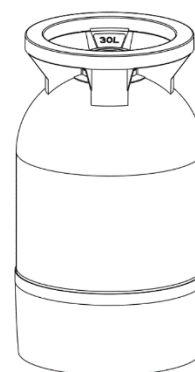


30L eco



1. Dimensions/Volume/Weight

Diameter	320 mm
Height	550mm
Volume	30.5 L
Weight (empty keg)	3.15 kg

2. Materials

Inner bag	9 layers laminate, Multi layers high barrier
Valve	PA (food grade)
Spear housing	PA (food grade)
Springs (food contact)	Stainless Steel 304
Springs (non food contact)	Spring steel plated
Seals	TPE (food grade)
Keg	HDPE, glass fiber, epoxy
Others	PP

3. Shelf life and barrier performance

Filled keg	Depends on filled beverage and type of inner bag, up to 12 months
O ₂ pick up in 180 days	< 0.8 ppm
CO ₂ loss in 180 days	<10% (carbonization: 5.5g/L)
Sealing of spear/inner bag	≥6 bar, free of leakage
Sealing of spear and keg	≥6 bar, free of leakage
Sealing of valve from outside	≥2 bar, free of leakage
Sealing of spear and metal coupler	≥2 bar, free of leakage

4. Mechanical/physical Properties

Operation temperature	0° C ~ 45° C
Maximum dispense pressure	3.5 bar
Strength at break	≥15 bar, free of burst into pieces
Piercing/stress strength	≥10 bar, free of burst into pieces by piercing keg and/or with scratch mark
Impact strength	≥10 bar, free of burst into pieces by dropping from 2m height.
Handle strength	≥1 hour, no crack on handle of keg full filled.
Strain strength	≥10 bar, free of leakage of the keg body.
Connection strength	≥10 bar, no shooting out and/or damage of spear head.
Opening pressure of safety valve	8bar
Closing pressure of safety valve	6bar
Maximum force loading on spear	≥100 kg
Disposal	The Gprokeg is designed to give an extreme low impact on the environment, the empty keg is 100% recyclable, the product is 100% compliant to the EU Directive 94/62/EC

5. keg coupler type

S Type (EU Sankey)	D Type (US Sankey)	A Type (German Slider)	G Type (EU Sankey)
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6. Food contact and microorganism

Food contact approval	All materials and additives used for the components intent to contact with food comply with European regulation EU10/2011 and other regulations
FDA	All materials and additives used for the components intent to contact with food comply with FDA cfr 175.300
Flavor/taste stability	All materials intent to contact with beverages are free of small molecular migration and free of chemical reaction with content of beverages, keeping flavor/taste stability of beverages.
total numbers of colony for spear and inner bag	0
total numbers of Bacillus coli in spear and inner bag	0

7. Filling and Dispensing

Filling volume	≥20.0 liters, beer temperature: 0° C ~ 3° C; filling pressure: 2.0bar
beer dispensing	No CO2 on top of inner bag comes out with beer together

8. Palletizing

Empty keg

Pallet size	1200x1000x120mm, one-way
No. of layers	4
Kegs per layer	12
Kegs per pallet	48
Orientation	Upside up
Packing size	1300 (L) x 1000 (W) x 2280 (H)
Weight	176.2kg
Pallets are wrapped with stretch film	

Filled keg

No. of layers	4
Kegs per layer	12
Kegs per pallet	48
Orientation	Upside up
Height	2.28m
Max. layers in warehouse	8

