



2020
Product Catalogue
2020

"DURAVIN + can preserve professionally both still and sparkling wines"



"DURAVIN is a compact and small device suitable even for your home"

INTRODUCTION

Winefit is a leading company providing innovative solutions for a professional drink service and preservation



"The new EVO combines high-tech and innovation making it the right device for every need"



Winefit is a modern and innovative company, born from the passion for wine of its founding members, and has revolutionized the tasting by the glass. Protected by numerous international patents, Winefit invents the way to guarantee the **highest quality** in a **new form**, to offer wine by the glass in a **practical**, non-invasive way and with **far less investments than to the obtainable benefit**. Offer a service by the glass in line with the new trends in the consumption of good wine, with professional means and with the certainty of maintaining a **long lasting quality** for weeks after opening the bottle, it is the primary objective of our technicians and designers, every day ... always!

We are always looking for new solutions to create a unique experience for the pouring of your best wines, our equipment allow you to evolve and modernize your business with the most advanced criteria always maintaining a tailored perspective for each customer.

"Winefit ONE is a handy and compact instrument for a professional wine by the glass service"



"The TOP CHILLER range allows you to always serve your best bottles at the right temperature"

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"The CUBO range is the right compromise between elegance, practicality and a measured investment for a professional service"



*data sheets available separately

WINE BY THE GLASS

Discover the countless advantages the delivery of wine by the glass and the preservation with Winefit systems

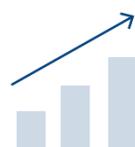
The benefits of a service with a Winefit preservation system are unlimited and allow you to satisfy a modern and sophisticated clientele, it won't be anymore a question of tasting a simple glass of wine but of offering one broader and more complete experience.



- **Maximize** your sales possibilities from your best wines and **create greater profits** for your business



- It also **loyalizes** the more demanding customers and **sophisticated**



- **Eliminate your losses** of a standard service, **increasing your revenues**



- High accessibility to wines for a public of **youngsters and wine-lovers**; offer small tasting doses **increasing your sales chances**



- Open **vintage bottles** by the glass satisfying the most exigent customers
- Open a **wide range of wines by the glass**, enhancing guests' experience
- Heavy **rotation of stuck wines** in your cellar



- **Pouring doses control**



- **Preservation of organoleptic features** for many weeks



- **Create multiple combinations** for your **wine/dish pairings**, enhancing the culinary experience



- **Sales control**

INNOVATIVE WINEFIT SYSTEM

A world of unique characteristics given from the perfect synthesis between practicality and new generation technology

The **Winefit** concept revolutionizes and places wine service in a different light and perspective.

We have tried with our experience and know how to improve the idea of existing systems on the market and to create something more effective and suitable for a professional service, not forgetting that a fast cleaning system and practical use are the key to making it an industrialized and suitable product for any environment.

The heart of this revolution is definitely our special cap 2.0 that allows an unlimited wine by the glass service with just one piece of equipment and an investment affordable also by wine by the glass service new comers.



DISADVANTAGES - OLD CONCEPT DISPENSER

NUMBER OF BOTTLES AVAILABLE:
an old dispenser allows you to insert only an equal number of bottles to the positions into the device

ADVANTAGES - WINEFIT CONCEPT

NUMBER OF BOTTLES AVAILABLE:
the special cap system allows you to expand in an unlimited way your range of wines by the glass, in fact it is the cap to maintain the pressure in the wine itself

ADVANTAGES - WINEFIT CONCEPT

INVESTMENT WELL PROPORTIONATE:
unlimited drink with one appliance makes a palatable quality by the glass service for those who want start with a limited investment

DISADVANTAGES - OLD CONCEPT DISPENSER

HIGH INVESTMENT:
in order to expand its range of wines by the glass you must purchase many dispensers

DISADVANTAGES - OLD CONCEPT DISPENSER

BULKY INSTALLATION:
always working with external cylinder, additional space is needed for the positioning and encumbrance thereof; in addition, the risk of losses is greatly increased of external gas.

ADVANTAGES - WINEFIT CONCEPT

INSTALLATION PLUG&PLAY:
Winefit is the only device which boasts fully integrated technology and a system of use plug & play, for the saving of time and costs of installation.

