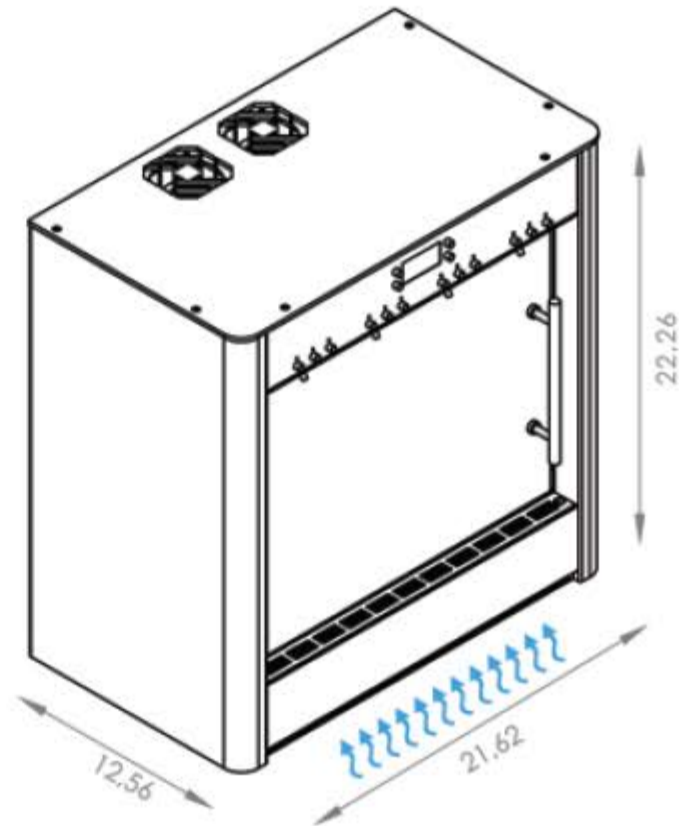
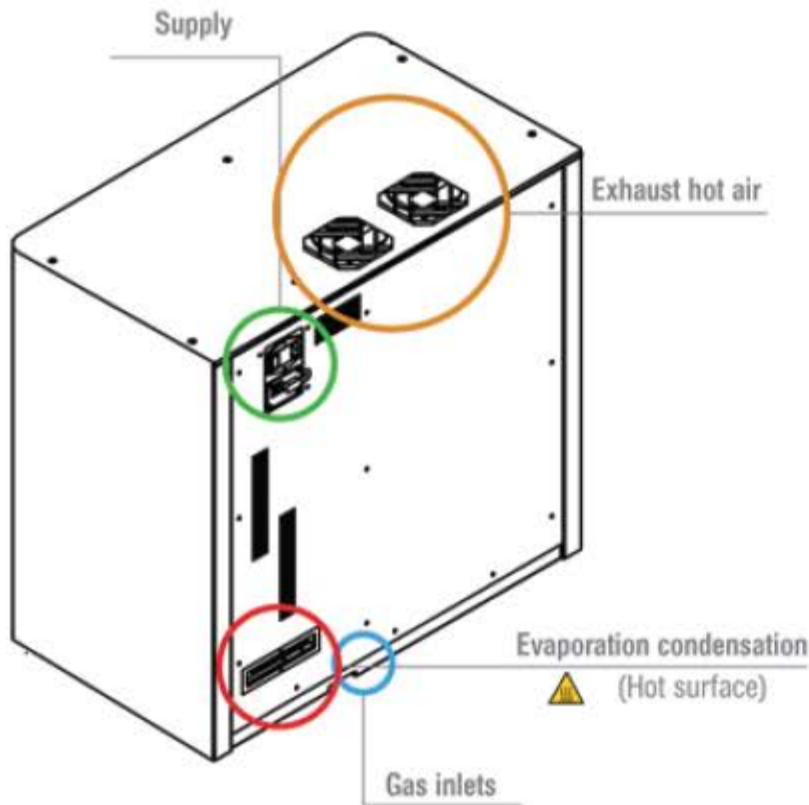


*Dimensions in inches (inch).

quattro



TECHNICAL SPECIFICATIONS



Use and activation system
Dispenser may be managed from the back counter (without the wine card), self service (with wine card) and exclusive with finger print.



