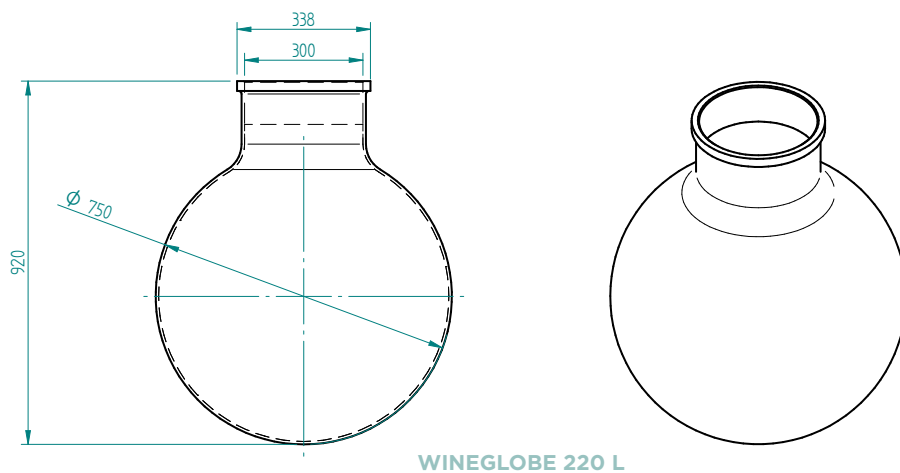




USER'S GUIDE - WINEGLOBES 220L

WINEGLOBE promotes precise grape expression and helps wine reach its full potential



WINEGLOBE 220 L

PRODUCT & ACCESSORIES

- Wineglobe 220L
- Stand
- Stainless steel lid
- 6 Screws
- 1 seal: FKM 67 XM 15 – BNIC & FDA
- 6 brackets (Teflon or wood)
- 1 Silicone bung with $\phi 18$ hole
- 1 bubbler
- 1 Allen key

BEFORE USING THE GLOBE

- Please read the user's manual carefully and check the product before using it: impacts and cracks
- Please wash the globe before using it
- Do not scratch the globe (inside or outside): no metal sponge or abrasive products, don't put it directly on the floor
- Do not expose the globe to heat or flames
- Do not expose the globe to the sun and blue light (especially LED) without its cover
- Do not use pressure inside the globe above 0.5bar (breakage risk)
- Do not store the globe empty with its lid (it might roll over)
- When you're washing the globe please be careful with the wet stand (slipping risk)

USING THE GLOBE

- Please handle carefully the globe: manually, empty, without the lid. You can also use our custom made harness for the globe
- In order to protect the neck of the globe, please always keep the seal on the globe when you handle it
- Do not put the globe directly on the floor but on its stand. Please choose a flat surface.
- Do not use metal tools that can scratch the globe (important)

WASHING THE GLOBE

- Before washing the globe, please protect yourself (glasses, gloves, clothes)
- Please wash the globe immediately after use (to maintain transparency)
- The Wineglobe is easy to clean: hot water is enough !
- If you want you can also use:
 - o Chlorine,
 - o Hydrogen peroxide
 - o Peracetic acid
 - o Alcohol
 - o Quaternary ammonium
 - o Caustic soda (3%)
- Please never use metal sponge or abrasive products
- When you're washing the globe please be careful with the wet stand (slipping risk)

WORKING WITH THE GLOBE

- Globes are designed to be filled to the brim (like barrels)
 - Lid with bung and bubbler
 - In case of temperature or pressure variation, the bubbler will regulate wine variations (siphon mechanism)
 - Please note the bubbler must be filled on the bung (to avoid excessive pressure and possible explosion)
 - Please see further how to correctly close the globe with its lid (to guarantee waterproofness)
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FORBIDDEN

- Do not use any alkaline solutions, phosphoric acid or strongly abrasive scrubbing or cleaning materials
- Please never use explosive solutions (hydrofluoric acid...)
- Do not use a pressure above 0.5 bar inside the globe when it's closed
- Do not store the globe empty with its lid (it might roll over)

The company accepts no responsibility if the instructions contained in this document have not been followed

