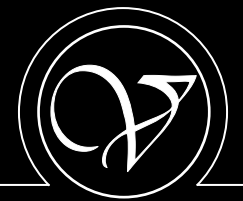


NOVELTY 2008



Vin au Verre

EuroCave
professional

The finest wines are now available by the glass !

The EuroCave “Vin au Verre”

All the advantages of EuroCave technology

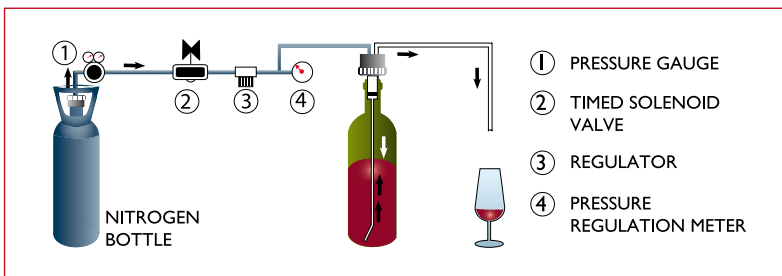
Since 1976, EuroCave has placed all its expertise to caring for and the service of wine. Specific products have been designed and created to meet the needs of the hospitality business. Faced with the current challenge of serving wine in a new way, EuroCave is offering a new solution: The “Vin au Verre”. In addition to offering a wider selection of wine to the customer, the “Vin au Verre” enables you to improve your turnover, as well as to quickly recoup your investment.

The EuroCave “Vin au Verre” is a refrigerated serving unit made up of two separate red and white wine compartments. It enables you to keep 8 bottles (4 red and 4 white) ready to serve, preserve open bottles for 2 to 3 weeks, and to store an additional 8 bottles at a perfect temperature for serving.

A simple and reliable system

To prevent the wine oxidizing after the bottle is opened, wine that is drawn off is replaced by inert nitrogen. This allows the wine’s sensory qualities to be retained. For optimum reliability, the input of nitrogen is controlled in several ways:

- 1- A pressure gauge enables the level of nitrogen remaining in the bottle to be seen at a glance.
- 2- In the event that the valve has not been fully closed, gas leaks are avoided through the use of a timed solenoid valve which cuts off the gas supply after 30 seconds of use.
- 3- The regulator includes an appliance enabling serving pressure to be maintained at a constant optimum.
- 4- Finally, an illuminated button alerts you if the nitrogen drops in pressure. Once the checks have been made, simply press the button to reactivate the mechanism.



Modern design

With its stainless steel body, the EuroCave “Vin au Verre” combines class and distinction. Its elegant appearance enables it to blend with every style of interior design. Its double glazed front ensures optimum heat insulation and provides a perfect presentation for your fine wine.

Easy maintenance

Stainless steel body, high quality plastic tubing, drip tray with removable grid; in fact everything to make daily cleaning of your “Vin au Verre” as easy as possible.



Electronic temperature control

Using to electronic adjustment, each compartment can be separately set to the right temperature (15°/19°C for red wines, 6°/12°C for white and rosé wines). By referring to the outside gauge, you can monitor and modify the temperature settings of both compartments whenever you wish.



Fast and easy to use

The pressure valves are simple to use so loading bottles of any size (e.g. magnums) is very easy thanks to the ball joint fitted to the wine suction system.



Optimal security

Locking of the taps and door allows you to easily secure access to the wine when you have finished serving.

Warm, attractive interior lighting

The EuroCave Vin au Verre lighting system is created using LED’s. These provide UV free lighting, produce a negligible level of heat and use very little electricity. The deep amber lighting emits a warm glow and displays your bottles to their best advantage.



Specification

Ref.	Service/Storage capacity	All round dimensions*	Drip tray overhang	Tap/Drip tray distance	Weight	Cooling agent	Power consumption	Room temperature
VoV3	8 bottles / 8 bottles**	H890 x L860 x P430 mm	110 mm	250 mm	59 kg	R134a without CFC	180 W 0,75 kWh/24h	20°C min 30°C max

* Including drip tray overhang. ** or 6 Magnum bottles for serving