

Volio's Guide to Wine Keg Setup and Installation

What You'll Need:

- Kegeerator or available draft line (even if this is your first time using it) *should be chilled!*
- Gas (CO2, Nitrogen, or mix of both)
- Adjustable wrench
- Coupler (assess ahead of time which one your new keg takes)
- Optional: Perlick Faucet

How to Set Up a Wine Keg:

- 1 Turn off gas and remove spent keg:** Turn off gas at regulator and remove spent/less awesome keg.
- 2 Clean draft line:** Clean draft line to be used for installation.
- 3 Assess coupler needed for keg:** A coupler is the connector between the top of your keg and the draft line. It has two valves — one for liquid and one for gas. There are different types of couplers, and you first need to assess which coupler your keg takes. The most common Volio keg takes an American "D" coupler. Other common couplers include a European "A" coupler, which is also called a German Slider. Determine if you need to change your coupler for your new keg.

Tip: There is a trickster coupler that looks like it will fit a keg that takes a European "A" coupler, but it does NOT! Don't be fooled and make sure your European "A" coupler slides on from the side.
- 4 Connect tubes to new coupler:** If a coupler needs to be replaced to install the Volio keg, please ascertain which line connects to the gas on the current coupler and which to the liquid, then disconnect the valves (the coupler will have the gas and liquid inputs labeled). Reconnect tubes to the new coupler (adjustable wrench needed/recommended for this step).
- 5 Secure coupler:** For American "D" coupler: Twist coupler into top of keg for a secure fit. For European "A" coupler: Slide coupler edges across the keg for a secure fit. (Reminder: Be advised that some couplers that attach from the top look like a proper fit for the European "A" coupler kegs and alas are not, if it doesn't slide from the side of the keg, it's not the proper coupler).
- 6 Engage locking mechanism on coupler:** For both couplers, pull out the handle and press down, engaging the locking mechanism.
- 7 Turn on gas:** Once the coupler is secured and locked, turn gas back on. For sparkling kegs, the desired pressure is between approx. 9-14lbs. For still kegs, the desired pressure is approx. 4-10lbs.
- 8 Test for desired output:** Test keg for desired output.
- 9 How to troubleshoot (if necessary):** If you've reached a desired output, you can skip this step. But if your output is too fast or lacks the desired carbonation for sparkling, first try adjusting the pressure at the regulator. If you're unable to reach a desirable balance, you can then install a perlick faucet at the spigot to better control the flow of liquid and input of gas.
- 10 Check connections:** After first successful service with kegged wine, check the keg room/jockey box to ensure that all connections are effective and that the keg is not leaking at any connection point.

FAQs for Sparkling Keg Setup

Frequently Asked Questions:

*For anything beyond the FAQs or to chat keg options, contact: info@volioimports.com

1 What kind of gas should the kegs use?

The sparkling kegs can use CO2, Nitrogen, or a blend of both. The Manufacturer recommends CO2, but several top accounts use Nitrogen with great success. keg.

2 How much pressure do you recommend?

For sparkling wine, the producer recommends approx. 9-14lbs of pressure for best results if the line isn't a long draw. (Long-draw systems rely on a walk-in cooler to store tapped kegs of beer, beer lines that exceed five feet, and a means of keeping the beverage cold between the walk-in and dispensing point.) For still wine, the pressure needed is approx. 4-10lbs.

3 Can you use the same equipment as a beer line?

Yes, you can use the same equipment and this sparkling wine can replace a beer line, just clean it thoroughly before you change over.

4 What couplers do the kegs use?

Volio is transitioning all sparkling kegs to a D coupler (Standard American). There are, however, some remaining 'A' German/European Slider coupler kegs still available that are being phased out of use. Please remove the top plastic cap and check inventory upon receipt to ensure coupler fit is as desired.



5 Do I need to keep the spent kegs available for pick up?

Volio sparkling and still kegs are recyclable and not reusable. Please do not keep used kegs, and instead place them in the recycling bin.

6 How can you control flow at the tap?

Some accounts have had success installing a Perlick Faucet with valve, which manages flow at the spigot.