ADVANTAGES - WINEFIT CONCEPT

MAINTENANCE SIMPLE:
The only maintenance to be performed is the washing of special caps, where every circuit is independent and never in contact with the device. The machine is totally free of maintenance and, if it does not come washing done recommended on the cap, the machinery does not suffer any block

DISADVANTAGES - OLD CONCEPT DISPENSER

EXPENSIVE MAINTENANCE:
washing of the machinery is to be carried out with extreme regularity, being the circuit indoor. Failure to maintain implies the block of the entire machinery.

WINEFIT EVO

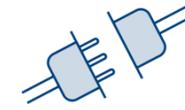
The new system for a professional dispensing by the glass of Winefit



Winefit EVO is the newest range of products by Winefit, suitable for a **pro public** that perfectly combines all the advantages of the previous ranges with a wide range of **innovative and high-tech solutions**.

The new device offers **unlimited possibilities** concerning your way of **servicing by the glass**, it eliminates completely your losses and it allows you to **manage every aspect** of your EVO machine. The special cap system patented by Winefit, thanks to the SMART FLEX™ technology, grants an unlimited extensive concept of your wine by the glass concept and it avoids **any kind of maintenance** connected to the everyday use.

The evolution from previous ranges grants a plug&play **installation** and an **immediate use** of the device, this avoiding any kind of installation for the gas tank and after-sale problem on any gas circuit leakage, with also a **big save of space**. An attractive made in Italy design plus an unique **elegance** and **silentsness** make the new EVO a device suitable to furnish any professional or household ambient also because its capability of being totally built-in.



PLUG&PLAY SYSTEM



NO INSTALLATION FOR THE GAS



DOUBLE GAS CYLINDER SYSTEM INTEGRATED



SPECIAL CAPS SYSTEM WITH I-SMART FLEX™



ACCESS CONTROL



POWER COOLING PLUS™ DOUBLE COOLING SYSTEM



POWER COOLING™ REFRIGERATION SYSTEM



ELECTRONIC DOOR LOCKING SYSTEM - E-LOCK SAFE™



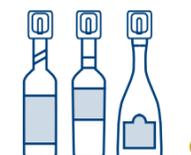
YOUR WINE DATABASE ALWAYS AVAILABLE



TOUCH SCREEN 5"



ALERT SYSTEM

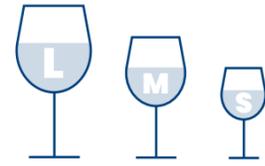


UNLIMITED RANGE OF WINES



SPECIAL CAP 2.0 WITH I-SMART FLEX™ TECHNOLOGY

Pure innovation for your EVO machine



3 ADJUSTABLE DOSES AVAILABLE



W-CLOUD™
YOUR PLATFORM
TO MANAGE EVO



SELF-SERVICE MODE
WITH NFC/RFID CARD
SYSTEM



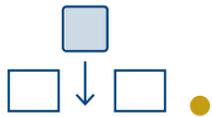
CASHIER SYSTEM
CONNECTION



UPDATE SYSTEM AND
AUTO-UPDATE SYSTEM



NO MANTENAINCE



BUILT-IN



PRESSURIZE BOTTLE
SYSTEM WITH QUICK
SAFE MODE™



S.R.C.™
SERVICE REMOTE
CONTROL

*The new EVO
combines high-tech
and innovation
making it a device
suitable for any need*

this symbol refers to all features that are available on EVO and that can't be found on any similar device on the market

Winefit opens a new avantgarde of the wine-by-the-glass serving: thanks to its **special cap technology** you can have available, with only one dispenser, an **unlimited range of bottles** by the glass. Through the particular engineering of the special cap, that is required for each opened bottle and it seals it perfectly, you can pull out the wine bottle without losing the benefits of the controlled atmosphere by inert gas. Our cap fits on the most part of bottles, including screw caps.

Our last high-tech release is the **I-SMART FLEX™ technology** that, in combination with our special cap, makes extremely **easy** and **fast** the exchange of any bottle even under intense service conditions. This grants also the possibility of having an **extremely high control over all bottles** thanks to the integrated memory that lies on each cap.



