

# EUROCAVE

## PROFESSIONAL

Solutions pour la mise en valeur et le service du vin\*

Vin au Verre 8.0



\* Solutions for merchandising and the service of wine

Mode d'emploi • Technical Manual • Gebrauchsanweisung  
Modo de empleo • 用户手册 • 用户手册 • Mode d'emploi  
Technical Manual • Gebruiksaanwijzing • Modo de empleo  
用户手册 • 用户手册 • Mode d'emploi • Istruzioni per l'uso  
Gebrauchsanweisung • Modo de empleo • 用户手册 • 用户手册

Des solutions adaptées à tous vos besoins - Solutions to meet all your needs  
 Oplossingen aangepast aan uw behoeften - Soluciones adaptadas a todas sus necesidades

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 WIJNKASTEN - ARMARIOS PARA VINOS



Compact



Pure



Revelation



Collection



Tête à Tête



Cuir - Leather



Elite - Cave à Cigares / Cigar Humidor



Wine Art

EUROCAVE - SYSTÈMES DE RANGEMENT - STORAGE SYSTEMS  
 OPBERGSYSTEMEN - SISTEMAS DE COLOCACIÓN



Modulosteel



Modulothèque



Modulorack - Inoa\*

GAMME EUROCAVE PROFESSIONAL - EUROCAVE PROFESSIONAL RANGE  
 EUROCAVE PROFESSIONAL-LIJN - GAMA EUROCAVE PROFESSIONAL



Gamme 5000



Gamme 6000



ShowCave



Wine Bar 2.0\*



Wine Bar 8.0\*



Vin au Verre 8.0\*

\* Produit non disponible dans certains pays. Product not available in certain countries.

# WELCOME TO THE WORLD OF EUROCAVE

EuroCave, creator of wine cabinets, offers premium solutions for preserving and serving wine by the glass which respect the winemaker's intentions and communicate them to demanding and discerning customers.

## *The key to effective wine service*

### **Serving wine at the correct temperature**

In order to fully develop all of their flavours, wine must be served at the correct temperature. A wine served at too high a temperature will seem too alcoholic. On the contrary, a temperature which is too low will dull the aromas and prevent them from being fully revealed.

**The correct serving temperature is 6°C - 10°C for white/rosé wine and 14°C - 18°C for red wine.**

### **Protecting wine from oxidation once the bottle is open**

Wine breaths, it is made up of living elements which evolve. When it comes into contact with oxygen in the surrounding air, wine will oxidize very quickly. Wine must be prevented from coming into contact with oxygen in order to preserve its tasting qualities.

## STANDARD WINE SERVING TEMPERATURES

FRENCH WINE	AUSTRALIAN WINE
Alsace	Cabernet franc
Beaujolais	Cabernet sauvignon
Sweet white Bordeaux	Chardonnay
Dry white Bordeaux	Merlot
Bordeaux reds	Muscat à petit grain
Burgundy whites	Pinot noir
Burgundy reds	Sauvignon blanc
Champagne	Semillon
Jura	Shiraz
Languedoc-Roussillon	Verdhelo
Provence Rosé	
Savoie	
Dry white Loire wines	
Sweet white Loire wines	
Loire reds	
Rhône wines	
Sweet wines from the South-West	
Reds from the South-West	
	OTHER WINE
	California
	Chile
	Spain
	Italy

## *EuroCave Professional wine by the glass solutions*

At every stage of service – before, during and after - Vin au Verre 8.0 offers **solutions to meet users' needs, for well-managed, efficient service!**

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**Note to installer:** Leave these instructions with the appliance when installing it at the user's premises.

**Note to user:** Read these operating instructions carefully before using your Vin au Verre 8.0 for the first time and retain them for future reference.

If you have any questions, please contact customer services in France or the retailer in your country and have your serial number to hand.

**Product name:** Vin au Verre 8.0

**Serial number:** .....

**Date of purchase:** .....

## POWER SUPPLY & SAFETY RECOMMENDATIONS

### 1. SAFETY RECOMMENDATIONS

Using your appliance in a way which does not comply with the operating instructions may damage it.

- Only use the appliance for the purpose for which it was designed, as described in this guide. Never unplug the appliance by pulling the power lead. Firmly grasp the plug and pull to remove it.
- Unplug your appliance if you are not going to be using it for a long time.
- Never use a split power lead or one with signs of wear along its length.
- Immediately replace your power lead if it is damaged (contact your EuroCave Professional retailer).
- Never leave children unsupervised with the appliance.
- Only use the power lead supplied with the appliance, only plug into an earthed wall socket.
- Your appliance is only intended to be used indoors: Recommended operating ambient temperature range: 10 °C - 35 °C.
- If the lead, plug or appliance appear to be damaged or are not operating correctly, contact your EuroCave Professional retailer.
- Do not immerse the appliance, power lead or plug in water or any other liquid. Never fill the appliance with water or any other liquid.

- Do not allow the power lead to hang within reach of children, over a sharp edge or close to a source of heat.
- Do not place the appliance on a hot surface such as a hotplate, never use it close to a source of heat (radiator, naked flame, window...).
- Place the appliance on a flat, stable and non-flammable surface, at a suitable distance from sinks and taps, to prevent it being splashed with water or any other liquid.
- This appliance is not designed to be used by people (including children) with reduced mental, sensory or physical abilities, or who lack knowledge and experience, unless they are supervised or have been shown how to use the appliance by a person responsible for their safety. Children must be supervised in order to ensure that they do not play with the appliance.
- Never damage your appliance's refrigerating circuit.



**For your personal safety, the appliance must be correctly earthed.**

**Ensure that the plug is earthed and your installation is protected by a circuit breaker (30 mA\*).**

\*not applicable to some countries.



**Replacement of LEDs must only be carried out by a qualified electrician.**

### 2. POWER SUPPLY

- The appliance's power lead is supplied with a plug, to be plugged in to a standard, earthed outlet to prevent any risk of electric shock.
- Have the power supply socket checked by a qualified electrician who will tell you whether or not it is earthed and carry out, if necessary, work to make it compliant.
- Do not connect your appliance to a multi-socket adaptor.
- Ensure that the socket is accessible, for unplugging the appliance.

- Contact your usual EuroCave Professional retailer to change the power lead if it is damaged. It must be replaced by a manufacturer's part and the replacement must be carried out by a qualified electrician.
- If moving to a foreign country, check that the characteristics of the appliance correspond to the country (voltage, frequency).



# GETTING TO KNOW YOUR VIN AU VERRE 8.0



Vin au Verre 8.0 is an automatic wine by the glass dispenser intended for professional use in public places: restaurants, hotels, clubs, bars, wine merchants, supermarkets...  
It is not intended for domestic use.

## 1. FUNCTIONS

Vin au Verre 8.0 gathers 5 main functions for a perfect wine by the glass service.

### 1/ Bringing wine to the correct serving temperature in 2 separate compartments

It is designed to store 4 bottles of red and 4 bottles of white/rosé wine; or 8 bottles of red wine; or 8 bottles of white/rosé wine + 6 – 8 spare bottles, depending on the size, stored at the correct serving temperature.

Vin au Verre 8.0 respects wine, which is why bottles are brought to the correct serving temperature gradually.

For example: a bottle of white/rosé wine taken from a wine cellar at a temperature of 12°C will require approximately 1 hr 30 mins to reach the correct serving temperature, i.e. 6°C (in the case of a full bottle).

In the same conditions, a bottle of red wine at 12°C will require approximately 3 hrs to reach the correct serving temperature, i.e. 18°C.

### 2/ Preservation of open, still wine bottles (white, rosé or red) for up to three weeks.

With Vin au Verre 8.0, your open wine bottles retain all of their flavours for up to 3 weeks.

