



Available wines:

- 100% Glera (a.k.a. Prosecco) from Veneto – 11% alc.
Glera is the name of the Prosecco grape and it has to be used because the new Prosecco DOC/DOCG laws do not allow the use of the name Prosecco on kegs
Creamy and refreshing with a delicate combination of acidity and fruit
- 100% Pinot Grigio from Veneto – 12% alc.
Crisp and clean with a nice bouquet of white peaches, apples and flowers
- 50% Cabernet / 50% Merlot from Veneto – 13% alc.
Medium to full bodied with delicate aromas of leather, spices and wild herbs

Features & Benefits

- Light-weight container housing a special flexible inner bag containing the wine
- Wine is dispensed by pressurizing the space between the inner bag and the PET container with air
- **As the pressurizing gas does not come in touch with the wine, any gas can be used for the purpose, even a simple air compressor**
- Lower pouring cost vs 750 ml or 1.5L glass on a per oz basis
- Unlike steel kegs, Unokegs are disposable (no returns) and can be recycled
- Spoilage not a factor due to open bottles or cork taint...true profit pour cost
- Perfect size for large volume chain restaurants, stadiums and other special event facilities. Caterers, Casinos, etc.
- Perfect for hotel catering business to accommodate large groups
- Ease of serving for staff. No pulling corks, just pull the tab handle!
- Perfect for filling carafes for the tables
- Less space utilized in coolers. Whites chilled thru cold plate at the bar or in backroom
- Environmentally friendly: Unokegs are fully recyclable (paper and plastic)

Facts

All kegs can be recycled once empty (they are made mostly of plastic and cardboard): No need to return empty-yet-heavy metal kegs to the supplier

Existing draft beer can be adapted...but:

Plated-brass components often used in beer draughts should not be used for wine. Only 304 stainless steel or plastic components should be used.

Stainless steel components other than 304 should not be used as they might contain sulphur.

An oxygen barrier hose is recommended for wine dispensing to prevent oxidation

An adaptor is needed to connect the keg to the tap system. The adaptor costs about \$60 and it can be re-used many times (it's made of metal). The adaptors can be purchased from the supplier by the distributor (or locally from taprite.com)

Once attached to the draft line, sparkling wine kegs should be consumed in 2 weeks. Still wines in 2-3 months.

For more information visit: www.winesfrombedford.com



Pressure

The pressure to dispense the wine out of the keg can be provided by the same system used for the beer or by any kind of pressurization like an air compressor; **expensive gasses like argon and nitrogen are NOT necessary**

The restaurant simply has to devote a line to the wine or add a tap (there are companies that can add a tap for about \$80 to \$100).

For people used to set up a beer-keg system, it take minutes to rig a wine-keg up, test it and get it ready.

The pressure needed for the still wines is the similar to what is needed for beers:

1atm or 15 PSI if the keg is near the tap; more pressure is needed if the kegs are distant from the tap (up to 2atm / 30 PSI if the keg is far and in the basement).

For the sparkling the recommended pressure is 3atm or 45 PSI. Proximity to the tap is recommended for the sparkling wine. **Maximum allowed pressure is 3.5 atm or 50 PSI.**

Warning: kegs are pressurized, do not puncture them; Do not move kegs after connecting them

Easy to follow instructions for setting up and disposing Unokegs are printed on each keg

Video instructions available at: www.winesfrombedford.com

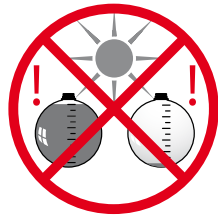
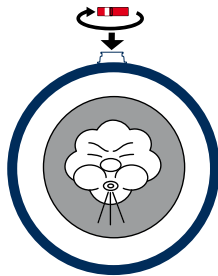
Pricing

PRODUCT	Estimated price	Equivalent	Equivalent	Cost	Cost	Sell	Restaurant
UNOKEG	to the trade	price 750	price 1,5	per ounce	per 8oz glass	Glass	GP
GLERA (PROSECCO) – VENETO - 11% ALC.	\$ 138.00	\$ 5.17	n/a	\$ 0.20	\$ 1.53	\$ 7.00	78%
PINOT GRIGIO – VENETO - 12% ALC.	\$ 194.00	\$ 4.85	\$ 9.70	\$ 0.19	\$ 1.43	\$ 7.00	80%
MERLOT-CABERNET – VENETO - 13% ALC.	\$ 194.00	\$ 4.85	\$ 9.70	\$ 0.19	\$ 1.43	\$ 7.00	80%

ADAPTORS CAN BE ORDERED FROM THE DISTRIBUTORS



For more information visit: www.winesfrombedford.com



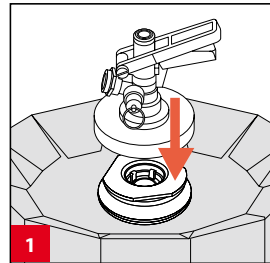
CONNECTING

Instructions for connecting the coupler

Connecting: To connect the coupler to the keg, follow steps 1 to 3.
 Disconnecting: To disconnect: repeat step 1 to 3 in reversed order and opposite direction.

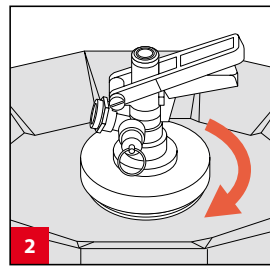
STEP 1

Ensure that the handle is in the raised position and place the three lugs of the dispense head in the three slots of the keg closure.



