

wine saver PRO®

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Preserving wine...preserving profits™

OPERATIONS MANUAL

INTRODUCTION

Congratulations on your purchase of Wine Saver PRO.

Wine Saver PRO (WSP) is the first Argon-powered wine serving and preserving system created with you, the user in mind.

Wine Saver PRO is designed for simple setup and ease of operation. By following the easy assembly and operations instructions in this manual, you will enjoy years of perfectly preserved wines with your Wine Saver PRO system.

Let's begin!

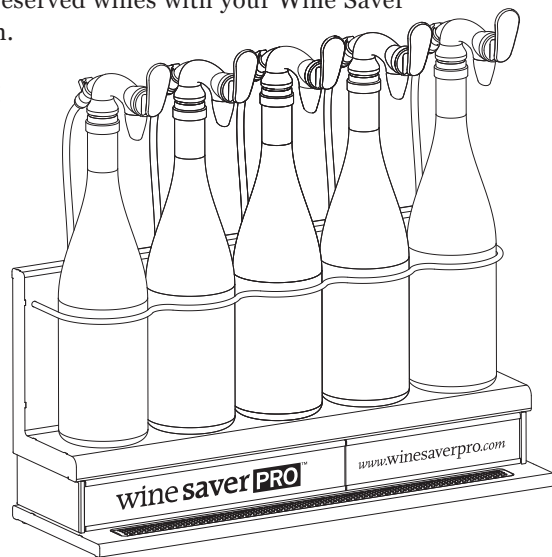


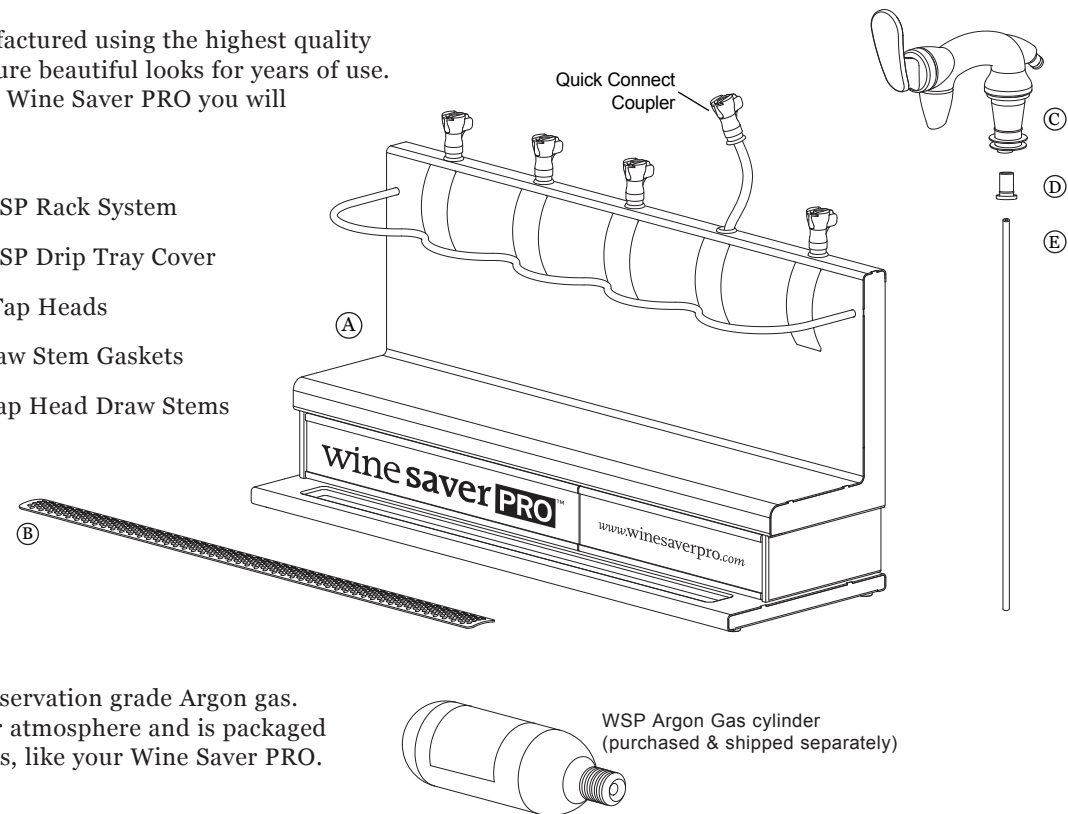
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GETTING TO KNOW YOUR WINE SAVER PRO

