

modular

wine serving systems



User Manual

By The Glass international BV

V14

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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 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 be 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.

This appliance is intended to be used in household and similar applications such as

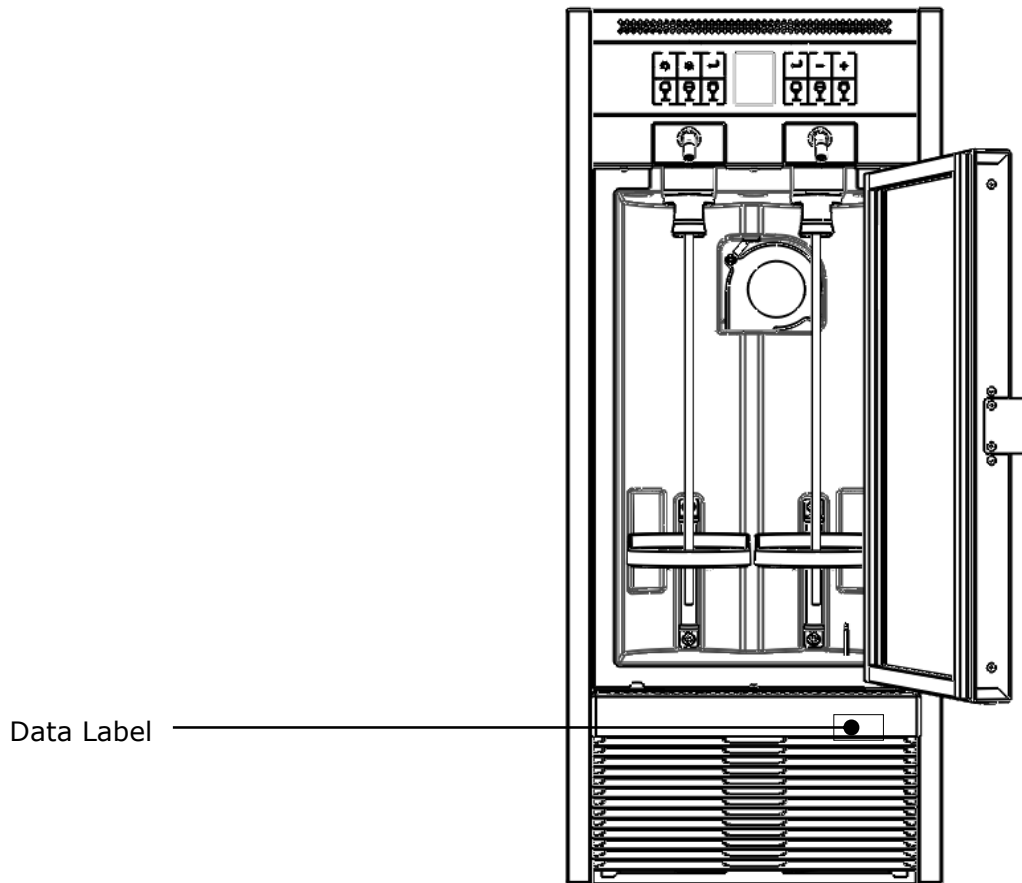
- Staff kitchen areas in shops, offices and other working environments;
- Farm houses and by clients in hotels, motels and other residential type environments;
- Bed and breakfast type environments;
- Catering and similar non-retail applications.

**Please refer also to our demonstration videos:
<http://www.bytheglass.eu/videos>**

2. Model Identification

Every BTG Modular system is identified by a unique serial number printed on a Data Label. The Data Label is positioned on the front of the machine, below the door. 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.



3. Warnings

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

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. Make sure the plug of the BTG Modular(s) will always be accessible if necessary to turn the appliance(s) off.
3. Never immerse the electrical cord, plugs or the BTG Modular in water or any other liquid.
4. 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.
5. Children should always be supervised when the BTG Modular is used in their presence.
6. Always unplug the BTG Modular from the electrical socket and allow to cool down before carrying out any maintenance operations.
7. Do not operate the BTG Modular if the electrical cord, plug or any other parts are damaged or broken.
8. 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.
9. The BTG Modular should never be used outdoors.
10. 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.
11. The BTG Modular should be kept away from sources of heat and steam.
12. 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.
13. Do not clean the BTG Modular with corrosive detergents or scraping tools. Use only a soft damp cloth.
14. To avoid hazard due to instability of the appliance, it must be fixed accordance with the instructions.
15. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
16. Children shall not play with the appliance.
17. Cleaning and user maintenance shall not be made by children without supervision.