Opening bottle date, a fundamental information before serving a glass



Residual wine quantity in the bottle with safety block for pouring



Complete wine data sheet with automatic recognition system by the device



Automatic decodification at the end of the bottle



Communication of data to the machine



ONE

Compact
Line and
practicality

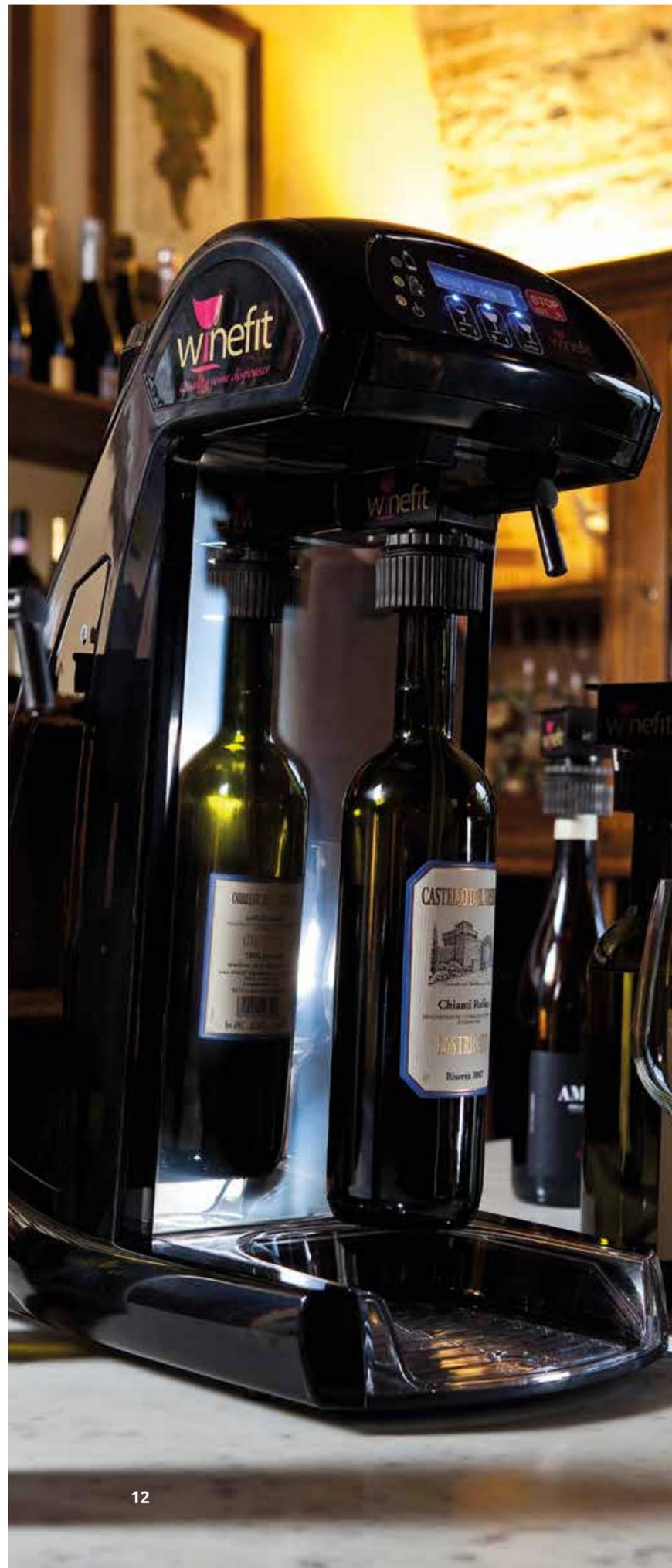
Thanks to its characteristics the Winefit system is suitable for both professional use (restaurants, wine bars, hotels, wine bars, etc.) and home use for real wines Lovers.



ONE : FEATURES

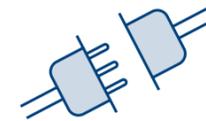
Display: the practical display allows to choose the quantity to dispense: tasting button, full glass button and free delivery button.

