WineStation® by Napa Technology

Technical Specifications for WineStation 3.0
SX, MX, HX & EX models

For multi-unit, inline installation please only account for additional width. The height and depth will not be impacted.

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WineStation® by Napa Technology – Technical Specifications

Dimensions & Weight (4-bottle unit: SX, MX, EX, HX)	
Single System Width:	19.7" [49.76 cm]
Single or Multi System Height:	25.7" [65.28 cm] including 1" for leveling feet
Single or Multi System Depth:	16.1" [40.90 cm] Dispensing spout extends 1.62" from cover
Single System Weight:	85 lbs [38.55 kg] when empty
Note: The WineStation modular design allows for the creation of larger designs in 4-bottle configuration. For example, **8** bottle and **12 bottle** models are comprised of **two** and **three** 4-bottle units, respectively.	

Cooling & Electrical (4 bottle unit: SX, MX, EX, HX)	
Note: WineStation is shipped without leveling feet attached to the bottom of the unit and requires assembly. These leveling feet are set to a minimum of 1 inch height. Warranty is void if the leveling feet are removed. TEC cooling optimization requires proper air intake and exhaust to achieve optimal cooling temps. Below are recommended clearances for standalone installations.	
Required Clearances for Countertop Installation:	
Top:	A minimum space of 2" [5.08 cm]
Sides:	No clearance required
Back:	2.5" [6.35 cm] clearance for power and tubing access recommended, not required.
Bottom:	A minimum space of 1" [2.54 cm]
Operating Ambient Temp	Min 50^0F [10^0C] Max 75^0F [23.9^0C]
Internal (Wine Cabinet) Temperature	Up to 30^0F [16.7^0C] below ambient
Rating	IPXO (indoor or covered use only)
Venting	Recommend greatest possible clearance to allow ample airflow and exhaust, to achieve optimal cooling temps.
Cabinetry Installations	Fully enclosing WineStation in cabinetry will void Warranty. Exhaust requires full, uninterrupted escape.
Electrical Input	Master: 100-240VAC, 50/60Hz, 3.5A Expansion: 100-240VAC 50/60Hz, 2A

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WineStation® by Napa Technology: Technical Specifications (cont'd)

Cylinder, Gas (sourced separately)	
Inert Gas:	Ultra High Purity Argon (UHP 5.0)
Cylinder Size:	Cylinder is external, and size and quantity will vary based on number of bottle positions in use.
Cylinder Pressure (into regulator):	3,000 PSI Max.
Cylinder Fitting (Valve) Required:	CGA 580
Regulator Pressure (into the WineStation):	35-40 PSI Max. (Regulator is supplied with the WineStation with WineGas purchase and available for purchase without WineGas)
Note: When utilizing keg dispensing feature, regulator pressure may need to be calibrated until desired pouring volumes are achieved. Keg dispensing is not a standard feature.	

Control Consol	
Consol	Windows-based PC or laptop
Operating System	Windows 8 & 10
HDD	At least 20Gb
Memory	At least 1Gb
Wireless	802.11 b/g/n
Wired Ethernet	10/100/1000Mbps
USB Ports	At least 2

Peripherals and Accessories	
Wireless Router*	Linksys WRT120N Wireless Router 802. 11b/g/n up to 150Mbps/10/100 Mbps Ethernet Port x4
Desktop Smartcard Reader/Writer*	Omnikey 3121
Handheld Barcode Scanner*	TYSSO BCP-5000 Portable Bar Code Data Collector
*Accessories standard in Premier Model Series	

