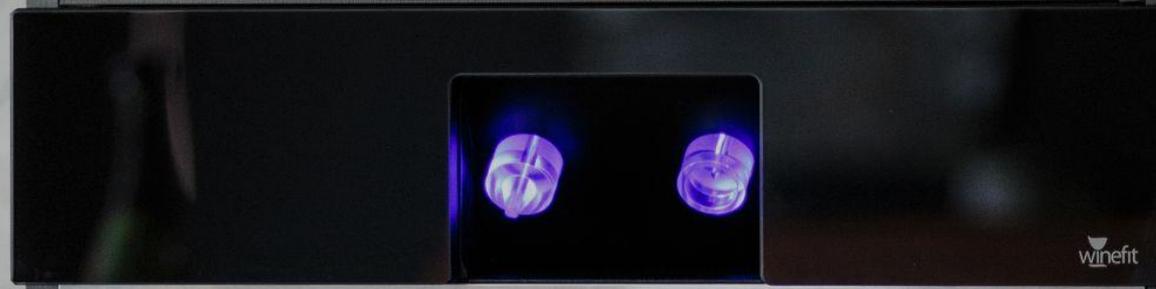


# ALL-IN 1 SLIM

User manual for all models



  
**winefit**  
*Quality wine dispensers*

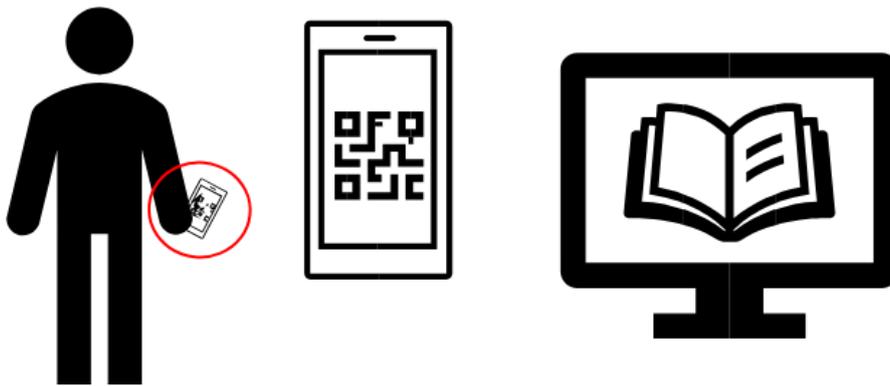
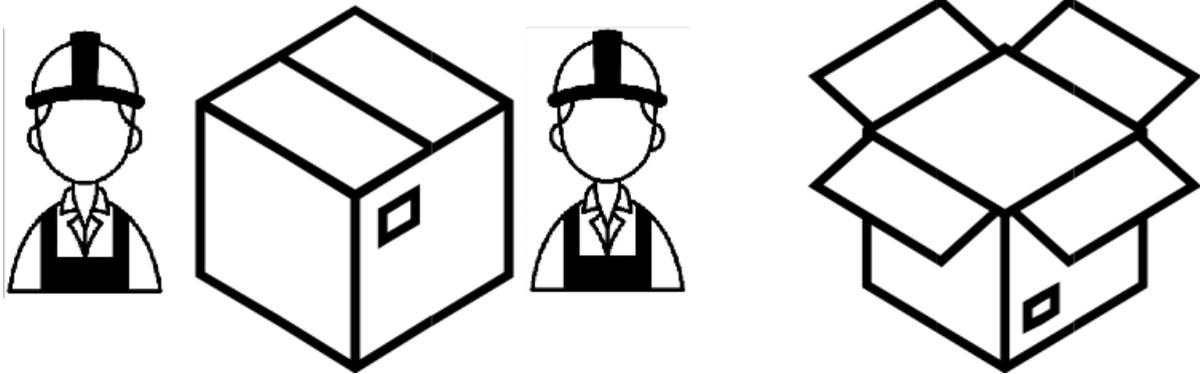
## USER MANUAL

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# USER MANUAL

## BEFORE STARTING



## USER MANUAL

Keep these instructions for use and assembly with the utmost care in case of future use or transfer to third parties. This appliance is designed exclusively for built-in and for use in private homes and domestic environments.

### WARNINGS FOR THE SAFETY OF CHILDREN AND VULNERABLE PERSONS:

- The appliance cannot be used by children under the age of 8 and by people with reduced physical, sensory or mental capabilities unless they are under direct supervision or have been instructed regarding the use of the appliance and the risks involved.
- Children must never play with the appliance.
- Keep packaging materials out of the reach of children.
- Cleaning and maintenance must never be carried out by children or vulnerable people without supervision.

### WARNINGS FOR GENERAL SAFETY:

- The product is designed and built for domestic use only.
- The appliance must only be installed by authorized and qualified personnel.
- Upon delivery, check that the product is not damaged and that all parts and accessories are in perfect condition.
- ALL-IN 1 SLIM must always be handled/moved by at least two people given its heaviness.
- Do not install the appliance in dusty environments, in the presence of oil or humidity, do not expose it to direct sunlight or water.
- If maintenance is not required, never open the machine or remove its parts.
- Do not attempt to repair, disassemble or modify ALL-IN 1 SLIM yourself. For repairs, always contact the Winefit technical staff or your distributor.
- Before carrying out any maintenance work, disconnect the appliance from the electrical mains.
- Use only original components supplied by the manufacturer. The manufacturer guarantees that only these components meet safety requirements.
- Do not use abrasive cleaners or metal scrapers to clean the equipment.
- Do not place or keep flammable liquids or materials, or easily ignitable objects on the equipment, inside it or in the immediate vicinity.



### WARNINGS FOR ELECTRICAL CONNECTION

#### Attention: risk of fire and electrical shock

- ALL-IN 1 SLIM must be earthed.
- Check that the electrical data shown on the data plate correspond to those of the system. If not, contact an electrician.
- Always use a correctly installed electrical socket with protective contact.
- Do not use multiple sockets and extension cords. The plug must always be accessible.
- If you use a residual current circuit breaker, only use a type with symbol  Only this symbol guarantees compliance with the regulations currently in force.
- The appliance must only be used with the supplied power unit Mean Well GST90A24-91M 
- Make sure the power cord is not damaged. In this case, contact the manufacturer or your distributor to request replacement and avoid risks.
- To avoid the risk of fire or electric shock, do not damage the plug and/or electrical cord.
- It is advisable to keep the plug clean: any residual dirt could cause fires.
- Do not bend or pull the power cord too much and do not touch the plug with wet hands. The appliance works with 100-240 VAC / 50/60Hz electricity. Abnormal voltage fluctuations can cause the appliance to fail to start.

