



Votre
de l'entre
Opinel
15€

Vins au verre 12€

"Il y a plus de philosophie dans une bouteille de vin que dans tous les livres"
- PASTEUR



EUROCAVE
PROFESSIONAL

Solutions for displaying and serving wine

VIN AU VERRE 8.0

For an efficient & well managed wine by the glass service!



VIN ²A VERRE 8.0

FOR AN EFFICIENT & WELL MANAGED WINE BY THE GLASS SERVICE!

Vin au Verre 8.0 accompanies you at every stage of service, allowing you to manage and develop your wine by the glass offering with ease...

1 | *Before service...*

Easy, user-friendly preparation thanks to a **unique touchscreen** ...



Configuration of the bottles with their appellations & volumes



Temperature setting to bring wines to the correct serving temperature, in 2 separate compartments



Fast setting of the 3 measures per label and their respective prices



Definition of mood lighting: choice of colour for the taps and compartments...



2 | *During service...*

Ready for **productive**
and **high quality** service!

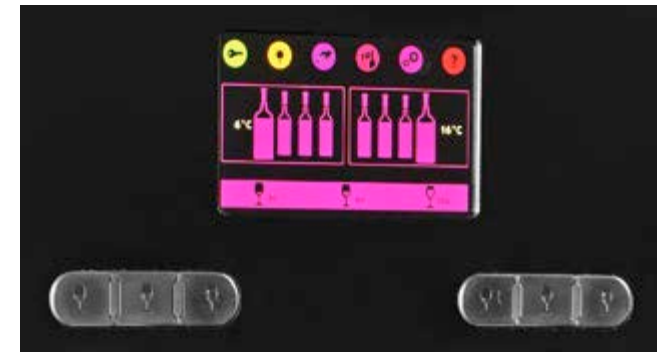


- **“Quick lock”** bottle installation system developed by EuroCave

In less than 10 seconds, the bottle is ready for service and can be stored open!



- **One glass holder per compartment,** allowing you to serve several glasses at the same time
 - Adjustable in height to adapt to different glass sizes
 - Compatible with many glass shapes



- **Continuous control**
 - **Accurate measures,** served without splashes
 - **Remaining volume** per bottle displayed on the screen.
 - **Visual warning** when a bottle is empty

3 | *After service...*

When the customers have left,
it's **time for the report...**



A **detailed report**, available on the product, to track your wine turnover over the desired period... Which products are your bestsellers?
How could you optimise your wine list?



Easy automatic cleaning in less than 3 minutes

- Cleaning of the 8 taps at the same time
- Detachable drip tray
- Automatic condensate evaporation



Connectable with your cash register to monitor your invoices

And also to guide you...

- **Visual warnings** in case of a nitrogen leak, an empty nitrogen cylinder or an empty wine bottle
- **Reminders** to carry out your daily cleaning and to schedule maintenance
- **Tutorials** included on the screen



MAIN FUNCTIONS

- + All your wines brought to the correct temperature...**
in 2 separate temperature-controlled compartments
 - 8 open bottles which can include 4 magnums
 - Configuration: 4 whites + 4 reds/8 reds/8 whites
 - 6 - 8 bottles in store
- + Open bottles preserved for up to 3 weeks**
No more losses, no more waste!
- + Control of measures**
3 measures per tap which can all be set independently
- + Your wine by the glass selection showcased**
thanks to lighting effects in the compartments, backlit taps and a unique design!
- + Monitoring turnover**
Wine by the glass sales statistics can be consulted on the product.



*Develop and monitor
your wine turnover and profit!*



BV Cert. 6010761

PRODUCT ADVANTAGES



+ Simplicity and user-friendliness

- An interface for each use
 - Robust buttons for serving measures
 - A unique touchscreen with user-friendly settings and tutorials included
- An automatic cleaning system



+ Reliability and quality

- Temperature settings respected
- Glasses served without foam or splashes
- Materials suitable for heavy-duty use: triple-glazed doors, manual buttons for serving measures
- A 2-year minimum guarantee with proactive maintenance



+ Increased productivity

- Bottles changed in less than 10 seconds
- Storage of spare bottles in order to have the replacement bottle ready to serve at the correct temperature
- A glass holder allowing you to serve several glasses at the same time
- Fast output: a 12 cl measure served in 6 seconds

TECHNICAL FEATURES

Country of manufacture	France
Dimensions (HxWxD)	735 x 1,035 x 585 mm with drip tray ¹
Weight	85 kg
Installation	On a bar or can be flush-fitted subject to certain conditions - See flush-fitting conditions
Capacity	8 open bottles including 4 magnums ² 6 - 8 bottles in store ³
Ambient temperature Operating limits	10-35°C / 50-95 °F Up to 85% humidity
Temperature settings	2 separate compartments 6-15°C / 43-59 °F on the left 9-18°C / 48-64°F on the right
Preservation of open bottles	Up to 3 weeks, with nitrogen
Cooling system	Ventilated cooling by compressor
Materials and Finishes	Cabinet body: steel / black colour Full glass doors – Triple-glazed
Equipment	2 glass holders, drip tray, pressure reducer, felt pen, cleaning bottle, set of 2 keys and key ring, measuring cylinder
Security	<ul style="list-style-type: none"> • Lockable doors • Measure serving function lockable by code on screen • Separate manager/ waiter access, locked by code
Lighting	Lighting inside compartments and lighting of the 8 taps with settable multicolour RGB LEDs (200 colours)
Certifications	<ul style="list-style-type: none"> • Origine France Garantie (guaranteed French origin) label • UL, CE, CB, PSE • NSF • Regulation (EC) No 1935/2004 and No 2023/2006 (Food contact standards)

AND EVEN MORE OPTIONAL EXTRAS...



- A customisation of the frame to match your room's décor



White



Bordeaux red
RAL 3004



Polished aluminium
RAL 9006



Anthracite grey
RAL 7012



Beige
RAL 1019



- Self-service

On the strength of its status of wine cabinet specialist for over 40 years, EuroCave decided to extend its expertise to professionals, via the **EuroCave Professional** brand and has established itself as the go-to brand for sommeliers.



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www.eurocavepro.com

¹ The dimensions include the rear stop and feet adjusted to the lowest setting

² Magnums with a maximum height of 356 mm

³ 6 for Burgundy, 8 for Bordeaux. Maximum height of a bottle in store : 320 mm