

WINE ENTHUSIAST

iFAVINE

INSTRUCTION GUIDE



513 03 05

iSommelier

Smart Decanter

CONTENTS

Safety Precaution	01
Cleaning	03
Technical Data	03
Correct Disposal of This Product	03
Connecting Power	04
Your iSommelier	05
Contents in Box	06
User Interface	07
iFAVINE APP	08
Operation	08
Benefits	10
Advantages	12

iSommelier

Smart Decanter

iSommelier smart decanter is an aeration product which brings you not only a better tasting experience but can also make the wine healthier to consume. The core concept of iSommelier smart decanter is to solve the limitations associated with traditional decanting. The traditional decanting process is complex and not always well understood by many wine consumers. iSommelier brings a more relaxing, more convenient, and more consistent tasting experience, and at the same time helping to reduce harmful elements in the wine.



SAFETY PRECAUTION




WARNING

When using electric product, basic precautions should always be followed, including the following:

- **Read all the instructions before using the product. Keep the instructions at a safe place for future reference.**
- **Keep the product and its power cord out of reach of children under 8 years old.**
- **In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.**
- **This product can be used by adults aged from 18 years or above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instructions concerning use of the product in a safe way and understand the hazards involved.**
- **Children shall not play with the product.**
- **Cleaning and maintenance shall not be act by children, except if they are older than 8 and supervised.**
- **Connect to a properly grounded outlet only. See Grounding Instructions.**
- **Children should be supervised to ensure that they do not play with the appliance. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.**
- Before operating ensure the power cord is in perfect condition
- Uncoil completely the power cord.
- Close supervision is necessary when the device is connected
- Do not unplug by pulling on the cord. To unplug, grasp the plug, not the cord.
- Unplug from outlet in following situations :
 - At the end of each use
 - Before cleaning
 - In case of interruption or malfunction



WARNING

- Only use power cord and accessories recommended or sold by the manufacturer.
- Always ensure the power button  has been pressed to switch off before unplug.
- Do not operate any product with a damaged cord or plug, or after the product malfunctions or is dropped or damaged in any manner. Contact official iFAVINE support (support@ifavine.com) for examination, repair, or electrical or mechanical adjustment.
- Place the device on a flat, horizontal, dry and not slippery surface.
- Do not place the product near the edge of the table or surface during operation.
- Do not move the product when plugged.
- Do not clean the product with abrasive cleaners, steel wool, or other abrasive materials.
- Do not use in moving vehicles or boats. Misuse may cause injury.
- Do not expose to fire, heat, rain or sun.
- Do not overfill the glass decanter above the "Max" level.
- Do not place anything on top of the product.
- To protect against electric shock, do not immerse the power cord, power plug or product in water or any other liquid.
- This device is mostly designed to oxygenate wine. In some cases, it can also be used with spirits.
- The use of other liquids is strictly prohibited.
- The product should be used under a clean, free of dust, non-corrosive, and non-toxic gas environment.
- Make sure the bottom of the appliance is properly ventilated during operation, otherwise it may cause overheating.
- The glass decanter is not dishwasher safe.

CLEANING

- For the glass decanter, when finished, simply rinse with water and let dry.
- For iSommelier, first disconnect from power source. Then simply clean the body with water.
- For the external filter, recommend to clean regularly or to replace if necessary.

TECHNICAL DATA

Voltage : 120 V~
 Frequency : 60 Hz
 Power : 65W

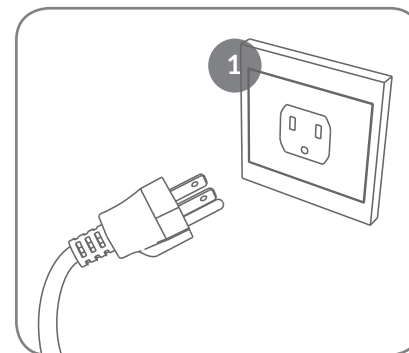
CORRECT DISPOSAL OF THIS PRODUCT

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please contact official iFAVINE support. They can take this product for environmental safe recycling.

