

OPERATING INSTRUCTIONS

STAINLESS STEEL TANK - Keg-

- **Materials**

- **Metal**

A.E.B. Kegs are made of stainless steel type 304 (DIN 1.4301), which fulfills ASTM A240 specification.

- **Rubber**

Rubber skirts placed on tops and bottoms meet ASTM D2000 specification.
Gaskets are made of EPDM and meet NSF requirements.

- **Neck**

The neck is made of stainless steel type AISI 304.

- **Fitting belonging to the customer and mounted on his behalf**

A.E.B. Srl recommends that the customer should ask the fitting manufacturer for the fitting operating directions.

Maximum Working Pressure: 7 bar

Working Temperature: from 0 °C (32 °F) to 45 °C (113 °F)

The tank is not suitable to contain fluid of the GROUP 1
(concerning Directive 67/548/CE)

Directions before filling

Before filling all tanks must be properly washed and sterilized. Do not use any detergent containing any hydrochloric acid for washing.

- Relieve the pressure in the tank and leave valve open so that detergents can clean the inside of the valve.
- Fittings must be washed and sterilized as thoroughly as kegs are.
- Check washed keg for detergent carryover and/or other contamination.
- Put pressure clean tank.

Directions after filling

We recommend that the bottler/filler should give to the final user all directions to guarantee a proper and secure use of A.E.B. kegs.

Maintenance

All kegs must be properly handled. Repeated dropping and abusive handling may result in some kegs being continued in service beyond their safe service life. Any containers, which show substantial damage, excessive wear, or significant metal removal should be removed from service. ***No kegs should work in depression.***

Dents

All kegs should be visually inspected (inside and outside) for major dents or deviations from the original dimensions of the container. Any keg that has metal deformation that may compromise the structural integrity of the container should be removed from service.

Dents in the neck area

Any keg with any dent, nick, or deformation of the neck area that makes contact with the fitting, that is of sufficient depth to prevent adequate sealing or pressurization of the keg should be removed from service.

Fitting

Fittings should always be clean and free from any contamination. To guarantee the most hygienic conditions fittings should be sealed after filling by the bottler and these seals should be removed just before connecting the keg to the counter dispenser.

Fitting O-Ring

O-Rings life depends on how much the keg is used, storage and on climate conditions. A.E.B. recommends that O-Rings should be changed at least once a year.

Any part that could come in contact with the drink should be replaced only with parts that have the same characteristics as the original ones

All the kegs of our production are tested for a maximum working pressure of 7 bar: Not being equipped with specific equipment that can grant this limit of maximum pressure, they must be used in/with equipment equipped with pressure regulator and safety valves in accordance with the law and the norms of accidents prevention in place. Furthermore it's necessary to install the tanks far away from source of heat.

All the tanks produced by A.E.B. Srl are realized in conformity with what indicated in the EC-regulation N° 1935/2004 and N° 2023/2006 and for this, in condition like when delivery, are suitable to be used with food.

Any part that could come in contact with the drink should be replaced only with parts that have the same characteristics as the original ones.

A.E.B. srl declines any liability for any damage caused by any improper and/or different use of the product.
A.E.B. srl declines any liability for any damage caused by any change in the product or in parts of it made outside A.E.B. plant

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