### 3/ Control over measures served with 3 volumes that can be set independently for each of the taps.

### 4/ Your wine list displayed thanks to lighting effects inside the compartments and on the taps.

### 5 / Wine by the glass sales monitored, thanks to the "statistics" function included with the appliance.

## Product advantages!

### Simplicity & user-friendliness

- An interface for each use
  - Robust buttons for serving measures
  - A unique touch screen with user-friendly settings and tutorials included
- A system that automatically cleans all 8 taps at the same time

### Compatible with different bottle types, including magnums \*

### Reliability & quality

- Observes temperature settings
- Glasses served with no foam or splashes
- Materials suited to heavy duty use (mechanical buttons for serving measures, etc.)
- A minimum 2-year guarantee with preventive maintenance

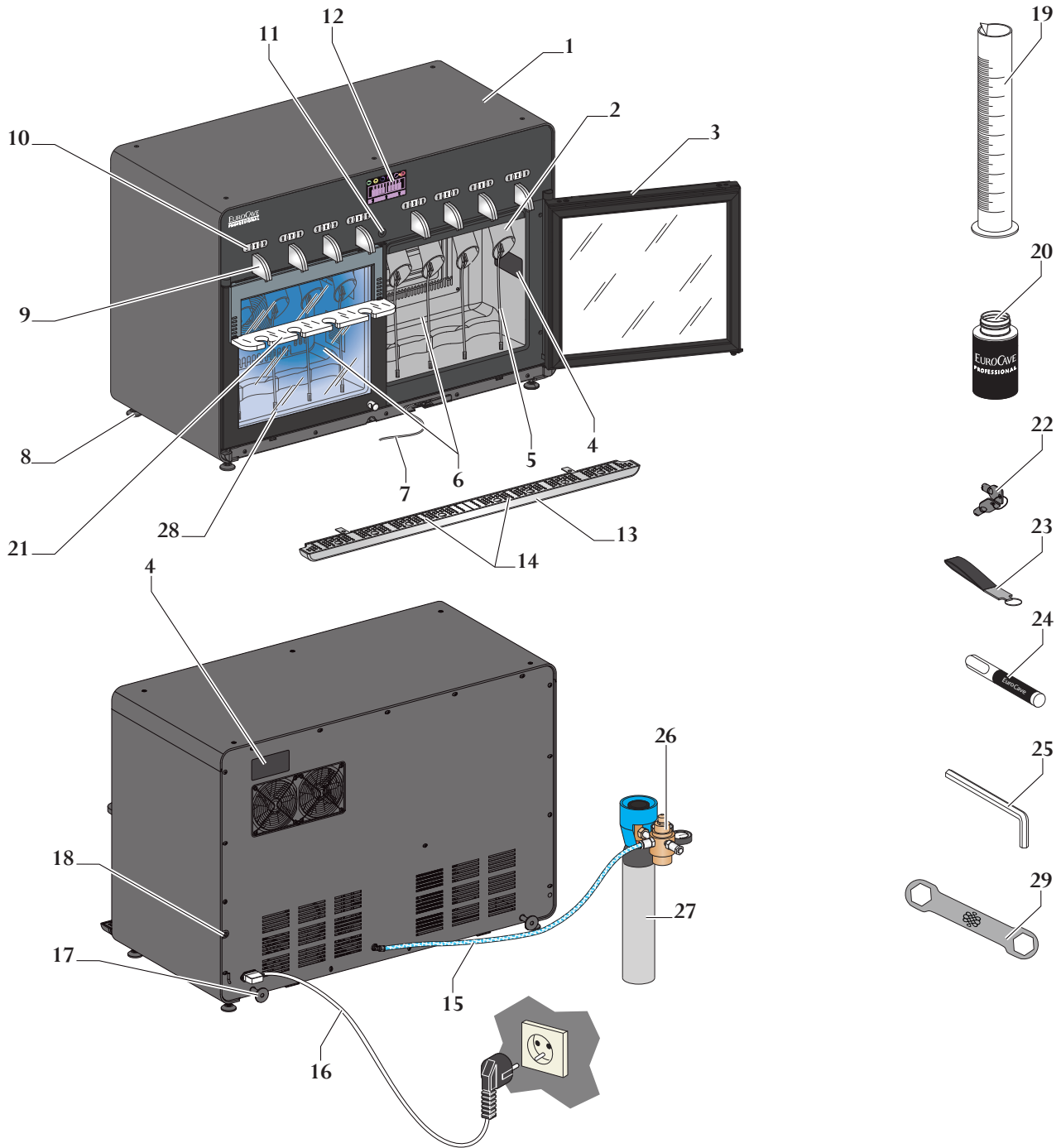
### Improved productivity

- Bottles changed in less than 10 seconds
- Capacity for spare bottles, allowing you to have the replacement bottle ready when you want it, and at the correct serving temperature
- A glass holder, allowing you to serve several glasses at the same time
- Fast output: a 12 cl measure served in 6 seconds

## Things you should know about Vin au Verre 8.0

- This product is not designed to store or serve spirits or sparkling wines such as Champagne.
- The duration of preservation of organic and natural wines with Vin au Verre 8.0 is likely to vary according to the type of wine.  
\* For bottles in use, the product can store Magnum bottles with a height less than or equal to 356 mm and a diameter of less than 106 mm.
- The appliance can store bottles with an internal bottle neck diameter of 17.2 mm - 19.7 mm.
- The height of spare bottles must be less than or equal to 320 mm.
- The capacity for spare bottles is 8 bottles for Bordeaux bottles and 6 bottles for Burgundy bottles.

## 2. DESCRIPTION OF VIN AU VERRE 8.0



1	External casing
2	8 articulated heads with bottle sockets
3	2 full glass doors
4	2 product identification labels with serial number
5	8 plunge tubes
6	2 service temperature compartments
7	Cleaning tube
8	4 adjustable feet
9	8 taps
10	3 measure selection keys per tap
11	Central door lock
12	Touch screen
13	Drip pan
14	2 grids of the drip pan
15	Nitrogen cylinder connection tube (3 m)

16	Power lead (2 m)
17	2 rear stops
18	Outlet for cash desk connection
19	Graduated measuring cylinder
20	Cleaning bottle
21	2 glass holders
22	Set of 2 keys
23	Keyring
24	White marker pen
25	4mm Allen key
26	Pressure reducer
27	Nitrogen cylinder (not supplied)
28	Plunge tube filter/strainer
29	Pressure reducer wrench



# INSTALLING VIN AU VERRE 8.0

## 1. SETTING UP THE APPLIANCE

When your appliance is delivered, after unpacking it, check the inside and outside for signs of damage (dents, buckling...). Open the doors and check that the appliance is intact (walls, articulated heads...).

If there is a problem, contact your EuroCave Professional retailer.

Transport your appliance to its intended location.

### This must:

- Be open to the outside to allow air circulation (not in a cupboard)
- Be away from any source of heat
- Not be too damp: for optimal performance, max. 35°C/85% relative humidity
- Have a flat, stable surface
- Have a power supply (standard outlet, 16 A, earthed with circuit breaker, 30 mA\* (\* not applicable to some countries).

### Precautions

- Do not place your appliance in an area likely to flood.
- Do not place the appliance close to a source of heat or anywhere the appliance will come into contact with direct sunlight.
- Prevent water or any other liquid from splashing onto the entire back section of the appliance.
- Position your appliance so that there is a minimum space of 5 - 10 cm between the wall and the back wall of your appliance.
- Arrange the power lead so that it is accessible and does not come into contact with any of the appliance's components.
- Do not obstruct the ventilation inlets at the rear of the appliance.
- The ventilation inlets must be a minimum distance of 5 cm from any wall or object.
- Do not plug several appliances into a multi-socket adaptor and do not use an extension cord.

### Installation

Set the 4 feet independently in such a way as to incline your cabinet slightly towards the rear by 2 - 3°, in order to allow condensation to flow out.

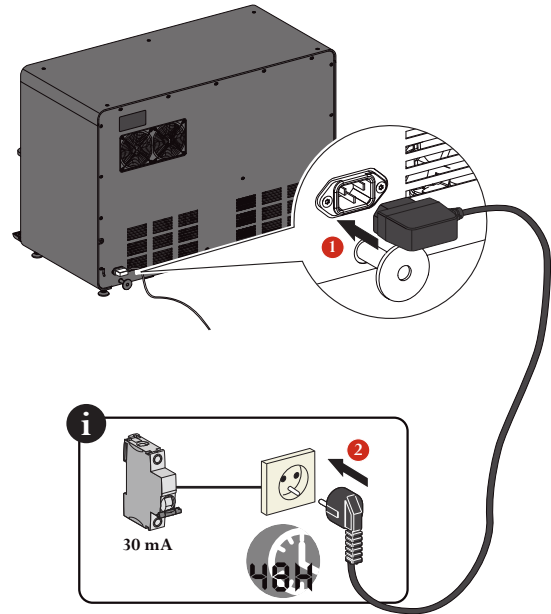
Then, unwind the nitrogen cylinder connection tube, located at the back of the appliance and leave it in place until you connect it up.