## USER MANUAL

- The infiltration of liquid can cause an electric shock. Don't use high pressure cleaners or steam jet devices.

### WARNINGS FOR USE:

- In case of CO2 leaks, ventilate the entire room for at least 15 minutes.
- Never touch the regulator during working procedures.
- Never use ALL-IN 1 SLIM on full bottles.
- Never shake bottles of sparkling wine or champagne.
- Never store bottles closed on one side.
- Never try to reseal damaged bottles.
- Never point the bottle at anyone when removing the cap.
- Never reseal more than 10 bottles in a 5-minute period.
- Turn off the appliance after each use.
- Be careful when removing or inserting accessories.
- Be careful when operating ALL-IN 1 SLIM.

### ALL-IN 1 SLIM TRANSPORT AND INSTALLATION

- The machine is shipped in its cardboard box with adequate protection inside.
- It is advisable to examine the condition of the product upon arrival to verify that it has not suffered any damage during transport.
- Do not install or use ALL-IN 1 SLIM if damaged.
- Follow the instructions provided together.
- Remove all packaging materials.
- Installation of the appliance must be carried out by authorized and qualified personnel only.
- During loading, lifting, handling and unloading operations of the machine, use the appropriate Personal Protective Equipment (PPE) supplied to each operator.
- During assembly operations the appliance must be de-energized.
- The appliance complies with protection class II.
- In the event of damage caused by failure to comply with the following warnings, the warranty right will immediately expire.
- In the event of damage caused by failure to comply with the following warnings, the warranty right will immediately expire.

### CONFORMITY

By placing the CE mark on this product, we confirm compliance with all European safety, health and environmental requirements applicable by law to this product.



## USER MANUAL

### TECHNICAL INFORMATION AND SYMBOLS

Below is the technical information relating to the ALL-IN 1 SLIM model:

Voltage	100-240 VAC  24VAC	Degree of protection	 Class III
Frequency	50/60 Hz	Vacuum pressure	-0.6 bar
Current	1.4A  2.5A	Co2 pressure	+1.6 bar
Power	90 W	Sound pressure	75 db(A) max

 Warnings

 Type A differential switch

  
 RAEE appliance

 Compliance with EU directives

 Separable power supply

 Protection Class III - Device with protective insulation

### DISPOSAL OF USED HOUSEHOLD APPLIANCES

This appliance is marked in accordance with the European Directive 2012/19/EU on waste electrical and electronic equipment (RAEE). The symbol indicates that this product cannot and must not be disposed of with other household waste in the EU territory to prevent damage to the environment or human health due to improper disposal. Dispose of your appliance at municipal collection centers or recycling centers or request home collection.



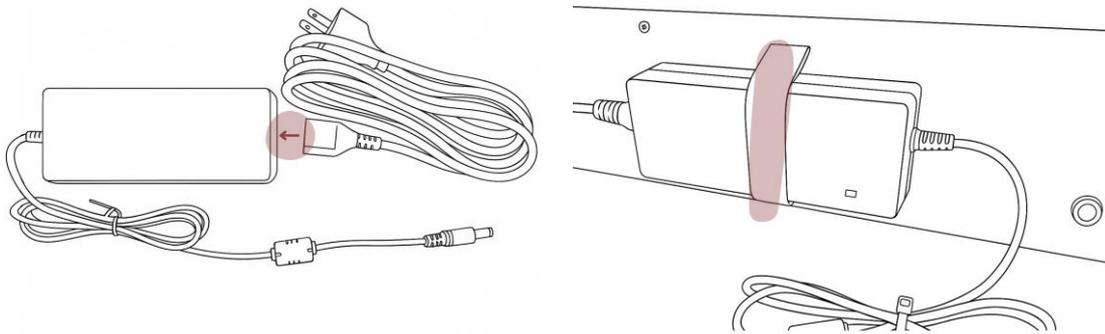
## USER MANUAL

### HOW TO INSTALL ALL-IN 1 SLIM (all models)

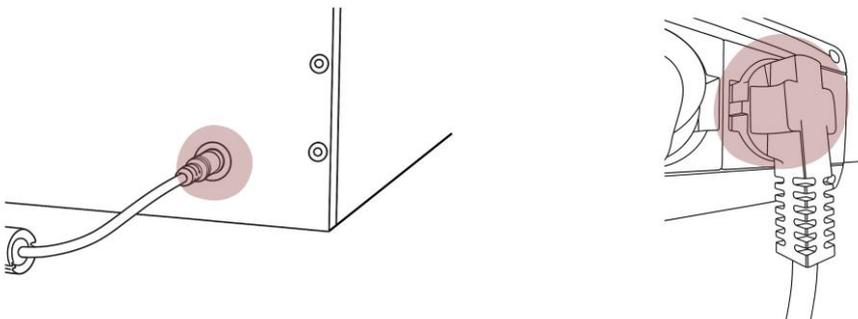
After unpacking the ALL-IN 1 SLIM, make sure that the appliance hasn't been damaged during transport. In case of problems, contact the dealer or the Assistance Service.

#### Power Supply

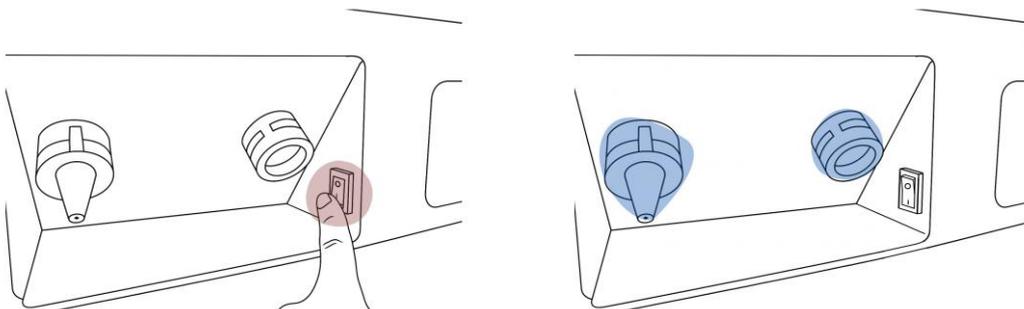
1. Plug the power cord into the power supply provided (ELET0148).  
Caution: make sure the cable isn't damaged.
2. Secure the power supply to the back of the machine using the velcro provided.



