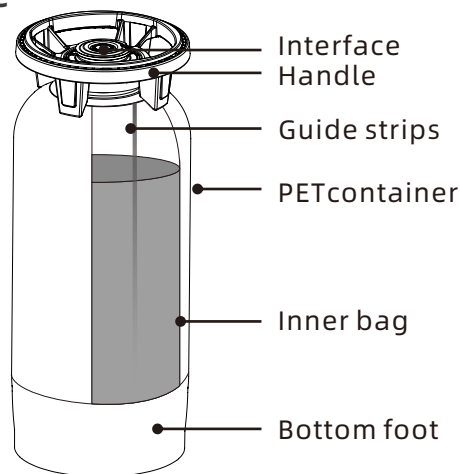
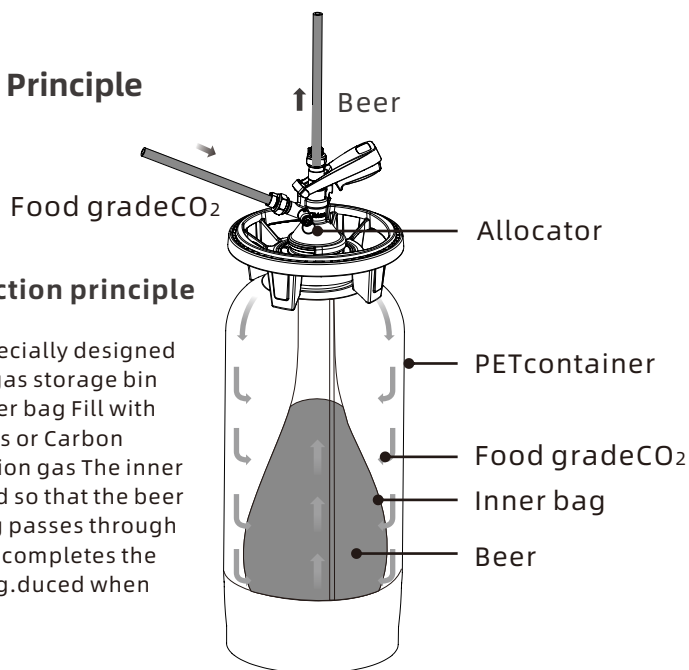


3. Product structure



4. Working Principle



Wine production principle

Through the specially designed air inlet to the gas storage bin (barrel and inner bag fill with compressed gas or Carbon dioxide utilization gas The inner bag is squeezed so that the beer in the inner bag passes through The beer outlet completes the beer dispensing.duced when brewing wine

5. Transportation requirements



- 5.1 The maximum number of empty barrels stacked is 4 layers
- 5.2 When transporting by vehicle, the products placed or stacked must be wrapped tightly with stretch film and tied with straps to prevent shaking and friction during transportation.
- 5.3 High temperature transportation is strictly prohibited. The temperature in the transport compartment must be at least 40°C (104° F) the following
- 5.4 The barrel is strictly prohibited from contacting toxic and corrosive hazardous chemicals
- 5.5 When transporting, keep the barrel horizontal and upward, and handle it with care to avoid dragging or rolling on the ground.
- 5.6 When transporting wine barrels (empty barrels filled with wine), high temperature transportation is strictly prohibited. The temperature in the transport compartment must be Must be at 40°C(104° F) below, and when transporting in single barrels, it is recommended to use anti-collision buffer foam Foam packaging



6. live Storage want beg

- 6.1 It should be stored in a cool place indoors with an ambient temperature below 40°C (104° F) , away from fire and heat sources. Avoid direct sunlight
- 6.2 Place it on a flat and dry surface. It is recommended that the number of layers is less than 4.
- 6.3 It is recommended that wine barrels be stored in a refrigerator (temperature: 0-5°C) if conditions permit. Freezing is strictly prohibited.