4. Transportation and Storage

To avoid damaging the BTG Modular while in transit, it is necessary to take extra care while performing loading and unloading processes. 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

Please refer also to our demonstration videos:
<http://www.bytheglass.eu/videos>

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 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;
- 2x - Dispense head, including silicone corks & silicone tubes (drawing 7.11 page 12);
- 1x - Steel strip to secure the BTG Modular to the wall (drawing 6.3 page 5);
- 4x – Connection screws (drawing 6.5 page 6) ;
- 1x - Stainless steel drip tray;
- 1x – short gas hose (to connect an additional unit);
- 1x – Gas seal (drawing 6.8 page 7);
- 1x – Allen key to operate the lock (stuck with tape on top of the styrofoam!)

Please note:

You can find the electrical cord in the installation kit supplied separately!!



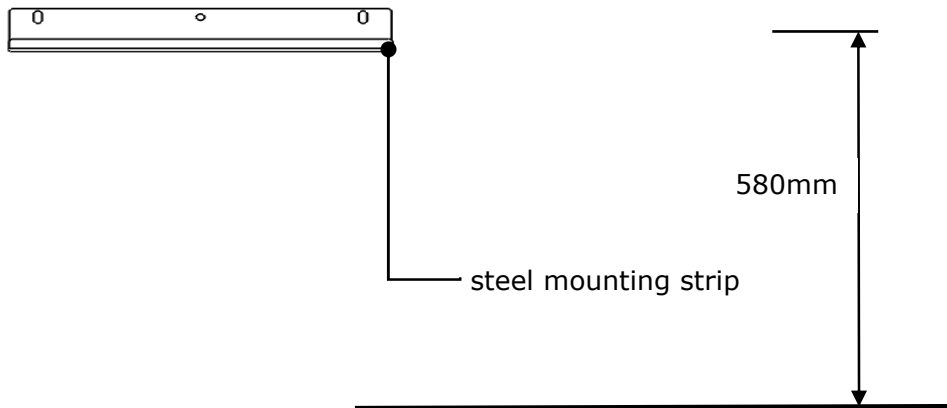
Never leave the packaging contents (plastic bags, foam polystyrene, nails, etc.) within the reach of children, since they are a source of potential danger. Please be eco-friendly and recycle the packaging components.



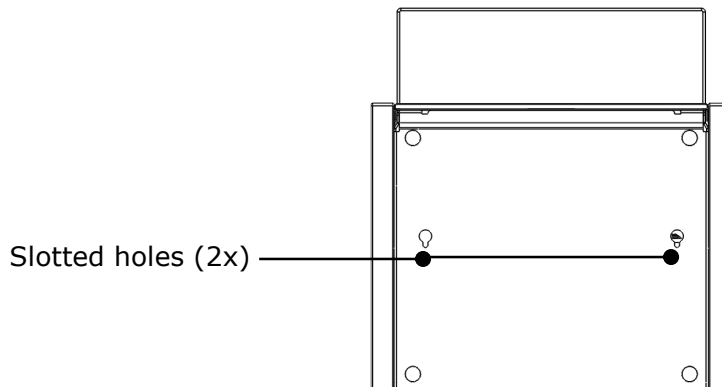
6. Installation (read carefully!)

Before installation, make sure you establish the correct positioning, ensure there is a suitable space for the location of the inert gas cylinder (nitrogen or argon) 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 holder.
2. Check the positioning of the BTG Modular. Maximum allowed lean is 2°. Try to avoid the BTG Modular will be placed beside a steam or hot-giving device (coffee machine).
3. Mount the supplied steel strip(s) to the wall using a level. Ensure that the unit has all feet in contact with the surface.

