

# User manual

Series 4 - OTTO Dual temperatures

Version 1.3



# How to use this manual

Thank you for choosing this innovative Wineemotion product. Our machines for pouring wine by the glass offer high quality and refrigeration characteristics based on the most advanced technologies offered by the market. This manual has been created specifically to offer you a guide to the functions and features of the wineemotion dispensers.

## Read carefully

- Read all safety precautions in this manual before using the dispensers to ensure safe and correct use.
- The descriptions in this manual are based on the default settings of the dispensers.
- The images and screenshots used in this manual may differ from the actual product.
- The contents of this user manual may differ from the product or software provided by the manufacturer and are subject to change without notice. For the latest version of this manual, visit the Wineemotion website([www.wineemotion.com](http://www.wineemotion.com)).
- The additional features and services available may vary by dispenser or software.
- Wineemotion is not responsible for performance or incompatibility problems caused by changing the settings of the machine or the software of the operating system, or for having placed the machine in environmental characteristics that differ from the recommendations contained in this manual.
- Attempting to customize the system or in any case to alter both mechanical and electronic parts or software could cause the dispenser to malfunction and lose its warranty.

- You can check the availability of software updates for your dispenser by visiting the Wineemotion website ([www.wineemotion.com](http://www.wineemotion.com)).
- This dispenser supports services and applications that may require an active data connection for their operation and updating.
- Keep this manual for future reference.

## Information icons

To begin to familiarize yourself with the icons used in this manual



Warning - indicates situations that could cause problems with the proper functioning of the system.



Caution - indicates situations that could cause damage to the device or to a person.



Note - indicates notes, usage tips or Additional information.



Refer to - indicates pages containing Related information for example ▶ Postal Code. 1 (indicates "refer to chapter 1").

→ Followed by - indicates in which order you must select Options or menus to make a switch;  
Example: From the Control Panel, select Menu Calibrating (Indicates Menu, followed by the Calibrating submenu)

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## 1. Guidelines for reading the Manual

This manual is a guide for using the machine, please read it carefully before unpacking the machine, as it contains important safety information in all phases of the machine's life, handling, unpacking, installation, commissioning. in service, operation, maintenance and disposal of the machine.

In case of doubts about the correct interpretation of the instructions, contact the Wineemotion manufacturer to obtain the necessary clarifications.



LIGHT THE MANUAL BEFORE UNPACKING THE MACHINE.  
KEEP THE MANUAL WITH THE MACHINE.

## **2. Machine identification**

Each Wineemotion machine has two identification plates where the company data, the machine serial number, electrical and pneumatic data are indicated.

The plate must not be removed as it is useful for the assistance center and Wineemotion to trace the technical characteristics of the machine. The plate is also present in the CE certificate of conformity. An example of the plates is shown below.

**WINEEMOTION**

Fuse Value:

Q R code

Product Line: Otto Dual temp self 2 x FX 6 A

Model: S58422

Power Source Rating:

110 Vac 60 Hz 1,7 A



SN 051121000065



Designed by Wineemotion Florence Assembled in Italy

Producer :

**WINEEMOTION**

Strada di Sant'appiano 9/a  
Barberino val d'Elsa (Fi) Italy



Product Line: Otto Dual temp self

SN 051121000065

Model: S58422

Power Source Rating:

110 Vac 60 Hz 1,7 A

Fuse Value: 2 x FX 6 A

Fridge: Yes

Refrigerant Circuit:

2x R600a 0,42 oz (12gr)



Refrigerant Circuit Max Pressure at 40°C:

Low press 58 psi High press 136 psi



Conforms to Std:

UL 751

UL541

NSF 25

Intertek

Cert.to CSA std. C22.2#128



Intertek  
4007521

Moto compressore protetto termicamente  
Motor compressor thermally protected  
Système de compresseur à protection thermique



Adatta al solo uso interno  
Suitable for indoor use only  
Convient pour une utilisation en intérieur.



**Warning Fuse Value Rating**

For continued protection against risk of fire, replace only with a fuse of the same type and having the same electrical rating.

Pour une protection continue contre les risques d'incendie, remplacer uniquement par un fusible du même type et de la même capacité électrique

Designed by Wineemotion Florence Assembled in Italy

Number	Function
1	Manufacturer's data
2	Product line
3	Template
4	Voltage, frequency and electrical power
5	Refrigerant circuit pressure data
6	Certifications and reference marks of conformity and countries
7	Thermally protected compressor motorbike. Attention this machine is to be used for internal use only.
8	- In this label we remind you that the dispenser is to be used only in closed environments and away from harmful atmospheric agents.
9	Fuse Warning
10	QR Code of the machine
11	Serial number
12	Value of Fuses
13	Presence of fridge
14	Consult the manual

## 2.1 Assistance service.

If necessary, please refer to the WINEEMOTION service team or authorized technicians.

In case of assistance request, always indicate the identification data on the label and any malfunctions that have occurred.

You can find an updated list of authorized service centers on the page [www.wineemotion.com/distribution/](http://www.wineemotion.com/distribution/).

## **2.2 Attached documents**

The documentation provided is attached to this manual.

- CE declaration of conformity
- CB declaration of conformity
- CETLus declaration (United States, Canada)
- Warranty Statement

### 3. General description

The Wineemotion dispenser is a machine designed for the preservation, refrigeration and dispensing of wine by the glass.

The use of the nitrogen or argon controlled atmosphere system allows a prolonged conservation, which however must not exceed 20 days.

The operating temperature of the machine is adjustable allowing you to serve white, red or rosé wines at the optimum temperature.

The attention to the customer has pushed Wineemotion to develop a quality product that is always in line with the latest international requirements in terms of safety and hygiene.

The next page shows the machine in all the details that characterize it.

Note that most of the details that create the design can be customized with different types of materials and colors, thus leaving the customer the possibility to create their own customized machine.

For an updated version of series models and variants please visit the

website [www.wineemotion.com](http://www.wineemotion.com).

## 4. Technical information

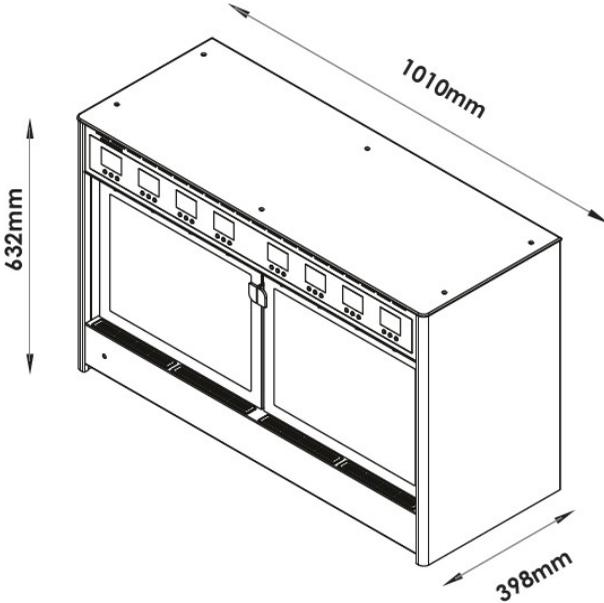
### 4.1 Dispenser general description

- The Wineemotion dispenser is designed and manufactured to refrigerate, preserve and serve high quality wines by the glass.

The main feature of the dispenser is that it does not alter the flavor of the wine, through the following objectives:

1. Preserve perfume and aromas
  2. Avoid oxidation
  3. Avoid waste
  4. Check the temperature
- 
- The vending machine is equipped with a refrigeration unit, ideal for storing white and rosé wines.
  - The dispenser is equipped with control displays that show information such as the name of the wine, doses, prices and mechanical buttons that allow the dispensing of wine.
  
  - Images and descriptions in this manual refer to WINEEMOTION Series 3 Dispensers.
  - The Wineemotion dispensers can be used for small, medium or large installations, for back counter or self service in restaurants, wine bars, casinos, etc.
  - Please refer to the "Technical data" chapter for more details on the dimensions and technical data of the dispensers as well as for the precise installation notes required.

# 5. Technical data



Number	Height Depth bottles	Length	TC weight
8	632mm	1010mm	398mm 76kg   167lbs

## 5.1 ACCESSORIES SUPPLIED

The distributor is supplied with the following accessories:

- 1 copy of the paper or digital installation manual
- N° 1 certificate of guarantee and conformity
- N° 1 Pressure Regulator
- Any other accessories can be supplied in case of special models.

# 6. Safety warnings

## General safety warnings

- The manufacturer, in the design and construction of dispensers, undertakes to foresee and avoid risks to the health of the user. The Manufacturer realizes the know-how in the design and construction of the distributor in full compliance with the laws and materials at its disposal. This information warns users about possible risky behaviors and how to avoid them. However, the precautionary information is essential and mandatory. Security also depends on the users.
  - Before turning on the dispenser for the first time, it is strongly recommended that you read this manual to fully understand the content, in particular, the safety warnings.
  - Take some time to read and understand the contents of this manual, it will help you to avoid dangerous conditions and abnormal behavior. It would be too late to do what should have already been done in the event of an accident.
- In case of lifting, follow the movement instructions on the packaging, on the dispenser and in the manuals supplied.
- Pay attention to the symbols on the labels, shapes and colors refer to the important safety notices. Keep in good condition.
- Only people who have read and understood the contents of the manual are authorized to use the dispenser.

- The distributor must be installed in a dry environment with sufficient fresh air flow according to the manufacturer's specifications.
- Data Environment
- Ambient temperature Duty ° C 15 ÷ 27
- Maximum relative humidity (Rhu) Rhu 70%
- Table 1: Dispenser technical data
- Description Unit of measure Value
- The dispenser is to be used for its intended purpose only. Misuse or abuse can lead to risky conditions and economic damage.
- When using the dispenser, please make sure that there are no potential health and safety risks, especially for children and the disabled.
- Do not modify any device / component inside the distributor. Any service not described in this manual must be carried out by specially qualified personnel authorized by the manufacturer.
  - Use only original spare parts.
- Keep the dispenser in perfect working order and carry out the operations described in this manual.
  - Good maintenance will allow you to keep the regulator in perfect working order for a long time and to maintain high safety standards.
- Never wash the dispenser or direct jets of water towards the external or internal parts of it, in order to avoid failures and / or damage to the electronic devices.
  - Do not perform any maintenance service if the dispenser is electrically powered, unless the power supply cable has been removed. Make sure it remains disconnected until the service ends.



- **ISO 7010 W021 Symbol.**

Warning: Risk of fire / flammable materials

This model may contain R600a, please refer to the plate underneath the refrigerant, (refrigerant isobutane), a

natural gas that is non-polluting but flammable.

During the transport and installation of the appliance, it is necessary to pay particular attention to prevent

any component of the refrigeration circuit from being damaged. In case of damage, keep any potential fire source away and ventilate the room in which the appliance is located for several minutes.

- The electric cable must be carefully positioned to avoid hindering the person; to avoid general damage make sure the cable is kept away from hot surfaces.
- Do not operate the dispenser in case of damaged plug or electric cable.
- Never clean the dispenser with corrosive products or abrasive materials, with particular reference to the keyboard and front glass surfaces, which, being made of plastic materials, even if they are scratch-resistant, necessarily require particular care for their cleaning. We refer to the specific machine cleaning chapter where we will indicate the various techniques and products to be used.
- Never connect the electric cable if the electrical characteristics of the dispenser do not correspond to the voltage / frequency / power supplied by the manufacturer.
- Before leaving and after leaving the vending machine out of service for a long time, always

carry out maintenance operations to ensure hygienic conditions.

