

POD BAR

PRESERVATION SYSTEMS & CABINETS



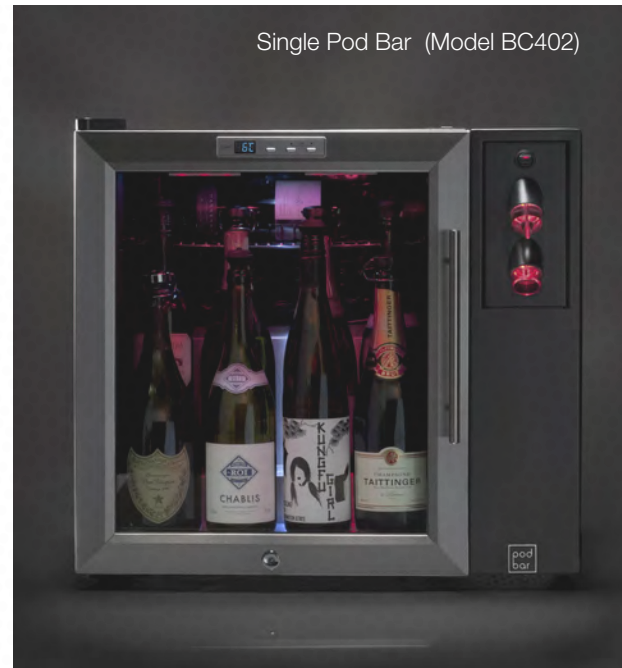
FEATURES



The Pod Bar range consists of stunning, beautifully lit counter top refrigeration along with an integral *Le Verre de Vin* Tower; available in the following standard configurations: the Single Pod Bar, the Twin-Pod Bar (also available in vertical configuration, Verti-Pod Bar), the Tri-Pod Bar and the Quad-Pod Bar.

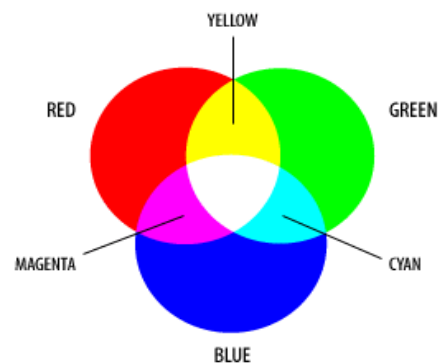
With their innovative, modular design, the perfect Pod Bar can be created to fit easily into any bar, and they are flexible enough to allow extra Pods to be added later, without the need for further investment in wine-preservation technology.

The Pod Bar is ideal for on-trade operators looking to maximise their wine & Champagne 'by the glass' sales, for wine merchants and retailers to offer a 'try before you buy' service, or for discerning wine lovers looking for the perfect solution for their wine collection at home.



Features

- Incorporates proven *Le Verre de Vin* still wine & Champagne preservation technology
- Proven reliability
- Sophisticated contemporary design
- Preserves an unlimited number of opened bottles for up to 21 days
- Ideal 21st century service – poured in front of the customer, direct from bottle to glass ('Perfect Serve')
- Fitted with contemporary multi light resealing nozzles, featuring 7 different colours to choose from
- Interactive reseal process: the nozzles turn amber, before changing to green when the bottle is re-sealed
- LED mood lighting – choose from 7 colours & change at the touch of a button
- Pinpoint digitally controlled temperature chamber(s) for red wines, white wines & Champagnes
- Compressor refrigeration technology – temperature range: 4-18°C
- A capacity of 12 bottles per refrigeration chamber
- Full-width double-glazed doors (lockable)
- A selection of internal shelving
- Simple and quick for staff to use
- Eco-friendly low voltage *Le Verre de Vin* system



Colour range of resealing nozzles & LED mood lighting.

TECHNICAL DETAILS

Twin Pod Bar (Model BC404)

Quad Pod Bar (Model BC406)



Electrical Specification

Le Verre de Vin Tower Unit:

- Power Supply: 24V DC.
- Power Consumption: 60W (av)
- Supply via safe 24V Power adaptor

Pod Fridge:

- Power supply: 110 or 220V (+/- 10%) fixed
- Power consumption: 0.52kwh/24h (max)
- Fusing: each Pod Fridge Module requires 1 power supply socket; plug tops are fused

Pod Bars are CE approved in Europe and ETL approved in the USA & Canada.

Performance

Tower Unit:

- Resealing time: 2-5 seconds – optimum preservation level is reached every time.

Pod Fridge:

- Maximum 1775.28 BTU's
- Capacity: 12 standard 75cl bottles
- Digitally selected temperature control: 4-18°C (40-64°F)

Materials & Finish

Pod Bars have a black cabinet with stainless steel doors and stainless steel door handles. The integral *Le Verre de Vin* Tower system is produced in mild stainless steel with a black finish.

The Correct Siting

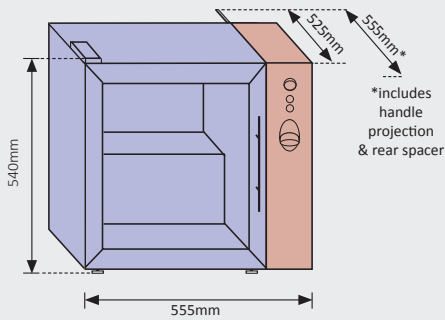
Pod Bars are ideal for bar top, table top or shelf mounting. To ensure correct operation, it is essential that the Pod Bar is located in a well-ventilated area (allow at least 50mm air flow around the entire cabinet), away from direct sunlight or any other heat source, such as spot lights, glass washers, ovens etc. The Pod Bar is designed to operate at an ambient temperature between 16-22°C (60-72°F). Position the Pod Bar in your chosen location completely level using the adjustable feet of the cabinet, otherwise you may experience problems opening and closing the door(s) and it may compromise the fit of the door gaskets as well as causing excessive vibration.

