



# By the Glass® Tailormade User Manual

Wine Serving and Preservation System with Portion Control - vs 11/2020



**The World's Best Wine Entertainment**

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# BEFORE COMMISSIONING

## IMPORTANT SAFETY INSTRUCTIONS!

### 1. What you need to Consider Before Commissioning

Read this instruction manual carefully, before starting to use your By the Glass® Wine Dispenser. It contains important information for the installation, operation, and for the care and maintenance of this appliance.

The manufacturer is not liable for damages resulting from gross disregard of the instructions and information contained in the instruction manual.

### 2. Notes on Handling Packaging Material

The packaging material protects the By the Glass® Wine Dispenser and its accessories for transport purposes. It consists of recyclable materials. Please protect the environment, by ensuring an eco-friendly disposal.



#### **Warning!**

Packaging material is not a toy for children! Improper handling of the packaging material, and, in particular, the foils used, may result in injury and even suffocation.

### 3. Technical Guidelines and Standards



The By the Glass® Wine Dispenser meets the requirements of the following norms and EU directives:

- EN 60335-1:2012
- EN 60335-2-24:2010
- 2006/95/EU

The By the Glass® Wine Dispenser serves for cooling, storing and for dispensing doses of wine.



#### **Warning!**

Repairs can only be performed by an expert designated by By The Glass International B.V. Any improper repair can void the warranty.

### 4. Tips for the Setting-up Location

If you do not install it right away, store the dispenser in a dry, sheltered place. The wine dispenser is designated for indoor use only and shouldn't be installed near a heat source or exposed to direct sunlight.

The manufacturer guarantees proper performance for rooms with up to 25 °C room temperature and up to 65 % relative humidity. Higher values result in a degradation of performance, increase the formation of ice and condensation and can damage the dispenser.

When choosing a suitable location, consider the weight of the machine filled with wine bottles. Ensure that the installation surface is level, and that the wine dispenser stands on all of the adjustable feet, as this could lead to vibrations and thus to undesirable noise otherwise.

If your wine dispenser is equipped with an integrated refrigeration compressor, its ventilation can be provided either by the rear or the side vents. Make sure that the vents of at least one of these two sides are not blocked.

The minimum distance to any limitations of the ventilation space is 15 cm for unilateral ventilation, and, for multilateral ventilation, 10 cm on one side and 5 cm on the second ventilation side. Make sure that the ventilation area itself is well ventilated.

Deviations from these requirements, for example, for the purpose of fitting in furniture, are to be discussed with By The Glass International B.V., and are only permissible, when sufficient ventilation can be ensured by appropriate measures. Otherwise, performance degradation can be the result, and even damage to the cooling unit.

### Warning:



- The machine is to be transported and stored only standing upright. Never lay the unit on its side, and do not tip it.
- Don't install the unit near flammable materials.

## 5. Elektrische Anschlüsse

The wine dispenser may only be connected to a grounded power supply by use of the supplied grounded IEC power cord.

The required mains voltage is **230 volts, 50 Hz** (120V/60 Hz. for US vs.)

To connect the wine dispenser, only use the supplied power cord.

### Warning:



- Check for possible damage. If the IEC connection cable is damaged, it must be replaced by the manufacturer prior to startup.
- Never pull on the cord to disconnect the plug from the socket.
- In case of damage, pull the power cord immediately, and contact By The Glass International B.V.

## 6. Condensate

Run the condensation hose from the device in a direct line down into a drain, an electric vaporizer or in a collecting container that you regularly check and empty when necessary. Make sure that the hose isn't twisted, which could prevent the outflow, which could in turn cause damage to the wine dispenser (see Para. 19).

## 7. Recommendations for Gas Use

For protecting the wine from oxidation, the system can be operated with either nitrogen or the noble gas argon. Both gases are non-toxic, non-flammable, tasteless and reactive neutral (inert), which makes them suitable for displacing atmospheric oxygen from the bottles. For the operation of the system, it makes no difference, which of the two gases you use.

The supply usually takes place with gas cylinders that can be purchased from a local dispensing gases supplier. When using nitrogen as inert gas, make sure you order pure nitrogen, as nitrogen is commonly mixed with CO2 in the area of draft equipment. Respect the following specifications:

**Nitrogen gas for food applications (E941) or Argon gas for food applications (E938)**

The e-number certifies the gases as approved food additive in the EU. Gases for food use are sold by suppliers under brand names such as "Biogon N" (Linde) or "Aligal 1" (Air Liquide).

