







Product Models

DURAVIN+







DURAVACU Still Wines Only - no gas required -

Sparkling Wines Only - CO2 gas required -

DURAPERL

DURACOMBI

Still & Sparkling Wines - CO2 gas required -

by the glass

Specialty

Duravin+ range will, in a matter of seconds preserve your newly opened wine bottle back to its original, unopened form, for an equally fresh glass next time.

Once the bottle is preserved, it stays fresh as new till up to thirty days.

Attractive Design

Stylish Italian design with back lit LED, that allows 360-degree visibility. Use it at back counter, or front counter (other options in market allow only front visibility and unsightly back meant for the wall).

Competitiveness

- 1. Unlimited wines preservation with one equipment. Add only wine caps per bottle.
- 2. Still wines do not need external argon or nitrogen to preserve. No need to order cylinders and refills.
- 3. No use-n-throw cartridges needed unlike some other market options.
- 4. No unsightly large contraptions on wine bottle mouth. Serve wines in a traditional manner, preserve, and store.
- 5. Stable preservation tower with solid base, will not topple unlike rectangular boxes.
- 6. Safety from theft unlike loose wine top units that are easily stolen.
- 7. Three times quicker preservation from nearest competitor. No need for waiters to stand in a line with bottles.

Dimensions (cm)	26.3 x 28.2 x 49.3	Lead time	4-6 weeks	Origin
Power	220V, 12V, 1 Ph	Warranty	12 months	Italy

Smart Features

Back lit LED Display



Sparkling









Champagne Stoppers Kit of 3, Standard (also available for narrow)



Still Wine Stoppers Kit of 10, standard bottles



Multi L.E.D.

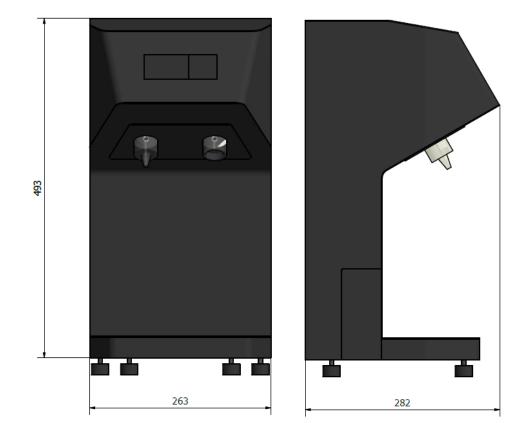


Accessories

- Duravacu comes with 10 stoppers.
- Duraperl comes with 6 stoppers.
- Duracombi comes with 16 stoppers.

Separate stoppers can be ordered along.

Dimensions



Price List

Prices are subject to change without notice. Rev No. 2023/Sep/40

Model	Name	INR	USD
DURAVACU	Vacuum Still wine tower	305,000	2600.00
DURAPERL**	CO2 in Sparkling wine tower – external line	287,000	2100.00
DURACOMBI**	Combi wine tower + CO2 in – external line	335,600	2900.00
WIN.DURATV10	Standard, vacuum stoppers (10)	9,800	80.00
WIN.DURATB3 WIN.DURATD3	Standard, champagne stoppers (3) Standard, champagne stoppers, narrow (3)	9.800 9,800	80.00 80.00
WIN.DURATB2 WIN.DURATD2	Deluxe, champagne stoppers (2) Deluxe, champagne stoppers, narrow (2)	9,800 9,800	80.00 80.00
MANOM002	Pressure gauge, 0-10 bar (req for **)	8,000	80.00

TERMS

INR rates are exw-delhi. Additional fee – 18% GST, shipping and local insurance. Discount subject to quote expiry. USD rates are exw-Italy. Additional fee – freight, insurance, tax, duty, clearance, local delivery, any airport, gov levies all direct to agencies. RFQ – zone@barzzoni.com

Durafrost



Specialty

DURAFROST Glass Froster is an accompaniment to instantly chill not only champagne glasses but also martini, beer and cocktail glasses to stop drinks from going warm and flat.

Smart Features

- Multi LED selector
- 10 sec controlled dose
- Pulse dose
- LED back display

Kit includes froster, CO2 connection hose integrated controls with power adapter. A special extraction CO2 tank is required and must be kept under or close within 3-4 meters. Long lines N/A.

