



STATE OF THE ART WINE DISPENSING SYSTEMS

WINEEMOTION
wine dispensing system

WWW.WINEEMOTION.COM



Wineemotion wine dispensers bring the benefits of wine by the glass to ensure the best tasting experience for you and your customers.

With Wineemotion you can properly serve those top shelf bottles you keep on display!



Expo 2015 chose Wineemotion for its
wine tastings:
162 dispensers for 1300 wines!

Why Wineemotion?

- ✓ Up to 4 weeks wine preservation;
- ✓ Zero waste, thanks to the precise pours;
- ✓ Serve wine at the right temperature;
- ✓ Wineemotion dispensers are certified by Intertek ETL and ETL Sanitation;.
- ✓ Great showcase to display your bottles in your bar or restaurant;
- ✓ Modern and elegant design, which adapts to all environment;
- ✓ Point of attraction for your venue;
- ✓ Self-service (wine cards, barcodes) – Earn money while the dispenser works for you;
- ✓ Wine by the glass selection to perfectly pair wines with any food;
- ✓ Boost your business with wine by the glass.
- ✓ With the Wineldea software, you will manage your dispensers and keep track of every transaction, and know the taste of your customers.

Wineemotion dispensers are the perfect solution for:



WINE BARS



WINE STORES



WINE TASTINGS



AIRPORTS



RESTAURANTS



ENTERTAINMENT



HOTELS



LOUNGES



COUNTRY CLUBS



CRUISES LINES



Practical, rugged and easy to use. The new dispensers from the

SERIES 2

Series 2 dispensers' main characteristics are the ease of use and the high technological content into a limited space.

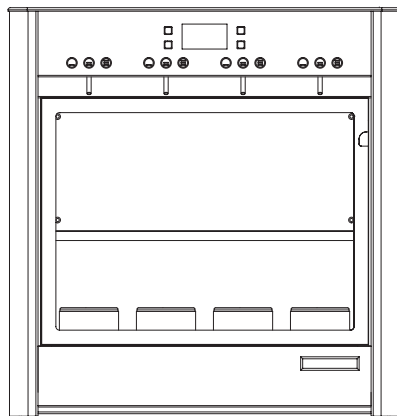
Main features

- 4 Bottles
- Cool down to 6°C - 43°F Refrigeration system
- Magnetic seal glass door
- Capacitive touch buttons
- Three programmable doses for each tap
- Alcoholic beverages vending machine certified materials.
- Two models for the maximum flexibility: "Quattro" with one temperature and "Due+2" for white and red wines.



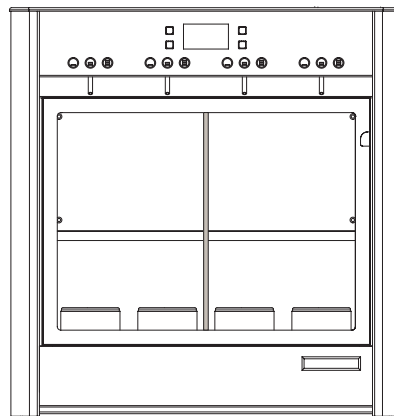


4quattro



- Refrigerated
- Ambient Temperature (no door)

4due+2



- Dual Zone, one of which digitally controlled

Tech Specs

Model features the advantages of the practical magnetic glass door

Width	550mm	21,6in
Height	579mm	22,79in
Depth	320mm	22,26in
Weight R.T.	38kg	83lbs
Weight C.T.	45kg	99lbs

Series 2 Features



USE AND SYSTEM ACTIVATION

Dispenser works in behind the bar mode (no wine card).



SERVICE TEMPERATURES

Controlled temperature from 6° C (43°F).



DOSAGES

Up to three different dosage through capacitive touch keys.



REFRIGERATION SYSTEM

Use of modern no-frost professional cooling system.



BOTTLES LIFTING SYSTEM

Lifting system with pneumatic pistons.



GAS

Nitrogen or food grade Argon (cylinder or generator not included).



LED ILLUMINATION

Intelligent led system with energy saver.



SAFETY

The dispenser comes with a key lock.



FLEX TECHNOLOGY

Thanks to the flex technology, it is possible for the machine to act as a Quattro or as a Due+2*.

*OPTIONAL

Certifications

USA & CANADA 110VAC 60Hz

NSF 25

UL 751

UL 541

CSA C22.2 #128



EUROPE & WORLD 220VAC 50Hz

NSF 25

IEC 60335-1

IEC 60335-2-75

IEC 60335-2-24







Discover the excellence of the **SERIES 3**

A wide range of models that meet the diverse needs of our customers characterizes the Series 3. All models have in common the high quality and versatility of the solutions.

The elegance and wide customization possibilities of the dispensers make them the ideal for any environment regardless of the style.

