Grainfather 058.210.6

Soda-Keg Pressure Vessel User Manual

Model: 058.210.6

1. Introduction

This manual provides essential information for the safe and efficient use of your Soda-Keg Pressure Vessel. Also known as Corny Kegs or Cornelius Kegs, these stainless steel pressure vessels are an excellent alternative to time-consuming bottle filling for homebrewers. Its robust stainless steel construction ensures durability, and the easily removable oval lid simplifies filling and cleaning. The vessel is equipped with a pressure relief valve in the lid, is pressure resistant up to 8 bar, and is compatible with ball-lock connections.
Please read this manual thoroughly before initial use and keep it for future reference.

2. Safety Instructions

Always adhere to the following safety guidelines to prevent injury or damage to the product:

- **Pressure Warning:** This vessel operates under pressure. Never exceed the maximum rated pressure of 8 bar (116 PSI).
- **Pressure Relief:** Always ensure the pressure relief valve is functioning correctly. Depressurize the keg before opening the lid.
- **Inspection:** Before each use, inspect the keg, lid, and all seals for any signs of damage, wear, or cracks. Do not use if damaged.
- **Cleaning:** Thoroughly clean and sanitize the keg before and after each use to prevent contamination.
- **Handling:** Handle the keg with care, especially when full. Avoid dropping or subjecting it to severe impacts.
- **Temperature:** Do not expose the keg to extreme temperatures.
- **Children:** Keep out of reach of children.

3. Components Overview

Your Soda-Keg Pressure Vessel consists of several key components designed for efficient and safe operation.

Figure 3.1: Overall view of the Soda-Keg Pressure Vessel. This image shows the complete stainless steel keg with its protective black rubber top and bottom rings, designed for durability and ease of handling.

- **Stainless Steel Body:** The main cylindrical vessel, made from durable stainless steel, designed to withstand internal pressure.
- **Oval Lid:** An easily removable lid that seals the top opening of the keg. It features a bail handle for secure closure.
- **Pressure Relief Valve (PRV):** Located on the lid, this valve allows for manual release of pressure and acts as a safety mechanism to prevent over-pressurization.
- **Ball-Lock Posts:** Two posts on the lid for connecting gas (in) and liquid (out) ball-lock disconnects. These are typically different sizes to prevent incorrect connection.
- **Dip Tubes:** Internal tubes (not visible externally) connected to the ball-lock posts, one for gas (short) and one for liquid (long, reaching the bottom of the keg).
- **Rubber Rings:** Protective rubber rings on the top and bottom of the keg for added durability and stability.

Figure 3.2: Detail of the keg lid and connections. This image highlights the oval lid, the bail handle mechanism for sealing, the pressure relief valve, and the two distinct ball-lock posts for gas and liquid connections.

Figure 3.3: Top-down view of the lid. This perspective clearly shows the layout of the pressure relief valve in the center and the two ball-lock posts, indicating their positions for gas and liquid lines.

4. Setup

4.1 Initial Cleaning and Sanitization

1. Before first use, disassemble the lid, including removing the pressure relief valve and dip tubes (if removable).
2. Thoroughly wash all components with a suitable brewery cleaner and warm water. Use a brush to clean the inside of the keg and dip tubes.
3. Rinse all parts thoroughly with clean water to remove any cleaner residue.
4. Sanitize all components using a no-rinse sanitizer according to the manufacturer's instructions. Ensure all surfaces, including the inside of the keg, lid, dip tubes, and O-rings, come into contact with the sanitizer.
5. Allow parts to air dry or drain completely before reassembly.

4.2 Assembly

1. Reinstall the dip tubes and pressure relief valve onto the lid. Ensure all O-rings are properly seated.

2. Place the lid onto the keg opening, ensuring the large lid O-ring is correctly positioned.
3. Press down firmly on the lid and engage the bail handle to seal the keg. You may need to apply a small amount of pressure (e.g., 1-2 PSI) from a CO2 source to fully seat the lid seal.

