



WINE PRESERVATION AND DISPENSING SYSTEMS



DEFYING CONVENTION

As specialists in wine storage solutions, Wine Corner offers a range of wine preservation and dispensing systems that are perfect for the hospitality and retail industries. From wine bars, restaurants and hotels to wine shops and off licences, the preservation and dispensing systems make the storage and selling of wine a new experience for the customer, whilst reducing waste for the industry.

Wine Corner offers:

- **TechnoWine** - the professional wine and champagne preservation system
- **Wine by the Glass** - wine dispensing and preservation system

And to meet the increasing interest in Whiskey, and with its aim of becoming the hospitality and retail industries leading supplier of storage, preservation and dispensing systems, Wine Corner also offers a self-service **Whiskey Dispenser** or **Whiskey Tasting Machine**.

We continue to add new preservation and dispensing systems to our range so please visit www.winecorner.co.uk for the latest product information or alternatively call us on 03333 702589 and we will be happy to help.

Restaurants, Bars & Hotels

Improve the quality of wine service for guaranteed satisfaction of guests

Increase sales revenue offering more choice and better wines by the glass

Gain control over your open wine sales and reduce wastage thanks to a perfect preservation

Showcase your offer of great labels, and let the guests discover them for themselves



Wine Producers & Distributors

Make sure your wines are presented in perfect condition

Promote your wines with a spotlight presentation at POS

Reduce sample costs

Benefit from the possibilities for branding and the mobility of our Modular dispensers for your cellar door, wine show or POS tasting



Up-Market Retail Trade

Assure a perfect representation of products at in-store tastings

Benefit from an attractive cost efficient and hygienic possibility for self-tasting at POS

Highlight this possibility and explore new forms of consumer interaction

Directly link the experience to your online offering





By the Glass® Wine Dispensing and Preservation Systems

The World's Best Wine Entertainment

By the Glass® Wine Dispensing and Preservation Systems respond to one of the hottest trends in Food & Drinks marketing around the world.

They revolutionize the way wines are presented and experienced in the on-trade and up-market retail trade allowing for great visibility and new forms of direct consumer interaction.

Generation Choice

What emerged one decade ago as a powerful tool to raise the quality of sales and service in trendy bars and restaurants is about to become a sought-after attraction for a generation of consumers looking for choice and a strong visual presentation.

Their unlimited potential to offer great wines by the glass and in their ideal climate has found a most spectacular expression in a handful of exclusive By the Glass wine bars and shops in cities like New York, London and Paris, some offering up to a hundred or more open wines.

Generation Visibility

Whatever scope you choose today, the amazing presentation offered by a modern, well-lit wine dispensing cabinet appeals to everybody to discover and enjoy the choice of attractive labels offered at your restaurant, wine shop or cellar door.

With this perspective By the Glass® created tailor-made solutions fitting every niche and multiple areas of application with our two distinctive lines of professional wine dispensing and preservation equipment:

**By the Glass® Standard and
By the Glass® Modular**





The By the Glass® Quality Promise

Perfect quality, perfect service - a convincing experience at any time!

The By the Glass® technology keeps the opened bottle under a protective atmosphere and always at perfect serving temperature. It saves the wine from oxidation and guarantees weeks of immaculate freshness and convincing quality, just as if the bottle had been newly opened. Needless to say that all wines and especially the reds show better when presented at the right temperature.

Speed-up Service and Sales

A programmable portion control and the optional connection to your cash register speed up your service and give you more control. With limited risk of waste and spoilage you can offer more choice and better wines by the glass hence increasing sales revenue and customer satisfaction.

Wine producers and the trade can rely on a guaranteed quality of product representation at a POS or cellar door tasting, and they benefit from the new possibilities for self service and direct consumer interaction.

Interact with the Consumer

What's more the spotlight presentation appeals to a generation of consumers who prefer to gain an impression for themselves responding to strong visual impulses – the Generation Smartphone. With this perspective By the Glass® is pioneering new forms of consumer interaction with our Wine by the Card system (By the Glass® Standard) and the world's first wine dispensing system connected to the Internet accessible by Smartphone (*By the Glass® Modular*).



