



KEG WINE TUTORIAL



IMPORTANT CONSIDERATIONS

- This is a general guide. Requirements and settings will vary for each user. Working with a certified draft line consultant is strongly recommended.
- This general guide assumes prior professional installation of a complete beverage dispensing system. If a dispensing system is not in place, please contact a certified installer.



EQUIPMENT

- Every beverage dispensing system and set up is unique.
- Special equipment may be required to serve Boca Barrel keg wines correctly.

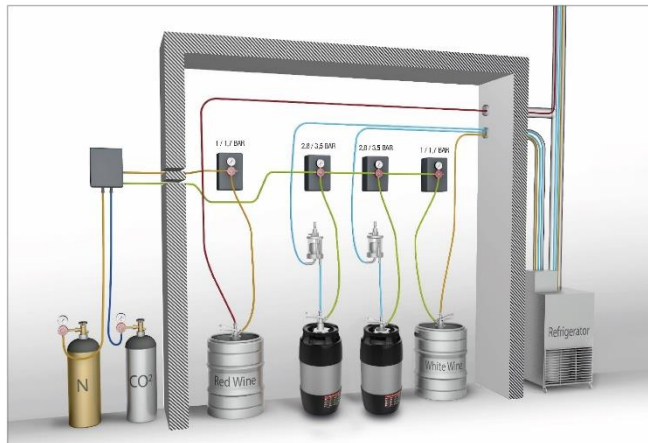
SPECIAL EQUIPMENT

- European Sankey “S-type” Coupler
- Stainless Steel 304/316 Contact Components (Faucet, Coupler, etc.)
- Wine Grade Lines/Tubing (beer lines are not recommended)
- Stainless Steel Flow Control Faucet (may be necessary for Frizzante Wine)



GAS & PRESSURE

- Wine served from a keg requires gas pressure.
- The type of gas depends on the type of wine.
- Sparkling or *Frizzante* wines use carbon dioxide gas.
- Still wines use nitrogen gas.
- The optimal pressure level depends of the total length of the line.
- We recommend limiting the total line distance between the keg/gas and the tap to 20 feet or less.
- The farther the keg/gas is from the tap, the greater the pressure required.



