modular

wine serving systems

by the glass®

User Manual

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1. Introduction

This Operation Manual is an integral part of the By The Glass (BTG Modular) wine serving system, therefore we recommend you to keep it available for future references.

Before proceeding, to install and operate your BTG Modular, please read carefully the instructions contained in this Operation Manual. They provide important information on safety during installation, duty and maintenance. The manufacturer is not liable in any way for any damage that may occur from unsuitable or unreasonable use and incorrect interpretation of the safety rules and installation instructions.

2. Model Identification

Every BTG Modular is identified with a unique serial number printed on a Data Label. There are two Data Labels on the machine: one is on the rear panel, close to the electric socket, the other one is on the front of the machine and is visible when the door is open. The Data Label is the only means of identification authorised by the manufacturer and it contains all the data needed by the manufacturer to provide prompt and clear information concerning any technical aspects as well as facilitate the replacement of parts.

AVOID DAMAGE OR REMOVAL OF THE DATA LABEL.

Data Label
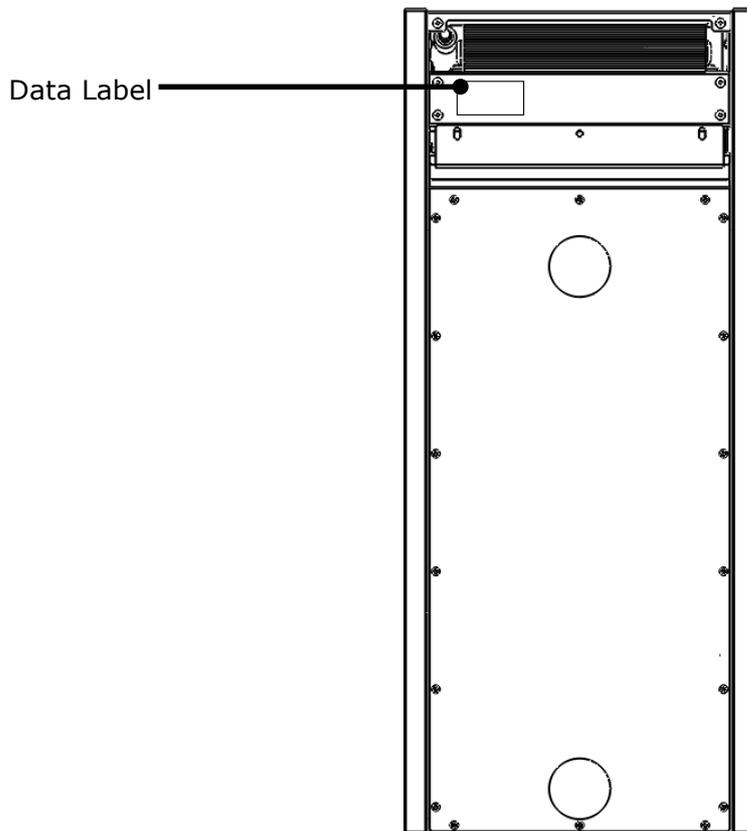
3. Warnings

During operation it is essential to pay attention to these safety requirements to avoid the risk of fire, electric shocks or other incidents.

1. Before operating the BTG Modular, carefully read the instructions contained in this Operation Manual and all other documentation you received.

2. Do not immerse the electrical cord, plugs or the BTG Modular in water or any other liquid.

3. Install the BTG Modular in environments with temperatures ranging between 16°C and 26°C, with a relative humidity lower than 60%. Above or below these values will have a negative impact on the functioning of the device.

4. Be extra careful when operating the BTG Modular in the presence of children.

5. Always unplug the BTG Modular from the electrical socket and let it cool down before carrying out extraordinary maintenance operations.

6. Do not operate the BTG Modular if the electrical cord, plug or any other parts are damaged or broken.

7. For any repairs contact only Service Centers authorised by the manufacturer or supplier and insist to get only original spare parts. Failure to comply with the above may harm persons, damage property and will invalidate the Warranty.

8. Do not operate the BTG Modular outdoors.

9. Avoid allowing the electrical cord from hanging down along the supporting surface (table, counter, etc.) and from coming into contact with hot surfaces. Also, do not place the BTG Modular on top of its electrical cord.

