



# Filtering Kit

For Beer & Wine



## Kit Includes

- 10" BevBright® Filter Housing
- BevBright® High Efficiency 1 Micron Filter
- Ball Lock Fittings
- Line Assemblies



## Instructions

This BevBright® Filter Kit is designed to filter your beer, wine or other beverage as it flows from one Cornelius-style keg to another; using gas pressure to push the beverage through the filter. You will need to supply your own gas tank and regulator. Filtering is most effective at lower temperatures, if possible your product should be cold for best results.

1. Sanitize the filter housing, lid, hose assemblies, the destination keg, and your hands using your sanitizer of choice. The cartridge is packaged in a clean-room environment and does not need to be sanitized prior to use.
2. Open the filter cartridge package and place the filter into the housing. There's no special orientation. Make sure the lid o-ring is present, and tighten the housing cap onto the body.
3. The filter assembly is designed to draw from the "Bev Out" side of the source keg and deliver liquid to the "Bev Out" side of the empty, destination keg, so that your product is delivered straight to the bottom of the keg instead of splashing and being aerated. Note the arrow on the filter housing cap indicating the correct flow direction, and connect the hoses to the appropriate kegs.
4. Set regulator to 0 psi, then connect it to the source keg and slowly raise pressure until you have a slow but steady flow of product running through the filter; typically 3–5 psi.
5. Periodically release the building head pressure in the destination keg if you see the flow rate slowing. You may need to gradually increase the gas pressure during the filtering process as more material is deposited on the filter media, creating more resistance. Always try relieving the destination keg pressure before applying more gas pressure.
6. When finished, turn off the gas pressure and disconnect the hoses from the kegs. Press the pressure relief button on top of the filter housing to relieve pressure inside it. Open the housing, discard the cartridge, and clean all the parts thoroughly with hot water before air-drying.

## More Information

You can use Argon, CO<sub>2</sub> or Nitrogen gas to push liquid through the filter. We recommend CO<sub>2</sub> for use with beer, cider and other products that will be carbonated after filtration; and either Argon or Nitrogen for still beverages such as most wines and meads.

Filter cartridges are single-use and meant to be discarded. Replacement cartridges are available in a range of filter grades and ratings from fine retailers. Use genuine BevBright® filter cartridges for best results.

Not all sources of product haze can be removed by filtering, and additional hazes or sediments can form in the bottle or keg, especially with prolonged aging.

You can typically filter more than one keg through a single cartridge, as long as you do them all at the same time. When one keg is finished, disconnect the fittings and place them in sanitizer. Clean and sanitize the keg you just finished emptying, and use it as the new destination keg. The filter cartridge is totally used up when it requires more than 30 psi to push through it.