



LE BRUN



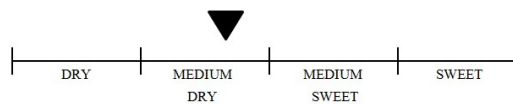
DE BRETAGNE

ORGANIC CIDRE: 30L KEGS

Le Brun Cidres have been produced in Brittany, France since 1955. Our Cidres are made using the traditional method of natural fermentation of pure pressed juice from handpicked apples.



ABV: 4.0%
RS: 30 g/L
UPC: 0 89832 60006 0



the format

Dolium® kegs are more efficient than stainless steel kegs because of:

- High long distance transport costs on two way stainless steel kegs
- High loss of stainless steel kegs due to theft or damage
- High Capex investments in stainless steel keg renewals
- High Capex investments in stainless steel keg to cover the volume growth
- High Capex investments during seasonal peak volumes
- The maximum working pressure is 3.5 bar (50 psi) which is equal to stainless steel kegs
- Dolium® kegs remain functional up to 5.0 bar. The Pressure Relief Valve (PRV) opens at 5.2 bar (+/- 0.2)
- Dolium® kegs are available in 30 liter (7.93 US gallons) and 20 liter (5.28 US gallons) volumes
- Dolium® kegs can run on manual, semi-automatic, full-automatic, in-line and rotative filling lines
- Each filling line can differ from another. We can provide you with more technical details on request
- Dolium® can also provide samples for qualifying brewers for testing purposes

the coupler



- This stainless steel Sankey coupler is compatible with all American D System Sankey kegs
- Clickable lever handle clicks up and down to engage the keg, making it more convenient than conventional lever style keg couplers that need to be pulled out before being pushed down
- The keg probe is made of high-quality stainless steel that is resistant to chemicals, making it more sanitary than chrome plated brass keg couplers
- The keg coupler body features a 55-psi pressure release valve that allows you to easily let the pressure out of the keg
- Universal for US based systems, fitted with 5/8" gas and beverage valve
- Fitted with pressure release valve
- Coupler kit comes with depressurizing tool and instruction card for recycling

Check out Why You Should Try Wine on Tap:
<https://youtu.be/73UaBVRG-KY>