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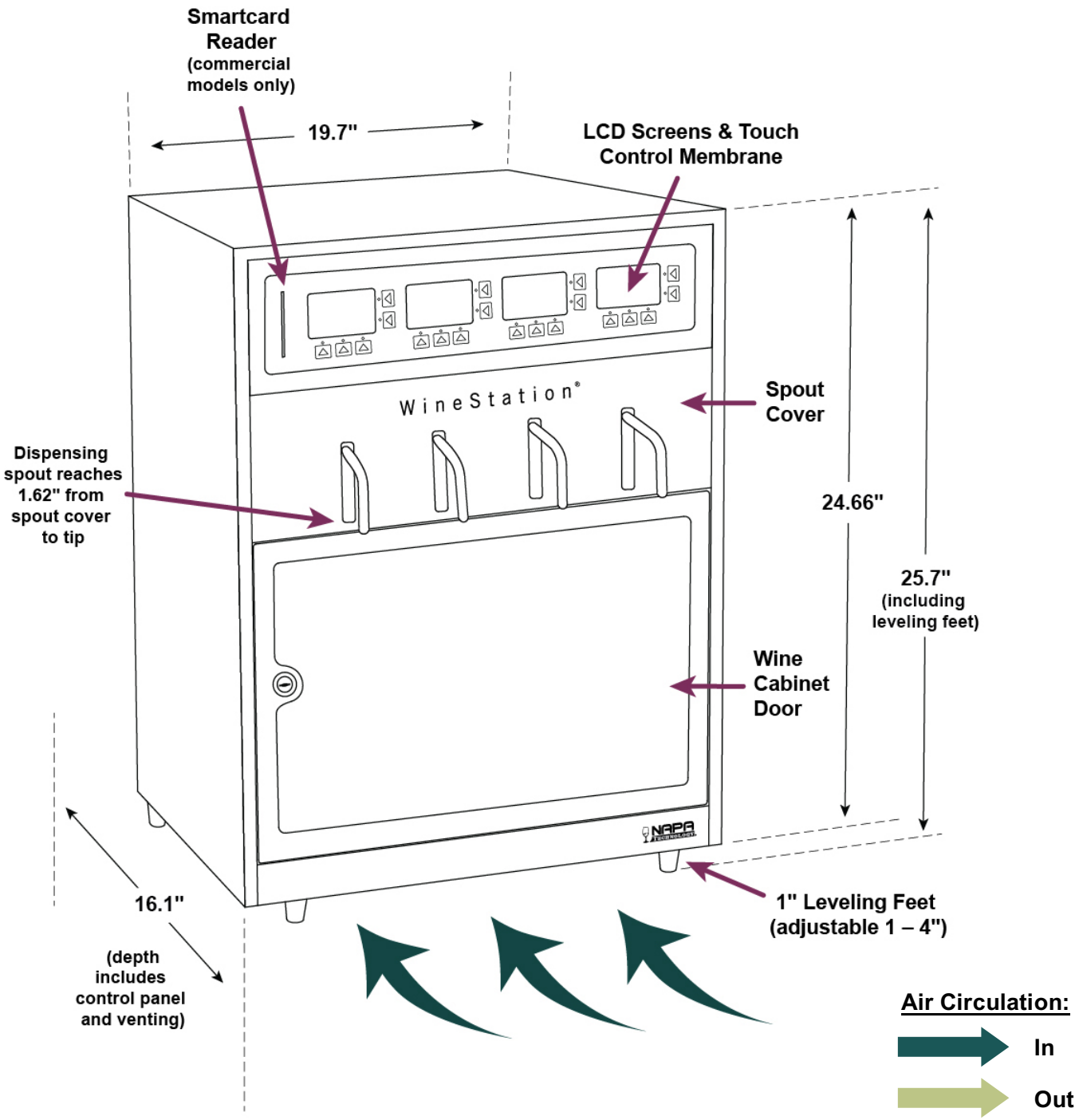

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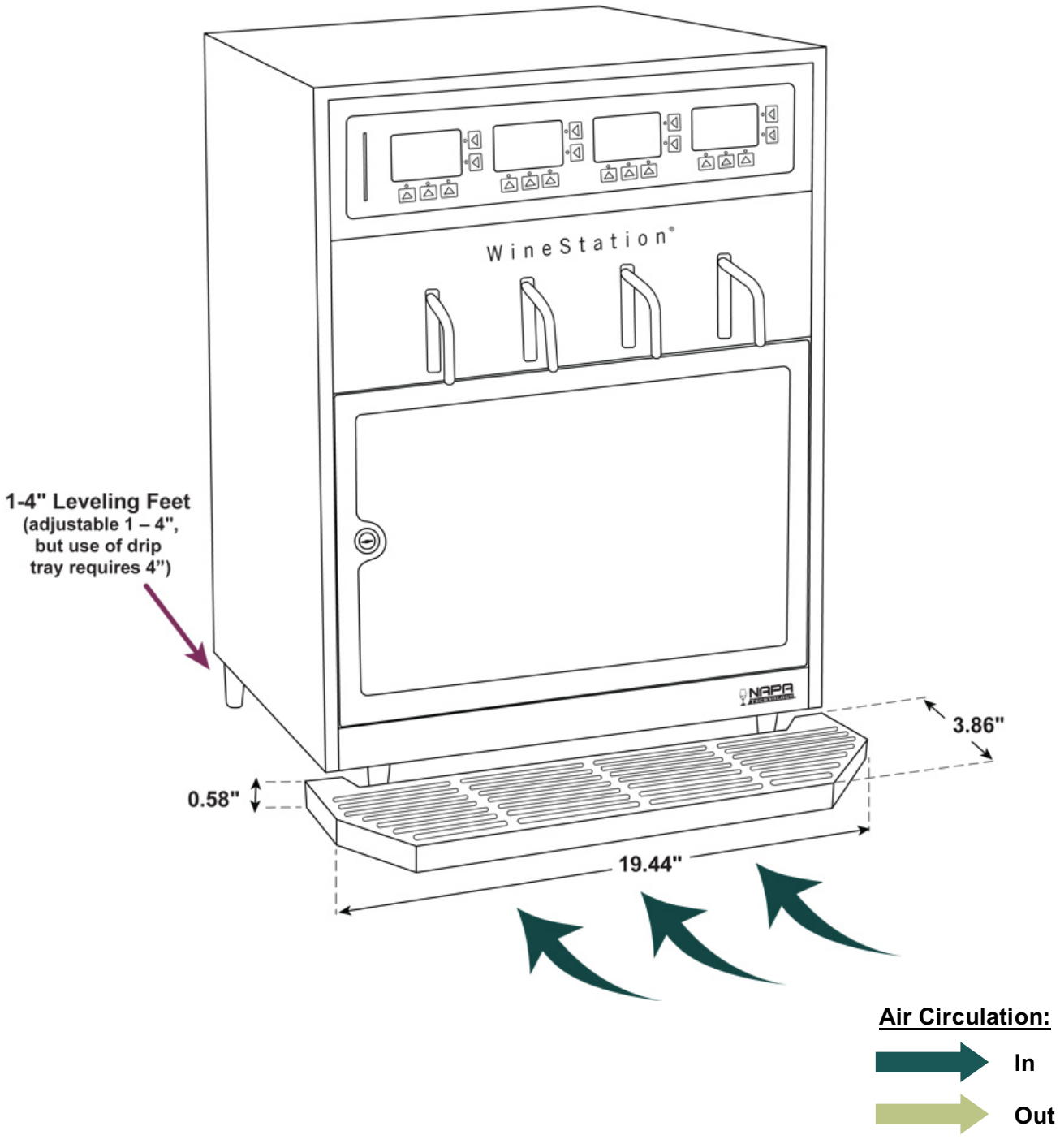