- Wait 48 hrs before plugging in your Vin au Verre 8.0.
- When moving or setting up the appliance, never tilt it more than 45°.



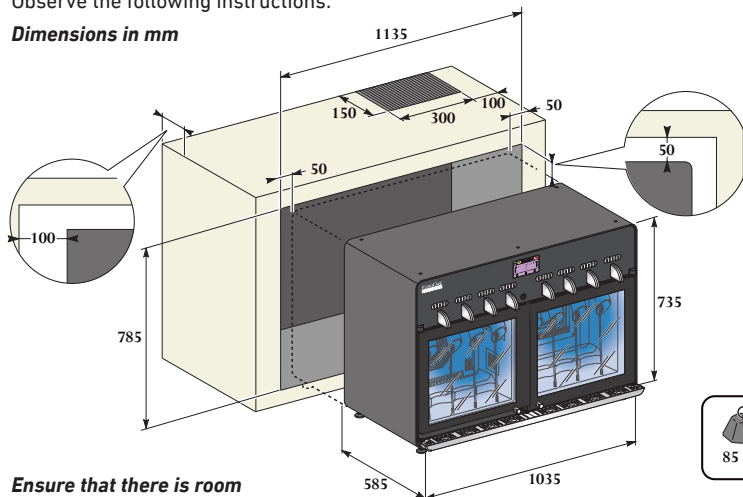
- To perfectly align the appliance's doors horizontally and correct any unevenness of the surface on which the appliance will stand, you can tighten or loosen the front feet with a 19mm Allen key.



## 2. FLUSH-FITTING THE APPLIANCE

Observe the following instructions:

### Dimensions in mm



Ensure that there is room for the power lead and nitrogen tube to pass through without suffering damage.

The unit must be strong enough to withstand 85 kg + the weight of the bottles

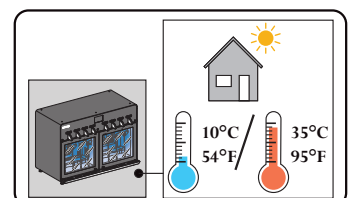
### Flush-fitting conditions:

- Ensure that there is a 5 cm gap on both sides and above the product
- Ensure that there is a 10 cm gap at the back of the product
- Provide a breather hole on the top of the product

### The breather hole must be

- On the top of the product
- Next to the edge of the back of the product
- 100 mm from the side edge (on the right-hand side of the product)

### Recommended room temperatures

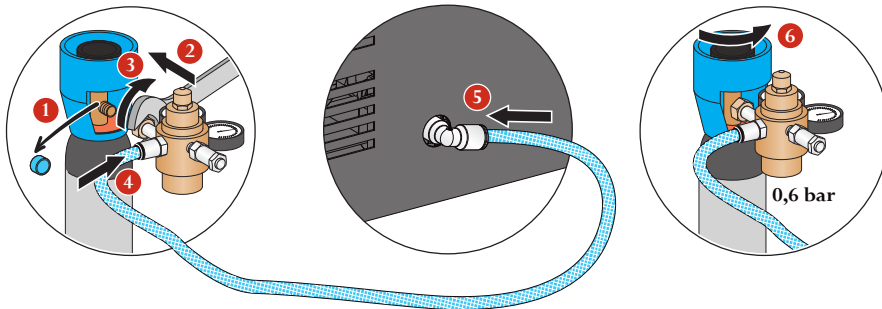




### 3. CONNECTING THE NITROGEN CYLINDER

Please note: the nitrogen cylinder is connected via the back of the product – remember to connect it up before flush-fitting the appliance or before access to the back becomes complicated.

Nitrogen cylinder type	Maximum pressure	Characteristics of the cylinder outlet	Pressure reducer	Location of the nitrogen cylinder
Aligal 1	250 bar	Connection complies with standard NFE29- 650/C (female connection on the right, Ø 21.7 mm, thread 1.814 mm, SI thread form)	The pressure reducer is set by the manufacturer at the correct pressure: 0.6 bars (gauge pressure) <b>It is not necessary to change the pressure.</b>	A 3 m tube is supplied > Install the cylinder at a distance permitted by the length of this tube.



1. Remove the safety cap
2. Place the pressure reducer on the nitrogen cylinder
3. Screw down using the pressure reducer wrench
4. Connect the supply pipe to the pressure reducer
5. Connect this pipe to the appliance
6. Open the nitrogen cylinder. The pressure must be 0.6 bars.

### 4. INSTALLING THE GLASS HOLDER

The glass holders allow you to serve several glasses at the same time (up to four glasses).

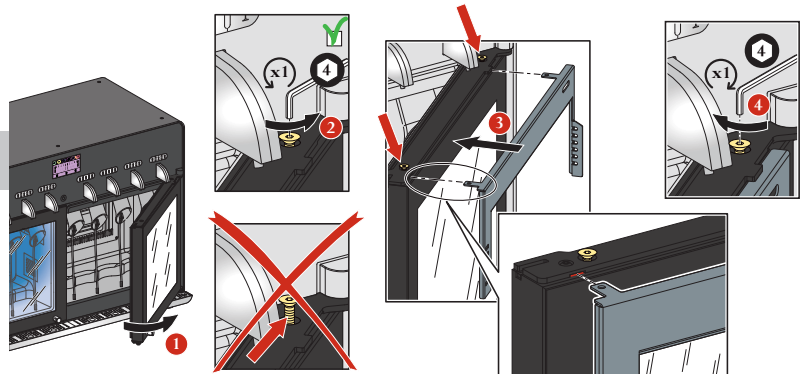
2 glass holders are supplied with the product: 1 per door. Fitting of the glass holders is optional.

The glass holders are made up of 2 sections:

- A metal section, to be fastened to the product,
- A transparent section, to be fitted inside the metal section

#### To install the metal section of the glass holder:

- Using a 4mm Allen key (supplied), slightly unscrew (only perform one rotation) the 2 screws located at the top of each door without actually removing them (2)
- Slot the metal section of the glass holder into the recess (3)
- Tighten the 2 screws (4)

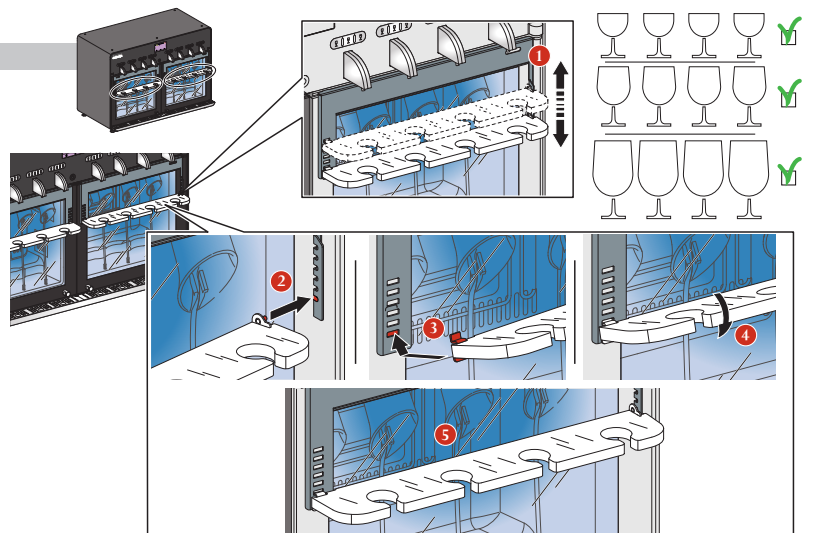


#### To fasten the transparent section:

Simply install the outside section of the door (2) first, then inside (3) (see diagram below) and lower

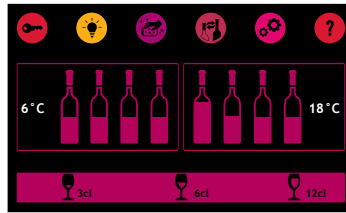
It is possible to choose the height of the transparent section according to the type of glasses used.

