



Serve your hand-crafted wines on tap like a pro! The Master Vintner® Cannonball™ Wine Kegging System includes everything you need to keg and serve your creations, and allows you to take it anywhere with you. Be the life of the party when you bring a batch of wine!



Master Vintner®
Cannonball™ Mini-Keg



Wine Snap Tap™



Gas Ball Lock
Disconnect



Nitrogen
Cartridge, 18g



Mini Nitrogen
Regulator

ASSEMBLY

1. Thread the gas ball lock disconnect into the brass port on the side of the nitrogen regulator. Hand-tighten only.
2. Set the regulator in the "OFF" position by turning the dial counter-clockwise until it stops and the word "OFF" is directly over the readout in the front of the regulator.
3. Thread the 18g nitrogen cartridge into the bottom of the regulator. Hand-tighten only.

BEFORE YOU BEGIN

Before you can begin serving wine, first thoroughly clean out and sanitize the Cannonball™ keg. Add your finished wine to the Cannonball™ keg and refrigerate (if serving white wine) until well chilled.

USE

1. Attach your regulator assembly to the keg post marked "IN" and turn the dial on the regulator until it displays 5-10 psi.
2. Pull the pressure-release valve in the center of the lid to the count of two. Wait ten seconds and repeat.
3. Your Cannonball is now purged and ready to use!
4. Attach the Wine Snap Tap™ to the liquid "OUT" post.
5. To pour, pull the faucet handle towards you and fill your favorite glass. Enjoy!

CARE

For white wines, store the keg in your refrigerator. For red wines, store in a cool place. Your wine will remain delicious for months!

When the keg is emptied, detach all fittings and rinse thoroughly with warm water to remove any residual wine. Clean with PBW, or your favorite cleaner after each use. Sanitize thoroughly before each use.

CAUTION! DO NOT DETACH THE NITROGEN CARTRIDGE FROM THE REGULATOR UNTIL IT IS COMPLETELY EMPTY.