Optionally available

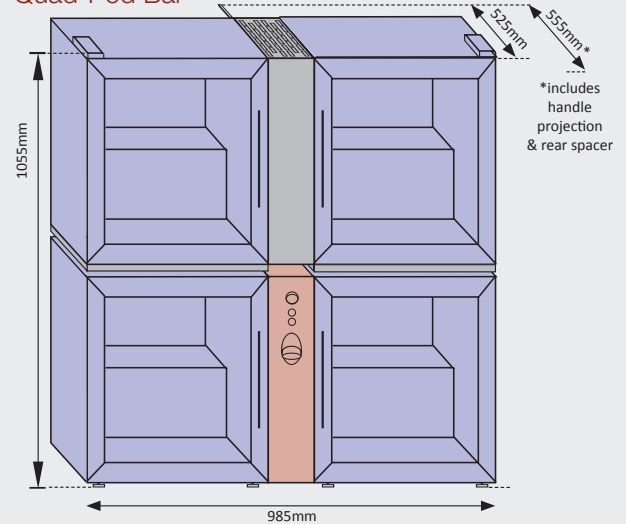
Separate Pod Bar refrigeration unit (Model BC410).

DIMENSIONS

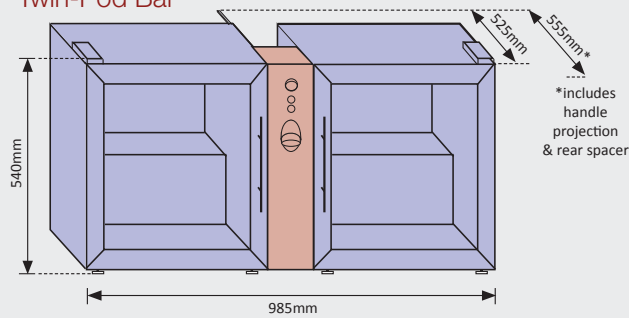
Single Pod Bar



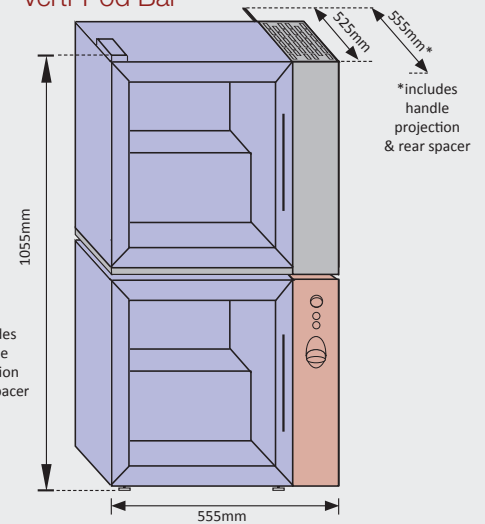
Quad-Pod Bar



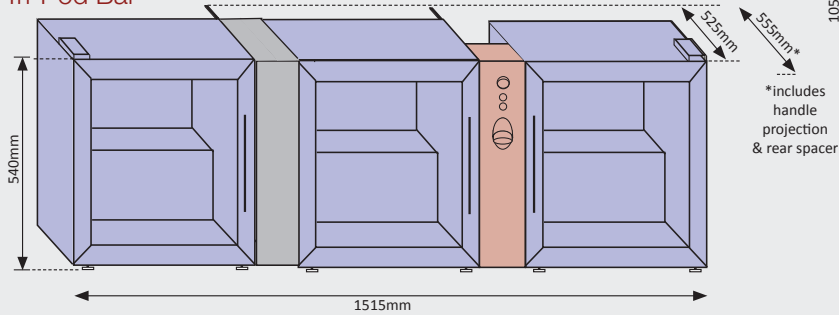
Twin-Pod Bar



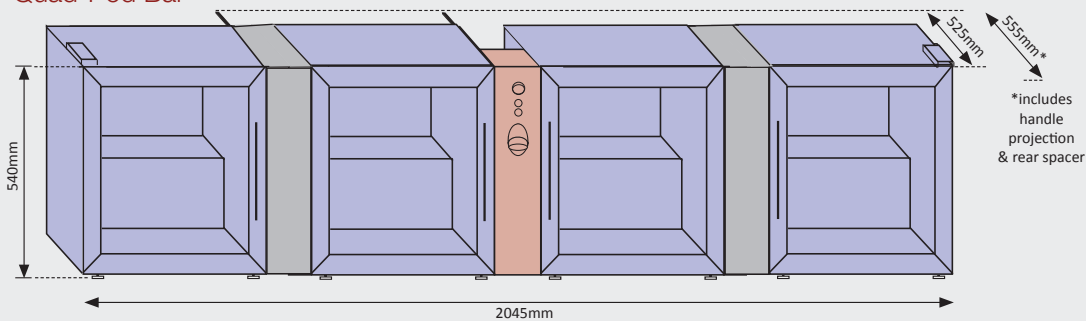
Verti-Pod Bar



Tri-Pod Bar



Quad-Pod Bar



Pod Fridge(s)
 Le Verre de Vin Tower unit
 Spacer sections