10. Keep the BTG Modular far away from sources of heat and steam.

11. Before supplying the BTG Modular, check the voltage indicated on the Data Label; it has to correspond with your country's standard voltage supply value. You may require an adapter to plug the cable into your electrical socket.

12. Do not clean with corrosive detergents or scraping tools. Use only a soft damp cloth.

4. Transportation and Storage

To avoid damaging the BTG Modular, it is necessary to take exceptional care during the loading and unloading processes, as well as lifting according to the text and pictures, found on the cardboard packaging. Avoid shaking or turning the BTG Modular upside down and please select a final resting place for the machine in environments with temperatures ranging between 16°C and 26°C, and a relative humidity lower than 60%.

5. Unpacking

When you remove the packaging, check that the BTG Modular has not been damaged during transport. If you have any doubts, do not operate the BTG Modular and quickly contact your By The Glass distributor for advice and consultation.

Please make sure that the following items are included in the delivery:
- 1x – Modular unit, 2 bottle capacity;
- 1x - User and Maintenance Manual, Warranty and Manufacturer Certification;
- 2x - Dispense cassette;
- 2x - silicone corks;
- 4x - VERSITEC® platinum cured silicone tubes;
- 1x - Steel strip to secure the BTG Modular to the wall;
- 4x – Connection screws;
- 1x - Stainless steel drip tray;
- 1x – short gas hose (to connect a subsequent unit);
- 1x – Gas seal;
- 1x – screwdriver to operate the lock
- 1x – electrical cord

Never leave the packaging contents (plastic bags, foam polystyrene, nails, etc.) within the reach of children, since they are a source of potential danger. Please be eco-friendly and recycle the packaging components.

6. Installation (read carefully!)

Before installation, make sure to establish the correct positioning, ensure there is a suitable space for the location of the inert gas cylinder (nitrogen or argon) and that there contains an earthed electrical socket which complies with the regulations.
1. After unpacking your BTG Modular, place it on a solid desk or holder.
2. Check the stance and correct it if necessary using the proper technique of adjusting the foot/feet. Max. allowed lean: 2°.
3. Mount the supplied steel strip(s) to the wall using a level. Ensure that the units always remain with their feet on the ground.


580mm

steel mounting strip
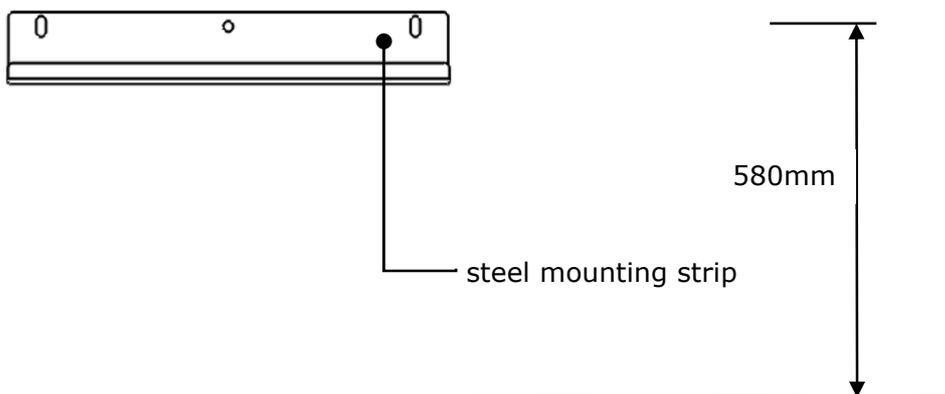
4. In case you can't mount the Modular to a wall, we strongly advise that you to embed the unit(s) into the supporting surface. To secure the unit(s) from falling, tighten two screws in the supporting surface and slide the unit with the slotted holes over the head of the screws.
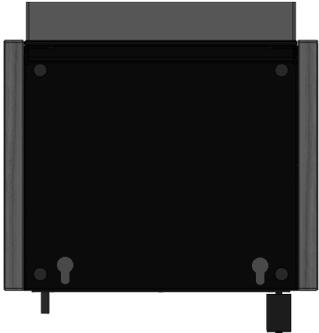

5. If you install more Modular units next to each other, connect those together by applying connection screws on the right side of the Modular. Place the next Modular on the right by sliding the slotted holes over the connection screws.