5. Operating Instructions

5.1 Filling the Keg

1. Ensure the keg is clean and sanitized.
2. Open the lid by pulling the pressure relief valve to release any residual pressure, then disengage the bail handle.
3. Carefully pour your beverage into the keg. Avoid splashing to minimize oxidation. Do not fill past the neck of the keg to leave headspace for carbonation.
4. Close the lid securely, ensuring the bail handle is fully engaged.

5.2 Carbonating

Connect your CO2 regulator to the gas (in) ball-lock post. Set the desired pressure for carbonation (refer to carbonation charts for specific beverage types). There are generally two methods:

- **Slow Carbonation:** Set pressure to serving pressure (e.g., 10-12 PSI for beer) and allow 1-2 weeks for carbonation at refrigeration temperatures.
- **Force Carbonation:** Set pressure higher (e.g., 30-40 PSI) and shake the keg for several minutes, then reduce to serving pressure and allow to rest for 1-2 days. Alternatively, set to a higher pressure (e.g., 20-30 PSI) for 24-48 hours without shaking.

5.3 Dispensing

1. Ensure the keg is at serving temperature and carbonated to your preference.
2. Connect the gas line to the gas (in) ball-lock post and the liquid line (with faucet) to the liquid (out) ball-lock post.
3. Set your CO2 regulator to the desired serving pressure (typically 8-12 PSI for beer).
4. Open the faucet to dispense. Adjust pressure as needed for optimal flow.

6. Maintenance

6.1 Regular Cleaning

After each use, thoroughly clean and sanitize your keg. This includes disassembling the lid, cleaning dip tubes, and inspecting all O-rings.

6.2 O-Ring Inspection and Replacement

Regularly inspect all O-rings (lid, dip tubes, posts, pressure relief valve) for cracks, flattening, or signs of wear. Worn O-rings can lead to leaks and loss of carbonation. Replace them as needed. It is recommended to keep spare O-rings on hand.

6.3 Pressure Relief Valve Maintenance

Ensure the pressure relief valve moves freely and is not clogged. Clean it regularly. If it becomes sticky or fails to relieve pressure, replace it immediately.

7. Troubleshooting

Problem	Possible Cause	Solution
Keg is leaking gas/liquid	Damaged or improperly seated O-rings (lid, posts, dip tubes, PRV). Lid not fully sealed. Loose post.	Inspect and replace O-rings. Apply keg lube to O-rings. Ensure lid bail handle is fully engaged. Tighten posts if loose.
Cannot get pressure to hold	Leak in keg or connections. Faulty pressure relief valve.	Perform a leak test (spray with soapy water). Replace faulty O-rings or PRV. Ensure CO2 tank is not empty.
Beverage not dispensing	No CO2 pressure. Liquid dip tube clogged. Liquid disconnect clogged.	Check CO2 tank and regulator. Depressurize and remove liquid dip tube for cleaning. Clean liquid disconnect.
Beverage is too foamy	Too high serving pressure. Beverage too warm. Long liquid line or small diameter.	Reduce serving pressure. Chill keg to proper temperature. Ensure proper line length and diameter for serving pressure.

8. Specifications

Model Name: 058.210.6

Brand: Grainfather

Material: Stainless Steel

Color: Silver

Capacity: 19 Liters (also available in 9.45 Liters)

Maximum Pressure: 8 bar (116 PSI)

Dimensions: 21 x 21 x 64 cm (approx. 8.3 x 8.3 x 25.2 inches)

Weight: 4.69 kg (approx. 10.34 lbs)

Connections: Ball-lock (Gas In, Liquid Out)

Manufacturer: Zhejiang International business group wuliu co., ltd.

ASIN: B07VNSVDPQ

GTIN (UPC): 05420069831837

9. Warranty & Support

For warranty information and customer support, please refer to the documentation provided at the time of purchase or contact your retailer. Keep your proof of purchase for any warranty claims.
For technical assistance or spare parts, please contact the manufacturer or authorized service center. Contact details are typically available on the manufacturer's website or product packaging.