

IMPORTANT SAFETY INFORMATION

Please read this entire instruction manual for important safety information prior to the use of your Dual Head Filler.

⚠ WARNING Failure to follow these warnings could result in serious injury or damage to the machine.

General Precautions:

Water & Electricity: While the housing has been designed to repel water and drain any water from the interior, it should not be sprayed with a hose or immersed. The housing has a low-voltage DC supply for safety.

NOTE: Below is a quick start guide to operate the machine quickly. Please read the manual first to understand the full use of the product.

QUICK START GUIDE

Pre-use Cleaning:

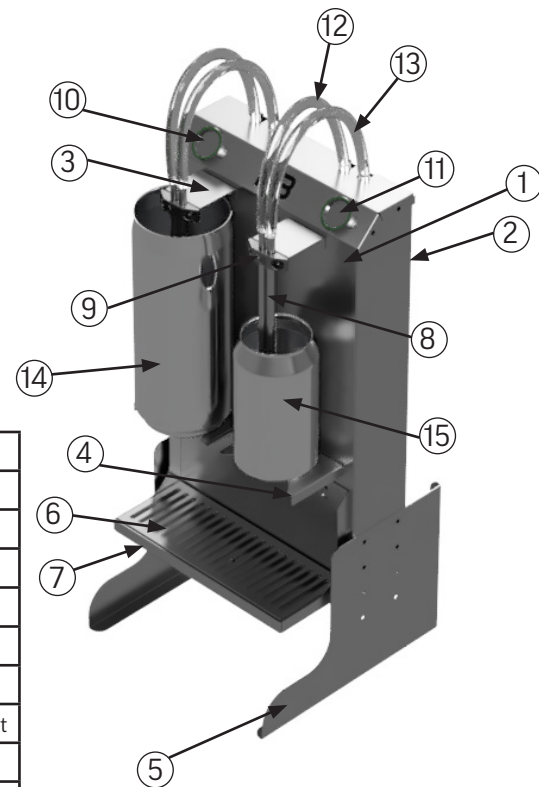
1. Plug in the Orthos and connect a keg full of sanitizer.
2. If the button is **Flashing Green** you will need to program it before sanitizing, follow the programming instructions from step 2.
3. If you have already programmed the Orthos and filled a can, press the button once to begin sanitizing.

To Program:

1. Plug in the Orthos and connect CO₂ and beer. The button may turn **Red** briefly, signifying that the machine is initializing.
2. Once the button **Flashes Green**, the Orthos is ready to program.
3. Place desired can size on the can foot.
4. Press & hold the button to determine the desired purge time, it will **Flash Blue**. 3 seconds at 3 psi for a 12 oz can is recommended.
5. Once the button is released it will **Flash Yellow**. You are now ready to set the fill height.
6. Press and hold the **Flashing Yellow** button until the can reaches the desired fill height and then release.
7. Once released, the button will turn **Solid Green** indicating that the purge & fill height have been successfully programmed. Repeat on the other side.
8. Press the button once to fill the can. Seam the can & replace it.

After-use Cleaning:

1. Rinse with water from a keg by filling a pint glass a few times.
2. Disconnect the water and run one more filling cycle. This will drain the system backward.
3. Store dry.



Parts List	
Item	Description
1	Front
2	Back
3	Filler Clip x 2
4	Can Foot x 2
5	Body Foot x 2
6	Drip Tray Insert
7	Drip Tray
8	Fill Tubes x 4
9	Tube Holder x2
10	Left Operating Button
11	Right Operating Button
12	Beer Tubing
13	CO ₂ Tubing
14	Crowler Can
15	12 oz can

INTRODUCTION

Thank you for purchasing your Orthos Dual Head Filler! With a little care, this unit should last a lifetime of home or taproom use. The Orthos Dual Head Filler is a versatile and precise piece of equipment, designed to fill cans of any size up to 32 oz crowler size. One of the key features is its repeatable fill height, which allows for an accuracy of 0.1 inches. This ensures that each can is filled to the exact same level, every time.

Before filling, the filler will automatically purge your can, ensuring that it is oxygen-free and ready to be filled. The Orthos Dual Head Filler also has independent heads that allow for even greater versatility. You can use one head to fill one size of a can and the other head to fill a different size of a can in the same run!

FEATURES

- Dual head
- Adjustable purge time
- Adjustable fill height
- Water resistant controls
- Two high definition color displays
- Easy to clean
- Mount it on your wall or attach it to a table
- 16V DC Operation from the supplied wall converter