- Do not install the dispenser in critical environments, at risk of explosions and fires, near heat sources or rooms with risk of food contamination. The regulator must not be exposed to atmospheric agents or corrosive fumes.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children aged from 3 to 8 years allowed to load and unload refrigerating appliances.
- This appliance is intended to be used in household and similar applications such as
  - Staff kitchen areas in shops, offices and other working environments;
  - Farm houses and by clients in hotels, motels and other residential type environments;
  - Bed and breakfast type environments;
  - Catering and similar non-retail applications.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.



WARNING: Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.



WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.



WARNING: Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

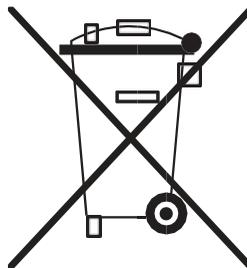
## 6.2 Effects on the environment, safety warnings

- Each organization must apply specific procedures to estimate the effects that its activities (Goods, services, etc.) may have on the environment.
- The procedure for identifying significant environmental effects must take into consideration the following elements:
  - Unload
  - Drainage
  - Disposal
  - Mass pollution
  - Raw materials and natural resources
    - Environmental effects, local problems All components of the package must be disposed of in compliance with the laws in force.
    - During installation, the environment must be equipped with exhaust ducts to ensure fresh air for the operators.
    - During use and maintenance, do not dispose of degraded products (oil, grease, etc.) in the environment, select the components and dispose of them in compliance with the laws in force.
    - Keep the noise level to a minimum to reduce noise pollution.
    - During removal, select the components based on their chemical characteristics and dispose of them in compliance with the laws in force.
    - In compliance with the law for WEEE (Waste Electrical Electronic Equipment), the user must dispose of all electrical and electronic components separately, specify collection areas, or return the dispenser in terms of performance to the local distributor for a new purchase.

- All dispenser components with different chemical characteristics must be disposed of separately.

Illegal disposal of materials listed in the WEEE law will be punished by the local laws in which the crime is committed.

## 7. Transport and storage information

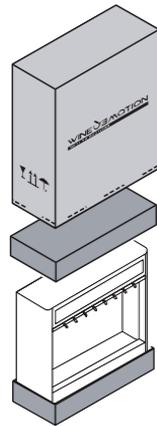
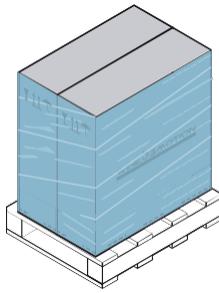


### 7.1 Packing and unpacking

- The dispenser is packaged in a cardboard box which is protected with a stretch film. When opening the package, carefully remove the dispenser and check that it is intact.
- If any part is damaged or missing, do not install the dispenser and contact an authorized

WINEEMOTION dealer to plan future actions.

- Important, information on the safe transfer of the dispenser can be found on the packaging.
- The package must be disposed of according to the laws and regulations in force.
- Keep the box in case of any future or further transfer.



**ATTENTION: DURING TRANSPORT, NEVER TILT THE DISPENSER HORIZONTALLY, MAKE SURE TO ALWAYS KEEP IT VERTICAL, AS MARKED ON THE PACKAGING.**

## 7.2 Transport and storage

- The transport can be carried out through different systems, the diagram shows the most adopted solutions.
- In order to protect the dispenser during transport, check the correct packaging as specified in chap. 7.1.

### Means of transport



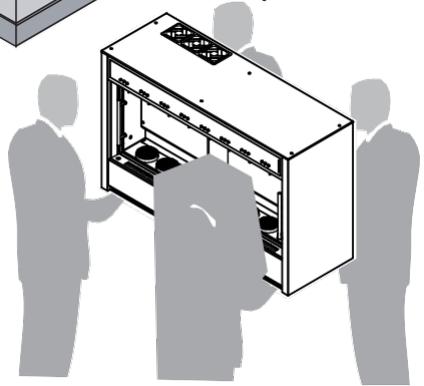
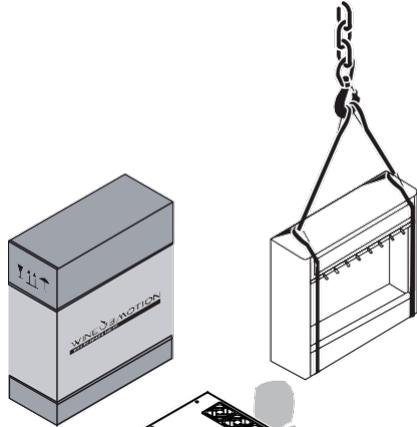
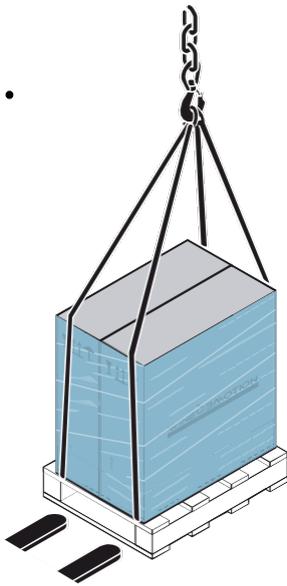
### Means for handling



- If the dispenser is installed after its arrival, it is essential to store it in a dry environment with a temperature between 0 ° and 40 °.

### **7.3 Transfer and lifting**

- The dispenser can be transferred, if positioned on a platform, using handling machines with forks, manual or automatic; or by slinging it with straps, being careful, before moving on to lifting that the weight is well distributed.



**It is advisable to lift the machine with mechanical means or with 4 people in compliance with the regulations in force on accident prevention.**

The illustrations show the most suitable transfer and lifting methods.



**Pay particular attention when handling and using the product, it contains flammable refrigerant.**

## 7.4 "Contents checklist" DISPENSER integrity check

- Each delivery is provided with a checklist with reporting documents and its own description.
- When you receive the listing, please refer to the "Package Contents" to verify the box numbers and integrity.
- If any part is damaged or missing, do not install the dispenser and contact an authorized WINEEMOTION dealer to plan future actions.

## 8. Installation.



**To avoid danger or instability of the equipment, you must correctly perform the procedures described in this manual.**



**ATTENTION: THE MACHINE MUST ALWAYS BE POSITIONED HORIZONTALLY**

### 8.1 Installation with positioning in a niche

The distance A shown in the figure is the recommended distance from the floor which can be 900 or 1000 mm. Distance B is the minimum recommended distance for extraction which is 450mm. The spaces indicated in the figure must not be closed as they are used for the ventilation of the machine.



**When positioning the dispenser be aware of the lower flammable limit of the R600A gas used as refrigerant**

**THE LOWER FLAMMABLE LIMIT FOR THIS GAS IS**

**0.043kg/m<sup>3</sup> THE AMOUNT OF GAS R600A IN THE**

**DISPENSER IS**

- **Otto Dual Temperature: 2 x 12g**
- **Quattro: 1 x 12g**



## 8.2 Installation with embedded positioning and multiple machines

In the recessed installation, respect the 163 mm dimension for the ventilation of the machine.

This height must not be obstructed for the passage of air. The distance A shown in the figure is the recommended distance from the floor which can be 900 or 1000mm. Distance B is the minimum recommended distance for extraction which is 450mm.



**Air intake area** for the correct functioning of the dispenser.

Once used, the dispenser expels the hot air from the top.

## 8.3 Recessed installation with front closure

When the machine is closed from the front, an opening must be created on the back, in the lower area, as the air is sucked in from below instead of from the front.

The 136 mm dimension indicated in the figure is the minimum dimension that can be made.

The distance A shown in the figure is the recommended distance from the floor which can be 900 or 1000mm. Distance B is the minimum recommended distance for extraction which is 450mm.

Detail C is the front closure to be flush with the front panel must be 146 mm high.

Since there is a radius of curvature on the front sheet from a hygienic point of view it is good to make the panel 2mm less or 144mm, otherwise you risk a deposit of dirt in the gap between the panel and the radius of curvature of the sheet.

It is always advisable to ask the Wineemotion technical office for updated measurements in case there are any technical variations, on the above indicated quota.



**ATTENTION: DO NOT OBSTRUCT THE LOW FRONT AREA; THIS AREA IS DEDICATED TO AIR INTAKE.**

## 8.4 Power supply

The operating voltages of the machine are 110 Volt - 60Hz for the USA and 220/230Volts - 50Hz for Europe chap. 5. Before connecting the power cable to the machine, make sure that the voltage supplied complies with the values indicated above. Make sure that the power supply network has a regular earthing system and all safety devices in compliance with the law. The figure below shows the power socket where to insert the power supply cable, the power button (in green), the LAN socket and the point where to screw the wireless antenna.

The power button in the "O" position which indicates that the machine is off and the "I" position which indicates that the machine is on.

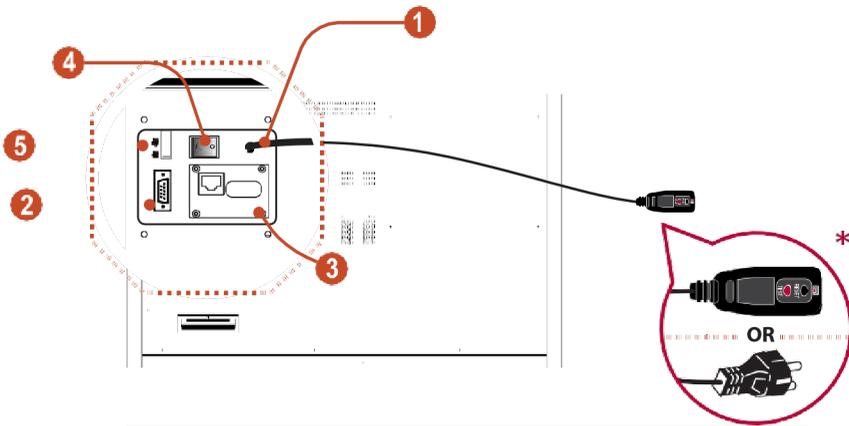
Turn on the machine by placing the switch in position "I" only after connecting the power cable.

The fuse is located between the power button and the power cord

- The maximum length of the power cable must be less than 3m
- The maximum length of the LAN connection cable must be less than 3m
- The connection cable of the optional serial device must be less than 3m



**To replace the fuse with another with the same characteristics shown on the warning label, it is necessary to switch off and disconnect the power cable, otherwise it is impossible to replace the part.**



Number	Function
1	220/230V - 50 Hz electrical socket
2	RS 232 Serial Port
3	Lan 10/100 interface
4	Power Switch
5	USA and Canada: F 2x4A rapid - EU: F 2X2.5A



\*Taken with TEST only for USA and Canada.

