

BEST PRACTICES

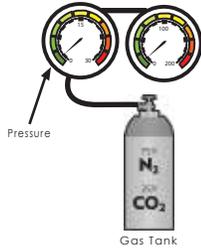
DISPENSING TEMPERATURES

40 - 45° for **Whites**
55 - 60° for **Reds**



GAS

75% Nitrogen/ 25% CO2 AKA Beverage Gas or "Guinness Gas" ensures that the wine tastes exactly as the winemaker intended, from the first pour to the last glass



GAS PRESSURE

Pressure gauge reading should be between **4 - 10 PSI**

STORAGE

Store untapped kegs with other wines. Wine stays fresh – tapped 3 months, untapped 12 months



LINE CLEANING FREQUENCY

Quarterly, or at change of product



ADJUSTMENTS

FLOW OF WINE

Wine coming out too fast or too slow?

Locate the regulator (attached to the gas). Check upper gauge (0-60 psi). Using a flat head screw driver, twist the screw to the right to increase flow; twist left to decrease flow.

REPLACING GAS

If the left gauge of the regulator reads less than 300 psi, it's time to change the gas. Here's how:

1. Turn off the gas by closing screw valve at the top of the tank
2. Unscrew the brass nut connecting the regulator to the tank
3. Pull old tank out & replace with a new one
4. Screw in the regulator and then turn on the tank

TALKING POINTS

FRESHNESS

Guaranteed freshest glass of wine. No chance of cork taint. No spoilage.

ZERO WASTE

No trash, bottles, or corks. No waste to the landfill.

ECO FRIENDLY

Steel kegs are 100% reusable.

PERFECT POUR

Inert gases preserve wine as it's pushed through the keg – never oxidized.

PREMIUM WINES

Your favorite wines by the glass, now from the tap.



TROUBLESHOOTING

FOLLOW THESE STEPS, THEN TEST FOR SUCCESS

1. Make sure couplers are properly attached to kegs, handles pushed down & locked
2. Are you out of wine? Maybe it's time to change your keg
3. Confirm gas is turned on (see large valve at top of gas tank)
4. Check that the red valve on gas is open (not perpendicular to gas line)
5. Check the reading on the left gauge of the regulator (attached to the gas tank behind the red wine) - if it's less than 300 psi, change the gas tank (see "Adjustments")

more helpful information @ TRYWINEONTAP.COM



FREE FLOW WINES

We're here to help. Give us a call!
855-KEG-WINE

Saving the world.... one keg at a time.

#ShowYourSteel