



WineStation Professional

Staff Service Only

Designed solely for staff-service operations, the WineStation Professional is for operations invested in preserving wines, creating secure controls while eliminating product waste and theft. The WineStation Professional can change the landscape of your bar in under 30 minutes and deliver profits instantly.

Clean-Pour Dispensing Head Technology

The Clean-Pour Dispensing Head technology was designed to improve dated industry standards and provide the most effective, accurate, contamination free wine delivery system in the world.

AccuServe Smartcard Access Control

Our patented software affords the greatest level of product security, access and accuracy to every pour.

Programmable Portion Control

Each operator's definition of a taste, half and full glass pour can vary. The WineStation allows a wide range of options from .25 to 7.0 oz.

Customizable LCD Display

The WineStation Professional is programmed with over 100 varietal options to select from, allowing you to showcase Varietal and Year easily for your service staff.

Sales Reports by Bottle Position

With a touch of a button, the WineStation's LCD will report total number of ounces poured and date of entry for each bottle position.