Special cap: with the revolutionary cap and with one machine you can open an unlimited number of bottles between 0.375lt and 1.5lt. Thanks to an exclusive technology the cap Winefit regulator revolutionises the concept of the quality of the wine ensuring the best result with the smallest footprint.



ONE Advantages

One dispenser for many open wines by the glass at the same time



SYSTEM PLUG & PLAY

Installation and use Immediate: Insert the cable into the socket and start working right away! Finally avoid costs and waiting for installation by the technical service



FREE OF MAINTENANCE

Thanks to the special cap system your Winefit machine no longer needs long and expensive maintenance



ADJUSTABLE MULTIPLE DOSES

Two programmable doses on the machine will allow you to have the right dose for your service



SPECIAL CAPS UNLIMITED

The special 2.0 cap allows you to be able to open an unlimited number of bottles with one dispenser



DECANTER (OPTIONAL)

Special decanter that allows you to oxygenate the wine already during pouring. The Winefit Decanter guarantees the bouquet of a wine praised, without waiting for the traditional process involved



NO INSTALLATION FOR GAS

The cylinder system integrated in the machinery allows to reduce its installation space and avoid gas leaks externally



AUTOMATIC CLEANING

At the end of each delivery one gas-based spray guarantees maximum cleaning from any wine residues



MINIMUM DIMENSION

All your service to be poured into a small cup space, allowing you to place your machinery everywhere

The ONE model guarantees a drink professional in the minor possible space.

CUBO

Design and high-precision

Its steel structure and its design make it a product suitable for the most sought after premises.



CUBO : FEATURES

Display: the practical display allows to choose the quantity to dispense: tasting button, full glass button and free delivery button.

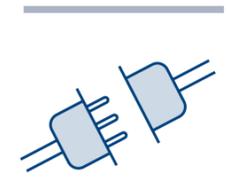
Special cap: with the revolutionary cap and with one machine you can open an unlimited number of bottles between 0.375lt and 1.5lt. Thanks to an exclusive technology the cap Winefit regulator revolutionises the concept of the quality of the wine ensuring the best result with the smallest footprint.

HP (HIGH PRECISION) technology: thanks to the new HP technology you will have always the highest accuracy on the your dose of wine.



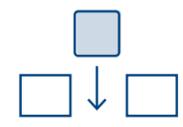
CUBO Advantages

Steel and built-in make it one instrument of maximum precision for the service of the finest wines



SYSTEM PLUG & PLAY

Installation and use Immediate: Insert the cable into the socket and start working right away! Finally avoid costs and waiting for installation by the technical service



BUILT-IN

Possibility of installation in professional or domestic rooms. Place the device also inside custom-made furniture or wall-mounted wine corner



DECANTER (OPTIONAL)

Special decanter that allows you to oxygenate the wine already during pouring. The Winefit Decanter guarantees the bouquet of a wine praised, without waiting for the traditional process involved



FREE OF MAINTENANCE

Thanks to the special cap system your Winefit machine no longer needs long and expensive maintenance



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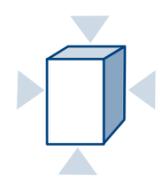
TECHNOLOGY HP (HIGH PRECISION):

Thanks to new HP technology you will always have the maximum accuracy on your dose of wine



ADJUSTABLE MULTIPLE DOSES

Two programmable doses on the machine will allow you to have the right dose for your service



MINIMUM DIMENSION

All your service to poured into a small cup space, allowing you to place your machinery everywhere



NO INSTALLATION FOR GAS

The cylinder system integrated in the machinery allows to reduce it installation space and avoid gas leaks externally

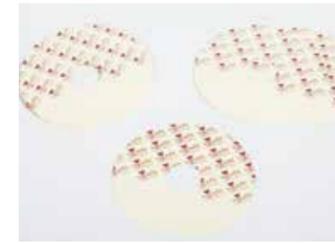
ACCESSORIES

All the accessories you may need for a correct serving of your glass of wine.



In the wine pouring every detail is important and we want to put you in the best service conditions.