Manufactured by

Winefit SRL Italy Via G. Mazzini 70, Ternate, VA, Italy

Imported by



Showroom

Hilknightly India Pvt Ltd Tax ID: 07AADCB5119M1ZL IEC # 0508056314 Inc. 17/Jul/2008, New Delhi VINO BARZZONI 372-374 UGF, M.G. Road Sultanpur , New Delhi 110030 zone@barzzoni.com

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Price List

WIN.DURAFROS Durafrost, Glass Frosting Tower, Made in Italy

Model Name

Ex-Delhi INR 250,000

Terms:

- GST, local delivery, insurance extra
- Discounts available on demand.



Innovation for wine dispensing





WINE BYTHE GLASS Discover plenty of advantages serving your wines

Discover plenty of advanta by the Winefit dispensers

Winefit is a modern and innovative company, it was born by the passion of its founders for wines with the intention of creating a revolution in the way of tasting wines by the glass. Covered by several international patents, Winefit offers a new way of granting the highest grade of quality for wine, offering it with an handy and easy approach and with benefits that are definitely overpassing the investment. To offer a service by the glass aligned with the most innovative trends on wine, using professional devices and keeping a fresh and long-lasting quality for many weeks, is the primary objective of our staff, today and everyday!



• Eliminate your losses of a standard service, increasing your revenues



- Open vintage bottles by the glass satisfying the most exigent customers
- Open a wide range of wines by the glass, enhancing guests' experience
- Heavy rotation of stuck wines in your cellar



• Create multiple combinations for your wine/dish pairings, enhancing the culinary experience



 High accessibility to wines for a public of youngsters and wine-lovers; offer small tasting doses increasing your sales chances



• Pouring doses control



• Preservation of organoleptic features for many weeks



Sales control

WINEFIT EVO

The new system for a professional dispensing by the glass of Winefit

Winefit EVO is the newest range of products by Winefit suitable for a **pro public** that perfectly combines all the advantages of the previous ranges with a wide range of **innovative and high-tech solutions**.

The new device offers **unlimited possibilities** concerning your way of **serving by the glass**, it eliminates completely your losses and it allows you **to manage every aspect of your EVO machine**. The special cap system patented by Winefit, thanks to the SMART FLEX[™] technology, grants an unlimited extensive concept of your wine by the glass concept and it **avoids any kind of maintenance** connected to the everyday use.

The evolution from previous ranges grants a plug&play **installation and an immediate use** of the device, this **avoiding any kind of installation** for the gas tank and after-sale problem on any gas circuit leakage, with also a **big save of space**. An attractive made in Italy design plus an unique **elegance** and **silentness** make the new EVO a device suitable to furnish any professional or household ambient also because its capability of being totally built-in.





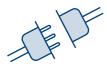
Technical details

Drip-tray max depth (when opened)	150 mm	
Weight	65 kg	
Voltage	230 V AC	

562 mmAbsorbed power230 WFrequency50 HzGas autonomyaround 120 bottles

THE INNOVATIVE **EVO SYSTEM**

Discover a new world of unique and impressive features with a perfect mix of practicality and new generation technology



PLUG&PLAY SYSTEM

no installation and ready to use, plug it in and start serving! Forget any installation cost or waiting time



NO INSTALLATION FOR THE GAS

this grants you a minimum overall dimension and it avoids external gas circuit leakage (external gas cylinder – optional)



DOUBLE GAS CYLINDER SYSTEM INTEGRATED

never run out of gas thanks to the high autonomy granted by the double gas cylinders system (PATENT PENDING) by Winefit





SPECIAL CAPS SYSTEM WITH I-SMART FLEX™

unlimited extension of your range of wines by the glass and possibility of using the brand new I- SMART FLEX™ clever technology that allows to save the most important informations for each bottle



manage your red and white wines on one device with the 2+2 cooling system with an highefficiency performance for both zones





ACCESS CONTROL

restrict the access on machine by password system or by user badge/bracelet with different levels of permission



TOUCH SCREEN 5"

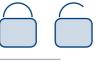
an user friendly and attractive screen allows you to interact with your machine to manage the best way all the settings





YOUR WINE DATABASE ALWAYS AVAILABLE

upload easily your wine database with plenty of wine records that allows any customer to have basic informations on the wines on tasting



ELECTRONIC DOOR LOCKING SYSTEM -E-LOCK SAFE™

close automatically your machine door with restrictions to authorized personal

POWER COOLING™ **REFRIGERATION SYSTEM**

the new refrigeration system by Winefit with "no frost" technology allows high chilling performances to cool down the temperature (+7°/+20°), avoiding also any condensation under highhumidity conditions



