

ALL-IN 1 SLIM PRO

Description

ALL-IN 1 SLIM is the innovative solution, designed for the professional sector.

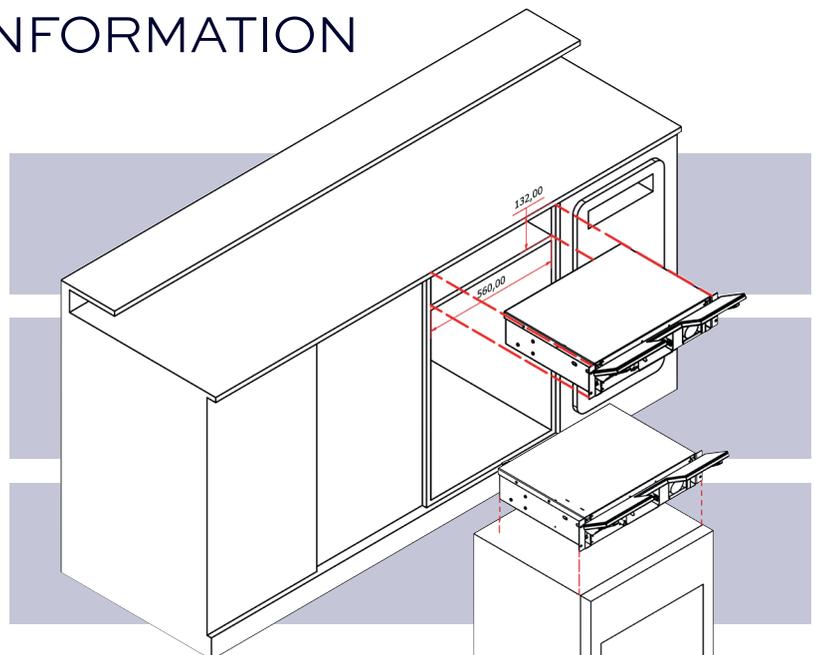
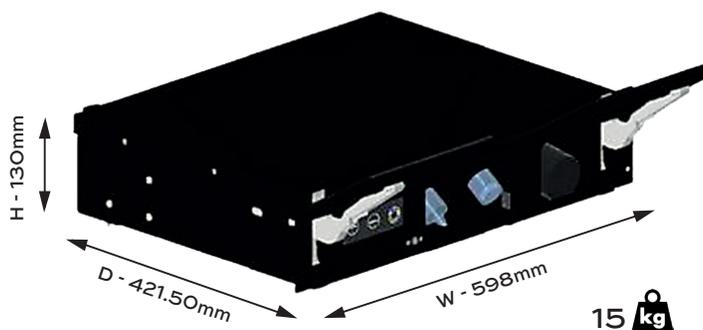
Thanks to its controlled vacuum system, it allows you to perfectly preserve still wines, while the precise pressurization of CO₂ inside the bottle allows you to keep the effervescence

of sparkling wines and champagnes intact for a minimum of two weeks.

Compact, efficient and highly performing, it is the optimal choice to guarantee quality and freshness, optimizing the service in HoReCa contexts.

TECHNICAL INFORMATION

- **DIMENSIONS:** 598 x 421,50 x 130 mm (LxDxH)
- **WEIGHT:** 15 kg
- **PRESERVATION:** Minimum 2 weeks
- **INSTALLATION:**
Combined with a wine cellar
Built into a bar or outdoor cabinet
- **DIMENSIONS OF CABINET COMPARTMENT:**
L560 min x D550 x H132-143 mm
- **POWER:** 90 W
- **VOLT. / FREQ.:** 100-240 VAC, 50/60 Hz  24 V
- **FRONT PANEL:**
Depending on choice, **Open** or **Closed**
Depending on choice, H 130 or 141.5 mm
- **CUSTOMIZABLE**
- **PACKAGING DIMENSIONS:** 815x185x630 mm
- **PACKAGING WEIGHT:** 21 kg



ACCESSORIES INCLUDED:

- 2 kits 3 Champagne stoppers
- 1 kit 10 Stoppers for still wines
- Sleeve for CO₂ cylinder* (*cylinder not included)
- Pressure reducer* for CO₂ cylinder (*standard ACME thread)
- Separable power unit
- Screws for installation

PRODUCT & ACCESSORIES

- **ALL1SLIMES:** ALL-IN 1 SLIM PRO
- **WIN.DURATB3:** n.3 Sparkling wine stoppers
- **WIN.DURATD3:** n.3 Dom Perignon stoppers
- **WIN.DURATB2:** n.2 Luxury sparkling wine stoppers
- **WIN.DURATD2:** n.2 Luxury Dom Perignon stoppers
- **WIN.DURATV10:** n.10 Still wine stoppers
- **B.001DU:** CO₂ cylinder
- **RIDU0009:** Pressure reducer for Australia with CGA-320 thread
- **IMBA0051:** Neoprene sleeve for CO₂ cylinder