Whiskey Dispenser

To give your customers the opportunity to taste whiskey and then to buy their preferred bottle or bottles, Wine Corner offers an automated or self-service Whiskey Dispenser or Whiskey Tasting Machine.

Ideal for off-licences and other retail and hospitality outlets, you can store up to six whiskey bottles in each machine, with the Dispenser incorporating a card system and a single button solution.



By the Glass® Modular The Library, The Intelligent Wine Serving System

By the Glass® Modular is an intelligent, space-saving wine serving system for two bottles which can be easily expanded to any size according to your needs by connecting additional modular units. With only 23cm of installation depth it virtually fits every niche or shelf and can even be employed in alternating locations thanks to its low weight and mobility. Its modern Dutch design and dimmable spotlights perfectly focus the products inside.

Moreover its wooden side panels can be branded for a perfect presentation of your brands at a trade fair or in store tasting. By the Glass® Modular combines the latest

breed of our By the Glass® wine cooling and preservation technology with a digital portion control in a super lean, versatile plug-and-play solution fitting any location and multiple areas of application.

Connect to the Best Wines

It comes with new removable dispense head technology for easy cleaning and an even faster bottle change. What's more the physical experience with our By the Glass® Modular wine dispensers can be directly linked to the Internet offering manifold new possibilities of direct consumer interaction via Smartphones and mobile applications.

Technical Information

- Inert gas preservation under nitrogen or argon
- Portion control for 3 programmable doses
- Thermoelectric cooling (6-20° C)
- Power-saving dimmable LED-lighting (warm white)
- Lock for door and control pad (key lock)
- Exchangeable wooden side panels can be branded
- Fits every niche but can also stand freely

Height: 690mm

Depth: 230mm

Width: 250mm

Weight: 22,1 kg

Time of Delivery: 2 to 3 weeks

Up to 6 modular units can be operated with one pressure regulator

110 or 230V AC

12 Month warranty on all parts



By the Glass® Standard

A Great Stage for your Wines!

This high-grade stainless steel line of professional wine serving cabinets offers a truly spectacular presentation. Handcrafted to customer specifications with a brush-finish or optional colour coatings and in sizes from 6 and up to 20 bottle positions, it comes with a variable 2-Climate-Zone Technology for changing proportions of red- and white wines. The cabinet is wide enough to dispense from large formats like Magnums, but you may also choose to keep a second row of bottles waiting for their turn at perfect serving temperature.

Cooling two climate zones and a large range of wines with just one performing

compressor makes By the Glass® Standard one of the most economic professional wine serving systems available. What's more the cooling engine can be mounted separately from the dispense unit to win space and balance.

Tailor-Made for Great Performances

Given its versatility and the many additional options like a transparent rear side with dramatic see-through effects and our multifunctional Wine by the Card technology you may claim that there is not much of a standard about our model Standard. Yet By the Glass® Standard has set a worldwide standard for its performance and reliability.

Technical Information

- Inert gas preservation under nitrogen or argon
- Variable 2-Climate-Zone Technology with compressor cooling (6-18° C)
- Portion control for 3 programmable doses
- Power-saving dimmable LED-lighting (warm white)

Height: 620mm

Depth: 340mm

Width: See table below

Options

- Sizes from 6 and up to 20 bottle positions
- Colour coating in RAL-Colours
- Cooling engine on the right or left side or mounted separately (Split Engine - optional)
- Transparent see-through glass back (optional)
- Wine by the Card-Technology (optional)
- Optional connection to the cash register
- Optional locks for doors and key pad

110 or 230V AC

Time of Delivery: 4 to 6 Weeks

12 Month warranty on all parts

Number of bottle positions	6	8	10	12	14	16	18	20
Weight	71kg	81kg	91kg	96kg	106kg	116kg	124kg	131kg
Width standard	1130mm	1330mm	1530mm	1730mm	1930mm	2180mm	2330mm	2530mm
Width with Split Engine	985mm	1185mm	1385mm	1585mm	1785mm	2035mm	2185mm	2385mm