GAS & PRESSURE

Frizzante Wines

2.3 – 2.6 bars

Carbon Dioxide

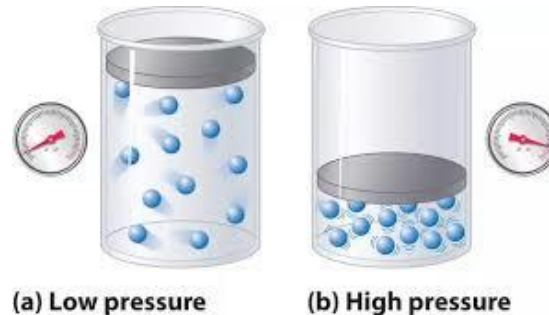
Still Wines

1.0 – 1.5 bars

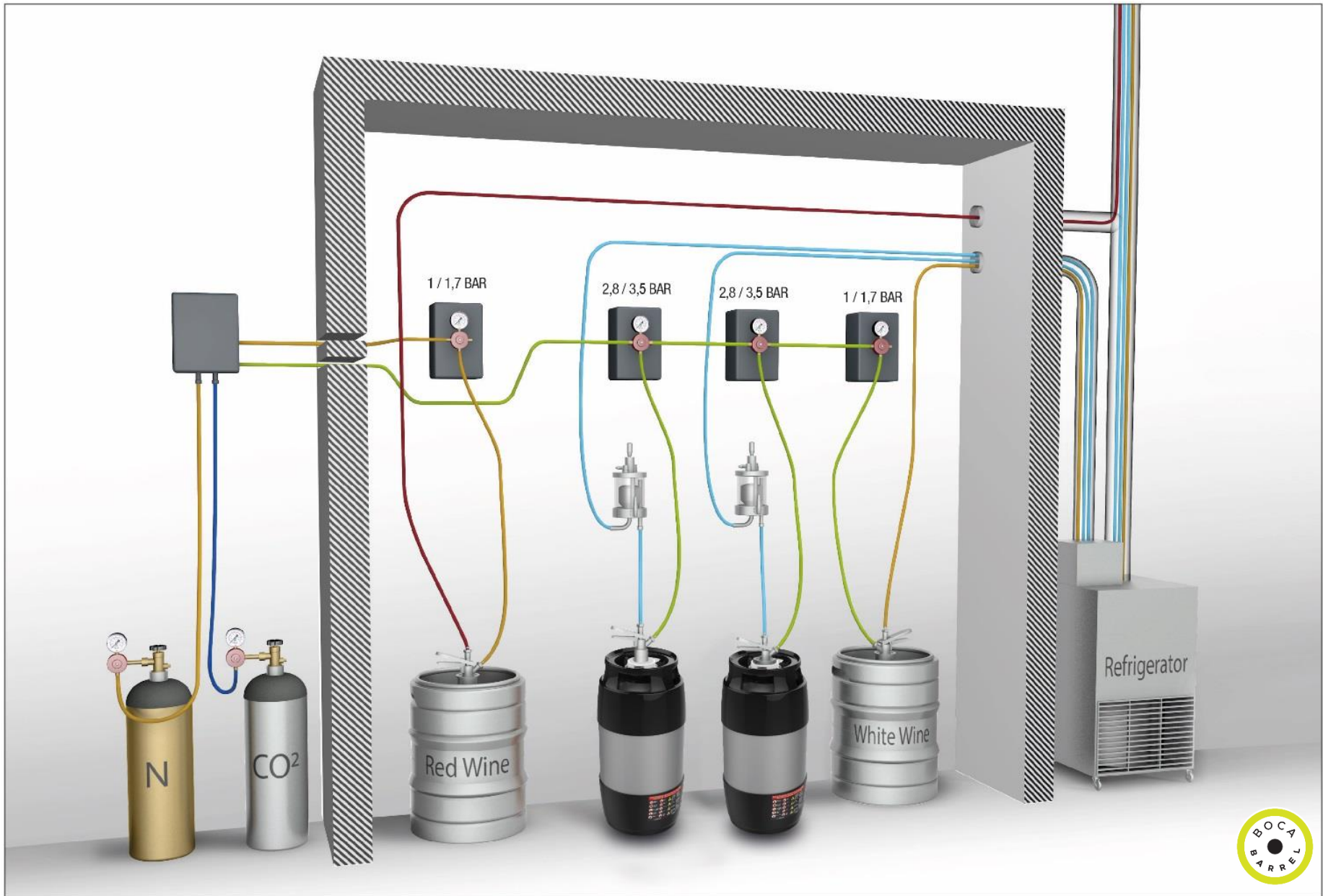
Nitrogen

Exact pressure for both types of wines is dependent on the distance from keg/gas to the tap.

DO NOT EXCEED 3.5 BARS OF PRESSURE !



