

OZ Winebars™

Wine Service Equipment
for
Wine by the Glass®
and
Wine Tasting
Programs



OZ Winebars™ brand of wine dispensing and preservation equipment is pleased to present our top-quality commercial
Wine Service Equipment



Sogno Di Vino – San Diego

OZ Winebars™ are premium professional grade wine dispensing and preservation systems designed to enhance wine by-the-glass and wine tasting programs.
US Patent # D491,580 UL/CSA & NSF Certified

www.ozwinebars.com

As it is...

Your increased offerings of wines made available by the glass and in flights satisfy dining customers enormously. Doors open to the pleasure of wine tasting. Consumer appetites call for better and better wines. Prospective profits increase, but so can waste and inefficiency.

As it can be...

OZ Winebars offer the security and organization to help you cultivate and capitalize on your customers' preferences. You can now reach into the upper ranges of wines you offer by the glass without the rapid loss and quality control problems that plague open-bottle sales programs.

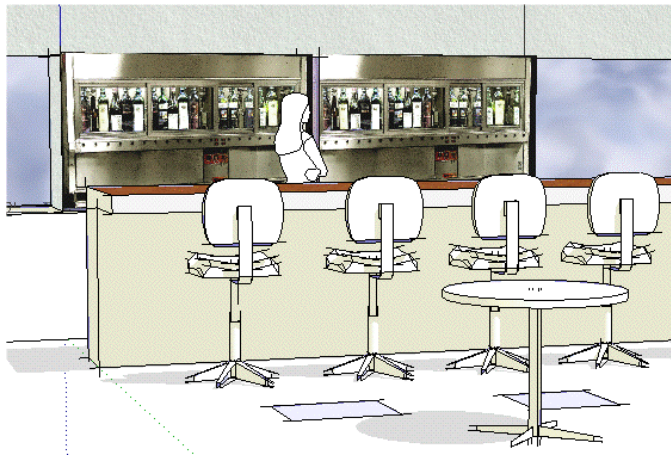
Wastage is minimized. Service costs are reduced.

The character and atmosphere of your bar area is enhanced by the commanding high quality presentation.

The 20-bottle system is 74" wide at approximately 320#.

The 16-bottle system is 60" wide at approximately 270#.

The 12-bottle system is 47" wide at approximately 240#.



All models hold at least two additional backstock bottles at correct serving temperatures; total capacities are 36, 48, and 60 bottles. The equipment offers direct, single-handed dispensing from the vintner's bottles via an anaerobic system, which retards oxidization and flavor degradation well in excess of 30 days.

Self contained, the two-compartment refrigerators allow either wide temperature adjustment differentials for use with reds *and* whites or narrowly tuned temperature differentials for offerings from more extensive connoisseur collections. The system is delivered complete, ready for setup and immediate use. Models are available for Back Bar and Front Bar installation. Please: **Verify all case dimensions with your representative for space planning purposes.** (see p. 14)

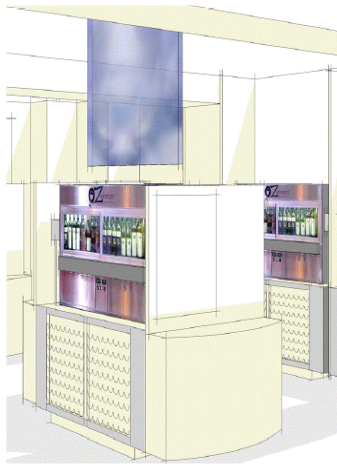
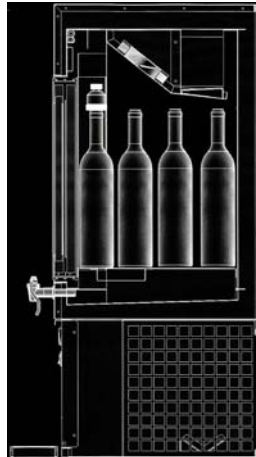


