EuroCave

Wine Bar

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/aluminumframe
	Type of insulation:	Expanded polystyrene
	Type of glass:	Double glazing

*Tradition» format height 292-336mm

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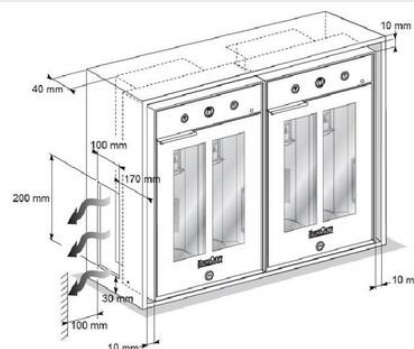
General features

	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
Eletrical Power (at 25°C – 77°F)	81
Ambient temperature operating limits (C°/°F)	18-30 (64-86)

Flush-fitting diagram (safety precautions)
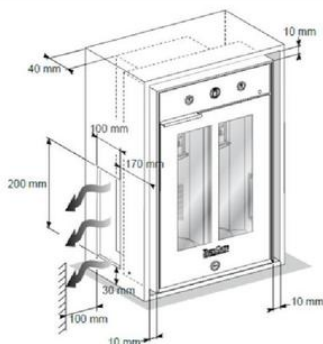
1 Wine Bar 2.0	2 Wine Bar 2.0*

· 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.