



Sparkling

# WINE-ON-TAP

## BEST PRACTICES & TROUBLESHOOTING



### BEST PRACTICES

#### EQUIPMENT

A flow control faucet is recommended to minimize foaming. All metal that touches the wine should be 304-grade stainless-steel. 3/16" 'XtraFlexmaster' tubing at a minimum length of 14' will help ensure a smooth pour.

#### GAS

100% CO<sub>2</sub>\*

#### GAS PRESSURE

Pressure gauge reading should be between 12-14.5 PSI\* depending on wine specs.

#### TEMPERATURE

34-36°\*

#### STORAGE

Store untapped kegs with other wines at room temperature. Wine stays fresh for 3 months when tapped, and 12 months untapped.

#### LINE CLEANING

Lines should be cleaned quarterly, or at change of product.

### TROUBLESHOOTING

#### WINE NOT POURING?

Lift keg to see how heavy it is. If it feels empty, it's time to change your keg.

#### COUPLERS ON?

Make sure couplers are properly attached to kegs, handles pushed down & locked.

#### GAS ON?

Confirm gas tank is turned on (screw valve at top) & check to ensure the red valve is open (in-line with gas line). Then check reading on the lower left gauge - if it's in the red zone, it's time to change the tank.

#### TOO FAST, TOO SLOW?

To adjust flow, first adjust the flow control on the faucet. If it's still too slow try adjusting the regulator to adjust gas pressure (see 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.

### KEY EQUIPMENT

**FAUCET:**  
304-grade flow control faucet



**GAS:**  
100% CO<sub>2</sub>



**GAS VOLUME:**  
gauge should be above the red zone



**GAS FLOW:**  
gauge should read 12-14.5 PSI



**REGULATOR:**  
on/off valve (red)

**COUPLER:**  
304 grade steel Sankey D



**KEG:**  
100% reusable stainless steel

**TUBING:**  
XtraFlexmaster non-oxidizing tubing

\*sparkling specific modifications