

# Marchisio Variable Capacity Tank Setup and Use Instructions

# 1. Remove protective films

Marchisio tanks come with protective films inside keeping the polished stainless surfaces clean and beautiful. Start by removing these films.

## 2. Setup fittings

Pipe thread fittings – If your tank has pipe thread fittings, you will need to wrap all threads with Teflon tape to ensure there will be no leakage of wine during bulk storage. After wrapping the threads, install the valves and plugs into place as appropriate.



Example of Pipe Thread Fitting

Tri Clamp fittings – Larger tanks are fitted with commercial tri clamp ferules and fittings. Simply assemble the valves and end caps with the included gaskets and clamps.



Example of Tri Clamp Fitting

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#### 3. Install the Elastollan® innertube onto the lid

Before installing the innertube, have a look at the innertube seal. At the place where the innertube has been sealed together, if there seems to be excess material that you judge may result in air or liquid leakage after installation, we recommend that you wrap this seal with Teflon tape. To do this, you will need to install the innertube and inflate very lightly (not tightly). Next, stretch the innertube away from the lid and wrap the area gently (not too tightly) with Teflon tape---this may be easiest with two people.

Install the air pump by attaching to the innertube with the included hose and clamps.

With the innertube in place, the lid may be lowered to any level in the tank and pumped up to seal itself to the walls. It is referred to as a "floating lid". We recommend that you test the seal of the innertube against the tank walls before long term storage.

Most common issues to test for and remedy:

- 1. As noted above, test to ensure the innertube seal is not causing leakage. If it is, Teflon wrap can be used as a remedy.
- 2. Some customers have noted that insufficiently tight clamps can lead to faster than normal pressure loss. It is a good idea to pressure test the attached hose where it is clamped. Also pressure test the air pump to ensure it is holding pressure appropriately. What is normal pressure loss? The innertube should be inflated until the air pump gauge needle is at the high end of the green area on the gauge. It should take about one month for the pressure to reduce to the low end of the green area on the gauge. If this drop in pressure occurs in only days, or less, something is wrong and requires attention. Pressure testing is typically performed with a spray bottle full of foaming liquid such as Star San sanitizer.

#### 4. Install the Tank Toppr® Airlock Riser into the lid



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We have requested that our tanks be outfitted with a TankToppr<sup>TM</sup> Airlock Riser. This is a plastic fitting with white rubber gasket that can be tightened into place and allows you to "top up" that tank to slightly above the lid, ensuring you have eliminated any head space that would otherwise oxidize your wine during storage. The TankToppr<sup>TM</sup> will require a removable #9 stopper, either latex or silicone, to complete the air seal. These stoppers are separately available in our store.

## Special advice on Avoiding Breakage of this plastic fitting:

To avoid breaking these plastic fittings, we recommend using TWO white gaskets, one on top and one on bottom of the stainless lid, and lubricate the top gasket with some thick food-grade gel such as petrol gel. With the extra gasket and gel, you won't have to crank on the nut as hard to make a seal, and you will reduce your risk of breaking the plastic. Extra gaskets (Part Code 9288) and Food Grade Lube (Part Code Keg58) are separately available in our store.

#### 5. Sanitize the tank walls and lid with Starsan

The easiest way to sanitize the walls of a large tank are with a sanitizer specially designed to stick to walls such as Starsan. This acid based sanitizer is very foamy which allows it to stay in place on the walls of tank longer before dripping to the floor. It can sanitize effectively with 1 minute contact time. We recommend you use Stansan in a spray bottle to sanitize the stainless surfaces of your tank before introducing wine.

## 6. Fill the tank and install the lid

Top the TankToppr with wine. Be aware that after you top the TankToppr, the wine may slowly find its way to void spaces under the lid and the level may drop. Watch for the level to stabilize before you fit an airlock on the tank.

## 7. Install an airlock.

The TankToppr<sup>™</sup> will require a removable #9 stopper, either latex or silicone, to complete the air seal. These stoppers are separately available in our store.

#### 8. Check on the tank once or twice per month.

Inflate the innertube until the air pump gauge needle is at the high end of the green area on the gauge, and make sulfite additions appropriately to avoid oxidation during bulk storage.

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