ASSEMBLY

1. To mount the filler on a wall, install two screws on the wall 4" apart. These will key into the keyhole slots. To remove, simply lift off the screws.
2. If you plan to use the filler on a table, attach the feet with the supplied screws (use 4 for each side) to keep the unit securely in place during use. There are three positions to choose from for the feet:
 - A. 12 oz Can = Upper Holes
 - B. 12 oz & 16 oz Can = Middle Holes
 - C. 12 oz & 16 oz Can & Crowler = Lower Holes
3. Install the drip tray with the large screws. There are three positions corresponding to the feet positions:
 - A. 12 oz Can = Upper Holes
 - B. 12 oz & 16 oz Can = Middle Holes
 - C. 12 oz & 16 oz Can & Crowler = Lower Holes
4. On the bottom of the filler, there are three quick connects. To use one keg, use a Y fitting, or for two kegs, simply connect two kegs to the left & right beer in. (Optional 90 degree fittings are supplied for the hoses and power connector if desired). Connect CO2 to the center fitting.
5. To properly drain the drip tray, attach a ½" drain hose to the drip tray and run to a floor drain or to a bucket. Alternately, the drain can be plugged and the drip tray removed and emptied as needed.
6. To adjust the height of the fill tubes, loosen the screws holding the filler clip and slide the tubes up and down. The proper height is about 1/4" above the bottom of the can. Then, practice installing and removing a can. Position the fill tubes as close to the bottom of the can as possible without requiring excessive tilting of the can during removal, spilling any precious beer. Once you have achieved the desired height, there is no need for further adjustments to be made.
7. Finally, plug the unit in to begin using it.

ADJUSTING FOR CAN SIZE

The Orthos Filler is versatile and can fill a wide range of cans. The feet and drip tray feature adjustable heights, eliminating the need to adjust filler tube heights for different cans. The primary consideration for can height is the ability to remove it from the filler without spillage. Customize the drip tray to the minimum required height to prevent beer spillage when removing the largest can, with preset positions for 12 oz, 16 oz, and Crowler cans.

Additionally, while the drip tray offers flexibility for larger cans, adjusting to the largest can you use will result in the minimum Orthos height. If utilizing the feet, lower them enough to enable the drain tube to exit the drip tray. It's unnecessary to make adjustments for each can; simply assemble the machine based on the dimensions of the largest can you intend to use.

PRE-USE CLEANING

1. Examine the tubing to ensure it is not contaminated. Replace if contaminated.
2. Run the filler from the Orthos to a keg filled with brewer's sanitizer and place the desired can on the can foot.
3. You will need to program the Orthos to initially sanitize.

4. Plug in the Orthos, the buttons will light up **Red** signifying that the Orthos is initializing. It will then **Flash Green**, meaning you must program it.
5. Press and hold the button for about 3 seconds, it will **Flash Blue**. Once the button is released, it will **Flash Yellow**.
6. Place your desired can in place to catch the sanitizer.
7. Press and hold the **Flashing Yellow** button until the sanitizer reaches the can height and then release.
8. The button will turn **Solid Green** signifying that the Orthos has been programmed.
9. Repeat for the other side.

NOTE: Please follow your sanitizer's recommend steps for contact time.

NOTE: You do not need to reprogram the Orthos for every sanitization if you plan on using the same size can for future uses. Simply plug in the Orthos, hook up a keg full of sanitization & press the button once to run a fill cycle. Then begin the can filling process.

PURGE & FILL HEIGHT SETUP

1. After your very first sanitizing process, connect your CO₂ and beer.
2. Press and hold the button for 5 seconds to reprogram the Orthos to setup the beer fill height. The button will return to **Flashing Green** to show it is ready for programming.
3. Press and hold the button for the desired purge time, it will **Flash Blue**. A good starting point is 3 seconds at 3 psi for a 12 oz can.
4. Once the button is released, it will **Flash Yellow**.
5. Press and hold the button to until the can reaches the desired fill height and then release.
6. Once the button is released, the filler will turn **Solid Green**, indicating that the purge and fill height have been successfully programmed.
7. Repeat for the other side. The two sides can operate and reset independently.

NOTE: If you want to stop the fill in the middle of a purge or fill, simply press the button once. This will not reset the program, only stop the fill.

NOTE: For best results, we recommend reprogramming the Orthos if you plan on using different style beer.

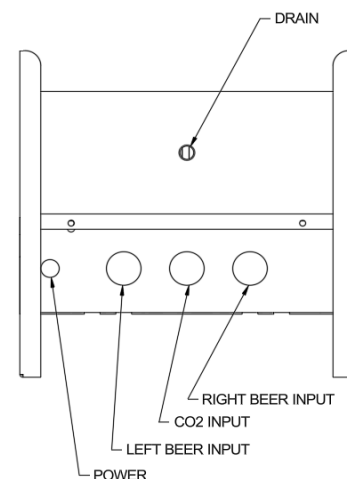
BEER AND CO₂ SETUP

1. Before the canning process, ensure the beer is as cold as possible. Most foaming issues can be cured by keeping the beer cold and slowing the flow rate.
2. Push the beer slowly and at a lower pressure than the carbonation pressure (about 5 PSI is a good place to start).
3. The purge CO₂ should be at about 3 PSI. If the CO₂ does not shut off fully, lower the purge pressure.

OPERATION

The goal of filling cans is to pick up as little oxygen as possible. It is very important that all fittings from the keg to the can are secure. Even fittings that don't leak beer can allow oxygen ingress. The perfect fill level includes a small amount of foam, and the lid should lightly float on the foam before the seaming process. This method ensures as little O₂ pickup as possible.