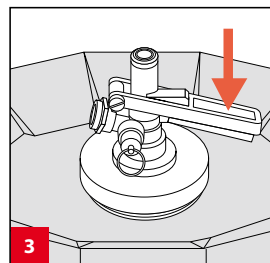
STEP 2

Gently turn the dispense head clockwise until it goes no further.



STEP 3

Unlock the handle by squeezing the two parts of the handle and push it down.



STEP 4

Adjust the dispensing pressure.

Minimum dispense pressures (max. 3,5 bar / 51 PSI !)								
Keg temperature:		5°C 41°F	10°C 50°F	15°C 59°F	20°C 68°F	25°C 77°F	30°C 86°F	35°C 95°F
high carbonization	6,5 g/ltr CO2	1,6 bar 23 PSI	2 bar 30 PSI	2,5 bar 36 PSI	3,1 bar 45 PSI	3,5 bar 51 PSI	4,2 bar 61 PSI	4,9 bar 71 PSI
	6 g/ltr CO2	1,4 bar 20 PSI	1,8 bar 26 PSI	2,2 bar 32 PSI	2,8 bar 41 PSI	3,3 bar 48 PSI	3,8 bar 55 PSI	4,5 bar 65 PSI
medium carbonization	5,5 g/ltr CO2	1,2 bar 17 PSI	1,6 bar 23 PSI	2 bar 29 PSI	2,4 bar 35 PSI	2,9 bar 42 PSI	3,5 bar 51 PSI	4,0 bar 58 PSI
	5 g/ltr CO2	1 bar 15 PSI	1,3 bar 19 PSI	1,7 bar 24 PSI	2,1 bar 30 PSI	2,6 bar 38 PSI	3,1 bar 45 PSI	3,6 bar 52 PSI
low carbonization	4,5 g/ltr CO2	0,7 bar 10 PSI	1,1 bar 16 PSI	1,4 bar 20 PSI	1,8 bar 26 PSI	2,2 bar 32 PSI	2,6 bar 38 PSI	3,1 bar 45 PSI
	4 g/ltr CO2	0,5 bar 7 PSI	0,8 bar 12 PSI	1,1 bar 16 PSI	1,5 bar 22 PSI	2 bar 30 PSI	2,3 bar 34 PSI	2,3 bar 33 PSI

At this temperature and carbonization the kegs need to be cooled

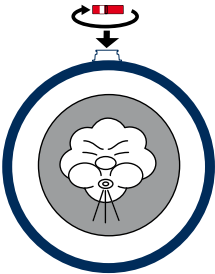
Warnings:

- A filled keg is pressurized. Do not puncture a filled keg.
- The dispensing pressure must never exceed 3.5 bar.
- Once beer dispensing has commenced, the keg should not be moved to prevent damage to the bag.

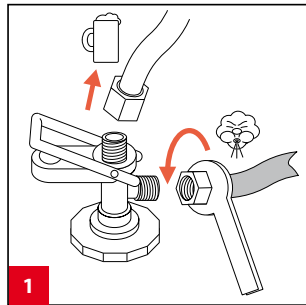


CONNECTING TO DISPENSER

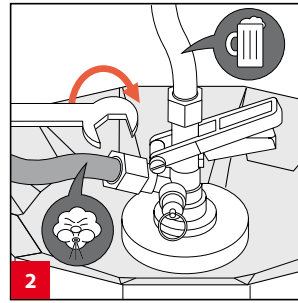
Instructions for connecting the coupler to the dispenser



STEP 1
Disconnect the CO2 / Air- and beverage hose from your existing coupler.



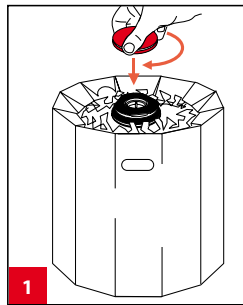
STEP 2
Connect the CO2 / Air- and beverage hose to the coupler.



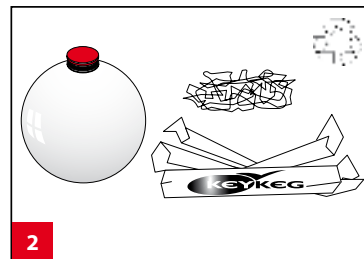
DISPOSING

Instructions for disposing of the empty keg

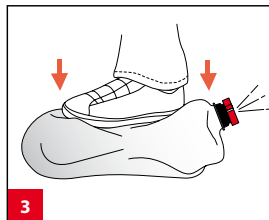
STEP 1
Release the pressure by using only the deflating tool.



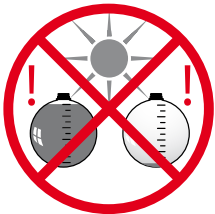
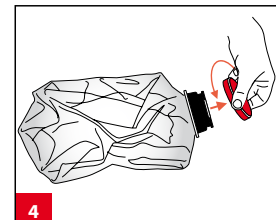
STEP 2
Separate plastic and cardboard.



STEP 3
Gradually squeeze the air out of the bag using your foot.



STEP 4
The end result.



Keg and the environment

This keg has been developed as a sustainable solution that is 100% compliant with the essential environmental requirements of the European Union. It has been developed with both material recycling and energy reuse in mind. This keg is an important advancement for the environment, people and businesses.

