WineStation Quartet

The Perfect Most Profitable Pour for Any Business

NAPA® TECHNOLOGY

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Create an inspirational Wine program consistent with your brand image while immediately meeting your operational and financial goals.

Unparalleled Hygienic Preservation
60 day preservation delivered to you by our patented Clean-Pour Technology, the highest standards of health, sanitation and cleanliness.

Fully Customizable LCD Display
Allows you to share so much more than varietal, region and date. Utilizing the customizable LCD screens, share a wide range of tasting notes or menu pairings with staff or customers.

Programmable Portion Control
Create a flexible wine program by offering taste, half and full glasses of wine. With WineStation you can define your own portions from 1/4 ounce to 9 ounces.

AccuServe Access Control
Our AccuServe software affords the highest level of product security, access and accuracy to every pour.

Basic Features
- Elegant showcase of premium wines
- 60-day preservation
- 3 adjustable portions
- Temperature control
- Sales reports
- Portable design, zero build out
- Secure and tamper proof
- Expandable to 100's of bottles

Advanced Features
- Hotel room key integration
- Self-Service RFID card access
- Advanced sales reports
- Staff or Self Service

Applications
- Restaurants
- Bars/Wine Bars
- Retail Stores
- Buffets
- Banquets
- Reception Areas
- Members Only Lounges
- Executive Suites
- Private Arena Suites
- Convention Centers
- Spas

110V-220v · C and F Temperature control
ML and OZ pour Control · 25.7"x19.7"x16.1" (HxWxD)