



By the Glass[®] Modular Operating Instructions

Wine Dispensing System | VS 15.2021

modular
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The World's Best Wine Entertainment

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Explanation of symbols:

 Warns of injury risks or possible risks of damage.

 QR codes refer to video content (with English sub-titles)

BEFORE USE

IMPORTANT SAFETY INFORMATION!

1. What you must consider before use

Read these operating instructions carefully before using the wine dispensing system. They contain important information about installation, operation and care and servicing.

Keep these operating instructions in a place where they can be located easily. The manufacturer will not accept responsibility for damage arising from ignoring instructions or information given in these operating instructions.

2. Intended use



The wine dispensing system is suitable for cooling, keeping and dispensing of still wines in measured quantities from standard wine bottles.

Caution!

The wine dispensing system may only be operated by adults.

In addition to these instructions, also note particularly the manufacturer's printed instructions for handling the gases in pressurised bottles used to conserve the wine (see section 7).

Repairs may only be carried out by a specialist fitter decided by the manufacturer. Repairs not carried out correctly may lead to lapse of the guarantee.

3. Instruction on handling packaging material



The packaging protects the wine dispensing system and its accessories for transport purpose. It is made of re-useable materials. Contribute to environmental protection by ensuring it is correctly disposed of.

Caution!

Packaging material is not a toy. Incorrect use of the packaging material, especially the wrapping, can lead to injuries and suffocation.

4. Technical guidelines and standards

The By the Glass® modular wine dispensing system complies with the following Guidelines:

- 2014 / 35 / EU (Low voltage guideline)
- 2014 / 30 / EU (Electromagnetic Compatibility guideline)
- 2009 / 125 / EG (Eco-design Guideline)
- 2011 / 65 / EU (RoHS Guideline)



5. Instruction on installation location

If the appliance is not to be installed immediately, it must be stored in a dry, protected place.

The wine dispensing system is only suited to installation and use inside at room temperatures between 16 °C and 26 °C and up to 60% rel. humidity.

Do not set up the appliance near heat sources, sources of steam or in direct sunlight.

Consider the weight specifications when choosing the installation location. Ensure that the surface on which it is to be installed is level. If necessary, secure the appliance against tipping or sliding.

Ensure that the ventilation slits on the front are not covered. The minimum clearance to anything that might limit the ventilation space is 25 cm. Insufficient ventilation can lead to loss of performance or even to damage to the appliance.



Caution:

- Do not install the appliance near inflammable substances.

6. Electrical connections

The appliance may only be connected to an earthed power socket using the earthed cooling appliance connection cable supplied. The intended mains voltage is

100-240 VAC (50-60Hz)

Only use the cooling appliance connection cable supplied to connect the cooling dispensing appliance to a power socket and do not use an extension cable.

Caution:

- Beware of possible damage. If the power cable is damaged, it must be replaced by the manufacturer before it is used again.
- Ensure that the appliance is not standing on the power cable.
- Keep the power cable away from heat sources and liquids, out of the reach of children and inaccessible to pets.
- Never pull on the cable to remove the plug from the socket. Ensure that the socket is accessible.
- Check the appliance and the power cable regularly for signs of wear. If any damage is identified, the appliance must no longer be used.
- Remove the power plug immediately and contact the manufacturer in the event of damage.



7. Instructions for handling argon in pressurised containers

Your wine dispensing system keeps the opened bottles under a protective atmosphere of nitrogen or argon gas, thus preventing oxidation. The un-reactive (inert) gas drives the air out of the bottle with every tap operation, thereby also transferring the desired quantity into the glass.

To operate your wine dispenser, use only inert gases suitable for use with foodstuffs – in the EU and EFTA, you can recognise them by their E-numbers:

Food-grade Argon (E938) or Nitrogen (E941)

These gases are non-toxic, odourless and tasteless and not flammable, but larger quantities of the gases can drive breathable air from small, poorly ventilated spaces, and the containers are under high pressure. Therefore, respect the safety notices on the gas containers when handling them:

Caution:

- Contains pressurised gas
- Could explode if heated
- Keep in a well-ventilated place
- Protect against direct sunlight. Do not expose to temperatures above 50°C.



Compressed Gas (Nitrogen/Argon)

Check the argon gas cylinder and the valve for dents or other damage before use. If you identify any defects, do not use the cylinder.

You can serve up to 30 bottles of wine (75cl) with one 950ml gas cylinder – do not store more inert gas in your rooms than you need.

