



Frizzenti FAQ - Technical

What size are you kegs? Kegs are 20L, that is 160 x 125ml servings (sparkling), 114 x 175ml servings (still wine) and 134 x 150ml servings (cocktails)

What type of keg do you use? Frizzenti **sparkling** wines and **cocktails** are supplied in **Polykeg**. Having tested all keg formats extensively we know this to be the best keg to use for sparkling products. The product retains its carbonation much better as the CO2 is in direct contact with the liquid in this format. Polykegs are also the strongest kegs on the market. This is important when considering sparkling wines require working pressures of up to 45psi, which is much higher than beer. We want to work with a keg vessel that we know is safe for our customers.

Frizzenti **still wines** are supplied in **Key Keg**. This is a different vessel that preserves the wine in the best way. Key kegs come with an alufoil bag protecting the wine from both light and air. When the keg is tapped, the gas never comes in contact with the wine (unlike our sparkling wine) so the wine is fresh from the first to last glass.

What gas should we use?

	Co2	70:30	60:40	Air Compressor
Sparkling Wine	✓	X	X	X
Still Wine	✓	✓	✓	✓
Espresso Martini	X	✓	X	X
All other cocktails	✓	✓	✓	X

What gas pressure should the product run on? The gas pressure applied to the sparkling wine will vary depending on ambient temperature where the kegs are stored. Higher temperatures means a higher gas pressure needs to be applied. In a 13 degree cellar, we would recommend 29psi, however at 23 degrees this will increase to 45psi.

Still wines and cocktails require much lower pressures as the gas is only used to propel the wine.

Carbonated cocktails typically operate on 35psi when using 70:30 mixed gas, however please contact us for specific requirements

We **strongly recommend that you never attempt to change gas pressures yourself** as overly high gas pressure can cause kegs to burst. Please contact us and we will arrange to send a certified engineer to make any gas pressure changes.

What is the maximum length of run from the kegs to the tap? Our sparkling wine can run in lines up to 50m long from the cellar to the tap. Naturally there will be wastage if volumes are low, however for outlets that are pouring 2-3 kegs per month there will be no problems.

What is the shelf life of your kegs? Frizzenti still wines and cocktails 4 weeks from opening and Frizzenti sparkling wines 2-4 weeks from opening. The better the conditions, the longer the shelf life (if kegs are chilled). Unopened and stored correctly kegs will last 8-12 months.

How should we store our kegs? Kegs are best stored in chilled environments away from direct sunlight and any heat sources. In an undercounter situation kegs can be stored at ambient temperature but should avoid temperatures above 22c where possible. Higher ambient temperatures put strain on coolers and the product becomes more volatile.

How do we clean our lines? Use beer line cleaner at least once a month. This is widely available to purchase, and we can supply you with a cleaning bottle if needed.

Do you install the dispense equipment? Frizzenti has been installing wine systems in bars and restaurants for over 7 years. We pride ourselves in taking great care in ensuring the wine system works well. After all, our product is only as good as the installation. We work with a national contract company meaning we can install anywhere in the UK within 14 days. We also have a maintenance service in place meaning we can attend to service calls within 24 hours in an emergency.

How do I de-pressurise my keg?



Polykegs require an orange de-gas key. Angle as per the diagram and press down into the centre of the keg.

Be sure to only do this in a well ventilated area and avoid breathing in any CO2 gas, which is harmful.

Click on this video to show you how to de-pressurise your Key Key
<https://www.youtube.com/watch?v=3HgsRoQprds>