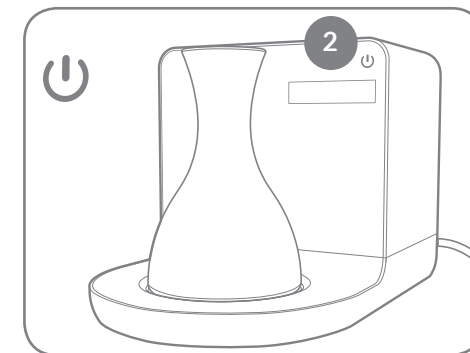
If the supply cord is damaged, it must be replaced by the manufacturer or its service agent in order to avoid a hazard.



CONNECTING POWER

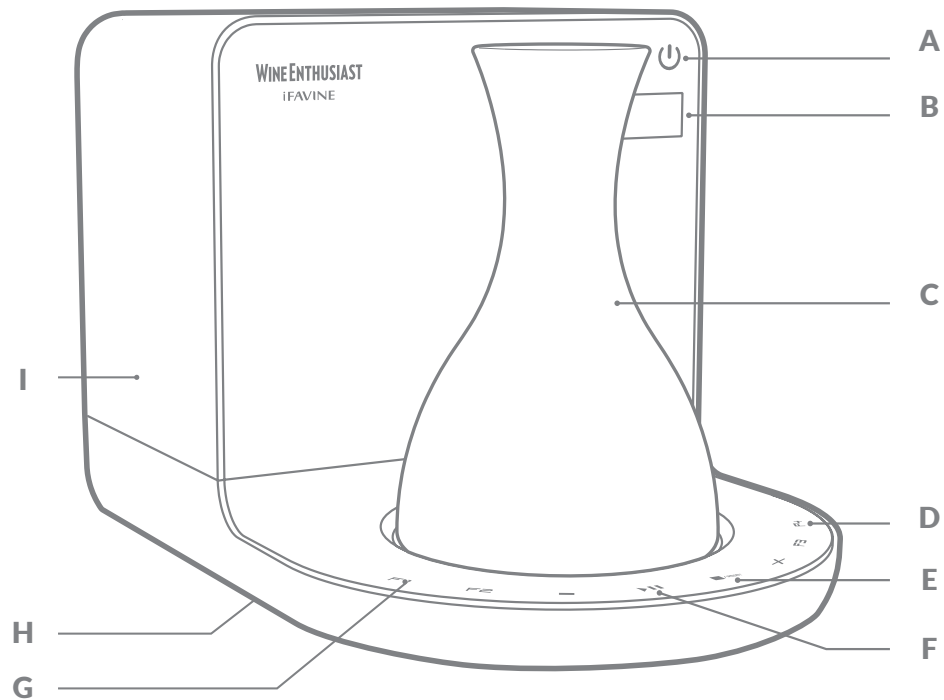


1) Plug the power cord into the power socket.



2) Press the power button and the iSommelier will turn on.

YOUR iSOMMELIER



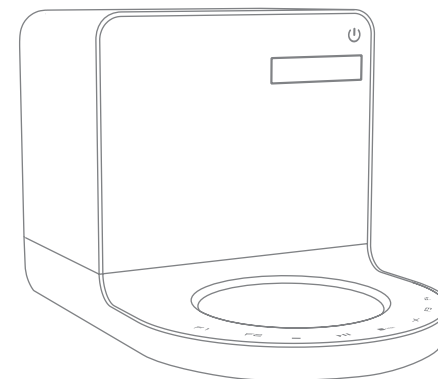
- | | |
|------------------------|----------------|
| A) Power Button | F) Play/ Pause |
| B) Information Display | G) Buttons |
| C) Decanter | H) Filter |
| D) Touch Panel | I) Body |
| E) Stop/ Reset | |