3. Insert the male jack of the power supply into the female power jack of the machine.
4. Insert the plug (Shuko tipe F) into the mains.



5. Turn on the machine by pressing the switch on the front.



## USER MANUAL

### GAS CYLINDER

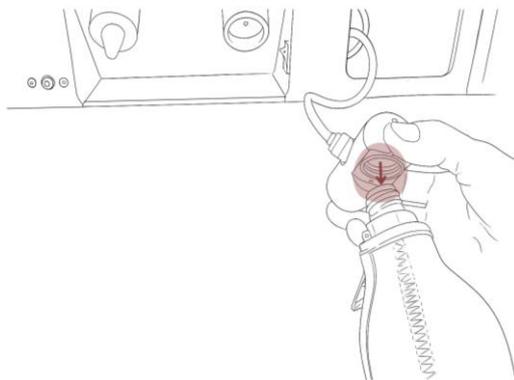
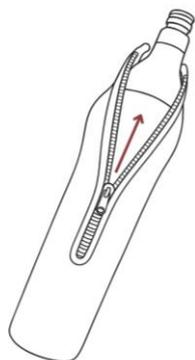
On the front of the machine there is a compartment where the pressure reducer pre-assembled by the manufacturer is located.

The standard reducer provided has a standard ACME thread; the Co2 cylinder to be used must have an ACME thread. The cylinder can be purchased from Winefit or from an authorized dealer using the code B.001DU.

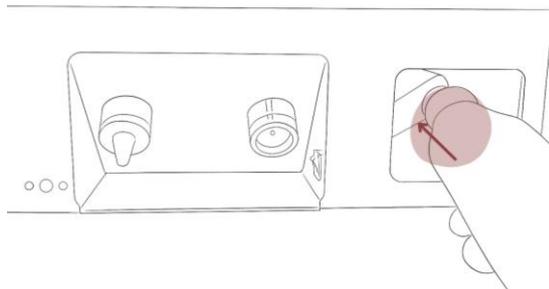
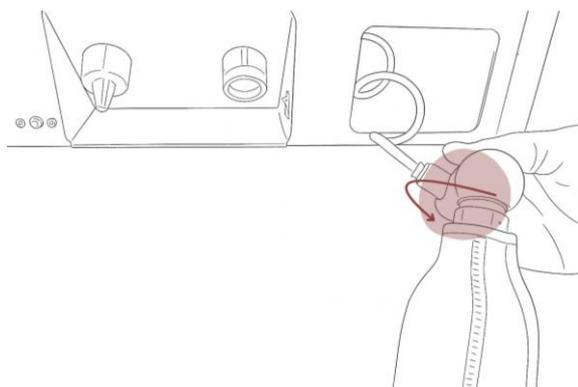
If you have chosen the CGA-320 reducer at the time of purchase, make sure that the cylinder to be used has the correct thread.

The reducer is connected to a spiral tube which allows you to pull it towards you to connect the cylinder.

1. Take the Sleeve provided, unzip it, insert the cylinder and close the zip.
2. Take the reducer, avoiding excessive pulling of the tube, and insert the cylinder making sure it fits perfectly.