Position your glasses as close as possible to the tap in order to optimise the quality of the wine served.












## 5. 5. DESCRIPTION OF THE SCREEN AND MENUS

### ACTIONS POSSIBLE FROM THE WELCOME SCREEN













By default, the screen goes into standby mode after 30 seconds of inactivity.

To exit standby mode, touch the surface of the screen.

	<p>To lock / unlock</p> <p>You will be asked for your "manager" or "waiter" password.</p> <ul style="list-style-type: none"> <li>The key picture is red: Vin au Verre 8.0 is locked, the taps are closed – no drinks can be served</li> <li>The key picture is green: the Vin au Verre 8.0 is in operation</li> </ul>		<p>Other information</p> <ul style="list-style-type: none"> <li>The indicator light will flash to tell you to check the nitrogen level</li> <li>To obtain the instructions, send an email to the address shown on this menu. A link will be sent to you so that you can obtain the instructions in electronic format</li> </ul>
	<p>To switch the lights on/off for the entire product (taps and compartments)</p>	<p>6°C/18°C</p>	<p>°C: Displays the temperature setting in both compartments. Can also be set in Fahrenheit</p>
	<p>Shortcut to <b>Daily cleaning menu</b>. This indicator light will flash to remind you to carry out cleaning</p>		<p>Displays the level of wine remaining in each bottle in real time</p>
	<p>Shortcut to <b>Bottle changing menu</b> for a bottle of the same label</p>		<p>Displays the measure if all set measures are identical for all 8 bottles.</p>
	<p>Access to <b>Settings menu</b>. You will be asked for the "manager access" password</p>		<p>If the 8 bottles all have different settings, the measures will be shown below each of the bottles (the smallest measure at the top, the largest measure at the bottom)</p>











### ACTIONS POSSIBLE FROM SCREEN 1 OF THE SETTINGS MENU



	<p>To configure the bottles in use (name of the label &amp; volume of the bottle) or to change a bottle for another label</p>		<p>Launch of daily cleaning</p>
	<p>Setting the volume of the 3 measures by tap and the price by measure</p>		<p>Calibrating the appliance when using for the first time. This procedure can also be repeated if the appliance needs to be moved or if there is a problem with measure accuracy.</p>
	<p>Setting the temperatures of both compartments</p>		<p>Statistics: to consult turnover and volumes served per label for a given period</p>
	<p>Choice of lighting in the compartments and on taps: selection of colours and light intensity</p>		<p>Access to the second screen of the <b>Parameters menu</b></p>
	<p>Changing to <b>Manual mode</b></p> <ul style="list-style-type: none"> <li>The warnings will be disabled. N.B.: if there is a leak, you will not be informed of it.</li> <li>The statistics function and measure control will be disabled: it will then be necessary to press and hold down the button to obtain the desired measure</li> </ul>		<p>Return to the welcome screen</p>

## ACTIONS POSSIBLE FROM SCREEN 2 OF THE SETTINGS MENU







	Changing your “manager” and/or “waiter” password		Changing to “Self-Service” mode with the card reader, separate from the machine. For this configuration, contact the retailer from whom you bought the appliance.
	Configuring the date and time		Return to screen 1 of the <b>Settings menu</b>
	If you are connecting Vin au Verre 8.0 to your cash desk. To do so, you must follow a protocol. Contact the retailer from whom you bought the appliance		Return to the welcome screen
	Return to factory settings: all your settings will be deleted, the appliance is reset		Allows you to choose either a screen saver image or reduce screen brightness by entering the manager password. To set up a customised screen saver, contact your distributor.
	To define: <ul style="list-style-type: none"> <li>• The language</li> <li>• The unit of volume (centilitre, ounce)</li> <li>• The currency</li> <li>• The unit of temperature (Degree Celsius, Fahrenheit)</li> </ul>		If you opted for installation with “identity check” configuration

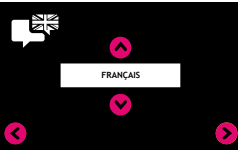



## 6. CONFIGURING THE APPLIANCE



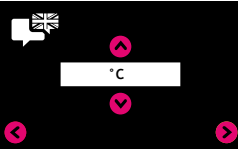

When you switch on Vin au Verre 8.0, the INSTALLATION screen will display to configure it.



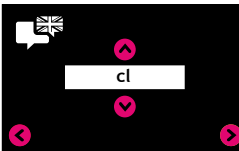


The installer will carry out this initial installation by following the steps displayed on the screen.



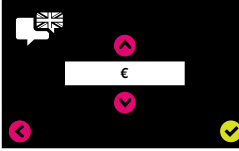

### A. Setting the language, units and currency

**1** From the welcome screen, access the **Settings menu**   
Enter your “manager access” password and press   
Press the  arrow to display the 2nd settings screen  
Then select 





**2**  Choose your language by using the   arrows to scroll up and down the list  
Then continue to the next step by pressing 

**3** Choose the temperature unit by using the   arrows to scroll up and down the list  
 Then continue to the next step by pressing 

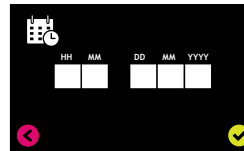
**4** Choose the unit of volume by using the   arrows to scroll up and down the list  
  **Modifying the unit of volume will reset the volume of the 24 measures by default.**  
Then continue to the final step by pressing 

**5** Choose your currency  
To do so, click the text bar. Four currency options will appear. Delete the currency already filled in (€) by pressing the  key and select your currency: €, \$, ¥, £.  
If it is not on the list, press , and enter your currency manually (3 characters maximum): DIN, RMB, MXN, CHF...  
 Then confirm   
The currency, volume, temperature unit and language settings are finished.


## B. Setting the date & time

- From the welcome screen, access the **Settings menu** . Enter your "manager access" password and press . Press the  arrow to display the 2nd settings screen. Then select .

- Set the hours/minutes using the keyboard on the screen,



then indicate the date (day/month/year) and confirm .

**N.B. it is necessary to delete the existing content with the  key before entering a new value.**





## C. Configuring passwords

You will be asked for the "waiter password" to **lock/unlock**  Vin au Verre 8.0.

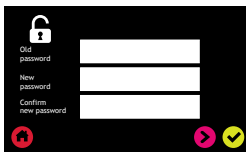
You will be asked for the "manager password" to **lock/unlock**  and access the **Settings menu** .

**!** When using for the first time, the default password is: 0000.

If you forget your password, contact customer services in France or the retailer for your country.

- From the welcome screen, access the **Settings menu** . Enter your "manager access" password and press . Press the arrow  to display the 2nd settings screen. Then select .

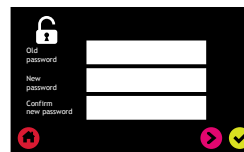
- To configure the "manager password":




Enter the current password then enter the new password.

Enter it a second time to confirm, and validate .

- To configure the "waiter password":



Press the  arrow. Enter the current password then enter the new password.


Enter it a second time to confirm, and validate .

**Tip:** it is possible to have one single password to manage all functions.


To do so, simply enter the same password for Manager and Waiter.


## D. Locking the appliance

- The doors are secured by a lock. A set of keys is supplied with the appliance.
- Measure serving is locked via the manager or waiter password.

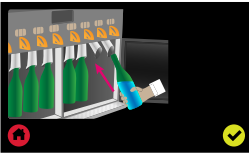
From the welcome screen, select , enter your manager or waiter password. The appliance is locked when the picture of the key is red. To unlock, proceed in the same way, the picture of the key will be green to indicate that measure serving is enabled.

## E. Calibration

- From the welcome screen, access the **Settings menu** .

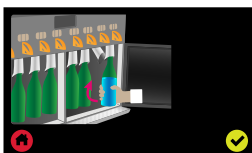
Enter your "manager access" password and press .


Then select .

- 

Install a wine bottle filled with water in any of the bottle holders, ensuring that you insert the tube into the bottle.

