



CHAMPAGNE PRESERVATION SYSTEM

USER GUIDE

COMMERCIAL EDITION

INTRODUCING PERLAGE...

Congratulations on your purchase of the Perlage Champagne Preservation System, Commercial Edition—a revolutionary new product designed to conserve the qualities of opened bottles of sparkling wine. With Perlage, both the wine’s effervescence and balance on the palate are completely preserved. Properly used, an open bottle will keep for weeks. The system is easy to deploy and use and will allow you to confidently serve and enjoy sparkling wine without ever wasting a drop.

IMPORTANT:

Please read the following instructions carefully before installing and using this product.

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ABOUT THE PERLAGE SYSTEM

The principle behind the Perlage System is actually quite simple: Perlage works by returning the headspace of an opened bottle of sparkling wine to the same pressure and composition of gases that existed before the cork was removed. Used correctly, the sparkling wine essentially doesn't "know" it has been opened, and will keep indefinitely.

The Perlage System Commercial Edition consists of two primary components: 1) a pressurizing system that connects to a fixed source of food-grade carbon dioxide; and 2) an enclosure that surrounds the bottle for safety. Normally, a restaurant will purchase one enclosure for each sparkling wine it wishes to serve by the glass, but will need only one pressurizing system.

The Perlage pressurizing system consists of several components: 1) a pre-set medical-grade CO₂ regulator with a standard CGA-320 tank fitting; 2) a gas delivery hose; and 3) a filling wand for dispensing the CO₂ into the bottle (see Figure 1)

The Perlage System also requires a source of food-grade, high-pressure CO₂. Any commercial source of pure food-grade CO₂ of the sort used for draft beer or soft-drink delivery systems is suitable.



Fig. 1: Regulator (1), filling hose (2), filling wand (3)

INSTALLING THE PERLAGE PRESSURIZING SYSTEM

There are two distinct ways to deploy the Perlage pressurizer in a commercial environment::

1. **Connect the Perlage pressurizer directly to a dedicated CO₂ cylinder;**
2. **Splice the Perlage pressurizer into the low-pressure side of an existing soft-drink delivery system, or mixed draft beer/soft drink system. *This requires an input pressure to the regulator of at least 75 psi.***

It is usually not possible to connect the Perlage regulator to the low-pressure side of a dedicated draft beer system, since the low-pressure side of dedicated draft beer systems is typically limited to less than 60 psi for safety reasons. ***The Perlage regulator must have an input pressure of at least 75 psi.***

These integration methods will be described below.

SCENARIO 1: DEDICATED CO₂ SOURCE

In this scenario, you will need to obtain a small 5- or 10-lb CO₂ cylinder from your distributor, a local compressed gas company, or from Perlage Systems. (See “Obtaining a CO₂ Source” later in this document.) This is the arrangement depicted in Figure 1.

INSTALL THE CO₂ CYLINDER

- Secure the cylinder with a chain to wall or other fixed surface so that it cannot tip or fall. ***Do not use this product with an unsecured cylinder.*** If the cylinder should tip over, the regulator could be damaged, which is an extreme safety hazard.
- Inspect the cylinder valve for damaged threads, dirt, dust, oil, or grease. Remove dust and dirt with a clean cloth.
- Open the cylinder valve for an instant and close quickly. This will blow out any foreign matter that may be inside the valve port. Do not stand in front of the port when opening the valve.

ATTACH THE PERLAGE PRESSURIZING UNIT

- Remove the pressurizing unit from the box and remove all packaging. If there is a blue plastic restrainer in the tank nut of the regulator, remove it. Verify that there is a white plastic washer in the tank nut. If not, it may have fallen out into the plastic shipping bag.

NOTE: You must use a washer to connect the regulator to the cylinder. Washers are meant to be used only once.

- Attach the regulator to the cylinder valve with a wrench. Tighten securely (**Figure 2**).
- Carefully and slowly open the cylinder valve. The pressure indicated on the gauge should read approximately 800 psi, or 5000 kPa. Cylinder valve should be opened completely to seal the valve packing.
- Press the lever on the filling wand for several seconds to verify that gas is flowing properly and to clear any dust or other foreign matter from the line.

NOTE: Keep the cylinder valve closed at all times, except when the cylinder is in use.