All Dispensers of series 3 can be used in self-service mode, thanks to extremely versatile Wineldea software.

Series 3 models are available in both the “Standard” version with the polycarbonate door, and the “Plus” version with double magnetic seal glass door*.

* The “Plus” version is available for the 6 and 8 bottles models.



WINE - CARD READER

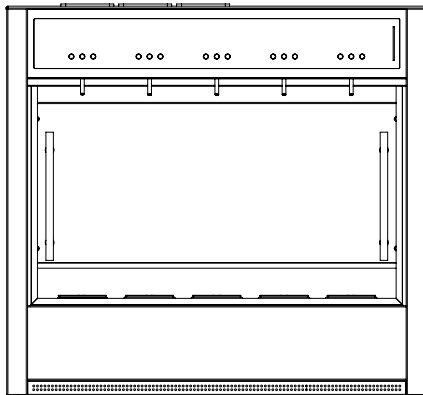


BARCODE READER



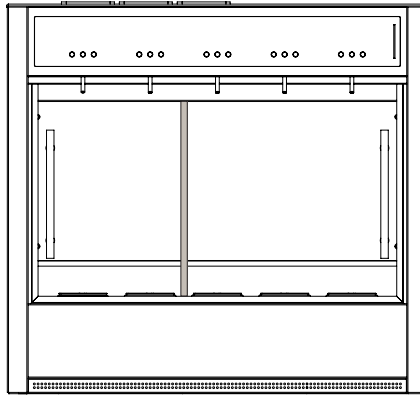


5cinque



- Refrigerated
- Ambient Temperature (no door)

5due+3



- Dual Zone (2+3) one of which is digitally controlled

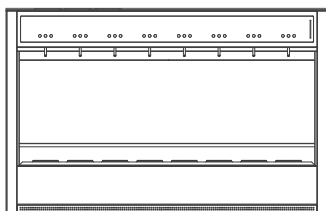
Tech Specs

Model features removable front plexiglass panel for maximum bottle showcase visibility (recommended for customer self-service)

Width	677mm	26,65in
Height	632mm	24,9in
Depth	349mm	13,74in
Weight R.T.	45kg	99lbs
Weight C.T.	54kg	119lbs

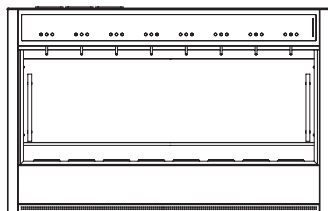


8otto TA



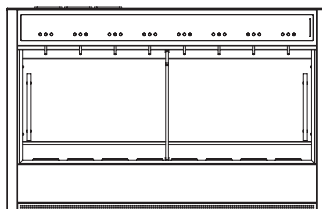
- Ambient Temperature (no door)

8otto TC



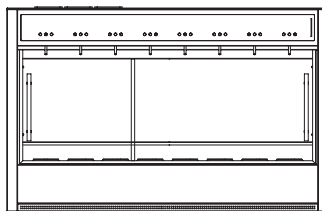
- Refrigerated

8quattro+4



- Dual Zone (4+4, movable divider)

8tre+5



- Dual Zone (3+5, movable divider)

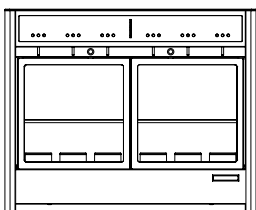
Tech Specs

Model features removable front plexiglass panel for maximum bottle showcase visibility (recommended for customer self-service)

Width	1001mm	39,44in
Height	632mm	24,9in
Depth	351mm	13,83in
Weight R.T.	64kg	143lbs
Weight C.T.	76kg	167lbs

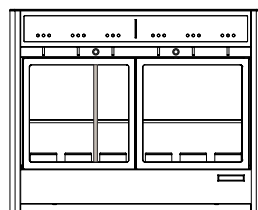


6 **sei** Plus



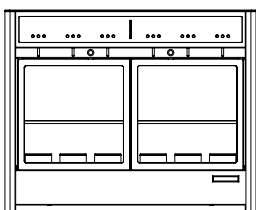
- Refrigerated

6 **due+4** Plus



- Dual Zone (2+4)

6 **tre+3** Plus



- Dual Zone (3+3)

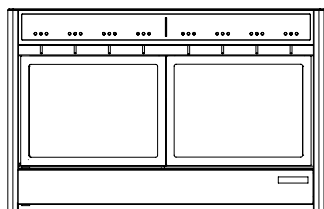
Tech Specs

“Series 3 Plus” dispensers features the unique characteristics of the “Series 3” dispensers with the advantages of the practical magnetic glass door and the wine card reader in the middle.