To do so, push the bottle upwards, then forwards whilst maintaining it in the upper position.

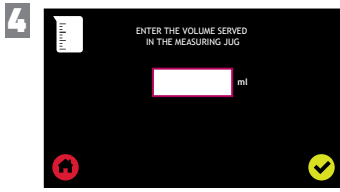


- 

Place the measuring cylinder under the tap.

Press one of the 3 measures of the bottle of water installed earlier





Look at the volume shown on the measuring cylinder and enter the volume served in millilitres on the screen.  
Then confirm ✓.  
Remove the bottle of water from the appliance.

Calibration is finished.


**There is no need to repeat the process for the other taps, one calibration is sufficient.**

## F. Customising your appliance

### 1. Customising the screen saver

By default, the screen goes into standby mode (reduced brightness) after 30 seconds.

You can choose to have a different screen saver. To do so:

- From the welcome screen, access the **Settings menu** ⚙️
- Select 
- Activate the customised screen by entering your manager password.

By default, the customised screen is the EuroCave Professional logo. It is also possible to have your own screen saver. To carry out this customisation, contact your retailer who will explain the process to follow.

### 2. Customising the front

You can write on the front of your appliance with the marker pen supplied with the product.



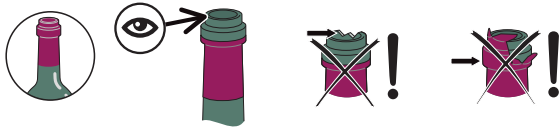
USING  
VIN AU VERRE 8.0

IV

## 1. INSTALLING BOTTLES

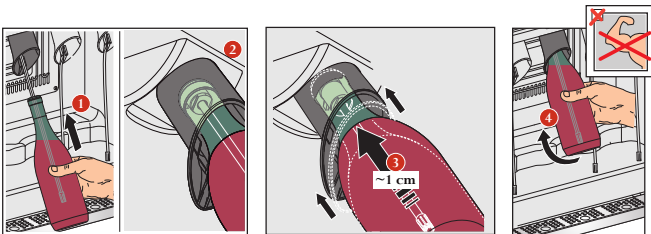
### A. Possible configurations

1. Check the condition of the bottle neck before inserting the bottle. There must be no residue on the top of the bottle.

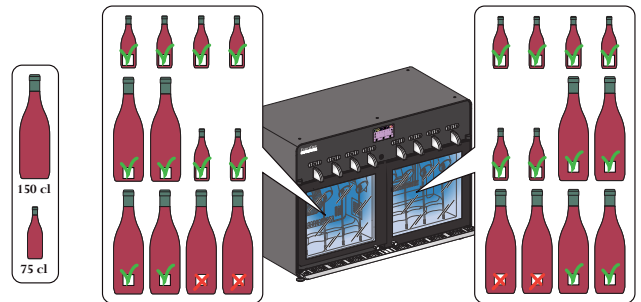


2. Insert the bottle neck inside the articulated head, ensuring that you insert the plunge tube in the bottle.

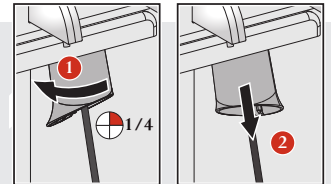
Push the bottle upwards until you have compressed the spring to the maximum, then tilt the bottle towards the back of the appliance, whilst keeping it pushed upwards.



**! Important :** Magnums can only be installed in the 2 outside bottle holders of each compartment. You can have 4 Magnums in use at the same time.



For Magnums or bottles with a neck diameter greater than 32 mm, it is necessary to remove the articulated head bottle socket by unscrewing it a quarter turn before inserting the bottle.



**! Important :** the articulated head must remain in an inclined position. If it is vertical without a bottle, it will cause nitrogen to leak (Diagram A).

**💡 Tips :** if there is no bottle in the bottle holder, you can clip the plunge tube inside the articulated head. This prevents the plunge tube from touching the door (Diagram B).



Diagram A

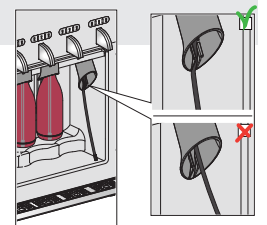




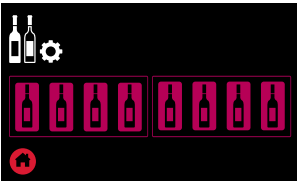
Diagram B


## B. Setting bottles

This function allows you to:



- Name the bottles in order to allow you to analyse sales per label after service.

**1** From the welcome screen, access the **Settings menu**  Then select 



**2**  Select the bottle that you want to set


**3**  Select the pictogram on the right

- Indicate the volume of the full bottle, in order to monitor consumption in real time, the volumes served and be alerted when a bottle needs changing.

**4**  Indicate the name of the label and the volume of the bottle that you are placing in the appliance using the keyboard on the screen. Then confirm  Repeat this procedure for the other bottles.

**Tips :**

- If the "empty bottle" message appears and you do not want to replace the bottle, in order to delete the message, it is necessary to change a bottle for another label and indicate "0" in the volume field, or nothing. The message will then disappear from the screen.
- By clicking the   arrows, it is possible to find all of the wine labels already entered in the appliance. The product can remember up to 5,000 labels.


At any time, it is possible to rename a bottle or change its volume by selecting 

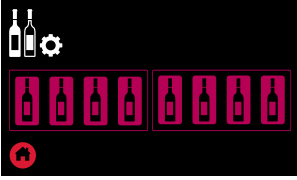
**!** The volume must be 1cl - 151 cl for the 4 outside bottles and 1 - 100 cl for the 4 inside bottles (because Magnums are only allowed on the outside sections of the appliance: 2 in each compartment).

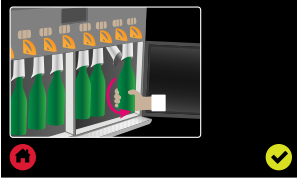

## C. Replacing a bottle with the same label

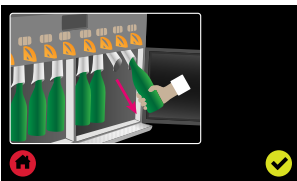

Vin au Verre 8.0 warns you when it is time to replace an empty bottle:

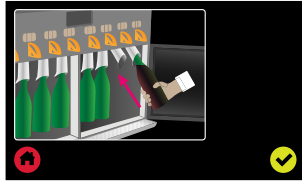

- If the appliance's lighting is activated, an "empty wine bottle" warning message appears on the welcome screen and the tap of the empty bottle flashes
- If the appliance's lighting is off, an "empty wine bottle" warning message appears and the picture of the empty bottle flashes on the welcome screen.

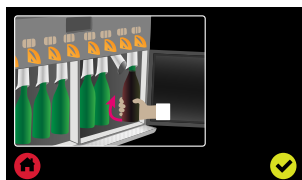

**1** From the welcome screen, select 

**2**  The bottle to be replaced will flash. Select the bottle to be replaced.


**3**  Remove the bottle by pulling it towards you then downwards. 

**4**  Open your new bottle. Insert the bottle neck into the articulated head, ensuring that you insert the plunge tube into it. 



 Push the bottle upwards until compressing the spring to the maximum, then tilt the bottle forwards whilst keeping it pushed upwards. 

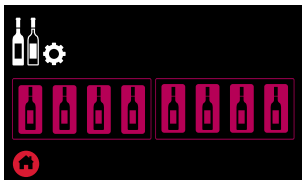
**Tip :** you can change a bottle even if the current one is not completely empty and the indicator light is not flashing. In this way, by inserting a full bottle, the level of the bottle will be restored to the maximum volume.

If you insert a bottle which is already open, the appliance will consider it to be full. It is possible to change the volume by going to the Settings menu (see point IV.1.B )


## D. Replacing a bottle with another label

When replacing a bottle with another label, you should clean the tube inside the bottle. To do so, you will need a wine bottle filled with water, for rinsing, and your new bottle.