### Warning:



Said gases are non-toxic and non-flammable, but they can displace breathing air in very small, poorly ventilated areas; and the containers are under high pressure, which means that for the handling and installation of such gas cylinders special safety regulations apply. Please consult your gas supplier, and find out about the safety regulation that is applicable for your business.

## 8. Tips for Inserting Wine Bottles

You can store a second bottle of each wine in the dispenser waiting for its turn to be connected at perfect temperature. Do not lean these bottles against the walls. They could freeze.

Clean the inside of dust before the first use, according to the care instructions below (see Para. 17).

Do not leave the sliding door open for too long. It is better, to open and close the By the Glass® Wine Dispenser several times, rather than leaving it open for a longer period of time. This will save energy, and prevent the formation of condensation.

# SETTING-UP AND OPERATION

## 9. Commissioning



Fig. 1: Power switch and dimmer (in this case top right but position depends on model)

Press the power switch on the side or back of the unit. It lights up green when switched on.

After this, turn on the device by pressing the thermostat power buttons (⏻) on the front side. The compressor and the fans start to cool the temperature zones.

Turn on the **light** on the thermostat for the white wine zone (see Fig. in Para. 13). There is a **dimmer** above the power switch, which allows you to regulate the light.

## 10. Connecting the Gas Supply

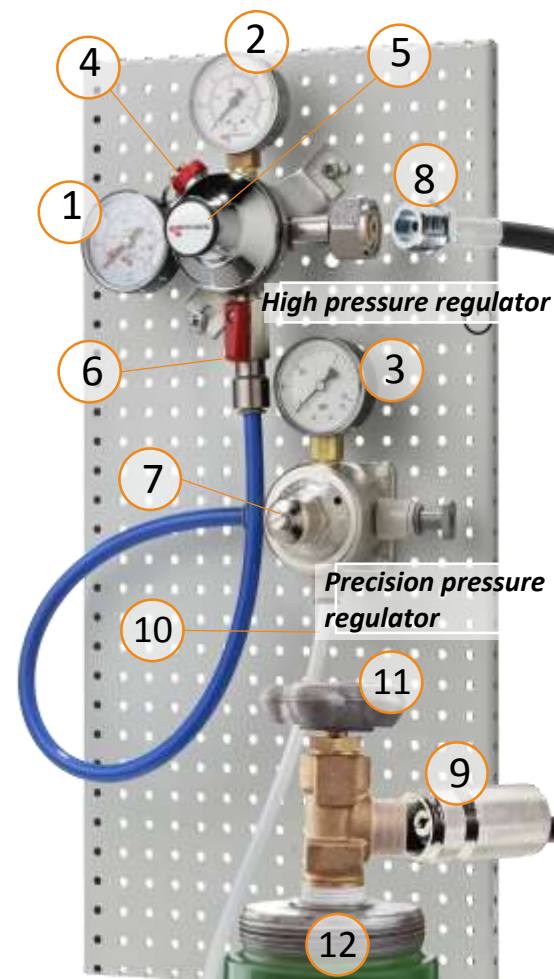
To operate the system, you need a **pressure regulator** to reduce the pressure of the gas cylinder, which can be up to 250 bar, depending on the filling pressure and level. The pressure has to be reduced to a stable operating pressure of 0.25 to max. 0.5 bar. You can order a high-quality pressure regulator from By the Glass.

The following information relates to the model supplied at the time of publication of this manual for the use with refillable gas cylinders (as of 9/2016). It is a connected combination of a **high-pressure regulator** and a **precision pressure regulator** on a mounting plate. For different models, please note the separate instructions of the manufacturer.

