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

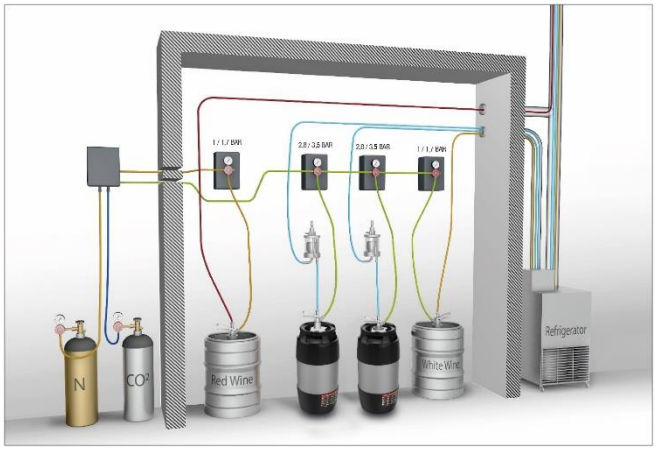
- Every beverage dispensing system and set up is unique.
- Special equipment may be required to serve Boca Barrel keg wines correctly.

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.

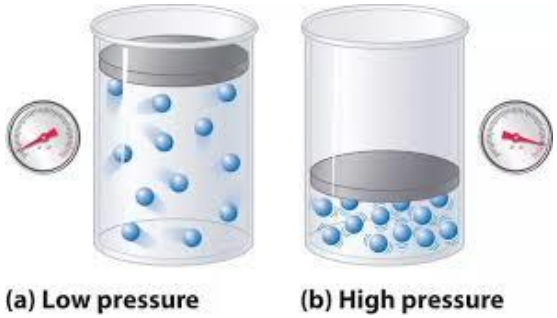


GAS & PRESSURE

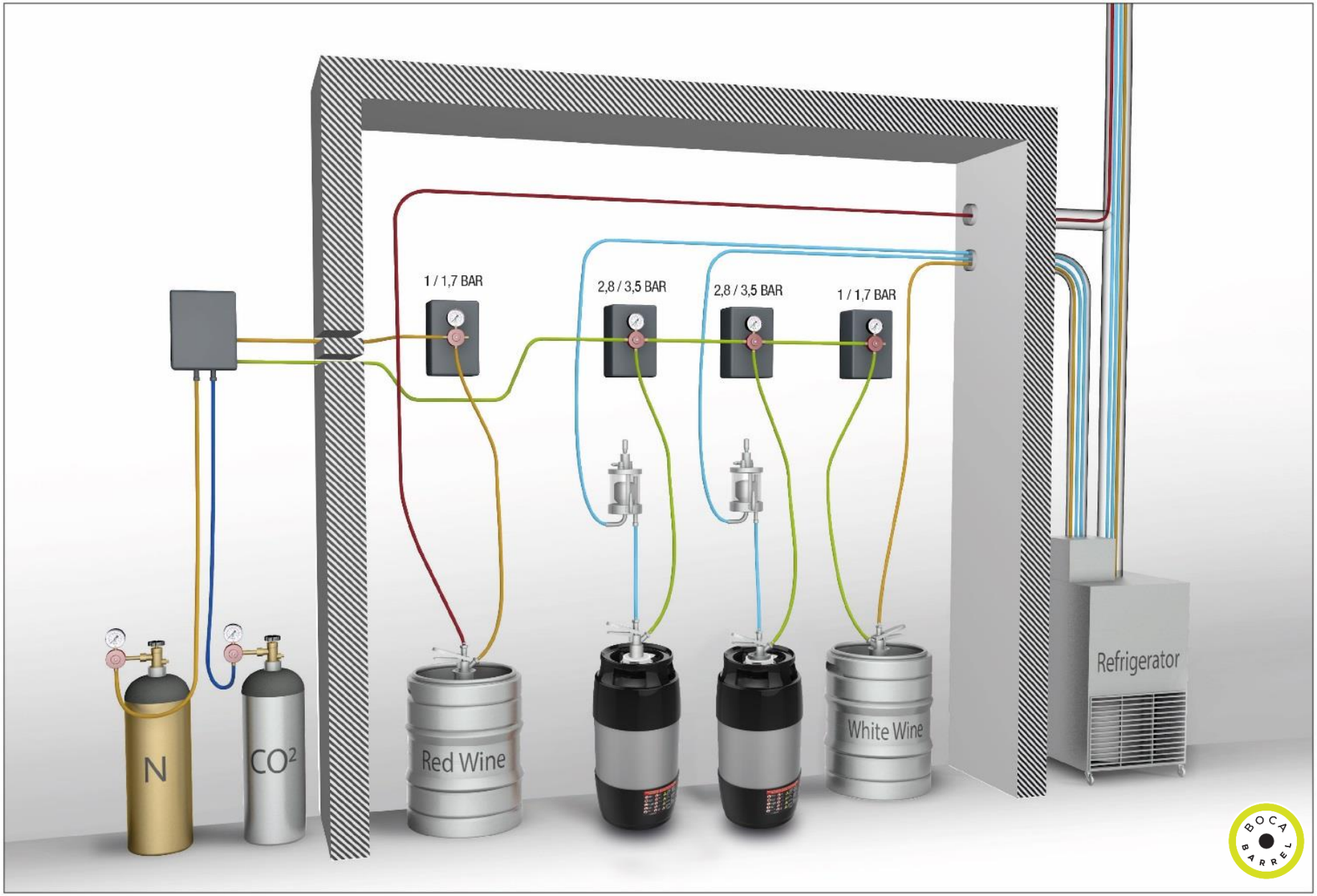
Frizzante Wines	Still Wines
2.3 – 2.6 bars	**1.0 – 1.5 bars**
Carbon Dioxide	**Nitrogen**

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.

Connection for the wine line.

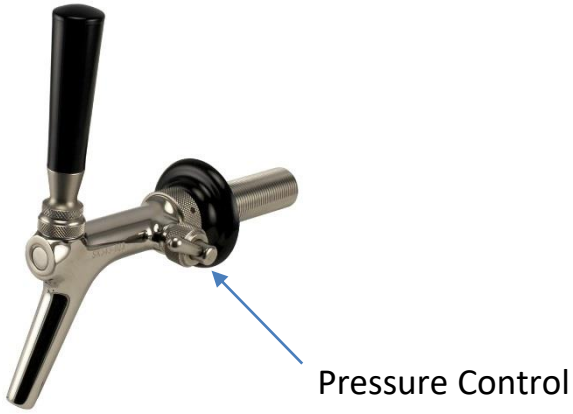
Connection for the gas line.

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.

WARNING: Do not remove the small red strip of plastic.
This is the pressure release valve and is only removed for disposal.

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 relavant 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 acheive optimal flow for frizzante wines.

DISPOSAL

Kegs MUST be depressurized before disposal.

- Remove the red pressure release valve to release any remaining pressure

- This video explains how it works: https://www.youtube.com/watch?v=et_zWNKCdeg
- 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.