- Always check for leaks before using the Perlage System for the first time. To check for leaks, close the cylinder valve and let the system sit undisturbed. If the Perlage pressure gauge reading drops over a period of hours, there is a leak somewhere in the system. It could be at the cylinder valve, at the inlet fitting, or in the pressure gauge; or at the any of the pressure hose fittings, or in the valve of the filling wand. Contact your service representative if you find a leak in the pressurizing system.

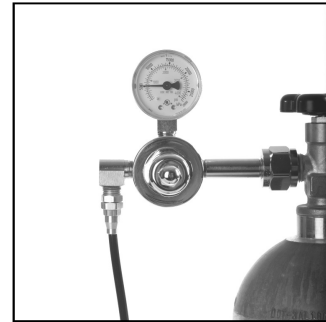


Fig. 2: Attaching the Perlage regulator directly to a CO₂ cylinder.

SCENARIO 2: SPLICING INTO EXISTING BEVERAGE DISPENSING SYSTEM

The Perlage pressurizer will function well as long as the input pressure to the regulator is above 75 psi. The CO₂ input line to the carbonator of gun-type beverage dispensing systems almost always fit this criterion. **Before beginning, check the regulator of the beverage system to ensure that it is set above 75 psi.**

You can order the Splice-in Adaptor kit online at our store.

- Turn off the main valve of the beverage system's CO₂ cylinder.
- Slowly bleed the gas out of the beverage system's carbonator. Most systems have some type of bleed valve for servicing.

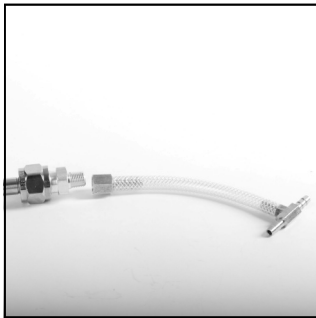


Fig. 3: Using the splice-in adaptor to connect to a soda system.



Fig. 4: Connect the Perlage regulator to the CGA 320 adaptor.

- At a convenient location between the beverage system's regulator and the carbonator, cut the input gas hose.
- Attach the cut ends of the input hose to the barbs of the brass "T" from the splice-in adaptor kit. Secure the hoses on the "T" fitting with hose clamps (make sure you put the hose clamps in place before pushing the ends of the hose onto the barbs). You will need a hose-clamp crimper to secure the clamps; wire cutters will also usually work.
- Measure and cut a piece of 1/4 inch braided beverage-grade pressure hose (not supplied) that is long enough to reach from where the regulator is located to where the "T" is located. Attach one end to the third leg of the "T". Secure with hose clamp (Figure 3).

CAUTION: The braided beverage hose must be rated to at least twice the pressure that the line will be exposed to.

- Attach the other end of the hose to the brass adaptor fitting that has a hose barb on one end and the CGA 320 tank fitting on the other. Secure with hose clamp (Figure 4).
- Attach the Perlage regulator to the CGA 320 fitting. Make sure there is a washer in the tank nut of the regulator. You will need two wrenches for this: one to hold the CGA320 adaptor, and one to tighten the tank nut of the Perlage regulator. (Figure 4)
- You can secure the regulator to a solid surface using the supplied zip ties with screw eyes.
- Test for leaks by briefly opening and then closing the tank valve of the CO₂ source. If the gauge on the Perlage regulator drops over a period of hours, there is likely a leak in one of the fittings that were just installed. Recheck all connections. If problem persists, contact your service representative.

USING THE PERLAGE SYSTEM

1. PLACE OPEN BOTTLE IN ENCLOSURE

The enclosure consists of four parts: the shell (1), the cap assembly (2), the base (3), and a removable cup-shaped booster that sits in the base (4) (Figure 1).

- Unscrew the shell from the base, and unscrew the cap completely from the shell.
- Note that the booster can be placed in the base either concave up (like a cup) or concave down (like a plateau), to accommodate different bottle heights (Figure 2). When trying to determine which orientation is appropriate for a given bottle, *always begin with the booster in the concave-up position*.
- Set the bottle in the base and booster assembly, concave side up. Place the clear shell over the bottle, with the cap completely removed. Engage the threads of the shell into the base. Twist the shell clockwise until it stops. Tighten only finger-tight (Figure 3).

2. DETERMINE BOOSTER ORIENTATION

When tightening the shell down, the lip of the shell should contact the flange beneath the lip of the bottle before the shell “bottoms out” in the base, holding the bottle securely in place in the enclosure. If the shell bottoms out first, the lip of the bottle will not protrude from the shell as far as it should (Figure 4), which will prevent a gas-tight seal from forming, or possibly result in the spontaneous separation of the cap from the shell under pressure.