**The following installation steps are usually performed by a technician when installing your By the Glass® wine dispenser. Only in exceptional cases the necessity will arise to perform work or adjustments on the pressure regulators (see also Para. 12).**

Fig. 2: Combination of high pressure and precision pressure regulator

1. Display of the input pressure
2. Transition pressure display
3. Display of the discharge pressure
4. Manual release valve
5. Set screw for the transition pressure (Allen screw under cover)
6. Closing lever
7. Screw for the discharge pressure with locknut
8. High-pressure hose I (connected to high-pressure regulator)
9. High-pressure hose II (quick coupling for gas bottle)
10. Low-pressure line to the dispensing system
11. Shut-off valve of gas cylinder
12. Gas cylinder



- Mount the supplied pressure regulators accessibly and easy to read on a wall or in the appropriate furniture piece. When choosing the mounting location, make sure that the lines can be connected with the least possible torsion, so that they are not under tension and move as little as possible during operation.
- Connect the high-pressure hose (8) to the high-pressure regulator. The thread must be screwed very strongly and durably, to ensure tightness. Use two matching wrenches, to avoid damaging the pressure regulator.
- Connect the quick coupling of the high-pressure hose (9) to the gas bottle. The quick coupling has a safety mechanism that prevents the releasing of the connection when under pressure. To release the connection, you must first close the lever of the gas cylinder (11), and then release the pressure by means of the manual release valve (4). (See also Para. 12 "Exchanging the Gas Cylinder".)
- Connect the low-pressure line of the Wine Dispenser (10) to the precision pressure regulator. For this, pull off the red locking ring, and insert the tube all the way into the plug-in connection. Secure the connection again with the red locking ring.
- Close the shut-off valve (6) on the pressure regulator (horizontal position), and then slowly open the cock of the gas cylinder (11). First, check whether the connections on the high-pressure regulator (8) and the cylinder (9) are audibly proof.
- Now set the transition pressure (2) with the adjustment screw (5). Upon delivery, the valve is closed, and the display shows "0". Turn the Allen screw under the cover in clockwise direction until the indicator (2) shows 1 to max. 1.5 bar. If the pressure exceeds 1.5 bar, turn the screw backwards. For the indicator to drop, you must first let out gas manually via the release valve (4).
- Now open the red lever (6), and adjust the discharge pressure (3) with the adjustment screw (7) on the precision pressure regulator provisionally. Upon delivery, the valve is closed, and the display shows "0". Keep turning the adjusting screw clockwise, until the display shows a pressure between 0.25 and 0.4 bar (see Para. 11 for subsequent fine adjustment of the discharge pressure).
- First check the tightness of the system. You can **test the tightness** reliably by closing the gas cylinder again (11), while keeping an eye on the pressure gauge for the inlet pressure (1). If even after several minutes, the manometer for the inlet pressure doesn't drop, the system keeps the built-up pressure and is therefore tight.
- If, however, after closing the gas bottle, the inlet pressure drops after a few minutes, this indicates a leak. The check for possible leaks at the joints can be performed with a leakage spray by looking for bubbles forming.



### Warning:

Always open the gas cylinder slowly and not abruptly, to prevent damage to the lines and the pressure reducers.

## 11. Adjusting and Regulating the Gas Pressure



Fig. 3 Pressure gauge with scale for inlet pressure



Fig. 4 Pressure gauge with scale for the transition pressure (max. 1.5 bar)



Fig. 5 Pressure gauge with scale for the dispensing (operating) pressure (0.25-0.4 bar)

*The other number item references on this page refer to Page 6, Fig. 2.*

The inlet pressure from the gas cylinder is displayed on the pressure gauge for the inlet pressure (Fig. 3), and, depending on filling pressure, can amount up to 250 bar for a full bottle. The inlet pressure decreases with consumption of the gas, and is accordingly an indicator for the bottle running out. When the bottle is empty, the pressure gauge will show "0".

Keep checking the inlet pressure gauge at regular intervals, so that you can order a new bottle of nitrogen or argon in time.

The discharge pressure (Fig. 5) is at the same time the **operating pressure** of your dispensing system. It determines the **flow rate of the wine**, and in conjunction with the programmed time, also the **dispensed volume**. The ideal operating pressure lies between 0.25 and a maximum of 0.4 bar.

Within this range, a low pressure results in a quiet, slow flow rate, and correspondingly in longer dispensing times. Higher pressures within the specified range lead to a faster flow of wine, leading to formation of bubbles in the glass in the short term, which may be perceived negatively by some people.

The setting of a lower pressure than 0.25 bar is possible, and leads accordingly to very slow flow rates. Higher pressures than 0.4 bar should be avoided. They could cause damage to the internal lines.

When setting up the system, choose the optimal flow rate; if necessary, by testing with different operating pressures, and don't change it anymore, because a subsequent pressure change would require the reprogramming of all the dispensation volumes (see Para. 11).