UNLIMITED RANGE OF WINES

thanks to the patented special cap system by Winefit you can open by the glass any bottle

ALERT SYSTEM

your machine updates you everytime about the machine real time problems



S.R.C.™ SERVICE REMOTE CONTROL

check from remote position how your EVO machine is working and make sure of what's going on real time (in combination with W-CLOUD[™])



PRESSURIZE BOTTLE SYSTEM WITH QUICK SAFE MODE™

preserve all your unfinished bottles pressurizing them at the end of the service



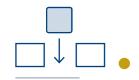
UPDATE SYSTEM AND AUTO-UPDATE SYSTEM

update and upgrade the potential of your machine with the on-site upgrade system or the remote version by W-CLOUD[™]



NO MANTENAINCE

thanks to the Winefit special cap system your machine doesn't need anymore long-time and high-priced maintenances



BUILT-IN

possibility of total built-in for professional or domestic spaces. Insert your machine inside tailored furnitures or winecorners



CASHIER SYSTEM

connect the EVO to your internal newtork to manage efficiently your cash flow



SELF-SERVICE MODE WITH NFC/RFID CARD SYSTEM

automatic system by next generation NFC/RFID card system. Enhance guests' experience and secure customer loyalty



W-CLOUD™ YOUR PLATFORM TO MANAGE EVO

control your access and sales statistics thanks to W-cloud[™], the new generation platform by Winefit that allows to have a 100% control with a few clicks

The new EVO combines high-tech and innovation making it a device suitable for any need

 this simbol refers to all features that are
available on EVO and that can't be found on any similar device on the market

SPECIAL CAP 2.0 WITH I-SMART FLEXTM TECHNOLOGY Pure innovation for your EVO machine



Winefit opens a new avantgarde of the wine-by-the-glass serving: thanks to its **special cap technology** you can have available, with only one dispenser, an **unlimited range of bottles** by the glass. Through the particular engineering of the special cap, that is required for each opened bottle and it seals it perfectly, you can pull out the wine bottle without losing the benefits of the controlled atmosphere by inert gas. Our cap fits on the most part of bottles, including screw caps.

Our last high-tech release is the **I-SMART FLEX™ technology** that, in combination with our special cap, makes extremely **easy** and **fast** the exchange of any bottle even under intense service conditions. This grants also the possibility of having an **extremely high control over all bottles** thanks to the integrated memory that lies on each cap.

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Opening bottle date, a fundamental information before serving a glass