CLOSING THE LID

1. Please check the condition of all the elements before using them (globe, seal, lid, stan, etc...)

2. Put the seal on the globe



3. Assemble all the screws and brackets on the outside hole on the lid (with the allen key)



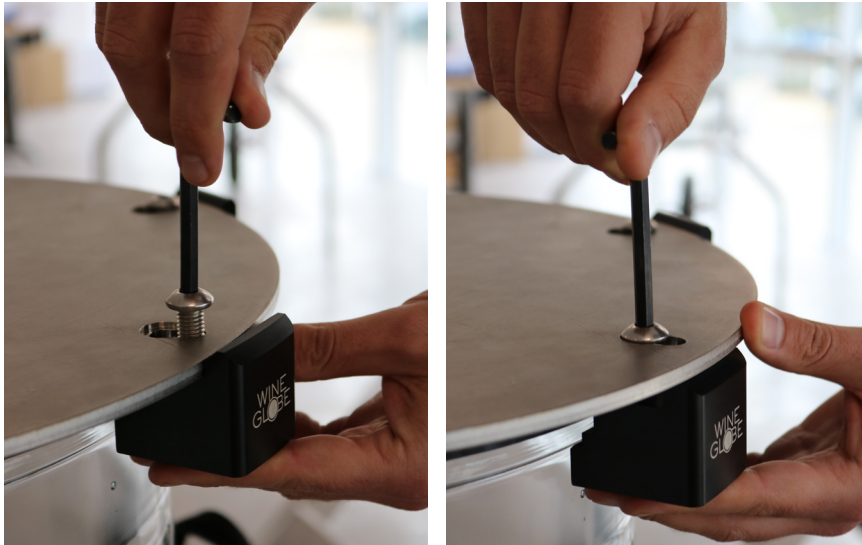
4. Put the lid on the globe



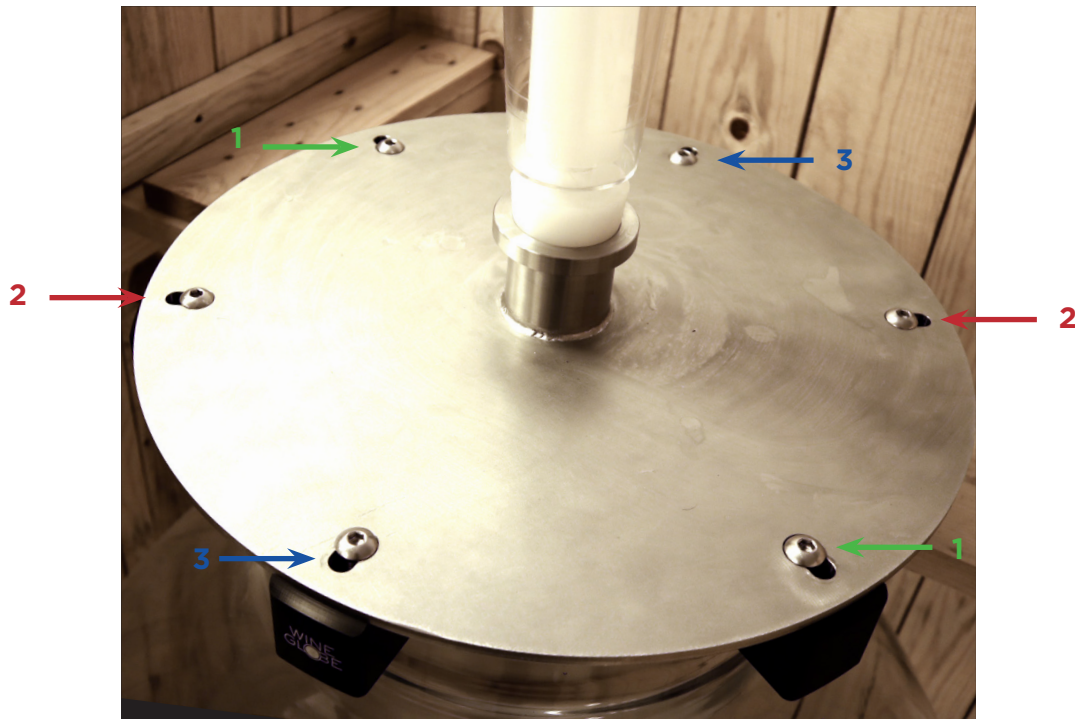
5. Please check if the lid is centered over the globe (you can use your fingers to evaluate the gap between glass and brackets)



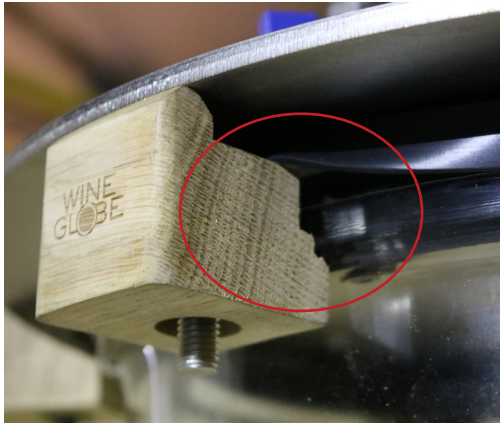
6. Unscrew the screw from the outside hole and put it into the inside hole. And screw it on again



7. Tighten each screw crosswise one after the other (tightening torque: 6N.m - 22N.m)



8. Please check if the position of the seal is correct



Incorrect



Correct

9. Fill the bubbler with water at 5-10% of SO₂ (nearly 100mL)

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