3. Screw the two components until they are completely tightened.
4. Insert the cylinder into the compartment.



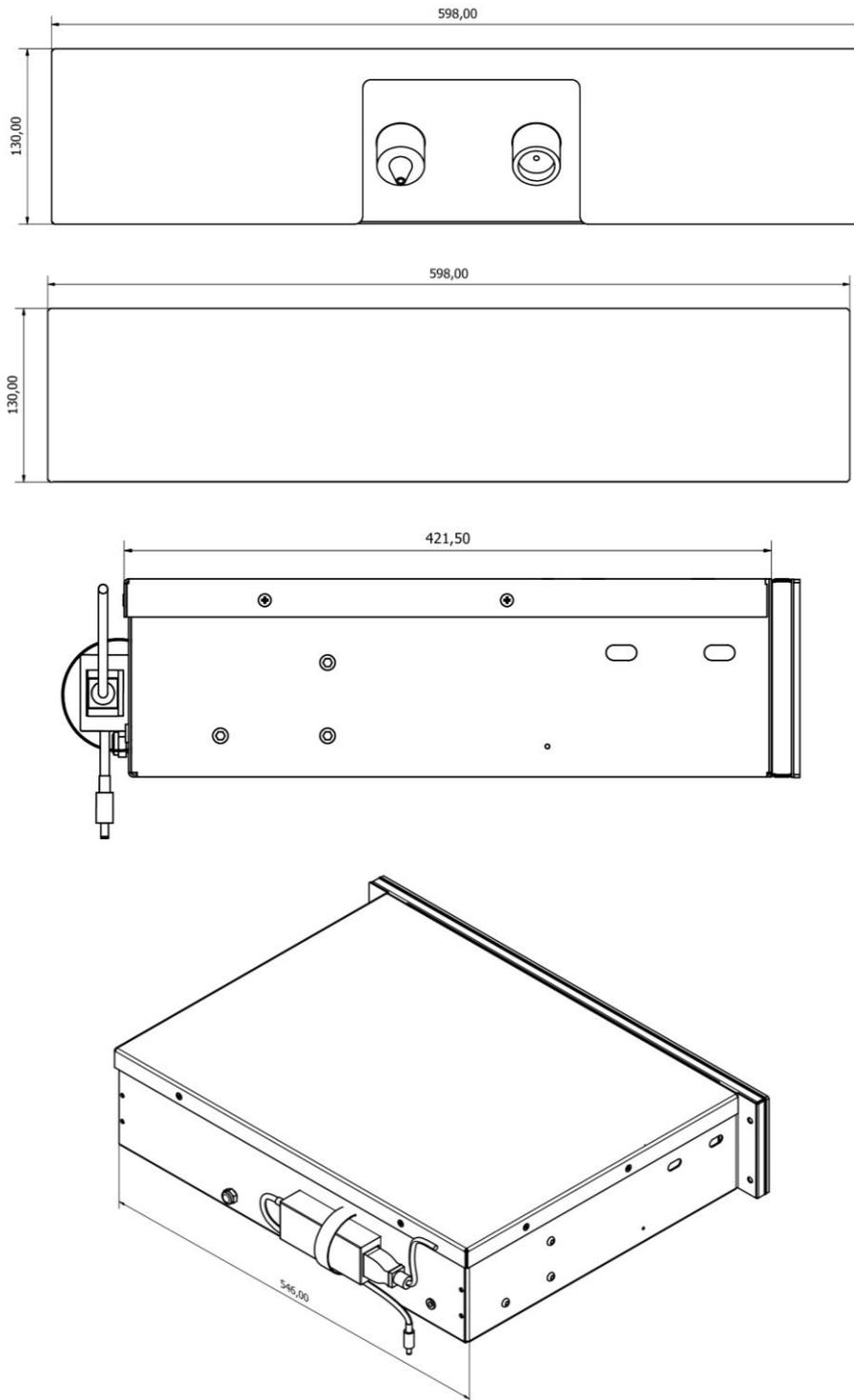
# USER MANUAL

## ALL-IN 1 SLIM PRIVATE SECTOR

(models: WIN.ALL1SLIMBC, WIN.ALL1SLIMBA, WIN.ALL1SLIMAC, WIN.ALL1SLIMAA)

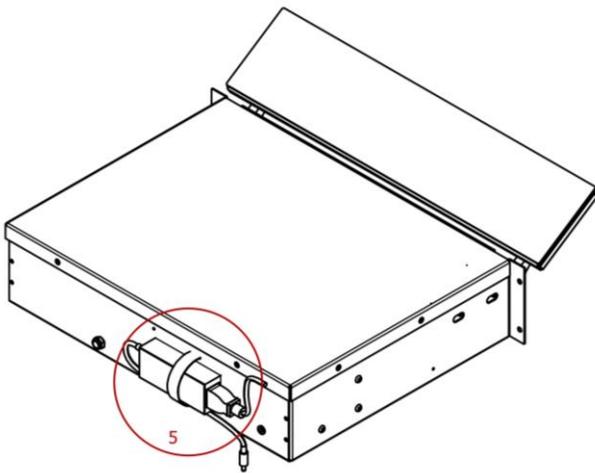
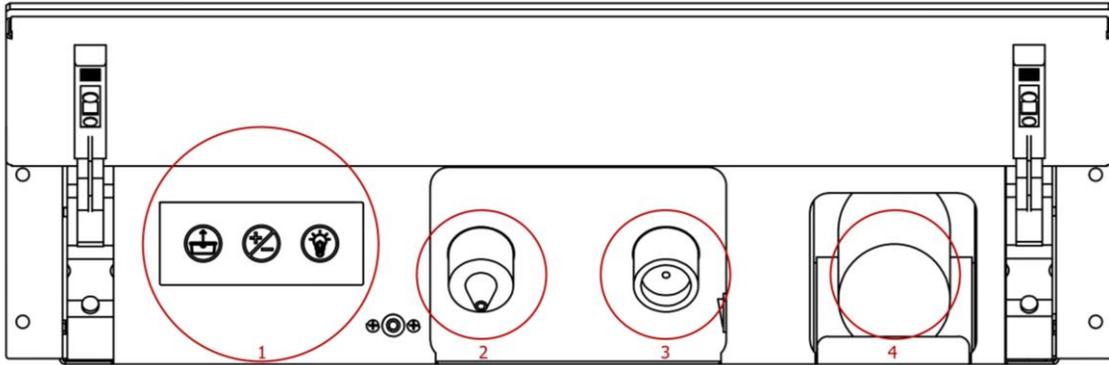
### MACHINE DIMENSIONS

The dimensions of ALL-IN 1 SLIM are L 598mm, W 421.50 mm and H 130. The internal length of the machine, excluding the external wings, is 546 mm. The weight of the machine is 15kg. The machine can have a closed panel or an open panel depending on the version chosen.



# USER MANUAL

## DESCRIPTION



- 1. MULTIFUNCTION TOUCH PANEL
- 2. CO2 NOZZLE
- 3. VACUUM NOZZLE
- 4. CO2 CYLINDER \* WITH PRESSURE REDUCER AND SLEEVE  
\* CO2 CYLINDER NOT INCLUDED
- 5. POWER SUPPLY UNIT

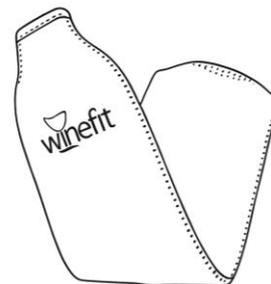
## ACCESSORIES SUPPLIED



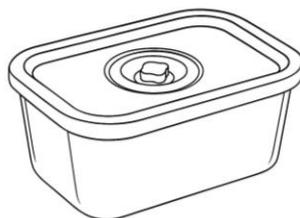
2 still wine stoppers



2 sparkling wine stoppers



Sleeve for Co2 cylinder  
(cylinder not included)



Food container

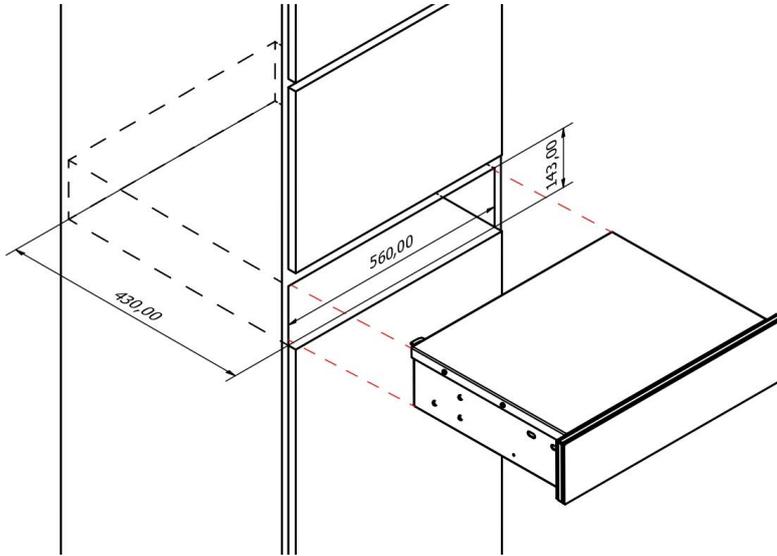


Vacuum storage accessory

## USER MANUAL

### MOBILE PREDISPOSITION FOR BUILT-IN

The built-in cabinet compartment must have the following measurements:



L 560 mm, W 430 mm and H 132-143 mm.

The power supply cable has a length of 2 m.

