

# DURAVIN<sup>+</sup>

Finally preserve your still and sparkling wines and make your wine experience unique.



Finally you will have the opportunity to create a unique drink by opening any bottle to drink.

The new range allows you to significantly increase the quality of your service both with regard to wines and other alcoholic drinks such as beer, cocktails, etc .. Your great wines and your champagne can be finally served by the glass with unprecedented preservation and not sacrificing a traditional service presentation of your bottles.



## Vantaggi DURAVIN+

Have you ever thought about tasting perfect? We finally provide you all the right tools to do it.



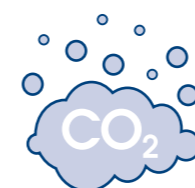
### VACUUM:



Removing oxygen with a vacuum controlled with extreme precision, effectively preserves the wine without any risk for its organoleptic structure. The accuracy of the vacuum is essential to ensure that the maximum retention period is reached without any damage to the structure of the wine. If he comes removed an insufficient amount of air from the bottle, the wine will continue to oxidize, removing too much air negative pressure will attract mild esters and phenols from wine, negatively influencing the bouquet and "dampening" the taste.



### SPARKLING WINE PRESERVATION



Our technology introduces a pressure of CO<sub>2</sub> precisely calibrated in a bottle of sparkling wine, thus creating a pressure balance and preventing the possible escape of CO<sub>2</sub> from the wine same. A cap with non-return valve comes inserted into the bottle and acts as an airtight seal; the cap therefore keeps CO<sub>2</sub> under pressure inside the cylinder and allows to keep the perlage for a long time some wine.



### GLASS FROSTER



The rapid cooling system from us conceived allows to have ample advantages for professional use:

- reduces the use of ice
- reduction of bacteria inside the glass up to 90%
- neutralizes bad smells present
- instant cooling of any type of glass or chalice.



\*Details available separately in the product data sheets

# DURAVACU



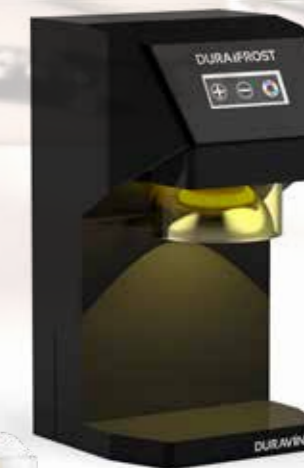
- USE: Still Wines
- PRESERVATION: 2 Weeks
- POWER SUPPLY: 24V DC
- POWER CONSUMPTION: 60W



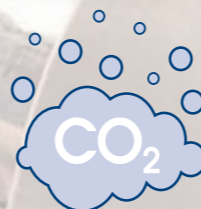
# DURAFROST



- USE: Wine - Beer - Cocktail Glasses
- FREEZING MODE: Manual & Preset Time
- POWER SUPPLY: 24V DC
- POWER CONSUMPTION: 75W



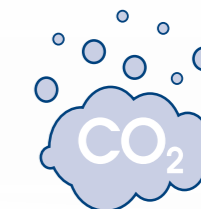
# DURAPERL



- USE: Sparkling Wines
- PRESERVATION: 2 Weeks
- POWER SUPPLY: 24V DC
- POWER CONSUMPTION: 60W



# DURACOMBI



- USE: Sparkling & Still Wines
- PRESERVATION: 2 Weeks
- POWER SUPPLY: 24V DC
- POWER CONSUMPTION: 60W



# DURAVIN

A simple and economical solution for developing your wine by the glass for still and sparkling wines.

From Winefit's experience comes the new DURAVIN® system, an innovative solution that will immediately allow you to expand your wine range by the glass.

Once a bottle of wine is opened, it begins an inexorable process of oxidation, inevitably limiting quality by the glass. Opening a sparkling wine, on the other hand, leads to an even faster degenerative process with your bubbles quickly losing intensity, making it unpleasant to the palate.

Some small tools available on the market such as hand pumps, air removing caps or stoppers are simply band aids that do not actually significantly slow down the oxidation and degeneration process, making the bottle quickly unsuitable for your drink.

With DURAVIN you can preserve the organoleptic quality of your wines for 3 to 5 weeks, enabling you to pour even the most valuable wines.

How is this possible? By inserting a neutral gas heavier than air (Argon) into your bottle, for still wines and by using the innovative DURAVIN technology and inactivating the bottle with CO2, for sparkling wines, this will keep your bubbles vibrant for a long time.



EASY TO USE



MINIMAL DESIGN



PRESERVED FLAVORS



LONG-LASTING STORAGE



QUICK RETURN ON INVESTMENT



MINIMUM INVESTMENT



# Benefits of DURAVIN

- 1. EASY TO USE:**  
the lever allows you to introduce just the right amount of gas.
- 2. QUICK INSTALLATION:**  
it takes less than a minute to screw-on the cylinder (may vary depending on model) on the head of the DURAVIN.
- 3. SOLID PRODUCT:**  
its steel and brass finishes makes it an extremely solid product. Moreover, the PRO version features a column with supports, making it very stable.
- 4. MINIMUM ENCUMBRANCE:**  
all DURAVIN products can be easily moved to desired locations.



## DURAVIN CS (Compact Still)

- **Preservation:** 3 to 5 weeks
- **Number of inertization:** up to 180 (with 0.221 argon canister) - other cylinders are available
- **Included accessories:** 3 Safelock caps + 1 canister
- **Gross weight - net:** 1.9kg - 0.53kg
- **Package dimensions - product:** External dimension. 515 x 315 x 110 - 16h x 6 x 16cm
- **Part No.:** WIN.DURAV001



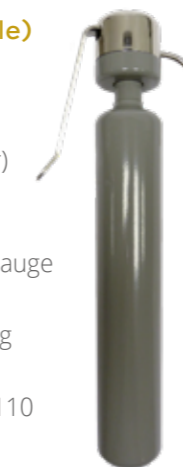
## DURAVIN PRO-S (Pro Still)

- **Preservation:** 3 to 5 weeks
- **Number of inertization:** up to 300 (with 0.421 argon canister) - other cylinders are available
- **Included accessories:** 3 Safelock caps + 1 canister
- **Gross weight - net:** 3.2kg - 1.1 kg
- **Package dimensions - product:** External dimension. 515 x 315 x 110 - 33h x 11 x 11 cm
- **Part No.:** WIN.DURAV002



## DURAVIN CB (Compact Bubble)

- **Preservation:** 3 to 5 weeks
- **Number of inertization:** up to 130 (with 0.31 CO2 canister) - other cylinders are available
- **Accessories supplied:** 1 special sparkling wine cap + 1 pressure gauge + 1 canister
- **Gross weight - net:** 1.9kg - 0.53kg
- **Package dimensions - product:** External dimension. 515 x 315 x 110 - 15h x 6 x 12cm
- **Part No.:** WIN.DURAV003



## DURAVIN PRO-B (Pro Bubble)

- **Preservation:** 3 to 5 weeks
- **Number of inertization:** up to 130 (with 0.321 CO2 canister) - other cylinders are available
- **Accessories supplied:** 1 special sparkling wine cap + 1 pressure gauge + 1 canister
- **Gross weight - net:** 3.5kg - 1.4kg
- **Package dimensions - product:** External dimension. 515 x 315 x 110 - 43h x 18 x 11 cm
- **Part No.:** WIN.DURAV004