In addition to standard accessories and consumables, we offer you a series of options that are essential for giving the right value at the serving service, to entice your customers more to a drink by the glass and make your environment a point of reference for a certain consumption of wine for enthusiasts and professionals



WINE MARKERS

Practical drip guards are useful for write the name of the wine you serve or that you have for tasting. Possibility of customization.



ARGON GAS CYLINDERS

The use of food argon gas allows to have the highest quality on the conservation of wines.



WINEFIT WINE CARDS

The refined Winefit wine lists are one indispensable tool to create your wine list by the glass. Possibility of customization



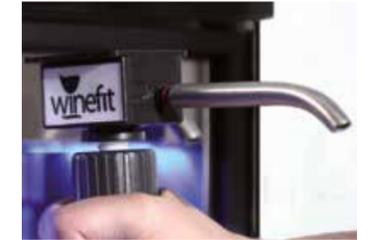
SPECIAL CAPS 2.0 FOR ONE

The revolutionary cap that applies to the bottle, not being part integrated in the dispenser, allows with a single machine to open an unlimited number of bottles of any size between 0.375lt and 1.5 lt. Supplied in blister packs of 2 pcs.



SPECIAL CAPS 2.0 FOR CUBO

The revolutionary cap that applies to the bottle, not being part integrated in the dispenser, allows with a single machine to open an unlimited number of bottles of any size between 0.375lt and 1.5 lt. Suitable for HP technology. Supplied in blister packs of 2 pcs.



SPECIAL CAP 2.0 FOR EVO

The revolutionary cap that applies to the bottle, not being part integrated in the dispenser, allows with a single machine to open an unlimited number of bottles of any size between 0.375lt and 1.5 lt (check bottle format compatibility with EVO). Special nozzles for Winefit EVO. Supplied in blister packs of 2 pcs.



DECANTERS

Special decanter that allows you to oxygenate the wine already during the pouring. The Winefit Decanter guarantees the bouquet of a decanted wine, without waiting for the traditional process involves



WINEFIT TROLLEY

The winefit trolley is the most practical solution to bring your own professional kit always around.



RFID CARD READER / WRITER

Accessory to be combined with the reading system / writing RFID cards for self-service mode on Winefit EVO.



Winefit EVO RFID CARDS

RFID cards allow you to use the self-service version of the EVO model. Personalize your cards and make them a unique loyalty item for yours customers

DURAVIN⁺

Finally preserve your still and sparkling wines and make your wine experience unique.



Finally you will have the opportunity to create a unique drink by opening any bottle to drink.

The new range allows you to significantly increase the quality of your service both with regard to wines and other alcoholic drinks such as beer, cocktails, etc .. Your great wines and your champagne can be finally served by the glass with unprecedented preservation and not sacrificing a traditional service presentation of your bottles.



Vantaggi DURAVIN+

Have you ever thought about tasting perfect? We finally provide you all the right tools to do it.



VACUUM:



Removing oxygen with a vacuum controlled with extreme precision, effectively preserves the wine without any risk for its organoleptic structure. The accuracy of the vacuum is essential to ensure that the maximum retention period is reached without any damage to the structure of the wine. If he comes removed an insufficient amount of air from the bottle, the wine will continue to oxidize, removing too much air negative pressure will attract mild esters and phenols from wine, negatively influencing the bouquet and "dampening" the taste.



SPARKLING WINE PRESERVATION



Our technology introduces a pressure of CO2 precisely calibrated in a bottle of sparkling wine, thus creating a pressure balance and preventing the possible escape of CO2 from the wine same. A cap with non-return valve comes inserted into the bottle and acts as an airtight seal; the cap therefore keeps CO2 under pressure inside the cylinder and allows to keep the perlage for a long time some wine.



GLASS FROSTER



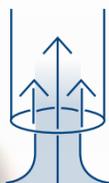
The rapid cooling system from us conceived allows to have ample advantages for professional use:

- reduces the use of ice
- reduction of bacteria inside the glass up to 90%
- neutralizes bad smells present
- instant cooling of any type of glass or chalice.