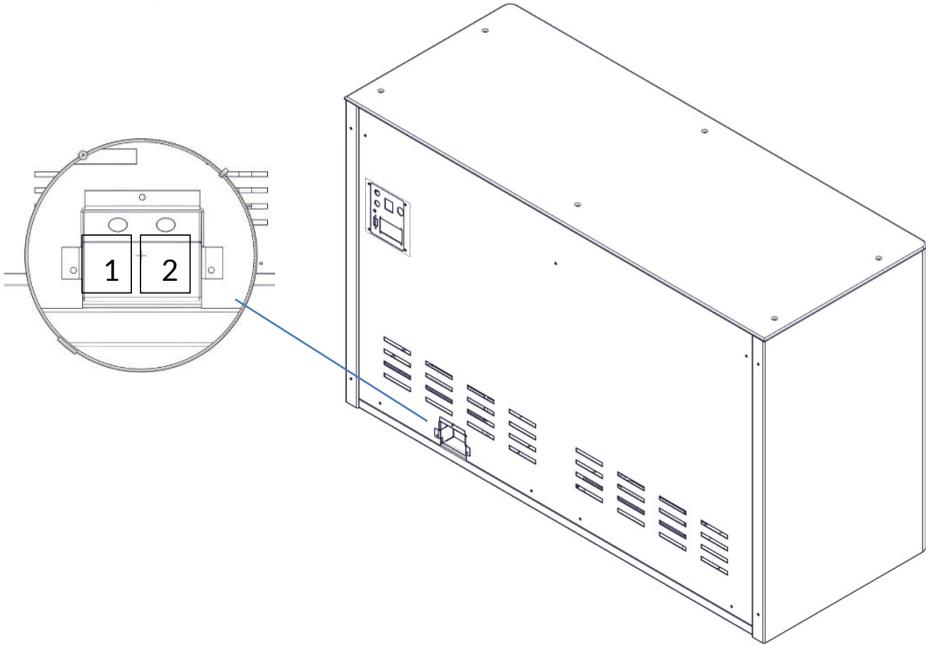
## 8.5 Pneumatic system

The pneumatic system has 2 separate and distinct power supplies:

- 1 Non-food compressed air intake.
- 2 Input of nitrogen gas or food argon.

We remind you that the two pipes must be strictly separated to avoid any danger of pollution of the food section of the dispenser.

For operating pressures, check what is indicated on the label.



Number	Function
1	Service entrance, air (chap. 5)
2	Food entry, (N2) or (Ar) (chap. 5)

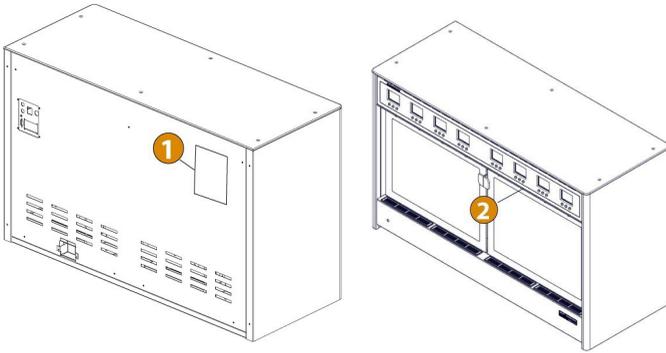
## 8.10 Compressed air supply

The compressed air is used to lower the pistons, for the positioning of the bottle.

The compressed air supply takes place by connecting the machine, as indicated in the figure above, to the connection in position.

The compressed air for convenience can be replaced with nitrogen and the operating pressure must be 4.5 bar.

## 8.11 Warning labels.

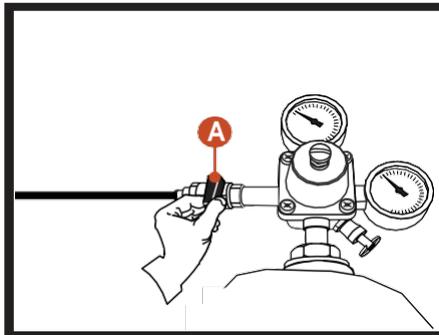


Number	Function
2	Serial number of the machine, power supply voltage and value of the fuses chap. 2
1	- This label indicates the plate data of the machine in which the power supply voltage and the value of the fuses contained in the power socket are specified.
2	Serial of the machine

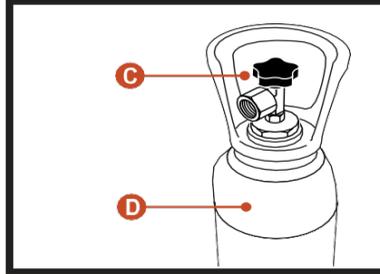
## 8.12 Installation and replacement of nitrogen or argon cylinders.

- Before carrying out any operation, make sure that the nitrogen cylinder is closed using the appropriate lever.
  - Turn off the dispenser using the switch turning it to O (off), disconnect the power supply cable and disable all devices that can harm people.
  - Activate all necessary safety measures and inform surrounding people.
  - In case of worn components they must be replaced, please use only original spare parts.
  - In order not to modify the service characteristics and safety devices, always use original spare parts.
- Avoid the use of materials not authorized by the manufacturer.**

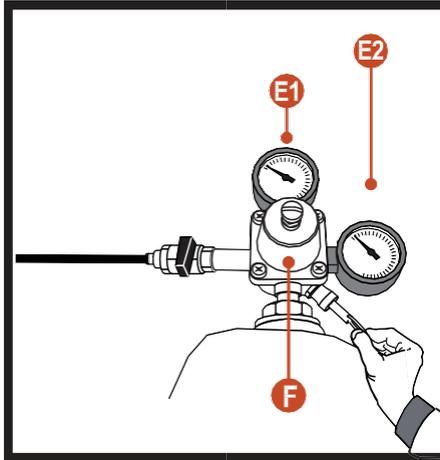
- 1 Replace the nitrogen bottle when the high pressure gauge reads 10/5 bar. Below this threshold the correct functioning of the dispenser is not guaranteed.
2. Make sure the machine is turned off.
3. Close the cylinder supply tap (A)



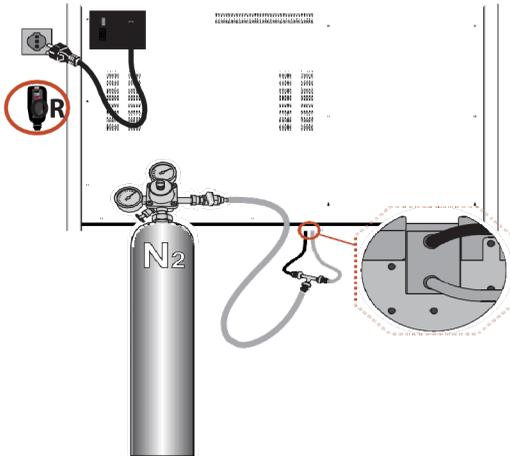
- 4 Close the handle (C) of the cylinder (D).
- . Pull the valve ring (F) holding it in position so as to release the residual pressure inside the cylinder (D). Leave when the pressure gauges (E1-E2) show the value 0 (zero).
- 6 Remove the pressure gauge and replace the cylinder (D).



- 7 Replace the sealing gasket to avoid any leaks.

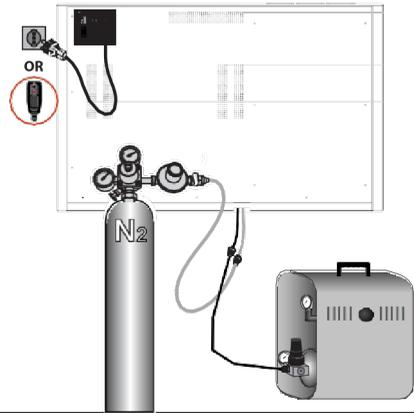
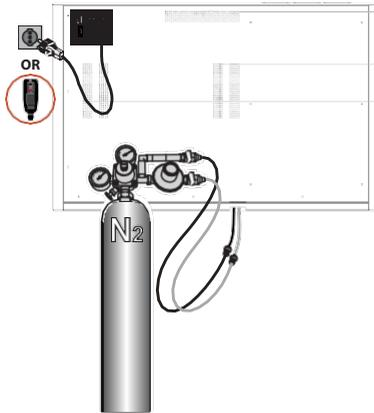


## 8.13 Connections



- 1 Position the gas supply pipe (cylinders, generator, etc.)
  - Connect the gas supply pipes to the relative pre-installed inlets and pressurize the system following the data in chap. 8.6.
  - Check dispenser stability.
- 3 Connect the power supply cable to the device.
  - Before connecting the cable to the power socket, make
- 4 sure that the main switch is in the O (off) position and make sure that the supplied voltage / frequency / power complies with the values indicated on the identification label.
6. Check the working conditions of the vending machine and check that there are no predictions. (Air, nitrogen / argon, etc.).

## 8.14 Other possible gas supply combinations



### Small plants (recommended)

With this configuration, the machine is equipped with an internal gas pressure regulator for the food circuit and the differentiated services inlet. Connect the pneumatic system (food and services) with a pressing "T" fitting to the N2 cylinder.

### Small plants

With this configuration, the machine is equipped with a pressure regulator. With this configuration, the machine is equipped with an internal gas pressure regulator for the food circuit and differentiated pneumatic inlets.

With this configuration there is a considerable saving on the duration of the supply of nitrogen cylinders. Connect the N2 cylinder hose to the food gas inlet, while the silenced air compressor (H2O) is connected to the services inlet.

Postal Code. 8.6.



## 9. Operation

### 9.1 Front doors

To open the doors correctly, follow the steps below:

1. Slightly rotate the lower part of the glass pulling it towards yourself (fig. 1).
2. Remove the glass by pulling downwards (fig. 2), once removed, pay particular attention to where it will be placed, to avoid contamination of hygiene and health and potential damage to its sealing gaskets.

## **9.2 The pickup tube**

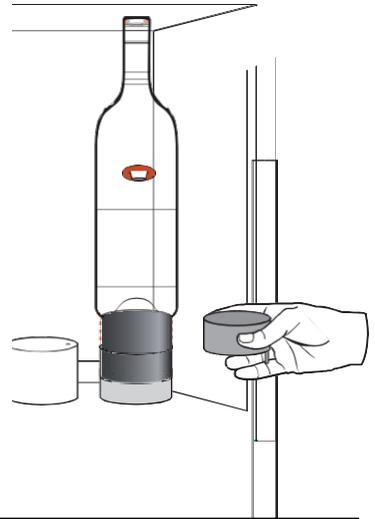
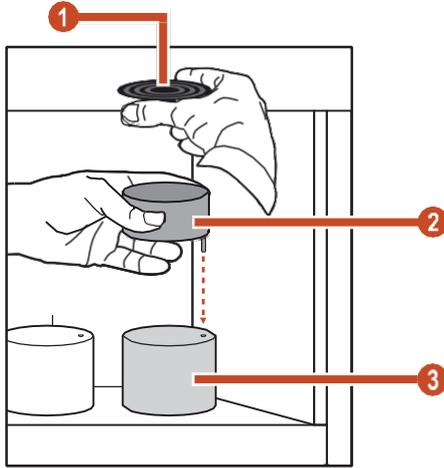
The pickup tube allows the wine to come out through the dispenser. Its application to the tap unit is extremely simple and is carried out by pressure as shown in fig. 3, it can be easily inserted by following step "A" in fig. 3 and easily disconnected following step "B" in fig. 3.

For a correct use of the system in compliance with health and hygiene regulations, it is suggested to wash the pickup tube every time the bottle is replaced. This procedure must extract the tube from the machine and wash it with normal products for food use. In chap. 16.2 Sanitation we will refer to normal more frequent cleaning cycles which in this case will not involve the extraction of the pickup tube, therefore please follow the recommendations in the Sanitation section together with those in this section.

