

# iFAVINE<sup>®</sup>

## INSTRUCTION GUIDE



D512

# iSommelier

Smart Decanter

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## iSommelier

Smart Decanter


iSommelier smart decanter is an aeration product which will bring 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 will bring a more relaxed, more convenient, and more reliable tasting experience, and at the same time helping to reduce harmful elements in the wine.



## SAFETY PRECAUTION

### WARNING

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

- Read all the instructions before using the appliance. Keep the instructions in a safe place for future reference.
- **Keep the device and its power cable out of reach of children under 8 years old's.**
- **This appliance can be used by adults aged from 18 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.**
- **Children shall not play with the appliance.**
- **Cleaning and user maintenance shall not be made by children, except if they are older than 8 and supervised.**
- Ensure that the mains voltage corresponds to the operating voltage of the device.
- Before using ensure that the power cable is in perfect condition  
Uncoil completely the power cable.
- **Connect to a properly grounded outlet only. See Grounding Instructions.**
- Close supervision is necessary when the device is connected
- Do not unplug by pulling on 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
- Only use power cable and accessories recommended or sold by the manufacturer.
- Always ensure the power button  has been pressed to OFF before unplug.  
can also be used with spirits.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Contact official iFAVINE support (support@ifavine.com) for examination, repair, or electrical or mechanical adjustment.

### WARNING

- Place the device on a flat, horizontal surface, dry and not slippery.
- Do not place the appliance near the edge of the table or surface during operation.
- Do not move the device when plugged.
- Do not clean the appliance 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 wine decanter above the "Max" marking.
- Do not place anything on top of the appliance.
- To protect against electric shock, do not immerse the power cord, power plug or appliance 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 use of other liquids is strictly prohibited.
- The appliance 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.

## CLEANING

- For the glass decanter, when finished, simply rinse with warm water and let dry.
- For iSommelier, first disconnect from power source. Then simply clean the exterior and control panel with warm water.

\* For the external filter, recommend to clean regularly or to replace if necessary.

## TECHNICAL DATA

<b>Standard Materials</b>	: iSommelier x 1 Decanting Carafe (750 ml) x 1 Power Adapter x 1
<b>Power Adapter</b>	: Input: 100-240V~50-60HZ 1.6A Output: 12V ----- 5.0A
<b>Battery</b>	: 7.4V / 5400mA
<b>Nominal Voltage</b>	: DC12V
<b>Machine Net Weight</b>	: 3.25KG

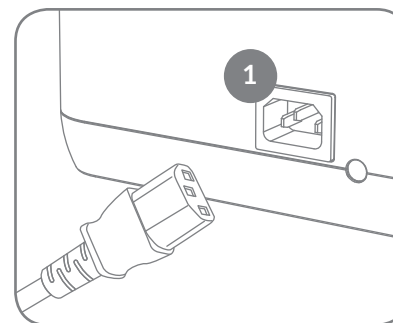
## CORRECT DISPOSAL OF THIS PRODUCT

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.

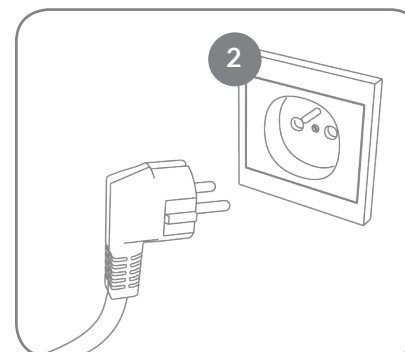
If the supply cord is damaged, it must be replaced by the manufacturer or its service agent in order to avoid a hazard.



