

# PORTABLE TOWER

*LE VERRE DE VIN*



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The new **Portable Tower** *Le Verre de Vin* is without doubt the world's most flexible, commercial-grade still wine and Champagne preservation system – designed with input from globally renowned wine makers.

This new model is compact, easy to transport and doesn't require any permanent installation – just place it on a stable surface and plug in. It is mounted on a solid block of Iroko timber and incorporates an integral chamber to house the pre-set CO2 regulator (supplied with all 'dual' and Champagne systems), as well as a 425g CO2 cylinder.

As part of our *Le Verre de Vin* product family, the **Portable Tower** incorporates our proven, award-winning *Le Verre de Vin* still wine and Champagne preservation technology. It comes in *Le Verre de Vin*'s three preservation options: Still Wine only, Champagne only, or 'dual' – still wine and Champagne preservation technology.

The **Portable Tower**'s flexible nature makes it the *Le Verre de Vin* system of choice in an unlimited range of applications. It's the ideal equipment for permanent and temporary use in virtually every F&B outlet – use the **Portable Tower** wherever and whenever you need it.

Here are a just a few of the ways the **Portable Tower** can benefit your business:

- Use it temporarily in conference, banqueting & function rooms – offer a bespoke selection of wines at any function without any expensive wastage.
- Enhance your wine by the glass range in temporary/pop up restaurants & bars – the **Portable Tower** gives you the opportunity to offer a full range, including premium brands.
- Take it to private functions & catering for a bespoke wine by the glass selection – offer a selection of wines at any private function outside your restaurant or bar; just a power socket is needed to run the **Portable Tower** anywhere.
- Use it permanently in your bar or restaurant – the **Portable Tower** is compact and easy to fit into any bar.

Visit our website [www.bermarcollection.com](http://www.bermarcollection.com) for more detailed information on our *Le Verre de Vin* technology and range of systems.

*"Le Verre de Vin achieves on all levels! Customers get a wider choice of wines, we get additional opportunities to sell and our costs are secured knowing that the Le Verre de Vin system will remove the risk of wastage in the process of offering more options to customers."*

Kai Mayfair, London



# FEATURES

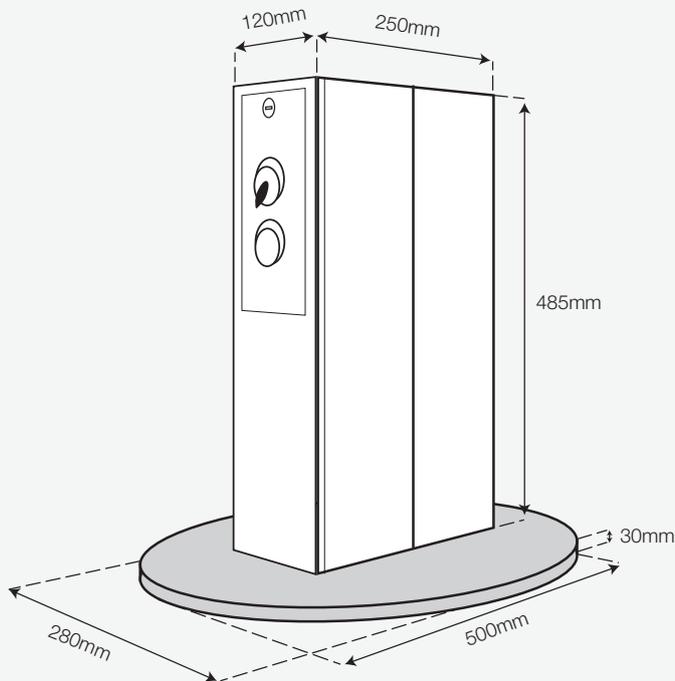


## Features

- No permanent installation required and easy & compact to transport & set up – just ‘plug in and play’
- Proven *Le Verre de Vin* still wine & Champagne preservation technology
- Fully enclosed precision engineered unit, delivering proven reliability
- Includes an integral chamber for a pre-set bespoke CO2 regulator & 425g CO2 cylinder
- Preserves an unlimited number of opened bottles for up to 21 days
- Ideal 21st century service – poured in front of the customer, direct from bottle to glass (‘Perfect Serve’)
- Automatic cut off to ensure optimum preservation each & every time
- Fitted with contemporary multi light resealing nozzles – chose from 7 different colours
- Interactive reseal process: the nozzles turn amber, before changing to green when the bottle is re-sealed
- Minimal space requirement
- Eco-friendly & low running costs
- Simple and quick for staff to use

# TECHNICAL SPECIFICATIONS

## Dimensions – Portable Tower



## Performance

- Resealing time: 2-5 seconds; optimum preservation level is reached every time
- Capacity: any number of opened bottles, but no more than 15 re-seals in any 5 minute period
- Certifications: CE approved in Europe, ETL approved in the USA

**Please note:** Each system is pre-set to operate at an altitude of 0-500m (1650') above sea level; for locations above this altitude refer to your distributor.

## Electrical Specification

- Power Supply: 24V DC
- Power Consumption: 60W (av)\*
- Supply via safe 24V Power adaptor

\*The Tower units are covered under the Low Voltage Directive (LVD). Peak power consumption is reduced from 280W to just 60W.

This consumption figure is based on 'peak consumption', when the vacuum (still wine preservation) side of the system is in use. The power consumption of an idle system and use during the Champagne resealing process is negligible.

## Materials & Finish

The *Le Verre de Vin* Portable Tower housing consists of mild stainless steel with a black finish. Its wooden base is made from a solid block of Iroko timber with a rubber mat beneath to provide additional grip on smooth surfaces.

For further details on the *Le Verre de Vin* Portable Tower call us on +44 (0)1473 612062 or enquire via e-mail at [info@bermar.co.uk](mailto:info@bermar.co.uk)