



Wine Dispensing

Maximise your profits – sell premium wines by the glass



Product Features

- Facilitates premium wine sales
- Realise higher sales and increased profits
- Multiple and flexible climate zones
- Capacity for 2 bottles per position
- Perfect preservation of “open” bottles
- Exceptional presentation of wines for visual sales stimulation
- High capacity cooling system to serve wine at the correct temperature
- Available in different finishes
- Tailor made solutions available i.e. remote refrigeration
- Portion control, card dispensing and POS connection available
- Uses food grade nitrogen

Product Benefits

- Wine sales can increase up to 27%, allowing you to serve premium wines, for increased profits
- Significantly reduces wastage
- Always dispenses the wine at the correct temperature
- Patented flexible climate zone – simply move the partition to alter the ratio between the number of red and white wine (minimum of 3 white)
- A second back up bottle is available in the dispenser for quick change over during busy periods
- Long lasting stainless steel finish is standard, with black and timber options available
- Portion control allows flexibility of giving tasting serves of small or large portions. Wine card options available, can also be connected to POS systems



Specifications

Taps	Width (includes 100mm for airflow)	Height	Depth	Weight
6	1230mm	610 – 620mm	340mm	65kg
8	1430mm	610 – 620mm	340mm	81kg
10	1630mm	610 – 620mm	340mm	97kg
12	1830mm	610 – 620mm	340mm	113kg
14	2030mm	610 – 620mm	340mm	129kg
16	2280mm	610 – 620mm	340mm	145kg

- 230 Volts, 50Hz
- R134a Refrigerant