

Wine Dispensing

Maximise your profits – sell premium wines by the glass.

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

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.



- 230 Volts, 50Hz
- R134a Refrigerant

PRODUCT 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