



User Manual & Operation Guide

modular
wine serving units

by the glass®

Version 3



www.by-the-glass.co.uk

Tel: 0161 247 8677

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1. Introduction

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

Before proceeding to install and operate your BTG Modular, please read the instructions contained in this Operation Manual. The manual provides important information on safety during installation and maintenance.

The manufacturer will not liable in any way for any damage that may occur from unsuitable or unreasonable use, or incorrect interpretation of the safety rules and installation instructions.

2. Model Identification

Every BTG Modular system is identified by 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 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, as it contains all the data needed by the manufacturer to provide any information concerning any technical aspects of the system as well as facilitate the replacement of parts.

Avoid damage or removal of the data label. Should a problem arise, it contains valuable information that you will be asked to quote.



3. Warnings

To avoid the risk of accidents, fire or electric shock when using the BTG Modular system, it is essential that basic safety precautions should be observed, including the following:

1. Before operating the BTG Modular, it is important to read the instructions contained in this Operation Manual along with all other documentation received with the BTG Modular.
2. Never immerse the electrical cord, plugs or the BTG Modular in water or any other liquid.
3. The BTG Modular should only be installed in environments with temperatures ranging between 16°C and 26°C, with a relative humidity lower than 60%. Above or below these values will be detrimental to the functioning of the device.
4. Children should always be supervised when the BTG Modular is used in their presence.
5. Always unplug the BTG Modular from the electrical socket and allow the system to cool down before carrying out any 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 Service Centres authorised by the manufacturer or supplier and insist on original spare parts being used. Failure to comply with the above may result in harm, damage to property and will invalidate the Warranty.
8. The BTG Modular should never be used outdoors.
9. The electrical cord should never be allowed to hang from, or along the supporting surface (table, counter, etc.) and should be prevented from coming into contact with hot surfaces. Do not place the BTG Modular on top of its electrical cord.
10. The BTG Modular should be kept away from sources of heat and steam.
11. Before supplying power to 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 adaptor to plug the cable into your electrical socket.
12. Do not clean the BTG Modular with corrosive detergents or scraping tools. Use only a soft damp cloth.



4. Transportation and Storage

To avoid damaging the BTG Modular whilst in transit, take extra care when loading and unloading the system box.

The BTG Modular should be lifted 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.

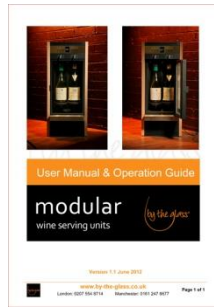
If you have any doubts, do not operate the BTG Modular and contact By The Glass (UK) Ltd for advice and consultation on any of the contact details in the footer.



Please make sure that the following items are included in the box:



1 x Modular Unit, 2 Bottle Capacity



1 x User Manual and Operation Guide, Warranty & Manufacturer Certification



2 x Dispensing Units



1 x Gas Seal



1 x Electrical Cord



1 x Steel Strip (to secure the BTG Modular to the wall)



1 x Allen Key (to operate the lock) and 4 x Connection Screws



1 x Stainless Steel Drip Tray



1 x Short Gas Hose (to connect an additional unit)

In addition there will also be:

- 2 x Silicone Corks
- 4 x VERSITEC® Platinum Cured Silicone Tubes



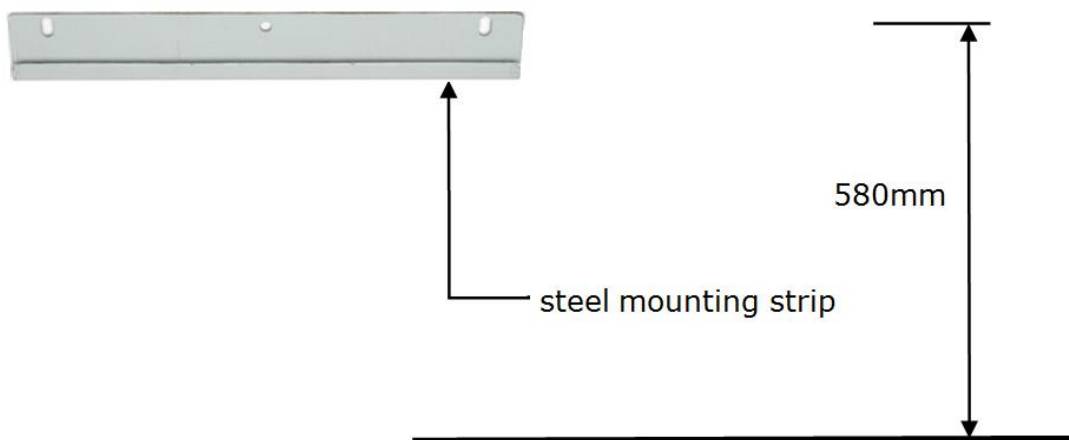
Never leave the packaging contents (plastic bags, foam polystyrene, nails, etc.) within the reach of children, since they are a source of potential danger.

