



For wine by the glass served at the table

WINE BAR

**EUROCAVE**  
PROFESSIONAL

Solutions for displaying and serving wine



# WINE { BAR

2.0 & 8.0

## FOR WINE BY THE GLASS SERVED AT THE TABLE

*Wine Bar is the only range that allows you to serve wine by the glass from the bottle. Wine Bar 2.0 and 8.0 contribute to high quality service by allowing you to serve wine at the table, in the tradition of top sommeliers.*



- **Brings red and white wines to the correct serving temperature**  
2 separate compartments, which can be independently set



*Scientifically proven by the  
Vine and Wine University  
Institute (Dijon, France).*

- **Preserves open bottles for 10 days thanks to the “Activ Protect” air vacuum system, patented by EuroCave (non nitrogen system)**
  - No loss, no waste...
  - Wine list can be upgraded



- **Respects the tradition of serving wine at the table**  
Wine served at the table for high quality service and interaction with customers

► *High quality service...*

► *customers satisfied and retained...*



- **100% user-friendly!**

- Fast and easy bottle handling
- No consumables (no nitrogen or argon)
- No maintenance

- **Wine list showcased**

- Full glass doors
- Lighting effects: approximately 50 colours

- **A sturdy product**

- Suitable for professional use
- Tested in our factories and laboratories

► *increased profit and wine turnover!*



# CHOOSE THE MODEL THAT SUITS YOUR REQUIREMENTS AND SPACE

## WINE { BAR 2.0



2 open bottles

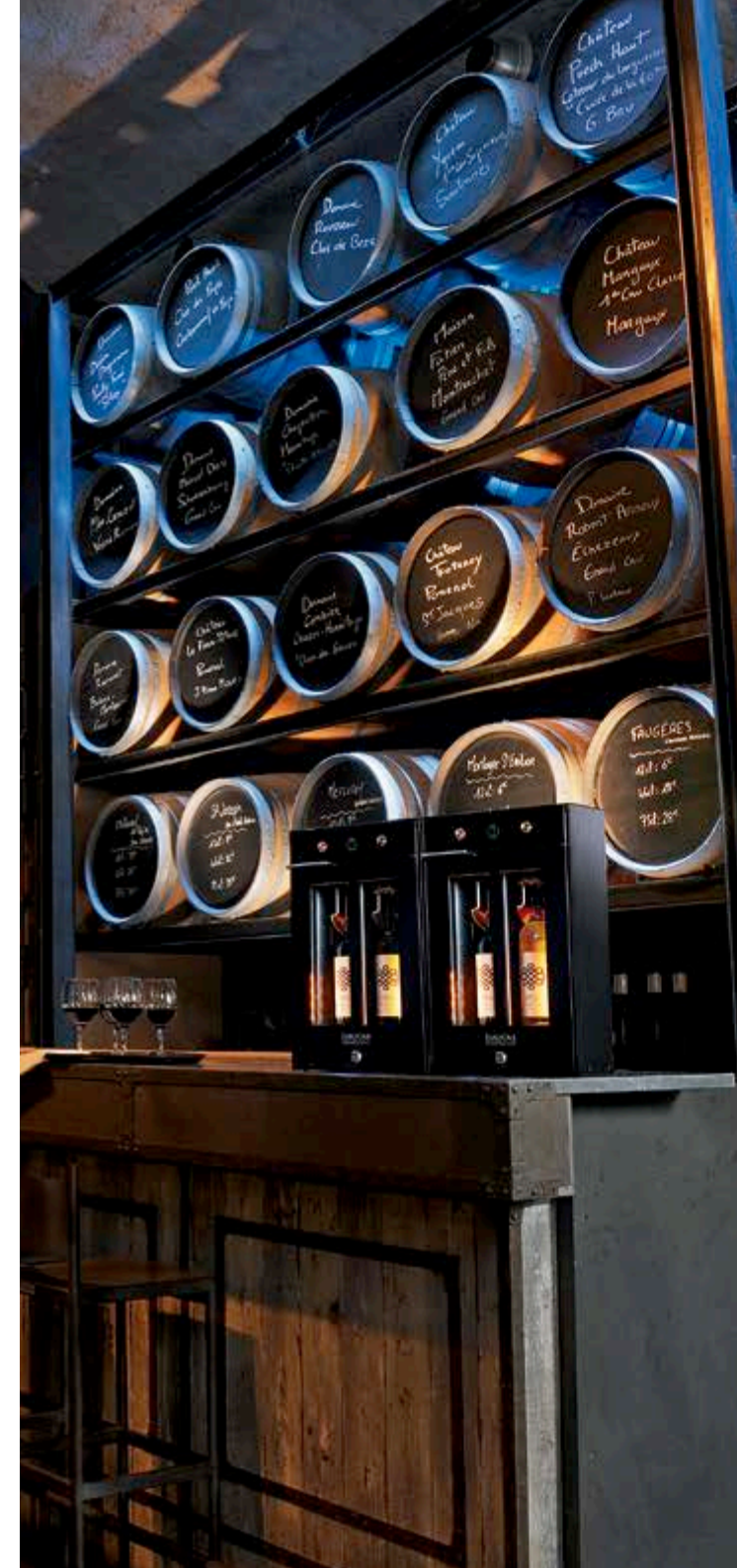
## WINE { BAR 8.0



8 open bottles  
+ 6 - 8 spare bottles

## *Or combine models!* *2,4,6... bottles*

**Wine Bar 2.0** evolves with your business: by combining several modules, you can expand and promote your wine by the glass offering.



# WINE BY THE GLASS TODAY

## *Wine by the glass is now the most dynamic format in the hospitality industry*

87 % of people surveyed think that wine by the glass sales have increased or remained stable, whereas 50% have noticed a drop in 75cl bottle sales.

**96%** of **restaurants with table service** offer wine by the glass.

**9,2** The **number of wine by the glass references** is increasing yearly.

**22%** of a restaurant's turnover is **connected to wine by the glass sales.**

**4,20 €** The **average price of a label** has increased since 2012

France Agrimer study- Wine in the French hospitality industry in 2015 and more specifically in restaurants with table service.

## *Wine by the glass, turnover booster...*

### 3 LEVERAGES



Choice of a product suited to high quality wine by the glass service

A personalised wine list that changes with seasons and trends

Trained, dynamic staff to encourage customers to buy the product



# TECHNICAL FEATURES



	WINE BAR 2.0	WINE BAR 8.0
<b>Dimensions (HxWxD)</b>	491 x 315 x 268 mm	602 x 1076 x 460 mm
<b>Weight</b>	13,8 kg	85 kg
<b>Installation</b>	On a bar or flush-fitted subject to conditions - See the flush-fitting conditions	
<b>Capacity</b>	2 bottles	8 open bottles + 6 - 8 spare bottles
<b>Permitted operating ambient temperature range</b>	18-30 °C 64-86 °F	10-35 °C 50-95 °F
<b>Temperature settings</b>	8-16 °C 46-61 °F	6-18 °C 43-64 °F
<b>Open bottle preservation</b>	Up to 10 days* by air vacuum system - No consumables	
<b>Cooling system</b>	Cold air fanned by thermoelectric module	Cold air fanned by compressor
<b>Finishes</b>	Colour: black Full glass doors	Colour: black Full glass doors
<b>Security</b>	Door secured by a lock	
<b>Lighting</b>	Multi-colour RGB LED (with remote control)	

On the strength of its status of wine cabinet specialist for over 40 years, EuroCave decided to extend its expertise to professionals, via the **EuroCave Professional** brand and has established itself as the go-to brand for sommeliers.

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PROFESSIONAL  
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