Features at a Glance

- ◆ Commercial stainless steel cabinet construction
- ◆ Standard 120 AC voltage with low 5 amp current draw
- ◆ Chassis mounted regulator assembly
- ◆ Single-handed dispensing manual tap models
- ◆ Electronic portion control models
- ◆ Recessed or flush drip tray included
- ◆ Dispenses ergonomically below the bottle
- ◆ Installs on 36" high back bar counters 22" deep
- ◆ High capacity large models hold up to 5 & 6 cases
- ◆ No chasing inventory during rush
- ◆ Rarely a need for any additional chilled storage
- ◆ Backstock maintained at correct temperatures
- ◆ High visibility full-width display of premium wines
- ◆ Non-intrusive side-sliding glass doors
- ◆ Two+ -bottle back stock allows proper chilling time
- ◆ Easily adapted for owner-provided trim kits
- ◆ Gas cylinder fits inside lower left-hand compartment
- ◆ Electric solenoid gas control
- ◆ Preset user adjustable temperature alarms
- ◆ After hours dispensing system lock-off key switch
- ◆ Locking wine display cabinet
- ◆ Individual service valves (not clamps) at bottle heads
- ◆ No deteriorating PVC tubing
- ◆ Dual silicone bottle seals
- ◆ Auto-defrost controllers
- ◆ Extended preservation window – typically 4+ weeks
- ◆ NSF & UL/CSA listed
- ◆ Front bar model (customer view port) available
- ◆ Stacked configurations available
- ◆ Specialty powdercoat finishes available
- ◆ One year on-premises warranty
- ◆ International spec models are available

**If you free-pour premium
wine
by the glass it is ~**

*Too cold
Too warm
Presented confusingly
Hard to find the bottles
Going down the drain
&
Over-poured*



Organization is one of your best assets.

*Blue 82 - Albany
(courtesy Vollmer Assoc.)*



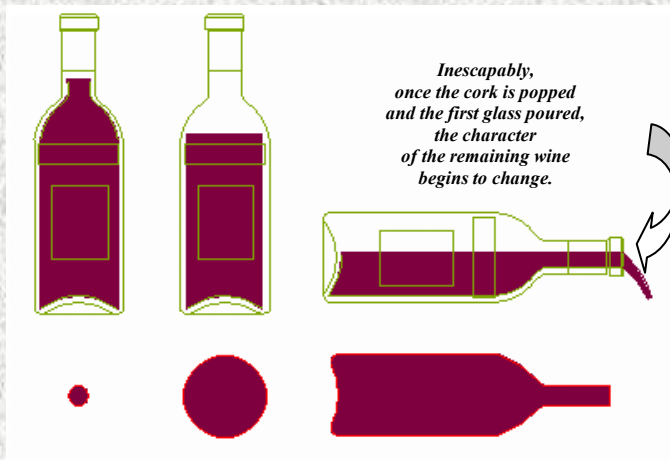
Island Prime - San Diego

Why Good Wines Go Bad

When you are drinking the bottle, it's gone in an hour. If you are commercially serving wine by the glass, that bottle may not fully sell for several days or more.

The wine matures calmly for 3 or more years. Then the cork pops.

Suddenly it's in the worst struggle of its life, and most wines won't survive very long.



½ Sq In

7 Sq In

21 Square Inches

Each free-pour cycle causes a fresh inrush of oxygenated air and airborne bacteria, not only exposing the greatest surface area, but also agitating the wine to assure an inescapably destructive mix.

You'll do this four or five times over the life of the bottle – much more for flights.

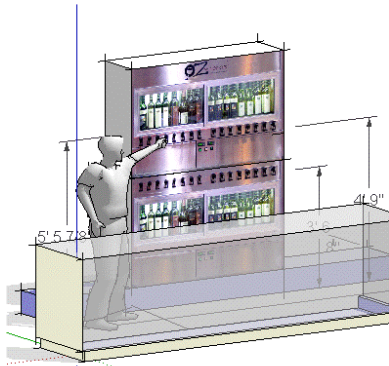
The remaining wine sits between pours suffering varying periods of chemical and biological change. *You've been there. Repeatedly.*

*In an opened, free-poured bottle
NOTHING WILL STOP THIS PROCESS.*

***NO spritzers with a can of gas – NO partial vacuums** - even if these are done immediately between glasses. These methods do not magically 'medicate' your wine.*

They do not extract dissolved contaminants out of solution.

OZ Winebars are sealed systems. The total atmospheric exposure your wine experiences is a tiny ½ sq in from the time you pull the cork to the time you connect the bottle – *ONCE* and usually for only a matter of seconds. There is no further exposure to airborne contaminants or agitation for the life of the bottle. **Big** difference!



Stacked Configuration



Cuvee World Bistro – Tucson



Some Options:
Label Holder &
Customer Viewport



Chef Anthony Goncalves – Trotters – White Plains

OZ Winebars™ Electronic Tap Rail (ETR)



Our ETR add-on is a convergence of technologies from *OZ Winebars* Wine Service Equipment and *Berg Company* Beverage Dispensing Systems. These systems are adaptable for a range of applications covering **On and Off Premises** establishments.

**For Restaurants & Bars
(On-Premises Winebars 12, 16 & 20-Bottle)**



The Electronic Tap Rail (ETR) replaces the standard manual taps on the Winebar with a stainless rail in which 'push-button switches' and solenoids replace the taps at each bottle position. Pushing a Tap Button dispenses a predetermined amount of wine.