## **9.3 Bottle positioning piston components**

The bottle positioning system includes 3 main components, the mat, which serves to create a correct adhesion of the bottle to the positioning system; the thickness, which instead serves to compensate for variations in the length of the bottles and it may take 1 or more than 1 stacked together to reach a maximum of 4, and finally the cylinder head which is fixed to the pneumatic piston and suitably

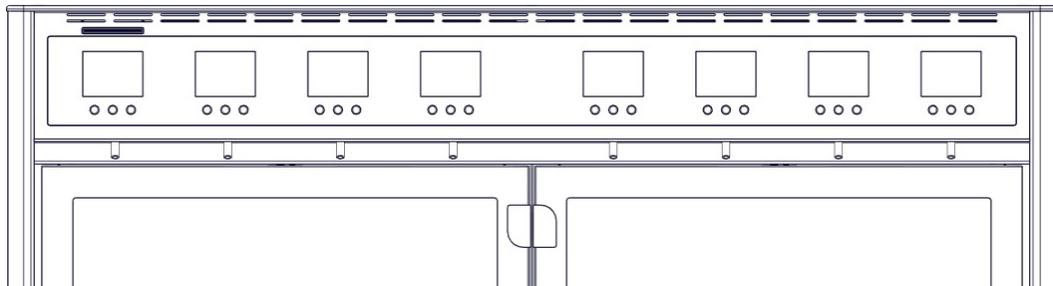
controlled moves down and up with a stroke of 50 mm, this stroke combined with the use of shims serves to ensure that the neck of the bottle goes to impact with the right pressure on the gasket of the dispenser, to avoid gas leaks (Nitrogen , Argon).



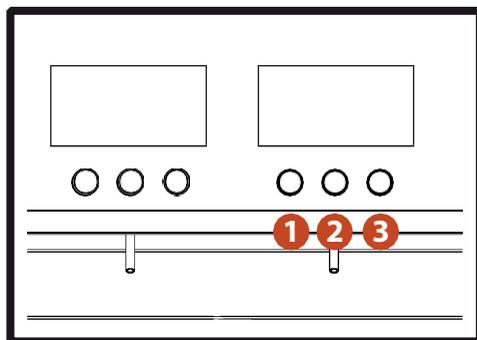
Number	Function
1	Bottle mat
2	Height adapter
3	Piston base

## 9.5 Interaction and order of taps

The order of the taps is from one to four / eight and from left to right, The buttons instead go from left to right, the one on the left is N ° 1 (minimum dose) and the one on the right is N ° 3 (higher dose):



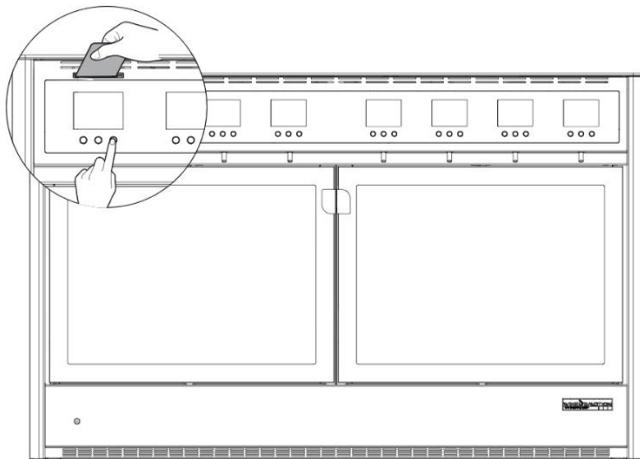
The buttons instead go from left to right, the one on the left is N ° 1 (minimum dose) and the one on the right is N ° 3 (higher dose):



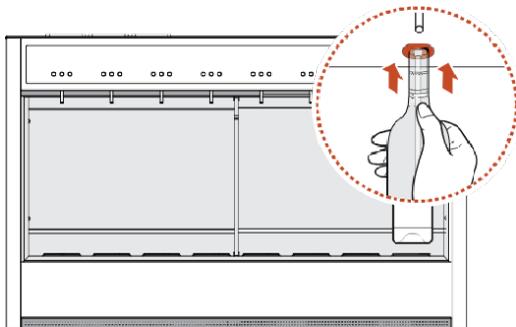
#### 9.4 Correct positioning of the bottle

To insert a bottle into the machine it is suggested to carry out the following operations:

- 1 Check that the machine is correctly supplied with both nitrogen or argon gas and compressed air.
- 2 Insert pickup tube cap. 9.2
- Check that the mat and the thickness of the cylinder are correctly positioned according to the size of the bottle.

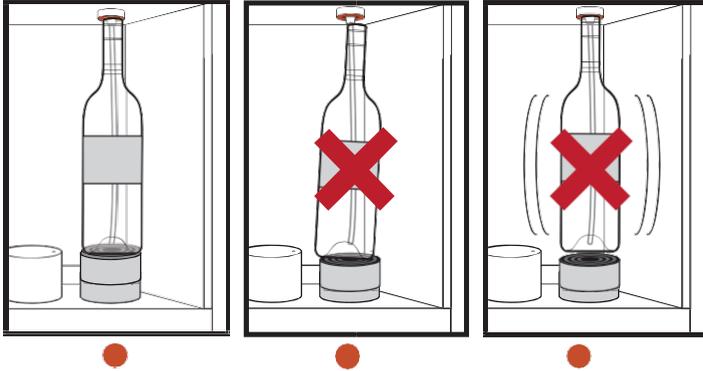


- 4 Insert the technical card to access the main menu.
- . Use the "DOWN" function button to bring the piston to the low position.



6. Position the bottle respecting fig. **A**
7. Press the "UP" function button

8. Check that the bottle is applying the correct pressure on the sealing gasket fig.B in the event that the force exerted is not sufficient fig. C D , install a new thickness and repeat the operations starting from point "2" after removing the bottle itself.

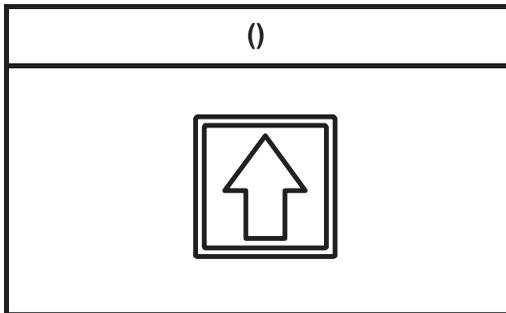


## 10. Display

Once the dispenser is turned on, the firmware version and the ID of the nozzle are shown in the displays after the company logo. After the firmware loading phase, the display can present three types of screens, two of which are indications while the other is the classic view screen.

### ➤ Waiting for Bottle

The system is waiting for a bottle to be inserted into the dispenser.





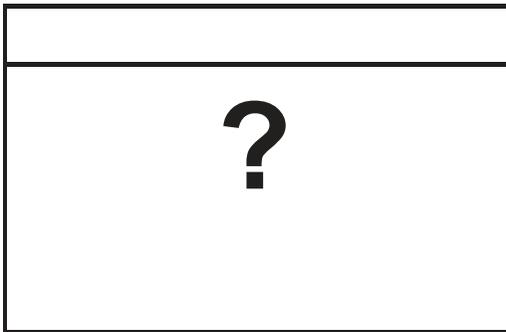
Once UP has been pressed (chap.9.4) to insert the bottle into the machine, the system starts to pressurize it.

This action is accompanied by an animation on the display at the end of which we will have 2 answers:

1. The piston is lowered again, the bottle has been positioned incorrectly and the system cannot correctly insert the gas inside it; correct the position and try again
2. The bottle has been pressurized and the system moves on to the next operation "*Waiting for wine*" (this operation is present in machines equipped with software and in automatic mode (chapter 11.2), while for the back counter versions, the manual mode screen appears immediately.

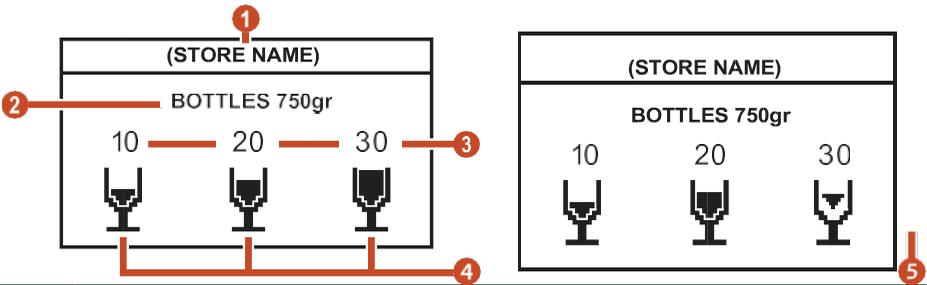
➤ Bottle Match

The system awaits the association of the wine to the bottle.



This operation is present only in automatic mode and therefore in the presence of systems equipped with software.

➤ Back Desk or Manual Mode



Number	Function
1	Store name
2	Volume of liquid present in the bottle in oz. or gr.
3	dose in oz. or gr.
4	Amount of dose to be dispensed.
	Under-dose, the position does not arrive at the expected amount of the chosen dose.

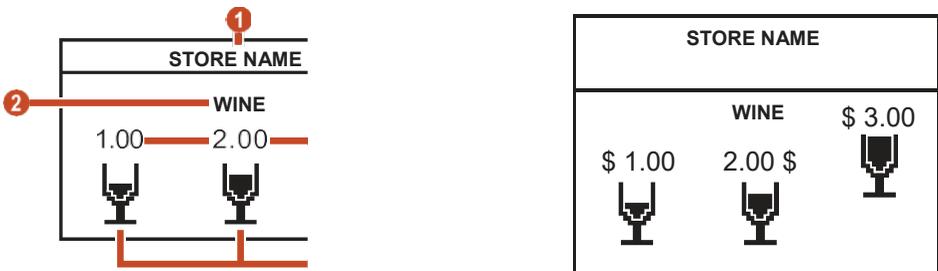


In case of Under-dose, the machine dispenses the wine in any case but in the quantity left in the bottle.



The machine does not dispense wine only if there is less than 10 gr in the bottle. of wine.

➤ Automatic mode with software.



Number	Function
1	

2	Store name
3	Name of the wine dispensed from the nozzle.
4	Prices per dose.
5	Price of the dose to be delivered.
5	Under-dose, the position does not arrive at the expected amount of the chosen dose.



In case of Under-dose, the machine dispenses the wine in any case but in the quantity left in the bottle.



The machine does not dispense wine only if there is less than 10 gr in the bottle. of wine.

## 11. Operation in manual or automatic mode

### 11.1 Manual mode

This mode is characterized by the presence of brackets on the upper part of the display.

#### ➤ Back counter systems.

To access the dispenser main menu, in the Back counter systems, it is necessary to hold down one of the three buttons under the first display and insert the technical card.

Once this operation has been carried out, the classic screen of the settings menu will appear where you can carry out all the operations described in chapters 16 and 17.



Remember that the card is read only in manual mode, i.e. when the brackets appear on the display, at least 3 minutes after switching on the dispenser.

#### ➤ Systems with software.

To access the dispenser main menu, in systems with software, it is necessary to wait at least 3 minutes from the acceptance of the dispenser, then insert the technical card. Once this operation has been carried out, the classic screen of the settings menu will appear where you can carry out all the operations described in chapters 16 and 17.

