

# 29Liter Kegmenter

(With Airlock, Bung and Stainless Cap)  
Part: KL05906



These 29L stainless steel vessels are designed just like a keg but with a large 10cm(4inch) tri-clover opening at the top so you can easily get inside the keg to clean it out.

Unlike most other stainless steel fermenters this kegmenter has various lid options. The included Flat Stainless Lid with pre-drilled hole(PART:KL06163), EPDM seal(PART:KL04602) and 4inch clamp(PART:KL0596) can be used with an airlock for non-pressure applications. We do however sell several different lid options to suit other applications such as:

1. **Ball Lock Post Lid** - With Silicon Floating Dip Tube (PART: KL05890)

This lid is great for pressurised fermentations or will even allow you to even use the kegmenter as a keg if you wanted to.

2. **4inch to 2inch Concentric Reducer**(PART:KL06156)

This cone will attach to the top of the Kegmenter and allow you to attach one of the Alcoengine Reflux or Pot Stills to this unit. Using a stainless element or other heat source the Kegmenter can be quickly turned into a boiler.

3. **Flat Stainless 4inch End Cap** (PART:KL04589)

This stainless steel end cap can be used to simply block off /cap the lid. The lids are also popular to be modified with other welded fittings that you can attach.

The Kegmenter can hold 3.5bar which makes it possible to carbonate and ferment in the same vessel.

The Kegmenter as

Being able to hold pressure also means you can push the beer out of the fermenter directly through a filter or even dispense directly from fermenter to draft beer tap if you wanted to.

The posts on the lid of the kegmenter are recesses below the level of the chimes so the kegmenters can be stacked. The interlocking chimes means the kegs can be safely stacked up to 4 high.

## Specifications

Maximum Working Pressure: 3.5 BAR

Test Pressure: 5 BAR

Wall Thickness (Body/Chimes): 1.8mm/2.1mm

**4inch Tri-Clover Opening**  
So you can easily get inside  
for cleaning/maintenance



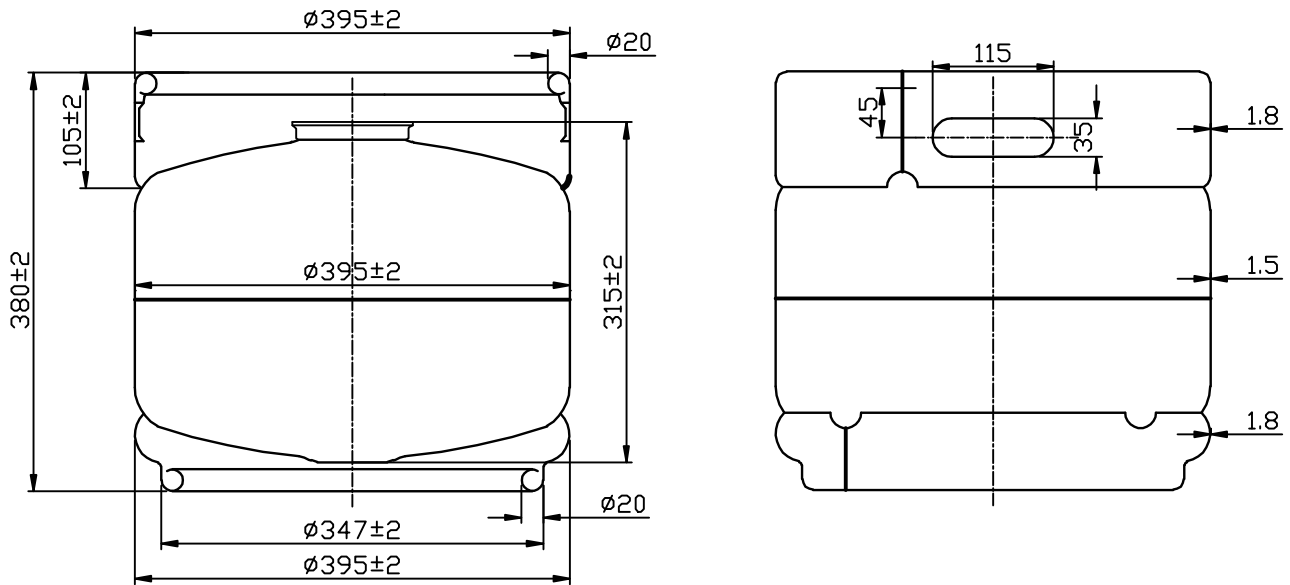
**Perfect for Pressure  
Fermentations**  
(Includes Airlock and Bung)



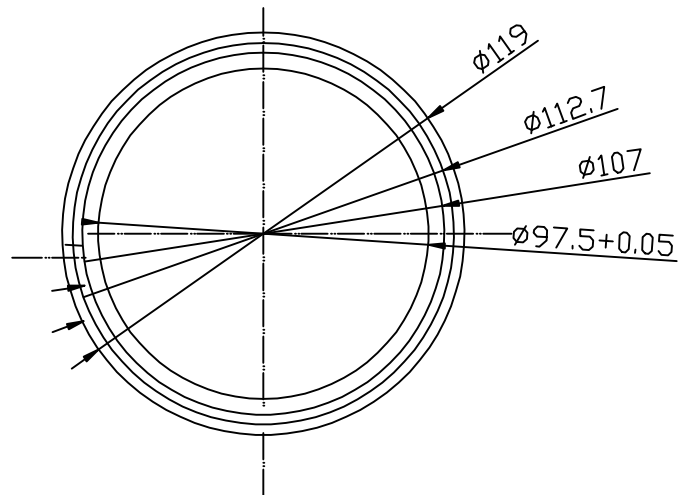
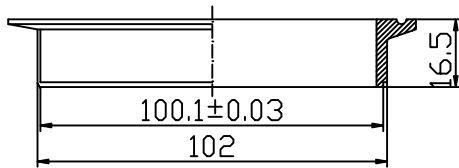
**Ball Lock Pressure Lid**  
Sold Separately  
(Part: KL05890)



## Dimensions



## 4 Inch Tri-Clover Opening



## Specifications

1. Pacified
2. Volume 29L (7.6Gallons)
3. Working Pressure: 3bar
4. Test Pressure: 5bar

## Pressure Fermentations

For pressurised fermentations we recommend the use of a spunding/adjustable pressure relief valve. We have a couple different options. Either KL06781 or KL03155. Both of these types can easily be fitted to an MFL threaded ball lock disconnect and then attached to the gas post on the Kegmenter (show in picture to right).