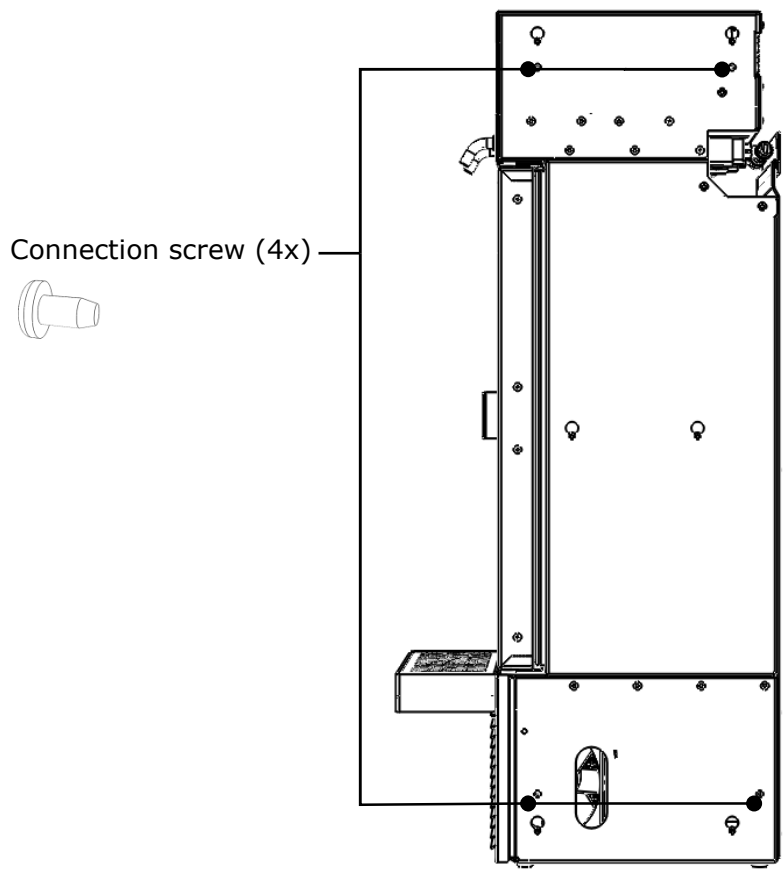


4. If the Modular cannot be mounted to a wall, we strongly advise that you to embed the unit(s) into the supporting surface. For dimensions, see 11. Technical Characteristics on page 17. To prevent the unit(s) from falling, tighten two screws in the supporting surface and slide the unit with the slotted holes over the head of the screws.