Usually, at the installation of your system, the technician will preset the operating pressure and calibrate the respective dispensing amounts on this basis. However, you can also make these settings yourself:

- In order to adjust the dispensing (operating) pressure, loosen the locknut on the adjusting screw of the precision pressure regulator (7).
- Turn the screw clockwise for a higher pressure and counter-clockwise in order to reduce it.
- Note that the pressure gauge reacts immediately only to pressure increases. In order for the display to show a reduction of pressure, you first need to release the pressure from the system by pressing one of the dispensing buttons. You might possibly have to remove an already connected wine bottle from its position.
- Finally, secure your chosen pressure by re-tightening the locknut.



## 12. Exchanging the Gas Cylinder

The following number item references refer to Fig. 2 on Page 6:

- Before changing the gas bottle, close the cylinder (11), even if the cylinder has been completely emptied.
- Release only the quick coupling of the high pressure hose (9) from the gas bottle. Make sure not to twist the high-pressure hose if possible, to prevent loosening the connection to the high-pressure regulator.
- The quick coupling has a safety mechanism that prevents the releasing of the connection when under pressure. If you would want to change the gas bottle before completely emptying it, you would first need to release the pressure with the manual release valve (4), before being able to release the gas cylinder coupling.
- Connect the new bottle. Open the new gas cylinder slowly and not abruptly, to prevent damage to the lines and the pressure regulators.



**When handling compressed gas containers, always observe the safety instructions of your supplier and possibly existing trade association standards!**

## 13. Thermostats and Separating the Temperature Zones



Fig. 6: Guide rail for plexi divider. Alternatively, a fixation with pins and loops is used.

Your By the Glass® Wine Dispenser has two temperature zones, which can be used variably according to varying ratios of red and white wines in the climatized bottle compartments.

Insert the **plexiglass divider** before placing bottles in the desired positions. For this, introduce the divider inclined from below in the appropriate guide rails or loops on the housing ceiling, and, afterwards, place it upright on the inside bottom floor.

The two temperature zones are controlled via two separate **thermostats**. The cooler temperature zone (white wine zone) must always be designated to the side of the By the Glass® Wine Dispenser where the thermostat displays are located.

For a device that has its own cooling compressor, the outer thermostat is designated for the white wine zone. For a device with separate or central cooling, the upper thermostat controls the white wine zone.

The thermostats and control panels for both zones look the same from the outside.



Fig. 7: Arrangement of thermostats for devices with connected and with separate refrigeration.

However, the displays differ in a way that the operation of the compressor and defrosting function are only found on the thermostat for the cooler zone. Also, the **light** is only switched via the control panel on the thermostat for the white wine zone.

## 14. Adjusting and Regulating the Temperature

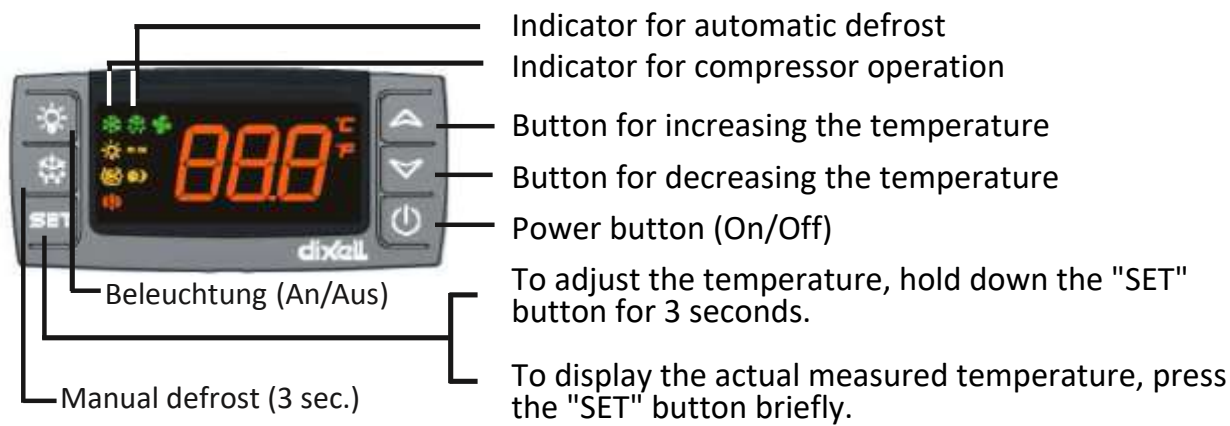


Fig. 8 Thermostat for white wine zone (red wine thermostat looks similar)

The factory settings are 16 °C for the red wine zone, and 6 °C for the white wine zone.