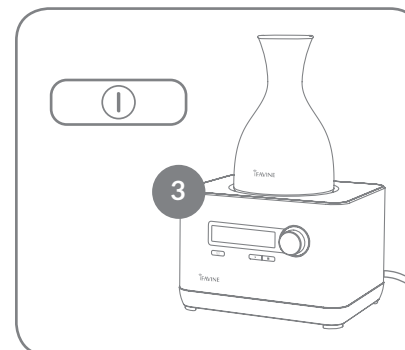
## CONNECTING POWER



1) Plug the IEC power plugs into the back side of iSommelier

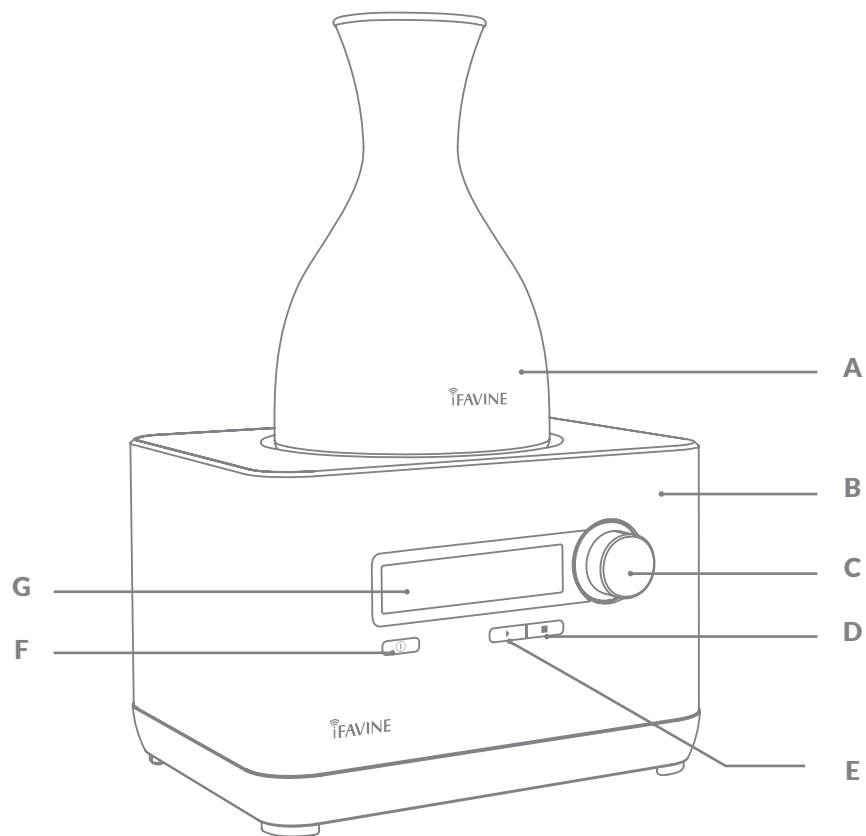


2) Plug the power cord into the power socket.



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

## YOUR iSOMMELIER



A) Decanter

B) Body

C) Control Dial

D) Stop / Reset Button

E) Play Button

F) Power Switch

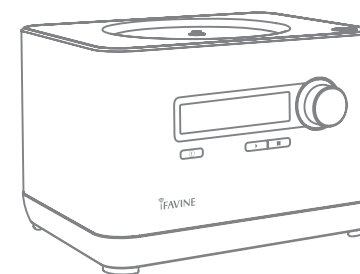
G) Information Display

## OPEN THE BOX

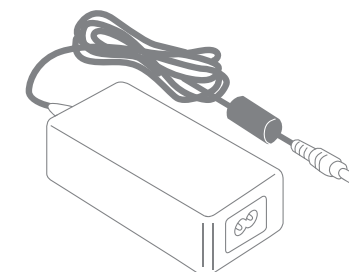
## CONTENTS

- |                   |                     |
|-------------------|---------------------|
| 1) iSommelier     | 3) AC Adaptor       |
| 2) 750ml Decanter | 4) Instruction Book |

