

# WINEKEEPER

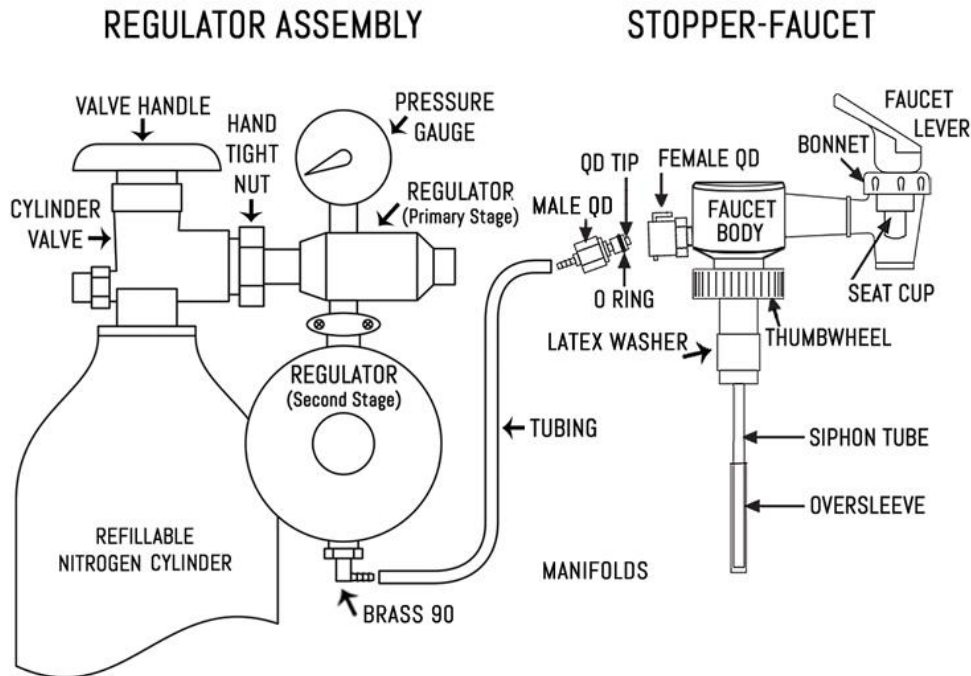
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## The Commercial Keeper Operating Instructions Manual

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## Set Up Instructions

- Attach **Regulator** to a nitrogen or argon **cylinder**. Do not use pliers or wrench tighten. **HAND TIGHTEN ONLY**.
- Open **Cylinder Valve** by turning **Valve Handle** counter-clockwise. Gas pressure from cylinder will lock regulator in place. The pressure gauge reads cylinder contents, not outlet pressure. A full aluminum cylinder reads approximately 1800 psi. A full steel cylinder reads approximately 2200 psi. (All aluminum cylinders shipped by WineKeeper are sent with approximately 1300psi).
- Depress the tip of the **Male Quick-Disconnect** for three seconds to rid regulator and tubing of air. You can use a fingernail or edge of a coin—the air will be pushed out by the gas pressure.
- Adjust the **Oversleeve** on the **Stopper Faucet** to the proper length, which should be slightly above the bottom of the bottle for wines with sediment, and all the way to the bottom for all other wines.
- Remove the cork from the bottle (do not pour any wine).
- Insert the **Stopper Faucet Assembly** into the bottle while holding the **Faucet Lever** down. This allows wine to move up the siphon tube and force air out through the faucet. Release **Faucet Lever**, and align with bottle label.
- Hold **Stopper Faucet** with one hand and *lightly* tighten **Thumbwheel** clockwise until snug. **DO NOT OVER TIGHTEN**.
- Depress metal tab on **Female Quick-Disconnect (QD)** and insert **Male Quick-Disconnect**. **Male QD** should be locked in place.
- Your system is now ready for use. Always depress **Faucet Lever** all the way down to assure a smooth pour. A wine bottle with **Stopper Faucet Assembly** attached may be separated from the rest of the system, and placed vertically in your refrigerator, if desired.