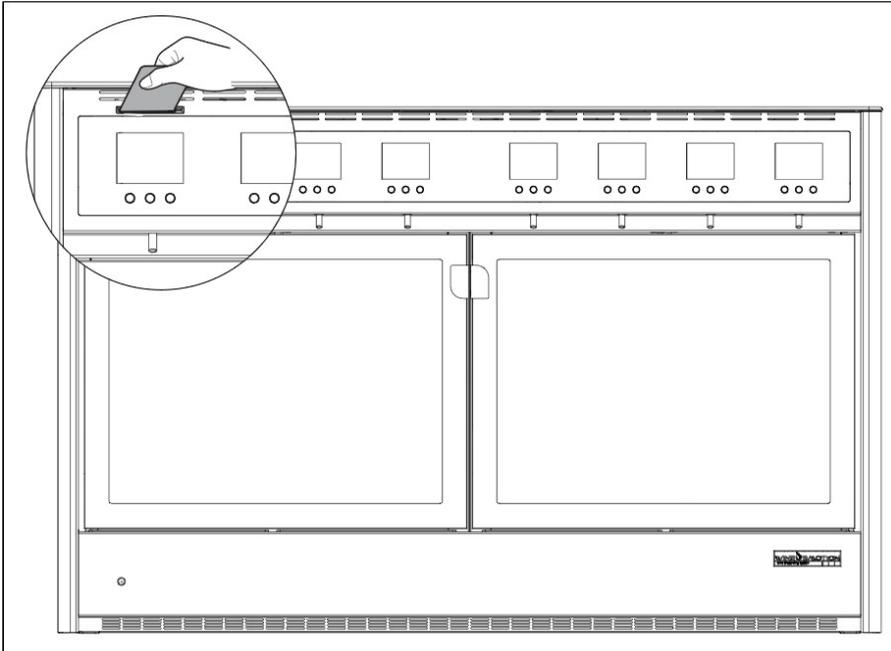
## 11.2 Automatic mode

This mode is only found in systems with software, where the computer passes information to the dispenser.

## 12. Dispensing

For correct dispensing, the steps to follow are:

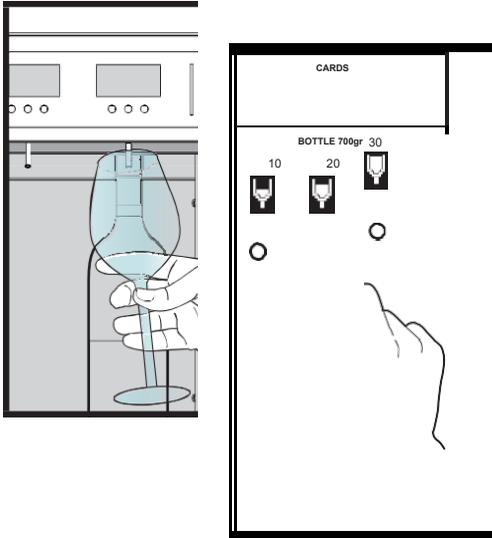
1. Insert service card (chapter 13).



2. Once the card has been inserted, the glasses are displayed in negative and the thickness of the display frame is more marked.

At this point the machine is ready to be used, so press the button for the chosen dose.

Wait for the animation on the cup display to finish before removing the cup from



under the spout.

3. After dispensing, the display will show "PLEASE REMOVE CARD", remove the card and remove the cup from under the dispenser. At the end of the dispensing, the display status will return as in point 1. Once the first item is activated (point 1.), the drinks can be virtually consecutive until the card is extracted or the wine is finished.



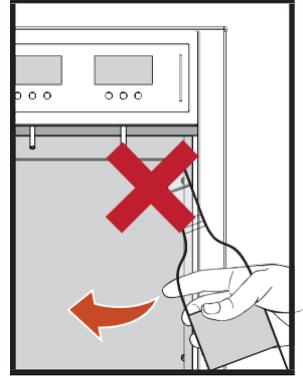
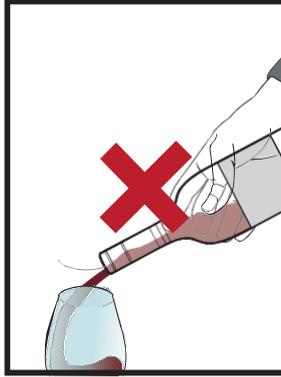
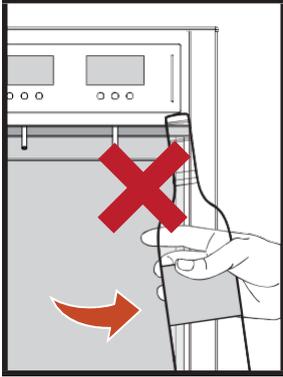
The Service card is the only one that allows multiple dispensing without drawing it out, as it is specifically created for back-of-the-counter use. All the remaining types of cards available are used in systems equipped with software and do not allow multiple dispensing without removing the card from the dispenser.



Attention, try not to hit the glass over the dispenser and against the glass of the bottle compartment.



Gently bring the glass to the dispensing spout, taking care not to damage the glass.



Attention!

The software is not able to determine the level of the wine in the bottle, if the bottle is removed for manual use and put back in the dispenser, thus compromising the correct functioning of the system and the correct dispensing of the wine.

**ABSOLUTELY DO NOT REMOVE THE BOTTLE DURING USE**

## 13. Wine card

### Technical card

The card allows you to enter the technical menu and then make the various settings (see the relative sections of the menus), Postal Code. 16-17-18.

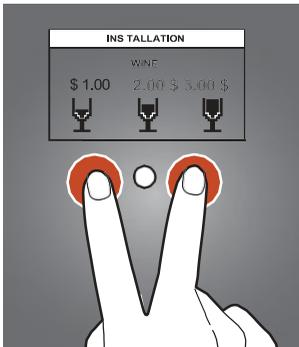
## Card service

The card allows you to dispense wine in a continuous cycle without ever having to extract it

- ▶ for more detailed information see the dispensing section Postal Code. 13.

## 14. View the status of the refrigerant system

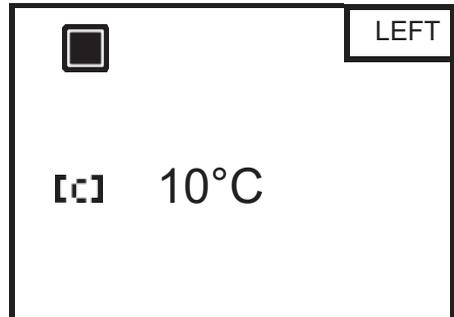
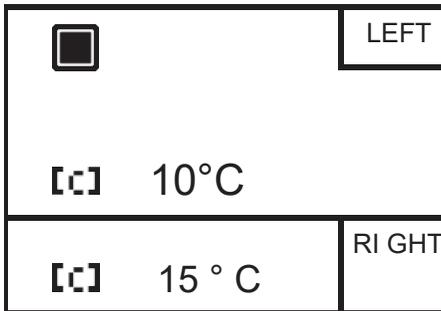
The dispenser is equipped with a particular function capable of showing on the display the various states of the refrigerating system inside the dispensers equipped with a climatic chamber.



To access this function, it is necessary to press keys 1 (one) and 3 (three) of the first display on the right, without any card being inserted in the dispenser.

The information will be displayed for a short time

The information display in the 4 + 4 dispensers shows the temperature of the 2 climatic zones, LEFT and RIGHT, while for the dispensers with only one climatic zone, only the LEFT section will be displayed.



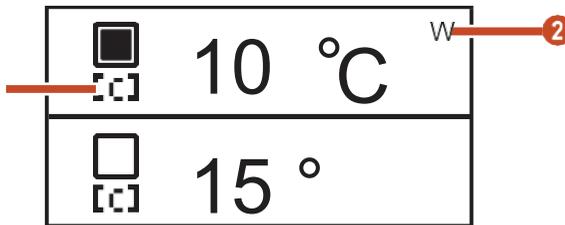
### Display Dispenser with fridge

On the screen you can see the refrigerator activity.

The small square that appears on the left on the display indicates this activity: SELECTED, the refrigerator is operating to reach the temperature selected from the Fridge Setting cap menu. 17.3; DESELECTED, the fridge has reached the desired temperature. If the fridge is disabled from the Fridge Setting menu chap. 17.3, the message OFF appears on the display.

In addition to viewing the refrigerator activity, you can monitor the status of the system.

On the right side of the display, letters will be displayed which indicate the various actions that the system is carrying out in real time:



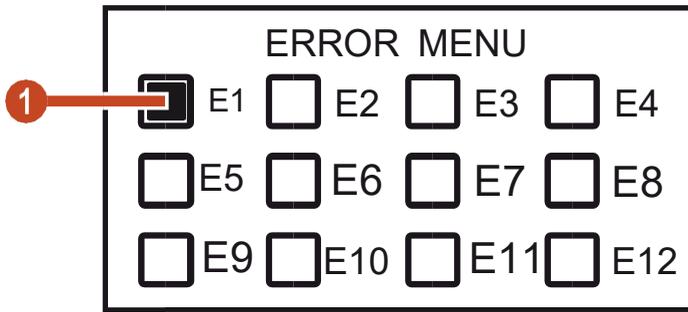
Number	Function
1	<p>Indicates whether the dispenser glass is open or closed.</p> <p>O: Open C: Close</p> <p>The dispenser notices the door opening about 90 seconds after it has been removed, after which the machine performs a P cycle (see function no. 2 below) until the door is reinserted.</p>
2	<p>W: (Working) The engine is running and producing cold. S: (Stop) It is the pause between one cold production cycle and the next.</p>
	<p>D: (Defrost) Normal defrost cycle. P: (Pause) It lasts 3 minutes, it is done when the machine is started or when the refrigerator setting is changed, this cycle has the purpose of rebalancing the pressures in the system and does not allow it to adapt repeatedly in less than 3 minutes . E: Error, please call the assistance (useful for back-of-the-counter machines; in the case of software it is displayed anyway but it is the software itself that warns of the error). O: Off - the fridge is off. H: High temperature L: Low temperature</p>

## 14.1 System error states

They are shown in display number 1 and are coded in the table below.

The first time the error is shown, it remains on the display screen for about 1 minute.

Once the Card has been inserted, the system allows it to work, and if the error is not resolved, it is displayed at 1 minute intervals for about 10 seconds, so as to limit the visual impact of the machine malfunction on the customer. the final.



*fig. 1*

The error states are coded according to the following table:

Number	Error type
<b>E1</b>	Fan 1 Blocked
<b>E2</b>	Fan 2 Blocked
<b>E3</b>	Fan 3 Blocked
<b>E4</b>	Fuse 4 Damaged
<b>E5</b>	Fuse 3 Damaged
<b>E6</b>	Fuse 2 Damaged
<b>E7</b>	Error in the fridge eeprom
<b>E8</b>	Error in the fridge clock
<b>E9</b>	The fridge has not reached the desired temperature for 8 hours
<b>E10</b>	Internal fridge fan error
<b>E11</b>	Fridge card data inconsistency (typology error)
<b>E12</b>	Fridge card data inconsistency (model error)

In display number one, if the machine is in error, screen n.1 is shown in rapid sequence, after the first display it is interspersed with the normal working screens of the machine and disappears once the errors have been resolved.



- Note error coding from firmware version 9.1.0
- The errors above E6 are available from firmware version 9.3.0

## 15. Description of the menus

### Main menu

It is accessed by inserting the “technical” Wine Card.