*Details available separately in the product data sheets

DURAIVACU



- USE: Still Wines
- PRESERVATION: 2 Weeks
- POWER SUPPLY: 24V DC
- POWER CONSUMPTION: 60W



DURAI FROST



- USE: Wine - Beer - Cocktail Glasses
- FREEZING MODE: Manual & Preset Time
- POWER SUPPLY: 24V DC
- POWER CONSUMPTION: 75W



DURAI PERL



- USE: Sparkling Wines
- PRESERVATION: 2 Weeks
- POWER SUPPLY: 24V DC
- POWER CONSUMPTION: 60W



DURAI COMBI



- USE: Sparkling & Still Wines
- PRESERVATION: 2 Weeks
- POWER SUPPLY: 24V DC
- POWER CONSUMPTION: 60W



DURAVIN

A simple and economical solution for developing your wine by the glass for still and sparkling wines.

From Winefit's experience comes the new DURAVIN® system, an innovative solution that will immediately allow you to expand your wine range by the glass.

Once a bottle of wine is opened, it begins an inexorable process of oxidation, inevitably limiting quality by the glass. Opening a sparkling wine, on the other hand, leads to an even faster degenerative process with your bubbles quickly losing intensity, making it unpleasant to the palate.

Some small tools available on the market such as hand pumps, air removing caps or stoppers are simply band aids that do not actually significantly slow down the oxidation and degeneration process, making the bottle quickly unsuitable for your drink.

With DURAVIN you can preserve the organoleptic quality of your wines for 3 to 5 weeks, enabling you to pour even the most valuable wines.

How is this possible? By inserting a neutral gas heavier than air (Argon) into your bottle, for still wines and by using the innovative DURAVIN technology and inactivating the bottle with CO₂, for sparkling wines, this will keep your bubbles vibrant for a long time.



EASY TO USE



MINIMAL DESIGN



PRESERVED FLAVORS



LONG-LASTING STORAGE



QUICK RETURN ON INVESTMENT



MINIMUM INVESTMENT

Benefits of DURAVIN

1. EASY TO USE:

the lever allows you to introduce just the right amount of gas.

2. QUICK INSTALLATION:

it takes less than a minute to screw-on the cylinder (may vary depending on model) on the head of the DURAVIN.

3. SOLID PRODUCT:

its steel and brass finishes makes it an extremely solid product. Moreover, the PRO version features a column with supports, making it very stable.

4. MINIMUM ENCUMBRANCE:

all DURAVIN products can be easily moved to desired locations.



DURAVIN CS (Compact Still)

- **Preservation:** 3 to 5 weeks
- **Number of inertization:** up to 180 (with 0.221 argon canister) - other cylinders are available
- **Included accessories:** 3 Safelock caps + 1 canister
- **Gross weight - net:** 1.9kg - 0.53kg
- **Package dimensions - product:** External dimension. 515 x 315 x 110 - 16h x 6 x 16cm
- **Part No.:** WIN.DURAV001



DURAVIN PRO-S (Pro Still)

- **Preservation:** 3 to 5 weeks
- **Number of inertization:** up to 300 (with 0.421 argon canister) - other cylinders are available
- **Included accessories:** 3 Safelock caps + 1 canister
- **Gross weight - net:** 3.2kg - 1.1 kg
- **Package dimensions - product:** External dimension. 515 x 315 x 110 - 33h x 11 x 11 cm
- **Part No.:** WIN.DURAV002



DURAVIN CB (Compact Bubble)

- **Preservation:** 3 to 5 weeks
- **Number of inertization:** up to 130 (with 0.31 CO₂ canister) - other cylinders are available
- **Accessories supplied:** 1 special sparkling wine cap + 1 pressure gauge + 1 canister
- **Gross weight - net:** 1.9kg - 0.53kg
- **Package dimensions - product:** External dimension. 515 x 315 x 110 - 15h x 6 x 12cm
- **Part No.:** WIN.DURAV003



DURAVIN PRO-B (Pro Bubble)

- **Preservation:** 3 to 5 weeks
- **Number of inertization:** up to 130 (with 0.321 CO₂ canister) - other cylinders are available
- **Accessories supplied:** 1 special sparkling wine cap + 1 pressure gauge + 1 canister
- **Gross weight - net:** 3.5kg - 1.4kg
- **Package dimensions - product:** External dimension. 515 x 315 x 110 - 43h x 18 x 11 cm
- **Part No.:** WIN.DURAV004



TOP CHILLER

In a few minutes...
cold at the right point!