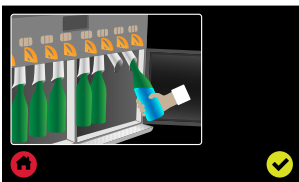
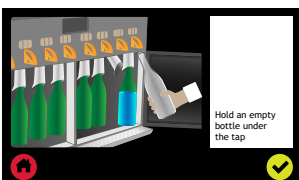
**1** From the welcome screen, access the **Settings menu**  Then select 

**2**  Select the bottle you want to replace.

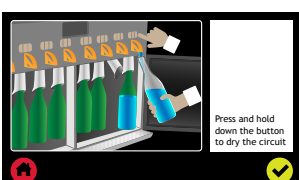
**3** Select the pictogram on the left



**4** Remove the empty wine bottle. Install a wine bottle filled with water inside the articulated head, ensuring that you place the tube inside the bottle. To do so, push the bottle upwards, then forwards, whilst keeping it pushed upwards. Place a container under the tap to collect the rinse water. Press one of the measures and maintain pressure on the button until the entire bottle of water is empty. Once the bottle of water is empty, maintain pressure on the button for approximately 5 seconds to dry the circuit until no more water comes out of the tap. Remove the bottle used for rinsing. Cleaning is finished, you can install your new label.

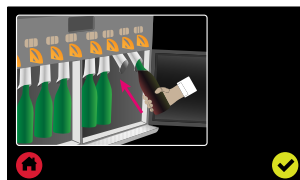



Hold an empty bottle under the tap

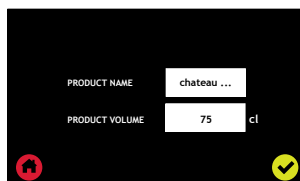




Press and hold down the button to dry the circuit

**5** Open your new bottle and put it in the position of the old one, inserting the tube into the bottle. Push upwards, then forwards whilst keeping it in the upper position. And confirm

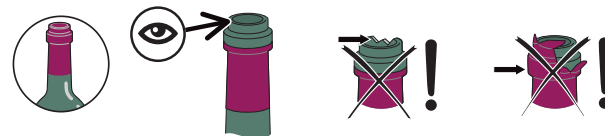


**6** Indicate the name of the label and the volume of the bottle. Then confirm



*If you do not want to replace an empty bottle immediately, to make the warning message disappear, go to  or  when entering information about the bottle, and enter "0" or nothing.*

**! Important :** check the condition of the bottle neck before inserting a bottle.




## 2. SETTING MEASURES

By default, the 3 measures of each Vin au Verre 8.0 tap are set at 3, 6 and 12 cl.

**1** From the welcome screen, access the **Settings menu**

Enter your "manager access" password and press **Enter**

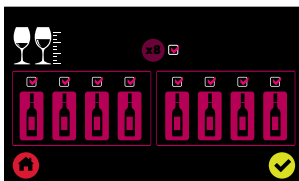
Then select 

**2** Select the bottle(s) for which you want to set the measures.

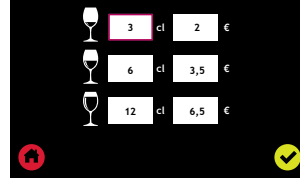
This indicator light indicates that the bottle has been selected. Press the indicator light to deselect it.

Then confirm


**Tip :** if you want the 3 measures of the 8 taps to all have identical settings (example: 3, 6 12 cl for the 3 measures of all 8 taps), tick **x8**  to set them all in one go.




**3** 3 measures can be set for each of the 8 taps. Indicate the amount in centilitres or ounces and the price per glass for each of the measures. Then confirm



**Tips :**

- The volumes of the measures to be entered must be between 1 cl (1 oz) and the total volume of the bottle inserted.
- Delete the content of the cell by pressing  before entering the value.
- For the price of the glass, it is necessary to enter the values decimally. Example for €5: enter 5-0-0
- By indicating the price of the glass, you can find out how much wine has been consumed and the turnover generated by the label in the **Statistics Menu**



## 3. TEMPERATURE SETTING


**! Important :** Ensure that the temperature in compartment 2 (right-hand compartment) is higher by 3° C (5 °F) than that of compartment 1 (left-hand compartment)

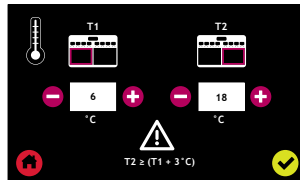
The recommended temperature ranges are:

- Left-hand compartment: 6 - 15°C / 43-59°F
- Right-hand compartment: 9 - 18°C / 48-64°F

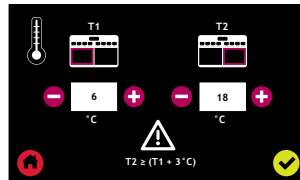
**1** From the welcome screen, access the **Settings menu**

Enter your "manager access" password and press **Enter**


Then select 





**2** Set the temperatures in the two compartments using  $\Delta$  and  $+$  and  $-$ . Then confirm



## 4. APPLIANCE LIGHTING

From the welcome screen, access the **Settings menu** 

Enter your "manager access" password and press . Then select 

### For lighting the taps:



Select:

Choose the colour of the lighting by pressing    


Then, set the intensity by pressing    


And confirm .


### For lighting the compartments:








Select:

Choose the colour of the lighting by pressing    



Then, set the intensity by pressing    


Proceed in the same way for the second compartment, and confirm .

 **Tip :** By selecting , the lighting options used for the last compartment set will be applied identically in the other compartment.

-  **Tips :**
- Hold down the arrow to scroll quickly.
  - You can opt for the automatic "colour sequence" option by selecting . The lighting will automatically change from one colour to another.
  - If the arrows allowing you to choose the colour and intensity of the lighting do not appear, it means that the automatic colour sequence mode is activated. Press  to disable it.

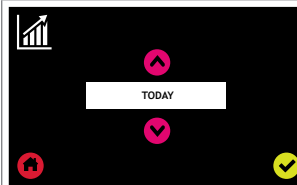
## 5. SALES STATISTICS

From the welcome screen, access the **Settings menu** 

Enter your "manager access" password and press

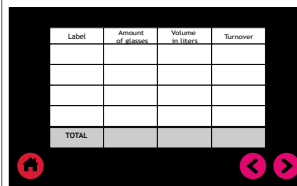



Then select 




Choose the period that you want to select for analysing your sales: "Today", "past 7 days" or "past 30 days".

Then confirm .



Your statistics will appear on the screen. You can scroll through all of the bottles by pressing .

 **Tips :** it is possible to delete all of the statistics held by the appliance by pressing DEL. You will be asked for the "manager password" to confirm the procedure. Please note: data will be permanently deleted.

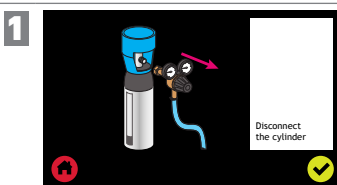
Statistics can be consulted but not exported.

## 6. REPLACING THE NITROGEN CYLINDER

When the nitrogen cylinder is empty, the "Nitrogen cylinder empty" message will appear on the screen.

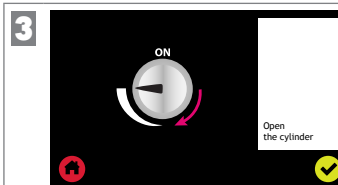
 **Tip :** remember to regularly check the nitrogen cylinder level on the pressure gauge. The  indicator light will flash on the screen every 15 days.

When the level displayed is below 30 bars, remember to order a new cylinder.



Disconnect the cylinder. To do so, close the nitrogen cylinder then unscrew using the pressure reducer wrench (follow the connection process explained in Section III.3 in reverse)

**2** Connect the new cylinder by following the explanations in III.3.





Open the cylinder. Check the pressure on the output pressure gauge (refer to. III.3).

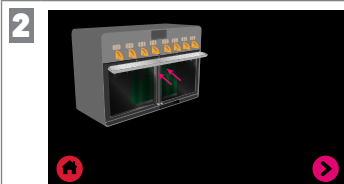


Regular monitoring, and reporting any faults to your retailer, will ensure that your appliance provides you with many years of faithful service.