Residual wine quantity in the bottle with safety block for pouring



Complete wine data sheet with automatic recognization system by the device

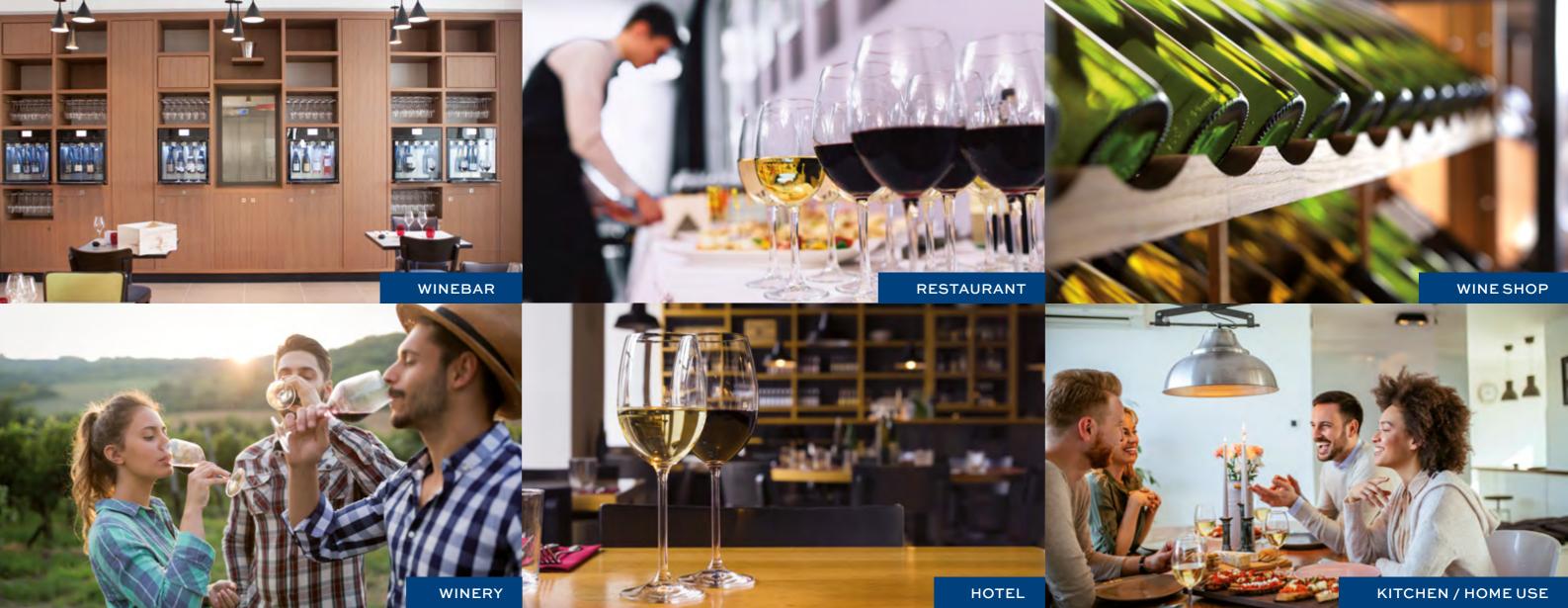


Automatic decodification at the end of the bottle



Comunication of data to the machine

A UNIQUE PRODUCT SUITABLE FOR MULTIPLE EMPLACEMENTS



Starts: INR 970,000/- (mono) Version 2023/Sep

- Tax and levies add
- Discounts applicable

Additional featuesList Price

- 1. Dual Zone55,000/-
- 2. Electronic lock......35,000/-
- 3. Add Wine Caps (set of 2)......30,000/-
- 4. NFC/RFID card system......49,000/-
- 5. Nitrogen generator.....435,000/-
- 6. Extra bottles display Evocool.115,000/-

Request for Quote

barzzoni.com zone@barzzoni.com WA: 9811448777



www.winefit.it / www.evo-winedispenser.com Winefit srl • San Casciano Val di Pesa, Firenze - Italy, via Kennedy 14/A • Phone: +39 055 0988077 • Email: info@winefit.it



Reference: DVV22 Wine by the glass dispenser Professional range



- Capacity: 2 bottles*
- Free standing installation
- + Design: black body & silver door frame
- + Cooling system: compressor
- Type of cold: air moving system
- Adjustable temperature range of use: 4°C-18°C
- + Electronic regulation
- + Thermometer with white digital display
- White LED lights with switch button
- 🕂 1 glass door glass (transparent)

Wine by the glass, service at temperature and argon preservation of your wine.

This winewineby the glass service allows you to simultaneously put at ideal temperature, preserve from air oxidation and serve by the glass your most precious bottles. Your wines can be served several weeks after opening.

- Preservation of your wine up to 3 weeks thanks to a argon pressure system
- Bottles capacity : 2 bottles
- With one argon cartridge (Ref CA06) of 25g, serve up to 4 75cl bottles
- Wine by the glass service by continuous pressure or adjustable dose system
- Adjustable stoppers according to the height of your bottles



Our products are manufactured in compliance with European environmental rules. Especially, refrigerant fluid (R600a) doesn't reject neither CFC nor HFC and respect environment.

Energy consumption is calculated based on the result obtained for 24h in standard test conditions. The actual energy consumption depends on the conditions of use and location of the device.

This equipment is designed to be used in an ambient temperature between 16-38°C.

Alcohol abuse is dangerous for health, please consume in moderation.



Reference: DVV22 Wine by the glass dispenser **Professional range**



> EQUIPMENTS INCLUDED

- > TECHNICAL CHARACTERISTICS
- Energy class: B
- Annual electrical consumption: 180 kWh
- Climatic class: ST
- Noise level: 0 dB
- Voltage: 220-240 V
- Power input: 0 W
- Category: 10 Multi-use and other refrigerating
- Type of gas: R600a

> LOGISTIC DATAS

Gross dimensions (WxDxH cm)	: 29 x 44,5 x 54,5
Net dimensions (WxDxH cm)	: 23,5 x 35 x 52,5
Gross weight (kg)	: 20.00
Net weight (kg)	: 18.60
Full truck (pcs)	: 0
Container (pcs) 20'	: 0
40'	: 0
40' HC	: 0
Gencod	3541361712074

> COMPATIBLE ACCESSORIES

Cartridge of nitrogen: ref. CA06

Ex Works: INR 265,000/-Version 2023/Sep/40 - Tax and levies add

- Discounts applicable

Non-contractual pictures Last update: 30/08/2021



Reference: DVV4SSE Wine by the glass dispenser Professional range



- Capacity: 4 bottles*
- Free standing installation
- 🕂 Design: black
- + Cooling system: compressor
- Adjustable temperature range of use: 5°C-20°C
- + Electronic regulation
- Thermometer with white digital display
- White LED lights with switch button
- 🕂 1 door with lock

Wine by the glass, service at temperature and argon preservation of your wine.

