

## USER GUIDE : QUICK START

### ● New bottle loading



Step 1: **Insert & leave the TECHNICAL card** in the reader.



Step 3: Insert the **bottle straw** (Push straight up until firmly in place).



Step 2: Select **change bottle** from the menu and confirm 

(The lifter will go down)



Step 4: Insert the **bottle straw** inside the new bottle and place bottle on the lifter. Select **change bottle** (the bottle will raise and seal against tap).



If sealed properly, Menu will read **Bottle present**





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### ● Dispense wine



Step 1: The Main Display will read "select wine and a box appear around each glass icon. **Insert the pouring card** in the reader and leave it in place.



Step 2: **Press and hold one** of the three icons to begin dispensing then release once pour has begun.



This icon appears during the dispensing process. Leave the glass below the spout until the glass icons reappear. The cleaning process will force any remaining wine into the glass.



**Nails don't work**





**Use the fingerprint of your finger**

### ● Enable/disable the dispenser (unattended / during the night)



Step 1: **Insert the TECHNICAL card** in the reader.



Step 2: scroll menu using  Then select **service** and confirm  Choose **disable**

All the lights will turn off and screens will be disabled. (Note: The refrigeration and wine preservation will remain operational). To re-activate the dispenser, repeat step 1 and 2 using **noble**



## DAILY CLEANING PROCEDURE

- Immerse each spout in a cup of hot water during 5 seconds.



- Clean each nozzle with the brush.



- Wipe off any spillage in the front chamber. The black plastic tray may be removed for cleaning.



- Wipe the stainless steel body of the dispenser with the microfiber cloth (with the grain).





## SANITATION DEEP CLEANING



Step 1: **Put the TECHNICAL card** inside the reader

Step 2: scroll down using  choose the option **Maintenance** and confirm. Select **Sanitation** and  confirm .



Step 3: Press the **left icon**  and **remove the wine bottle**



Step 4: **Place the cleaning bottle** filled up with hot water and citric acid (4 tables spoons or 2 oz ) on the piston and Press the **left icon** .



Step 5: **Place a container** under the spout and press the **middle button** . The water will flow.



Step 6: Use the **Brush to clean the nozzle** and **repeat Step 5** until the bottle is empty



Step 7: Press the **right button**  To confirm the sanitation process and **remove your cleaning bottle.**



Step 8: **Place your wine bottle on the lifter**, then scroll down choose the option **back** and scroll down again to **move bottle. Remove the Tech card**

**Don't forget to record the cleaning in the provided cleaning chart!**



## HOT WATER CLEANING



Step 1: **Put the TECHNICAL card** inside the reader



Step 2: scroll down using  and SELECT **Maintenance** and confirm  Select **Cleaning** and confirm 



Step 3: Press the **left icon**  and **remove the wine bottle**



Step 4: **Place the cleaning bottle** filled up with hot water on the lifter and Press the **left icon** 



Step 5: **Place a container** under the spout and press the **middle button**  The water will flow.



Step 6: Use the **Brush to clean the nozzle** and **repeat Step 5** until the bottle is empty



Step 7: Press the **right button**  To confirm the cleaning process and **remove your cleaning bottle.**



Step 8: **Place your wine bottle on the lifter**, then scroll down choose the option **back** and scroll down again to **move bottle.** Remove the **Tech card**

**Don't forget to record the cleaning in the provided cleaning chart!**



## FACT SHEET

- Italian wine serving system used by hotels, bars and restaurants to dispense wine-by-the-glass.
- Allowing 8 wines to be preserved and sampled.
- 30+ day preservation after opening bottle (uses inert gas).
- Precise pouring control for perfectly measured serving size.
- Refrigerated to accommodate both reds and whites at optimal temperature.
- Clean and safe way to store and handle our wines.