- To determine if the bottle is being held securely in the enclosure, shake the enclosure with the bottle in it. If it rattles around, flip the booster, and place the bottle on top of the booster. Now screw the shell down over the bottle as before. Again, tighten only finger-tight.
- If the shell is screwed down as far as it will go and the threads of the shell are still showing above the top of the base, the booster is either in the wrong orientation,

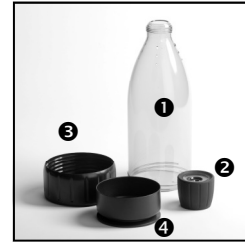


Fig. 1: Shell (1), cap (2), base (3), and booster (4)



Fig. 2: Booster position for tall bottles and short bottles



Fig. 3: Screw shell into base until lip of shell engages bottle



Fig. 4: Booster needs to be flipped concave side down



Fig. 5: Booster needs to be flipped concave side up



Fig. 6: Purge air from headspace for 3-5 seconds



Fig. 7: Screw cap on with gentle force

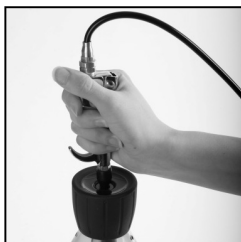


Fig. 8: Repressurize headspace for 5-10 seconds

or you may have encountered a rare bottle that is too tall for the enclosure (Figure 5). Flip the booster over to the concave up position and try again. If threads are still showing, do not use the product on that bottle.

3. PURGE AIR FROM THE HEADSPACE OF THE BOTTLE

- To lessen the effects of oxidation, you should purge the air from the headspace bottle each time the bottle is resealed. Place the tip of the pressurizer just inside the lip of the bottle, then press the trigger on the pressurizer for 3-5 seconds (Figure 6). The larger the headspace, the more CO₂ must be dispensed to effectively purge the oxygen.
- If the bottle is nearly full, you will want to only partially depress the trigger lever on the filling wand to moderate the gas flow, to avoid splashing wine out of the bottle

4. SCREW THE CAP ONTO THE SHELL

- Put the cap on the top of the shell and screw it on (Figure 7). You need only turn the cap about another half turn after it stops turning freely. This will create a seal with the top of the bottle. **Do not over tighten.**

5. RE-PRESSURIZE THE BOTTLE.

- Push the conical tip of the pressurizer against the conical indentation on the top of the cap, taking care that the pressurizer tip is aligned squarely with the indentation (Figure 8). Press the trigger on the pressurizer and hold it down until the flow of CO₂ stops. This will take about 5 seconds if the bottle is nearly empty; less if it is nearly full.
- You can tell by listening when the gas has stopped flowing. When you can no longer hear gas flow, release the trigger and pull the filling wand away.

NOTE: If you are using a low-pressure gas source, repressurizing times will be longer. You will have to do your own time measurements to determine what the fill times are.

6. PUT ENCLOSURE IN REFRIGERATOR

Even though the Enclosure can be stored on its side, it is preferable to store it upright.

7. SERVE ANOTHER GLASS

When you want to pour another glass of sparkling wine, slowly unscrew the cap to release the gas, and then remove the cap. You need not remove the bottle from the enclosure; you may pour the wine directly from the enclosure (Figure 9).



Fig. 9: Pour another glass directly from the enclosure

TIPS AND TROUBLESHOOTING

- **Always check for leaks in the filling system** before using the Perlage System for the first time. To check for leaks, close the cylinder valve and let the system sit undisturbed. If the Perlage pressure gauge reading drops over time, there is a leak somewhere in the system. It could be at the cylinder valve, at the inlet fitting, or in the pressure gauge; or at the any of the pressure hose fittings, or in the valve of the filling wand. Contact your service representative if you find a leak in the pressurizing system and cannot find the problem.
- **Always check for leaks in the enclosure valve** before using it for the first time, and periodically thereafter. You can check this by placing a teaspoon of water in the top of the cap, and letting it sit for a few minutes. If there is a constant production of bubbles, you should change the valve with the spare supplied (see Product Care).
- If the tip of the pressurizer is properly aligned with the valve, you will need only a small force to create a proper seal while filling the bottle. If you hear a hissing sound as you re-pressurize the bottle, gas is escaping while filling. Try adjusting the angle of the filler to get better alignment, or push down a little harder on the pressurizer to make a better seal.
- If you pull the pressurizer away and hear gas escaping

from the cap region you may need to screw the cap down a little tighter.

