

# CELLAR TO KEG TO GLASS

## TAP INTO THE POTENTIAL OF WINE ON TAP.

Serve wine at the optimal temperature the vintner intended! Keg wine is a great value with minimal waste and stays fresh until poured.

Ounces per 5 GAL keg	# of 5 oz Glasses	Avg Keg Cost	Cost per Glass	Avg Sell per Glass	Gross per Keg	ROI
640	128	\$290	\$2.27	\$8	\$1024	\$734

**Pro-Line Wine with dedicated dual-temperature zones:**  
One for whites (45° F) and one for reds (55° F).  
Two units to choose from!



MDD58W-E



MDD23W-E



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# Improve Profit Margins & Operating Efficiencies.



## 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 – 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

### EQUIPMENT

#### HARDWARE

- Only use wine certified 304 / 316 stainless steel
- FDA approved plastic components

#### TUBING

- Prevent oxygen permeation – only use GEN-X® Tubing

### 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

### DISPENSE GAS OPTIONS

- Blended gas combination of 75% N / 25% CO<sub>2</sub>
- 100% Nitrogen
- 100% Argon

### RECOMMENDED PRESSURE SETTINGS

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

### SYSTEM HYGIENE

- Each cleaning cycle includes a caustic wash and a citric acid wash
- Cleaning frequency and every 3 months and with change of product



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