Connection screw (4x) ———
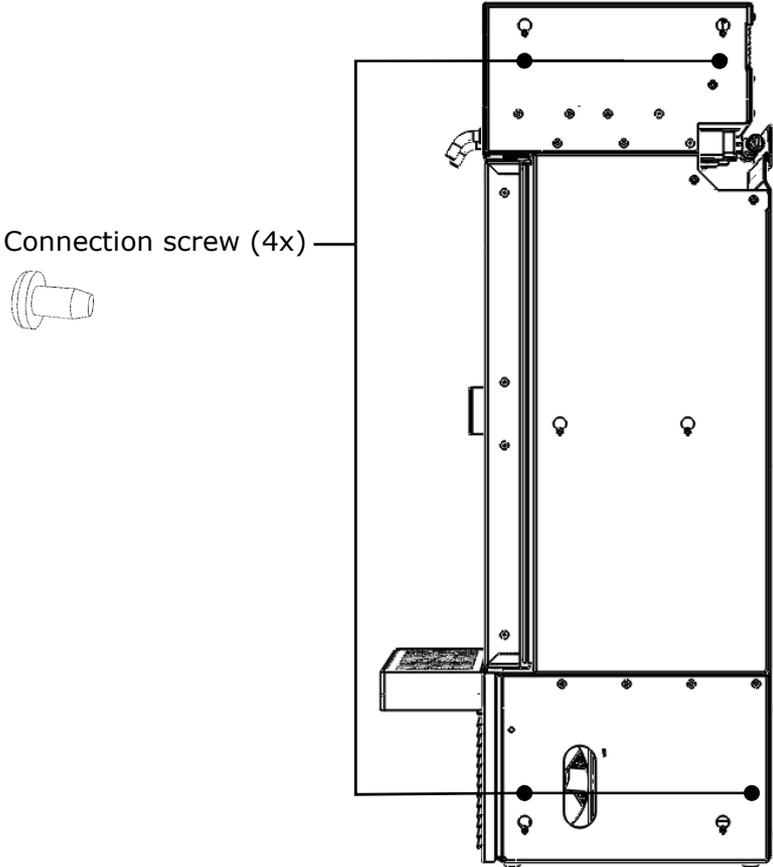
6. Connect and bond the short gas hoses in the back between all Modular units and make sure all connections are sealed with the provided seal clips.

Gas connection
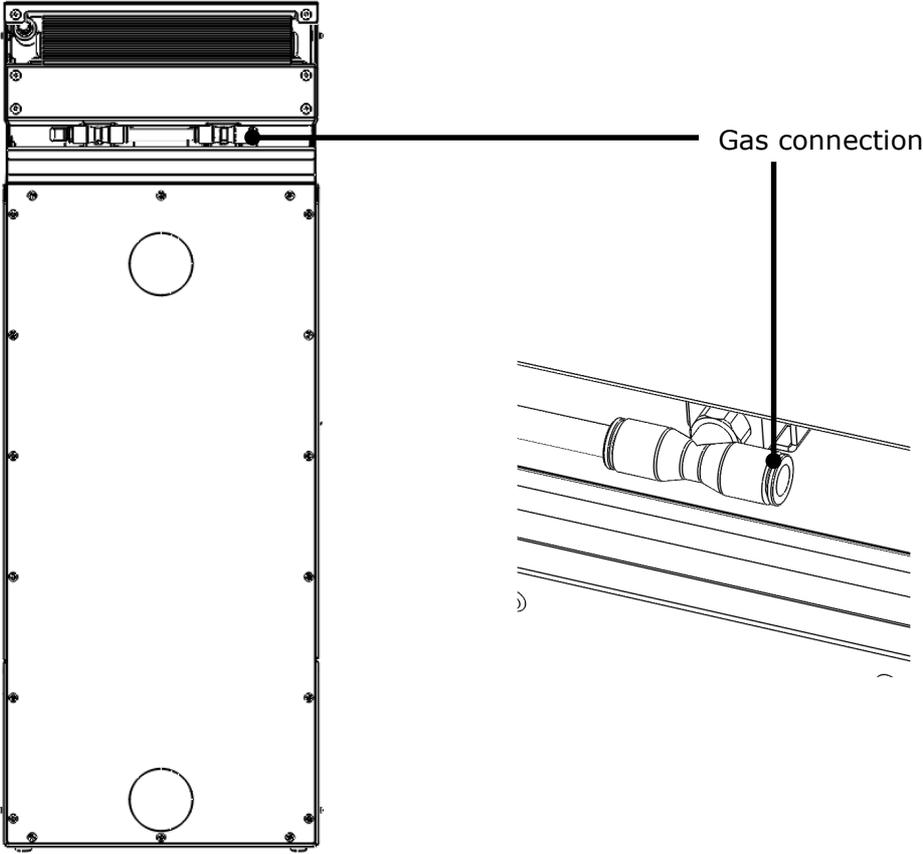
7. Connect and bond the electrical cords in the rear between all Modular units.
8. Make sure you place the gas seal nipple in the gas output of the last Modular unit, to avoid any gas leakage!

