

WineEmotion's latest commercial range of **Series 4 Wine Card** models have been specifically designed with integrated Wine Card technology to control access to wine service by staff or for self-service by customers.

Now you can put your wines directly in front of your customers, control access and fully integrate your wine service into your design.

For owners of wine retail, bar, restaurant or club businesses the latest generation **4 bottle QUATTRO** and **8 bottle OTTO** models have world leading wine preservation with the features, performance and reliability to increase your premium 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. (NOTE: for wine retailers we suggest setting just 1 button with a tasting volume).
- **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.
 - **Motion sensors** save power by only activating the dispenser when staff or customers are in front of it.
 - **Colour high resolution TFT displays** about each bottle position.
- **Pneumatic activated bottle pistons** with springs for bottle lifting that 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.
- **Chip or RFID Wine Card activation** with flexible operational modes to enable:
 - **Staff Control:** Wine service is activated via a Staff Card so you can position your WineEmotion dispenser either Behind the Bar or out on the floor ensuring wine is only served by staff (no software is required).
 - **Customer Self-Service:** Wine Cards or printed barcode coupons combine with our **WineIdea software** to control and manage customers serving themselves.
- **2 year manufacturers** parts and 1 year labour warranty



QUATTRO - 4 bottles



QUATTRO 4 model



QUATTRO 2+2 model

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

QUATTRO 2+2 - Dual Temperature for 2 white + 2 red wines, or 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 or 2+2	528mm	632mm	398mm	42kg	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	71kg	220-240V / 50-60Hz / 200W



Gas System Requirements

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

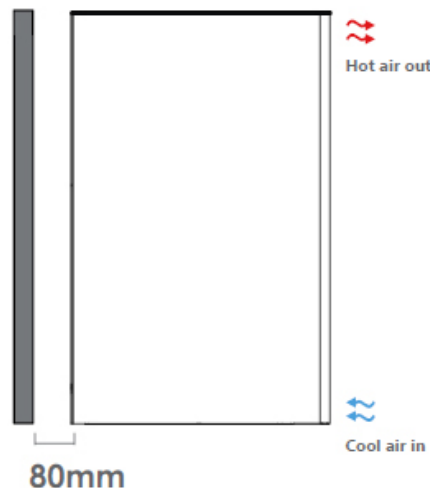
Large installations with multiple dispensers may require individual gas systems or a silent air compressor to reduce Argon gas consumption. WineEmotion will discuss your requirements and advise you regarding this.



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.



Options for Customer Self-service

The following items will be required for installations where customers will serve themselves to wine:

- Chip or RFID Wine Cards or:
- Barcode readers for activation via printed barcode coupons
- **Wineldea** software

Please discuss your operational requirements with WineEmotion. Our **Wineldea** software has options to cater for many different operational formats so please also refer to the **Wineldea** software brochure or the WineEmotion website.





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 accessed to turn the dispenser ON/OFF without moving it.

Wine Card installations using the **WineIdea** software will require a network data connection point at each dispenser.