Advantages of By the Glass® wine serving systems



PERFECT SERVICE

Keeps your wines fresh and ensures they are served at ideal temperature



SPEED AND CONTROL

With exact portion control and an optional connection to your cash register



VISIBILITY SELLS

Spotlight presentation for your by-the-glass wines



MORE INTERACTION

With *Wine by the Card* or Smartphone technology



CUSTOM-MADE

By the Glass® Standard is custom-made to your exact requirements



GLOBAL YET LOCAL

Quick and efficient service by local partners worldwide



EASY TO OPERATE

Changing bottles is quick and simple to help maximise the productivity of your staff



POSSIBILITY FOR BRANDING

By the Glass® Modular can be customised with your brand or logo





Introduction to TechnoWine® Professional Wine & Champagne Preservation Systems

An advanced, yet easy to use wine preservation system, TechnoWine preserves an unlimited number of open wine and Champagne bottles.

The system prevents wine oxidation, preserving the wine in perfect condition for up to 21 days.

For wine bars, restaurateurs and hoteliers, you can now serve still or sparkling wine, even if it has been open for up to 21 days, as if the bottle had just been uncorked.

Not only will you reduce waste, always important, but you'll also have happy customers enjoying wine and Champagne in perfect condition.

TechnoWine is available in two styles; Table Top or Tower - with three systems as follows:

- **Wine Preservation**
TechnoWine System
- **Champagne Preservation**
TechnoWine System
- **Duo Wine Preservation**
TechnoWine System



Wine Preservation

TechnoWine System

This system is perfect for establishments that mainly serve still wine. Simply choose your preferred style; Table Top or Tower.



Dimensions

Table Top Size:

Height: 350mm

Width: 205mm

Depth: 270mm

Weight: 4.6kg

Tower Size:

Height: 500mm

Width: 150mm

Depth: 275mm

Weight: 7.4kg

The System comes with 24 TechnoWine Wine Corks. You can purchase additional corks and accessories from www.winecorner.co.uk

Duo Wine Preservation

TechnoWine System

For those wanting the ultimate flexibility, we also offer the Duo system which preserves both sparkling and still wine. Coming with a CO2 regulator, 24 TechnoWine corks and 6 standard Champagne corks, the system is again available in Table Top or Tower styles.

Dimensions

Table Top Size:

Height: 350mm

Width: 205mm

Depth: 340mm

Weight: 6.3kg

Tower Size:

Height: 500mm

Width: 150mm

Depth: 275mm

Weight: 8.7kg



Champagne Preservation TechnoWine System

For establishments serving Champagne by the glass, the Champagne Preservation TechnoWine System is an essential system for reducing wastage and improving your profits. The Champagne stays in perfect condition for up to 21 days. Table Top and Tower versions are available and the system comes with CO2 regulator and six champagne corks. Additional TechnoWine Champagne Corks can be purchased via www.winecorner.co.uk

Dimensions

Table Top Size:
Height: 350mm
Width: 205mm
Depth: 270mm
Weight: 4.6kg

Tower Size:
Height: 500mm
Width: 150mm
Depth: 275mm
Weight: 6.6kg



Wine Fridge TechnoWine System

The Wine Fridge TechnoWine is perfect for those that want to display their wines next to their TechnoWine System.

With the Tower version of the TechnoWine System you can add two Wine Fridges that have been specifically designed to sit alongside the system, making a perfect wine display.



Accessories TechnoWine System

When using the TechnoWine Professional Wine Preservation System, it makes sense to use the appropriate accessories to ensure you make the most of the system.

The accessories include corks for wine, Champagne, magnums, screw top wine bottles as well as narrow neck champagne bottles. Working perfectly with the Preservation System, you can purchase additional stocks by visiting www.winecorner.co.uk

When you purchase a TechnoWine System, if you are not satisfied with any unit during the first 30 days, we will take it back, no question asked.

If you are on the UK mainland, the product price includes delivery. Delivery is generally within 14 days of your order.

Wine Corner Limited is the Exclusive United Kingdom Distributor for TechnoWine.

All products come with a 2 years parts only warranty.



Wine Preservation and Dispensing Systems
brought to you by

@winecorner1



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