Gas seal
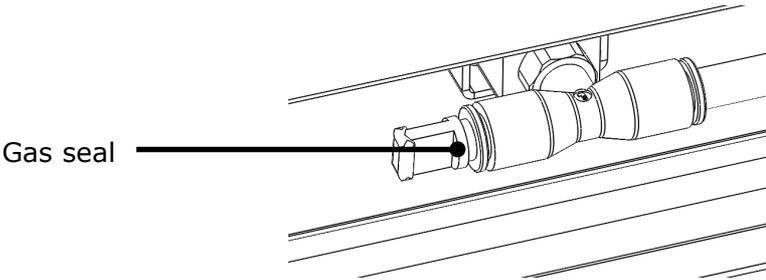
9. Connect regulators according to the scheme provided in the annex.
10. Connect the provided gas hose between the (first or last) Modular and the low pressure regulator.
11. Connect the high pressure hose to the DSI regulator and attach the hose hand tightly to the nitrogen (or argon) tank.

12. Connect the electrical cord of the (first or last) Modular to a wall earthed socket. The machine will directly turn on.

13. Open the nitrogen (or argon) tank, making sure you put the pressure of the DSI regulator on 2 bar (29 psi) and the (second) low pressure regulator on **minimum 0,3 bar (4,5 psi) to maximum 0,6 bar (9 psi)** (Depending on the desired speed of the wine that flows from the tap).

14. From now on your BTG Modular wine serving system(s) is/are ready for bottle engagements.

6.1 Parts of the BTG Modular Wine Serving System

1 – Bottle space
2 – Dispense cassette with serving spouts
3 – Programming and serving buttons
4 – Display
5 – Lock

