

Handcrafted in USA  
Customize to any size



Food Grade Tubing  
Teflon Tip  
Purge Bottles

## NITRO-PRESERVER™ BASIC



So often restaurants spend countless hours and dollars creating the perfect wine by the glass program and then miss the ideal customer experience and profit potential by improperly storing their open bottles of wine.

Fizz has developed a self-contained portion, display and preservation system: The Nitro-Preserver™. By combining our Nitro-Draught™ system with the Nitro-Preserver™, you can finally

realize the ideal wine by the glass program. We include a 150ml cruet to maximize the profit potential per bottle.

Each bottle has a sealed dispensing faucet and has been purged of profit stealing oxygen by using beverage grade nitrogen. Since nitrogen is inert, it will not react with the remaining wine and will extend the shelf life while maintaining the wine maker's original product.



## HOW IT WORKS

The Nitro-Preserver™ system is comprised of a nitrogen gas generator, the Nitro-Draught™ which supplies high purity nitrogen to the system.

The Nitro-Draught™ system creates nitrogen from ambient air and stores it in a vessel at a minimum purity of 99.8%.

While a small amount of oxidation may be desirable in aging wines to aid in tannin breakdowns, too much will ruin a bottle. Natural corks allows a very small

amount of air interact with the wine in the bottle over years, but a poor sealing cork will let too much air into the bottle. Thus the wine will be left tasting like cheap sherry. If you have spotted a break in the seal of the cork, oxidation is likely to have occurred.

Oxygen is a highly reactive element and quickly changes the components of the wine. In addition to the sherry like flavors, be alert for a noticeably brown color of the wine when viewed and an acidic taste reminiscent of vinegar.



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LIST PRICE

\$149.98

PART NUMBER

41007



### Making Profits with Nitro-Preserver™

- Preserving wine easily equates to controlling wine costs and lower wine costs means greater wine profits
- Your wine by the glass program should be one of the most profitable aspects of your business
- Offer your customers the ability to pair truly fine wine with your cuisine
- Confidently offer a wide variety of your premium wines by the glass
- Wine Flights are an excellent way to introduce your customers to new wines
- Promote wine tasting and use the opportunity to work with local wineries
- Create themes and daily food pairing opportunities
- Long shelf life means a worry free and profitable wine by the glass program
- Add or increase your wine by the glass program to add a new profit stream
- Increase bottle sales by allowing your guests to experience a new wine

**Your Local Representative**

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