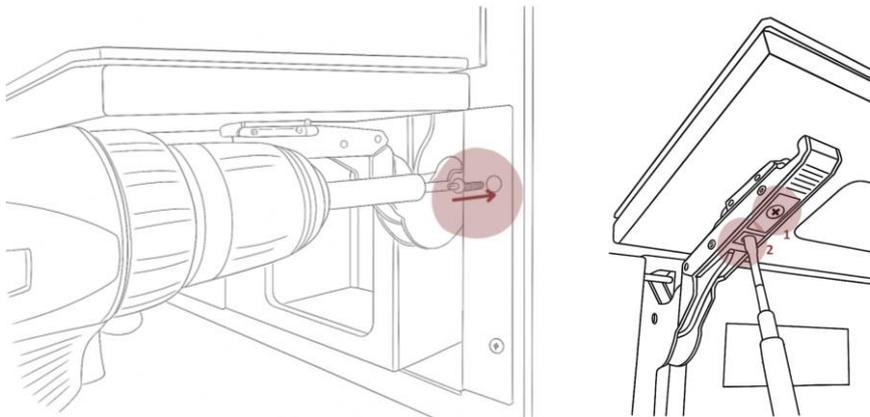
Read the instructions provided carefully before installing and using the equipment.

Contact a trusted technician/carpenter to install the machine in the furniture and

make sure you wear the PPE necessary for installation. Carry out all furniture cutting operations, carefully removing shavings or sawdust residues, before inserting the machine.

### INSTALLATION IN A CABINET - all these operations must be carried out by qualified personnel.

Proceed with the installation using the screws provided or obtaining those best suited to your needs. If the panel needs corrections, screw or unscrew the two correction screws located in correspondence with the fixing hinges. Screw number 1 to move the panel in height, Screw number 2 for its inclination.

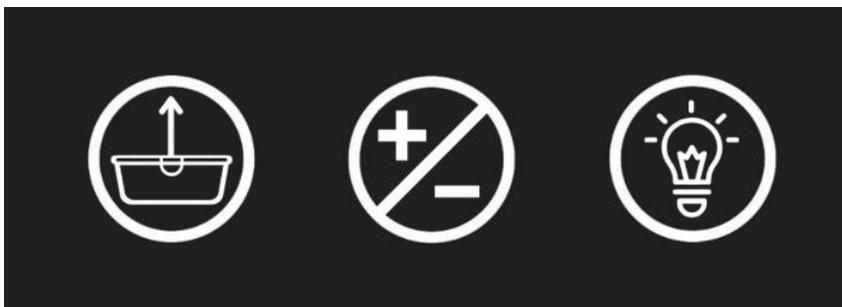


### ALL-IN 1 SLIM FUNCTIONS

ALL-IN 1 SLIM is the innovative built-in machine by Winefit conceived, studied and designed specifically for the domestic and private environment adapting perfectly to the home and professional kitchen. It allows you to perfectly preserve still wines and foods thanks to the vacuum system: by removing oxygen with an extremely precisely controlled vacuum, it effectively preserves still wine, without any risk to its organoleptic structure, and foods, slowing down deterioration and the proliferation of bacteria. ALL-IN 1 SLIM also allows you to perfectly preserve sparkling wines thanks to Co2 pressurization. Winefit technology offers a precisely calibrated Co2 pressure in a bottle of sparkling wine, allowing the perlage of the wine to be maintained for a long time.

### MULTIFUNCTION TOUCH PANEL

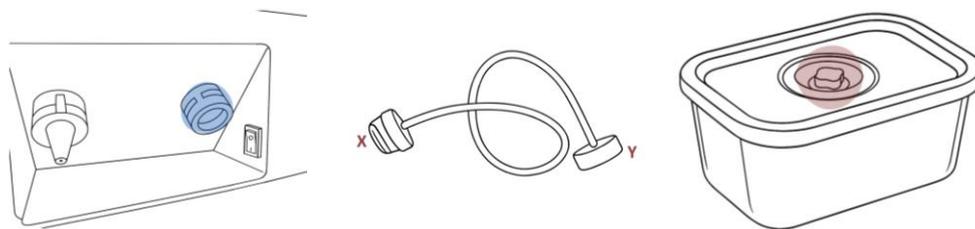
ALL-IN 1 SLIM touch screen system allows the use of the three capacitive buttons.



#### A. FOOD PRESERVATION

ALL-IN 1 SLIM introduces the vacuum technique for food preservation. Thanks to the elimination of oxygen it is possible to slow down the deterioration of food, the natural oxidation and the proliferation of bacteria.

1. Take the supplied vacuum storage accessory and place the X end inside the vacuum nozzle.
2. Place the Y end on your storage container / bag
3. Click the first symbol to start the oxygen removal process; the system starts and after 30 second the vacuum process ends guaranteeing perfect preservation for up to two weeks.



#### B. CHANGE OF NOZZLE INTENSITY

The ALL-IN 1 SLIM nozzle lighting system allow to change its intensity. Press button B to change the intensity of the chosen colour.

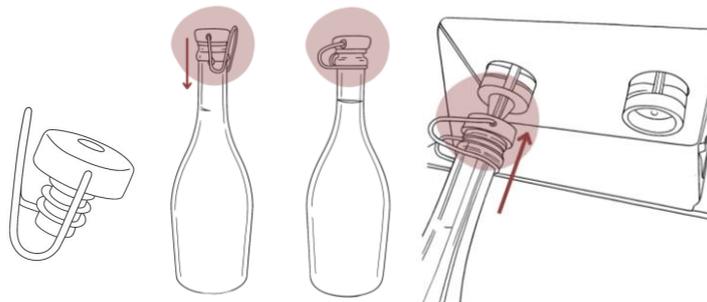
### C. CHANGE OF NOZZLE COLOR

ALL-IN 1 SLIM has illuminated nozzles. By pressing the capacitive button C it is possible to interchange 7 different colours. Regardless of the colour selected, during the reclosing and pressurization process, the nozzle turns red and then green once the operation is completed. Once the bottle is removed, the nozzles will return to the set colour.

### CO2 PRESERVATION FOR SPARKLING WINES

Winefit technology offers a precisely calibrated Co2 pressure in a bottle of sparkling wine, allowing the perlage of the wine to be maintained for a long time. The injection of Co2 creates a pressure balance and prevents any leakage of Co2 from the wine itself. The stopper keeps the Co2 under pressure inside the cylinder and allows you to preserve the wine for up to two weeks.