# Maintenance

## Changing a Cylinder

Turn **Valve Handle** clockwise to close cylinder. Depress the **Male Quick-Disconnect** tip at the end of the tube to release the remaining pressure inside the regulator and tube. Remove **Regulator** and have cylinder refilled. (Most compressed gas, welding, or carbonic companies supply nitrogen or argon.) Reattach **Regulator** and bleed air using set up instructions.

## Conserving Gas

Disconnecting and hand pouring the last one-two glasses of wine per bottle will conserve gas.

## Removing Stopper Faucet Assembly

The Male Quick-Disconnect *must* be separated from the Stopper Faucet *before* removing the Stopper Faucet from the bottle. The regulator remains on the cylinder until the cylinder is empty.

## Cleaning Stopper Faucet Assembly

Depress the Faucet Lever, turn Stopper Faucet upside down and place the faucet opening under hot running water. This will force hot water backwards through your Stopper Faucet Assembly. Dry completely before storing or reusing.

# Troubleshooting

## Wine is frothing / sputtering while poured

- 1) Always depress the Faucet Lever down fully and release quickly.
- 2) Possible leak between the Oversleeve and Siphon Tube. Remove the Oversleeve, reverse direction, and reinstall on the Siphon Tube. One end of the Oversleeve may be a tighter fit than the other. New sleeve tubing is available [www.WineKeeper.com](http://www.WineKeeper.com) under Refills / Parts.

## Cylinder loses nitrogen / argon too quickly

- 1) Check that the Stopper Faucet Assembly is snug in the bottle neck, but not over tightened.
  - 2) Hold Male Quick-Disconnect under water and check for leaks.
  - 3) Inspect the O Ring of the Quick-Disconnect for cuts or splits.
- Soapy water may be applied to all connections to aid in leak detection. *Do not submerge the regulator.*

## Wine will not pour

- 1) Cylinder may be empty. Refill the cylinder.
- 2) Siphon Tube may be clogged with sediment. Clean the Oversleeve and Siphon Tube. Wine line cleaner and brushes are available at [www.WineKeeper.com](http://www.WineKeeper.com).
- 3) Oversleeve may be adjusted too low. Raise the Oversleeve slightly.

## Wine has poor flavor

Most wines will remain fresh 1-3 weeks. Between bottles, flush the Stopper Faucet by depressing the Faucet Lever and turning the faucet upside down while running hot water backward through the faucet. Dry completely before storing. If poor flavor continues, the Stopper Faucet may need cleaning with Wine Line Cleaner and disinfecting. We recommend disinfecting with a solution using Chlor Tabs. *Do not use soap.* Disassemble faucet and clean the **Seat Cup** and **Faucet Assembly**. Rinse and dry thoroughly before reassembly.

## Refills / Parts

- Refillable Cylinder
- Stopper Faucet
- Regulator
- Expansion Washer
- Cleaning Kit / Wine Line Cleaner / Chlor Tabs
- Quick Disconnects
- Seat Cup
- Oversleeve tube
- Manifold kits for multiple Stopper Faucet connections



These items and more parts are available online at [www.winekeeper.com](http://www.winekeeper.com).

## Adding Additional Faucets

If your serving needs increase, we can easily send additional faucets and manifolds to connect to the same gas canister and regulator originally purchased with your Commercial Keeper.

## Safety Precautions

**Read All Cautions on Cylinder Label!** The purchaser must acknowledge that there are certain hazards associated with the use of compressed gas and use care when handling or operating the dispenser. Never tamper with the regulator. If you suspect a problem, contact WineKeeper.

Watch for wine bottles with cracks or stress fractures, and avoid putting them on the system. Do not hit bottles against solid objects. The bottles are under very low pressure (4 psi), however caution is advisable. Regulators are not designed for any other purpose.

*Refillable tank and manifold are sold separately.*

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