



MEDUSA

QuadHead CounterPressure Bottle Filler



Setup, Operation, & Maintenance Guide



Congratulations on your purchase! This bottle filler is designed to be an intuitive, quick, and foam-free filling station that will serve your brewery for years. We at MoreBeer! Pro are confident you will be happy with this purchase, and will be there to help if you have any questions.

Your Filler was shipped to you partially assembled. The following guide will walk you through setup & operation of the filler.

Tools for Setup:

- Crescent Wrenches / Channel Locks
- Flat Head Screwdriver / Nut Driver

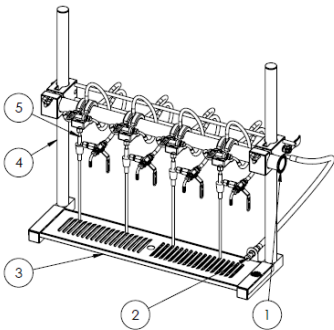


Figure 1 - Medusa QuadHead Filler

ITEM NO.	DESCRIPTION	QTY.
1	Fill Block Assembly	1
2	Pressure Relief Valve	1
3	Drip Tray	1
4	Frame Leg	2
5	CP Assembly	4

Overview/Assembly/Setup:

Your Medusa QuadHead Bottle Filler was shipped to you partially assembled. The instructions below will get you fully set up for prefill sanitizing.

1. Place one of the Frame Legs [1.4] upright, then set the flanged edge of the Drip Tray [1.3] onto the leg.
2. Insert the other Frame Leg into the edge on the other side of the Drip Tray.

3. The Fill Block Assembly [1.1] has a Delrin Fill Block Mount [2.2] holding the system together on each end. Slide these mounts over the Frame Legs & tighten the Clamping Handles [2.11] to lock them in place. (Clamping Handles can be rotated to tighten, then clamped to fully lock)
4. Grab the CP Stems [1.5] & add a washer to the top of each stem then tighten to the Top Fill Valve [3.2] assemblies that are sticking through the CP Mounts. Use Channel Locks or Crescent Wrenches to ensure a tight seal.
5. Tighten the Side Valve [3.5] assemblies to the side stems.
6. Connect the BackPressure Tubing [2.9] from your CP Stem Side Valves to the Backpressure Manifold [2.6].
7. Connect tubing from the side of your Backpressure Manifold to the Drip Tray PRV [1.2] barb.
8. Confirm all Hose Clamps are tight, and you are ready to proceed with PreFill Sanitizing! **(Please Note: Extra Hose Clamps have been included)**

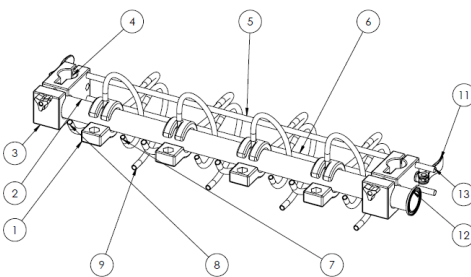


Figure 2 - Fill Block Assembly		
ITEM NO.	Description	QTY.
1	CP Mount	4
2	Fill Block Reservoir	1
3	Fill Block Mount	2
4	Push to Connect Caps	2
5	Gas Manifold	1
6	BackPressure Manifold	1
7	Beer Tube	4
8	Gas Tube	4
9	BackPressure Tube	4
10	Reservoir Mount Knob	2
11	Clamping Handle	2
12	1.5" TG Beer In	1
13	3/8" Gas In	1



PreFill Sanitizing:

Operation of the filler is fairly intuitive, though we recommend running water/sanitizing solution instead of beer until you get the hang of it. Start with one fill head, then two, then once you've got all 4 down, switch over to your beer!

1. Prior to use, ensure the filler is clean & sanitized.
Assuming the unit has been cleaned after its last use & stored dry, only a sanitizing step should be necessary. If you doubt the cleanliness of the filler, run it through the Post-Fill Cleaning cycle. It's better to do a redundant cleaning cycle than contaminate a bottling run.
2. Sanitizing is straightforward, simply hook up sanitizer instead of beer & push that through each nozzle & the BackPressure Manifold.
3. **Please Note:** Never use any sanitizing containing chlorine. Sanitizers like this such as Bleach will erode stainless steel, pitting it over time. We recommend a No Rinse foaming sanitizer such as StarSan™ used according to the manufacturer's directions.