8. Unpacking and checking on delivery

Check the delivery on receipt for damage and completeness. If a defect is identified, do not start to use the appliance, contact either the merchant or By the Glass directly.



Video 1



Video 2

Note: when you open the box, you will immediately find a hexagonal allen key on top of the polystyrene insert. You can use this to access the **accessories inside your wine dispensing system**.

Remove the appliance from the packaging and set it down safely. You will find a small keyhole for the allen key on the left below the door to open it (see illustration, page 7).

Inside the dispensing system you will find:

- ✓ 2 Dispense heads
- ✓ 1 Stainless steel drip tray
- ✓ and as further accessories:
- ✓ 4 Connection bolts
- ✓ 1 short 8mm-gas connection hose
- ✓ 1 Y-splitter adapter cable

To connect the appliance to other modules (see page10).

You will receive these separate accessories:

- ✓ 1 pair of wooden side panels
- ✓ 1 refrigeration appliance power cable
- ✓ 1 long 8mm gas tube with elbow
- ✓ 1 pressure regulator
- ✓ 1 argon gas cylinder to start.

for your By the Glass® Modular wine dispenser (one pressure regulator can supply up to 6 modules).

SETTING UP AND OPERATION

9. Connecting the gas supply

To operate the dispensing appliance you need a **pressure regulator** to reduce the input pressure of the gas bottle – up to 110 bar depending on filling pressure and fill level– to the desired, stable operating pressure (0.2 to max. 0.4 bar).

A quality pressure regulator is included with your wine dispensing systems. Fit the pressure regulator securely and easily accessibly to a wall.

Both the pressure regulator and the dispensing system have **Push-Fit** plug connections:

- ✓ To connect the gas supplies, you just have to push them together firmly and securely into the push fit connection.
- ✓ To release the connection again, you must push the ring of the push-fit connection against the pull direction and hold it (!).

If needed, push the taps in the push-fit connector on the rear side of the appliance to connect the gas supply by choice from the right or left.

Connect the gas supply with the pressure regulator.

To give an example the following information refers to a commercially available pressure reducer for disposable gas cylinders. The pressure regulator and gas bottle format employed by you may differ – please check for separate instructions from your supplier!

Setting the operating pressure

The dials (manometers) on the pressure regulator show the input pressure of the gas bottle (right) and the output pressure to the dispensing system, according to the operating pressure (left manometer).

Turn the setting screw for the output pressure initially completely to the left (anti-clockwise).

Place a new gas bottle in the pressure regulator (see also Sect. 10) and turn the setting screw clockwise until the display shows the desired operating pressure.

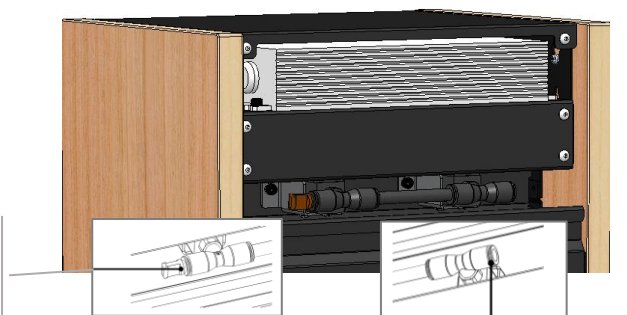


Abb. 1 Steckverbindungen an der Geräterückseite

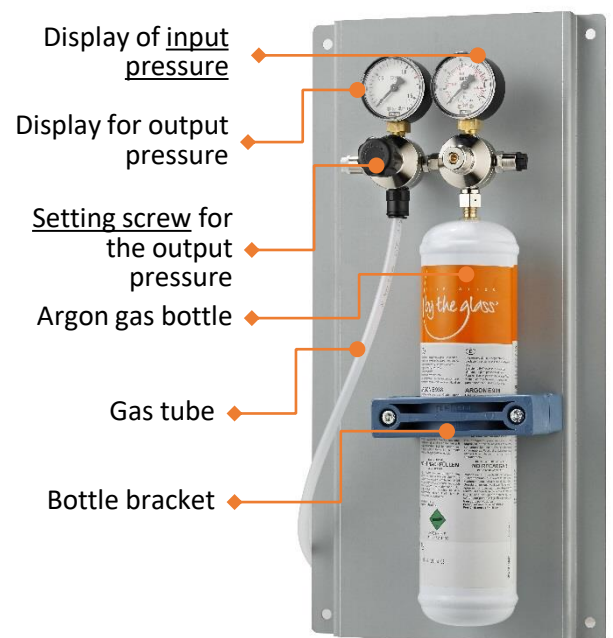


Fig. 2 Example of a pressure regulator with 950ml disposable gas cylinder

The operating pressure determines the flow speed of the wine. We recommend a low operating pressure of **0.2-0.25 bar** for a gentle flow, or serving speed.