Your Wine Saver PRO is manufactured using the highest quality materials and processes to ensure beautiful looks for years of use. Upon carefully unpacking your Wine Saver PRO you will find the following parts.

- Ⓐ One (1) stainless steel WSP Rack System
- Ⓑ One (1) stainless steel WSP Drip Tray Cover
- Ⓒ Five (5) molded plastic Tap Heads
- Ⓓ Five (5) black rubber Draw Stem Gaskets
- Ⓔ Five (5) stainless steel Tap Head Draw Stems



Your Wine Saver PRO uses preservation grade Argon gas. Argon is found naturally in our atmosphere and is packaged for use in high-end applications, like your Wine Saver PRO.

ASSEMBLING YOUR WINE SAVER PRO

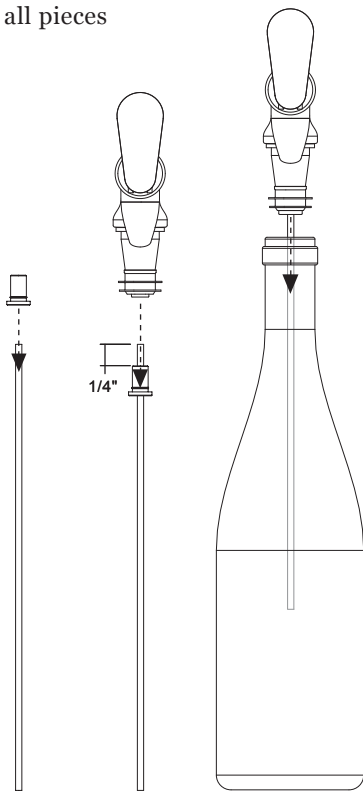
1. Rinse Tap Head, Draw Stem, and rubber Draw Stem Gasket in hot water. Allow all pieces to dry prior to using.

2. Slide the Draw Stem Gasket at least 1/4" down onto the Draw Stem.

3. Insert Draw Stem / Gasket assembly into bottom of Tap Head.

4. Insert Tap Head/Draw Stem assembly into bottleneck. Firmly press down into bottleneck until tightly seated.

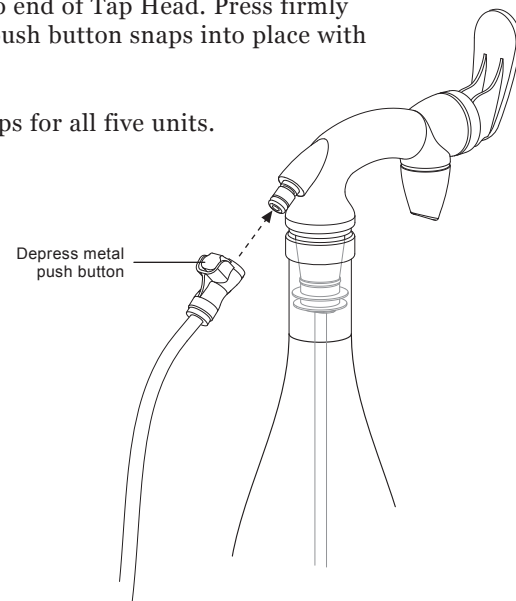
Note: Draw Stems are adjustable to reach the bottom of most 750 ML bottles. You will need to approximate the bottom of the bottle before inserting the completed Tap Head/Draw Stem assembly into bottleneck.



5. Connect Quick Connect coupler to WSP Tap Head assembly:

- Grasp Quick Connect coupler from WSP Rack.
- Rotate Quick Connect coupler so that the metal push button is facing up.
- Depress button while pushing Quick Connect onto end of Tap Head. Press firmly until metal push button snaps into place with a "click".