Width	779mm	30,67in
Height	632mm	24,9in
Depth	349mm	13,74in
Weight C.T.	64kg	142lbs

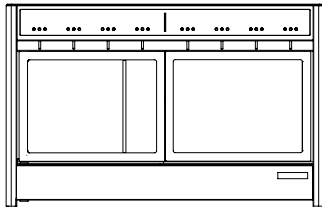


8otto *Plus*



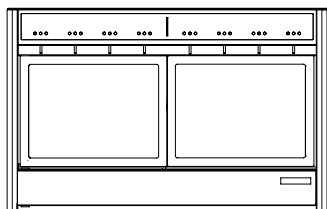
- Refrigerated

8tre+5 *Plus*



- Dual Zone (3+5 movable divider)

8quattro+4 *Plus*



- Dual Zone (4+4 movable divider)

Tech Specs

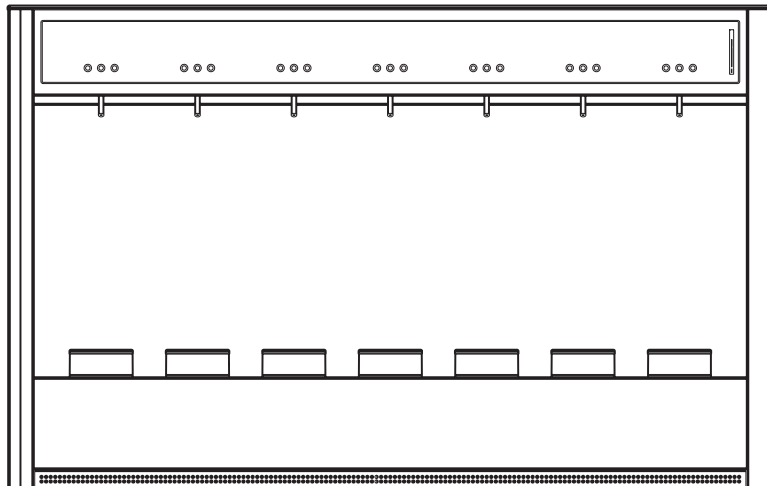
“Series 3 Plus” dispensers features the unique characteristics of the “Series 3” dispensers with the advantages of the practical magnetic glass door and the wine card reader in the middle.

Width	1001mm	39,44in
Height	632mm	24,9in
Depth	351mm	13,83in
Weight C.T.	76kg	167lbs

series 3 *Plus*



7 bartender



- Ambient Temperature (no door)

Tech Specs

Width	1001mm	39,44in
Height	632mm	24,9in
Depth	351mm	13,83in
Weight R.T.	64kg	143lbs

SERIES 3

Series 3 - Serie 3 Plus Features



USE AND ACTIVATION SYSTEM

Dispenser works in behind the bar mode (no wine card) or self service (with wine card or barcode reader*).



SERVICE TEMPERATURES

Controlled temperature cools down to 6°C (43°F).



DOSAGES

Up to three different dosage through high quality mechanical buttons.



SOFTWARE CONNECTION

Connection between modules and software through LAN wire and WI/FI* with TCP/IP protocol.



BOTTLES LIFTING SYSTEM

Lifting system with pneumatic pistons.



WINE CARD

Smart Chip card system.



REFRIGERATION SYSTEM

Use of modern no-frost professional cooling system.



GAS

Nitrogen or food grade Argon (cylinder or generator not included).



CUSTOMIZATIONS

Machine color can be customized, Front panel can be silkscreened*



LED ILLUMINATION

Intelligent led RGB system for an infinite variety of color combinations*.



SAFETY

The dispenser comes with a key lock.



FLEX TECHNOLOGY

Thanks to the flex technology, it is possible to have multiple combination for the dispensers.

