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**COCKTAILS ON TAP**

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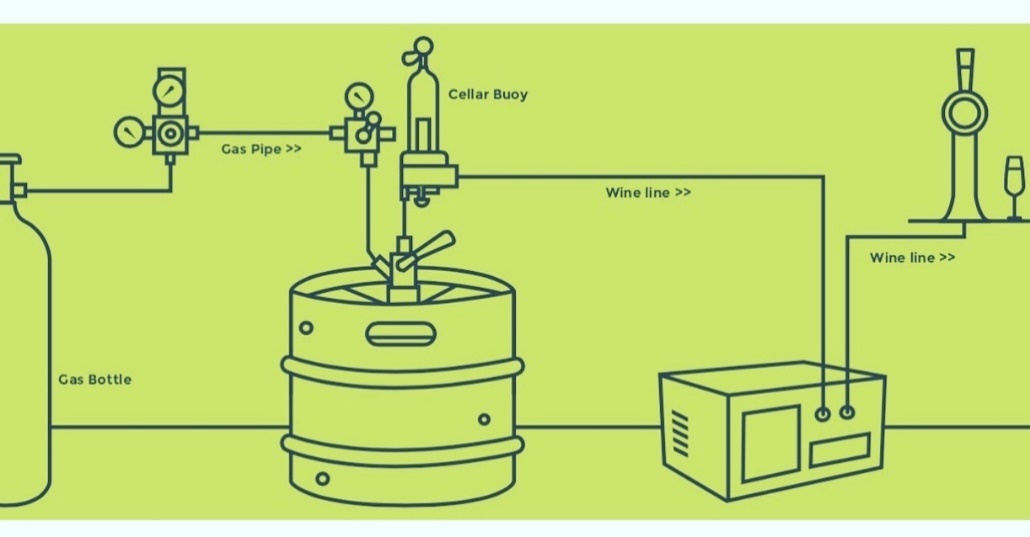
**INFORMATION**

1. **Dispense set-up**

Dispensing cocktails has similarities to dispensing lager; the only real difference is that it’s a cocktail! Below is a basic drinks dispense diagram showing how to install a single point of draught/keg wine/ beer / cocktail on a typical UK set-up.

* The GAS or air goes 🡪 primary valve 🡪 secondary valve 🡪 into the side entrance of the keg connection/coupler.
* The COCKTAIL runs from the keg 🡪 cellar buoy 🡪 to the inlet of the cooler 🡪 from the cooler into the wine tap.

There is usually a flow controller between the outlet of the cooler and wine tap to adjust how fast the wine is poured.



1. **Lines**

The line length is very important for wastage and fizz, we recommend the following:

* Optimal length = 2 metres
* Satisfactory length = 5 metres
* A gas pump on much longer lines would be beneficial albeit, lead to wastage.
* Thickness 3/16

It is recommended that you clean your lines with line cleaner every 7-10 days.

1. **Gas & Pressure**

Pressure Types

* KeyKeg 🡪 Co2, Mixed Gas or Air

The pressure can be set at 1.2-2.0 bar/ 17.4-29PSI. It can use Co2, Air or mixed gas - they come in a Keykeg so no pressure will contact the drink.

1. **Delivery Dates & Methods**

The **cut-off point for Next Day delivery is 12pm for parcels and 10am for pallets**. The standard delivery charge is £8 per keg. (capped at 5 kegs.)

* Parcels for less than 6 kegs
* Pallets for more than 6 kegs

1. **The Cocktails**

**MOJITO 10% (rum) - serve over ice & add soda**: A sweetened blend of flavoured citrus juices and white rum.

Flavour: Fresh lime with distinct rum flavour and strong mint nose.

Contents: 50ml alcohol per serve / Water Rum, Lime Juice, Lemon Juice, Natural Mint Flavour, Colour: Clouding agent, Preservatives: Potassium Sorbate, Sodium Benzoate.

Size: 20 litres / 133 servings at 150ml

**PINK GIN FIZZ 10% (gin) - serve over ice:** A sweetened blend of flavoured citrus juices and London dry gin

Flavour: Fresh lime with distinct gin flavour and a hint of berry flavour.

Contents: Water, gin, lemon juice, sugar, propylene glycol alginate, natural flavourings, preservatives (potassium sorbate, sodium benzoate), colour (anthocyanin).

Size: 20 litres / 133 servings at 150ml

**PASSIONFRUIT MARTINI 10% (vodka) - line to be connected to cooler**: A sweetened blend of flavoured fruit juices and vodka

Flavour: Tarte passionfruit with sweet mango and characteristic vanilla vodka nose.

Contents: 50ml alcohol per serve / Water, Vodka, Passionfruit Juice (10%), Sugar, Mango Puree, Lime Juice, Orange Juice from concentrate, Acidity regulator: Citric Acid, Salt, Natural flavourings, Colour: Carotenes, Preservatives: Potassium Sorbate, Sodium Benzoate.

Size: 20 litres / 133 servings at 150ml

**PINA COLADA 10% (rum) - line to be connected to cooler**: A sweetened blend of flavoured fruit juices and white rum

Flavour: Sweet pineapple and coconut flavour with distinct white rum taste.

Contents: 50ml alcohol per serve / Water, White Rum, sugar, SKIMMED MILK, fruit juices from concentrate (pineapple, coconut, lemon), CREAM, stabiliser: natural pectin, Acidifier: lactic acid, natural flavourings, preservatives: potassium sorbate, sodium benzoate, Acidity regulator: trisodium citrate

Size: 20 litres / 114 servings at 175ml   
  
Fresh: 4 weeks once opened. Store at an ambient temperature.

1. **Set-up and Disposal of Empties**

Visit <https://www.keykeg.com/en/demonstration-videos> or download the information at <https://www.keykeg.com/en/downloads> to learn how to set-up and dispose of your keykegs.

For more information call or email us.

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