Index of menu functions in the displays:

#### 16. Operations on individual displays

##### 16. 1. Calibrating

##### 16. 2. Sanitation

##### 16. 3. Load Wine

- Old Level Wine
- Old Wine Full
- Exit

#### 17. Operations from the main menu

##### 17. 1. Display Setting

- Disp Backlight
- Disp Contrast
- Disp bottle led
- Exit & Save
- Select Tap
- Select Tap & Load
- Exit

##### 17.2. Wine Setting

- Glass volume 1
- Glass volume 2
- Glass volume 3
- Glass Price 1
- Glass Price 2
- Glass Price 3
- Bottle Volume
- Exit & Save

- Select Tap
- Select tap & Load
- Exit

### 17.3. Fridge Setting

- Fridge C / F
- Fridge Defrost
- Fridge Evaporate
- Fridge Temp Left
- Fridge temp Right
- Fridge Power
- Reset Default
- Exit & Save
- Exit

### 17.4. System Setting

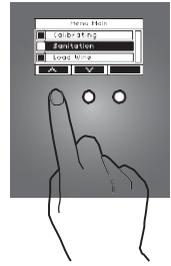
- Load from Card
- Exit & Save
- Exit

### 17.5. Clock Setting

## How to interact with the display:

**Use the UP and DOWN arrows to scroll through the items, with the OK key confirm your choice by entering the next menu.**

Within the menu by simultaneously pressing the side buttons (□/□) you scroll through the functions.



With the central button you enter the function and with the buttons + And - the desired parameter is



To exit, press the side keys several times (□/□) at the same time until EXIT is highlighted, pressing the central key with EXIT exits the menu and returns to the previous menu.



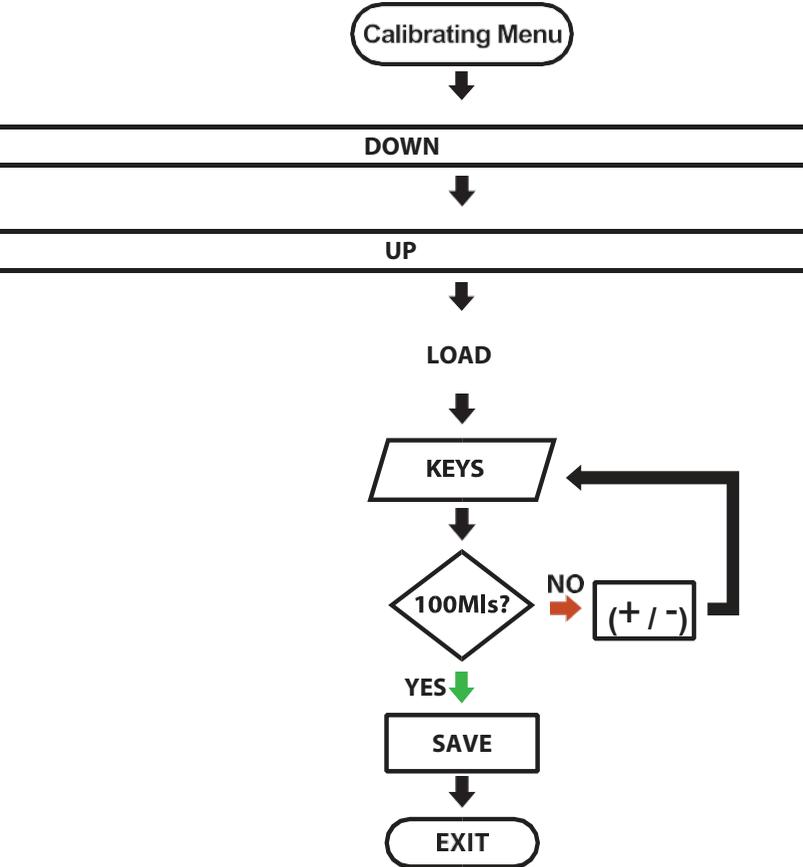
## 16. Operations on individual displays

These functions are performed on all displays individually.

# Calibrating

## ➤ Basic

This function is used to calibrate the dispensing of the taps, allowing the perfect dispensing of the quantity subsequently set in the “Wine Setting” menu.



## ➤ Operation

Insert the Technical Card and access the Operation Panel, press MENU → Calibrating.



A 750ml bottle of water is used for the Calibrating operation.

Action	Function
DOWN	It serves to lower the piston, so from to allow inserting the bottle.
UP	It is used to raise the cylinder for the positioning of the bottle
LOAD	It is used to charge the liquid inside the system dispensing.
KEYS	It is used to test the right amount of delivery, which must be equal to 100 ml. It is therefore necessary to have one scale or a suitable measuring cup in ml. if it is equal to 100 ml,
100Mls?	confirm with the OK key, if it is not, use the keys + And - to enter the quantity detected by the measurement carried out with the scale or with the appropriate one measure. Confirm with OK button.
SAVE	It is used to save the calibration
Exit	parameters. Exit the menu without saving.



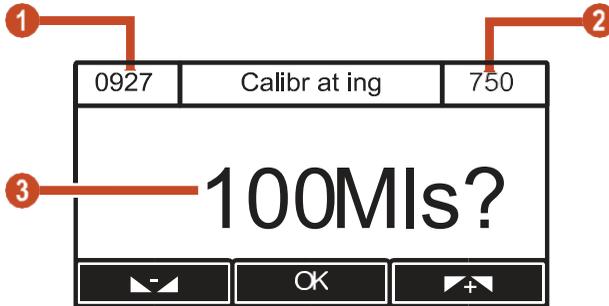
The TASTE operation must be repeated until the dispenser dispenses the exact quantity required (100 ml).



Once the calibration has been performed, it is important to SAVE, otherwise the system will return to the previous parameters.



In the LOAD and TASTE operation, always keep a glass under the dosing nozzle, because these operations require the dispensing of liquid.



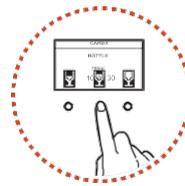
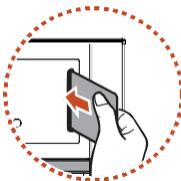
Number	Error type
1	Time base for dispensing 100 Mls.
2	Liquid volume present in the bottle.
3	Quantity of liquid dispensed by the nozzle.

### ➤ Dynami

The dispenser can be calibrated more quickly with a dynamic procedure.

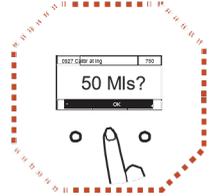
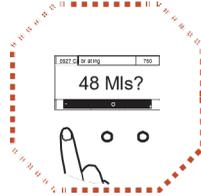
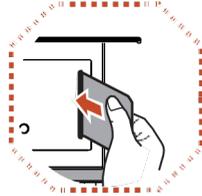
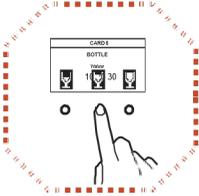
### Operation.

- Insert the Service Card
- Deliver a dose equal to or greater than 30 gr. Of wine.



If the dose is not right, we proceed with the calibration:

1. Press and hold the center button of the TAP to be calibrated.
2. Insert the Service Card
3. Enter the amount of wine dispensed previously.
4. Press OK (middle button)



To access the Calibrating dynamic it is necessary to pour at least 30gr. Of wine and in the bottle there must be at least 150 ml of wine

## 16.2 Sanitation

This function is used to sanitize the dispenser, the sanitization operation must be carried out with a frequency of about 15 days, it is carried out when a bottle is replaced in the time mentioned above.

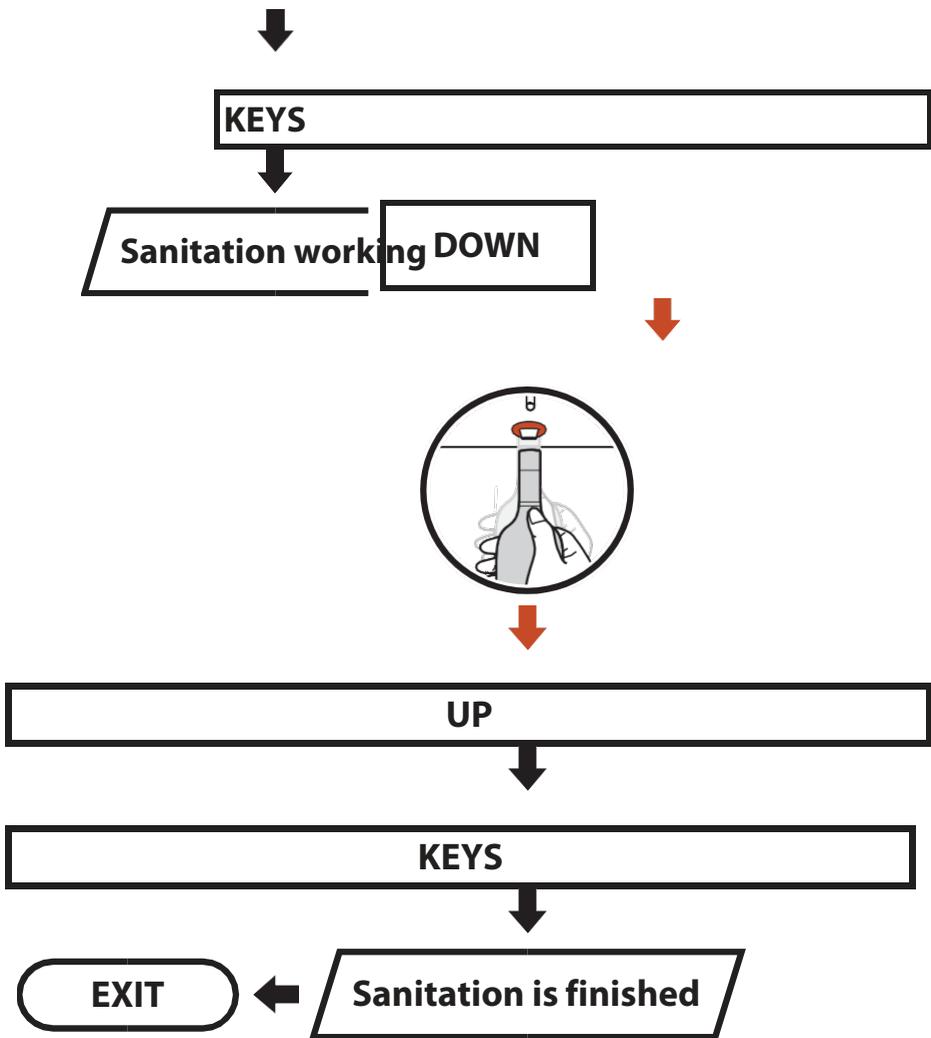
**Sanitation Menu**



**DOWN**



**UP**



➤ Operation

Insert the Technical Card and access the Operation Panel, press MENU → Sanitation and follow the instructions highlighted on the display.



For the Sanitation operation, a 750 ml bottle of detergent solution containing citric acid supplied by the manufacturer is used.

Action	Function
DOWN	It serves to lower the cylinder, like this from to allow the insertion of the bottle containing the sanitizing solution.
UP	It is used to raise the cylinder, for the correct positioning of the bottle. Postal Code. 9.4
KEYS	It is used to start the sanitization procedure of the faucet; wait for the end of the process indicated by the display.

Once the sanitization phase has been performed (Sanitation), the tap is



washed, which is important to avoid poisoning from the sanitizing solutions.

DOWN	It serves to lower the cylinder like this from to allow inserting the water bottle.
UP	It is used to raise the cylinder, for the correct positioning of the bottle. Postal Code. 9.4
KEYS	It is used to start the sanitization procedure of the faucet; wait for the end of the process indicated by the display.
Exit	Exit the menu without saving.

