

Preparation

Flexcube

Before use, clean and sanitise your new Flexcube (including Lid) with **cold** water only and a 2% solution of caustic soda (sodium hydroxide) or similar and **hose rinse** with plenty of fresh water.

Main Lid Seal

Always ensure the ribs on the main lid seal are facing **downwards** (towards the wine when the Lid is attached to the cube).

Butterfly Valve & Sample Tap

Butterfly Valve & Sample Tap should be disassembled and cleaned before use. Make sure all fittings are tight and leak-free before filling with wine. **Please pay particular attention to the Butterfly Valve assembly process illustrated on the back of this document.**

Cellar Procedures

Initial Filling

Within 2 weeks of filling, the Flexcube must be topped, as the polymer walls will initially stretch. Unless the wine is undergoing primary or malolactic fermentation, **maintain the Flexcube completely full**, the same as a traditional barrel.

No liquid filled expansion chamber*

If the wine is undergoing primary or malolactic fermentation in the Flexcube, use an appropriate vent valve but not a liquid filled expansion chamber.

During use

Ullage - Check fill height every 4-8 weeks as thermal expansion / contraction will always occur with wine temperature changes.

SO₂ - Check and adjust SO₂ levels as you would in a traditional barrel (typically every 3-4 weeks).

Reductivity - If there are signs of reductivity in your wine, **rack and return** as you would in a traditional barrel.

After Usage

Washing

After usage, clean and sanitise your Flexcube (including Lid, Butterfly Valve and Sample Tap) with **cold** water only and a 2% solution of caustic soda (sodium hydroxide) or similar, followed by a **hose rinse** of fresh water.

Green Seal Plate

The green Seal Plate has been factory fastened onto the Cube to obtain optimum sealing capability. Should you wish to remove the Seal Plate for cleaning/sanitation purposes, the 12 stainless steel retaining screws will need to be **re-fastened to 3Nm**. Failure to tighten to this specification will void your warranty.

Storage

Flexcubes are UV stabilised and when empty, can be safely stored outside. Flexcubes in pearl colour are UV stable, but do pass visible light.

If storing wine outside or near a window, use the opaque grey Flexcube or fit a cover.

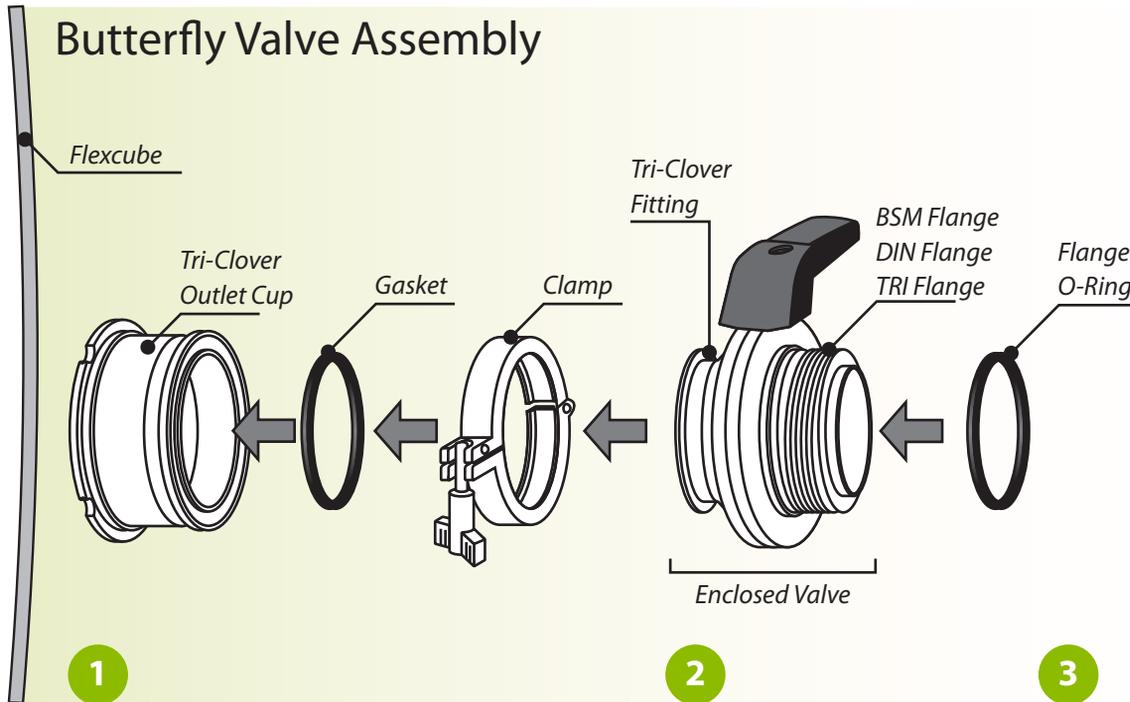
When storing empty Flexcubes, care must be taken to ensure they are clean and dry to promote a hygienic internal environment.

