



Wine Dispenser

INSTRUCTIONS FOR USE



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Detail 8 bottle wine dispenser Black Edition

SAFETY PRECAUTIONS

1. Before you start using Wine Dispenser

The instructions for use and installation regulation should be read carefully. It contains important information on installation, use and maintenance of the Wine Dispenser.

The manufacturer shall not be held liable if the instructions and notices in the operating manual are not observed.

2. The environment



Warning!

The packaging material is not a child toy – there is a danger of suffocating with the folding box or the plastic wrapping!

During transportation, your new Wine Dispenser is protected with packaging. The packaging is made of material not harmful to the environment and suitable for recycling. Please dispose the packaging in a responsible way.

Contact your local authority for more information on recycling.

3. Safety-related instructions

Wine dispenser CE complies with the requirements of following EU directives:

- Directive 98/37/EC for machines equipments
- Directive 73/23/EEC for low voltage
- Directive 89/336/EEC for EMC

The wine dispenser is all right for cooling, preserving and pouring wine.

- Do not use any extension cords to plug in the Wine dispenser.
- Do not put the machine in operation if
 - the cord is damaged;
 - the socket is damaged.
- If the supply cord is damaged, the whole cord should be replaced by the servicing department of By The Glass.
- Never unplug by pulling on the cord.
- If a part is damaged, unplug the Wine Dispenser and contact By The Glass
- Only an expert fitter appointed by BTG is allowed to do repairs. Any unskilled repair may cause your warranty to get lost .

Safety-related instructions (continued)

- Connect the unit to the suggested voltage mentioned on the system specifications.
- Do not install the unit close to inflammables.
- The unit is not a children's toy!

4. Positioning the unit

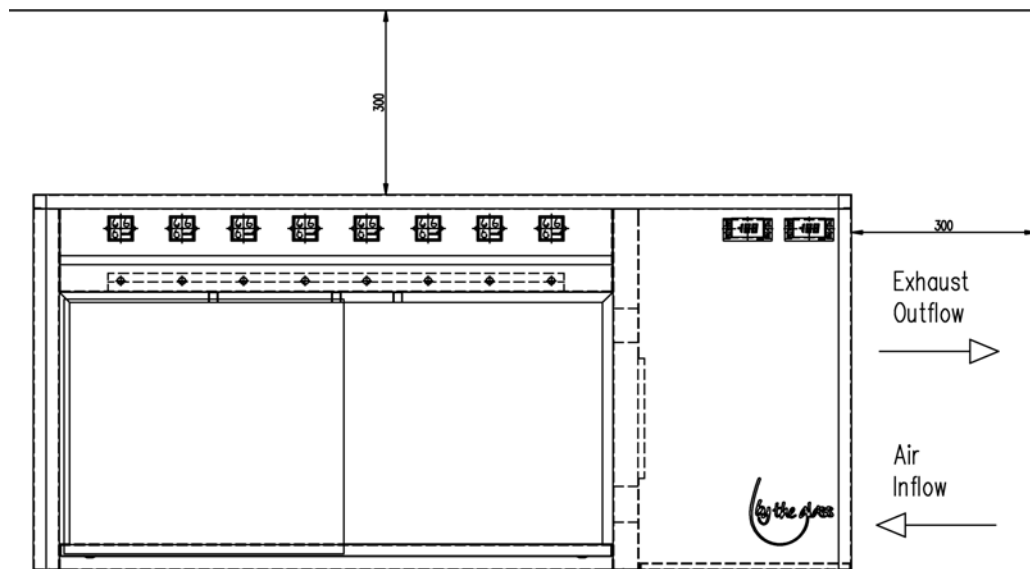
Do not position the wine dispenser near sources of heat, such as stoves, heating radiators etc.

The wine dispenser must not be exposed to the sunshine constantly.

When installing the wine dispenser at a proper place, you should wait for an approximate hour before putting the unit in operation.

Ventilation holes + panels on the back and on sides of the dispenser should never be covered up. The back side should be placed 8 cm from the wall as a minimum and the side of the wine dispenser should be 10 cm free to provide for air supply.

The wine dispenser should be positioned on a flat even surface to avoid excessive noise caused by vibrations.



Notice:

- If the wine dispenser is built in, space between the walls and the dispenser should be allowed to provide air circulation.
- Never place the wine dispenser on its side.

5. Electrical connection

To protect the user, the wine dispenser should always be connected to a grounded socket.

Only the earthed plugs are allowed for use.

The required voltage depends on the mentioned specifications inside the Wine Dispenser.

