

Compact Tiered Z Bases



8 BOTTLE TIERED Z BASE

Full Wine Bar in an extremely compact package. Perfect for Front Bar and Back bar installations where space is always at a premium. Available in 6 bottle and 8 bottle tiered standard units. Each bottle has a stainless steel wire retaining ring; wine tap; individual nitrogen port and isolation valves.

TIERED Z	DISPOSABLE NITROGEN CYLINDER	DUAL STAGE REGULATOR
6 BOTTLE	875.00	940.00
8 BOTTLE	975.00	1040.00
12 BOTTLE	1,375.00	1,440.00
	Includes low pressure regulator, 1 disposable nitrogen cylinder, Wine Taps. <i>Each cylinder will dispense 15L of wine!</i>	Dual stage regulator system. High pressure refillable nitrogen cylinder not included and is required. Obtain high pressure refillable nitrogen cylinder locally.

Stainless Steel Z Base



3 BOTTLE RED WINE Z BASE

This handsome wine preserving and dispensing system is economical in size and cost yet it has all the professional functions you need to create or add to a high quality by-the-glass wine program. Compact modular design is easily expanded or adapted to any front or back bar. Available in 3, 4, 6 and 8 bottle standard units. Each bottle has a stainless steel wire retaining ring; wine tap; individual nitrogen port and isolation valves.

Z BASE	DISPOSABLE NITROGEN CYLINDER	DUAL STAGE REGULATOR
3 BOTTLE	360.00	425.00
4 BOTTLE	410.00	475.00
6 BOTTLE	610.00	675.00
8 BOTTLE	810.00	875.00
	Includes low pressure regulator, 1 disposable nitrogen cylinder, Wine Taps. <i>Each cylinder will dispense 15L of wine!</i>	Dual stage regulator system. High pressure refillable nitrogen cylinder not included and is required. Obtain high pressure refillable nitrogen cylinder locally.

Wine Dispensing Machines



6 BOTTLE SINGLE TEMPERATURE REFRIGERATED CABINET

Our machines stand apart, engineered to fit the wine bottle for optimal cooling and super compact size. No bulky cabinets taking up valuable space and blocking views. Unique 'thru the top' bottle loading for quick bottle changes and unencumbered countertops. On the bottle wine taps eliminate gas line tangles and simplifies cleaning. Our streamlined machines provide temperature control combined with nitrogen preservation to insure optimum quality and profitability from your wine by-the-glass program.

- Compact —only 7" deep
- Any finish: metals; lacquer; clear or tinted hardwoods
- Mirror polished stainless steel doors and trim
- Triple thermal pane glass — one or two sides
- Built in lighting
- Unique top opening designed to free up work areas
- Variable cooling zones
- Zero clearance venting
- **24 years** of experience

NitroTap™ Ltd.
Designs & Devices

100 Child Street Warren, RI 02885 Pricing and size options available @
401-247-2141 401-247-2270 Fax <http://www.nitrotap.com>



WINE SYSTEMS

Wine By-The-Glass

Dispensing Systems

For Restaurants and

Wine Lovers

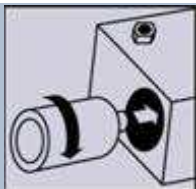
NitroTap™ Ltd.
Designs & Devices

Wine Seller 5L



A complete wine preserving and dispensing system in a very compact package. Designed for convenient by-the-glass service from 5L and larger bottles. Includes self contained wine bottle stand / gas supply base; large format wine tap; 1 disposable nitrogen cylinder.
 Dimensions: 8" L x 7" W x 5" H.
 Price: 195.00 ea

Our NitroTap systems preserve and dispense your premium wines under a blanket of pure nitrogen gas. Simply pull the cork once and enjoy your fine wine at its peak, glass after glass.



Step One

Remove plastic cap from cylinder neck. Carefully place cylinder neck through ring of gas stand. Align the threaded cylinder neck with the screw threads of the regulator. Rotate the cylinder clockwise until hand tight. Do not cross the threads and do not force.

Wine Seller 3L



Finally, a system for 3 Liter bottles in a very compact package! Designed for convenient by-the-glass service from 3L bottles. Includes wine bottle stand, gas regulator manifold; 3L wine tap ; 1 disposable nitrogen cylinder.
 Dimensions: 9" L x 5" W x 6.5" H
 Price: 175.00 ea



Step Two

Clean the tap thoroughly before using. Be sure that the rubber stopper is dry. Depress the tap handle and hold down. Insert the tap into the bottle. Release the handle.

Wine Seller 101 B



Designed for high quality by-the-glass sales from 750ml and 1.5L premium wines. Includes attractive base/bottle stand ready for custom branding or a special finishes. Great for the home, on-premise promotions, Clubs, special functions and Wine shops. A great taste to remember!
 Dimensions: 9" L x 4.25" W x 5" H.

Price: 138.00 ea -decorative black finish
 As pictured : 150.00 ea - Oak finish
 Additional Tap (EA) 32.50
 Additional Port (Ea) 36.00



Step Three

Plug the tap into the nitrogen port. Nitrogen flows automatically. Partially remove the tap to allow the nitrogen flow to purge air from the neck of the bottle.

Wine Seller 101

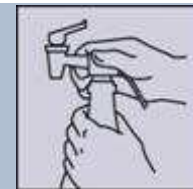


For high quality, no frills preservation. Includes low pressure regulator; wine tap sized for 750ml and 1.5L bottles and 1 disposable nitrogen cylinder. (Tap can be sized 3L and 5L bottles upon request)
 Price : 95.00 ea



DISPOSABLE NITROGEN CYLINDER PRICING

1-11	12.00 EA
12-47	9.50 EA
48-95	9.00 EA
~Ships as a hazardous material	
~Additional freight charges apply	
~Each cylinder will dispense 15L of wine	



Step Four

Fully insert the tap to seal the bottle. Be firm but do not force. Dispense a small portion of wine to remove the remaining air from tap. Always unplug tap before changing wine bottles.