To enhance production efficiency, it's recommended to start filling the next can while the current one is undergoing seaming. The most efficient production occurs when both heads are operational, with one slightly trailing the other. To establish a seamless rhythm, begin by filling two cans. Place the first can on the seamer, initiate the filling of another can, seam the first can, start filling a third can and then seam the second can. This process will help establish a smooth and efficient workflow.



BOTTOM VIEW

INDICATOR MEANINGS

- **Solid Red** – Initializing
- **Flashing Green** – Ready for programming, nothing set
- **Flashing Blue** – CO₂ Programming in progress
- **Flashing Yellow** – Beer Programming in progress
- **Solid Green** – Programming set ready to start
- **Solid Blue** – CO₂ purge in progress
- **Solid Yellow** – Beer fill in progress

POST USE CLEANING

1. After use, run a fill cycle on each side of the filler from a keg of water or beer line cleaner to clear out any remaining beer.
2. Remove and wash the drip tray.
3. Remove the stainless fill and CO₂ tubes and clean with a brush.
4. If you have lowered the pressure of the keg for bottling, make sure to bring it back up to the chart CO₂ pressure to make sure the remaining beer does not lose carbonation.

NOTE: Do not use caustic cleaners on the CO₂ side of the system. The CO₂ side should remain liquid-free in use but if you must clean it, rinse with Star San from a keg and purge with CO₂.

NOTE: The tubing is easy to replace and should be replaced any time cleaning is not sufficient.

MAINTENANCE

You may use beer line cleaner on this filler. Store dry. If the beer tubing needs to be replaced, please order tubing D1706S. If the CO₂ tubing needs to be replaced, please order tubing D1706S. Note, there is ½" of R316 tubing on each pressure sensor. Wipe surfaces with a clean cloth. Do not submerge.

REPLACING TUBING

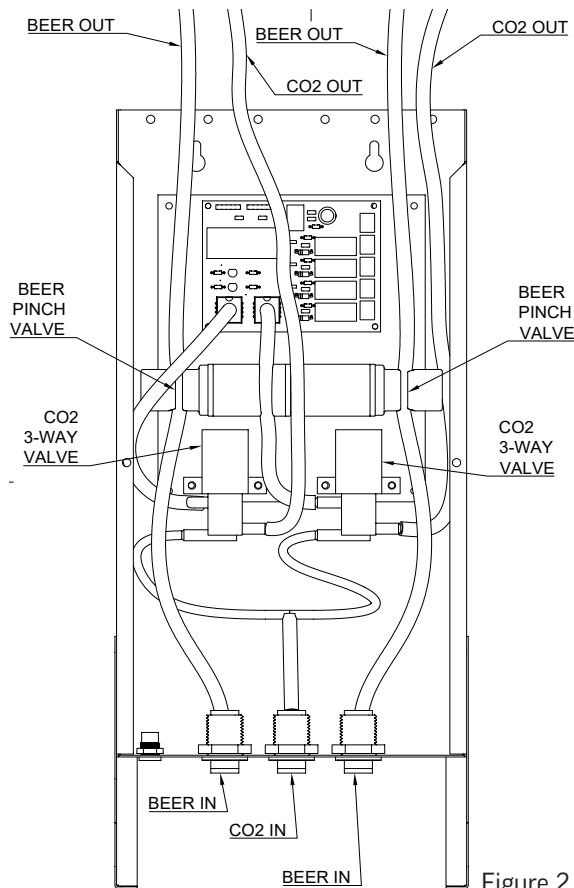


Figure 2

1. If wall mounted, remove the unit from the wall. The feet do not need to be removed if table mounted.
2. Remove the drip tray.
3. Remove the two screws from the front just above the can holders.
4. Remove the 6 screws from the back.
5. Remove the 2 screws from each side.
6. Remove the 3 screws from the bottom.
7. Pull the bottom of the front cover toward you and lift it till you can see inside.
8. Unplug the button wiring from the board.
9. Set the front aside.
10. Replace the pinch tube by pushing on the end of the valve to hold the valve open.
11. Replace the CO₂ tubing if needed. See Figure 3 for the pressure sensor location.
12. Install the switch wiring.
13. Install the front cover.
14. Install the screws.
15. Hang the unit if wall mounted.

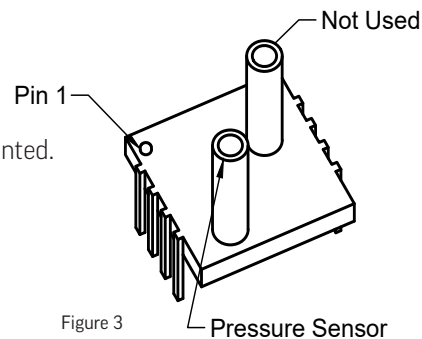


Figure 3

TROUBLESHOOTING

Reason	Solutions
Foaming beer	Beer is not cold enough. Keg pressure is too high. Flow rate is too high.
The buttons don't light up	Plug the unit in.
The buttons stay red	Unplug for 1 minute to start reboot. Call Customer Service for assistance if still facing issues.
CO ₂ leaks into can during fill or when the machine is idle	Lower the purge CO ₂ pressure.
Beer shuts off without filling	Pressure sense tubing on the wrong port. Programming was erased.