6. Recommendation regarding the wine

Wine temperature at drinking:

White wine & rose wine: 6 - 9°C

Red wine: 16 - 19°C

- Do not let the bottles of white wine lean against the back wall. The bottles could get frozen.
- Before putting the dispenser in operation, it is recommended to clean the inner side of the unit following the cleaning guide.
- Place the bottles so that those being served and those yet to be opened are placed in the dispenser close to each other. Do not leave the sliding door open. It is better to open the dispenser more times and close it again than to leave the dispenser opened for several minutes. By doing this you will avoid ice and condensation growing inside the unit.

7. Nitrogen replacement and check

If the pressure in the nitrogen bottle drops and the wine pour is inconsistent, check if the nitrogen bottle isn't empty. Use the pressure gauge (A) to find the nitrogen status. If the gauge show 0 (zero) or nearly zero, replace the nitrogen bottle.

8. Properties of nitrogen in use are as follows

Molecular formula: N_2

Molecular weight: 28g

Odourless, colourless. Non-toxic, inflammable.

9. Preservation

Air and wine do not mix well with each other. In the course of serving wine, the air is inevitable and may cause an undesired contact of wine and oxygen, oxygenation of enzymes and deterioration of colour and taste of the wine.

By adding a blanket of nitrogen to the wine you are able to preserve the installed bottle for a minimum of 14 days.

The wine dispenser adds nitrogen gas in the emptied volume of the bottle when pouring wine in a glass. Preventing direct contact of the wine in the bottle with oxygen.

The bottle remains sealed at all times therefore keeping the wine fresh, clean and bacteria free.

By preserving the wine with a inert gas the wine can be kept as intended for 15 to 20 days without any changes of physical, chemical or organic properties.

10. Technical specification

Consumption	450 watt
Defrosting	automatic
Mains frequency	50/60 Hz
Voltage	110/230 volt (*)
Cooling agent	R 134a

11. Frequently asked questions

Its often possible to resolve an issue by following the self-help guide below.

If the assistance below doesn't provide the necessary help please contact your service department.

Fault	Possible cause/troubleshooting
Wine dispenser does not work The unit will not switch on.	Is there an electric current failure? Is the plug in the socket? Is the cord damaged?
Taste of the wine has changed.	Is the wine under the pressure of nitrogen? Is the nitrogen pressure been set correct? Is the stopper in the bottle fully inserted? Is there a build up of sediment inside the lines? See cleaning the pipelines.
The wine dispenser does not work. No wine flows out of the unit.	Is the nitrogen bottle closed? Perhaps there is a loop/bend in the nitrogen pipeline Is the pumping cock clogged?
The Wine Dispenser is not cooling the wines at the correct temperature.	Is the air circulation in and the unit sufficient? Are the ventilation panels covered up? Are the condenser grids clogged? Clean the grids with a vacuum cleaner Is an excess layer of ice settled in the part for white wine? See instructions for defrosting of the unit. Is the temperature switched on correctly?

Fault	Possible cause/troubleshooting
The wine dispenser is making unusual noise.	Is the wine dispenser positioned straight? Are the bottles positioned correctly and not touching each other?
The nitrogen bottle empties quickly or doesn't last long.	Is the pressure gauge connected to the nitrogen bottle correctly? Is the gas pipe connected to the pressure gauge correctly?
The lights in the dispenser are not on/not working.	Has the lighting switch been turned on? The lighting is broken. Exchange the LED: 1. Unplug. 2. Remove the LED. 3. Exchange the LED.
The cooling engine in the unit turns on more frequently and it remains on for an extended period/longer than normal.	Is the door fully closed? One of the sliding doors of the wine dispenser is opened too frequently or it has been left opened too long Are the ventilation and deaerating holes covered up? Remove the cover. Ambient temperature is very high. See the instructions regarding insufficient cooling.
The pouring spout is dripping.	Is any sediment or blockages material left in the bottle? Rinse with a wine bottle filled with cold water to flush trough the system..

12. Installation and putting in operation

Switch the wine dispenser by pushing on/off switch on the unit thermostat.
Switch the light on or off by pushing the lighting switch of the white wine thermostat.