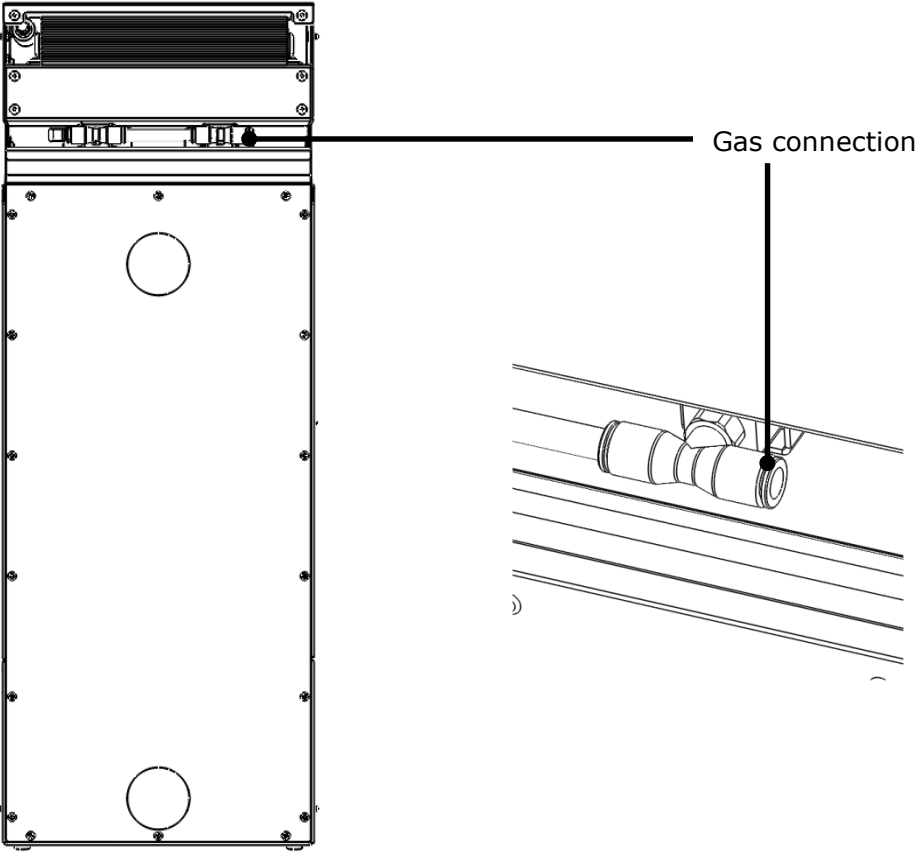


5. **Ventilation grid:** The ventilation of the BTG Modular is situated at the front of the unit directly under the door. Make sure the grid is always free and keep the grid at all times clean of dirt and dust. Always keep 30 mm space above the top of the unit, so the heat from the power supply can escape.

6. 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.

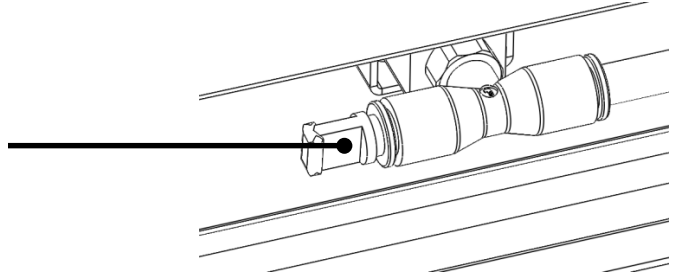


6. Connect and bond the short gas hoses securely in the back between all Modular units.



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!



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.

Warning: Make sure that the provided gas hose between the (first or last) BTG Modular and the gas bottle in use is always long enough to position the gas bottle on the floor.

11. Connect the regulator 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.

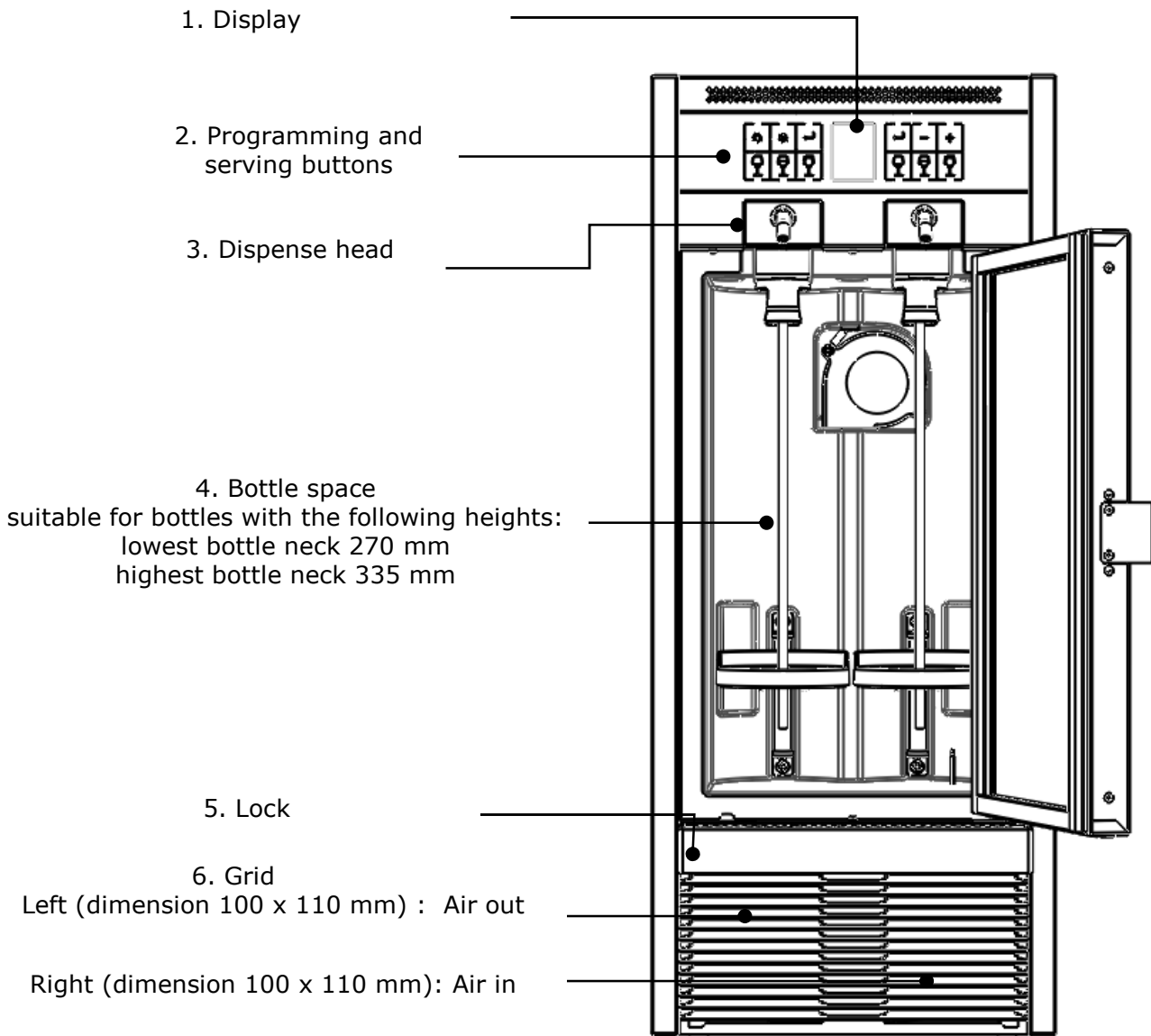
Warning: Make sure the plug of the BTG Modular(s) will always be accessible if necessary to turn the appliance(s) off.