Keg Wine Line Diagram



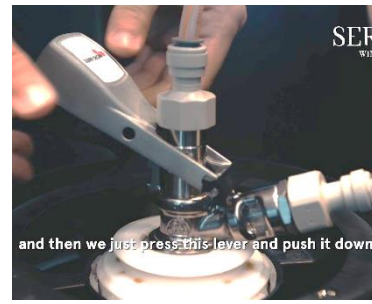
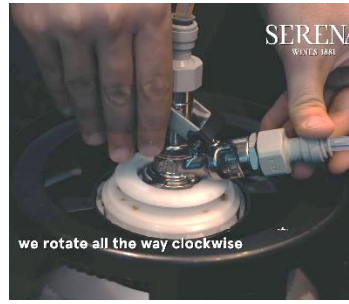
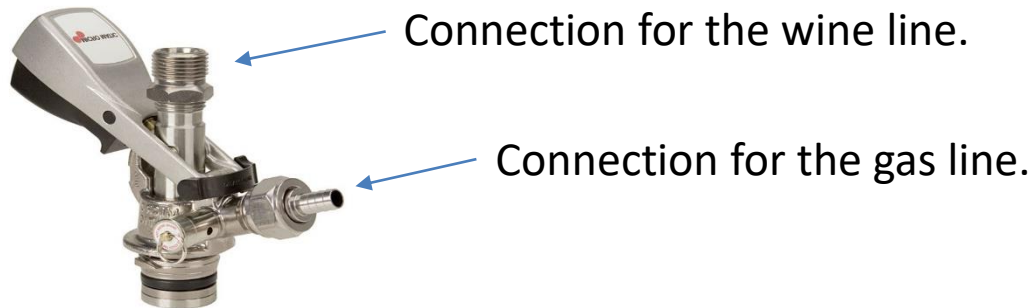
TEMPERATURE CONTROL

- The wine line must be connected to a cooling system to serve the wine at the correct temperature.
- The refrigerator may be external or included in the tap machine.
- We suggest serving frizzante and still white wines at 40-45° F.



TAPPING THE KEG

- Boca Barrel kegs use a standard European Sankey “S-type” coupler/seal.



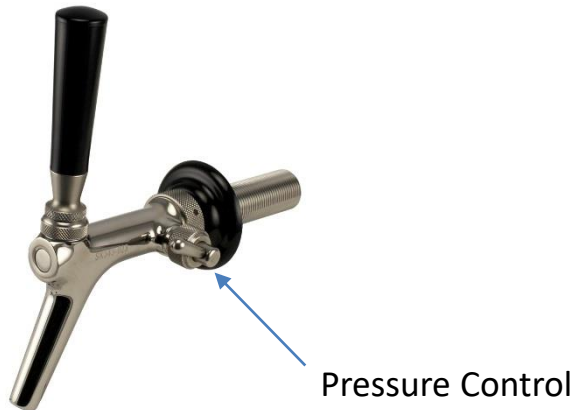
Slide the coupler carefully into the seal, and turn clock-wise until it feels snug and in place. Next, push down the lever until stays down, in place.



TAPPING THE KEG



- Turn on the gas SLOWLY by handwheel or pressure adjustment screw.
- Make sure the pressure level is correct (see slide 3).
- DO NOT EXCEED 3.5 BARS OF PRESSURE



- If necessary, set the pressure control on the tap/faucet to regulate the flow.
- The flow level affects the effervescence level. A lower flow level is recommended to maintain the wine's sparkle.

Start pouring and enjoy your BOCA BARREL wine on tap!



FLOW LEVEL FOR FRIZZANTE WINE

- The flow level affects the sparkling level of frizzante wines.
- A lower flow level will better maintain the wine's sparkle.
- The flow level is dependent many factors.
- The most relevant factors are:
 - pressure level
 - existing dispensing system specifications
 - total line distance
 - location of the keg relative to the tap
 - temperature
- A stainless steel flow control faucet may be necessary to achieve optimal flow for frizzante wines.



DISPOSAL



- Kegs **MUST** be depressurized before disposal.



- Use the special **ORANGE KEY** provided by your wholesaler or importer
- Once all the gas has been released from keg you can safely dispose of it.
- The keg is 100% recyclable.



CLEANING & MAINTENANCE

- **Cleaning the faucet, wine line, and keg coupler regularly is extremely important.**
- Routine cleaning is essential to maintain the wine's quality freshness.
- Clean the lines once a month.
- Cleaning kits are available commercially.
- We recommend using a pressurized kit.
- Sodium hypochlorite diluted with water or a commercial detergent may be used.
- Cleaning usually takes 15 minutes.
- Follow the instructions provided by the kit producer



An example diagram of a cleaning kit available from Micromatic.

