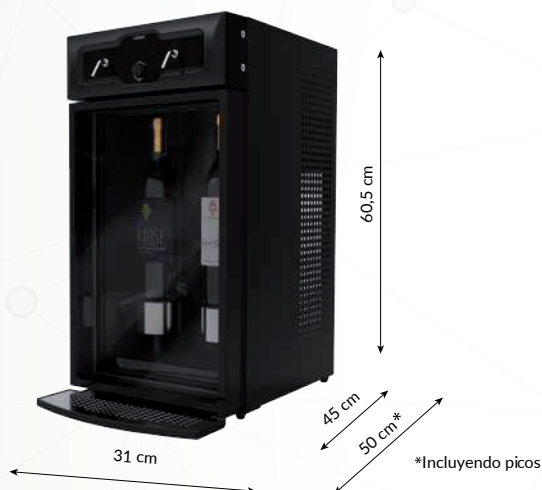


NEWINE



MINI

2 BOTTLES

Counting on the technological capabilities of Newine Professional, this team allows you to enjoy your best wines wherever you want, at the time you want, always at the right temperature and without wasting a drop. Keep your wines, program your measurements, choose the temperature and enjoy!

MAIN FEATURES

- **OPERATING TEMPERATURE**
Programmable temperatures between 5oC and 18oC.
- **DOSAGE**
2 configurable measurements and free dispensing.
- **INTERIOR LIGHTING**
Cold LED system that does not distort the quality of the wine.
- **FLEXIBLE BASES**
They adapt to the different heights of the bottles.
- **FINISH AND COLOURS**
Black Standard - Others, consult.
- **CLEANING**
Removable components that facilitate the maintenance and hygiene of the equipment.
- **FRONT**
Glass with double chamber and U.V. filter.
- **CAPACITY**
2 bottles.
- **REFRIGERATION SYSTEM**
Compressor system for maximum efficiency.
- **CUSTOMIZATION**
Display your brand with vinyl on sides or front.
- **FEEDING**
An inert food gas is used. Gas Argon.
100% recyclable tube.
- **POSITIONING**
They need 15 cm per side for ventilation.
- **MODULAR**
Interchangeable door opening. It can be placed side by side.

MODEL	WIDTH	HEIGHT	DEPTH	WEIGHT	FREQUENCY	POWER	TENSION
MINI	310 mm	605 mm	500 mm	28,4 kg	50/60 Hz.	130 W.	200-230 VAC

FREQUENTLY ASKED QUESTIONS ARGON

1. What is Argon. Why this Gas and not another?

It is an inert gas similar to nitrogen with the advantage that its weight is greater than air. Thanks to its qualities, a permanent coverage is generated on the it came displacing the air upwards and acting as a stopper.

This gas does not interact with the properties of wine and is also not explosive or toxic.

2. What is its performance?

The 1m3 Professional Carafe reaches a yield of 250/300 bottles.

The 20-ounce Carafe achieves 25/30 bottles.

3. What is the replacement cost?

Although argon is a bit more expensive than nitrogen, it is not a significant cost in relation to the high performance of our equipment. Consequently our operating cost is much lower than other similar equipment.

4. Is it easily available?

Yes, it is a gas widely used in different industries, which is why it can be found in any supply house of gases.

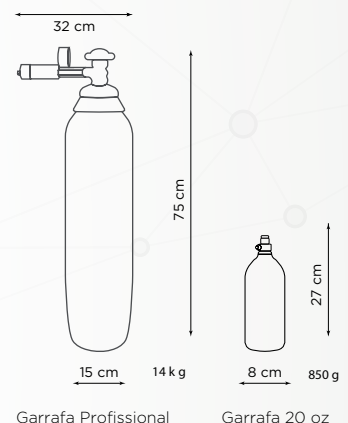
5. Do you provide it?

For the 20 oz. Carafe that is included in your MINI, the refill is exclusive with Newine. We can send you the recharge at home or you can charge it at our recharge point in CABA. (See charging points on Web page).

There is also the option of purchasing a recharging coupling (at an additional cost) to use with any local supplier or we can adapt a Professional Carafe to your MINI (with additional cost) so you can have greater autonomy and independence when recharging.

For the 1m3 Professional Carafe we have door to door service in CABA.

It can also be obtained from a local gas supplier as we use a standard cylinder.



FREQUENTLY ASKED QUESTIONS CLEANING

1. What is the maintenance that I should do to the equipment?

The machine requires preventive maintenance that consists of performing a very simple cleaning that it has no cost.

2. Are there any additional consumables or costs that I should take into account?

The only additional cost that you are going to have is the replacement of the gas that is strictly linked to the intensity of use.

3. How is the cleaning process made?

It is as simple as placing a bottle of wine with hot water (85 degrees approx.) And dispensing until the liquid comes out clear.

To remove sediments or sugars that settle at the end of the spouts you can use any sharp item that fits in it.

It is advisable to carry out maintenance in a period of 10 to 15 days.