





Wineemotion's OTTO dispensing system is designed to the standards demanded by commercial bars and restaurants with a clean, modern look simplifying the way wine is stored and served. Two independent zones allow for complete flexibility with a temperature range from 42°F to 70°F. Its sleek stainless-steel finish is not only elegant but durable, sanitary, and built to withstand the rigors of a high-traffic environment. Our commitment to using highest quality materials assures colder wine temperatures, hassle-free operations and years of trouble-free service.

PRODUCT FEATURES

* Temperature Range

> True Dual Zone: 42°F to 70°F for each 4-bottle zone.

Refrigeration

- Dual evaporator and dual compressor enable maximum flexibility for wine storage of all varietals.
- Fan-forced front exhausting allows for easier built-in installations. Zero ventilation or drainage requirements.

Usage Configuration

- > Behind the Bar (for Staff Use).
- > Self-Service with Wine Cards & Software.

System Control

Key Card Activation to control pours and lock the front door

* Portion Control

➤ 3 programmable portions from 0.5 to 9 oz.

* Preservation

- 30-Day Advanced Wine Preservation with Food Grade Argon or Nitrogen Gas (99.99% Purity).
- > External Gas Tank Required.

Display

- Customizable colored LCD displays featuring wine information and portions. Card balance and pricing shown with Software.
- Energy saving feature with sleep mode and sensor wakeup.

* Bottle Lifting System

- > Automated pistons for fast and easy bottle changes.
- > Ability to load any bottle size: 375mL to 750 mL.
- Fail-Safe functionality keeps bottles pressurized even when running out of gas.

Doors

Double pane, UV tinted thermal glass doors, the latest in energy efficient technology.

Lighting

RGB lighting to gently illuminate the labels with 14 different color options at the push of a button.

Finish

- Commercial-grade all stainless-steel interior and exterior provide superior durability and easy cleaning.
- > Optional RAL Color Customization in Matte or Gloss Finish.

❖ ISOL-PLUS Technology

Patented unique valve which prevents aromatic crosscontamination of wines in the same unit.

AUTO-PUFF Valve

Patented valve technology which automatically cleans the spout after each pour ensuring maximum freshness

OSHA Compliant

- > ETL certified for safety (conforms to UL).
- > ETL sanitation (conforms to NSF).

Warranty

➤ Industry-leading 2-year warranty for owner's ease of mind.

Software Activated Systems Only

Data Connection

> LAN Network (Recommended) or Wi-Fi.

Integrations

➤ POS, Hotel Room Key, Barcode, and Magnetic Strip Integrations are available.

when running out or gas.				Electrical		
Models	Width	Height	Depth	Weight	Requirements	
отто	39.75 in.	25.00 in.	15.75 in.	183 lbs	110VAC	
Dual Temperature					60Hz - 8A	

