

# XpressFill XF4400/XF2200

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## **Congratulations on the purchase of your XpressFill Can Filling Machine**

Thank you for choosing our handcrafted can filler as the technology to “Bottle Your Passion”. We look forward to assisting you in experiencing the best performance from your filler.

This manual is written with your safety in mind. We highly recommend reading the manual before using your filler for the first time.

If you have any questions or comments, please do not hesitate to contact us.

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## **Important Safety Instructions**

Misuse of the can filling machine can result in serious injury or death. Do not use the machine in any way not covered in this manual or for any purpose other than those explained in the following pages.

Severe product damage and/or injury could result from the use of unqualified Service Technicians or non-original replacement parts. All repairs must be performed by a qualified Service Technician or with the approval from an XpressFill Technician. Only original factory replacement parts should be used.

Electrical shock or fire could result if the electrical supply for the can filler covered in this manual is not correctly installed or if the can filler has been improperly grounded. Do not use the can filler covered in the manual unless you are certain the electrical supply has been correctly installed and the can filler has been properly grounded.

# Safety Warnings

<b>⚠ WARNING</b>	
<b>Hazardous Voltage!</b> Disconnect power before servicing.	
<b>⚠ WARNING</b>	
<b>For use in Non-Hazardous &amp; well ventilated area.</b> This equipment is not Explosion Proof rated!	
<b>NOTICE</b>	
<b>Back panel must be in place during operation to prevent electrical shock.</b>	

# Table of Contents

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<b>1</b>	<i>Introduction</i>	<i>1</i>
<b>2</b>	<i>Set Up Your Filler</i>	<i>2</i>
<b>3</b>	<i>Troubleshooting</i>	<i>4</i>
<b>4</b>	<i>Cleaning Your Filler</i>	<i>5</i>

# 1 Introduction



## **XpressFill Product Guarantee**

We guarantee our products to be free of defects in materials and workmanship. The filler will be repaired or replaced if, upon inspection at the factory, the filler is found to be defective in materials or workmanship.

The guarantee does not apply to damage resulting from normal wear and tear, accident, abuse, negligence or shipping. The guarantee may be rendered invalid if the customer has made repairs or alterations to the machine without first consulting XpressFill Systems LLC.

# 2 Set Up Your Filler

1. Unpack the filler from the box. Place it on a flat surface where you plan to fill your cans.

TIP: To get familiar with your filler, you may want to initially test it with water.

2. Unscrew the adjustment knobs holding the shelf to the machine. Plug the shelf's connector into the mating connector on the left side of the filler.

3. Place a can on the shelf and raise the shelf into position to a point where the level sensor is where you want the level of the liquid to be in the can. Screw in the adjustment knobs to hold the shelf in place.

4. Connect a CO2 source to the 1/4" tube-to-stem connector provided. This is to purge your cans before filling. The purge cycle is approximately 3 seconds.

5. Connect your carbonated beverage to the 3/8" tube-to-stem connector also provided. This connection is from your keg or brite tank.

TIP: You can use the same CO2 tank for your beverage and CO2 input. Only 2 to 4 psi input pressure is required. Your desired beverage flow rate is determined by this pressure setting.



6. Open the CO2 and beverage lines to the filler. Check for leaks before you continue.
7. Connect the power cord to the IPC inlet on the lower right side of the filler.
8. Turn the power switch on, it should illuminate. The power switch is located on the upper right side.

TIP: You can, if desired, use the surgical tubing provided to allow filling from the bottom of your cans. This will help reduce the amount of foam. Hold the can along side of the spout and cut the tubing to a length just above the bottom of the can. This tubing can also be used to make minor adjustments in the filling level by moving the surgical tubing higher or lower on the larger liquid fill spout. The fill will not stop until the fluid has reached the point where the exposed metal of both the CO2 and beverage spouts are contacted by the liquid simultaneously.

9. Place your cans, two at a time, on the shelf, engaging the small switch at the bottom of the shelf. Hold the cans in place for the purge cycle and a few seconds of the fill cycle (this will allow the weight of the partially filled can to hold the can in place). If you have a XF4400, repeat with the second pair of cans.
10. When the cans are full, check the level and make any adjustments as needed (raise/lower shelf or raise/lower surgical tubing). If the level is satisfactory, remove the cans, two at a time, to your seamer.
11. Repeat steps 9 and 10 until you have finished filling all of your cans.



# 3 Troubleshooting

If at any time you have issues with the setup or adjustment of your XF2200/XF4400 can filling machine, or any questions about filling your product, please contact XpressFill at the number listed on the front of this manual. We are always happy to assist you.

## **Premature Shut Off**

The XF2200/XF4400 is a Level Fill machine, meaning that the flow of product will automatically shut off when liquid touches the exposed metal of the CO2 and beverage fill spouts simultaneously. If moisture is allowed to collect between the two spouts, the filler will prematurely shut off, stopping the fill or not allowing the fill to begin at all. The machine senses that it has a full can at the point there is contact between the spouts.

To correct this problem, dry the spouts thoroughly. Once completely dry, filling should resume.

## **Excessive Foaming**

If your fill tends to foam excessively, you have a number of options.

One - reduce the pressure (psi) of the liquid input vessel to slow the rate of flow.

Two - use the surgical tubing to fill from the bottom of the can.

Three - reduce the temperature of the liquid - this can be the most critical factor to maintain a higher level of CO2 in your product and minimizing the amount of foam. We recommend no higher than 37°F.

## **Other Problems**

If any other issues arise with the machine, it is best to call the factory to resolve them. We are here to help.

# 4 Cleaning & Sanitizing

Please note: You are responsible to ensure that your XpressFill filler is clean and does not contaminate your product. We recommend a thorough cleaning before and after your bottling run.

Cleaning your XpressFill is quick and easy and is the single most important maintenance you can perform to ensure long life and efficient performance from your filler. Please use caution when using any cleaning product.

For general cleaning, we highly recommend a product called PBW™ by Five Star Chemicals. It is safe, effective and our customers have been happy with the results. To clean your XpressFill, begin by flushing your filler with 2 gallons of plain warm water. Place empty cans on the shelf to catch the solution. Follow the warm water flush with a mixture of 1 ounce of PBW cleaner dissolved in 2 gallons of water. Allow the PBW to soak inside your filler for a few minutes (Do this by removing the cans from the shelf for a few minutes). It is recommended that the equipment that has been cleaned be rinsed with potable water.

**Danger: PBW can be harmful if swallowed. Can cause eye irritation. Contains sodium metasilicate and sodium carbonate.**

After cleaning with PBW, we recommend sanitizing prior to the next use. Saniclean™, also from PBW, is highly effective and completely food grade if diluted correctly per the manufacturer's instructions. Use 1 ounce of the sanitizer in 3 gallons of water and follow the steps according to the manufacturer's instructions.

**Danger: Read and follow all manufacturer's instructions. Corrosive to skin and eyes. Contains Phosphoric Acid, a known corrosive. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Wear protective goggles and clothing when using. Avoid contamination of food. DO NOT MIX SANICLEAN with chlorinated cleaners as chlorine gas will result. See Label for more precautionary information.**

Before storing your XpressFill, flush your filler with 2 gallons of warm water. Be sure to get all the water out of the flow path by running air or CO2 through the liquid and CO2 inlet ports.

## Cleaning the Shelf

When cleaning/wiping the shelf, wipe from left to right in order to avoid damage to the switches.