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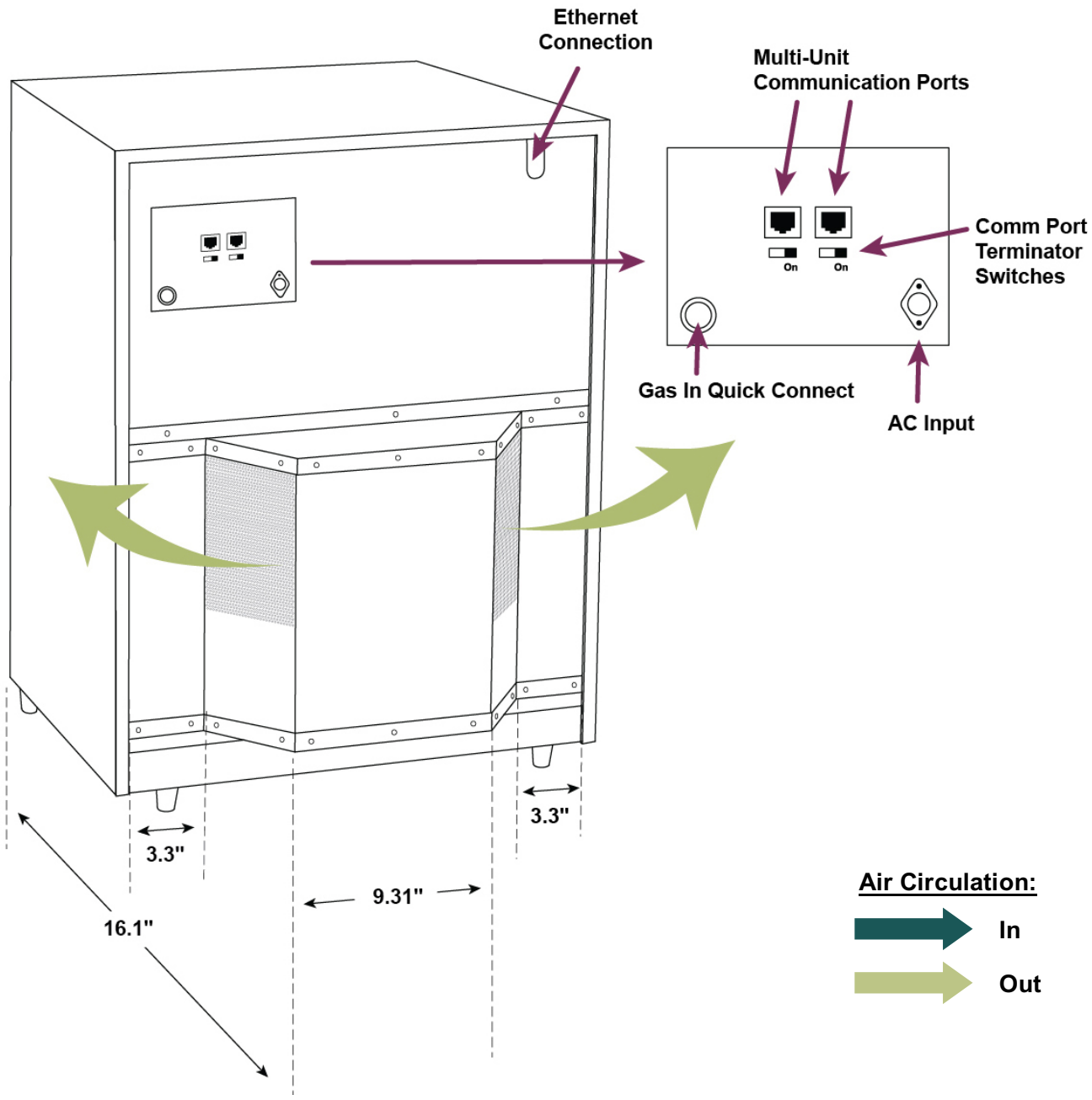

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