In order to **change the temperature settings**, follow these steps:

1. Hold down the "SET" button for 3 seconds, until the "°C" begins flashing on the display.
2. Change the temperature using the buttons "▲" and "▼".
3. To confirm the set temperature, press again "SET".

Per factory settings, you can choose temperatures for the cooler zone in the range of 4-12 °C, and for the red wine zone 15-21 °C. For these temperature ranges, it is ensured that the selected average temperatures can be maintained in both compartments.

For energy efficiency reasons, we have preset a tolerance of +/-2.0 °C for the start and switch-off point of the compressor, by which the air temperature in the compartment may vary, because the wine keeps the set average temperature, being a thermic inert liquid.

In idle state, the thermostat display shows the preset temperature. Press the "SET" button briefly, to display the **actual measured temperature** in the respective compartment.

You can change the preset temperature ranges, for example for exclusively presenting white wines in the Wine Dispenser, by means of the Expert Menu of the thermostat.

*To do this, hold down the "SET" and "▼" buttons simultaneously for 3 seconds, until the programming menu appears. Release the buttons, and hold down the "SET" and "▼" buttons simultaneously for another 7 seconds. The hidden menu for expert settings appears. Release the buttons, and scroll using "▲" and "▼" through the menu to the position "US" for the programmable temperature maximum or "LS" for the programmable minimum. Select the entry by pressing "SET", and change the corresponding value with "▲" or "▼". Confirm the new value by pressing "SET". Leave the Expert Menu by simultaneously pressing "SET" and "▲".*

When accessing the Expert Menu, be careful, not to accidentally change other parameters. Temperature settings below 4 °C can lead to ice formation and may spoil your wines and damage the device.

Also, please note that the manufacturer's energy consumption information is only valid for factory settings of the thermostats.

If you set both thermostats to operate the entire device with the same temperature, it is better to remove the divider for reasons of energy efficiency.

## 15. Connecting the Wine Bottles

The **plexiglass divider** can be inserted variably according to varying ratios of red and white wines in the cooling sections. Insert the divider before placing bottles in the desired positions. For this, introduce the divider inclined from below in the appropriate guide rails or loops on the housing ceiling, and, afterwards, stand it upright on the housing floor.

**In order to connect the bottles, follow these steps:**

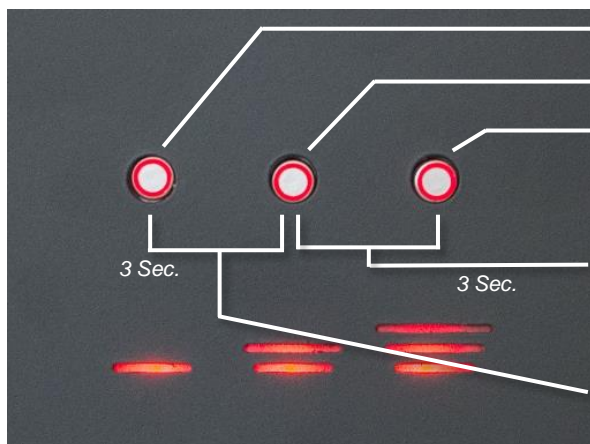
1. Grab the flexible hose at the upper thicker part, and bend it slightly forward towards you.
2. Pull the rubber stopper down to the end of the thicker part of the hose. At the initial set-up, the supplied rubber stoppers must first be plugged onto the hoses.
3. Stick the hose end into the bottle, and press the bottle firmly onto the stopper, to close the bottle tightly.
4. Keep holding the upper thicker hose end, and slide the bottle with the stopper upwards on the tube, until you can place it upright and securely on the floor of the cooling chamber.
5. Hold a glass under the tap, and press the button "Sample Sip", to draw a small volume of wine. This displaces residual air from the bottle and the hose, as well as remnants of liquids previously in the hose.
6. The bottle is now protected against oxidation and ready for dispensing.



- ! **Practical tip:** When changing the bottle, you can let the remaining wine in the tube flow back into the bottle: After releasing the stopper, let the hose end hang freely in the bottle, and press one of the dispensing buttons.