*OPTIONAL

Certifications

USA & CANADA 110VAC 60Hz

NSF 25

UL 751

UL 541

CSA C22.2 #128



EUROPE & WORLD 220VAC 50Hz

NSF 25

IEC 60335-1

IEC 60335-2-75

IEC 60335-2-24



* Optional

Models and order codes

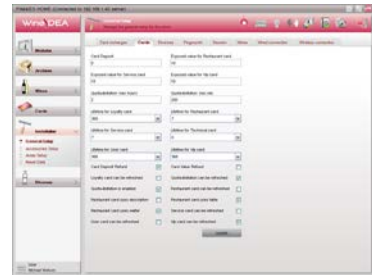
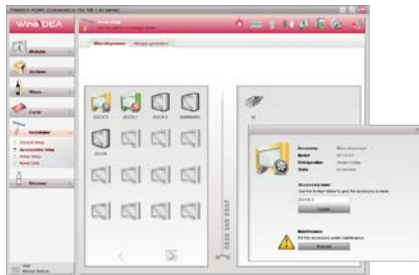
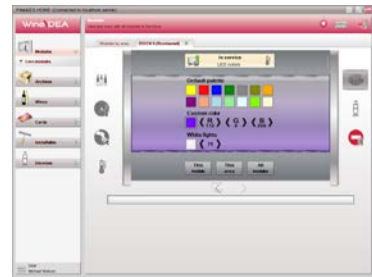
Bottles number	Series	Model	220v Order Code	110v Order Code	Fridge type	Isolplus Technology	Fridge	Dual temperature	Programmable dosage	Polycarbonate door	Magnetic glass door	Manual pistons	Automatic pistons	Led illumination	Rgb leds	Software integration	Chip card reader	Barcode reader	
4	SERIES 2	4 _{quattro}	S204200333101	S204200323201	Room temperature	✓	✗	✗	✓	✗	○	✓	✗	✓	✗	✗	✗	✗	
			S204233333301	S204223323201	Controlled temperature	✓	✓	✗	✓	✗	✓	✓	✗	✓	✗	✗	✗	✗	
		4 _{due+2}	S204833333352	S204823323251	Dual temperature (degrade)	✓	✓	✓	✓	✗	✓	✓	✗	✓	✗	✗	✗	✗	
5	SERIES 3	5 _{cinque}	S305300634501	S305300624401	Room temperature	✓	✗	✗	✓	○	✗	✗	✓	✓	○	✓	✓	○	
			S305331634301	S305321624201	Controlled temperature	✓	✓	✗	✓	✓	✗	✗	✓	✓	○	✓	✓	○	
5 _{due+3}		S305331634321	S305321624221	Dual temperature (degrade)	✓	✓	✓	✓	✓	✗	✗	✓	✓	○	✓	✓	○		
8		8 _{otto}	S308800644101	S308800624201	Room temperature	✓	✗	✗	✓	○	✗	✗	✓	✓	○	✓	✓	○	
			S308851634101	S308841624201	Controlled temperature	✓	✓	✗	✓	✓	✗	✗	✓	✓	○	✓	✓	○	
		8 _{quattro+4}	S308431634171	S308421624271	Dual temperature	✓	✓	✓	✓	○	✗	✗	✓	✓	○	✓	✓	○	
			8 _{tre+5}	S308531634161		S308421622261	✓	✓	✓	✓	✓	✗	✗	✓	✓	○	✓	✓	○
7		7 _{bartender}	S307700624201	S307700634501	Room temperature	✓	✗	✗	✓	●	✗	✗	✓	✓	●	✓	✓	●	
6	SERIES 3 plus	6 _{sei}	S306633434301	S306623424201	Controlled temperature	✓	✓	✗	✓	✗	✓	✗	✓	✓	○	✓	✓	○	
		6 _{tre+3}	S306933434341	S306923424241	Dual temperature	✓	✓	✓	✓	✗	✓	✗	✓	✓	○	✓	✓	○	
			6 _{due+4}	S306A33434381		S306A23424281	✓	✓	✓	✓	✗	✓	✗	✓	✓	○	✓	✓	○
8		8 _{otto}	S308853434101	S308843624201	Controlled temperature	✓	✓	✗	✓	✗	✓	✗	✓	✓	○	✓	✓	○	
			8 _{quattro+4}	S308433434371	S308423624271	Dual temperature	✓	✓	✓	✓	✗	✓	✗	✓	✓	○	✓	✓	○
				8 _{tre+5}	S308523424261	S308523424261	Dual temperature	✓	✓	✓	✓	✗	✓	✗	✓	✓	○	✓	✓

Legend: ✓ Available ○ Optional ✗ Not Available



Wineldea is the perfect companion for the Wineemotion dispensers. A modern, easy to use and visually pleasant environment to manage and keep track of all transactions and wines in your dispensers.

Wineldea is available in three versions to meet all your needs.





WINEEMOTION
wine dispensing system

WINEEMOTION SPA

STRADA DI SANT'APPIANO, 9/A

50021 BARBERINO VAL D'ELSA FIRENZE (ITALY)

VAT: IT06231920486

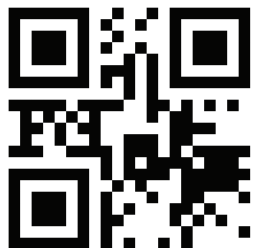
TEL: +39 055 3985422

FAX+39 055 0512550



info@wineemotion.com

info@wineemotionrental.com



CERTIFICATIONS

USA & CANADA 110VAC 60Hz

NSF 25
UL 751
UL 541
CSA C22.2 #128



EUROPE & WORLD 220VAC 50Hz

NSF 25
IEC 60335-1
IEC 60335-2-75
IEC 60335-2-24

