



FREE  FLOW
WINE ON TAP
Draft Guide



WHY WINE-ON-TAP?

BETTER FOR BUSINESS. BETTER FOR THE ENVIRONMENT.



PROFITABILITY

See a return on investment within 6 months.



SPEED

No corks to pull or bottles to stock. More time to focus on customers.



FRESHNESS

Guaranteed fresh glass of wine. No oxidation, no wasted wine!



SUSTAINABILITY

100% reusable steel kegs. Nothing to throw away or recycle.



TRENDING




The hottest new trend in beverage programs across the country.

STEEL KEG SPECS FOR WINE

SIZE	24" x 9.5"
WEIGHT	58 lbs full
VOLUME	5.16 gallons 19.5 liters 26 bottles 132 5oz pours
FRESHNESS	3 months tapped 12 months untapped

SUSTAINABILITY

GREENER, FRESHER, BETTER

-  100% reusable steel kegs = no waste to landfill
-  Serving wines in keg compared to bottles reduces the CO2 footprint by 96%
-  Each steel keg will save 2,340 lbs of trash from the landfill over its lifetime

1 KEG =
26 BOTTLES



SAVED PER KEG!

FREE FLOW

The pioneers of Wine-On-Tap. We've helped thousands of operators launch wine on tap programs. We work with wineries, distributors & installers throughout the US to make wine on tap easy for you!

try **WINEONTAP**.com

The ultimate resource for all things wine-on-tap.

HOW IT WORKS



WE MAKE WINE-ON-TAP SIMPLE

Kegs are cleaned & filled at Free Flow in Napa & Filling Station East in NJ



Full kegs picked up from Free Flow by distributors



Free Flow retrieves empties from distributors for reuse



Distributors deliver full kegs to accounts & pick up empties



FAUCET:
304 Grade Steel



COUPLER:
304 Grade Steel
Sankey D

GAS:
75% N²
25% CO²



KEY EQUIPMENT



KEG:
100% Reusable
Stainless Steel

GAS VOLUME:
Gauge should read >300 PSI



GAS FLOW:
Gauge should read 4-10 PSI

REGULATOR:
On/Off valve
(Red)



DISPENSE OPTIONS

DIRECT DRAW

Kegs are located in refrigerated units beneath taps. Ideal for restaurants and bars that have space close to the point of dispense.



LONG DRAW

Kegs are located away from taps and temperature controlled lines carry the wine from kegs to taps. Long draw systems vary widely based on installation complexity.



20'+



BAR-TOP UNITS



- Ideal for events and table tops
 - No installation necessary
 - No electricity needed
 - Easy to transport

KEGERATOR UNITS



- Ideal for banquets and events
 - Mobile use or behind a bar
- Temperature controlled compartments
- Fits standard 1/6th barrel kegs (white & red)
 - Electricity requirements vary

PROFITABILITY BREAKDOWN

Save up to \$1/per bottle*
by converting your existing
by-the-glass program to on tap.

+\$1

CALCULATE YOUR ROI @
TRYWINEONTAP.COM

*SAVINGS = no spoiled wine down the drain + more glasses poured with speed & ease
+ no recycling/trash costs + savings on kegs vs same wine in bottles

TROUBLESHOOTING & BEST PRACTICES



BEST PRACTICES

EQUIPMENT

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

GAS

75% Nitrogen/ 25% CO₂*

Beverage Gas or "Guinness Gas"

*nitrogen or argon OK if above is not available

GAS PRESSURE

Pressure gauge reading should be between 4 - 10 PSI

TEMPERATURE

40 - 45° for Whites

55 - 60° for Reds

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



RETROFITTING BEER LINES

An existing direct draw system retrofit is easy and can happen at low cost!

1

HARDWARE

304 Grade
Stainless Steel

2

TUBING

Wine Grade,
non-oxidizing

3

GAS BLEND

75% Nitrogen
25% CO₂

Questions? Call 855-KEG-WINE



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 less than 300 psi, 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.

**EVERY GLASS SHOULD
TASTE EXACTLY AS
THE WINEMAKER INTENDED.**



FREE  **FLOW**

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