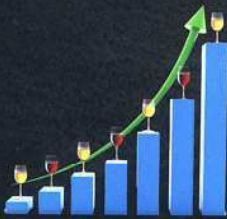


Wine On Tap

The eco-friendly keg package is the smart choice for improving profit margins and operating efficiencies.

Less waste, no bottles, no labels, no corks.



Increase Sales

- Dispense Wine...Any Place, Any Time.
- Capture incremental sales.
- Create new profit opportunities.



Keg Dispensing Ensures Quality

- Pour Consistency from the First to the Last Glass.
- Keep wine fresh for 60 days.
- No open bottles - wine in keg eliminates shelf-life degradation or oxidation.



Improve ROI & Operating Efficiencies

- No corks to pull, no bottles to stock or recycle.
- Realize maximum product yield.
- Low maintenance cost
- Small footprint

Wine On Tap: Best Practices

1 Equipment

Hardware

- Only use wine certified 304 / 316 Stainless Steel.
- FDA approved plastic components.

Tubing

- To prevent oxygen permeation only use Barriermaster Flavourlock tubing.

2 Temperature

Keg Storage

- Whites – store in walk-in cooler
- Reds – store at room temperature (max. 70° F)

Dispensing Temperature

- 40 – 45° F for Whites
- 55 – 60° F for Reds

3 Dispense Gas Options

- Blended gas combination of 75% Nitrogen / 25% CO₂.
- 100% Nitrogen
- 100% Argon

4 Recommended Pressure Settings

- 4-7 PSI for direct draw (short runs)
- 0-15 PSI gauge offers the best accuracy

5 System Hygiene

- Each cleaning cycle includes a caustic wash and a citric acid wash.
- Cleaning Frequency - every 3 months, or change of product.