This winewineby the glass service allows you to simultaneously put at ideal temperature, preserve from air oxidation and serve by the glass your most precious bottles. Your wines can be served several weeks after opening.

- Preservation of your wine up to 3 weeks thanks to a argon pressure system
- Bottles capacity : 4 bottles
- With one argon cartridge (Ref CA095) of 0.7L, serve up to 40 bottles. Cartridge not included.
- Wine by the glass service by continuous pressure or adjustable dose system
- Adjustable stoppers according to the height of your bottles



Our products are manufactured in compliance with European environmental rules. Especially, refrigerant fluid (R600a) doesn't reject neither CFC nor HFC and respect environment.

Energy consumption is calculated based on the result obtained for 24h in standard test conditions. The actual energy consumption depends on the conditions of use and location of the device.

This equipment is designed to be used in an ambient temperature between 16-38°C.

Alcohol abuse is dangerous for health, please consume in moderation.



> EQUIPMENTS INCLUDED

- > TECHNICAL CHARACTERISTICS
- Annual electrical consumption: 0 kWh
- Climatic class: ST
- Noise level: 0 dB
- Voltage: 0 V
- Power input: 120 W
- Category: 10 Multi-use and other refrigerating
- Type of gas: R600a



> LOGISTIC DATAS

Gross dimensions (WxDxH cm)	: 75,5 x 38,5 x 73
Net dimensions (WxDxH cm)	: 64,1 x 26,5 x 63,6
Gross weight (kg)	: 33.50
Net weight (kg)	: 31.00
Full truck (pcs)	: 0
Container (pcs) 20'	: 135
40'	: 336
40' HC	: 0
Gencod	3541362009104

> COMPATIBLE ACCESSORIES

Only available in spare parts

Ex Works: INR 510,000/-Version 2023/Sep/40 - Tax and levies add

- Discounts applicable

Non-contractual pictures Last update: 21/10/2021



Reference: DVV6 Double zone wine by the glass Professional range





- Capacity: 6 bottles*
- Free standing installation
- 🕂 Design: black
- + Cooling system: compressor
- Type of cold: air moving system
- Adjustable temperature ranges of use: 7°C-18°C
- + Electronic regulation
- + Thermometer with white digital display
- White LED lights with switch button
- + 2 glass doors glass (transparent)

Wine by the glass, service at temperature and argon preservation of your wine.

This winewineby the glass service allows you to simultaneously put at ideal temperature, preserve from air oxidation and serve by the glass your most precious bottles. Your wines can be served several weeks after opening.

- Preservation of your wine up to 3 weeks thanks to a argon pressure system
- Bottles capacity : 6 bottles
- With one argon cartridge (Ref CA05) of 0.7L, serve up to 40 bottles
- Wine by the glass service by continuous pressure or adjustable dose system
- Adjustable stoppers according to the height of your bottles



Our products are manufactured in compliance with European environmental rules. Especially, refrigerant fluid (R600a) doesn't reject neither CFC nor HFC and respect environment.

Energy consumption is calculated based on the result obtained for 24h in standard test conditions. The actual energy consumption depends on the conditions of use and location of the device.

This equipment is designed to be used in an ambient temperature between 16-38°C.

Alcohol abuse is dangerous for health, please consume in moderation.



