

wine saver PRO[®]

SPECIFICATION



1. Application

Wine Saver PRO[®] is designed for the serving and preserving of wines. It is a practical and logical choice for restaurants, hotel bars, wine retailers, wine wholesalers and wineries.

Our system is completely self-contained with an integrated regulator and gas supply. It is designed for ease of use for a quick change of both gas supply and wine bottles.

2. Technical Data

Model Number	WSP-5-SS
Net Weight	8.4 lbs. (3.8 kg)
Gross Weight	10.6 lbs. (4.8 kg)
Size (h x w x d)	9 ¹ / ₄ " x 18 ¹ / ₂ " x 6 ¹ / ₄ " (23.5 cm x 47.0 cm x 15.9 cm)
Material (Rack)	Stainless Steel
Material (Nozzle)	FDA Food Grade Resin
Min. / Max. Bottle Size (diameter)	3.0 -3.4 in (7.7 – 8.7 cm)
Min. / Max. Bottle Size (height)	10.0 – 15.0 in (25.4 – 38.1 cm)
Operating Temperature	32 – 104 °F (0 – 40 °C)
Min. / Max. Bottle Neck Size	0.71 – 0.79 in (1.8 – 2.0 cm)
Gas	Preservation Grade Argon

Regulator Outlet Pressure	5±3 psi (0.034±0.02 MPa)
Regulator Safety Device (Primary)	5511±580 psi (38±4 MPa)
Regulator Safety Device (Secondary)	Up to 128 psi (0.9 MPa)

3. Packaging

Wine Saver PRO[®] is packaged in sturdy, double-wall construction cardboard boxes. It is well protected from impact with custom fitted cushioning.

4. Notes

- Door panels may be customized with your own logo.
- Includes storage for two extra gas canisters.
- Each gas canister can dispense approximately 12 - 15 bottles of wine.

5. Warranty

- One year limited warranty from date of original purchase against defects in materials, workmanship, or malfunction due to normal intended use.
- Use of any gas product other than Wine Saver PRO[®] argon gas canisters voids any manufacturers' warranty or claims.