Check that you are happy with the flow speed. If you have set the pressure too high, turn the setting screw anti-clockwise again. Please note that the display only shows the reduced pressure setting if you remove the previously set higher pressure from the system. To do this, remove the wine bottle and push one of the discharge buttons.

10. Change the gas bottle

A full disposable gas cylinder has a pressure of approx. 100 bar. The pressure displayed on the manometer of the pressure regulator falls to „0“ when the gas cylinder is empty.

Disposable gas cylinders seal by themselves when you unwind them. You can disconnect the gas supply at any time by unscrewing the cylinder from the pressure regulator.

1. Unscrew the empty gas bottle anti-clockwise out of the pressure regulator.
2. Remove the black rubber sealing cap from the valve of the new gas bottle and feed it into the holder from below.
3. Screw it clockwise into the thread in the pressure regulator. Do not worry if a little gas escapes when you do this, just continue to screw the bottle firmly into the thread until the connection is audibly sealed.

Refillable gas containers come with higher pressures of up to 300 bar. They come with their own stopcock. Close the stopcock before exchanging the bottle even when the bottle is empty, and make sure there is no remaining pressure on the regulator.



Video 3

11. Connecting wine bottles

The removable dispense heads of the By the Glass® Modular wine dispensers make changing a bottle as well as cleaning and maintenance, very easy.

1. Take hold of the wine bottle neck and the dispense head at the seal and pull them together straight out of the appliance.
2. Pull the dispense head and the plug and tube out of the bottle. To allow residual wine to flow from the tube back into the bottle, you can press the tensioning spring when the tube is hanging freely in the bottle.
3. Feed the tube into the new bottle and push the dispense head firmly onto the bottle so that the plug seals the bottle well.

Caution: for bottles with a high fill level and especially for screw-thread bottles, you may have to first pour out a small amount so the bottle does not overflow.

4. Place the new bottle with the dispense head into the appliance. To do this, take hold of the seal and bottleneck again and place the bottle and dispense head into position straight until it engages.
5. Move the **sliding bottle plate** from below firmly onto the bottle so that the wine bottle sits firmly on the dispense head at the top and level on the plate. Push the **spring** below the bottle plate from the front to slide it up or down.
6. Then dispense a small quantity of the wine by pressing the Enter button or repeatedly pressing a Dispense button (Start/Stop). The wine now reaches the top of the tap and the bottle is protected against spoiling by the noble gas.