Display

Program and serving buttons

Dispense cassette

Bottle space

Lock
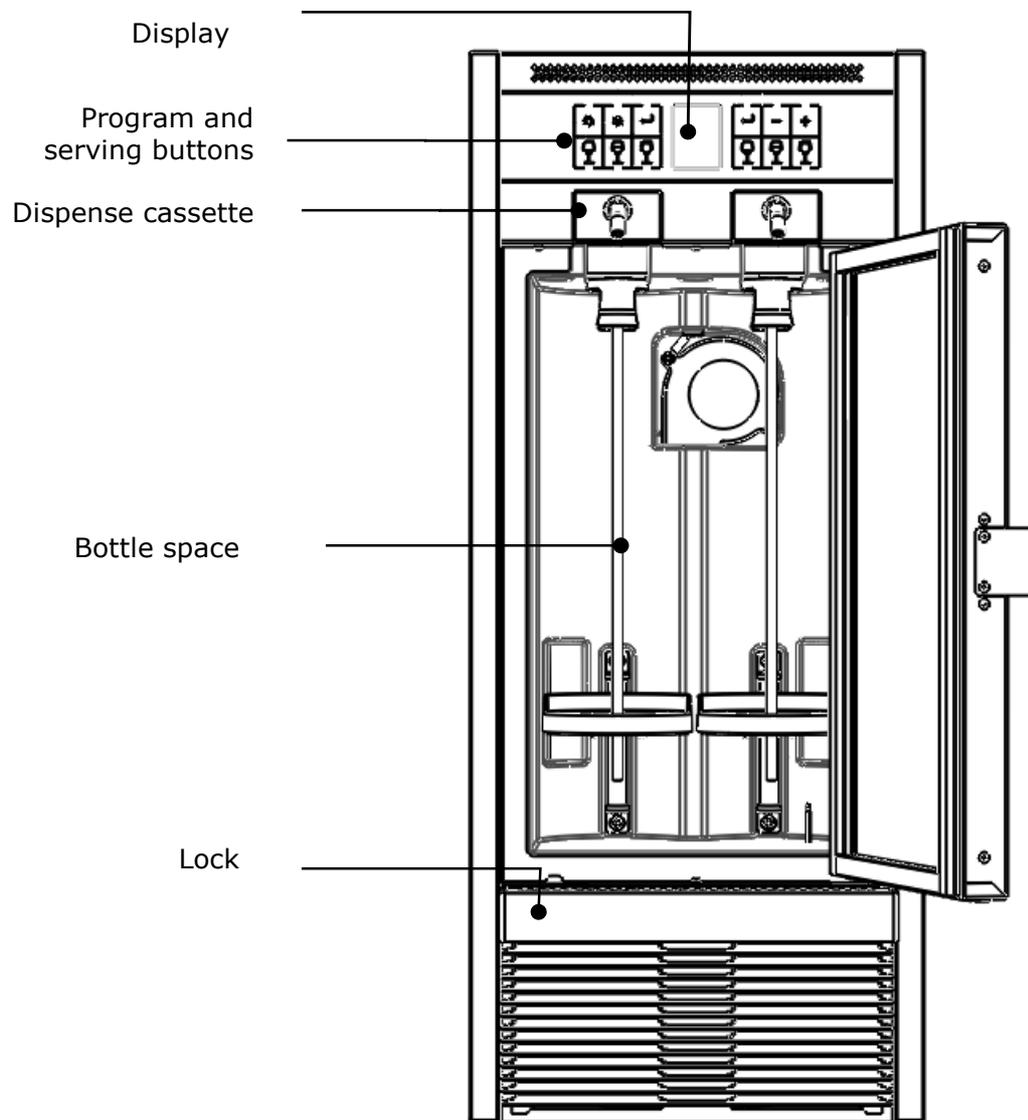
6.2 Electrical supply

The BTG Modular operates at either 110V 60Hz or 220V 50Hz depending upon the country. The BTG Modular must be connected to a supply system equipped with an effective earth connection in accordance with the rules and provisions established by law.

6.3 Gas tube Connections

In order to ensure that the BTG Modular performs correctly, it is necessary to connect it to an inert and food grade certified gas source, typically Nitrogen or Argon whose inlet is located on the back of the machine on the top.
To connect the pipe, push firmly into the joint. To check if correctly sealed, pull the pipe back and secure the connection with a clip.

Use certified FOOD GRADE materials as well as the By The Glass provided gas hoses for nitrogen (or argon) connections.

6.4 Nitrogen (or Argon) Gas Supply

The use of Nitrogen or Argon gas has two purposes;
1. To preserve wines from oxidation processes. Note: Once a bottle is placed into the cabinet, gas does not automatically flow into the bottle. If you don't use the wine immediately or you don't yet know when you will, just push the enter button for a short period of time while holding a glass under the serving spout. A little bit of wine will flow and then the bottle will be filled with gas and the wine perfectly preserved.
2. To dispense wines from the bottle to the glass.

Food Grade Nitrogen (or Argon) gas of greater than 99.5% purity must be used. This is typically supplied as a compressed gas stored in cylinders, at high pressure. The pressure varies between countries but it is typically between 100 and 200 Bar. Alternatively a Nitrogen generator can be used.
The Nitrogen (or Argon) Gas cylinder must preferably be stored in a vertical position, secured in a bottle holder and stored in a ventilated space. It must be connected to a high-pressure regulator to reduce the pressure to 0,3 - 0,5 Bar.

