

WineEmotion's latest commercial range of **Series 4 Back Bar** models have been specifically designed for behind the bar service by staff.

Now you can make your wines the focus of attention with full integration into your design.

We have concentrated on the specific needs of bar, restaurant and club operations with these latest generation **4 bottle QUATTRO** and **8 bottle OTTO** models. The range brings together the features, performance, reliability and simplicity of use to increase your wine sales and enhance your customer's experience.

No matter the number of wines to be served, the range of model formats ensures you serve all red and white wines at their ideal temperature and without spoilage, waste or over-pouring.



## Features

- **3 Volume Buttons** are adjustable to any volumes you wish to serve (we recommend a taste, half and full glass) with simple push button operations that eliminate overpouring and wastage. .
- **Superior 21 day Wine Preservation** with our 20+ years of experience culminating in the latest wine serving technology to ensure world leading wine preservation using high purity Food Grade Argon gas.
- **Premium Temperature Control** with each temperature zone having its own fully independent and dedicated cooling system - powerful, reliable and silent! Serve your wines at their ideal temperature within a 6°C to 22°C range.
- **Reduced gas consumption** with easy to use manual "push-push" gas spring pistons for loading your bottles - simply push down to lower the bottle, push again to raise it up and adapt to various bottle heights.

- **Double glazed anti-condensation** glass doors swing-open with ease.
- **Electronic door lock** with PIN activation for security.
- **Adjustable LED lighting** to highlight the wine bottle labels.
- **2 year manufacturers** parts and 1 year labour warranty



## QUATTRO - 4 bottles



**QUATTRO 4** - Single Temperature for 4 white wines, or 4 red wines (6°C - 22°C)

**Options** - Colour powdercoat all panels, RGB colour lights. By special order, per dispenser.

Technical Specs	width	height	depth	weight	electrical
QUATTRO 4	528mm	632mm	398mm	41kg	220-240V / 50-60Hz / 130W

## OTTO - 8 bottles



**OTTO 4+4** - Dual Temperature for 4 white + 4 red wines, or 8 white wines, or 8 red wines (6°C to 22°C)

**Options** - Colour powdercoat all panels, RGB colour lights. By special order, per dispenser.

Technical Specs	width	height	depth	weight	electrical
OTTO 4+4	1010mm	632mm	398mm	70kg	220-240V / 50-60Hz / 200W





## Gas System Requirements

Most installations require will only required 1 gas regulator and tubing that WineEmotion will supply.

Large installations with multiple dispensers, or with dispensers in several locations, may require individual gas systems. WineEmotion will discuss your requirements and advise you regarding this.



## Full Design Integration

The refrigeration system draws cool air in and exhausts hot air out at the front of the dispenser. So now you can completely integrate our dispensers into your design - no space is required above or beside!

Just allow 80mm in behind for the power and gas connections.





## General Installation Requirements

You will need to arrange to rent a Food Grade Argon gas cylinder from a local supplier, WineEmotion will provide a list of suppliers. The gas regulator and tubing will be supplied by WineEmotion (refer previous page).

## Design Considerations

During the design process WineEmotion can assist by reviewing cabinet design drawings and advise on a suitable location for storing your gas cylinder.

When designing the location for your dispensers you need to consider the following:

- For ease of use, place your dispensers on a counter top between 900 - 1050mm above floor level.
- Allow 80mm behind the dispenser for power and gas services.
- Allow a reticulation path for the gas tubing from the location of the Argon gas cylinder to behind each dispenser. Ideally store the gas cylinder within 3 metres of the dispensers in a ventilated cupboard or somewhere where it will not be damaged during operations and can be easily accessed to change cylinders.
- Provide a standard 10 Amp switched power outlet at the location of each dispenser that can be accessed to turn the dispenser ON/OFF without moving it.