With Top Chiller it takes just a few minutes to bring bottles of wine, champagne, beer or mineral water at the desired temperature. Also excellent for cans and plastic bottles. Simple to use thanks to flexible adjustment and individual, it allows to always obtain the cooling suitable for every type of wine, enhancing its aroma and taste. Top Chiller, in the models from counter (T2 and T3) and in the version with cabinets (F3) for three bottles located ideal for use in wine bars, bars, restaurants, hotels, exhibition stands, banquets and weddings. Also very useful at home for a friendship toast.

Top Chiller is compact, elegant, handy and fits nicely in every decor. With Top Chiller the problem of having a sufficient reserve of drinks is easily fixed.



T2

Width	60,5 cm
Depth	28,3 cm
Height	44,5 cm
Weight (without liquid)	35kg
Supply	230V 50Hz
Consumption	265W 2kWh/24h
Bottle Capacity	2



F3

Width	63,0 cm
Depth	37,0 cm
Height	72,0 cm
Weight (without liquid)	60kg
Supply	230V 50Hz
Consumption	320W 2,5kWh/24h
Bottle Capacity	3



T3

Width	55,0 cm
Depth	50,3 cm
Height	42,9 cm
Weight (without liquid)	45kg
Supply	230V 50Hz
Consumption	320W 2,5kWh/24h
Bottle Capacity	3



F2

Width	50,0 cm
Depth	37,0 cm
Height	72,0 cm
Weight (without liquid)	45kg
Supply	230V 50Hz
Consumption	265W 2kWh/24h
Bottle Capacity	2



WINE CELLARS

Your wines have never been so protected

The range of Winefit wine cellars allows you to meet your needs for the maintenance of yours best labels at the correct temperature and humidity.

A refined design and a solid product are the key to an adequate service of the wines in any condition. The compressor technology present in all models (except SWS12T) guarantees maximum cold performance even in extreme situations.

Our built-in models also allow you to optimize your spaces and harmoniously integrate them cellars in every room.



SWS-165

Energy Class:	B
Bottle Capacity	165
Voltage/ Frequency	220 - 240V / 50Hz
Temperature Range	
Upper Zone	5 - 12°C
Lower Zone	12 - 20°C
Installation	Built-in/Freestanding
Product Dimensions (WxDxH)	595x695x1760

SWS-17

Energy Class:	A+
Bottle Capacity	14
Voltage/ Frequency	220 - 240V / 50Hz
Temperature Range	5 - 20°C
Installation	Freestanding
Product Dimensions (WxDxH)	480x430x508