7. Operating Instructions

7.1 Control keypad:

Light / Lock (S1.4)

Actual temp. / Boost / Lock (S1.5)

Rinse /confirm left (S1.6)

Rinse / confirm right (S2.4)

Program / min (S2.5)

Program / plus (S2.6)

Display

Full glass left (S1.3)

Half glass left (S1.2)

Tasting glass left (S1.1)

Full glass right (S2.3)

Half glass right (S2.2)

Tasting glass right (S2.1)
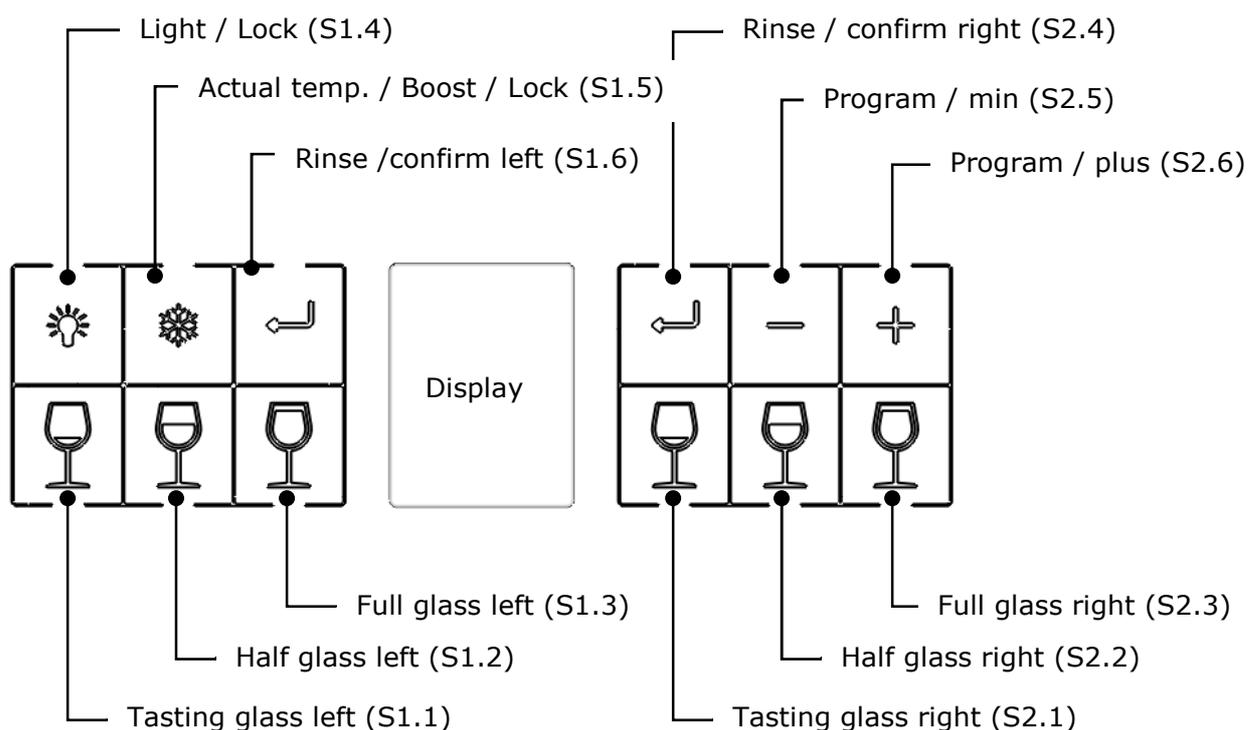
Keypad left

Top three keys
Left button (S1.4): LED interior cabinet
• press once: Position 1 (dim light)
• press twice: Position 2 (highest cue)
• press three times: Lights Out

Middle button (S1.5): Cooling Fan
• once briefly: Display shows actual cabinet temperature
• once a longer press (3 seconds) Cooling step (*boost* button); to be used as the ambient temperature is extremely hot. The display shows the same icon. Fan will run more audibly

Right button (S1.6): Enter key (arrow): Rinse / confirm button
• one tap will give very small amount of wine (to throw away)
• once a longer press (flush mode) provides continuous wine or water until the button is released.