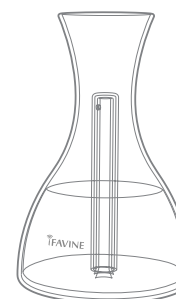
## 1 iSommelier



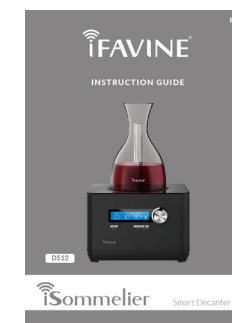
## 3 AC Adaptor



## 2 750ml Decanter

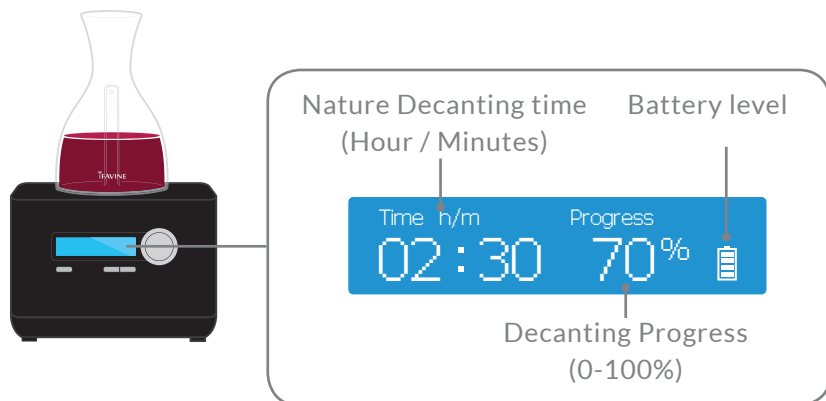


## 4 Instruction Book

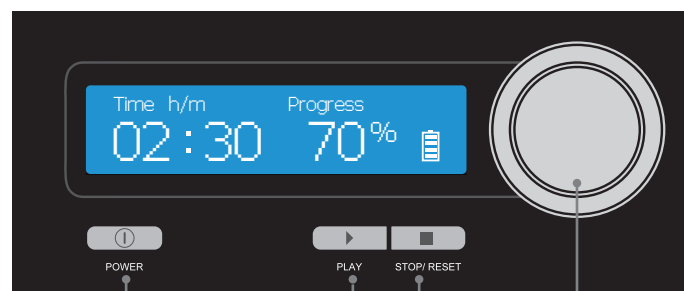


## USER INTERFACE

### LCD Display information when switch on



### Control Panel



Press “ⓘ” turn on iSommelier.

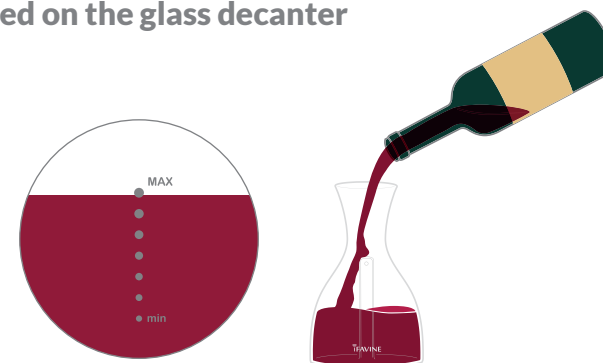
Press “▶” to start decanting.

Control dial, for setting the appropriate natural decanting time.

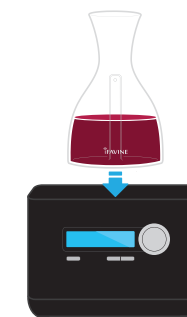
- Press “■” once to stop (pause) decanting. Press “■” button again will reset the progress bar.
- Press “■” button again to reset the natural decanting time.

## OPERATION

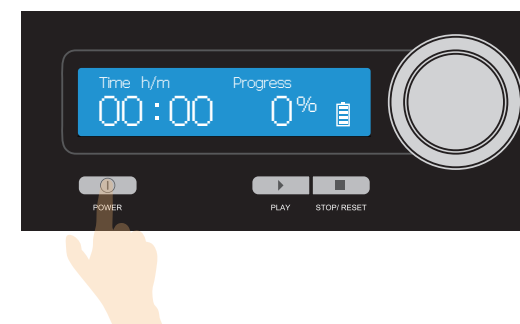
- 1 Fill the decanter with wine without exceeding the “MAX” indicated on the glass decanter



