



To ensure you are pouring the best product with the maximum level of fizz, here are some tips:-

1. FOAM = BAD!

The most common issue we find is the product is pouring too fast, foaming and then settling flat. If you are pouring foam then there is a fault somewhere in your system. More than likely you just need to slow the pour speed. We recommend a 6 second pour for a 125ml flute.

2. Frizzenti is a Vino Frizzante

Which literally translates as “lightly sparkling”. It is not possible to put a Spumante Prosecco into keg because of the level of pressure. A lighter sparkle makes the product easier to drink, meaning your customers will likely consume more. It is also pairs better with food and is an easier-to-mix cocktail ingredient

3. Glassware

Glassware plays a big role in the level of fizz that our sparkling wine shows in glass. Firstly, poorly washed glassware can result in low levels of fizz – ensure your glasses are renovated regularly. Secondly, bubbles form from imperfections in a glass – some high-quality glassware show much lower levels of fizz than others. We can supply etched flutes which have an amazing impact on the level of fizz in the liquid. Please contact us for more information. Lastly, ensure glassware is not chilled. This will reduce fizz as moisture in the glass creates a smooth layer over the glass imperfections, meaning less bubbles. Always use clean, dry glassware.

4. Ambient Temperature Fluctuations

The temperature of where the keg is stored plays an important role in determining the CO2 pressure that our technicians apply to your keg. An increase in ambient temperature results in an increase in CO2 pressure in the liquid and a higher top pressure must be applied to prevent the CO2 from breaking out of the liquid. This is most noticeable in permanent undercounter installations where Summer and Winter temperature variations create problems.

NEVER try to adjust CO2 pressures yourselves, we will send an engineer to make any required adjustments.

5. No Gas!

If you forget to change your gas bottle and run out of gas, the product will continue to pour, however there will be no propellant gas to drive the liquid from the key anymore. This means that when you open the tap you are sucking the CO2 out of the product. The keg will go flat and

the liquid in it too. If you realise you have run out of gas you can re-gas the product by connecting a new bottle and leaving the the product connected for 24 hours.