Electronic Locking System
Simultaneously press Top Left button (S1.4) and Top Middle button (S1.5) for 3 seconds until the lock in the display will show a closed lock. Now the serving buttons are electronically locked and protected against unauthorized operation.
To re-activate: press again simultaneously the Top Left button (S1.4) and the Top Middle button (S1.5) until the lock in the display will disappears.

Bottom three keys
• Left button (S1.1): Tapping of "tasting glass" bottle left
• Middle button (S1.2): Tapping of "half glass" bottle left
• Right button (S1.3): Tapping of "full glass" bottle left

Keypad Right

Top three keys
Left button (S2.4): Enter key (arrow): Rinse / confirm button
• one tap will give very small amount of wine (to throw away)
• once a long press (flush mode) provides continuous wine or water until the button is released.

Programming the temperature in the cabinet
Simultaneously press the **+** and **-** key until "program" appears in the display

Middle button (-): Temperature down (S2.5): Display shows the set temperature.
• With a single press (or hold) the temperature goes down

Bottom three keys
Right button (+): Temperature up (S2.6): Display shows the set temperature.
• With a single press (or hold) the temperature goes up

• Left button (S2.1): Tapping of "tasting glass" right bottle
• Middle button (S2.2): Tapping of "half glass" right bottle
• Right button (S2.3): Tapping of "full glass" right bottle

Programming pouring quantities:
• Press key S1.1 and S1.2 simultaneously (respectively 2.1 and 2.2) until "program" appears in the display
• The text "program" will be displayed with the letter L for left and R for the right bottle
• Program now per key (S1.1, S1.2 and S1.3, respectively. S2.1, S2.2 and S2.3) the precise desired amount of wine. You can do this in as many steps as you want (we recommend the use of a measuring glass or, even more precisely, a scale in order to weigh the quantity by weight).
• When satisfied, press key S1.6 or S2.4 to confirm and store. The units are now set and programmed.
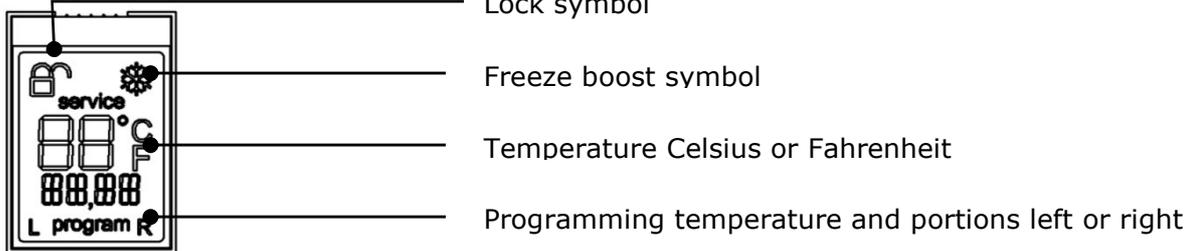
Tip: The units can either be programmed per each key individually or all at once. The desired amount of wine per key can be done in 1 to (maximum) 3 steps. Each time the Enter key (S1.6 and S2.4) is pressed, you exit the program mode and changes

are saved.

Wine temperature setting:
• Press S2.5 and S2.6 simultaneously
• The current set temperature value will start flashing in the display
• Use key S2.5 (-) or S2.6 (+) to the desired temperature setting
• After a few seconds the blinking stops and the temperature value is the new temperature programmed

Display:

Lock symbol

Freeze boost symbol

Temperature Celsius or Fahrenheit

Programming temperature and portions left or right

• Displayed temperature is actual temperature (6-20° Celsius or 43-68° Fahrenheit)
• Ability to switch between Celsius and Fahrenheit. This can be done by unplugging the electricity cord. Then hold S2.5 key (temperature down), while plugging the electricity cord back into the socket.
• Lock symbol shows if dispensing is possible. Release lock by pressing S1.4 + S1.5 simultaneously.
• Freeze boost button when symbol (S1.5) is activated
• One short press S1.5 cabinet temperature is displayed on display for 3 seconds.

