

The market is changing

the wine-by-the-glass trend is revolutionizing the consumer's customs both on the customer and on the dealer side; diWine follows this process, simplifies it and speeds up its evolution.

A unique sensation

diWine makes possible the approach to a huge number of labels, therefore enjoying the discovery of products often not so easy to be experienced, in a pleasant sensorial and cultural experience.

The customer

has the chance to taste different wines per meal, or different wines for each course, or even only one single, but top-quality, glass of wine. In any circumstance a lovely experience.

“*Wine is
bottled
poetry*”

R. L. Stevenson

The dealer

has the chance to offer a unique range, both in quality and volume, of wines by the glass, thus increasing their consumption and diffusion without waste or over pouring.

A cost-effective investment

a different way to personalize your site, to furthermore increase the clientele, an efficient turnover of the stock, a short term return of the investment.

Think big, think to the future.



*A plug-and-play system,
the only requirement is an electrical plug.*

The simplicity of installation and management make diWine system unique:

- No special site arrangement or installation is required.
- Gas cylinder placed on board for a simple and quick replacement (machine designed also for the connection to an existing nitrogen's plant).
- Lighting of the bottles compartment through LED with brightness control.
- Digital display for the management of all parameters of the dispenser.
- Stand-by function for power saving.
- High-efficiency air-conditioning system to ensure the correct temperature of wines and the uniformity of temperature throughout the bottles compartment.
- Easy cleaning and maintenance.
- Available in 4 standard colors (other colors optional).
- Version with left hand opening available.
- Components 100% certified for food contact.



climate controlled systems,
ideal service temperature



electronic tapping,
precise dosage

climate controlled systems, ideal
service temperature from 4° to 20° C



plug-and-play system,
gas cylinder on board



The new patented project criteria of diWine system make it **easy to manage and reliable to use**, therefore also minimizing the need of technical assistance.

AVAILABLE COLORS



SILVER



BOURGOGNE



DARK



WHITE

TECHNICAL DATA

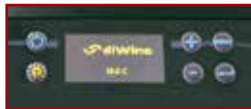
dimensions: L 570 · H 830 · D 335 mm

weight: 57 Kg

number of bottles: 4

voltage: 230 volts

max power: 150 W



multifunction display



three tapping volumes

gas cylinder on board



perfect "hooking"
of the bottle



diWine features



installation

no site adjustment required.



gas

one litre nitrogen cylinder on board, to be replaced by the user.



controlled quality

the laboratory tests effected ensure the preservation of the original organoleptic features of the wine for about one month after opening the bottle.



controlled quantity

three doses electronically checked, set on customer request (normally 25, 50, 100 ml).



controlled temperature

the climate controlled system (from 4° to 25°) ensures the ideal service temperature of the wine.



controlled hygiene

automatic self-cleaning systems of serving parts, patented.



warranty

one year from the installation date, with reference to the electronic/mechanic defective components.



esclusivity

on board gas cylinder system patented.



certification

CE compliance.



Certificate of food contact compliance

100% manufacture with components tested and suitable for food contact, according to the standards UNI EN 1186:2003 (parts from 1 to 15)