CONTENTS IN BOX

CONTENTS

- 1) iSommelier
- 2) 750ml Glass Decanter
- 3) Instruction Guide

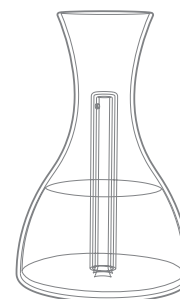
1 iSommelier



3 Instruction Guide

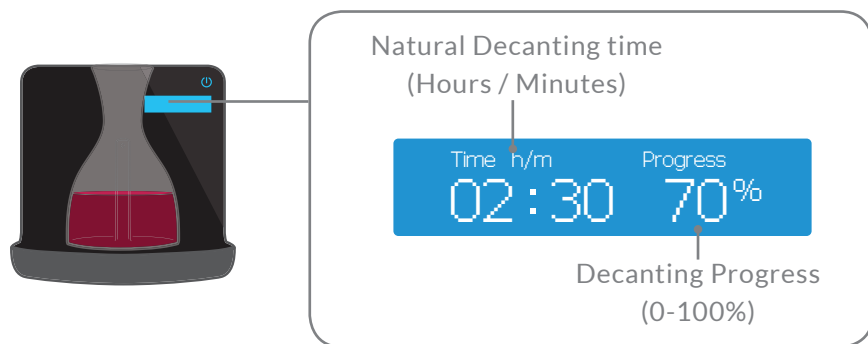


2 750ml Glass Decanter

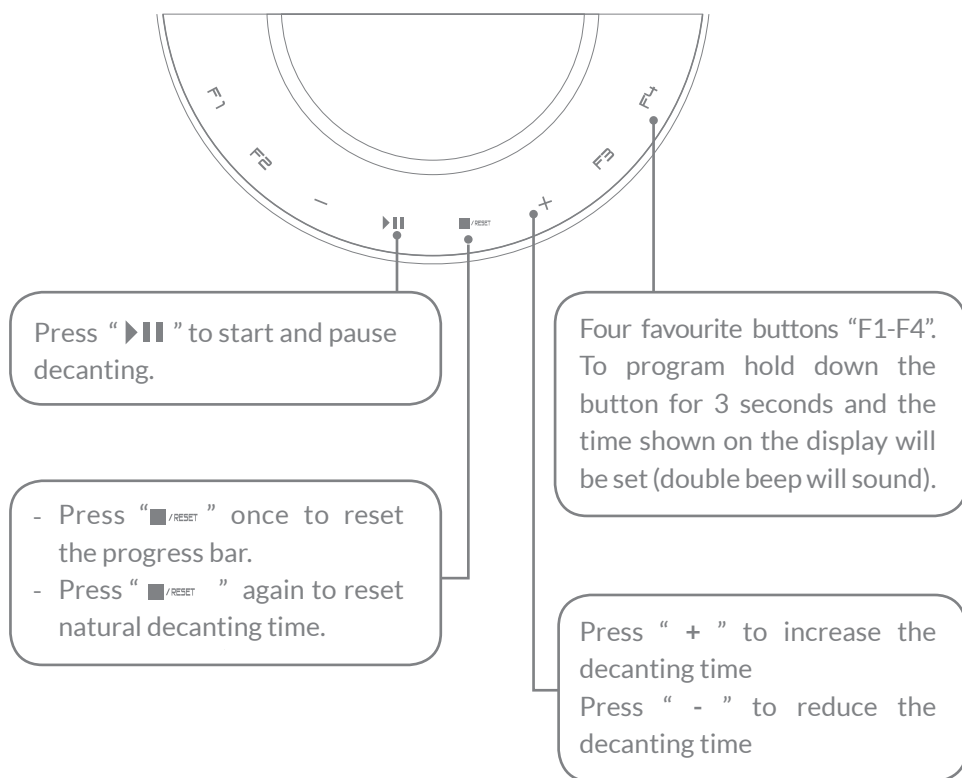


USER INTERFACE

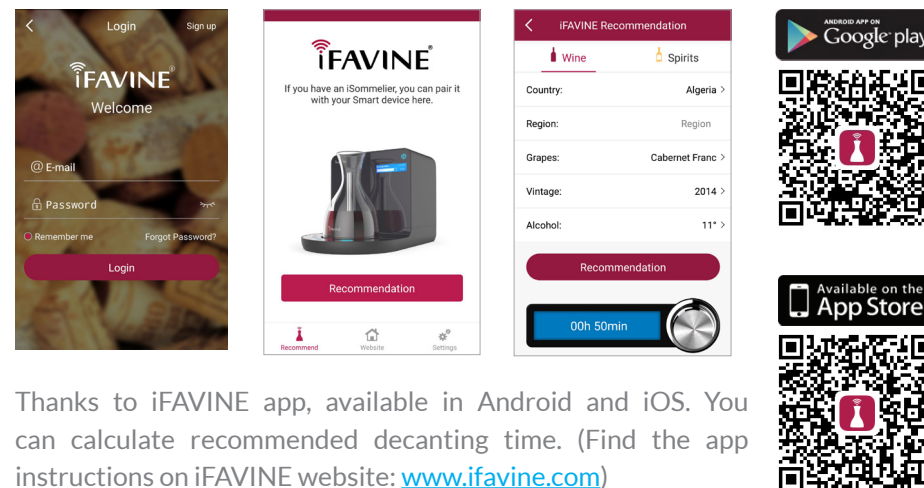
LCD displays information when switched on



Touch Panel Control



iFAVINE APP

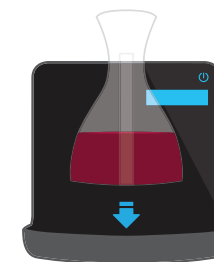


OPERATION

- 1 Fill the glass decanter with wine. Do not exceeding the "MAX" level



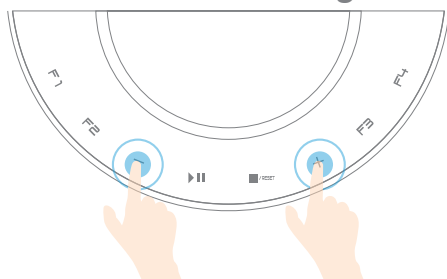
- 2 Place the glass decanter on iSommelier



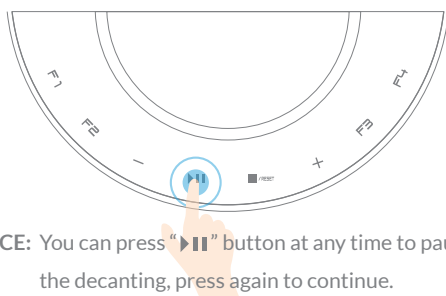
3 Press “⏻” to switch on iSommelier



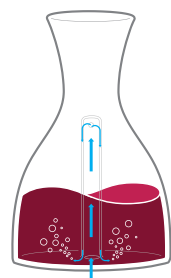