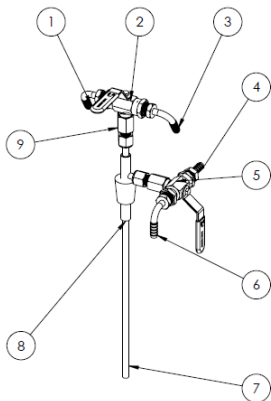


Figure 3 - CP Assembly

ITEM NO.	DESCRIPTION	QTY.
1	Gas In	1
2	Top Valve	1
3	Beer In	1
4	Backpressure Barb	1
5	Side Valve	1
6	Bottle Purge	1
7	CP Stem	1
8	Bottle Stopper	1
9	Compression Fitting	2

Filling:

1. Put the bottles you will be filling under the outside left and right fill nozzles.
2. Loosen the clamping handles & lower the fill block until the stoppers seal into the bottles.
3. Hook up Beer to the 1.5" TC inlet (2.12) on the Fill Block.
4. Hook up CO2 to the Gas Inlet (2.13).
5. Once beer, CO2, and drainage are all hooked up, you are ready to fill!
6. Purge the Fill Block by opening the Top Valve on each CP Assembly until the Beer Tubes (2.7) are clear of air.
7. Pull the fill head towards you, being careful not to touch the stopper (3.8) or Stem (3.7) below. These surfaces will contact your beer and must be kept sanitized.
8. Slide a bottle onto the fill stem against the stopper and rotate down, wedging the bottle between the drip tray & stopper. If there is not a good seal, you will need to adjust the height of the fill block (see Setup section above).
9. Purge & pressurize the bottle by moving the top valve handle to the left, allowing gas to flow. Move the handle of the lower valve towards you, holding for ½ second, then return to the Off position. Repeat this a couple of times to completely purge the bottle of oxygen. Turn both handles to the Off position
10. Turn the upper handle to the right, and the lower handle away from you. This will allow beer to flow. Dial in the fill speed & any foaming issues by adjusting the BackPressure PRV, set above the right side of the drip tray. Tightening the PRV will reduce speed & foaming, while loosening the PRV will increase fill speed, while increasing the likelihood of foam. You will need to dial this in at the beginning of each fill session.



11. Once the bottle is full of beer, close the lower valve then the upper valve to shut off flow. Then remove the bottle by pulling the base towards you then down.
12. Place bottle aside for capping and repeat!
13. When finished bottling for the day, make sure to clean the system prior to storage.

Post-Fill Cleaning:

We recommend running your filler through this cleaning cycle after every fill day, and before first using. If you have any doubts as to the cleanliness of your filler it is far better to run another cleaning cycle than potentially contaminate a batch.

Level 1 Cleaning – Post Fill & first time use

1. Using crescent wrenches or channel locks, Unthread the upper and lower compression fittings from your fill heads.
2. Using a nut driver, loosen all hose clamps on tubing.
3. Remove tubing from all components and soak in cleaner.
4. Separate top & side Valve Assemblies from the fill stem. Soak all components in cleaner with valves closed.
5. Soak the entire SS fill Block Assembly in cleaner.
6. Run line brush through stems & fill block outlet posts.

Troubleshooting:

While we have made this product as intuitive as possible, it takes some learning to perfect, and you can expect your fill speed to increase after some use. To maximize fill speed and minimize foaming, we recommend filling from a temperature controlled, cold carbonated vessel. Filling with warm beer will result in foaming, regardless of speed.

Warning:

Please read and understand instructions before use. Use of this product involves compressed gasses & breakable glass. Do not use this product for anything other than its intended purpose. MoreFlavor, Inc. is not responsible for any damages, direct or indirect, that result from the use of this product.

Always ensure that you deal with quality suppliers & trust your product sources. Do not use bottles you do not trust the quality of. We recommend using this machine sober, alert, & armed w/ safety gear.



For questions, Comments, Concerns, Issues, Props, Good Times, General Shenanigans, or just a High Five, contact us @ CustomerService@MoreBeerPro.com

Designed, Manufactured, & Loved in USA

701 Willow Pass Rd, Suite 1. Pittsburg, CA 94565

USA