- ***DO NOT over tighten the cap, as this could make the cap difficult to remove and damage the integrity of the seal.*** You should be able to achieve the proper force with your finger tips.
- Be careful not to over tighten the base, as this can make it difficult to unscrew afterwards. It need only be tightened finger tight.
- The sooner the system is used after opening the bottle, the better. If it is inconvenient to use the system immediately after opening a bottle, choose a conventional stopper instead and return it to the refrigerator or put on ice until the bottle can be properly resealed and repressurized using the Perlage System.
- Even a perfect valve will lose some pressure over time. If you intend to keep an open bottle for a particularly long time, you may wish to top it up to full pressure every week or so to prevent any pressure loss.

CAUTIONS AND PRODUCT SAFETY

- ***USE THIS PRODUCT ONLY WITH SPARKLING WINES.*** The Perlage System is intended for use only with highly carbonated sparkling wines. If the wine does not come with a cork that is held in place by a wire cage, the wine is likely not a highly carbonated sparkling wine, and hence the bottle may not be strong enough to withstand the pressures used in the Perlage System. Use of such a bottle in the product constitutes a hazard, and should not be attempted.
- When screwing the shell to the base, make sure the cap is off. Otherwise, the lip of the bottle may contact the valve before the shell is all the way screwed down, and the cap may not have enough threads engaged to hold it securely on. This can cause the cap to blow off unexpectedly.

- The booster must be in place for safe and proper usage. Do not use product without the booster.
- Do not pressurize the bottle if the threads at the base of the clear shell are showing above the base. This means that the shell is not properly engaged.
- Once pressurized, contents of enclosure are under pressure. Unscrew cap slowly to release pressure before removing cap. Protect pressurized enclosure from impact.
- Do not block the flow of gas from the tip of the filling wand with any part of the body, or point the filling wand at the face or eyes. Serious injury could result. Do not inhale or discharge the pressurizer towards face or body.
- Contents of CO₂ cylinders are under pressure. Do not heat above 140 F / 60 C.
- The rated temperature operating range of the Perlage regulator is from a maximum of 140 F / 60 C to a minimum of 0 F / -18 C.

PRODUCT CARE

- **Do not use dishwasher.** After each bottle is finished, clean the underside of the cap with detergent and warm water, and rinse thoroughly. Wash the entire unit by hand with soap and warm water.
- Should it be necessary to replace the valve, a spare has been included in the package. Using your fingertips, pull the valve out of the underside of the cap (Figure 10, 11). Push the new valve into place. Make sure the round disk is properly located in the cap, with the conical hole pointing up (Figure 12). The valve and disk should spin freely if properly installed.
- Periodically clean the Perlage regulator with a damp cloth. Keep inlet port free of dirt and foreign material.
- Frequently rinse tip of filling wand with hot water.



Fig. 10: Grasp valve with fingertips and remove



Fig. 11: Press new valve in with fingertips



Fig. 12: Make sure conical hole in red disk points up

CUSTOMER SUPPORT

If you have any questions or need technical support please contact us in one of the following ways:

EMAIL:

support@perlagesystems.com

PHONE:

(206) 973-7500
(866)-PERLAGE

FAX

(509) 271-8372

WEB

www.perlagesystems.com

MAIL

Perlage Systems, Inc.
1507 Western Ave.
Suite 606
Seattle, WA 98101

WARRANTY

Perlage Systems Inc. warrants that the Perlage System for Champagne and sparkling wine preservation will be free from defects in materials and workmanship for a period of six (6) months from the date of shipment. If the product proves defective during the warranty period, Perlage Systems Inc. at its option, will:

- (1) Repair the product by means of telephone support or depot service at no charge for parts or labor,
- (2) Replace the product with a comparable product which may be new or refurbished or,
- (3) Refund the amount paid for the product, less a reasonable allowance for usage, upon its return.

Perlage Systems Inc. recommends the Customer first utilize support materials shipped with the product and Perlage Systems Technical Support. If unsuccessful, to obtain service under this warranty the Customer must notify Perlage Systems Inc. or its authorized service representative of the defect before the expiration of the warranty period. Customers will provide appropriate assistance to Support personnel to resolve issues. If Support is unsuccessful, Perlage Systems Inc. or its authorized service representative will instruct the customer on how to receive warranty repair. Service is available in the United States for products purchased in and outside of the United States. Perlage Systems Inc. reserves the right to charge for service in exceptional cases.

