# PEG/2S®

# EVOLUTION FILLER

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# Advanced Pressurized Growler Filling Technology For Plastic Bottles

### **Evolution Filler Features:**

- Fills from bottom of bottle, growler.
- Improved pressure release valve.
- Plastic body.
- Quick connections.
- Ready to expand with a traditional tap.

### **Counter Pressure Filling:**

- Eliminates oxygen.
- 30-45 day shelf life\*.
- No foam / No mess.
- Less than 2% waste.
- Fits several bottle sizes.
- Easy operation.



PEGAS Evolution

Regular tap

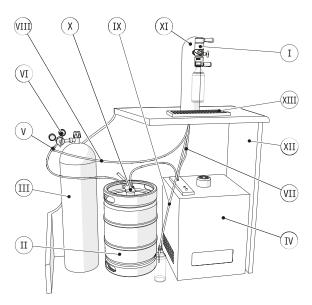
In an independent survey coducted by The Growler Station, of those surveyed

92%

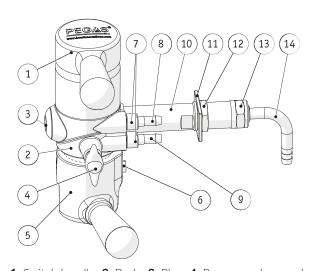
pefer the taste of the beer in growlers filled with the Pegas filler vs. from a regular beer tap early as 4 days after being filled.

# PEG/2S®

# Evolution filler



I. PEGAS Evolution Device II. Beer keg III. CO<sub>2</sub> gas cylinder with pressure regulator IV. Cooler V. T-fitting VI. Pressure regulator VII. Beer supply hose VIII. CO<sub>2</sub> supply hose IX. Drain hose X. Keg coupler XI. Beer tower XII. Table top XIII. Drip tray



Switch handle
Body
Plug
Pressure release valve
Bottle holder
Screw
Nut
CO<sub>2</sub> supply nipple
Drain nipple
Shank
Flat washer
5/8" nut
Coupling nut
Beverage supply nipple

# Technical Data

# Filler requirements

Filling capacity depends on tmperature, beer quality, and operator experience	45-120 L/h
CO <sub>2</sub> Pressure to keg	2-3 bar
CO <sub>2</sub> Flow rate to create counter pressure	2-3 bar
3 pcs of a hose for connection of beer, $\rm CO_2$ and drainage lines. extern. diam. 12 mm, intern. diam. 7 mm. clamps.	
Outside supply hose dia.	12 mm
Inside supply hose dia.	7 mm

# Bottle requirements

## **Plastic bottles**

- Compatible with bottle neckPCO 1810 = 21mmPCO 1881 = 17mmBPF = 23mm.
- It must withstand the pressure 3 bar.



### **Plastic Growlers**

- 1,89L (64oz) popular size in the U.S. An adapter ID 141901 is required.
- For different shapes and sizes of growlers, a customized adaptor is required.



 $<sup>\</sup>ensuremath{^{*}}\text{For }30\text{-}45$  - day beer shelf life and better customer satisfaction, we recommend:

<sup>1)</sup> To use air barrier bottles.

<sup>2)</sup> To do general cleaning and sanitizing of the equipment, beer lines, accessories.

<sup>3)</sup> To use air tight caps.

<sup>4)</sup> To use a clean bottle

<sup>5)</sup> To keep the workplace clean.

<sup>6)</sup> Pure CO<sub>2</sub>