

WineStation® HX4 Standard

BETTER VALUE

WineStation® delivers superior value with total cost of ownership 30%-40% less than competitors.

BETTER CONTROL

LCD display of pour size, price and wine information, including brand, vintage and varietal. Pour size independently specified for each bottle served.

BETTER HYGIENE

Due to its design and patented CleanPour™ head, WineStation® requires only dishwasher or sink washing – systems flushing not required.

BETTER PRESERVATION

With its CleanPour™ head technology WineStation® can preserve wine for 30+ days whether in or out of the unit.

BETTER INTEGRATION

WineStation® is available in 24 different colour finishes, enabling you to better integrate it into your home, office or store decor.

- Commercial grade automated four-bottle intelligent wine dispensing and preservation unit for small business or home use.
- Patented Clean Pour™ head technology delivering 30 day wine preservation with nitrogen or argon gas.
- Preservation of wine both in and out of the unit, using Clean Pour™ heads.
- Three adjustable serving options per position – taste, half glass and full glass
- LCD data screen displays wine brand, varietal information, vintage and pour size/price.
- Thermoelectric cooler (TEC) refrigeration system
- High resolution liquid crystal displays
- Twenty four colour finish options



WineStation® HX4 is the effective, easy to use wine dispensing and preservation solution for home, office or small business use. Smaller establishments seeking to stand out from their competition – and at the same time control costs, increase revenues and improve profitability can now do so.

The fast-paced hospitality and lodging industry requires uncomplicated and reliable beverage-service equipment.

WineStation® incorporates the latest touch panel technology – all pouring and service functions are performed at the touch of a button.

And you are in complete control. You specify the pour size for each wine dispensed from the unit.

The washable Clean Pour™ dispensing head and WineStation®'s gas preservation technology guarantee clean and fresh wine just as the winemaker intended – for 30+ days, whether in or out of the WineStation® unit.

Thermoelectric cooler (TEC) refrigeration technology provides quiet and efficient cooling with minimal condensation, enabling you to serve wine at the optimal temperature year round.

Designed to fit into standard 24" cabinetry, the HX4 can easily and quickly be installed in a home, office or hospitality retail location.

Smaller restaurants and bars can use it for rapid and accurate staff service of wine, eliminating over-pouring and wastage associated with oxidized wine.

It is also an ideal solution for home and office use, where a selection of fresh wine at the touch of a button is desired.

WINE RETAILERS

Allow your customers to try before they buy at any time.

WINE BARS & RESTAURANTS

Easily and dramatically improve your wine-by-the-glass programmes while differentiating yourself from the competition.

HOME AND OFFICE

Have a selection of wine available at the touch of a button – confident that they will be as fresh as the wine maker intended.

HOTELS & VENUES

Extend your revenue base by providing customer self-service and staff-service wine programmes in rooms, lounges or conference facilities.

WINE DISTRIBUTORS

Provide WineStation® to your on- and off-premise customers to showcase and up-sell your own wine brands ahead of those of your competition.

For more information on any of our products or services please visit us on the Web at:

www.winepoint.co.uk

WineStation® Increases Profitability



WineStation® helps create a unique business model for customer self-service of wine by the glass – in taste, half- or full-glass volumes. It frees staff to focus on other aspects of customer service.

There is compelling evidence that wine sampling significantly increases wine sales (up to nine times). This is recognized by wine producers and distributors, many of whom are willing to fund marketing programmes to ensure their wines are featured in your WineStation®.

You can sell higher-priced wines by the glass, confident they won't have spoiled. And, having tried them first, your customers will be much more likely to buy them by the bottle.

WineStation®'s preservation, automated dispensing and monitoring technologies will virtually eliminate over-pouring, skimming and wastage through spoilage – thus reducing operating costs by as much as twenty percent. Together, the new and increased revenue streams and significant cost reductions should produce a return on your WineStation® investment in as little as three months.

Technical Specifications

- **Width:** 57.15cm (22.5 inches)
- **Height:** 68.58cm (27 inches)
- **Depth:** 43.18cm (17 inches)
- **Weight:** 41.73 kg (92 lbs) Shipping Weight: 110 lbs

The WineStation® is shipped with levelling feet attached. They are set at the minimum of 2.54cm (1 inch) in height. The height can be increased, but not decreased. The warranty is void if the levelling feet are removed.

Required clearances for stand-alone installation

- **Top:** 2.54cm (1")
- **Sides:** No clearance required
- **Back:** No clearance required
- **Bottom:** 2.54cm (1")

Electrical Input:

- UK & Europe 230Vac 10A 50-60 Hz

SERVICES AVAILABLE

- Lease and Rental
- Installation and Setup
- Maintenance Contracts
- Extended Warranty
- POS Integration
- Custom Software Development
- Integrated eCRM Marketing
- Custom Cabinetry
- Technical Support
- Application Support

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