Please be eco-friendly and recycle the packaging components.

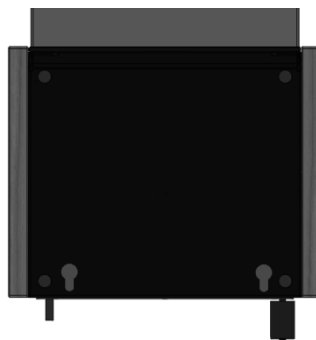
6. Installation - Please Read Carefully

Before installation, make sure you establish:

- the correct positioning of the unit(s)
 - there is a suitable space for the location of the inert gas cylinder (nitrogen); and
 - that there is an earthed electrical socket which complies with the regulations.
1. After unpacking your BTG Modular, place it on a solid desk or table.
 2. Check the positioning of the BTG Modular, and if necessary correct the stability using the proper technique of adjusting the foot/feet. Maximum allowed lean: 2°.
 3. If fixing to the wall, mount the supplied steel strip(s) to the wall using a level. Ensure that the unit has all feet in contact with the surface.



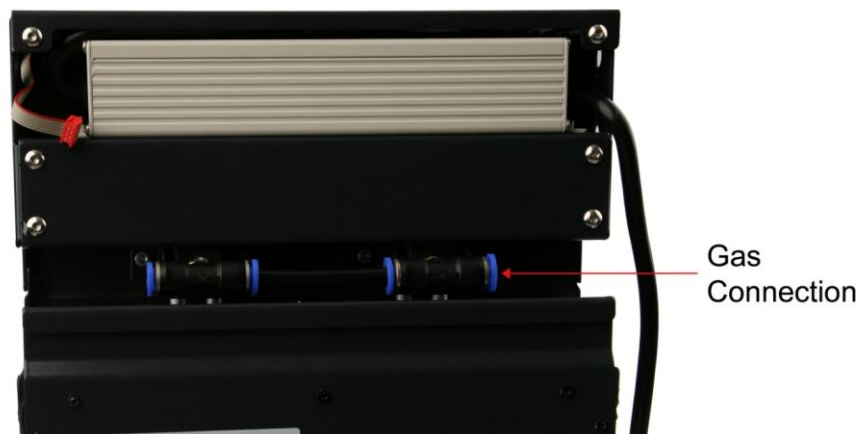
4. If the Modular cannot be mounted to a wall, we strongly advise that you attach the unit(s) onto the supporting surface. To prevent the unit(s) from falling, tighten two screws in the supporting surface and slide the unit with the slotted holes over the head of the screws.



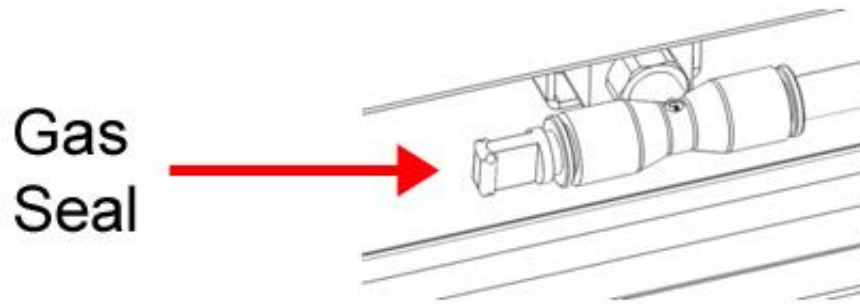
5. If you install more Modular units next to each other, connect those together by applying connection screws on the right side of the Modular. Place the next Modular on the right by sliding the slotted holes over the connection screws.