Reference: DVV6 Double zone wine by the glass Professional range

> EQUIPMENTS INCLUDED

- > TECHNICAL CHARACTERISTICS
- Energy class: E
- Annual electrical consumption: 335 kWh
- Climatic class: ST
- Noise level: 0 dB
- Voltage: 220-240 V
- Power input: 0 W
- Category: 10 Multi-use and other refrigerating
- Type of gas: R600a



> LOGISTIC DATAS

Gross dimensions (WxDxH cm)	: 73,5 x 54,5 x 64,5
Net dimensions (WxDxH cm)	: 67,5 x 50 x 63
Gross weight (kg)	: 49.00
Net weight (kg)	: 46.00
Full truck (pcs)	: 0
Container (pcs) 20'	: 0
40'	: 0
40' HC	: 0
Gencod	3541361302206

> COMPATIBLE ACCESSORIES

Cartridge of nitrogen: ref. CA05

Ex Works: INR 580,000/-Version 2023/Sep/40 - Tax and levies add - Discounts applicable

> Non-contractual pictures Last update: 30/08/2021



Reference: DVV6SS Double zone wine by the glass Professional range



- Capacity: 6 bottles*
- Free standing installation
- 🕂 Design: silver
- + Cooling system: compressor
- Type of cold: air moving system
- Adjustable temperature ranges of use: 7°C-18°C
- Electronic regulation
- Thermometer with white digital display
- White LED lights with switch button
- 🛨 2 glass doors glass (transparent)

Wine by the glass, service at temperature and argon preservation of your wine.

This winewineby the glass service allows you to simultaneously put at ideal temperature, preserve from air oxidation and serve by the glass your most precious bottles. Your wines can be served several weeks after opening.

- Preservation of your wine up to 3 weeks thanks to a argon pressure system
- Bottles capacity : 6 bottles
- With one argon cartridge (Ref CA05) of 0.7L, serve up to 40 bottles
- Wine by the glass service by continuous pressure or adjustable dose system
- Adjustable stoppers according to the height of your bottles



Our products are manufactured in compliance with European environmental rules. Especially, refrigerant fluid (R600a) doesn't reject neither CFC nor HFC and respect environment.

Energy consumption is calculated based on the result obtained for 24h in standard test conditions. The actual energy consumption depends on the conditions of use and location of the device.

This equipment is designed to be used in an ambient temperature between 16-38°C.

Alcohol abuse is dangerous for health, please consume in moderation.



Reference: DVV6SS Double zone wine by the glass Professional range



> EQUIPMENTS INCLUDED

- > TECHNICAL CHARACTERISTICS
- Annual electrical consumption: 0 kWh
- Climatic class: ST
- Noise level: 0 dB
- Voltage: 220-240 V
- Power input: 0 W
- Category: 10 Multi-use and other refrigerating
- Type of gas: R600a

> LOGISTIC DATAS

Gross dimensions (WxDxH cm)	: 73,5 x 54,5 x 64,5
Net dimensions (WxDxH cm)	: 67,5 x 50 x 63
Gross weight (kg)	: 49.00
Net weight (kg)	: 46.00
Full truck (pcs)	: 0
Container (pcs) 20'	: 0
40'	: 0
40' HC	: 0
Gencod	3541361501098

> COMPATIBLE ACCESSORIES

Cartridge of nitrogen: ref. CA05

Ex Works: INR 740,000/-Version 2023/Sep/40

- Tax and levies add
- Discounts applicable

Non-contractual pictures Last update: 30/08/2021





WD8

Wine Dispenser

Product features

- Wine dispenser for 8 bottles of wine
- Ideal for dispensing wine and saving the rest
- Use for wine tastings or single glass servings of wine
- Elegant design
- Black interior and exterior
- Glass door



Drip tray

Yes

3



Automatic dosing system

Design and Material	
No. of Doors	1
Door No & Type	1 hinged glass door
Shelves No & Type	
Feet / Legs	4 adjustable feet
Exterior Finish	Black
Interior Finish	Black
Interior Light	LED
Lock	No

Measures and Content		
Wine Bottles 750 ml	pcs	8
Temperature Range	°C	+7 to +18
Climate Class		3
Gross / Net Weight	kg	55 / 55
Gross / Net Volume	I	/
Cooling and Funct	tions	
Type of Controller		Electronic
Type of Cooling		Static
Type of Defrost		Automatic
Refrigerant		R600a
Refrigerant Charge	g	40

Thermometer

GWP

8

Power and Consumption		
Input Power	W	210
Voltage / Frequency	V/Hz	220-240/50
Noise Level	db(A)	40
Dimensions		
Internal Dimension (M/uDull)		

Dimensions		
Internal Dimension (WxDxH)	mm	хх
External Dimension (WxDxH)	mm	835 x 450 x 675
Packed Dimension (WxDxH)	mm	900 x 570 x 720

Ex Works: INR 670,000/-Version 2023/Sep/40

- Tax and levies add
- Discounts applicable