During the TASTE operation, always keep a very large glass (at least 200 ml)  under the dispensing spout, because the action involves dispensing liquid.

## Load Wine (software version only)

This function is used to load wines from the PC automatically.



The Load Wine Action can only be activated if the machine is in automatic mode and if there is a bottle in the corresponding dispenser.

### ➤ Operation

Insert the Technical Card and access the Operation Panel, press MENU → Load Wine.

Option	Function
OLD WINE FULL	Enter the Load Wine menu, select the function, for example if you enter a new bottle equal to the previous one, simply select the "Old Wine Full" function and press the "OK" button to load the parameters of the wine just inserted in the dispenser.
OLD LEVEL WINE	While if it were the old bottle, possibly removed from the dispenser due to various problems and you decide to insert it again without losing the level, you will need to select the "Old Level Wine" function and press the key "OK" to load the old parameters.

Only for machines with software



We remind you that this function is available until the limits set for the sanitization of the tap are reached (► chap. 18.3), after which, the system will oblige the use of the software for subsequent associations, up to when the tap has been sanitized.

For details on the use of authorized solutions for sanitation, please refer to ► chap. 23.

# 17. Operation from the main menu

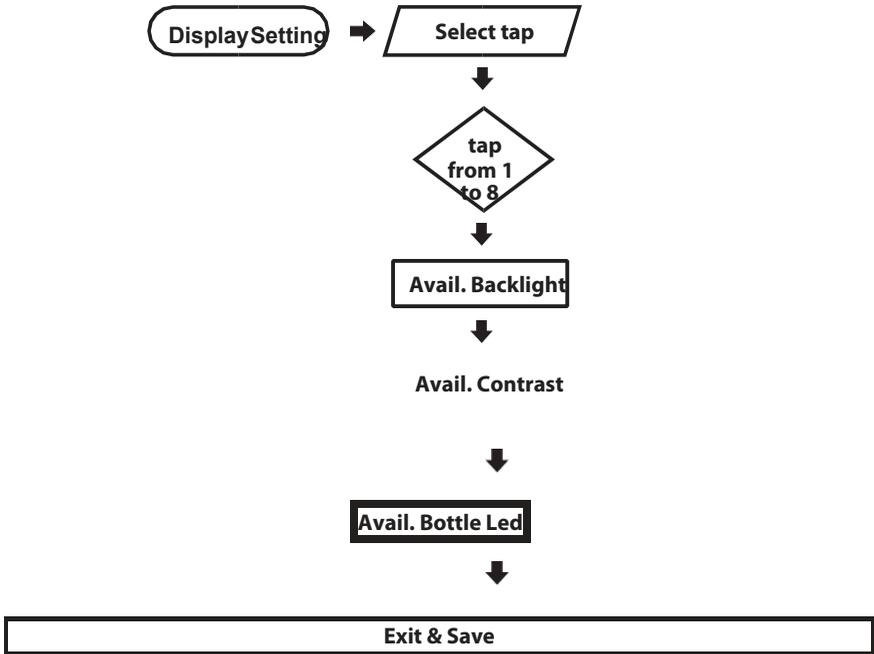
These functions are performed only from the main display.

## Display Setting

This function is used to determine the functional parameters of the display and the lighting of the bottle compartment.

➤ **Operation**

Insert the Technical Card and access the Operation Panel, press MENU → Display setting.



The Display Setting action is performed by the main vent from which it is possible to set the vent to be modified.



The Display Setting action is performed by the main vent from which it is possible to set the vent to be modified.



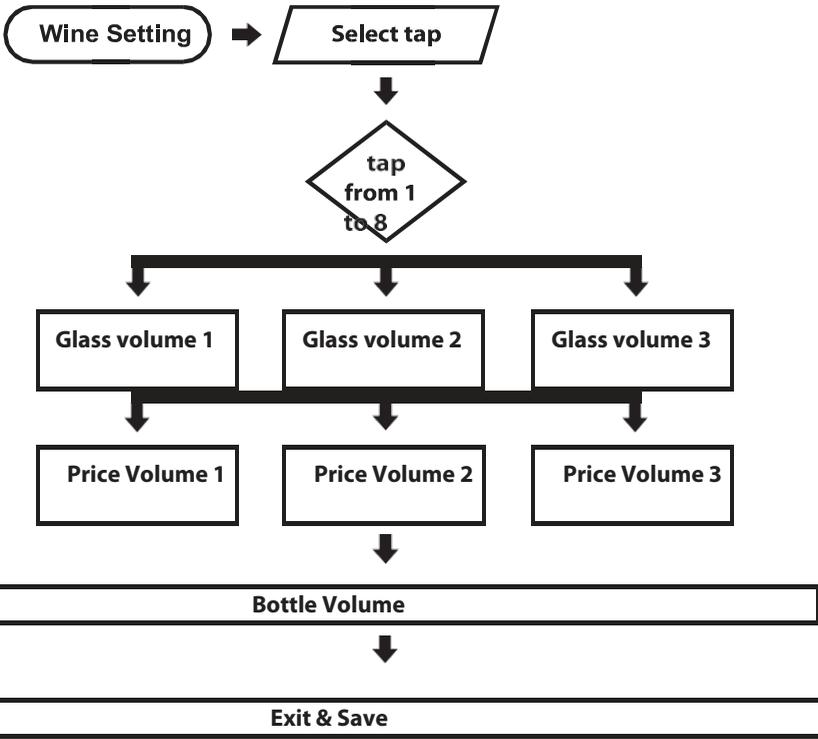
If you want to load the parameters of a particular nozzle, you can do it with the Select Tap & load step → Exit & Save.



Option	Function
Avail. Backlight	It is used to define the backlighting of the display.
Avail. Contrast	
Disp bottle led	It is used to define the contrast of the display.
Exit & Save	It is used to define the illumination of the bottle.
Select Tap	It is used to exit the menu and save the new parameters.
Select Tap & Load	It is used to select the position of the dispenser on which make the changes.
Exit	It is used to load the parameters of a dispenser and then copy them in the one selected with the "Select Tap" function

## Wine Setting

This function is used to define the parameters of the wine entered.



The Wine Setting action is performed from the main vent to set the



other vents as well.



It is possible to copy the parameters of the previous vent with the Select Tap step → Exit & Save.

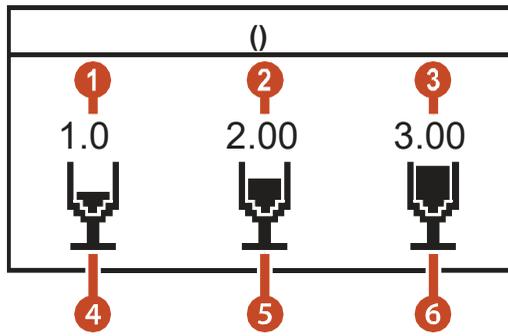


Select Tap step → Exit & Save.

It is possible to copy the parameters of the previous vent with the

### ➤ Operation

Insert the Technical Card and access the Operational Panel, press MENU → Wine settings.



Option	Function
<b>1</b> Glass price 1	It serves to define the price related to the disbursement of the button "1".
<b>2</b> Glass price 2	It serves to define the price related to the disbursement of the button "2".
<b>4</b> Glass price 3	It serves to define the price related to the disbursement of the button "3".
<b>5</b> Glass Volume 1	It is used to define the volume of the dispensed product relative to button "1".
<b>6</b> Glass Volume 2	It is used to define the volume of the dispensed product relative to button "2".
Glass Volume 3	It is used to define the volume of the dispensed product relative to button "3".
OFF	When the vent is set to OFF, it will not deliver no more volume.
OPEN	When the vent is set to OPEN, the volume is given until it is released the dispenser button

Bottle Volume	It is used to define the volume of the bottle entered (default 750 ml).
Exit & Save	It is used to exit the menu and save the new ones parameters.

Select Tap	It is used to select the position of the dispenser on the which to make changes. The ALL position copies the parameters to all positions.
Select Tap & Load	It is used to copy the parameters of a dispenser and then copy them to the one selected with the "Select" function Tap ".
Exit	Exit the menu without saving

## 17.3 Fridge Setting

This function is used to define the parameters of the refrigeration system.

### ➤ Operation



Insert the Technical Card and access the Operational Panel, press MENU → Fridge settings.

Option	Function
Fridge C / F	It is used to define the reference scale Celsius (C °) or Fahrenheit (F °).
Fridge Defrost	Used to set the parameters relating to defrost: 1 - light defrost (twice a day) 2 - medium defrost (3 times a day) 3 - high defrost (5 times a day)
Fridge Evaporate	It is used to define the evaporation time. 1 - light evaporation 2 - average evaporation 3 - high evaporation
Fridge Temp. Left	(7/15 C °) Used to set the temperature of the left cell.
Fridge Temp. Right	(15/18 C °) Used to set the temperature of the right cell. (Dual temperature machines only)
Reset Default	It is used to return the parameters to the programming of base.

Exit & Save	It is used to exit the menu and save the new parameters
Exit	Exit the menu without saving.

After making all the changes remember to press Exit & Save to send the new parameters to the fridge.

Once the data has been sent, the compressor switches off and switches on again after 3 minutes, to allow the gas to re-stabilize the pressure for a correct start of the compressor.



In the Fridge Temp. Left and Fridge Temp. Right action, falling below the minimum temperature that the machine can do, the fridge automatically switches off, displaying

OFF.



In a machine with 2 fridge zones like the QUATTRO + 4, there are the Fridge Temp. Left and Fridge Temp. Right actions while in the other machines with a single fridge zone,

like the OTTO and the FIVE,

the action that can be used is only Fridge Temp. Left, as the Fridge Temp. Right function is blocked because it is not used.

## 18. Maintenance and cleaning

### 18.1 Minimum qualification of the staff

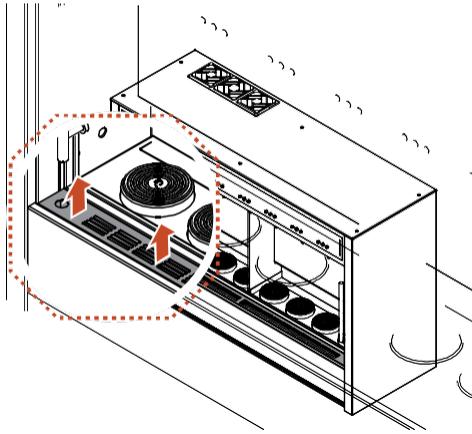
Daily, periodic, extraordinary and sanitizing maintenance is carried out by an unqualified operator.

Repairs must be carried out by a specialized technician supplied by an authorized Wineemotion service center.

### 18.2 Daily maintenance

Clean the wine residues from the machine with a non-abrasive sponge and with neutral detergents that do not damage both the steel and the polycarbonate panels (bottle display front panel, display front panel). Remove the

grid shown in the figure, remove the wine tray and wash both the parts and the inside of the machine.



Clean the dispenser by immersing it in a glass of water.



To preserve the quality of the wine, carefully clean the dispensers.

### 18.3 Periodic maintenance

Clean the dispenser and suction pipes every 10 bottles consumed and in any case within a maximum of 20 days of operation per station, compatibly with when the wine in the bottle runs out.

Wash with detergents suitable for oenological use, usually citric acid. It is advisable to clean it before inserting the new bottle.

