NΛPΛ®
TECHNOLOGY

Product Catalog

The Perfect Most Profitable Pour for Your Business

NΛPΛ®
TECHNOLOGY

WineStation Quartet

The Perfect Most Profitable Pour for Any Business

NAPA® TECHNOLOGY

WineStation Quartet

NAPA TECHNOLOGY®

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)

More Information? Our sales team can help craft the perfect solution for your business.
Give us a call at **1-855-436-2300** or email us at **info@napatechnology.com**

TapStation

The All New Way to Serve Keg Beverages

NAPA® TECHNOLOGY

TapStation

NAPA TECHNOLOGY®

Create an inspirational Beer, Wine and Craft Cocktail program consistent with your brand image while meeting your operational and financial goals.

A New Standard of Beverage Control
Whether used behind the bar for staff use or in trafficked areas as a turn-key, self-service bar every pour from the TapStation is accounted for using the most advanced RFID-based technology, preventing unauthorized access to your taps and tracking and reporting each sale.

RFID Liquid Pour Technology
Each TapStation includes an RFID reader that staff or guests must touch with their RFID card or bracelet before pouring. With no delay, pouring begins and sales are recorded. Your taps are locked without an active RFID card, preventing unauthorized pours.

Hotels
Can convert trafficked areas into a turn-key, a revenue producing self-service bar. Plug and Play mobility affords varying uses in a single day.

Restaurants Can Bottleneck
Position taps anywhere for floor staff access. There's no longer a need to rely on behind-the-bar tap placement for security and staff accountability, opening up a whole new paradigm in restaurant design and operations, and dramatically increasing pour-to-table delivery rates. This frees up bartenders to focus on bar customers and time-consuming mixology, and less time devoted to service drinks for floor staff.

Beer Hall/ Tap Rooms
Beverage Executives and Entrepreneurs can cost effectively build out small to very large self-service tap rooms offering 4-1000 beers, wine, and craft cocktails on tap.

11.53" x 8.35" x 7.5" (WxHxD) · Power: 110v – 220v · Weight 24 lbs

Beverages
Beer · Wine · Cold Brew Coffee · Kombucha

Basic Features
- Four Keg Dispenser
- Portion Control and Free Pour option
- Industry standard tower
- Industry standard tap handle mount

Advanced Features
- Cloud Based Database
- RFID Access Control
- Room Key Integration Option
- POS Integration Option

Applications
- Restaurants
- Bars
- Retail Stores
- Country Clubs
- Reception Areas
- Members Only Lounges
- Executive Suites
- Private Arena Suites

More Information? Our sales team can help craft the perfect solution for your business. Give us a call at **1-855-436-2300** or email us at **info@napatechnology.com**

WineStation Duet

The Perfect Pour for Business

NAPA TECHNOLOGY

WineStation Duet

NAPA TECHNOLOGY®

Is achieving the highest level of enthusiasm through your Food and Beverage offerings critical to your success? WineStation Duet will help you enhance your beverage offering, delivery, consistency, and presentation.

Basic Features
· Two Bottle Clean-Pour Wine Dispenser
· 60 Day Preservation
· Temperature Control
· Portion Control and Free Pour option

Advanced Features
· Cloud-Based Database
· RFID Access Control
· Room Key Integration Option
· POS Integration Option

Programmable Portion Control
Define your own sizes for a taste, half glass and full glass. The WineStation Duet allows for a wide range of options from .25 – 9 oz.

Fully Customizable LCD Display
Allows you to view varietal, region and date, as well as a wide range of tasting notes or menu pairings.

Clean-Pour Dispensing Head Technology
Designed to provide the most effective, accurate, contamination-free wine pouring in the world.

Applications

· Fast casual restaurants
· Bars/Wine bars
· Retail stores
· Country clubs
· Reception areas
· Members only lounges
· Executive suites
· Private arena suites
· Spas
· Nail salons
· Buffets

11.61" x 22.63" x 11.73'' (WxHxD) · Power: 110v – 220v · Weight 31 lbs

WineStation Cellar

The Perfect Pour and Store For Even the Most Delicate Wines

NAPA TECHNOLOGY

WineStation Cellar

NAPA® TECHNOLOGY

Engineered for optimal wine preservation and dispensing, WineStation Cellar combines the powerful WineStation, North America's #1 intelligent wine preservation pouring solution, with an 80-bottle commercial grade wine cooler.

Two Solutions In One
Now you can preserve, pour and store your wine collection. Our best-selling WineStation 3.0 is now integrated with an 80-bottle luxury wine cooler. The large capacity design has a 24-inch width with five shelves that can comfortably store 80 bottles, 16 per shelf (double stacked).

Clean-Pour Dispensing Head Technology
Designed to improve dated industry standards and provide the most effective, accurate, contamination free wine delivery system in the world.

Programmable Portion Control
Operators of the WineStation may define their own sizes for a taste, half glass and full glass pour. The WineStation allows for a wide range of options from .25 – 9 oz.

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

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.

Cooler
- 5 shelves
- 16 bottles per shelf double stacked
- 80 bottle capacity

Dispenser Specifications
- 4 Bottle positions
- 60-day preservation days
- Argon gas

Complete Unit
- Dimensions 23.25in x 26.75in x 74in (WxHxD)
- Weight 240 lbs.
- Temperature range 41F (5c) to 68F (20c)
- Power 110V

More Information? Our sales team can help craft the perfect solution for your business. Give us a call at **1-855-436-2300** or email us at **info@napatechnology.com**

SpiritStation

When Every Drop Counts

NAPA® TECHNOLOGY

SpiritStation

NAPA TECHNOLOGY

Dispense perfectly measured spirits and batch cocktails with the SpiritStation- an automated and programmable system. Restaurants, bars and clubs can customize their service based on the needs and demands of their business. Commercial operators are using the technology to provide consistent and regulated pours of spirits and batch cocktails.

Clean-Pour Dispensing Head Technology
Designed to improve dated industry standards and provide the most effective, accurate, contamination free spirits delivery system in the world.

Programmable Portion Control
Operators of the SpiritStation may define their own sizes for a taste, shot and double pour. The SpiritStation allows for a wide range of options from .25 – 9 oz.

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

Fully Customizable LCD Display
Utilizing the customizable LCD screens, share a wide range of tasting notes or menu pairings with staff or customers.

Basic Features
- Three Customizable Pour Sizes Options: Taste, Shot, and Double
- Four (4) Clean-Pour Dispensing Heads
- State-of-the-art Thermo Electric Cooling System
- High Resolution LCD displays
- Dual Safety Lock Features
- Designed for Both Built-In and Countertop Applications

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