## 16. Dispensing and Programming of the Dispensing Volume

Your By the Glass® Wine Dispenser has a programmable dosing system for three dispensing amounts, which you can freely program. For this, every tap has three buttons, which are marked with corresponding LED light symbols.



Small Glass, e.g. Sample Sip (15 ml)

Medium or Half Glass, e.g. 50 ml

Large or Whole Glass, e.g. 100 ml

Hold down the "medium and Large Glass" button for 3 seconds to start continuous dispensing, e.g. to flush the line. Stop dispensing by pressing any button.

Hold down the buttons "Small Glass" and "Medium Glass" simultaneously for 3 seconds, to program the dispensing volume (see below).

In order to **program the dispensing volumes**, follow these steps:

1. Connect a bottle with tap water, and prepare a calibrated glass or measuring cup.
2. At the corresponding tap, hold down the buttons "Small Glass" and "Medium Glass" simultaneously for 3 seconds. The indicator lights begin to flash.
3. Hold the calibrated glass or measuring cup under the tap, and press the glass button that you want to program as long and as often as necessary, until the desired volume has been dispensed. Note that you can press the dispensing button multiple times during the programming process, until the desired volume has been reached.
4. When the desired volume has been reached, wait for 3 seconds. The LEDs stop flashing, and the new dispensing volume has been stored.
5. Repeat this process for all other taps and dispensing buttons.

The dispensed volume is a function of the set-up operating pressure and the dispensing time that you have programmed for the respective button. The device remembers the programmed time, even when it is turned off.

Changes to the operating pressure result in a change of the flow rate. Also, the flow rate may depend on the viscosity of the wine. You might have to re-adjust the accurate calibration case by case.

! **Practical tip:** You can stop the dispensing of wine at any time, e.g., if you have made a mistake or the bottle is empty. Just press the respective dispensing button again!

# CARE AND MAINTENANCE

## 17. Cleaning the Surfaces

If possible, clean the inside and outside of the By the Glass® Wine Dispenser only with a damp cloth. If necessary, use only mild detergents on soap basis. When cleaning the interior, turn refrigeration off (set device to "Standby"); avoid cleaning the interior with perfumed cleaning agents.

For cleaning, you can take the sliding doors out of the guide rails. For this, lift the door upwards, and pull it bottom first out, towards you. If you use a glass cleaning agent to clean the sliding door, let it first dry completely, before reinserting the door.

### Warning:



For cleaning stainless steel surfaces, do not use chemicals, petrol, alcohol, disinfectants, vinegar, harsh detergents, acid, or abrasive cleaning agents, and also no abrasive cleaning sponges! Otherwise, you might create rough places on the otherwise stainless material that will be susceptible to oxidation.

## 18. Cleaning the Taps and Lines

Proper care for the wine taps and lines ensures long life, and flawless and hygienic operation of your By the Glass® Wine Dispenser. This requires a few, easily performed steps:

1. The short taps are the wine carrying part, which comes into contact with air. It is here, where wine and its sediments can leave dried stains, which can lead to clogging. In addition, during the warm season, droplets in this area can attract flies. **For this reason, wipe the taps regularly, and clean them with a damp pipe cleaner.** To do this, take a bowl of water. Fold the pipe cleaner once, dip it into water, and run it all the way into the tap. Do this for all the taps.



2. The wine carrying lines do not come into contact with air during operation. Nevertheless, over a long period, deposits, and particularly discoloration, can occur there. **Flush the lines at regular intervals with water**, especially if you start using a new wine, or if you change a wine bottle that has been standing in the By the Glass® Wine Dispenser for a longer time. For this, connect a bottle with cold tap water, and pump several hundred milliliters through the line by repeatedly pressing the button "Large Glass" (or holding it down for 3 sec.) at the tap in question.

3. If, despite respecting the above care tips, deposits have formed in taps and lines, you can dissolve them with a mixture of water and a light dose of pure citric acid powder. Follow the dosing instructions on the package, and proceed as when rinsing the tubes with water. However, let the citric acid act for about 20 minutes in the lines and taps, and afterwards do a thorough rinse with water.
4. Regular flushing with citric acid powder, e.g. at intervals of 2 or 3 months, can prevent discoloration of the red wine tubes. However, you cannot prevent discoloration completely. But note that it is not a hygienic hazard. For reasons of visual appearance, discoloration can be eliminated by replacing the tubes in the course of maintenance.
5. For residue in taps that don't want to come out, leading to a deterioration of flow, it is recommended, to demount them on a case by case basis with a wrench (size 14), and to soak them for about one hour in a mixture of water with a higher dose of citric acid powder. Afterwards, you must rinse them thoroughly with water.