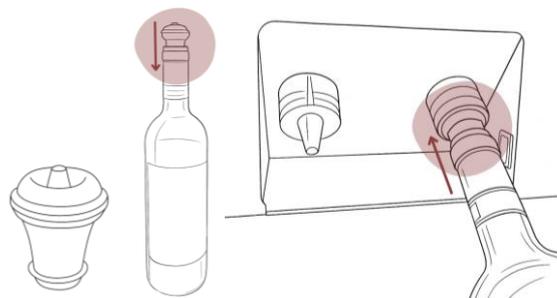
1. Take the Sparkling Wine bottle you want to preserve
2. Insert the sparkling wine stopper with non-return valve into the bottle
3. Close it hermetically
4. Bring the bottle towards the nozzle; the system starts by colouring the nozzle red. Once the pressurization process is finished, the nozzle turns green.



### VACUUM PRESERVATION FOR STILL WINES

By removing oxygen with an extremely precisely controlled vacuum, the still wine preservation system effectively preserves the wine without any risk to its organoleptic structure. The still wine stopper, supplied as an accessory, ensures perfect preservation by blocking the oxidation of the wine, guaranteeing excellent preservation of flavours and odours.

1. Insert the stopper into the bottle
2. Bring it closer to the vacuum nozzle; the process of removing oxygen, through a vacuum pump, starts by colouring the nozzle red. Once finished, the nozzle turns green again indicating the end of the process.



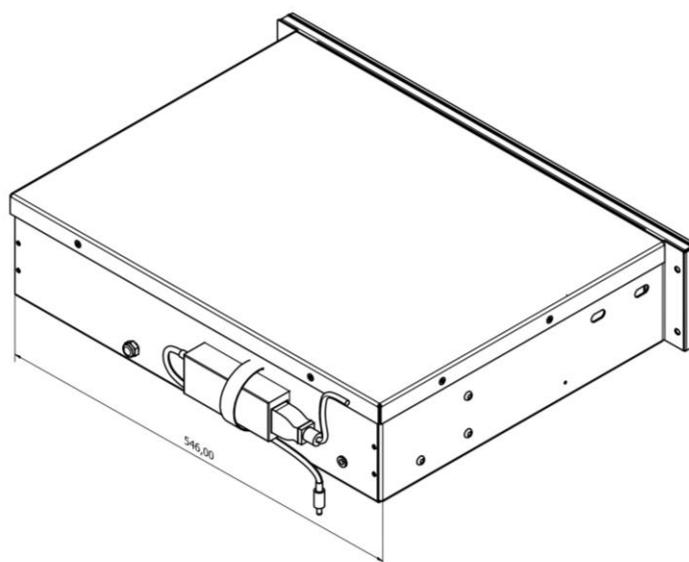
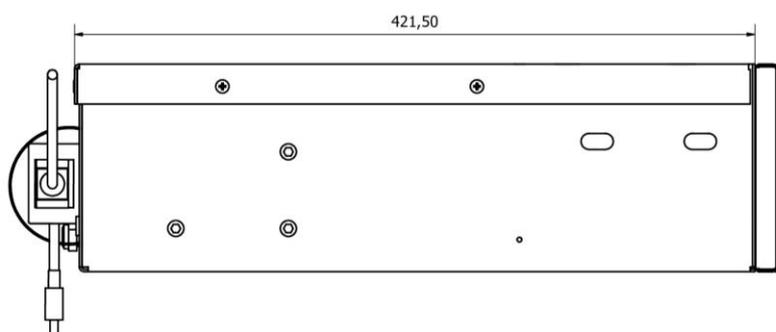
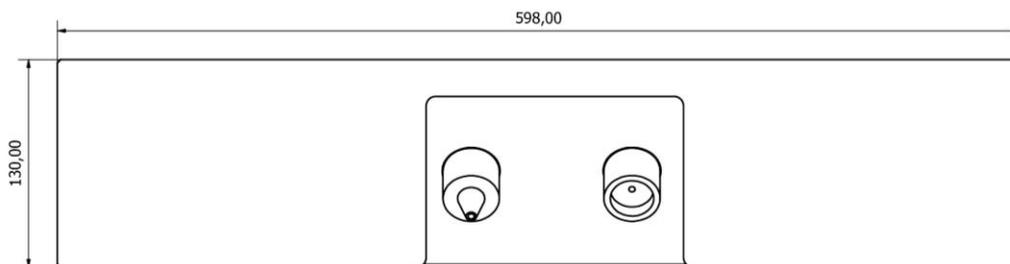
## USER MANUAL

### ALL-IN 1 SLIM PRO HO.RE.CA SECTOR

(model: WIN.ALL1SLIMPA)

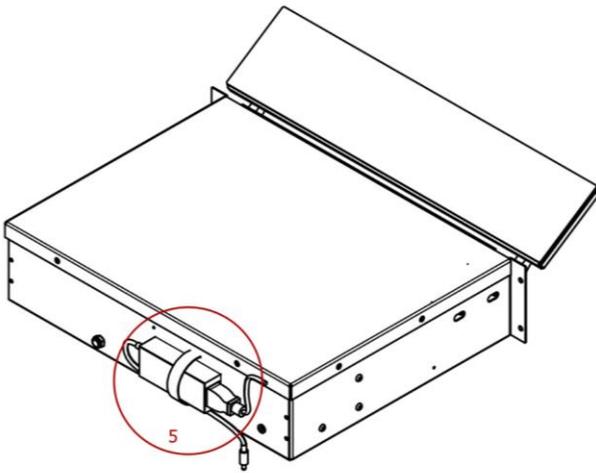
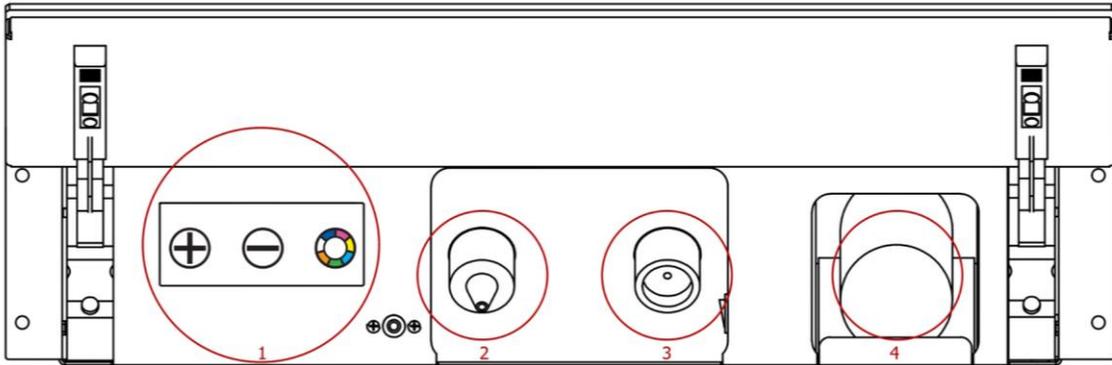
#### MACHINE DIMENSIONS

The dimensions of ALL-IN 1 SLIM PRO are L 598mm, W 421.50 mm and H 130. The internal length of the machine, excluding the external wings, is 546 mm. The weight of the machine is 15kg. The standard panel on this version is open, allowing direct access to the nozzles. The closed panel can be purchased separately using the code PANSLIMCHB.