Service temperature
Checked temperature from 7 to 18°.



Feeding
Nitrogen or food argon (cylinder and generator not included).



Refrigeration system
Use of modern professional cooling system highly high-performance. (Optional)



Doses
One or three depicted doses with high quality mechanical keys.



Led illumination
Intelligent led system for an infinite variety of locations. (Optional)



Lifting bottles system
The lifting system with pneumatic pistons normally wide, or with mechanical springs

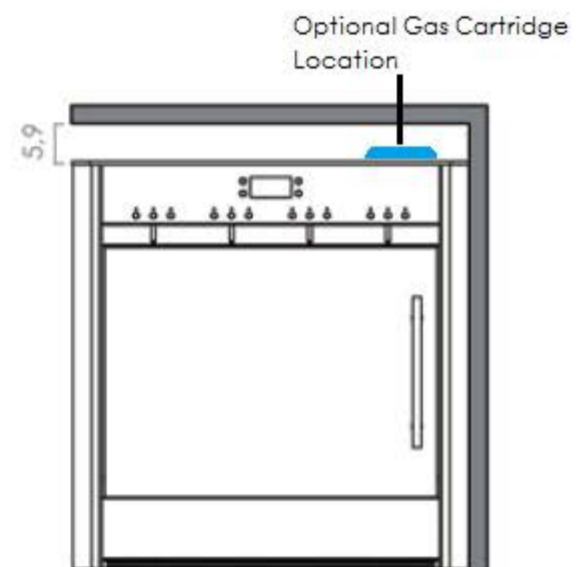
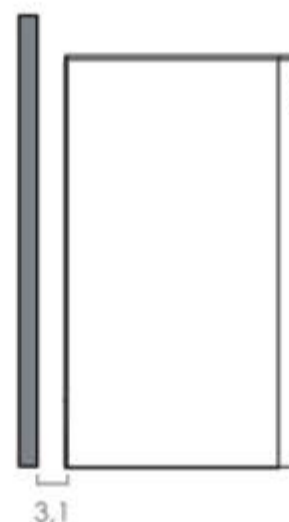
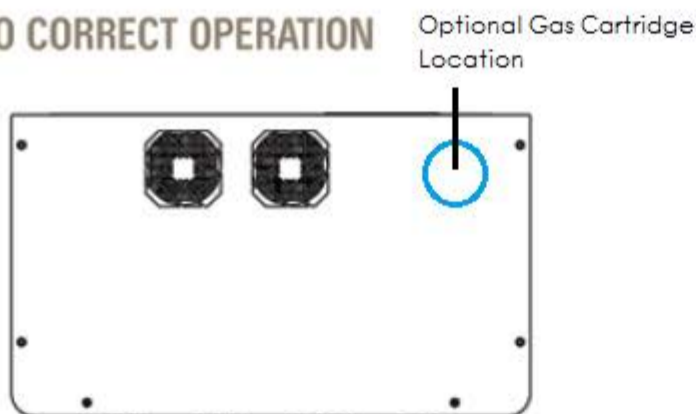


Control
The dispenser is available with a key lock. (Optional)

QUATTRO can be optimized for HOME with an optional INTERNAL GAS CARTRIDGE SYSTEM. Gas Cartridge operates preservation and pouring features. Internal Gas Cartridge System not recommended for commercial use.

Other Options Include: Split Zone for storage and serving of both White and Red wine.

GAP TO CORRECT OPERATION



MODELS	W	H	D	WEIGHT	FREQUENCY	ELECTRICAL REQUIREMENTS
quattro TA	21,62inch	22,26inch	12,56inch	79.2 lbs	50~60 Hz	90~260vac - 40Watt
quattro TC	21,62inch	22,26inch	12,56inch	88 lbs	50~60 Hz	90~260vac - 110Watt