6. Connect and link the short gas hoses in the back between all Modular units and make sure all connections are sealed with the provided seal clips.



7. Connect and link the electrical cords in the rear between all Modular units..
8. To avoid any gas leakage, ensure you place the gas seal in the gas output of the last Modular unit.



9. Connect regulators as described in the separate document relating to gas.
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 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 turn on automatically.
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 **0,3 bar (4,5 psi)**.

6.1 Parts of the BTG Modular Wine Serving System



6.2 Electrical Supply

The BTG Modular operates at either 110V 60Hz or 220V 50Hz depending upon the country of operation. 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 at 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.

Only 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 the 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 will be 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.

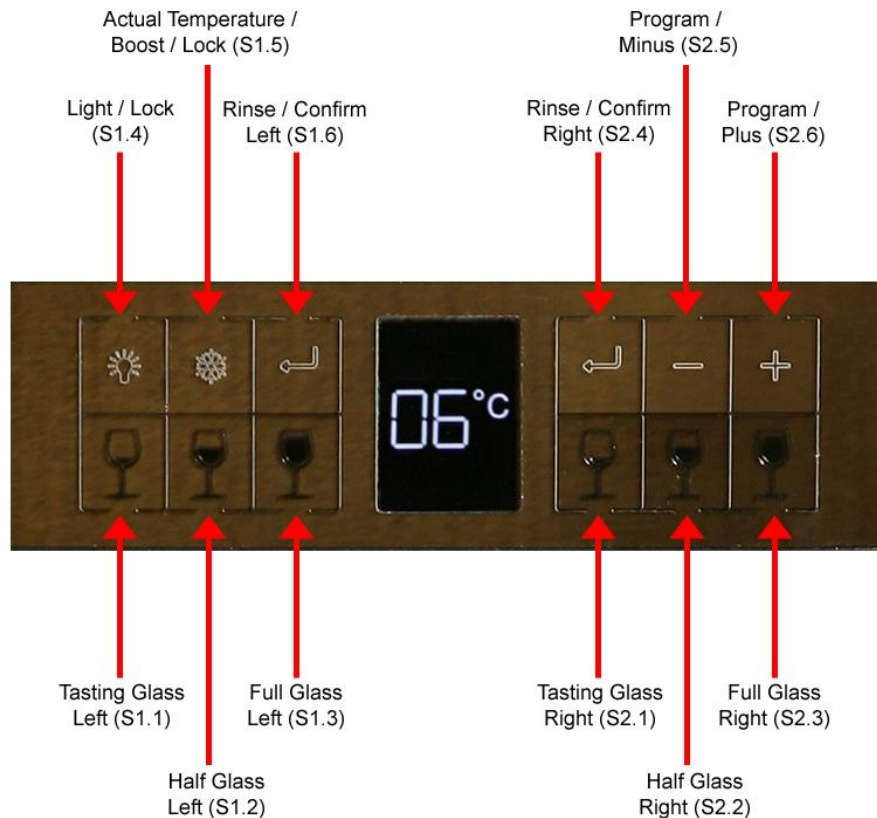
The pressure varies between countries but it is typically between 100 and 200 Bar. Alternatively a Nitrogen generator can be used.

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



Keypad Left - Top Row



S1.4 - LED Interior Cabinet Light & Lock

- Press Once: Position 1 (Dim Light)
- Press Twice: Position 2 (Brightest)
- Press Three Times: Turn Off Light



S1.5 - Actual Temperature, Cooling Fan Boost & Lock

- Press Once: Display shows actual cabinet temperature
- Press for 3 Seconds: This will *boost* the cooling fan to work harder. The display will show the same icon and the fan will run more audibly.



S1.6 - Rinse / Confirm (Enter Key Arrow)

- Tap Once: Gives very small amount of wine (to throw away) and to charge the bottle with nitrogen.
- Hold: This is the *flush* mode and 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.

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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 disappears.

Keypad Left - Bottom Row



S1.1 - Tasting Measure

- Press Once: Provides a previously designated measure of wine ideal for tasting



S1.2 - Small (Half) Glass Measure

- Press Once: Provides a previously designated measure of wine ideal for small glasses of wine



S1.3 - Full Glass Measure

- Press Once: Provides a previously designated measure of wine ideal for large glasses of wine

Keypad Right - Top Row



S2.4 - Rinse / Confirm (Enter Key Arrow)

- Tap Once: Gives very small amount of wine (to throw away) and to charge the bottle with nitrogen.
- Hold: This is the *flush* mode and provides continuous wine or water until the button is released.