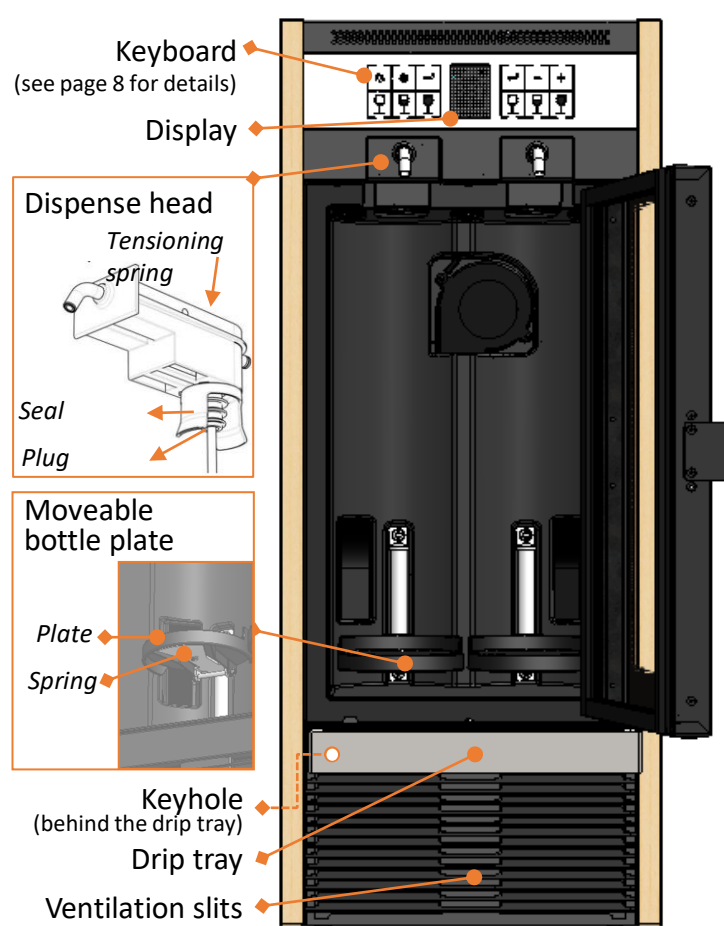


Fig. 3 By the Glass® Modular overview and details

12. System settings and functions



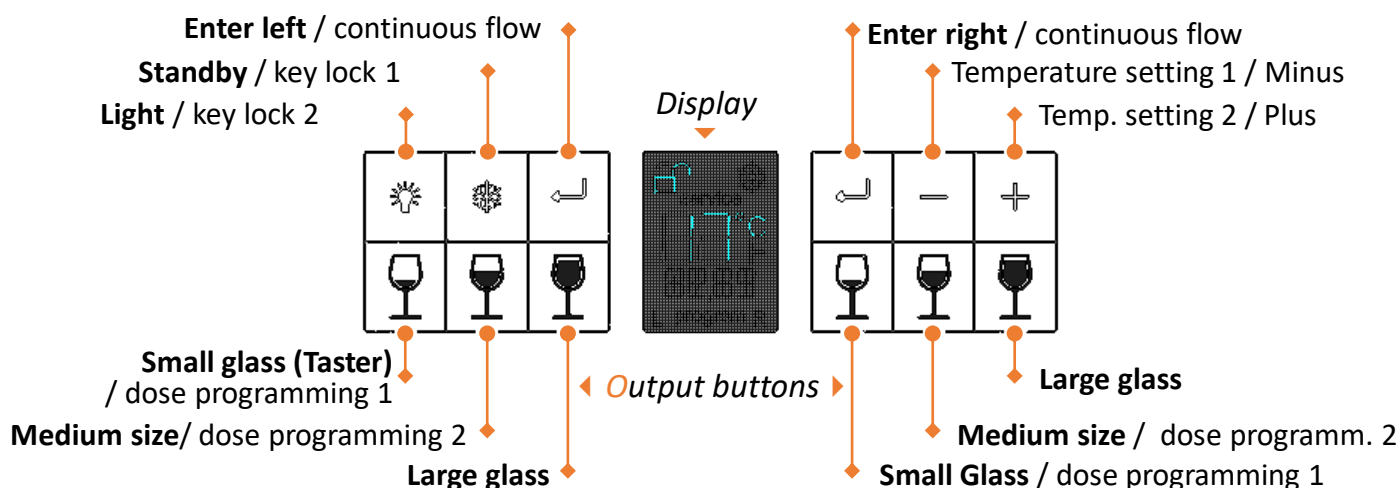
Video 4



Video 5



Video 6



12.1 Overview of button functions

1. Light: Options "Off", "Intensity 1", "Intensity 2"
The modular wine dispensing system has a soft white LED light dimmable in two-stages
2. Standby: Deactivates the cooling e.g. for cleaning with open doors (light can be separately activated)
3. Enter left/right – to confirm program inputs and for continuous dispensing if the button is held pressed for example to rinse the system with water.
4. The **dispense buttons** for three programmable quantities per tap also have a **start/stop function**: press it again at any time to stop the dispensing.
5. Button lock: press and hold the "Light" and "Standby" simultaneously for 2 seconds to activate and deactivate the button lock.

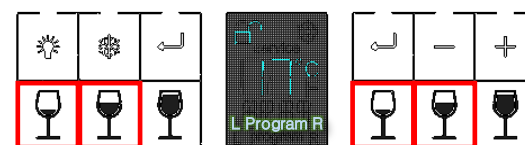


12.2 Setting the temperature

You can keep the wines in your wine dispensing system in the temperature range from 6° to 20° C. Select a temperature for white wines ideally between 8° bis 10° C and for red wines a temperature from 16°-18° C.

1. Press the "Plus" and "Minus" buttons simultaneously until the temperature display flashes.
2. Set the temperature with the "Plus" or "Minus" buttons while the display is flashing.
3. After a few seconds of inactivity, the display stops flashing by itself. The new temperature is set.

12.3 Programming the doses (sizes dispensed)

1. To set the doses, use a bottle filled with water. Connect the bottle to a tap. Hold a measuring cup or a calibrated glass under the tap.
2. Press the buttons for „Taster“ and „medium size“ at the corresponding tap until „L Program“ for the left tap or „Program R“ for the right tap appears in the display.
 
