

Profit Impact

The Vinfinité Wine Preservation System pays for itself in several ways:

- Vinfinité can increase revenue and profit by allowing you to offer a larger and more upscale selection of wines by the glass while also improving serving quality and customer satisfaction and all but eliminating spoilage.
- Selling one extra glass per day while also preventing the loss of one glass per day pays for the system in less than one year.
- Assuming a three day spoilage point, our studies show that in a bar or restaurant with a 25 wine by the glass selection selling 2000 glasses per month the system will save over \$6000 in losses alone per year.

Using Vinfinité

Installation & Maintenance

The Vinfinité® System is easy to retrofit into most existing bars and can usually be installed in about two hours by a beverage system professional. No regular maintenance is required other than cleaning the Vacuum Guns nightly, which is a 30 second process.

Cost of Operation

Vinfinité requires no regular service and electrical use is negligible. Vacuum Gun have a working life of 2-4 years and can be replaced in seconds without tools. The system uses inexpensive and widely available stoppers to keep the bottles sealed. Total yearly running cost is typically under \$100.

Training

Vinfinité® requires no special training as the Vacuum Guns are similar to soda guns and are highly intuitive to use. Sophisticated software keeps the system working within predetermined parameters and prevents user error from damaging the system permanently.



Vinfinité® Systems, LLC
126 Washington Street, Suite 1
Hoboken, New Jersey 07030



Wine Preservation System

Increases Revenue & Profit

Guarantees Quality

Eliminates Spoilage

Scientifically Sound

Practical & Cost-Effective

Easy to Install & Use

Space Efficient

Vinfinité. Preserve Your Profits.

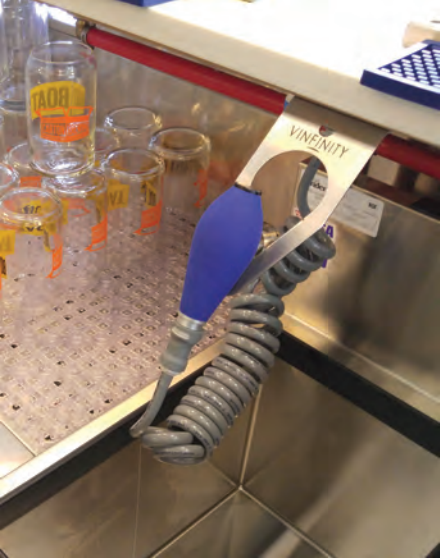
Vinfinité® Systems, LLC
126 Washington Street, Suite 1 - Hoboken, New Jersey 07030
vinfinitesystem.com

Call Toll-Free
866.228.0601

Vinfinité. Preserve Your Profits.

The Preservation of Wine

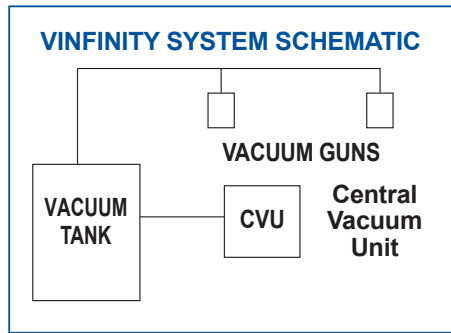
Wine by the glass is one of the most profitable revenue centers at most restaurant and bars alike, yet serving consistent quality and preventing spoilage remains one of the industry's enduring challenges. The Vinfinity Wine Preservation System represents an elegant and simple solution that allows you to serve consistently fresh wine for up to 21 days, all but eliminates losses and helps you to realize the full revenue and profit potential of your wine by the glass program.



An Elegant, Practical and Scientifically Sound Solution

Vacuum preservation is basic science and has proven effective in the food and beverage industry for decades. For wine by the glass in a commercial environment, often with dozens of open bottles that are poured frequently, the challenge has been how to keep the wines consistently under vacuum.

Our patented technology allows you to quickly reseal every bottle, offers unlimited bottle capacity and is easy to use, is highly reliable with low maintenance and has little recurring cost. The system is easy to install and takes up about the same space at the bar as a soda gun. Vinfinity represents the most practical, cost effective and scientifically sound wine preservation system available.



How Vinfinity Works

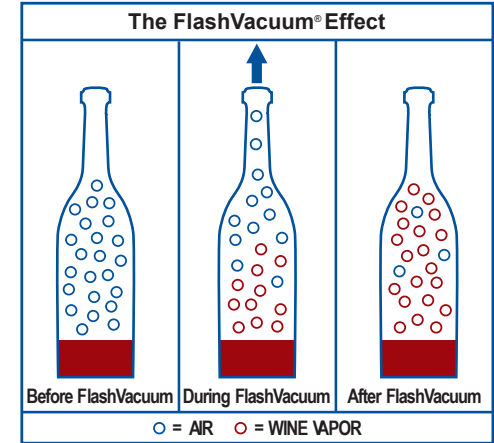
A high vacuum is created at a remotely mounted Central Vacuum Unit (CVU) and precisely maintained within the optimal range for wine preservation by a digital controller. The CVU is connected by existing soda lines to Vacuum Guns located wherever wine by the glass is served, much like soda guns are located where mixed drinks are made. The Vacuum Guns transfers the vacuum to the open bottle in one motion in less than two seconds. This quick response time and easy access allows you to reseal every bottle after every pour thus minimizing contact with air and extending the serving life of the wine for up to three weeks. A commonly available stopper replaces the cork and prevents air from reentering the bottle. There is no limit to the number of Vacuum Guns the system can support or the distance from each other or the CVU.



Patented Technology

The Vinfinity® Wine Preservation System works on the concept of a Standing Central Vacuum. This powerful, precise and fast acting vacuum is always available and can remove 95% of the air in a bottle in less than two seconds. We call this process FlashVacuum® and it's far more effective in protecting wine than conventional vacuum systems. This patented technology is unique to Vinfinity® and the process has been granted several US Government and international patents

All other vacuum-based wine preservation systems generate a vacuum on demand for each bottle as needed. They are slow, imprecise and typically not powerful enough to be effective. Most are used at the end of the night only, by which time the wine may have been exposed to air for hours and irreversibly damaged.



The Flash Vacuum Effect

The instant application of a high vacuum to an open bottle has the effect of separating wine vapor from air and removing the later. We call this process FlashVacuum® for the visible wine cloud that instantly forms in the bottle when the vacuum is applied. Vinfinity is the only wine preservation system that can achieve this and it has a dramatic effect on the quality and drinking life of the open bottle.