## 1. DAILY CLEANING

It is important to clean the tap circuit to maintain your Vin au Verre 8.0 in good working order and to retain all of the flavours of your wine. The **Daily cleaning**  indicator light flashes every 24 hrs to remind you, unless the product has not been used. The following process allows simultaneous cleaning of all 8 taps, and **does not require you to move or remove bottles from the appliance.**

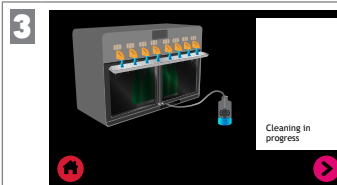
**1** From the welcome screen, select 



Place the drip pan in the upper position.  
To do so, lift and tilt the drip pan upwards to remove it, and place it in the upper position by following the instructions on the screen.

The tabs of the drip tray must fit into the slots

located above the doors so that the drip pan is pushed against the doors to the maximum.



Retrieve the cleaning tube from the hole located at the back of the drip tray, when this is in the lower position.

Insert this tube into the cleaning bottle filled with clean water.

Confirm  when this is done.

Cleaning is carried out automatically.

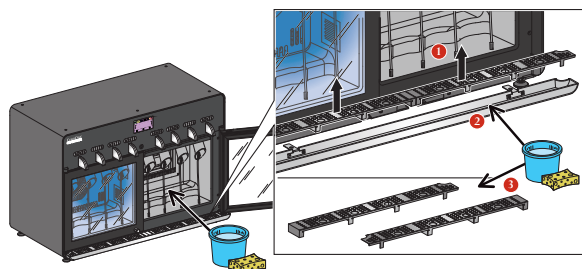
**4** Once completed, empty the contents of the drip pan into a sink, put the tube in its original location and replace the drip pan by tilting it forwards.

**!** If you lose the cleaning bottle, use a container with a volume of 250 ml (a glass of water, for example)  
A container with a volume greater than 500 ml might cause the rinse water to overflow from the drip pan.

## 2. MONTHLY CLEANING

It is important to regularly clean your appliance. We recommend you clean the following elements on a monthly basis:

### 1/ Cleaning the drip pan, grids and inside compartments

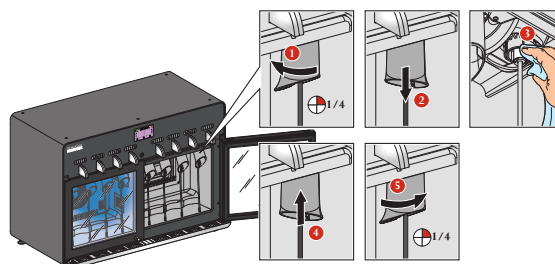


Clean these different elements with a damp sponge (1, 2, 3). The grids can be put in the dishwasher.

### 2/ Cleaning the filters at the end of the plunge tubes

- Remove the filters from the plunge tubes by pulling downwards (1)
- Rinse with warm water (2)
- Fit the filters back on the plunge tubes (3)

### 3/ Cleaning the seals




Dismantle the articulated head bottle socket by unscrewing it in an anti-clockwise direction (1, 2).

Clean the seal using a soft, damp cloth (3)

Reposition the articulated head by following the process in reverse (4, 5).

### 4/ Cleaning the outside of the appliance


Clean with a soft, damp cloth.

**!** *Tip* : lock measure dispensing on the touch screen  before cleaning the outside.

**!** *N.B.* : Never use harsh detergents and do not pour liquid onto the product.

*N.B.* : As part of normal operation and depending on weather conditions (temperature/damp), by generating cold air, the appliance may produce natural condensation. This condensation residue is collected in a tray located at the back of the appliance and is automatically removed by evaporation. There is therefore no need to empty the condensation drip tray.

### 5/ Cleaning the screen

Lock measure dispensing on the touch screen 

Use a glass-cleaning product and a soft cloth. Spray the product onto the cloth and clean the screen using the cloth.

**!** Never spray the product directly onto the screen.

Dry the screen

**Important** : a "cleaning detected" message may appear on the screen. Continue cleaning by thoroughly drying the screen. Once the screen is clean and dry, after 30 seconds the main screen will return.

### 3. MAINTENANCE PROCEDURES

If you have not taken out a maintenance contract with your exclusive EuroCave Professional distributor, **it is essential to carry out checks and maintenance procedures every 6 months in order to guarantee the longevity of your appliance.** Ask your EuroCave Professional retailer in order to ensure preventive maintenance of your appliance.




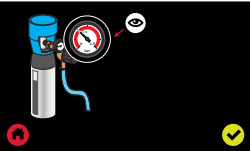
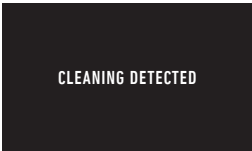




**Any work on the refrigerating unit must be carried out by a qualified refrigeration engineer, who, before restarting, will have to leak test the circuit. Likewise, any work on the electrical system will have to be carried out by a qualified electrician.**

# VI

## OPERATING FAULTS & WARNING MESSAGES

Visual warnings and possible faults	Causes	Corrective action
	<p>A/ The nitrogen cylinder is not open</p> <p>B/The nitrogen cylinder is empty</p> <p>C/The nitrogen cylinder is not properly connected</p>	<p>Click the warning message. Check whether the cylinder is open or closed. Open the nitrogen cylinder if it is closed. If it is already open, refer to cause B or C</p> <p>Close the cylinder and replace it with a new one (see Chapter 3.3 : Use/ replacement of the empty nitrogen cylinder)</p> <p>Check the connection of the tube to the nitrogen cylinder.</p>
	<p>A wine bottle is not properly connected to the machine or an articulated head is in the vertical position without a bottle</p>	<p>Click the warning message.</p> <p>Check all of the bottle necks connected to the machine.</p> <ul style="list-style-type: none"> <li>- Necks not chipped,</li> <li>- Upper part of the neck does not have any foreign bodies (cap, cork)</li> </ul> <p>Check the position of each articulated head. The articulated head must remain in an inclined position: if it is in a vertical position without a bottle, this will cause nitrogen to leak.</p> <p>Contact your customer service department if the problem continues.</p>
	<p>A wine bottle is not properly connected to the machine or several bottles have been changed without informing the screen</p>	<p>Click the warning message.</p> <p>This warning is not critical, you can continue to use the appliance normally but it is essential to resolve the leak quickly to prevent over-consumption of nitrogen.</p> <p>Check all of the bottle necks connected to the machine.</p> <ul style="list-style-type: none"> <li>- Necks not chipped,</li> <li>- Upper part of the neck does not have any foreign bodies (cap, cork)</li> </ul> <p>Contact your customer service department if the problem continues</p> <p>If several bottles have been changed without providing this information on the screen, this can cause the "slow leak warning" message to appear even though there is not actually a leak. In this case, click the warning message to make it disappear.</p>
	<p>Wine bottle empty</p>	<p>Replace with a new bottle</p>
	<p>The measure requested is more than the volume remaining in the bottle.</p>	<p>Choose a smaller measure or change the bottle.</p>

	<p>The temperature settings have not been reached for 24 hrs.</p>	<p>Ensure that the doors of the appliance are properly closed and that the door seals are adhering firmly to the appliance.</p> <p>The warning message will disappear as soon as the temperature setting is reached.</p> <p>If the problem continues, contact your customer service department.</p>
 <p>A wrench is displayed on the welcome screen.</p>	<p>Maintenance needs to be scheduled</p>	<p>If you have a current contract (in France), customer services will contact you to organise a maintenance call-out for your appliance.</p> <p>At the end of the contract, contact your customer service department to continue maintenance.</p>
	<p>The pressure gauge is not working correctly</p>	 <p>Click the warning message.</p> <p>Check the pressure level on the pressure regulator.</p> <p>If it is 0.6 bar, follow the instructions on the screen.</p> <p>Otherwise, call customer service department.</p>
	<p>Unusual activity has been detected on the screen.</p>	<p>If cleaning is underway, finish cleaning and dry the screen. The main screen will return after 30 seconds.</p>
<p>My wine is no longer flowing correctly from the tap</p>	<p>There may be an obstruction in the wine output circuit</p>	<p>Clean the strainer, launch a full rinsing process (changing of bottle with another label on the tap) (refer to IV.1.D).</p>
<p>My wine is no longer flowing correctly from several taps</p>	<p>It may be a problem with measure control</p>	<p>Clean the strainers, carry out a full rinse process.</p> <p>For each of the affected taps, change the bottle for another label (refer to IV.1.D), then calibrate.</p> 
<p>My bottle is having problems staying in place inside the articulated head</p>	<p>The neck or the seal are perhaps too damp</p>	<p>Dry the seal and neck then try again. If the problem continues, contact your customer service department.</p>
<p>The pressure is not equal to 0.6 Bars when I open my nitrogen cylinder</p>	<p>The pressure reducer has not been working correctly</p>	<p>Call your customer service department.</p>
		<p>Call your customer service department.</p>