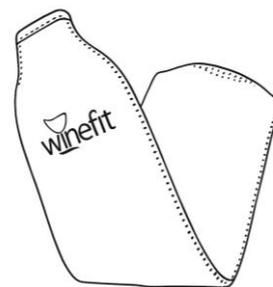
# USER MANUAL

## DESCRIPTION



1. MULTIFUNCTION TOUCH PANEL
2. CO2 NOZZLE
3. VACUUM NOZZLE
4. CO2 CYLINDER \* WITH PRESSURE REDUCER AND SLEEVE  
\* CO2 CYLINDER NOT INCLUDED
5. POWER SUPPLY UNIT

## ACCESSORIES SUPPLIED

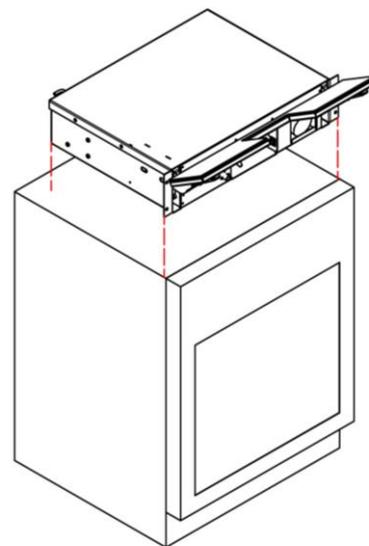


1 kit n.10 still wine stoppers    2 kit n.3 sparkling wine stoppers

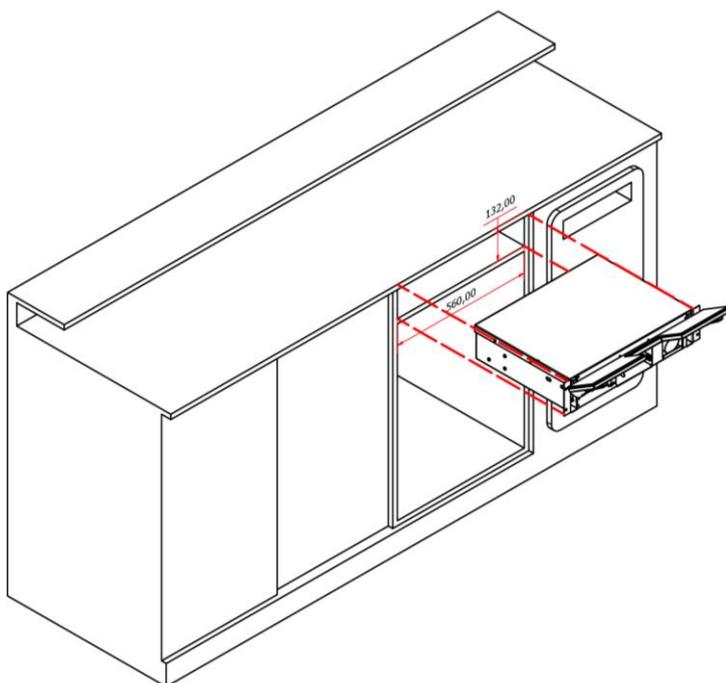
Sleeve for Co2 cylinder  
(cylinder not included)

### MACCHINE ASSOCIATION WITH WINE CELLAR

The machine can be associated with a wine cellar by inserting them in a single compartment with H 590 mm or using the appropriate support. Contact Winefit to request your quote.



### MACHINE BUILT-IN IN OUTDOOR CABINETS



The machine can be installed in a bar cabinet or outside for a fast and impeccable professional service. Follow the measurements indicated for the preparation of the compartment: L 560 mm x D 430 mm x H 132 mm. For its assembly, please refer to page 11 and read the Installation in the cabinet part.

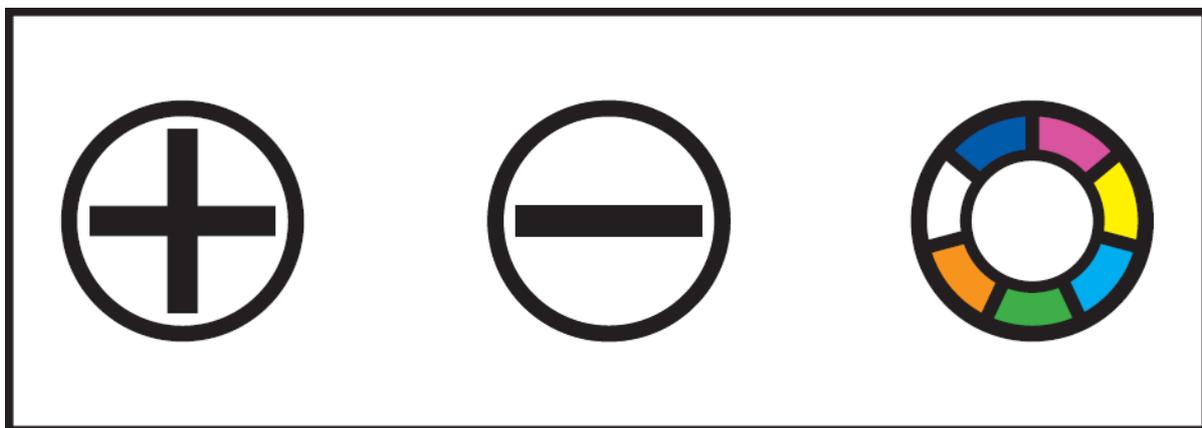
### ALL-IN 1 SLIM PRO FUNCTIONS

ALL-IN 1 SLIM PRO is the new innovative machine conceived, designed and engineered specifically for the professional environment.

