

# HKE Spirits Accelerated Aging Device



The main body with electro polishing surface treatment of the spirits accelerated aging device is made by stainless steel 316L, medical grade. There are 6 energy bars under cup bucket body and one extra aging stick. Each energy bar is full of HKE energy fluid. The HKE energy fluid influenced by the far-infrared emissivity of the sun and the gravity of the earth's rotating magnetic field creates physical resonance. Under the effect of this resonance, the ethanol will be accelerated free from congeners, making the Whiskey or wine more

aromatic, smoother and aged taste. This is the best solution to turn newly made spirits like whiskey into expensive-tasting spirits in just 1 ~ 3 minutes.



HKE technology is an accelerated physical maturation method. The product does not need to be powered, heated, condensed, gasified or added any additives during the accelerated aging process.

## What are the Advantages?

- Effectively identify chemically synthesized fake and inferior wines
- Reduce bitterness and methanol in newly made spirits
- For red wine, it makes the tannins soft and docile
- Thanks to low isobaric and strong penetration, the spirits after HKE aging will have a faster metabolism and less hangover



## How to Use it?

1. Just pour the appropriate amount of spirits, liquor or wine into the spirits accelerated aging device
2. Put spirits accelerated aging stick in cup bucket to avoid evaporated and accelerated aging.



\* You may put oak chips in device to increase unique flavor while aging.



## Aging

**Whiskey:** To aging whiskey, you pour the appropriate amount of young whiskey in device about 1 ~ 3 minutes. You can even extend the time of whiskey or add oak chips in the device according to personal preference. The effect of HKE physical resonance cracks the macromolecules in Whiskey and makes more flavors on your palate.

**Liquor:** For aging the liquor, the longer the resonance time of HKE Spirits Accelerated Aging in the device, the more aromatic and mellow it will be. However, the taste of liquor will be difficult to drink if there are some unnatural additives in liquor.

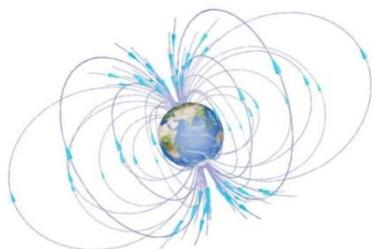
## Decanting

**Red Wine:** For sober-up the wine, it takes only 30 ~ 50 seconds. Under the effect of HKE physical resonance, the hidden aroma will be rapidly released and whole wine will become more delicate. HKE Spirits Accelerated Aging Device is very suitable for the strong young wines of tannins.



\* HKE Spirits Accelerated Aging Device is not suitable for bubble wine like Beer or Champagne.

## HKE Technology in Spirits Accelerated Aging Device



The inside of each energy bar is full of HKE energy fluid made by rare elementary materials which contains basic elements, protons and electrons. The energy of protons comes from the far-infrared emissivity of the sun, and the electrons are affected by the gravity of the earth's rotating magnetic field. After the two collide, they spontaneously rotate to generate resonant energy.

The resonance energy can be considered as a kind of catalytic engine to accelerate the effect of aging. The ethanol will be accelerated free from congeners, making the spirits, liquor, or wine more aromatic, smoother, and aged taste.

## Mechanical Specification

Material	316L Stainless steel
Height (including feet)	205mm
Diameter / Weight	80mm/ 1.85Kg (N.W.)
Capacity	300ml
Half-life Period	10 years
SGS Non-Radioactive Contamination test	Compliant with Non-Radioactive Contamination at International level (Rep # KK-19-11252)
Cleaning Method	Wash with clean water after use and then wipe with a clean dry cloth

