

« Our objective being to innovate in order to offer our customers products which correspond to their current uses and requirements and also to develop products which are more ecologically-friendly, we have teamed up with designer Boris Bracq to create the new VOG210 aseptic bung, made entirely in France and built and assembled at our Gradignan site.

Conscious of the fact that the transportation of our bungs constituted the highest environmental cost

, we wanted to make it more compact than its predecessors, thus enabling us to reduce transport-related environmental costs by some 70%, and more watertight, thus decreasing the chances of liquid sulphur escaping. Particular consideration was also given to the withdrawal of the product at the end of its lifespan. Thanks to its new and particularly careful design, the hygiene and cleaning of the VOG210 bung have been made easier in order to meet the needs of our customers and reflect our beliefs of how the product should be, namely fluid but at the same time robust and stable. Like the precious lid of a carafe, our bung will undoubtedly sit atop some of your best wines ».



PRECAUTIONS FOR USE

N.B.: this bung is not designed to empty a vat (there is a special GD Bung available for this purpose). Should you wish to empty (either entirely or partially) the vat onto which the VOG210 Bung is mounted, you must completely remove the top unit or bung so as not to cause any decrease in pressure inside the vat (thus risking damage to the vat).

We recommend that you wear gloves when handling SO₂ intended for use in the bung dish and that you do so in a light and well-ventilated environment, wearing a protective mask if possible (see safety advice on SO₂ packaging).

We would recommend that you use SO₂ of between 6% and 9% maximum.

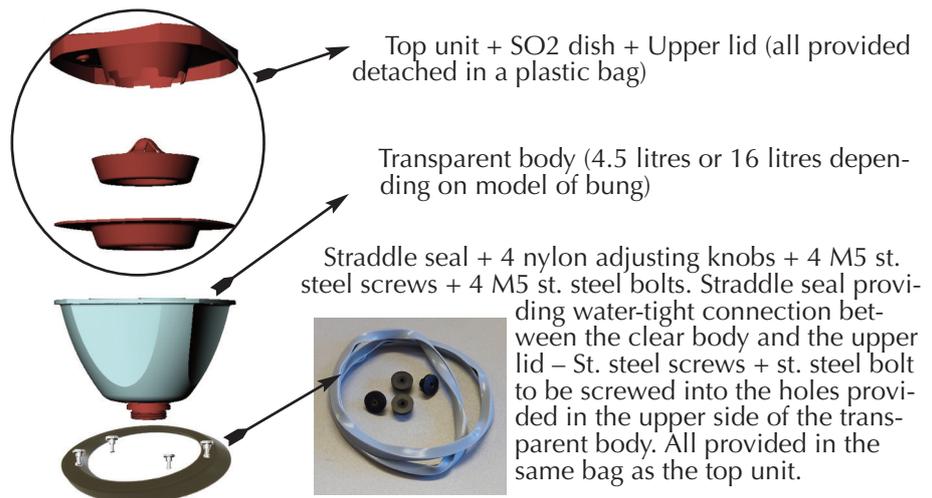
The SO₂ should be replaced every 3 to 5 weeks (N.B.: this period may vary from one cellar to another depending on the temperature and hygrometry of the cellar).

The 6% concentration SO₂ being, by its nature, volatile, it is necessary to proceed to a series of tests in order to avoid unwanted concentrations of SO₂ in the wine thus protected.

On top of fragile wines or small volumes (under 20Hl), it is possible to pour 20 mm height of SO₂ solution in the removable bung dish (in order to ensure a gentle bubbling), this solution being concentrated at 2% or 3% maximum (1 volume of 6% SO₂ for 1 or 2 volumes of water).

In any case, we recommend you contact your consulting oenologist before implementation of the bung, who can give you advice on the procedure depending on the wine and the capacity of the vat.

COMPONENTS OF THE VOG210 BUNG



MAINTENANCE - HYGIENE

Maintaining the VOG 210 Bung couldn't be easier. Start by separating all parts which can be cleaned separately according to their level of soiling. The top unit and SO₂ dish will generally just need to be rinsed in clean water (possibly using a little soap to remove any grease and stubborn stains).