There is no need for the use of SO₂ in storing the cube if it is stored clean & dry.

*Note

Due to their weight, liquid filled expansion chambers are not to be used with Flexcubes. The use of such chambers will void the warranty.

Butterfly Valve Assembly



1

Place the gasket between the Tri-Clover Outlet Cup and the Tri-Clover fitting on the enclosed valve, ensuring it fits into both circular grooves.

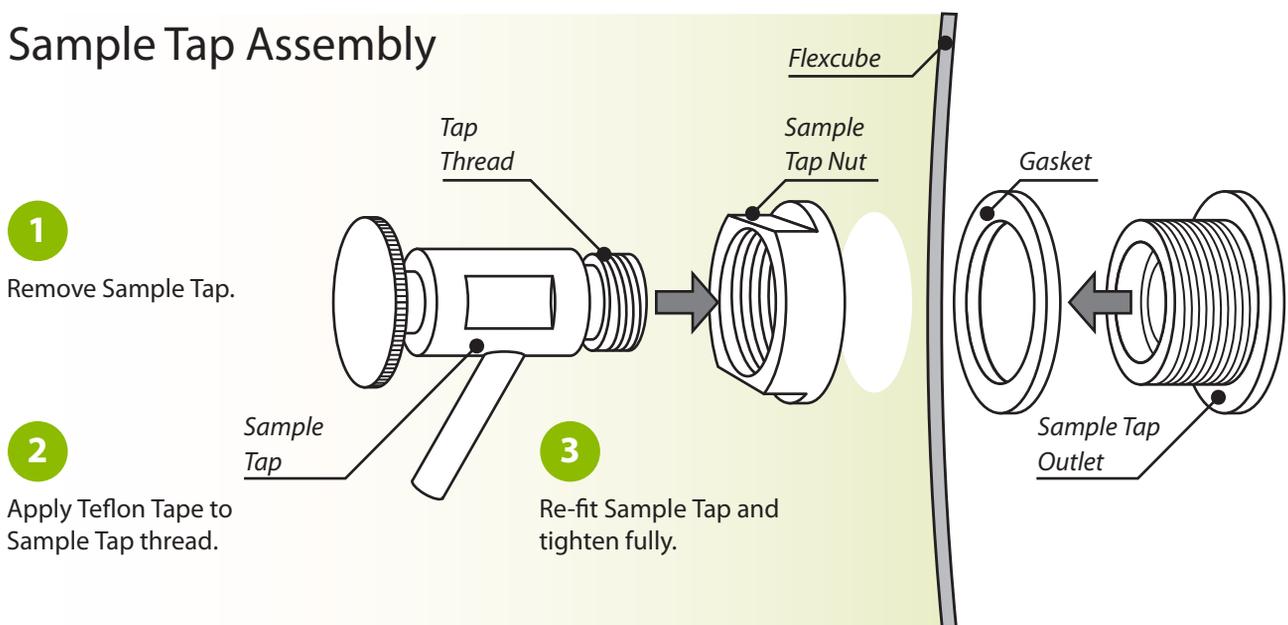
2

Place the clamp over the joint and tighten firmly.

3

Place the flange o-ring into the flange groove.

Sample Tap Assembly



1

Remove Sample Tap.

2

Apply Teflon Tape to Sample Tap thread.

3

Re-fit Sample Tap and tighten fully.

4

Loosen Sample Tap Nut and position Sample Tap with spout pointing down.

5

Hold Sample Tap and tighten Sample Tap Nut fully (note: left hand/reverse thread). **Do not over tighten** the Sample Tap Nut as this could lead to breakage.