

# BOCA BARREL KEG WINE USER GUIDE

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.

## SPECIAL EQUIPMENT (DEPENDANT ON BEVERAGE DISPENSING SYSTEM)

- 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

- GAS (Frizzante): carbon dioxide
- GAS (Still Wine): nitrogen
- Pressure Level (Frizzante): 2.3 - 2.6 bars or 33.36 - 37.7 PSI
- Pressure Level (Still Wine): 1.0 - 1.5 bars or 14.5 - 21.76 PSI
- MAX Pressure Level: 3.5 bars (50 PSI)
- Line/Tube Length: Less than 20 ft.
- Serving Temperature (White & Frizzante): 40-45 °F

## TAPPING THE KEG

- To tap the keg, connect the wine line to the top nozzle of the coupler. Connect the gas line to the side nozzle. 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.
- Do not remove the red valve on the side of the closure. This automatically regulates the keg’s pressure. It is removed once the keg is empty to release any remaining pressure (see below).
- Turn on the gas SLOWLY by turning the handwheel or pressure adjustment screw. Set the pressure to level(s) noted above.

## FLOW LEVEL

- 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 are: pressure level, existing dispensing system specifications, total line distance, location of the keg relative to the tap, and temperature. A stainless steel flow control faucet may be necessary to achieve optimal flow for frizzante wines.
- If applicable, set the pressure control on the tap/faucet as needed to achieve a low flow and maintain sparkle.

## DISPOSAL

- Kegs MUST be depressurized before disposal.
- Remove the special RED valve attached to the keg to release the remaining pressure.
- Do not remove this valve until the keg is empty. It automatically regulates the keg’s pressure.
- Once all the gas has been released from keg you can safely dispose of it.
- The keg is 100% recyclable

## CLEANING

- 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.