The body and the middle lid can be washed using an anti-staining and aseptic product. Don't have the water too hot (maximum 35°C) so as not to deform the various parts.

Leave to dry at room temperature (heated room in winter) and avoid using warm air (so as not to deform the various parts).

In the event of any part of the bung breaking, it is possible to change only the broken part by contacting your distributor or our sales department

We provide products suitable for cleaning and asepsis of our plastic material (bungs, manholes, etc.). Don't hesitate to contact us or download the documentation on our website.

VOG210 Bung Assembly Guidelines

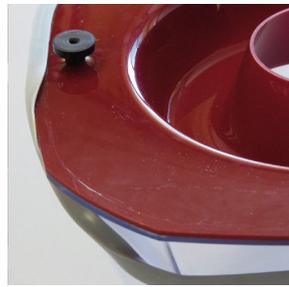
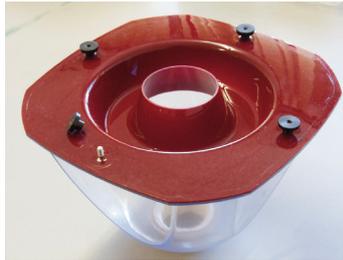
For reasons of volume and for the purposes of reducing the ecological impact of transporting our products, we deliver the bung as a series of detached parts which take just a few seconds to assemble.



1 - If it hasn't already been done, firmly screw the 4 M5 screws (thread facing upwards) into the 4 holes located on the upper side of the body of the bung using the nuts provided.

2 - Position the upper lid, which should fasten onto the 4 st. steel screws.

3 - Screw the 4 nylon adjusting knobs onto the screws to immobilise the upper lid.



4 - Position the straddle seal, which should cover the body and the upper lid.



5 - Position the SO2 dish in the upper lid, followed by the top unit (N.B.: the top unit is magnetic and will naturally sit in its correct position on top of the bung).



USING THE VOG210 BUNG

The VOG210 bung is positioned at the highest point of the vat (on a trap, for example, or on a bung seat located on the vat). The bung has a connector to screw onto the standard Bellot fitting (a large number of adaptors are available from our sales department).

- Screw the bung onto the bung seat on the vat. When it comes to positioning the seal, ensure that it is in good condition; otherwise, change it. Take care not to force the body of the bung when it comes to tightening so as not to undo it (it is imperative that the bung seat seal be in good condition so as to prevent over-tightening of the bung).
- Ullage (unused space in the top of the vat) must be filled via the hole located on the top of the bung (accessed by lifting the SO2 dish). Fill the bung to (around) half-full.
- Put the SO2 in the SO2 dish.
- Reposition the SO2 dish in the upper lid.
- Place the top unit on top of the bung.

FOOD CONTACT SUITABILITY

All our bungs are made entirely of PVC and ABS/PMMA which are suitable for food contact and all materials used fully meet current regulations governing the use of materials which come into contact with foodstuffs, all components being included in the list of recommendations VII of the Ministry of Health for the protection of consumers and veterinary medicine (BgVV, ex. BGA).

VOG210 BUNG OPERATION GUIDELINES

In order to protect wines stored in vats, air entering the vat must be dedusted and sterilised. The most economical and effective way of doing this is to use an aseptic bung.

The VOG210 bung is entirely adapted to suit this method of wine conservation, enabling the wine to expand whilst preventing any overflow or soiling around the vat.

The VOG210 Bung comes in **two models**, differing in terms of the capacity of the secured vat:

VOG210, 4.5-litre capacity for vats of up to 15,000 litres

VOG210, 16-litre capacity for vats of over 15,000 litres.

Micro-droplets are drawn into the body of the bung through the bubbling of SO2 and saturate the air with SO2. This halts the development of bacteria and other micro-organisms whilst maintaining the atmospheric pressure within the vat (no increase or decrease in pressure) irrespective of the movement of the wine within the vat (**N.B.: this only applies to natural movements and excludes movement caused by pumping and other mechanical actions**).

Vous pouvez télécharger ce mode d'emploi sur :

English : You can download this operating instruction on :

Español : Puede descargar estas instrucciones en :

www.bellot-sa.fr

BELLOT

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