3. Then press the dispense button that you wish to program for as long and as often as it takes until the desired quantity is in the measuring cup, i.e., you can measure the required quantity in one draft or press the button several times.
4. To confirm, press the according „Enter“ button. The new dose size has been saved. Repeat the procedure for the other glass sizes.

13. Cleaning and care

Conscientious care ensures many years of trouble-free and hygienic operation of your wine dispensing system. This requires a few easily manageable steps:

Cleaning the dispense heads

1. The short outlets of the dispense heads are the part of your dispensing system that come into contact with the air. Wine and its sediments can dry out here, leading to blockages, especially if use is intermittent or rare.

Clean the taps or their outlets every few days from the outside with a small brush or, e.g., a damp pipe cleaner. You do not need to remove the bottles and dispense heads from the appliance to do this.

2. Rinse the dispense heads at least every few weeks with hot water, especially if you are changing the type of wine (not the bottle) and before and after longer periods of inactivity to prevent any depositions. Choose a suitable interval between one and a maximum of four weeks, according to the frequency of use:
 - To rinse the tubes and dispense heads, proceed as with changing the bottle, and place a bottle of warm tap water (max. 65°C) instead of wine in the appliance.
 - Hold a second empty bottle under the tap and press the “Enter” button at the appropriate position for a few seconds until you have drawn about 350ml water through the pipe.
 - Then remove the bottle from the appliance, pull the dispense head out of the bottle and allow any water remaining in the tube to run out by pressing the tensioning spring on the dispense head as described above.
 - Then wipe the short outlets with a damp cloth. You can also rinse the entire dispense head including the hose at the sink under running water at any time.
3. Rinse the dispense heads as needed every few months with a solution of pure citric acid in water to remove deposits and discolorations.
4. The dispense heads will last many years if they are well looked after. However, they can be exchanged if necessary at any time. We recommend annual change in the case of frequent use, comparable to professional use.

Cleaning the surfaces

1. Wipe the outside of the appliance and the drip tray regularly with a damp cloth.
2. You can also wipe out the interior of the appliance with a damp cloth at regular intervals. Do not use any harsh or scented cleaning agents to avoid affecting the wine aroma.
3. Ensure that the ventilation slits are clear and not blocked with dust as this can lead to reductions in performance or even damage to the appliance. You can clean the ventilation slits as needed from the front with a vacuum cleaner.

Switch the cooling off if the appliance is left open for longer periods for cleaning or if no dispense heads are inserted.

14. Extend your modular wine dispensing system



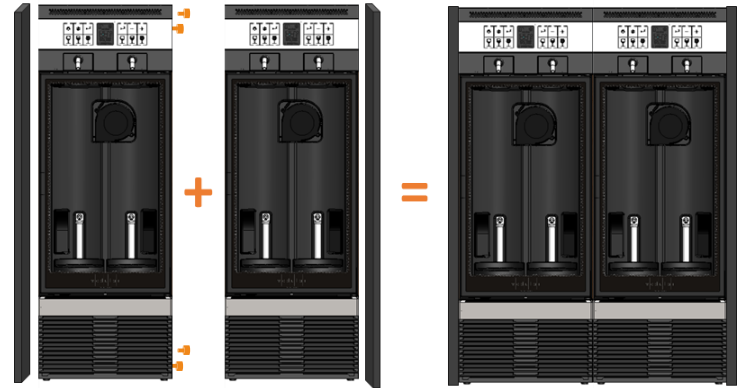
Video 7

The By the Glass® Modular wine dispensing system for two bottles can be extended at any time with additional modules that can be seamlessly linked to the existing.

Place the dispensing systems you wish to link next to each other on a level surface.

Start with the left dispensing system

1. Screw the connecting bolt with a little slack into the thread provided on the right-hand side of the left-hand dispensing system.
2. Lift the right-hand dispensing system slightly and connect it from the right into the connecting bolt. Ensure that the plugs on the rear side do not come between them.
3. Connect the power supply to both dispensing systems using the Y-shaped power cable. You can hide the plug connections in the cable duct.
4. Remove the end stopper from the push-fit connector on the rear of the appliances to connect the gas supply from appliance to appliance— put an end stopper back in at the end of the connected sequence of appliances.
5. Connect the gas supply from appliance to appliance with the short connecting hose— it is best to connect these with a loop so that the ends plug straight into the push-in connectors and are not under tension.
6. Check that all hose ends are fully and firmly pushed into the connectors as there could otherwise be leaks meaning the gas bottles will empty faster.



