

Advice on Biopythos products use and maintenance



DELIVERY CONTROL

CHECK THE GOOD CONDITION OF THE PRODUCTS with the carrier before signing the delivery slip. Oral reservations or writing “Subject on unpacking” has no legal value.

It is particularly important to unpack the delivery when the carrier is here even if the packaging has no visual damage.

You must write on the delivery slip every damage seen with the carrier and **send to his company in the next 48 hours a registered letter with acknowledgment of receipt**. You must send to Biopythos a copy of this letter. If not, the delivery is considered as accepted.

COMMISSIONING AFTER DELIVERY

We check the sealing of products before we send them. However, we advise to fill it with water during 24 hours before using it. If the egg or the jar has an aseptic bung, you must do the test with it to check its sealing too.

Fill the product with water until it is overflowing on its outer wall, so the whole egg or jar is wet. Then, put the joint, carefully install the cover and gradually tighten. **Do not tighten too hard the cover clamps, it could break the cover.** Complete the filling. Check the sealing of the drain if the product has one.

If the water level has not dropped, the product is well sealed. You can empty it and fill it with your wine. If the water level has dropped, refill the product with water to saturate porosity. *If it drops again, please contact us.*



SITUATION IN THE WINE CELLAR

When you elaborate your wine, carefully install your egg or your jar in the wine cellar. Ideally:

- Don't let the product in a passage area or in the air flow.
- Check the wine cellar area is always sane, with no foreign or contaminating odor.

If you let the egg or the jar empty, you must take some precautions. After cleaning:

- Totally and carefully drain the product.
- Put it in a dry place and let it always open.
- You can place a fan in the room.



Always check the atmosphere in the room. It must be sane, neutral, and without odors. If the egg or the jar is empty during a long period, clean it and fill it with water before filling it with wine.



CLEANING

When the egg or the jar is just emptied, it must be cleaned. You have to remove any lee or grape must even in the least accessible parts.

1. Water rinse

At ambient temperature or with a hot water high pressure cleaner, with a progressive increase of temperature.

2. Descaling and removal of organic matter

With sodium bicarbonate and citric acid (10% concentration). Let during minimum 2 hours and then rinse with clear water.

3. When rinsed and drained, the egg or the jar could be filled with wine again.