Depending upon the model, one or two sets of centrally-located Override Buttons enable a change to a different, pre-set portion size. Shown above is our 20-Bottle model in which there are two sets



of Overrides – one set servicing the left side of the Winebar and the other, the right. In smaller models, there is one set of Override Buttons.



As selections are made through the Buttons, signals are sent to the Berg Electronic Control Unit (ECU), which is mounted inside the lower left compartment of the Winebar.



La Bodega – Dallas

About OZ Winebars Management Systems

All ETR-equipped On-Premises Winebars include modems for remote access to the *ECU*, the Electronic Control Unit. The modem can be permanently connected to a phone line or can be connected on an as-needs basis. Functions of the modem connection include, for example, diagnostics, portion changes, calibration, etc. and will also enable operators to retrieve sales data from remote locations.

The *ECU* controls and records dispensing activity. The Winebar can function in a stand-alone mode in which the only function of the *ECU* is portion control or, with the *Infinity Software* suite, generates reports based on labels, price, and volumes. It is also through the Software that your POS interface can be established.

In multi-unit installations, On-Premises Winebars will network via conventional 'daisy-chain' network architecture enabling data collection from a single point. Data can be retrieved remotely through the Modem and/or directly through a back-office PC running the *Infinity Software*. Similarly, output of the sales can be directed to most POS Systems via the Software's POS interface features.

The Berg Company produces a well-established and continuously innovative line of solutions for liquor and beer control. OZem Corp's *ETR*-equipped OZ Winebars and Berg Company's Control Systems combine to offer a complete, fully-integrated and customized array of Bar Service Management tools. Whether as a stand-alone core of your wine service program or as part of a comprehensive bar Beverage Management suite, we will be pleased to discuss your requirements with you to develop the optimal configuration for your establishment and connect you with the right local and regional representatives to assure the best service possible.

For Berg Management Systems Dealers Call: 608-221-4281

OZ Winebar Tasting Systems—Card Control (Off-Premises Winebars 12 & 16 Bottle)



In Package Shops, a *taste* of the wine boosts sales. The combination of preservation, optimal serving temps, and strong product presentation offered by OZ Winebars Tasting Systems when deployed in the context of a well-managed package marketing program enables merchants to cultivate customer's appetites for increasingly upscale wines as do our Restaurant and Bar Systems.

Overhead reductions are realized not only through the equipment's wine preservation and conservation capabilities, but also by eliminating the need to have staff-attended tasting, as customers can now dispense their own selections.

In order to assure *minimal liability exposure*, the Tasting Systems are fitted with a Card Reader that will dovetail into Loyalty Programs for your Preferred Customers and can be issued to any properly validated walk-in customer on request.



- ◆ The Card determines the *number* of tastes customers are allowed.
- ◆ The card-control ECU controls the *volume* of each taste dispensed.

Shop owners, for example, could set the volume of tastes at $\frac{3}{4}$ OZ and the number of tastes per customer card to 4 or 5 – limiting on-premises consumption to a moderate level & assuring that level is supported by the Card Control System. On checkout the customer's card can be *refreshed*.

Customers could pay for card use or be *comped* according to store policies and subject to local laws that regulate on-premises tastings. The system will work on the basis of permanently-issued 'membership' cards and/or per-session cards issued at your service desk. Either way, a customer check-in to *refresh* their card capacity or spot issuance of a 'fresh' card gives you the opportunity to validate your customer to assure authorized use of the card. *OZ Tasting Systems are distinguished from uncontrolled free-pour tastings, or cash-controlled card methods that offer no positive consumption limitations.* With the card as both the facilitating and controlling factor, there is little opportunity for inadvertent (or intentional) over-consumption or the card falling into the wrong hands for unauthorized use.