Programming the Temperature in the Cabinet



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Simultaneously press the + and - buttons until "program" appears in the display.

- Press the Minus button (-) (S2.5) to reduce the temperature. The Display will then show the set temperature.
- Press the Plus button (+) (S2.6) to increase the temperature. The Display will then show the set temperature.
- Releasing either button will automatically set the desired temperature.

Keypad Right - Bottom Row



S2.1 - Tasting Measure

- Press Once: Provides a previously designated measure of wine ideal for tasting



S2.2 - Small (Half) Glass Measure

- Press Once: Provides a previously designated measure of wine ideal for small glasses of wine



S2.3 - Full Glass Measure

- Press Once: Provides a previously designated measure of wine ideal for large glasses of wine

Programming Pouring Measures



+



then



to store

Simultaneously press the S1.1 and S1.2 (or the respective S2.1 and S2.2) buttons 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 each button - namely S1.1, S1.2 and S1.3 (or respectively S2.1, S2.2 and S2.3) the precise desired amount of wine you wish to pour.
- You can do this in as many steps as you want and we recommend the use of a measuring glass or jigger.
- When satisfied, press button S1.6 (or respectively S2.4) to confirm and store. The units are now set and programmed.

Useful Tip:

- The units can either be programmed per each button individually or all at once.
- The desired amount of wine per button can be done in 1 to a maximum of 3 steps.
- Each time the Confirm (Enter) button (S1.6 and S2.4) is pressed you exit the program mode and changes you have made are saved.

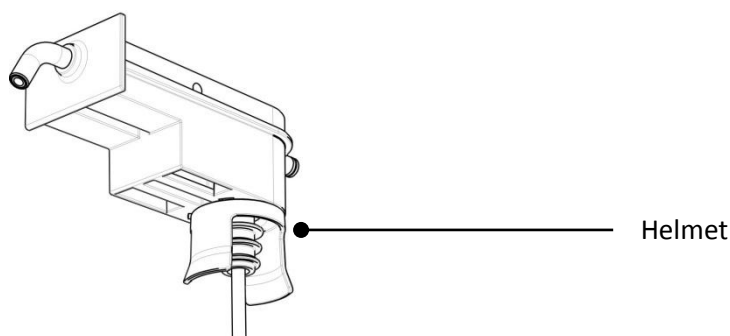
The Display



- Displayed temperature is actual temperature between 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 button (temperature down), while plugging the electricity cord back into the socket.
- Lock symbol shows if dispensing is not possible and buttons are disabled. Release lock by pressing S1.4 + S1.5 simultaneously.
- When freeze boost button (S1.5) is pressed and held for 3 seconds "snowflake" symbol is shown.
- One short press of S1.5 the actual cabinet temperature is displayed on display for 3 seconds.

7.2 Loading a 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.



3. Move your hand inside the unit and grab the helmet (bottom of the dispenser unit) 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 dispenser unit 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 dispenser unit 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 dispenser unit 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 nozzle. 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. Wherever possible put pre-chilled white wines in your BTG Modular.

Adjusting the Bottle Shelf Height

- The bottle shelf height is adjustable by hand (depending on the height of the bottle; minimum of 270mm and maximum 335mm).
- This is to ensure that the bottle is well connected into the head of the dispenser unit 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, do not use excessive force.

8. Gas Supply Options

There are various gas supply options each one suitable for different uses of the BTG Modular unit(s).

Please see the separate documentation referring to these options.

9. Wine Temperature and Storage

The following table are our suggestions as to what temperatures you may wish to set your units to depending upon the wines being preserved.

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 most wines
54°	12°	Beaujolais, Rose
52°	11°	Viognier, Sauternes
48°	9°	Chardonnay
47°	8°	Riesling
43°	6°	Ice Wines

10. Maintenance & Cleaning

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

Please Note:

Never 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 Scheduled Cleaning Tasks

- 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 through with cold water at each bottle position.

Monthly Scheduled Cleaning Tasks

- 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.
- Wipe or vacuum out any dust build-up on louvered ventilation panel at the bottom of the unit to aid the air-flow function.