Safety Information

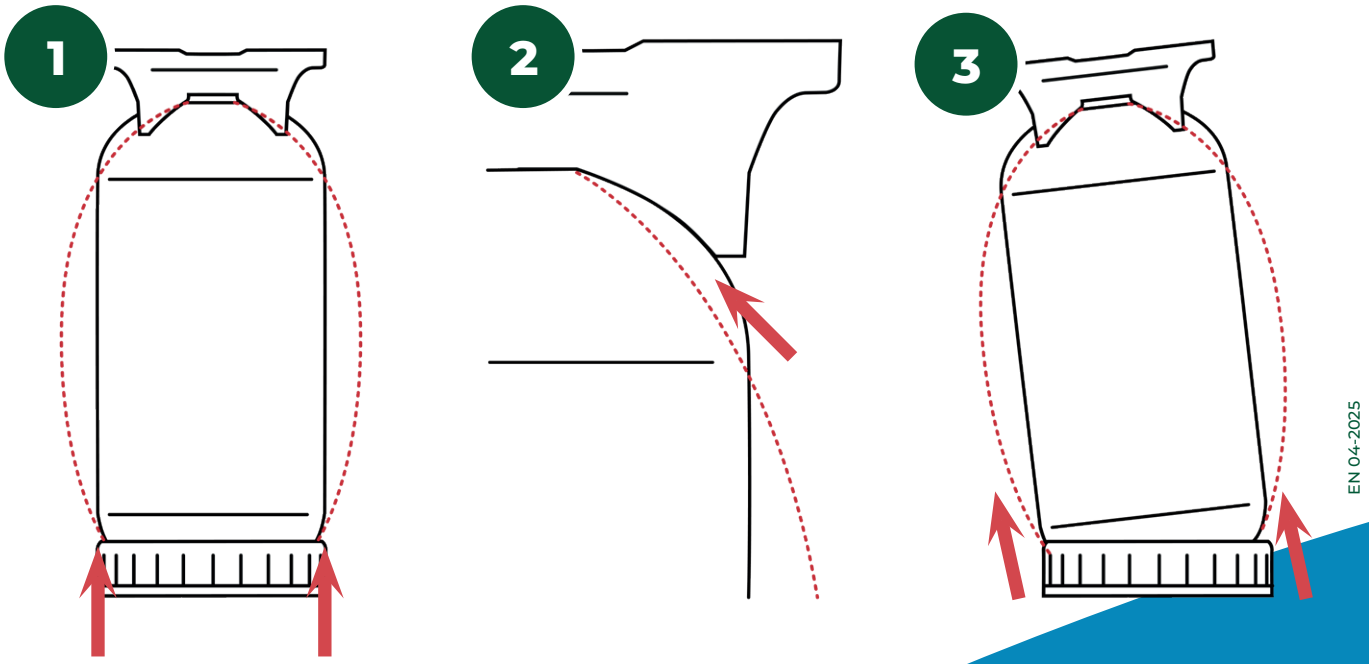
WARNING:
OVERPRESSURIZED KEYKEG

If a KeyKeg shows signs of **overpressurization, do not touch the keg** and **immediately contact** OneCircle Customer Support at **support@keykeg.com**.
Wait for instructions from OneCircle and follow them carefully.

How to recognize an overpressurized keg:

1. The base cup of the Keg will always remain the same size, however the container will become bulged and therefore no longer in line with the base cup
2. The keg expands in diameter, creating a gap between the outer container and the gripring
3. The barrel expands, causing the bottom cup to come loose and be pushed out from under the barrel, making the barrel unstable on the floor.

Do not take any risks – safety first!



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TRANSPORT AND STORAGE RECOMMENDATIONS

Background
An important issue to consider when transporting beer or sparkling wine is the pressure necessary to keep the CO_2 dissolved, known as equilibrium pressure. It depends mainly on two aspects: the CO_2 content of the beer (or wine) and its temperature. The CO_2 content differs for various types of wine or beer, see table below.

Type	Typical CO2 content (g/l)	Equilibrium pressure at 20°C (68°F)
English Ale	3.0 - 5.0	0.8 - 2.0 bar 12 - 29 psi
"frizzante" wine	3.0 - 5.0	0.8 - 2.0 bar 12 - 29 psi
Lager beer	4.5 - 5.0	1.6 - 2.0 bar 23 - 29 psi
German wheat beer ("weizen")	5.5 - 7.0	2.2 - 3.2 bar 32 - 46 psi
Champagne	8.0 - 9.0	3.8 - 4.4 bar 55- 64 psi

Transport risks
Because a temperature increase leads to a pressure rise inside the vessel, temperature is an important factor. Therefore the content's temperature during transport should be controlled and should not rise too much.

In transport containers, without temperature conditioning or insulation, temperatures can easily rise to 40°C (104°F) and higher. The consequences of these temperature fluctuations affects the CO_2 content inside the kegs. Products with a high CO_2 content can reach pressures of over 6 bars (87 psi), which is above the design limits of the KeyKeg and can damage it.

Users should be aware of this risk. If KeyKegs are to be used, carbonation levels (CO_2 levels) should be controlled under the limit. Check the Technical Specifications in order to find the maximum carbonation level.

Involuntary / Unwanted Secondary Fermentation
Another type of risk involves fully fermented beer or wine which contains residual, fermentable sugars. Remaining yeast needs to be filtered out or neutralized before filling the keg. When this is not done properly, unwanted, spontaneous secondary fermentation inside the keg can occur, resulting in an unacceptably high CO_2 content.

Finally, if nitrogen is used to transfer the wine at the winery, the additional effect of this on the internal pressure should be taken into account.