

flexcube

innovation in winemaking

EVOLUTION

IN WINEMAKING TECHNOLOGY
EXCELLENCE IN THE RESULTS



CONGRATULATIONS ON YOUR PURCHASE

PRODUCT INSTRUCTIONS AND WARRANTY

Product Instructions

Preparation of a new Cube

Washing: The polyethylene used by Flexcube is free from taint. Wash all new vessels with **cold or warm water** - but **not hot** - with 2% solution of caustic soda (sodium hydroxide), or similar (stabilised sodium percarbonate). Afterwards, rinse with plenty of fresh water.

Do not fill Cubes with hot water above 60° C (140° F), as it will distort and permanently deform the polyethylene.

Valves & sample taps: The equipment leaves our factory clean however, due to transport, we recommend that the valves and sample tap should be disassembled before use making sure they are tight and leak-free before filling. Note that sample tap, and sample tap fittings are supplied loosely coupled and **must be tightened before use**.

Filling & Headspace Management

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

Note: The cube is not designed to act as a pressure vessel. If the wine is undergoing primary or malolactic fermentation the vented bung must be used.

Topping Up



During normal and stable temperature storage conditions, **it is essential to check fill height in your Cube every 4-8 weeks as you would an oak barrel**. Do this by opening the Vented Bung. The cube should require very little topping. Cubes do not lose water vapour or alcohol and have very substantially reduced losses of volatile compounds compared to oak barrels. Thermal expansion/contraction will always occur with wine temperature changes.



Seal

The silicone rubber seal fits neatly on the neck opening of the cube. It is located by the rubber nodules that line up with the countersunk screw holes. Ensure the seal is fitted on both sides of the opening. Seals should be inspected annually and considered for replacing.

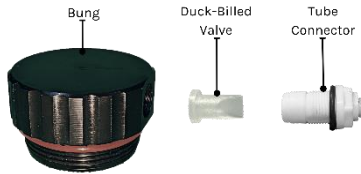


Lid and Locking Ring

The lid is a fully sealed lid. It locks into the locking ring and the locking ring is placed onto the neck of the cube. Turn a quarter-turn to the right to lock the lid. To remove simply turn left a quarter-turn.

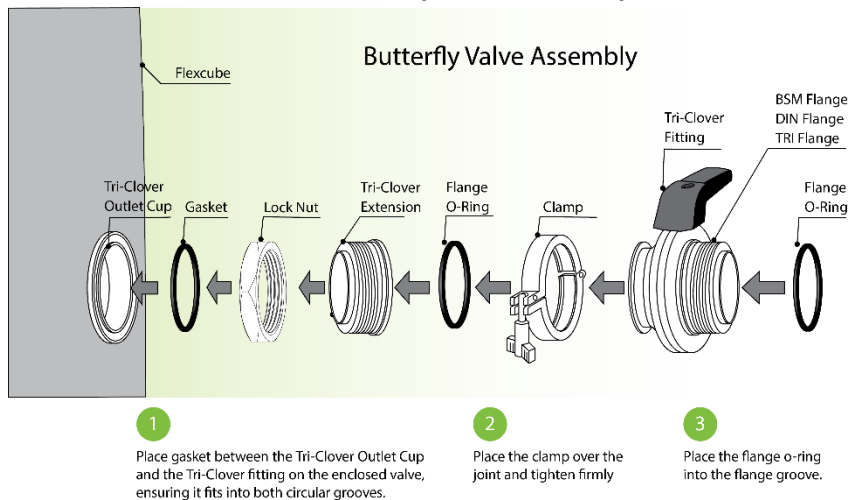
The Vented Bung

The vented bung has a **one-way valve** that allows gas or liquid to escape if necessary. It must always be used. During maturation, if fully sealed, the cube could undergo a pressure increase due to either CO2 release or temperature changes in the wine. The vented bung will allow any increase in pressure to be managed. The duck-billed valve within the bung should be checked annually for any blockages or venting issues.



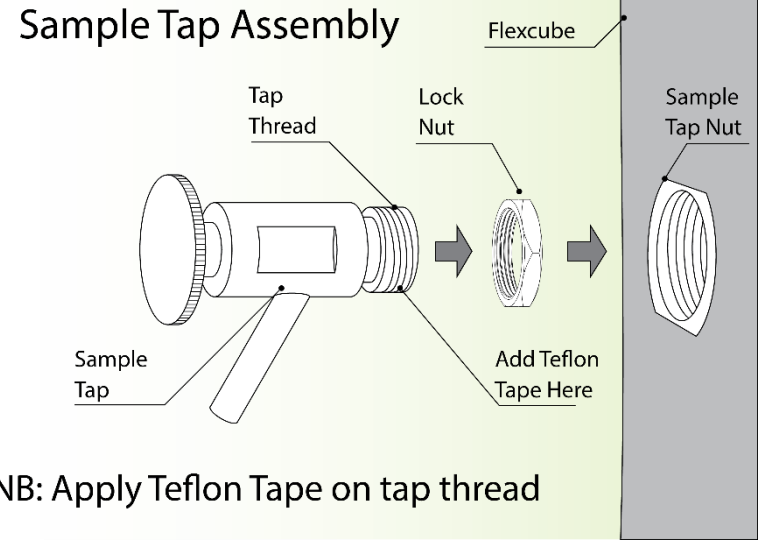
The vented bung can be connected to the overflow bottle via the flexible tubing allowing winemakers to view what has escaped when pressure increases, by collecting any overflow in the bottle. This also ensures there is no spillage or cleaning required.