13. Nitrogen bottle connection and pressure gauge

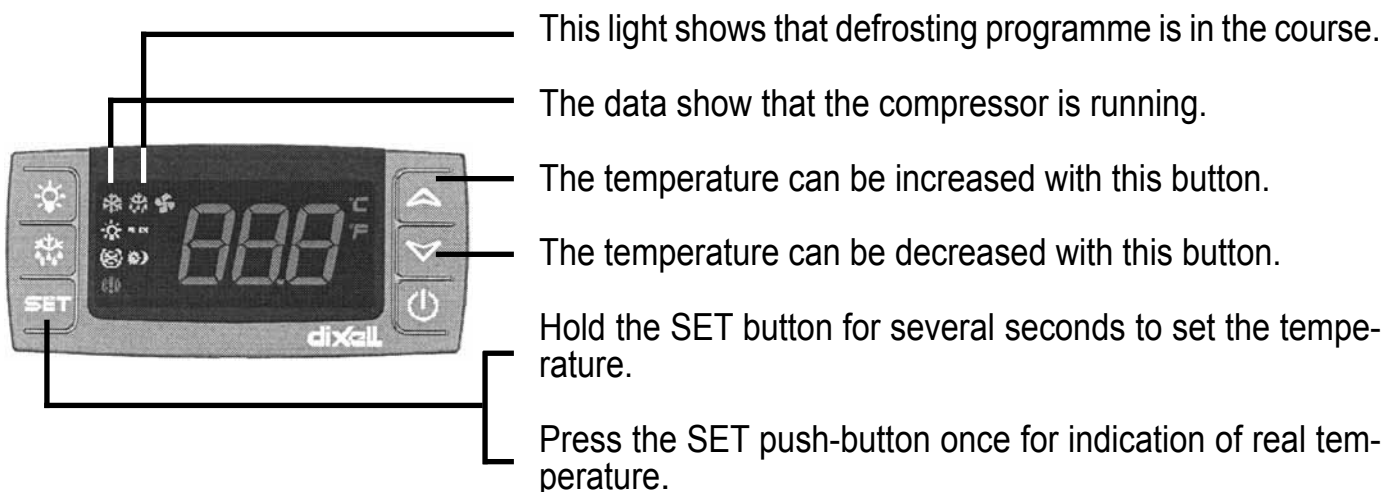
- Connect the pressure gauge to the nitrogen bottle make sure it is not leaking.
- Connect the nitrogen hose from the Wine Dispenser to gauge by setting the pipe into the pushfitting connector. Before connecting, remove the clip and put it back after the connection.
- There are 2 pressure



gauges on the unit. The small one gives reading of the pressure in the bottle from 0 to 250 bar while the large one shows the pressure in the pipeline from 0 to 6 bar.

- Usually, the nitrogen bottle volume may range from 150 to 200 kg/cm². The pressure in the pipeline should be between 0,1 and a maximum of 0,4 bar. Higher pressure may negatively effect the operation of the system.
- The pressure can be adjusted manually. Pull the pressure gauge plastic cover forward. The pressure can be controlled by turning the plastic surrounding of the large dial. The pressure increases by turning clockwise and decreases by turning it anti clockwise. After setting the correct pressure level the plastic cover can be pushed back again, which maintains and locks the setting.
- Instructions regarding how to change the bottle and check of the nitrogen are to be found in the article “Nitrogen exchange and check” (point 7).

14. Electronic digital thermostat



Thermostats are set up to hold the red wine area at a temperature of 18°C and the white wine area at a temperature of 6°C. Take following steps to change set-up:

1. Push SET button until the icon showing degrees Celsius starts flashing. Now, the temperature may be changed by ▲ and ▼ push buttons.
2. To confirm the new temperature, push the SET button once again.
3. If the SET button is pushed once, the thermostat will give the current temperature in the wine dispenser.

If problems with the cooling sensors arise, symbols E-1, E- will appear on the display. However the cooling system will not switch off and after some time, the ice growth will occur again. If this happens, contact your servicing department of By The Glass.

15. Placing bottles of wine in the dispenser



1. Remove carefully the flexible hose from the wine bottle.
2. Move the rubber plug down to the very end of strengthened larger part of the hose and put it directly on the bottle.
3. Slide the bottle up on the hose carefully until it touches the bottom of the bottle. Close the bottle well using a rubber plug.
4. Place the bottle in the wine dispenser.
5. The wine dispenser is ready for use and you can serve the wine now by pressing the pouring button.
6. Fill the glass with required serving.



General maintenance and defrosting

16. Inner and outer cleaning of the Wine Dispenser

Inner and outer side of the wine dispenser should be cleaned with a slightly wet cloth. Never use high-pressure cleaners.

Notice:

Furthermore, never use chemicals, petrol, alcohol, detergents, disinfectants vinegar, oil, acids, abrasives, caustics etc. for cleaning the wine dispenser. These materials could cause ragged and oxygenated places on the stainless steel.