Repeat these steps for all five units.



CHARGING YOUR WINE SAVER PRO WITH WSP ARGON GAS CYLINDERS

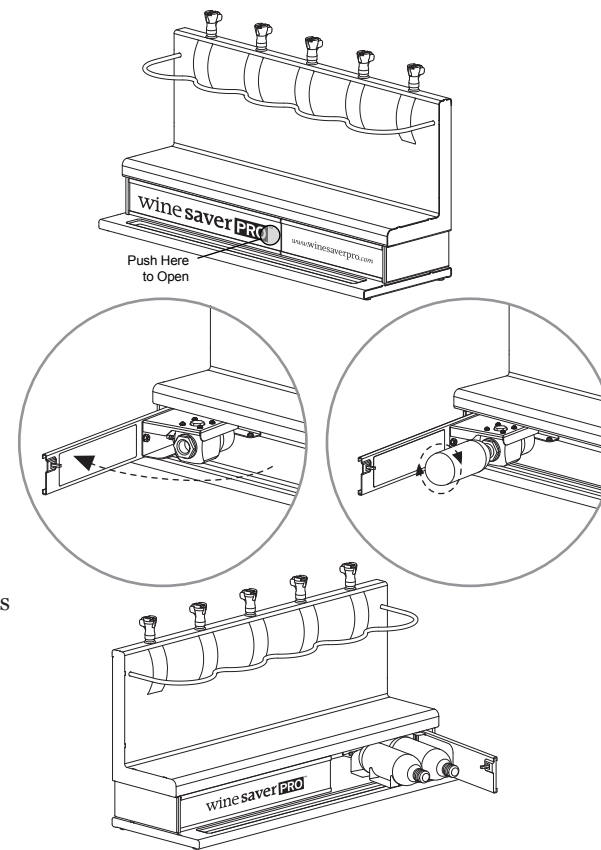
1. Push to open the left side compartment door of the WSP Rack. The door will release and can be swung open.

2. Thread the WSP Argon Gas cylinder into the WSP regulator unit. Turn clockwise until you begin to feel slight resistance. At this time, you will be piercing the seal of the cylinder to activate the WSP Argon Gas. Continue threading the cylinder clockwise until it is fully seated.

3. Open the right side door of WSP Rack and place two additional cylinders in back-up cradle.

Note: WSP Argon Gas cylinders are under 2800 lbs/sq. inch of pressure. Do not remove or unscrew a full or partial WSP Argon Gas cylinder until it is empty. If you do so, the content will be lost as the gas is released through a safety relief valve designed to avoid injury.

You are now ready to operate your Wine Saver PRO system. Place a glass under the Tap Head nozzle and simply press on the tap lever, while holding the bottle stable. Wine will begin to flow at a rate of approximately 1 oz per second. Check all Tap Heads for proper operation and wine flow. You may have decreased flow during the first seconds of each bottle as the system is primed with gas. This is by design, to purge your Wine Saver PRO system.



