

Do's and Don'ts

Air compressor

- Do: use a compressor that can supply at least 15scf@90psi and provide constant pressure of 100+psi to the machine at all times.
- Do: use a compressor with oil in the crankcase or industrial style unit.
- Do: use a hose of at least 3/8" inside diameter for runs 50' or less.
- Do: Connect the hose directly to the air compressor tank in most installations.
- Do: It is best to provide dry clean air to the bottling machine especially in humid climates and it is a good idea to use an air drier of adequate size. Generally speaking this is a large unit capable of flowing 70scfm@90psi.
- Don't: use any oilers, filters or other equipment that will restrict air flow in the system.
- Don't: use oil-less compressors or oil free compressors.

Brite Tank

- Do: use a Brite or dispensing tank that is glycol chilled, insulated and designed for carbonated beverage.
- Don't: supply glycol to the Brite tank that is not too cold. 28F and colder temperatures of glycol used to chill a tank can cause freeze and thaw cycles that will make the product foaming difficult to control. We recommend glycol temperature be set at 30F to avoid this issue.
- Don't: use single shell tanks in a walk in cooler if you can avoid it. This simply does not work well and will not provide a product in proper bottling condition.
- Do: If you have to fill from single shell tanks in a cold room or warm products. The Snift delay control on the "N"-Series machines can handle many difficult conditions.

- Do: chill the beverage to 32-33F and properly carbonate.
- Don't: fill products that are too warm for packaging, generally speaking 36F-38F is marginal at best and above 40F don't package unless doing bottle condition products that would normally be filled close to room temperature.
- Do: use only the type of hose originally supplied with the bottling machine to connect between the Brite tank and the filler.
- Do: keep the hose between the Brite tank and the filler as short as practical and insulate it. Closed cell pipe insulation segments with the split down the side work well for this purpose.

CO2 Supply

- Do: use separate CO2 supply source for the filler and dispensing from the Brite tank. This source can be bulk CO2 or individual tanks.
- Do: set CO2 pressures according to instructions in your manual.
- Do: remove petcock valves from regulators if it is determined that they are the cause of repeated counter pressure failures. Consult your manual for proper procedures and tests to determine the cause of the counter pressure failures.
- Don't: try to operate the bottling machine and the Brite tank from the same CO2 source.

Bottling

- Do: rinse bottles with sterile water before filling.
- Don't: use sanitizing strength chemicals in your bottle rinser.
- Do: keep the hose from the Brite tank to the filler as short as possible and insulate it to keep the beverage as cold as possible.
- Do: chill the beverage to 32F without freezing in the Brite Tank.

- Do: push the beverage in the Brite Tank at 1-2psi above the equilibrium pressure of the carbonated beverage.
- Don't: put any sort of pump or filter between the Brite tank and the filler.
- Do: use the smooth bore beverages hose supplied with your bottling machine connected directly to the Brite Tank outlet.
- Don't: use brewers hose, multiple connections or larger sizes of hose
- Don't: extended Snift, Speed and eductor off-gas vents with hose longer than 3" and always keep hose ends open to atmosphere.