## 19. Manual Defrost

Your By the Glass® Wine Dispenser is equipped with an **automatic defrost system**. The resulting condensation water flows out from the unit via the designated tube. Manual defrost will be necessary only in exceptional cases, e.g. when ice forms in the interior. For this, hold down the button "Manual Defrost" for 3 seconds (see Page 10, Fig. 8). The manual defrost cycle ends automatically.

## 20. Maintenance and Trouble-Shooting

Your new By the Glass® Wine Dispenser is a high-performance and durable appliance for professional use. The device has left the factory in a perfect, tested condition, and the manufacturer covers all electrical and mechanical parts with a 12 months warranty.

To further ensure many years a flawless and hygienic operation, we recommend, in addition to regular care, to conclude a service contract with a licensed service provider. Speak to your dealer about it, or visit us at [www.bytheglass.eu](http://www.bytheglass.eu) for more information.

As with all devices with electrical and with moving parts, despite all care, sometimes interference is inevitable. If malfunctions occur, our contractors worldwide are there to help you with their technical field service.

However, sometimes you will find that you can solve a problem easily by yourself. In the table below we have listed a number of possible troubles that can usually be solved in an easy way. We also listed the simple steps, how to remedy these situations.

<b>Problem</b>	<b>Possible Cause / Solution</b>
<b>The device is turned off, and cannot be turned on.</b>	Is there a problem with the power supply? Is the IEC connector well connected to the terminal on this unit? If the connection cable is damaged, disconnect it, and call service.
<b>Wine dispensing is blocked. One or more LEDs are lit continuously.</b>	Turn the machine off at the main switch, and turn it on again; this will reboot the system.
<b>The light in the chamber is off.</b>	Is the light switched on on the white wine thermostat? Check, if the dimmer on the side or the back of the device is not set wrongly?
<b>Wine cannot be dispensed from any of the taps, or flows very slowly.</b>	Is the gas bottle empty? Check the pressure on the pressure regulator for the inlet pressure. Is the nitrogen line kinked or leaking? Check the pressure on the pressure regulator for the operating pressure.
<b>A single tap is not working. Wine flows only slowly or dribbles.</b>	Check tight seat of the rubber stopper on the bottle. Check if the tap is not blocked. Clean it according to instructions. Is wine sediment clogging the tube? Unplug the bottle, and when the tube is hanging freely in the bottle, press several times a dispensing button, to make the sediment run back into the bottle. Flush the tube with water.
<b>After a short time, the wine is oxidized or has an unpleasant taste.</b>	Was the operating pressure constantly too high? When connecting the bottle, have you forgotten to tap it properly (see Para. 15/5)? Check tight seat of the rubber stopper on the bottle. When connecting the bottle, was the line possibly contaminated with remains of old wine? Flush the tube with water.
<b>Cooling is insufficient.</b>	Check if the vents on the side or the back of the appliance are not blocked. Are the vents possibly clogged with dust? Clean them with a vacuum cleaner.
<b>The compressor is running frequently and/or usually runs for a long time.</b>	Are the sliding doors closed properly? Are they being opened frequently? Are the vents on the side or the back of the Wine Dispenser blocked? Is the ambient temperature very high?
<b>Condensation water in the unit and/or under it.</b>	Is the condensate hose clogged, or blocked by the water level in the collecting container? Is the condensate tube free hanging, and does it lead upwards in the collecting container without being twisted? Is the appliance set-up horizontally aligned?
<b>The gas bottle is empty after a short time.</b>	Is the high-pressure hose firmly attached to the pressure regulator? Is the gas tube connection between the pressure regulator and the device tight, or is there some other detectable leak?
<b>The By the Glass® Wine Dispenser vibrates or makes too much noise.</b>	Is the unit set-up on a level surface? Are the bottles in its interior possibly touching each other?

If the problem that you are experiencing is not listed here or cannot be solved, or if you require other technical assistance, please do not hesitate, to contact us.



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