REPLACING AN EMPTY BOTTLE OF WINE

1. Disconnect Quick Connect coupler and remove Tap Head / Draw Stem assembly from bottle.

2. Remove empty wine bottle from Rack.

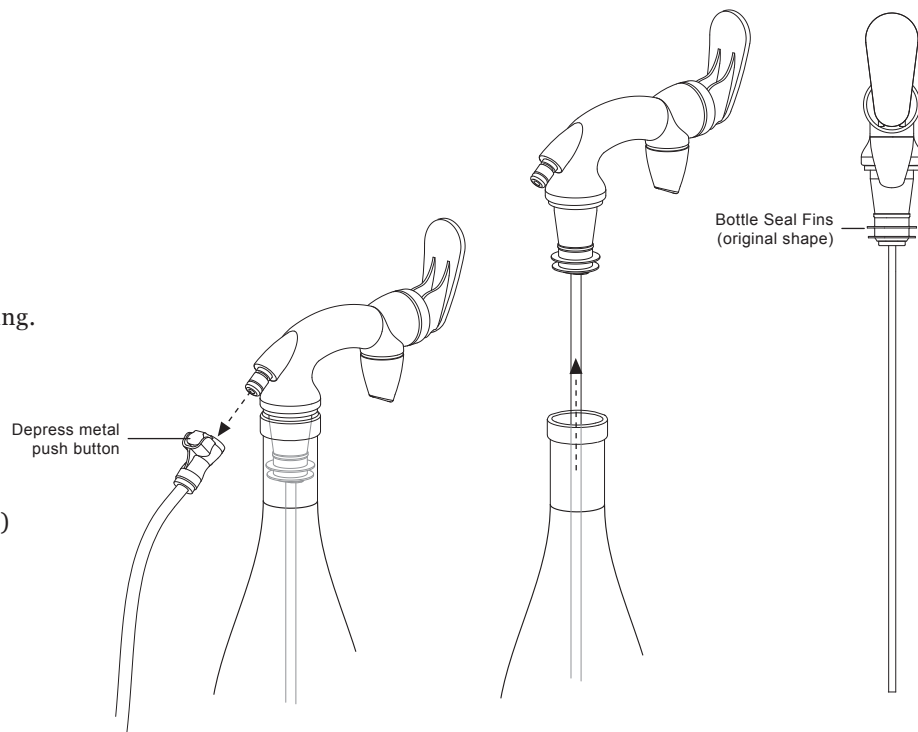
3. Rinse Tap Head / Draw Stem assembly in hot water. Spread the bottle seal fins out to original shape for optimal fit on new bottle. Allow all pieces to dry, or wipe dry with a lint free cloth, prior to re-installing.

4. Place next desired bottle into Wine Saver PRO Rack.

5. Place Tap Head / Draw Stem assembly into new bottle. Be sure to adjust the Draw Stem to the proper height. (Ref. Pg. 3)

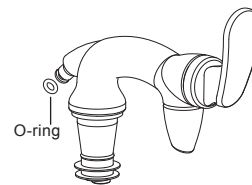
6. Re-connect Quick Connect coupler to Tap Head.

You can now once again enjoy perfectly preserved wine from your Wine Saver PRO.



HELPFUL HINTS

■ You can apply a small amount of common vegetable oil to the O-ring on the Tap Head for easier installation and optimal seal performance. (See diagram)



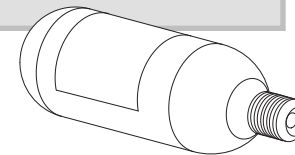
■ When disconnecting the Quick Connect coupler, you should hear a faint puff of gas being purged from the lines. This is by design and insures there is proper WSP Argon Gas in the system.

■ Empty cylinders are safe to dispose of in your steel recycling, unlike other cylinders with a valve. If no steel recycling exists you may discard the empty cylinder in the regular trash.



TO REORDER WSP ARGON GAS CYLINDERS

Go to our website:
www.winesaverpro.com/WSPARGONreorder



WSP ARGON GAS CYLINDER RE-ORDERING

When it is time to re-order argon gas for your Wine Saver PRO we offer three easy methods to get you the argon you need as quickly as possible.

1. ONLINE

For fastest re-order please visit our website at: www.winesaverpro.com and go to the RE-ORDER ARGON GAS page.

2. PHONE

Call our WINE SAVER PRO office at:
610-435-5240
toll free: 877-601-WINE (9463)

3. FAX

Fax your request to our office at:
610-435-0244

- Credit cards accepted for all purchases: MC, Visa, and AMEX
- Unlike Nitrogen based systems, WSP Argon Gas cylinders can be shipped anywhere worldwide via UPS.