7.2 Loading the Bottle
1. Open the bottle and make sure the upper part of the bottle neck is clean.
2. Open the door of the BTG Modular.
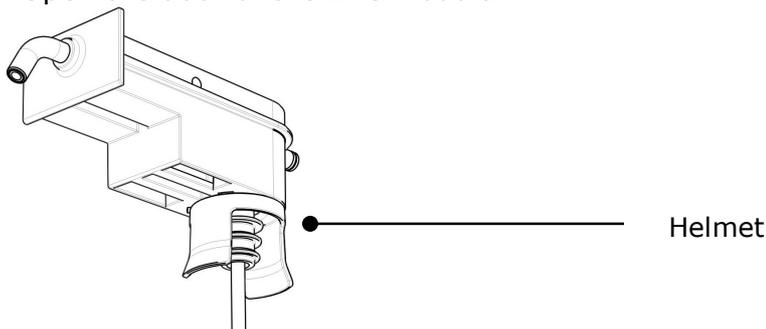
Helmet

3. Move your hand inside the unit and grab the helmet (bottom of the dispense cassette) with your thumb and forefinger and pull towards you to slide the cassette completely out of the cradle.
4. Slide the tube inside the bottle and push the cassette with silicone stopper firmly into the neck of the bottle.
5. Squeeze your thumb and forefinger around helmet and bottle neck and place the bottle in the unit by sliding the cassette back into the cradle. Move the bottle shelf to the required height (instructions see below).
6. Make sure the bottle shelf presses the bottle well into the cassette to prevent gas leaks.
7. Please note: Once the bottle has been engaged, the wine is not yet preserved! Once you have tapped the wine, the bottle is under gas pressure. If the wine

is not immediately needed, briefly press the rinse / confirm key (1.6 and 2.4) and hold a glass under the spout(!).The gas flows into the bottle, forcing a little bit of wine to escape. Now the wine is protected against oxidation for a minimum of 14 days.

Repeat the instructions above to engage all the bottles (depending on the amount of units installed). Please remember to close the door as quick as possible when loading/replacing the bottle, and in any case no longer than necessary. Always put pre-chilled white wines in your BTG Modular.

Bottle shelf adjustability in height
The bottle shelf is adjustable in height by hand (depending on the height of the bottle). This is to ensure that the bottle is well connected into the head of the cassette and to avoid gas leaks. To move the shelf upwards, place your fingers under the shelf and in the back, push it upwards. You don't need to use the handle underneath. To move it downwards, squeeze the handle, take the shelf between your thumb and fingers and push it downwards. To avoid damage, don't use too much force.

8. Gas Supply Options

This will vary per country. Refer to the separate manual.

9. Wine temperature and storage

Please refer to this temperature suggestion chart as a guide.

Temp F	Temp C	Notes
64°	18°	Bordeaux, Shiraz
63°	17°	Burgundy, Cabernet
61°	16°	Rioja, Pinot Noir
59°	15°	Chianti, Zinfandel
55°	13°	Ideal storage for all wines
54°	12°	Beaujolais, rose
52°	11°	Viognier, Sauternes
48°	9°	Chardonnay
47°	8°	Riesling
45°	7°	Champagne
43°	6°	Ice Wines

10. Maintenance and Cleaning

- The inside and outside of the BTG Modular should be cleaned with a slightly damp cloth. **<u>Never</u>** use high-pressure cleaners.

  Notice: **N*ever use chemicals, gasoline, alcohol, detergents, disinfectants, vinegar, oil, acids, abrasives, caustics or any other harsh cleaning solutions for cleaning the BTG Modular. These materials could cause pitting or deterioration of the stainless steel parts.***

Weekly Maintenance Cleaning Tubes

- As wine – red wine in particular – contains precipitates, it is recommended that you clean the tubes on a weekly basis.
- It is highly recommended that the BTG Modular is always maintained in a clean and proper state. Failure to do so will result in reduced hygiene, turn over, and may mean a shorter life span of the unit.
- We recommend a weekly scheduled cleaning of the tubes by flushing it through with cold water at each bottle position.
- It is also highly advisable to clean with a solution of lukewarm water and citric acid (10%) on a regular monthly scheduled interval.
- This will prevent problems that might occur due to sediment or tartaric acid present in wine.

Monthly Scheduled Cleaning Program

- Wipe or Vacuum out any dust build-up on louvered ventilation panel at the bottom of the unit for proper air-flow function.