4 Press “+” to increase the decanting time Press “-” to reduce the decanting time



5 Press “▶||” to start decanting progress



NOTICE: You can press “▶||” button at any time to pause the decanting, press again to continue.



Purified Oxygen

6 Decanting is completed

When progress bar reaches 100%, decanting will stop automatically.



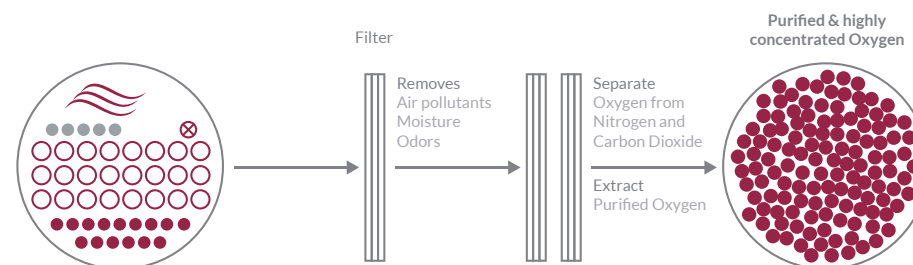
BENEFITS

1 Purified & Highly Concentrated Oxygen

iSommelier filters the ambient air to remove any impurities (moisture, dust, odors) and isolates oxygen from nitrogen and carbon dioxide. It aerates wine with a constant flow of purified and highly concentrated oxygen thanks to its advanced oxygen extraction system which uses no chemicals.