## FREQUENTLY ASKED QUESTIONS

## VII

<b>Questions</b>	<b>Answers</b>
<p>What should I do if I forget my password?</p>	<p>Call your customer service department to have your password reset.</p>
<p>Can the product be flush-fitted?</p>	<p>Yes, provided that you observe the flush-fitting conditions. 5 cm at the sides + 10 cm behind + 5 cm at the top and breather hole &gt; see flush-fitting diagram (III.2)</p>
<p>Which nitrogen cylinder should I buy?</p>	<p>In France, the model is Aligal 1, containing 0.9 m<sup>3</sup> (or Aligal 12). Outside France, ask your retailer. The cylinder must meet the following specifications: 250 bars / 100% food quality nitrogen Connection complies with standard NFE29-650/C (Female connection on the right, diameter 21.7 mm, Pitch 1.814 mm, SI thread form)</p>
<p>Where can I obtain nitrogen refills?</p>	<p>In France, contact your nearest Air Liquide distributor. Outside France, contact your retailer.</p>

Is there an equivalent to Aligal?	You need to look for 100% food quality nitrogen.
How long does a nitrogen cylinder last? How many glasses can you serve with one cylinder?	It depends on the amount of glasses served per day. You can serve approximately 3,000 12.5cl glasses (i.e. 500 bottles).
How can I find out whether or not the nitrogen cylinder will soon be empty?	Simply consult the pressure gauge on the nitrogen cylinder's pressure regulator. When the pressure is below 30 bars, it means that the cylinder will soon be empty. The appliance will remind you to check every 15 days. When there is not enough nitrogen left to serve your wine by the glass, a warning message will also appear.
What should I do if one of the bottles no longer appears on the screen?	Change the bottle and enter a volume > 1 cl (IV.1.C)

## VIII

# PROTECTING THE ENVIRONMENT & SAVING ENERGY

### Disposing of packaging

The packaging used by EuroCave Professional is made from recyclable material.

After unpacking your appliance, take the packaging to a refuse collection point. For the most part, it will be recycled.

### Recycling: a caring gesture



Electrical and electronic equipment is potentially harmful to the environment and human health owing to the presence of hazardous substances.

You must never therefore trash electrical and electronic equipment with unsorted municipal waste.

When buying a new EuroCave product (wine cabinet, cellar conditioner, Vin au Verre 8.0, Wine Bar), you can entrust recycling of your old appliance to your EuroCave Professional retailer.

Talk to your EuroCave Professional retailer, he will explain the removal and collection procedures set up in the EuroCave Professional network.

In compliance with legislation on protecting the environment, your appliance does not contain C.F.C.s.

### To save energy

- Install your appliance in a suitable place and observe the temperature ranges given.
- Keep the doors open for as short a time as possible.
- Ensure that the door seal is in good condition and is not damaged. If it is, contact your EuroCave Professional retailer.
- Disable unused appliances by unplugging them and removing the power lead.

## IX

# TECHNICAL FEATURES & STANDARDS

## 1. TABLE OF FEATURES

Height	Width	Depth	Weight when empty	Recommended room temperature range	Consumption over 24hrs* (kWh)
735 mm	1,035 mm	585 mm	85 kg	10-35 °C / 50-95°F	1,621

Recommended temperature range for left-hand compartment: 6-15°C / 43-59°F

Recommended temperature range for right-hand compartment: 9-18°C / 48-64°F

Power input: 300 W

\*Consumption over 24hrs measured with an outside temperature of 25°C. Setting accuracy: +/- 1°C

## 2. STANDARDS

The product observes the following Directives of the Council of the European Union:

- Council directive 2014/30/EU concerning electromagnetic compatibility
- Council directive 2014/35/EU concerning low voltage

And complies with the following European standards:

- Safety of household and similar electrical appliances  
Particular requirements for commercial refrigerating appliances  
FR IEC 60335-1 (Ed.4) IEC 60335-2-89 (Ed.2)

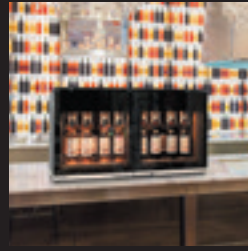
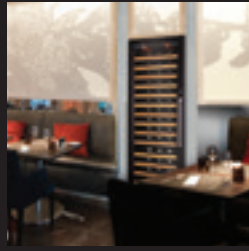
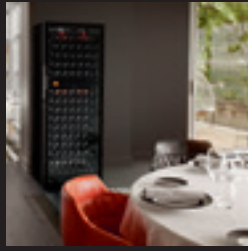
- EMC: electromagnetic compatibility – Emissions and immunity  
Methods for measuring the electromagnetic fields of electromagnetic appliances and similar apparatus in connection with human exposure  
EN 61000-6-3 (Ed 2007)  
EN 61000-6-1 (Ed 2007)  
EN 62311 (Ed 2008)

The product is certified according to food standards

\* EC 1935/2004

\* EC 2023/2006





Leader dans le domaine de la conservation, la présentation et le service des vins depuis plus de 40 ans, EuroCave vous propose des solutions adaptées à chacun de vos besoins. Armoires à vins, rangements, climatiseurs de cave, système de Vin au verre... n'hésitez pas à contacter votre revendeur EuroCave pour toute information complémentaire !

Leader in the wine preservation, presentation and service sector for over 40 years, EuroCave offers you solutions adapted to every one of your requirements. Wine cabinets, storage layouts, cellar conditioners, wine by-the-glass system... don't hesitate to contact your EuroCave (or AroundWine) dealer for further information!

Seit mehr als 40 Jahren führend im Bereich der Lagerung, der Präsentation und dem Ausschank von Weinen schlägt Ihnen EuroCave Lösungen vor, die jedem Ihrer Bedürfnisse angepasst sind: Wein-, Zigarrenklimaschränke, Weinkeller-Kompaktklimaanlagen, Geräte für den glasweisen Offenausschank, Weinkeller-Regalsysteme. Zögern Sie nicht länger, setzen Sie sich mit Ihren EuroCave-Händler in Verbindung, wenn Sie noch irgendwelche Fragen haben!

Líder en el campo de la conservación, presentación y el servicio de vinos desde hace 40 años, EuroCave le propone soluciones adaptadas a cada una de sus necesidades. Bodegas, estanterías, climatizadores de bodegas, sistemas de vinos a la copa... ¡Para toda información complementaria, no dude en contactar a su distribuidor EuroCave!

EuroCave, al meer dan 40 jaar toonaangevend op het gebied van het behoud, de presentatie en het serveren van wijn, levert oplossingen aangepast aan elke behoefte. Wijnkasten, opbergsystemen, klimaatregelaars, Vin au verre-systeem... neem gerust contact op met uw EuroCave-dealer voor aanvullende informatie!

Leader nel settore della conservazione, della presentazione e del servizio dei vini da più di 40 anni, EuroCave vi propone delle soluzioni adatte a ciascuna delle vostre esigenze. Armadi per vini, sistemi di stoccaggio, climatizzatori da cantina, sistema di Vino al bicchiere... non esitate a contattare il vostro rivenditore EuroCave per qualsiasi informazione complementare!

作为红酒储藏、陈列和服务的佼佼者，在过去的40年，EuroCave一直致力于为您量身定制适合您的方案。EuroCave(环球葡萄酒)的经销商竭诚为您提供任何关于酒柜、储藏布局、酒窖调节、杯装系统红酒问题的资料。

身為紅酒儲藏、陳列和服務的佼佼者，過去40年，EuroCave一直致力於為您量身定制適合您的方案。EuroCave(環球葡萄酒)的經銷商竭誠為您提供任何關於酒櫃、儲藏布局、酒窖調節、杯裝系統紅酒問題的資料。