13. Open the nitrogen (or argon) tank, making sure you put the pressure of the 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 – Display (see 7.10 page 14)
- 2 – Programming and serving buttons (see 7. operating instructions, page 12 - 15)
- 3 – Dispense Head with serving spout (see 7.11 page 14 and 15)
- 4 – Bottle space
- 5 – Door lock (see 7.4.2 page 13)
- 6 – Grid (see 6.5 page 7)



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 at the top.

To connect the pipe, push firmly into the joint. To check if correctly sealed, pull the pipe back.

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 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.

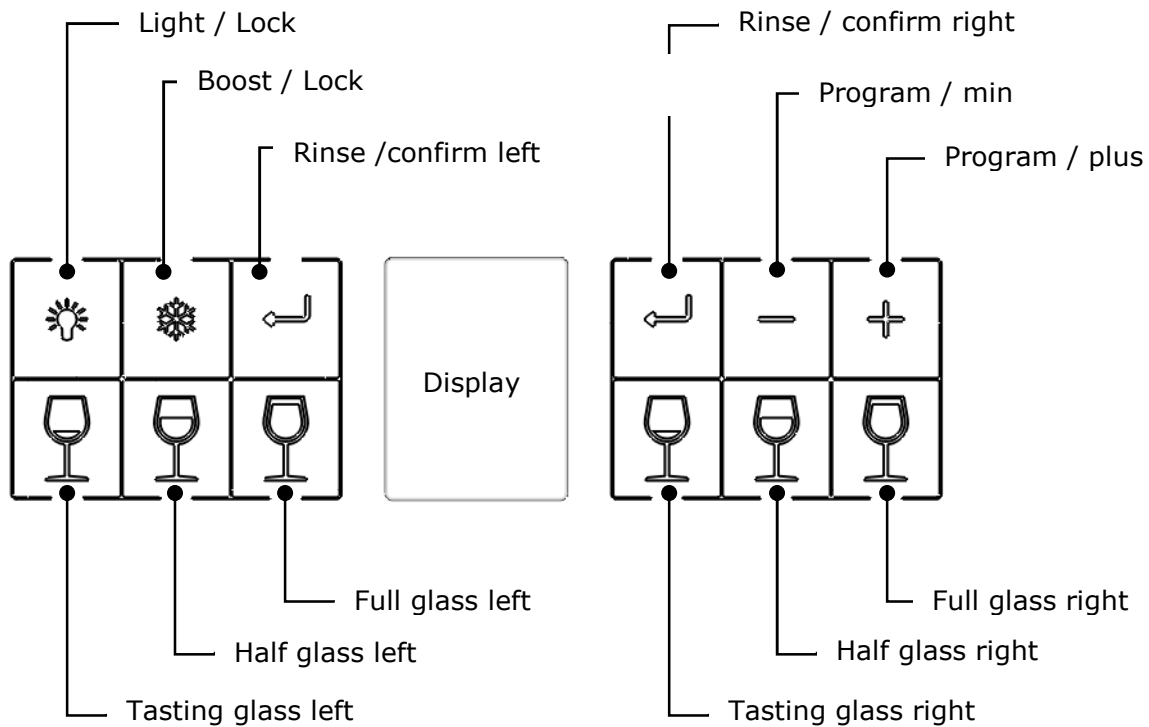
The Nitrogen (or Argon) Gas cylinder must preferably be stored in a vertical position, secured in a bottle holder and stored in a ventilated space. It must be connected to a high-pressure regulator to reduce the pressure to 0,2 - 0,5 Bar.