Ambient Air

- 21 % Oxygen
- 78 % Nitrogen
- ⊗ < 0.1 % Carbon Dioxide
- Pollutants, Dust, Odors
- ~ Moisture



iSommelier Filter System

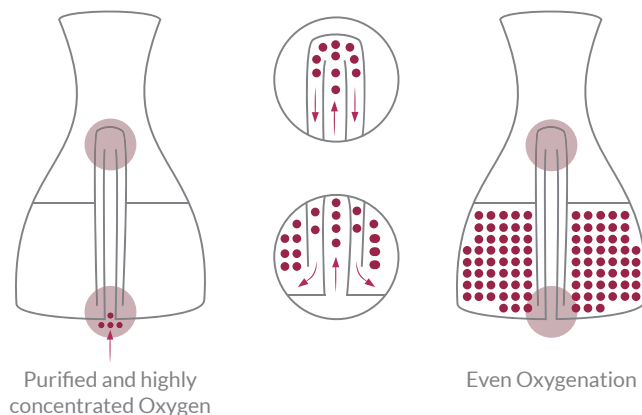
Constant Flow of Purified and Concentrated Oxygen

Decanting wine with purified oxygen significantly increases the efficiency of this process in terms of time and quality:

- iSommelier eliminates most of the air pollutants and moisture
- The constant flow of oxygen mitigates the issue of decanting wine at a location with different air pressure with varies oxygen levels.
- This advanced system guarantees that any wine will be served with a constant quality wherever in the world it is decanted

2 Patented Glass Decanter

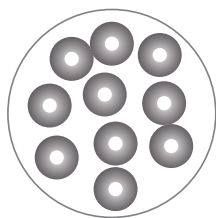
Purified and highly concentrated oxygen flows upwards into the specially designed tube inside our patented decanter. It then reverses direction, and flows downwards and back out into every milliliter of the wine.



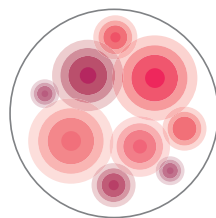
Softer Tannins and Enhanced Aromas

The specially designed glass decanter evenly diffuses oxygen throughout the entire volume of wine, rather than just the surface:

- It truly completes oxygenation
- It rounds out tannins providing a smooth mouthfeel
- It sublimates all aromas revealing the full potential of the wine



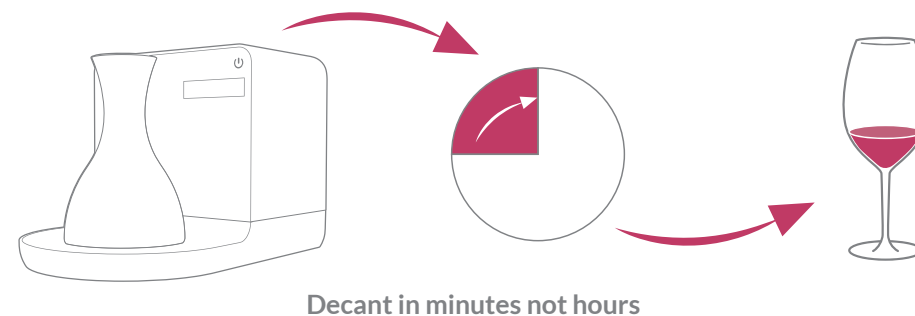
Softer Tannins



Enhanced Aromas

3 Time Efficiency

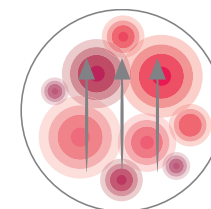
iSommelier reduces the decanting time from hours to just minutes, keeping the full flavors and aromas of the wine that winemaker wants to deliver to your palate. It also allows to have better control of the serving temperature of the wine being less exposed to ambient temperature.



Preserved Flavors and Aromas

Unlike traditional decanting that inhibits some flavors and aromas and limits the full potential of the wine over time, iSommelier:

- Shortens the decanting time to prevent wine from a long exposure to damaging elements and ambient temperature
- Preserves all the complex flavors and aromas released simultaneously during oxygenation



Preserved Flavors and Aromas

ADVANTAGES

Wine enthusiasts will experience a softer, rounder and more complex flavor profile. Oxygenation will soften acidity and reduce the presence of angular, harsh tannins. Even very young wines will be enjoyable without years of cellaring, and all wines benefit from enhanced flavors.

WINE ENTHUSIAST

iFAVINE

www.wineenthusiast.com

Wine Enthusiast Companies
200 Summit Lake Drive, Valhalla, NY 10595