PARTS RE-ORDERING GUIDE

#	NAME	PART #
1.	Tap Head	WSP-N-1PK (1 Piece)
		WSP-N-5PK (5 Piece)
2.	Draw Stem Gasket	WSP-FTRS
3.	Draw Stem	WSP-FT-SS
4.	Drip Tray Cover	WSP-DTC-5-SS

TO REORDER WSP ARGON GAS CYLINDERS

1. ONLINE

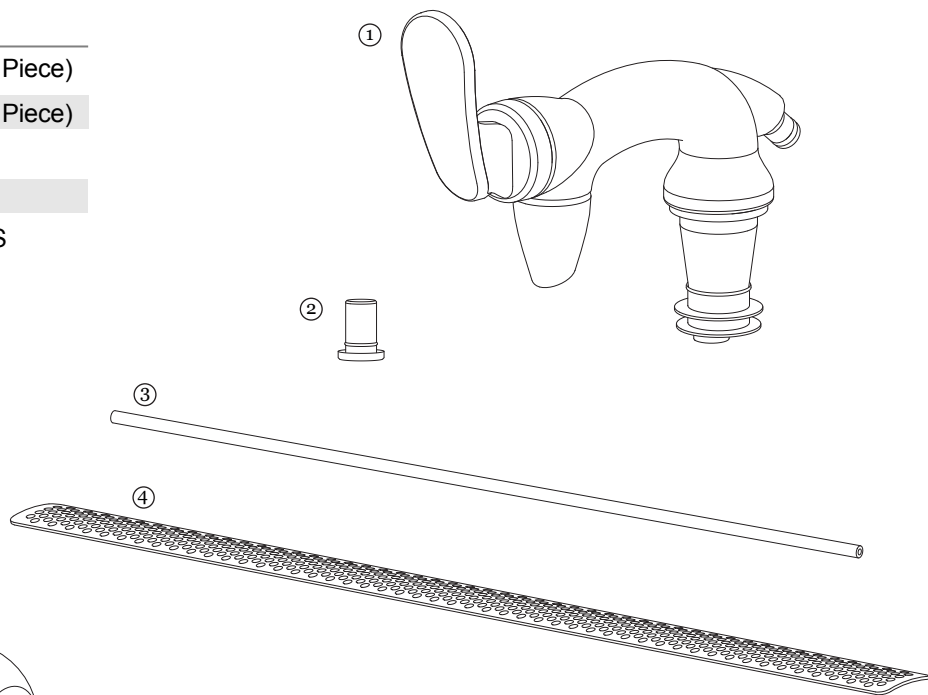
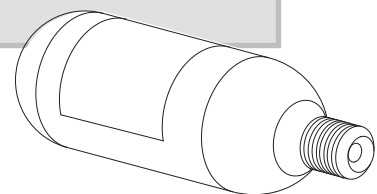
For fastest re-order please visit our website at: www.winesaverpro.com and go to the RE-ORDER ARGON GAS page.

2. PHONE

Call our WINE SAVER PRO office at:
610-435-5240
toll free: 877-601-WINE (9463)

3. FAX

Fax your request to our office at:
610-435-0244



SAFETY INFORMATION

When using any appliance, basic safety precautions should always be followed. All of the following safety information is important and should be read prior to using your Wine Saver PRO.

■ WARNING

1. Use the Wine Saver PRO only as described in this manual.
2. Wine Saver PRO is designed specifically for use with WSP Argon Gas cylinders as its preservative. Use of any other gas system is not recommended and will void any manufacturer's warranty or claims.
3. Do not attempt to remove a full or partially full WSP Argon Gas cylinder from the system. Contents are under extreme pressure.
4. Never expose your Wine Saver PRO system to temperatures beyond normal operating range of 32-104°F (0-40°C).
5. Always stop pressure flow to the bottle before removing its Tap Head by first disconnecting the Quick Connect coupler.
6. Do not connect the Quick Connect coupler to the Tap Head if you feel the tap does not have a tight fit to the bottle. Doing so could result in lost gas.
7. Never operate the Wine Saver PRO system if it is not working properly or if it has been dropped or damaged.

8. Do not use the Wine Saver PRO system in any manner that allows contents of gas cylinder to escape. Argon gas will create an oxygen-deficient atmosphere and may cause suffocation or injury.
9. Use with non-carbonated beverages only. The system is not designed for sparkling wines.