Versatile and compact, it can be integrated into a bar cabinet or outdoor unit, or combined with a wine cellar, ensuring optimal integration into the workspace and maximum efficiency in service.

The PRO version is the perfect combination of innovation and design, designed for those who want a product to be associated with a wine cellar that integrates harmoniously into any environment. Thanks to its compact size and refined style, it is the ideal choice for those who love wine and want to preserve it with the highest quality, without sacrificing elegance. The development of the appliance was born from our love for the environment and the desire to be able to offer our consumers a unique product, allowing them to perfectly preserve both bottles of still and sparkling wine for a long time, avoiding unnecessary waste.

### MULTIFUNCTION TOUCH PANEL



#### A. INCREASE NOZZLE INTENSITY

The ALL-IN 1 SLIM PRO nozzle lighting system allow to increase its intensity. Press button A to increase the intensity of the chosen colour.

#### B. DECREASE NOZZLE INTENSITY

The ALL-IN 1 SLIM PRO nozzle lighting system allow to decrease its intensity. Press button B to decrease the intensity of the chosen colour.

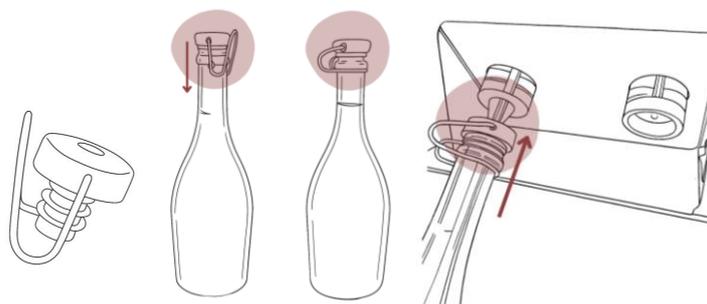
#### C. CHANGE OF NOZZLE COLOR

ALL-IN 1 SLIM PRO has illuminated nozzles. By pressing the capacitive button C it is possible to interchange 7 different colours. Regardless of the colour selected, during the reclosing and pressurization process, the nozzle turns red and then green once the operation is completed. Once the bottle is removed, the nozzles will return to the set colour.

### CO2 PRESERVATION FOR SPARKLING WINES

Winefit technology offers a precisely calibrated Co2 pressure in a bottle of sparkling wine, allowing the perlage of the wine to be maintained for a long time. The injection of Co2 creates a pressure balance and prevents any leakage of Co2 from the wine itself. The stopper keeps the Co2 under pressure inside the cylinder and allows you to preserve the wine for up to two weeks.

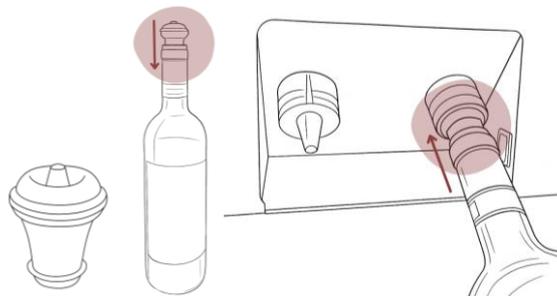
5. Take the Sparkling Wine bottle you want to preserve
6. Insert the sparkling wine stopper with non-return valve into the bottle
7. Close it hermetically
8. Bring the bottle towards the nozzle; the system starts by colouring the nozzle red. Once the pressurization process is finished, the nozzle turns green.



### VACUUM PRESERVATION FOR STILL WINES

By removing oxygen with an extremely precisely controlled vacuum, the still wine preservation system effectively preserves the wine without any risk to its organoleptic structure. The still wine stopper, supplied as an accessory, ensures perfect preservation by blocking the oxidation of the wine, guaranteeing excellent preservation of flavours and odours.

3. Insert the stopper into the bottle
4. Bring it closer to the vacuum nozzle; the process of removing oxygen, through a vacuum pump, starts by colouring the nozzle red. Once finished, the nozzle turns green again indicating the end of the process.



## USER MANUAL

### CLEANING

Before carrying out cleaning, it is recommended to unplug the appliance from the electrical socket. Failure to comply with this warning may cause electric shock or fire.

With a soft, slightly damp cloth, clean the outside surface of the machine. To clean the machine, do not use an abrasive or aggressive detergent, scouring pads, flammable liquids, muriatic acid, abrasive paste, concentrated detergent paste, bleach or detergents containing petroleum on the external surface and internal coverings. These products can scratch or damage materials. Dry with a dry, non-abrasive cloth.

### MAINTENANCE

ALL-IN 1 SLIM does not require any maintenance by the user. If a fault should occur, read the following troubleshooting table and if the problem is still not solved, please contact your dealer or Winefit technical assistance at the link [www.winefit.com/support](http://www.winefit.com/support).

### TROUBLESHOOTING

Problem	Possible Cause	Solution
ALL-IN 1 SLIM doesn't turn on	<ol style="list-style-type: none"><li>1. Cable disconnected or not properly inserted into the socket</li><li>2. The socket is not suitable for the power plug</li></ol>	<ol style="list-style-type: none"><li>1. Check that the cable is connected correctly and check that the plug is inserted into the socket</li><li>2. Make sure that the power plug (<u>Shuko type F</u>) is okay for your socket or get an adapter</li></ol>
Co2 is not injected into the bottle	<ol style="list-style-type: none"><li>1. The cylinder is not connected correctly</li><li>2. The tube is not connected properly to the reducer</li><li>3. The cap is not inserted correctly into the bottle</li><li>4. The cylinder is empty</li></ol>	<ol style="list-style-type: none"><li>1. Make sure the cylinder is connected and tightened correctly. Unscrew and screw back in until it stops</li><li>2. Make sure the spiral hose is properly connected to the reducer</li><li>3. Make sure the cap is properly inserted. Remove it and reinsert it into the bottle, making sure the cage is closed properly</li><li>4. If none of the above solutions work then it is possible that the cylinder is empty, especially after about fifty deliveries. Contact your dealer or Winefit assistance to purchase a new one and use the code B.001DU</li></ol>
The machine makes unusual noises	When the pressurization process is activated, it is normal for the machine to make a noise.	If the noise persists or is abnormal, please contact technical support

## USER MANUAL

## CONTACT US

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## SCAN THE QR CODE TO ACCESS THE ONLINE MANUAL



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