Bottom Butterfly Valve Assembly



Sample tap assembly and disassembly

Sample taps and fittings are factory fitted loose and must be disassembled, cleaned, and reassembled before use. Follow these steps:



NB: Apply Teflon Tape on tap thread

Sunlight

Outdoor Storage: Flexcube vessels are UV stabilised and when empty, can be stored outside. It is always preferable to store cubes undercover to minimise pre vintage cleaning.

Light & Wine: Wine can be unfavourably changed by exposure to strong visible light. Vessels in the natural translucent polymer are UV opaque, but do pass visible light (i.e., the wine level can be seen from outside the tank). These Flexcubes are not designed to be used to store wine outside for lengthy periods. If possible indoor vessels should **not** be located near windows where they can be exposed to direct sunlight.

Cleaning

Polyethylene is inert to almost all cleaning chemicals, as well as strong acids and alkalis. Contact Flexcube for a materials compatibility sheet if it is proposed to use any volatile or nonpolar solvents in the cubes. Polyethylene is easy to clean as its waxy surface prevents tartar adhesion. Cleaning should take less time and less water than equivalent oak, steel, or concrete vessels. Pigment pickup is easily removed with alkali cleaning products, such as 2% caustic soda, or Oxyper (stabilised sodium percarbonate). Use at 0.5-1.0 %. Cleaning is enhanced by use of spray balls and jets. Hardy residues can be removed by using plastic bristle broom or mop. Chlorine-based bleaches or cleaners are not recommended for use due to the residual odour.

Warranty

Direct Barrels Pty Ltd t/a Flexcube (the manufacturer) provides the purchaser of the Evolution Cube with the following warranty:

- For a period of 2 years from the date of purchase, the manufacturer will repair any defect in the purchaser's Flexcube that is due to faulty materials or manufacture, or will replace a Flexcube having such defect, at the manufacturer's discretion.
- The manufacturer will not be liable in any way for any consequential losses including loss of profits or damage to property.
- The purchaser must notify the manufacturer of a warranty claim within the 2-year period.
- Problems with the Flexcube caused by failure of the purchaser to comply with the product instructions are not manufacturing defects and are not covered by this Warranty.

The purchaser acknowledges that:

- The manufacturer has the right to modify the purchaser's Flexcube should the manufacturer consider it necessary to repair any defect to which the Warranty applies; and
- The purchaser has read and understood the contents of this warranty

Warranty Registration

To register your warranty, please send the following details to sales@flexcube.com.au:

1. Company name and address.
2. Flexcube invoice number.
3. Wine cube serial number as shown on product label.

How to make a warranty claim

1. It is advisable to register your warranty at sales@flexcube.com.au as indicated above to make your warranty claim easier to process.
2. Provide description and images, if possible, of the defect subject of the claim.
3. Provide Flexcube's invoice number and product serial number.
4. Contact Flexcube on +61 3 9428 5842 or by e-mail at sale@flexcube.com.au or via your usual Flexcube Sales Consultant.

Technical Specifications

Material	Wine safe food grade polyethylene compliant with AU, FDA and EU food contact standards. It has been laboratory tested in wine to show nil chlorophenols extracted.	
Volume	1,000 L / 265 Gal	2,000 L / 530 Gal
Width	1,170 mm / 46.07"	1,170 mm / 46.07"
Length	1,170 mm / 46.07"	1,170 mm / 46.07"
Height	1,190 mm / 46.85"	2,110 mm / 83.07"
Max stacking	4	2
Max stacking height	4,655 mm / 183.27"	4,150 mm / 163.39"
Max stacking transport	2	1
Tare (dry) weight	128.5 kg / 283.29 lbs	204 kg / 449.74 lbs
SWL max lift	2,220 kg / 4,894 lbs	2,135 kg / 4706.87 lbs
SWL max load	3,330 kg / 7,341 lbs	2,220 kg / 4,894 lbs

Oxygen Permeability

Low	L	Medium	M	High	H
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GLOBAL PATENT PENDING: 2020904601

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