



SAKÉ-ON-TAP BEST PRACTICES & TROUBLESHOOTING



BEST PRACTICES

EQUIPMENT

Any metal that comes in contact with the wine should be 304-grade stainless-steel

All tubing should be wine grade

GAS

25% CO₂ / 75% N₂ blend

Beverage Gas ("Guinness Gas")

* or 100% N₂

GAS PRESSURE

Pressure gauge reading should be between 4 - 10 PSI

TEMPERATURE

40 - 45°*

STORAGE

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

LINE CLEANING

System 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, locate the regulator attached to the gas and check the 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 steel



GAS:

25% CO₂/75% N₂ or 100% N₂*



GAS VOLUME:

gauge should be above the red zone

GAS FLOW:

gauge should read 4-10 PSI



COUPLER:

304 grade steel
Sankey D



KEG:

100% reusable stainless steel



REGULATOR:

on/off valve (red)

*saké specific modifications