Warning: In order to prevent the gas cylinder from tipping over, always use a security chain around the bottle which is fixed to a wall.

7. Operating Instructions

Please refer also to the many demonstration videos:
<http://www.bytheglass.eu/videos>

Control keypad:



Keypad left

Top three keys

7.1 Left button : LED interior cabinet

- press once: Position 1 (dim light)
- press twice: Position 2 (highest cue)
- press three times: Lights Out

7.2 Middle button : Cooling Fan



- once a longer press (3 seconds) Cooling step (*boost* button). The display shows the same icon. Fan will run more audibly



7.3 Right button : Confirm key: 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.

7.4 Locking the Modular

1. Electronic Locking System:

Simultaneously press Top Left button  and Top Middle button  for 3 seconds until the lock in the display will show a closed lock (see drawing 7.10 page 14). Now the serving buttons are electronically locked and protected against unauthorized operation.

To re-activate: press again simultaneously the Top Left  button and the Top Middle button  until the lock in the display disappears.

2. To lock the door, first locate your Allen key and remove the spill tray from the front of the Modular. Use the Allen key and rotate counter clockwise to lock. Place the spill tray back onto the BTG Modular.

Keypad Right


Top three keys

7.5 Left button : Confirm key: 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.

7.6 Programming the temperature in the cabinet

Simultaneously press the  and  key until "program" appears in the display


Middle button : Temperature down: Display shows the set temperature.


- With a single press (or hold) the temperature goes down


Right button (): Temperature up: Display shows the set temperature.

- With a single press (or hold) the temperature goes up


7.7 Bottom three keys (left)


• Left button : Tapping of "tasting glass" bottle left


• Middle button : Tapping of "half glass" bottle left

• Right button : Tapping of "full glass" bottle left

Bottom three keys (right)



• Left button : Tapping of "tasting glass" right bottle





• Middle button : Tapping of "half glass" right bottle


• Right button : Tapping of "full glass" right bottle

7.8 Programming pouring quantities:





Notice:

- Press key  and  simultaneously until "program" appears in the display
- The text "program" will be displayed with the letter L for left (buttons on the left) and R for the right bottle (buttons on the right)

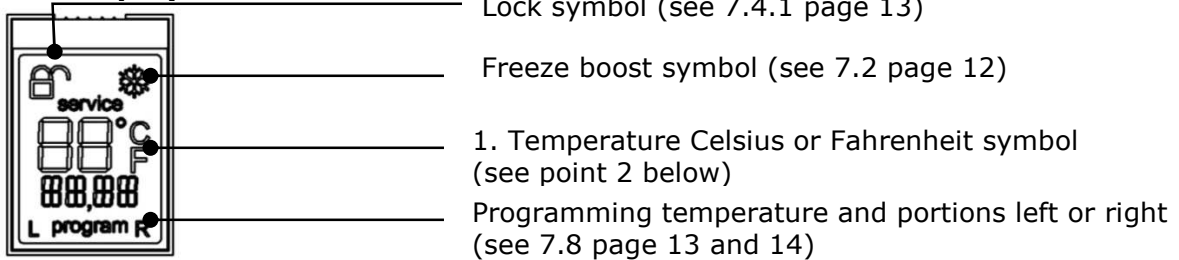
- Program now per key , ,  the precise desired amount of wine. You can do this in maximum three steps (we recommend the use of a measuring glass or, even more precisely, a scale in order to determine the quantity by weight).
- When satisfied, press key  to confirm and store. The portion is now set and programmed.






