

# Glastender®

A Family Company  
Manufacturing in the USA



## Wine Preservation System

Expect more  
more flexibility  
more features



Expand your wine-by-the-glass service and increase revenue with the Glastender Vinfinity® Wine Preservation System.

Its patented technology removes 95% of the air in any open bottle in less than two seconds, protecting wine flavor after every pour to minimize waste and maximize profit.

## Wine Oxidation

Opening a bottle of wine exposes it to oxygen in the air, which over an extended period leads to a change in its color and aroma. These changes begin to take place within a few hours. Most wine experts agree that without a preservation system, most wines are unservable after three days.

## Vacuum Preservation

Vacuum preservation is proven to be effective at removing the oxygen from an open bottle, keeping the wine in pristine condition for 7 to 21 days, depending on the number of pours and the storage conditions. The challenge is keeping open bottles under vacuum during service in a busy commercial environment. The Glastender Vinfinity® Wine Preservation System is so fast and convenient that it allows you to protect every wine after every pour.

## How The Vinfinity® System Works

A high vacuum is created by a Central Vacuum Unit (CVU) and precisely maintained within the optimal range for wine preservation. The CVU is connected by tubing lines to a vacuum gun conveniently located at the serving station. After pouring, a removable stopper is placed in the bottle and a patented shut off valve on the vacuum gun transfers a vacuum to the bottle in one motion in less than two seconds.

## The FlashVacuum® Effect

Traditional on-demand vacuum systems are slow, making it possible for delicate aromas to be extracted out of the bottle along with the oxygen. The patented design of the Vinfinity® system eliminates this concern by using a standing vacuum to apply a vacuum to the bottle so rapidly that it separates the wine vapor from the air, removing the latter and leaving the remaining wine protected by its own fumes. This process is called FlashVacuum®, which is seen in the visible cloud that instantly forms inside the bottle.

## Product Features & Benefits

- No special storage cabinet is required, so there is no limit on the number of bottles that can be used with the system.
- No special dispensing apparatus is required, which means there is no tubing or dispense valve to maintain, eliminating the risk of flavor contamination.
- Regular maintenance consists of cleaning the vacuum gun each day, which is a simple 30 second process.
- Fast operation allows busy bartenders to use the system after every pour to ensure wine quality is maintained.
- No special gas is required for dispensing, which makes the system cost less to operate.
- Cost of operation is negligible. Plugs into standard 115V/60Hz outlet and uses about 3 minutes of electricity for every 50 glasses of wine served.
- Wine is free poured for convenient, traditional service.
- Digital usage counter allows you to compare the number of glasses poured versus vacuum applications to ensure the system is used consistently.



One or more vacuum guns can be positioned wherever desired to maximize efficiency.



The central vacuum unit is conveniently located inside a cabinet within your underbar layout (see back of brochure for options).



Widely available Vacu-Vin® stoppers are used to keep the bottles sealed.



The Glastender Vinity® central vacuum unit comes in a vertical (CVU-V) or horizontal (CVU-H) module that is conveniently located inside a cabinet within your underbar layout.

### CVU-V Vertical Module Cabinet Options

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Drainboard cabinet



Cabinet below a multiple sink drainboard



Back bar cabinet

### CVU-H Horizontal Module Cabinet Options

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Drainboard glassrack



Drainboard cabinet



Add-on cabinet base

Some images ghosted for illustrative purposes.