A description of the depot process may be obtained from the Perlage Systems Inc. Customer Support Center or authorized reseller/distributor. Depot service is at Perlage Systems Inc. or its authorized service representative's sole discretion.

In the maintenance of the product, Perlage Systems Inc. may use new or equivalent-to-new parts, assemblies, or products for equal or improved quality. All defective parts, assemblies, and products become the property of Perlage Systems Inc.. Perlage Systems Inc. may require the return of parts, assemblies and products to a designated Perlage Systems Inc. depot, or to the Perlage Systems Inc. representative from which the part, assembly, or product was originally purchased. Return and claims will be handled according to the current Perlage Systems Inc. procedures.

Perlage Systems Inc. warrants that both the Perlage Consumer hand-held pressurizer and the Perlage Commercial pressurizer will function properly and safely for a period of six months. Should this product fail to perform safely or properly, please contact Perlage Systems Inc. Customer Service department for return authorization information. Warranty excludes improper or unsafe use, abuse, or any use that is not consistent with the operating instructions and warnings.

Perlage Systems Inc. warrants that Perlage CO₂ cartridges will be free from defects in materials and workmanship until the original CO₂ cartridge has been depleted. Under this warranty, the Customer must notify Perlage Systems Inc. or its authorized service representative of the defect before the expiration of the warranty period. Warranty excludes improper or unsafe use, abuse, or any use that is not consistent with the operating instructions and warnings. PERLAGE SYSTEMS INC. MAY REQUIRE THAT THE DEFECTIVE CO₂ CARTRIDGE BE RETURNED TO A DESIGNATED PERLAGE SYSTEMS INC. DEPOT OR THE PERLAGE SYSTEMS INC. REPRESENTATIVE FROM WHICH THE CARTRIDGE WAS ORIGINALLY PURCHASED. Claims will be handled according to the current Perlage Systems Inc. procedures.

For the Perlage Commercial pressurizer, these warranties shall not apply to any defect, failure or damage caused by improper use or improper or inadequate maintenance and care. Perlage Systems Inc. shall not be obligated under these warranties:

- a) To repair damage resulting from attempts by personnel other than Perlage Systems Inc. representatives to install, repair or service the product unless directed by a Perlage Systems Inc. representative.
- b) To repair damage, malfunction, or degradation of performance resulting from improper use or connection to incompatible equipment.
- c) To repair damage, malfunction, or degradation of performance caused by the use of non-Perlage Systems Inc. supplies or consumables or the use of supplies not specified for use with this product.

d) To repair an item that has been modified or integrated with other products when the effect of such modification or integration increases the time or difficulty of servicing the product or degrades performance or reliability.

e) To perform user maintenance or cleaning or to repair damage, malfunction, or degradation of performance resulting from failure to perform user maintenance and cleaning as prescribed in published product materials.

f) To repair damage, malfunction, or degradation of performance resulting from use of the product in an environment not meeting the operating specifications set forth in the user manual.

g) To repair damage, malfunction, or degradation of performance resulting from failure to properly prepare and transport the product as prescribed in published product materials.

h) To replace items that have been refilled, are used up, abused, misused, or tampered with in any way.

i) To install replacement items that are considered customer replaceable.

j) To support parts not supplied by Perlage Systems Inc.

k) To provide parts or hardware updates or upgrades.

Any service identified in the above list and provided by Perlage Systems Inc. at the Customer's request, shall be invoiced to Customer at Perlage Systems Inc. then-current rates for parts, labor and travel.

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TO THE EXTENT ALLOWED BY LOCAL LAW, EXCEPT FOR THE OBLIGATIONS SPECIFICALLY SET FORTH IN THIS WARRANTY STATEMENT, IN NO EVENT SHALL PERLAGE SYSTEMS INC., AND ITS VENDORS BE LIABLE FOR ANY INDIRECT, SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES (INCLUDING LOSS OF PROFITS) WHETHER BASED ON CONTRACT, TORT, OR ANY OTHER LEGAL THEORY AND IRRESPECTIVE OF WHETHER PERLAGE SYSTEMS INC. OR THE VENDOR HAS ADVANCE NOTICE OF THE POSSIBILITY OF SUCH DAMAGES.



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