■ CLEANING

1. Tap Head / Draw Stem assembly should be rinsed with hot water before every new bottle of wine. Place nozzle fins under hot water to regain original shape for optimal bottle fit.
2. Wine Saver PRO's stainless steel Rack and components should be cleaned only with stainless steel cleaner. Minor scratches can be removed with a Scotch Brite pad or similar product and gently brushed in the direction of the existing brushed finish. Never use steel wool or other harsh abrasives as they will permanently scratch the finish.

WINE SAVER PRO TROUBLESHOOTING GUIDE

Wine Saver PRO has been designed for simple set-up and ease of operation. If you are having a problem with your system, the following suggestions will likely guide you to a solution.

■ **Some taps are flowing wine and others are not:**

Simply disconnect the Quick Connect coupler and reinstall, making sure the coupler is properly seated.

■ **Excess wine is remaining at the bottom of the bottle after service:**

Disconnect the Quick Connect coupler, take Tap Head / Draw Stem assembly out of bottle neck, and adjust the Draw Stem so that it is sitting on the bottom of the wine bottle. (Refer to Page 3)

■ **After using for some time, you notice you are not getting 12 to 15 bottles (approximately) of wine per WSP Argon Gas cylinder:**

1. Disconnect all Quick Connect couplers.
2. Remove the Tap Head / Draw Stem assemblies.
3. Soak assemblies in hot water for a few seconds. Remove one Tap Head at a time and spread out the bottle seal fins to their original state. (fins should be perpendicular to body of Tap Head)
4. Replace Tap Head / Draw Stem assemblies, re-connect Quick Connect couplers, and you will see immediate results.

■ **No wine is flowing from any of the Taps:**

Make sure WSP Argon Gas cylinder has been completely threaded in and is completely seated, or replace WSP Argon Gas cylinder as it may be empty.

■ **You cannot get wine to flow after the above troubleshooting steps.**

Please contact Wine Saver PRO at 610-435-5240 or toll free at 877-601-WINE for further assistance.

Note: Always disconnect Quick Connect couplers before changing bottles.

Warranty Note: Wine Saver PRO is designed specifically for use with WSP Argon Gas as its preservative, use of any other preservative will void the manufacturers warranty.

Note: There may be a slight amount of wine remaining in the Tap Head nozzle after pouring. This is common with all spigot based systems and is part of normal operation.

Note: Wine Saver PRO is equipped with a patented regulator assembly with a relief valve designed for safety. If you attempt to remove a cylinder that still has gas in it, you will hear a pressure relief puff or whistle.

WARRANTY INFORMATION

Your Wine Saver PRO includes a One Year Limited warranty against defects in materials, workmanship, or malfunctions due to normal intended use.

- Warranty covers parts, labor, and system shipping fees.
- One year warranty is from date of original purchase.

Please log on to **www.winesaverpro.com** to register your Wine Saver PRO system and validate your Manufacturers Warranty Protection Plan.

This warranty does not cover:

- Systems using cylinders other than the WSP Argon Gas cylinder.
- Misuse or abuse of system.
- Any change or alteration to the purchased unit.
- Any products purchased from non-authorized Wine Saver PRO distributors, dealers, or unauthorized internet sites.
- Any use or purpose for which the system was not designed.

Wine Saver PRO is distributed by Wine Gadgets LLC.

Your exclusive remedy and Wine Gadgets LLC entire collective liability in contract, tort or otherwise, is the repair of the defective system in accordance with this agreement. If Wine Gadgets LLC is unable to make such repair, your exclusive remedy, and Wine Gadgets LLC 's entire liability will be the payment of actual damages not to exceed the charge paid by you or if no charge was paid, the then-current published charges for this agreement. Under no circumstances will Wine Gadgets LLC be liable to you or any other person for any damages, including, without limitation, any indirect, incidental, special, or consequential damages, expenses, costs, profits, lost savings or earnings, or other liability arising out of or related to this agreement, or out of the use of the Wine Saver PRO system.

No action in any form arising out of this warranty shall be filed more than one (1) year from date of original purchase.

Wine Saver PRO
Wine Gadgets LLC.

Visit our website: www.winesaverpro.com for any additional updates to our Operations Manual and Warranty.