



2 temperatures

2 independent compartments



Wine serving solution by the glass, free standing or built-in, conservation of opened bottles

## Technical Specifications



**Capacity** 2 bottles at serving temperature\*

**Functions**

- 2 independent compartments with preset temperatures: 8 °C for white wines and 16 °C for red wines. (46-61 °F)
- The bottles are preserved up to 10 days, thanks to an exclusive vacuum system (depending on the wine and its vintage)
- Both compartments can hold red or white wine

**Design**

- Full glass door with safety lock
- Interior lighting with adjustable multicolor LED (approx. 50 shades)

**Equipment**

- Excess condensation water collected in a drawer
- 2 adjustable feet
- 1 remote control for setting light

**Regulation**

- Frequency detector when lighting is on
- Air extraction fault warning indicators

**Technologies** **Production of cold air:** Ventilated cold air / Thermoelectric module

**Cords (external power):** CE/US/UK/JA/C6/CH/CN/AU

**Type of walls:** ABS

**Type of exterior coating:** Black metal/glass/aluminum frame

**Type of insulation:** Expanded polystyrene

**Type of glass:** Double glazing

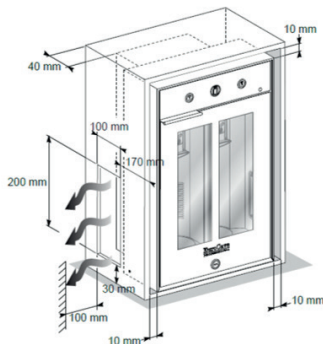
\*Tradition» format height 292-336mm

## General features

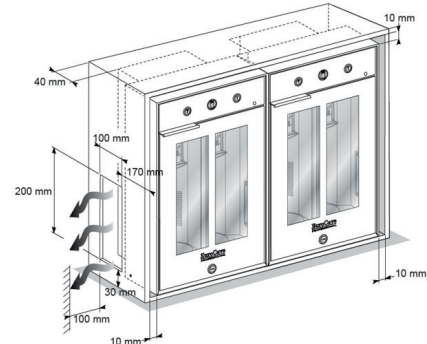
Full Glass Door	
Net Weight (kg)	13.8
Gross weight packaged (kg)	17.1
Dimensions unpacked (mm)	491 x 315 x 268
Dimensions packaged (mm)	590 x 415 x 335
Color	Nero- RAL 9005
Electrical Power (at 25°C – 77°F)	81
Ambient temperature operating limits (C°/°F)	18-30 (64-86)

## Flush-fitting diagram (safety precautions)

1 Wine Bar 2.0



2 Wine Bar 2.0\*



•Leave 10 mm free around the product 40 mm at the rear

•In front of the air vents on each side of the Wine Bar, two openings 100 x 200 mm) are necessary to ensure proper evacuation of air and ensure the proper functioning of the product

\*Operating ambient temperature: 18-28°C (64-82°F) in this configuration

Wine Bar 2, in few words...

**The solution that enhances the service of wine by the glass or bottle.**

Wine Bar 2.0 contributes to the quality of service in the tradition of the greatest sommeliers. It keeps 2 bottles open without altering their organoleptic qualities. Optimize your wine by the glass sales.