Cleaning takes place in the following way:

- 1 For models equipped with a control display, follow the procedures in the Sanitation menu chap.16.2, for cleaning products we invite you to use a solution of water and 1 sachet or 5cc of the cleaning product supplied by the supplier (chap. 23.1 - SaniKleen 512), in the size 1 sachet or 5cc for 750 ml of water, while for the rinse solution we invite you to use drinking water.
- 2 Dispenser models without control display.

- \* to. Replace the finished wine bottle with a 750 ml bottle containing a solution of water and 1 sachet or 5cc of the cleaning product supplied by the supplier (chap. 23.1 SaniKleen 512), in the measure 1 sachet or 5cc for 750 ml of water.
- \* b. Carry out a few deliveries, waiting between one and the other for 10 to 15 seconds, repeat the cycle until the solution is used up.
- \* c. Replace the bottle with a 750ml bottle containing only drinking water.
- \* d. Make several deliveries until the water runs out.
- \* And. Replace the bottle of water with a bottle of wine, make a dispensing to expel the water left in the tube.

## 18.4 Extraordinary maintenance

Extraordinary cleaning must be done every 6 months for a perfect sanitization of the dispensers, using a specific disinfectant detergent for oenological use, in the doses provided by the manufacturer. An optimal time for such cleaning is when changing the bottles.

The procedure is as follows:

- 1 For models equipped with a control display, follow the procedures in the Sanitation menu chap.16.2,
  - 2 Dispenser models without control display.
- \* to. Replace the finished wine bottle with a 750 ml bottle containing a solution of drinking water and detergent in the measure provided by the supplier (chapter 23.1- SaniKleen 512).
  - \* b. Carry out a few deliveries, waiting between one and the other for 10 to 15 seconds, repeat the cycle until the solution is used up.
  - \* c. Replace the bottle with a 750 ml bottle containing a solution of water and 10cc of the cleaning product supplied by the supplier (chapter 23.1- SaniKleen 512), in the measure 10cc for 750 ml of water.
  - \* d. Make several deliveries until the solution is used up.
  - \* And. Replace the bottle with a 750ml bottle containing only drinking water.
  - \* f. Make several deliveries until the water runs out.

- \* g. Replace the bottle of water with a bottle of wine, make a dispensing to expel the water left in the tube.



CARRY OUT THOROUGH CLEANING BEFORE LEAVING THE DISPENSER NOT OPERATING FOR A PERIOD OF MORE THAN 3 DAYS.

THE USE OF SWEET OR PARTICULARLY AGED WINES CAN CAUSE THE FORMATION OF VINOUS DEPOSITS IN THE DUCTS, INTENSIFYING CLEANING IN THE EVENT.

## 18.5 FAQ

Failure	Reason	Solution
The machine does not turn on.	The switch is off. The power cord is detached.	Turn on the switch. Connect the cable Power supply.
Loss of nitrogen.	The connections between the cylinder and the pipes are slow.	Tight the connection.
	The bottle is too short.	Insert the shim between the piston and the metal cup push bottle.
	The bottle is not inserted correctly.	Check that the bottle compresses the dispenser seal. Check that the dispenser does not have losses.
The delivery of wine is not continuous	The gas cylinder is exhausted. The pressure is low.	Replace the cylinder Check the pressure.
	The suction tube is not inserted correctly	Insert the tube correctly.
	The suction hose filter is blocked.	Remove the bottle and clean i filter.

The machine is unable to get up to temperature	Not enough air is circulating.	Check that the installation distances have been respected.
	The fans are off.	Call the service center.
	The refrigeration system does not work.	Call the service center.
Drops of wine come out of the steel tube of the dispenser	Presence of sediments in the dispenser.	Carry out sanitizing maintenance with SaniKleen, as indicated in the manual

## 18.6 Characteristics of the PPE required for maintenance operators.

All technicians who carry out repairs must wear the relative individual protection devices, required by the legislation on safety and risk in the workplace, in particular, protective goggles and gloves.

## 18.7 Precautions for maintenance



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

## **19. Disposal of the machine.**

Upon demolition, it is necessary to separate the plastic parts and electrical components, which must be sent to separate collections in compliance with current legislation.

As for the metal mass, the machine, steel, copper and aluminum, normal recycling is sufficient.

## 20. CE declaration of conformity

The company  
WINEEMOTION SPA

With registered office in Strada di Sant'Appiano, 9 / a

Declares under its own responsibility that the

AUTOMATIC DISPENSER FOR WINE models:

S204200333101- S204233333301- S204B33333352 -  
S305300634501 - S305331634301 - S305331634321  
- S308800644101 - S308851634101-  
S308431634171  
S308531634161 - S307700624201 - S306633434301  
- S306933434341 - S306A33134134434341 -  
S306A30341341343 -

To which this declaration refers complies with the following standards:

CEI EN 60335-1 - variants A2, A13, A14, A15, A16	"Safety of household and similar electrical appliances. Part 1: General rules " dossier 4196C.
-CEI EN 50081-1	"Electromagnetic Compatibility - Generic Emission Standard. Part 1: Residential, commercial and light industrial environments "File 3215. June 1997
-CEI EN 50082-1	"Electromagnetic compatibility. Generic standard on immunity. Part 1: Residential environments,
	commercial and light industry " 4498. May 1998.

-CEI EN 61000-3-2	Electromagnetic Compatibility (EMC) - Part 3: Limits - Section 2: Limits for harmonic current emissions (equipment with input current <16A per phase). "File 4749C.
-CEI EN 61000-3-3	"Electromagnetic Compatibility (EMC) - Part 3: Limits - Section 3: Limitations of Voltage Fluctuations and Flicker in Low Voltage Power Systems for Current Equipment rated <16A. "File 2650E.

And therefore complying with the essential requirements of the Directives:

- Low Voltage Directive EEC 73/23 and relative amendment EEC 93/68, implemented in Italy with Legislative Decree 626/96 (Directive concerning the approximation of the laws of the Member States relating to electrical equipment intended for use within certain voltage limits).

- Electromagnetic Compatibility Directives EEC 89/336 and related amendments EEC 92/31 and 93/68, implemented in Italy with Legislative Decree 616/96. (Directive on the approximation of the laws of the Member States relating to electromagnetic compatibility).

Barberino Val D'Elsa,  
07/01/2017 17

—

(Last two digits of the year of affixing of the marking)

Wineemotion SpA  
CEO Riccardo Gosi

A handwritten signature in black ink, appearing to be 'A. D.' with a large, sweeping flourish above the letters.

Strada di Sant'Appiano, 9 /  
a 50021 Barberino Val  
D'Elsa  
Florence Italy  
PI 06231920486

## 21. Machine warranty

We assure you that the wine dispensing systems, produced by Wineemotion Spa, are sold and delivered to the Buyer without manufacturing defects in materials and workmanship. From the date of installation and acceptance, Wineemotion (the Company) undertakes with the guarantee to cover the Buyer free of charge for:

- the repair or replacement (at the Company's discretion) of all non-functioning parts which, in the Company's unquestionable judgment, are considered manufacturing or material defects due to a manufacturing defect detected within the first 12 months

(excluding software);

- the diagnosis and elimination of any errors in the SOFTWARE

Programs (provided that errors are recurring and documented) by way of providing new corrected versions of the software for the first 6 months;

- the warranty includes only the replacement of defective parts and must not contain MANPOWER.

This is the entire responsibility of the Company towards such guarantee. Wineemotion provides warranty services directly or through its authorized repair centers.

The materials covered by warranty must be sent to the Repair Centers free of charge for the manufacturer and must be returned at the customer's expense. The replaced parts remain the property of Wineemotion.

The Buyer must save the proof of the plant acceptance date, as indicated on the plant acceptance certificate together with the invoice, indicating the position numbers of the purchased goods. All claims for guaranteed goods are forwarded to the Company together with proof of the plant acceptance date and a copy of this Warranty Statement. In the event that the installation of the Goods is delayed by the Buyer for more

than 1 month from the original date of delivery of the Goods, as requested by the Buyer, then the installation test date shall be

considered started 1 month from the original date of delivery of the goods as requested. The warranty applies only to the original purchaser of the Products and is not transferable. All warranty services will be provided by the Company during normal business hours. Replaced parts become the property of the Company and repairs or replacements do not extend the warranty period. Any freight charges (including return shipping) associated with a warranty claim will be borne by the Buyer.

THE WARRANTY DOES NOT COVER any faults, defects or damages resulting from:

- a) failure to comply with normal operating procedures and instructions or failure to ensure adequate care, use and regular maintenance, as indicated in the documentation provided by the Company;
- b) incorrect transportation, installation, removal or handling;
- c) the effects of wear and tear, rust or damage to paint, enamel or varnish;
- d) periodic general cleaning and any labor costs or partly incurred due to service has the character of maintenance and support including the replacement of consumable parts, home fuses or resetting of circuit breakers;
- e) Poor storage or exposure to abnormal or excessive environmental, chemical, atmospheric, mechanical, electrical (including faulty house wiring or acting on goods under incorrect voltage or cycles or fluctuations or interruptions in current supply) or thermal stress in the course of installation or use;
- f) any drawing, project or specification provided by the consumer;

- g) willful or accidental damage, misuse, abuse or neglect;
- h) any modification (whether by alteration, cancellation, furthermore, repair or otherwise) to the Products by the Purchaser or other unauthorized persons unless the Purchaser has obtained the prior written consent of the Company. If those authorized is made, therefore, without prejudice to the other rights of the Company and the remedies, the guarantee will be void;
- i) the use of non-original spare parts as supplied by the Company;
- j) if the original identification details of the goods have been removed, obliterated or altered.

The Company has no liability under the above Warranty (or any other warranties, conditions or warranties):

- a) if the total price for the goods has not been paid by the Buyer by the due date for payment;
- b) for any indirect, incidental or consequential losses, damages, costs or expenses of any nature, whether resulting from an accident, tortious contract (including negligence) or otherwise;
- c) for compensation for any reason whatsoever resulting from any inoperative time of the Goods including the loss of wine or other beverage.
- d) If the labels or markings are removed from the machines. In the event of defects or failures of the Goods found upon investigation not being the Company's responsibility under this warranty, the Company may charge the Buyer for all reasonable costs and expenses incurred by the Company in the course of, or as a result of, such an investigation. Notwithstanding the foregoing, the Company reserves the right to charge for travel time and incidental expenses incurred for attendance at your location to investigate and resolve any issues reported by you. Obligations of the Company under the warranty are subject to the

Company's agents and agents being given full details of the defects without delay and adequate time and access to the goods during normal business hours to correct such defect.

The aforementioned warranty does not extend to parts, materials or equipment not manufactured by Wineemotion SpA for which the buyer will be entitled exclusively for the warranty or guarantee is given as a supplier or service provider to the Company.

WINEEMOTION SpA  
Chief Executive Officer  
Riccardo Gosi

A handwritten signature in black ink, appearing to read 'Riccardo Gosi', with a large, sweeping flourish above the name.

## 22. Certifications owned by SERIES 4 dispensers.

**USA & CANADA** 110vAC 60Hz

NSF 25

75



UL 541

CSA C22.2 #

4007521

4007521

128

**EUROPE & WORLD** 220/230vAC 50Hz

NSF 25

IEC 60335-1



IEC 60335-2-75 **C**<sub>Scheme</sub>

4007521

IEC 60335-2-24

**Wineemotion spa**

Strada di Sant'Appiano 9 / A - cap. 500 21

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website.www.wineemotion.co

MADE IN ITALY 