17. Pipelines cleaning



As wine – red wine in particular – contains precipitates, it is recommended to clean the metal tap/spout regularly.

Using a wire brush or a cloth pipe cleaner it is possible to remove sediments in the metal tap/spout to avoid clogging.

It is of great importance that the wine dispenser is always maintained in a clean and proper state. Failure to do so will result in reduced hygiene, turn over, and may mean a shorter life span of the wine dispenser. Besides regular cleaning of the dispenser by flushing it through with cold water (recommended at least once a week) is it also highly advisable to clean with a solution of lukewarm water and citric acid (10%). This will prevent problems that might occur due to sediment or tartaric acid present in wine. Never use lemon juice.

Leaking spout

When a spout starts dripping or leaking, this is usually the result of a build up of sediment or Tartaric acid within the valve of the serving system. It is vital that this valve will be cleaned immediately. The best way to go about this is to change the bottle of wine for a bottle of water (with a concentrate of anti calc or p3-ansep CIP if required) and on the control panel push the “cancel” button about 10 times with short bursts. This way any residue will be flushed out by the created shock waves. Repeat this until the water in the bottle has finished and the problem will be solved.

Periodic cleaning with citric acid

Remove all bottles of wine for the duration of the cleaning. Take a clean empty bottle and fill this with the citric acid and water solution. Cleaning

agent P3-Ansep CIP can be purchased from By The Glass and is guided with instructions. Never use lemon juice!

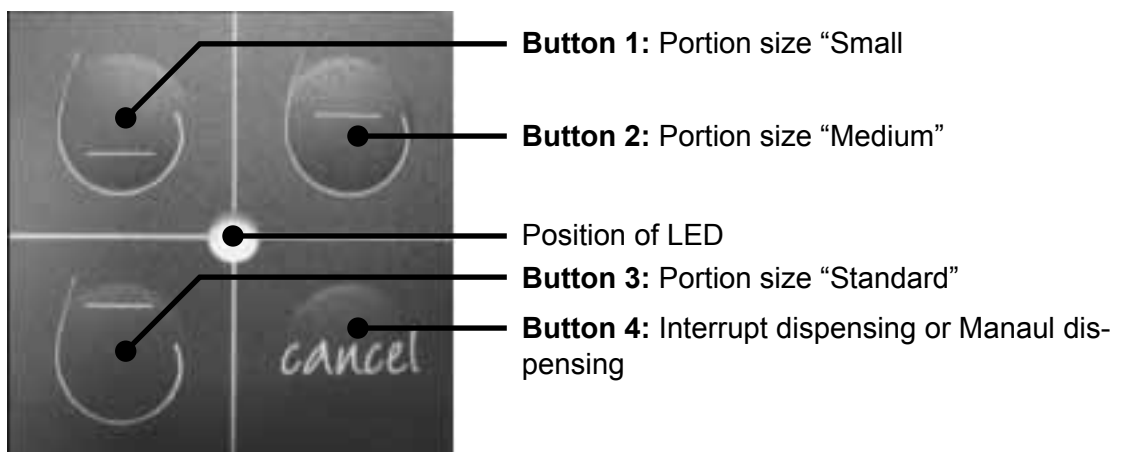
Flush all pipes one by one with the solution and make sure the liquid stays in the pipes for 15 minutes to soak. Use one bottle per position.

Flush with ample clean water, connect the wine bottles and with the cancel button flush the remaining water out of the system until only wine is coming from the metal tap/spout.

18. Wine dispenser defrosting

The wine dispenser will defrost automatically and the water produced will be collected in the drain hose via a catchment tray. The hose may be connected to a permanent drainage or an electrical evaporator.

19. Programming and usage of the control panel



Programming the control panel

1. Hold glass under the dispensing valve.
2. Press button 1 and button 2 simultaneously until LED in the centre lights up.
3. Fill glass by pressing one of the buttons 1, 2 or 3.
4. Press button 4 "Cancel" when the desired volume in the glass is reached. By doing so total running time is saved.
5. Repeat this for the other 2 buttons.
6. Repeat the above for the other control panels.

Technical specification						
Number of bottles	6	8	10	12	14	16
Weight [max. kg]	75	85	100	115	130	145
Height [mm]	620					
Depth [mm]	340					
Width standard [mm]	1130	1330	1530	1730	1930	2180
Width in case of split engine [mm]	985	1185	1385	1585	1785	2035
Width standard with card system	1130	1330	1530	1730	1930	2180
Width in case of split engine with card system	1130	1330	1530	1730	1930	2180
Separated cooling motor dimensions [mm]	450×330×230					