Note: The portions can only be programmed per each key individually. The desired amount of wine per key can be done in 1 to maximum 3 steps. Each time the Confirm key  is pressed, you exit the program mode and changes are saved.

7.9 Wine temperature setting:

- Press key  and  simultaneously
- The current set temperature value will start flashing in the display
- Use key  or  to the desired temperature setting
- After a few seconds the blinking stops and the temperature value is the new temperature programmed

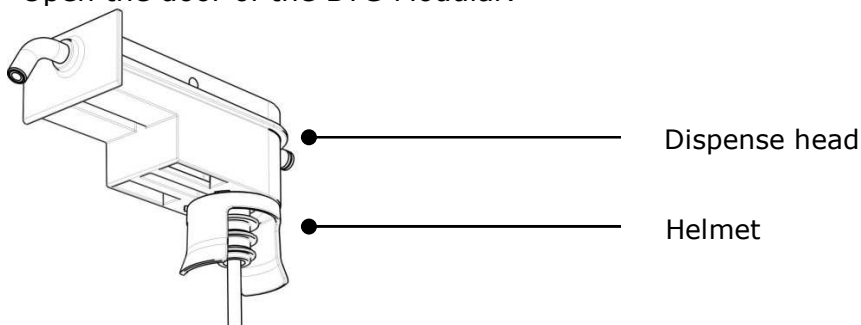
7.10 Display:



1. Displayed temperature is actual temperature (6-20° Celsius or 43-68° Fahrenheit)
2. Ability to switch between Celsius and Fahrenheit. This can be done by unplugging the electricity cord. For Celsius: hold key , while plugging the electricity cord back into the socket. For Fahrenheit: hold key , while plugging the electricity cord back into the socket.
3. Lock symbol shows if dispensing is possible. Release lock by pressing key  +  simultaneously.
4. Freeze boost button when symbol  is activated.

7.11 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.



3. Move your hand inside the unit and grab the helmet (bottom of the dispense head) with your thumb and forefinger and pull towards you to slide the dispense head completely out of the cradle.

4. Slide the tube inside the bottle and push the dispense head 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 dispense head 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 dispense head 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.

7.12 Bottle shelf adjustability in height

The bottle shelf is adjustable in height by hand (depending on the height of the bottle; minimum of 270 mm and maximum 335 mm). This is to ensure that the bottle is well connected into the dispense head 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 (this can sometimes go a bit rough). To avoid damage, do not use excessive force.

8. Gas Supply Options

This will vary per country. Refer to the separate manual or ask your local distributor.

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. **Never** use high-pressure cleaners.

Notice: 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 Maintenance Cleaning Tubes

Generally:

When working on or with the BTG Modular, please be sure to operate always with washed, clean hands to avoid possible infections.

- 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 Program

- Wipe or Vacuum out any dust build-up on louvered ventilation panel at the bottom of the unit to promote proper air-flow function.
- 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.
- To ensure that you are working with 100% infection free tubes, you could change the tubes once in a while. Ask your local dealer/distributor for a list of available spare parts.

11. Technical characteristics

To install the BTG Modular, consider the following dimensions:

Dimension and weight

Height	:	690mm
Width	:	250 mm
Depth	:	230 mm
Weight	:	22.1 kgs

Power supply and consumption

Voltage	:	100-240 VAC (auto switching)
Frequency	:	50-60 Hz
Power rating	:	120 W

Environmental

Operating temperature range:	16-26 °C
Operating humidity max:	60%

Cooling

Temperature range :	6-20 °C
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Gas supply

Medium	:	Nitrogen or Argon, 99.5% purity
Pressure range	:	0.2 to 0.5 bar

Important Notice for the User

- All user instructions are available also on video: www.bytheglass.eu/videos
- For frequent asked questions (FAQ), please visit:
- <http://www.bytheglass.eu/documents-en/downloads/documents>
- If (one of) the Modular(s) doesn't work and you see an "E" code, like E 02 or E 04, please call your distributor or agent and communicate this code number. Each code number is corresponding to a specific defect. On the basis of the code, your service partner can make an assessment of the steps to be made.

Warranty

- On each Modular there is a one year guarantee on all components.
- Depending on the country where the Modular is installed, the user can close a service and maintenance contract. Ask your local distributor or agent.