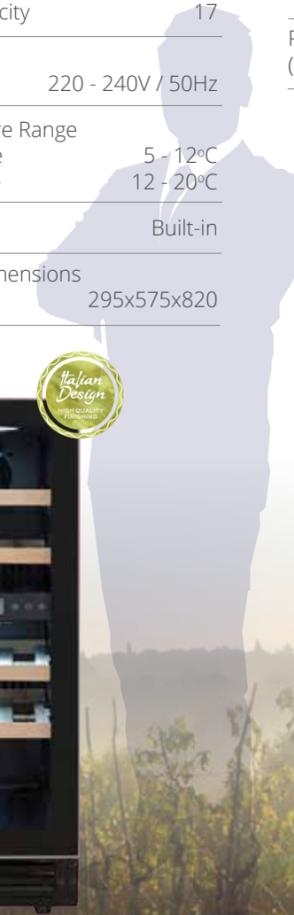
SWD-17

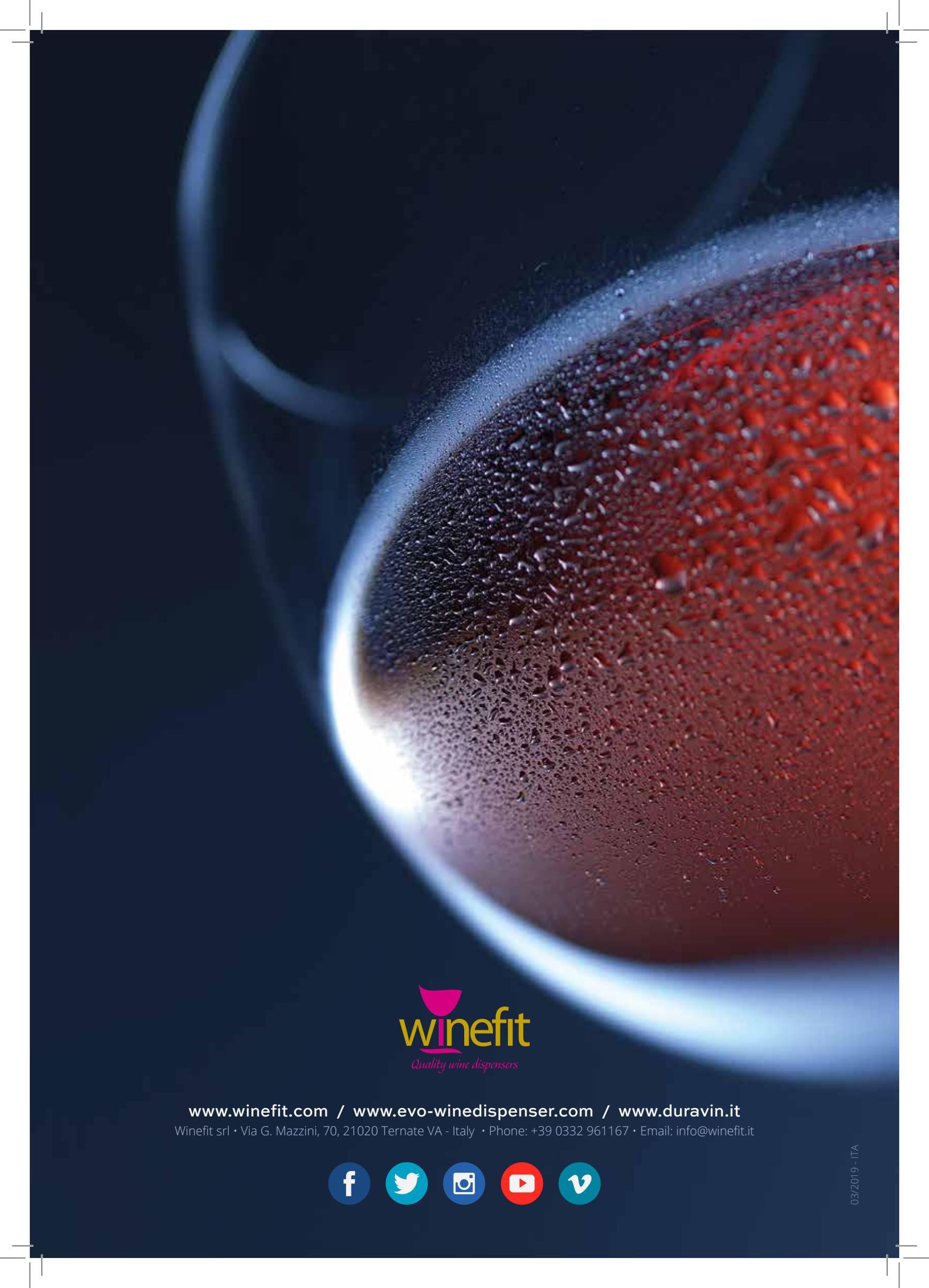
Energy Class:	B
Bottle Capacity	17
Voltage/ Frequency	220 - 240V / 50Hz
Temperature Range	
Upper Zone	5 - 12°C
Lower Zone	12 - 20°C
Installation	Built-in
Product Dimensions (WxDxH)	295x575x820



SWS-12T

Energy Class:	A
Bottle Capacity	12
Voltage/ Frequency	220 - 240V / 50Hz
Temperature Range	11 - 18°C
Installation	Freestanding
Product Dimensions (WxDxH)	345x492x478





www.winefit.com / www.evo-winedispenser.com / www.duravin.it
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