Finish off your free-standing By the Glass® Modular wine dispensing system consisting of one or more modules with optional **wooden side panels**.

15. Trouble shooting (questions and answers)

The wine is flowing slowly or not at all: Is the gas empty? Check the display on the input pressure manometer.

A tap is dripping, the wine is flowing slowly or not at all: Is the outlet or tube blocked? Rinse the dispense head with water. Pay particular attention to the area below the clamp as you look at the dispense head from above. Massage the tube part under the clamp if necessary.

Despite the correct setting, the wine appears too warm: Is the room very warm? The appliance can achieve satisfactory levels of cooling in a room temperature up to 26°C. Another cause for the drop in performance could be excessive ice build-up. This is caused, for example, by very high air humidity or if the door of the appliance has been open for a long time. If this happens, close the appliance down completely for 24 hours to de-frost and then start it up again.

The gas bottle is empty after a very short time: Check whether you can feel or hear a leak. Push all connections in firmly and straight into the push-fit connectors. Look for any buckling and straight cut ends of hoses.

The display shows an error code, e.g. “E02 Overheat“: Have you identified and rectified the fault, e.g. Insufficient ventilation? Remove the power supply for 10 seconds to then re-start the appliance. If the problem persists, call us.

You can contact us on working days between 09:00-17:00 CET under the following number
☎ **+31 23 52 52 289** or by e-mail at any time: **info@bytheglass.eu**

16. Guarantee conditions

1. We grant a warranty of 12 months from the purchase to commercial users and businesses. We grant a warranty of 24 months to private customers who use the appliance only in a private domestic context. The warranty period for private customers reduces to 12 months if they use the appliance– even partially– commercially.
2. The warranty is provisional on purchase of the appliance from one of our contracted dealers and sending a copy of the proof of purchase to us.
3. If the appliance is abroad at the time of the warranty claim, it must be made available to us at the cost of the purchaser for provision of services under warranty.
4. Defects must be reported to us in writing within 14 days of identification. If the warranty claim is valid, we will decide how the damage/defect will be rectified, whether by repair or replacement of an equivalent appliance.
5. Services under warranty are not provided for defects caused by non-observance of the operating instructions, incorrect handling or for normal wear and tear of the appliance. No warranty claims will be considered for easily breakable parts such as glass or plastic. Claims under warranty are also excluded if work has been undertaken on the appliance by parties other than those authorised by us.
6. The warranty period is not extended by services provided under guarantee. There is no entitlement to new warranty. This declaration of a guarantee is a voluntary service provided by us as the manufacturer of the appliance. Your dealer may offer a different declaration of warranty which does not obligate us as the manufacturer. Legal guarantee rights (rectification, withdrawal, damages and reduction) are not affected by this guarantee.

17. Disposal



The By the Glass® Modular wine dispensing system was created for professional use and should operate reliably for decades with appropriate care. Even if repairs one day become due on the appliance, we guarantee that in most cases it will be worth it, or that an interested purchaser can be found even years later. If in doubt, please contact us.

If you should nonetheless one day decide to dispose of the appliance, then please protect our environment: Electrical devices should not go in the household refuse! Use the collection points provided to dispose of electrical appliances that you will no longer use. You will be helping to prevent potential impacts on the environment and human health through incorrect disposal, and contributing to recycling and other forms of re-using old electrical devices. Information about where devices can be disposed of can be obtained from your local council or district authorities.

18. Technical data

Model:.....	By the Glass® Modular (3V)
Electrical supply :.....	100-240 VAC, 50-60 Hz (autom. switching)
Power (protection rating).....	120 W (II)
Net weight / Dimensions mm (WxHxD):.....	22.1 kg / 250x685x231
Cooling performance (Temperature range):.....	6 - 20 °C
Climate class (suitable operating conditions):.....	SN, N (16-26°C, 60% rel. humidity max.)
Bottle height / content (cooling compartment):...	270-335mm / 7.85l
Operating agent.....	Compressed argon or nitrogen
Operating pressure.....	0.2-0.4 bar

Technical and design changes possible

revised on 01.04.2021



By The Glass International B.V.

Energieplein 17 ◦ 2031TC Haarlem ◦ The Netherlands

Technical Service Region DACH

Tel. +49 421 276 566 58 | service@bytheglass.de | www.bytheglass.de