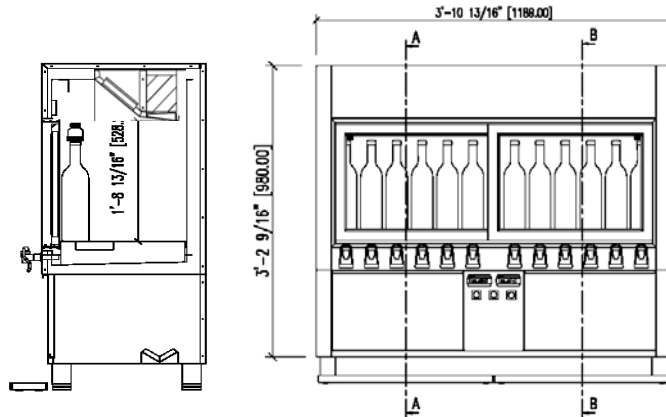
City Vineyard – Melbourne

Compare the Advantages of OZ Winebars Tasting Systems

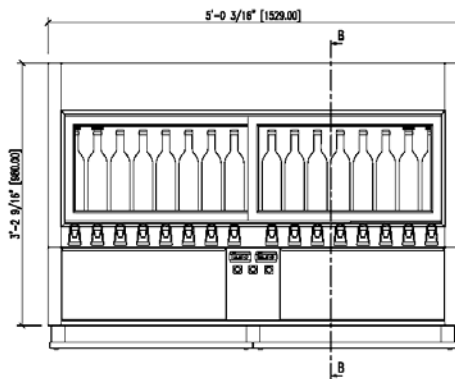
- ◆ *Customers, holding the key, have a tangible sense of equity in your program.*
- ◆ *Customers feel free to taste wines without feeling (or needing) staff scrutiny while doing so.*
- ◆ *Customers can more casually interact and react socially with each other.*
- ◆ *In a social setting, most will tend to upgrade their wine selection.*
- ◆ *Offering, say, 1 OZ tastes, you'll actually get 24 customer tastes from a bottle!*
- ◆ *You will not be agitating the wine 24 times over the life of the bottle.*
- ◆ *You will only handle the bottle twice for 24 tastes – loading and unloading it.*
- ◆ *A one-minute bottle change is a tiny fraction of the time it takes to free pour 24 tastes.*
- ◆ *The wine temps will be consistently correct for optimal taste.*
- ◆ *With loose, open bottles, flavor characteristics degrade within hours of opening.*
- ◆ *In our closed systems, the taste will be consistent from the first to the last.*



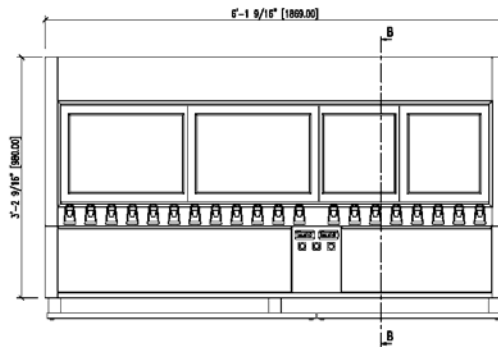
Customer Loyalty Card
Corkscrew Pointe
Suburban Chicago



12 TAP MARK 2



16 TAP MARK 2



20 TAP MARK 2

A Day in the Life of OZ Winebars

Removing the cork aside, **changing empty bottles is a 50-second procedure.** The bottle head tightening knobs turn one way to seal and the other to loosen. We recommend wiping the seals and draw tube with a clean bar towel as you remove the head from the empty.



Before serving your guests, wines should be checked that they are not 'corked'. We advise sampling a small amount — also practical against overfilled bottles.

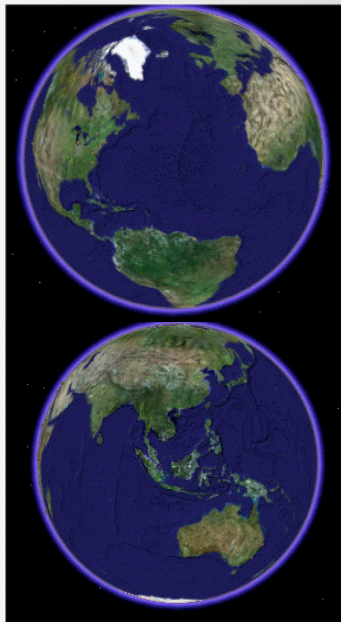


System maintenance is simple, quick and effective. Each dedicated wine line runs from bottle to tap. These lines should be flushed periodically and at label changes. Our sanitizer can be dispensed directly from a wine bottle or our optional '*gun*' *pump*. It leaves no residual taste or odor. A monthly or quarterly system flushing will take 20-25 minutes.

A 5-OZ glass fills in 7 seconds. With the wines predictably placed at your fingertips, a 4-top order can be filled in a fraction of the time it takes many operators to locate, pour and return a single bottle.

Bottles stand vertically and are not agitated with repeated pouring. Draw tubes height is adjustable and *Stainless Screens* are available for Vintage Wines to enable you to get the highest yield from your inventory.





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PRESENTED BY

OZ Winebars Wine Service Equipment is the finest, most versatile equipment of its kind. We review enological works and evaluate new materials to assess emerging prospects for product improvement. We reserve the right and assume the commitment to alter specifications to assure the optimum in performance and practicality within our product offerings.