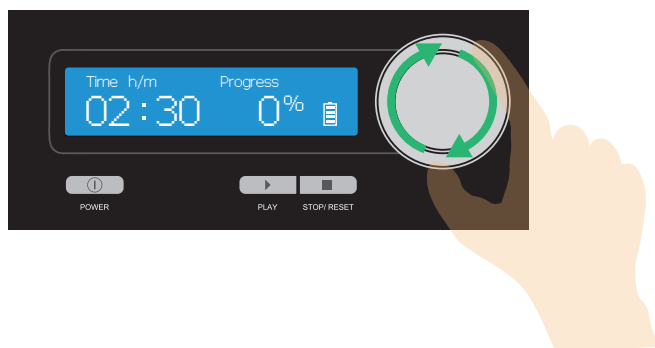
- 2 Put the decanter on iSommelier



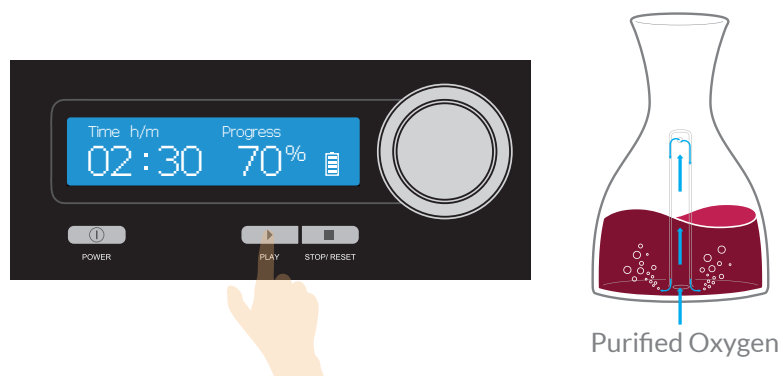
- 3 Press “ⓘ” turn on iSommelier.



#### 4 Using control dial for set the nature decanting time

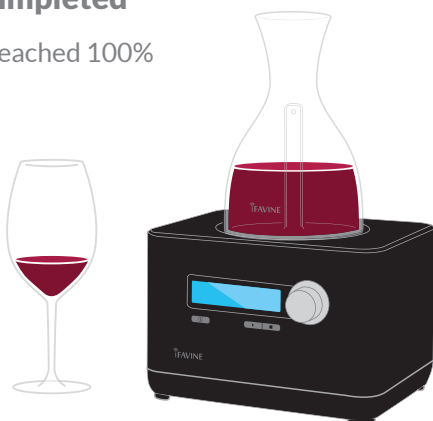


#### 5 Press "▶" to start decanting progress



#### 6 Decanting is completed

When progress bar reached 100%



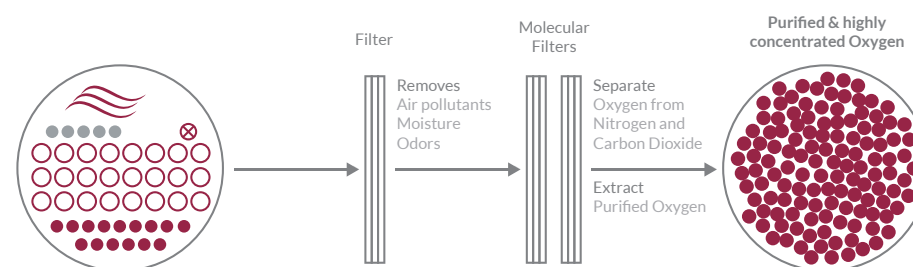
## BENEFITS

### 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



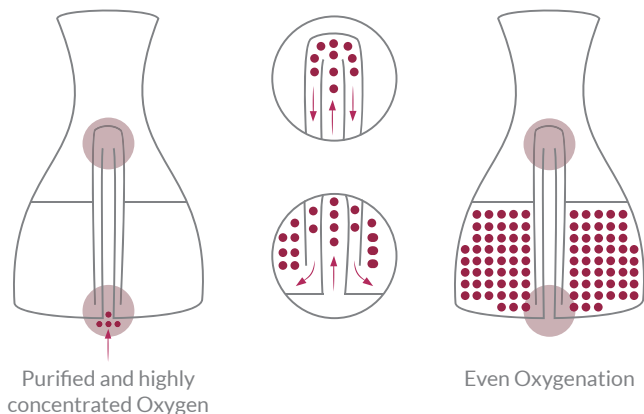
### Constant Flow of Purified and Concentrated Oxygen

Decanting wine with a 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
- 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

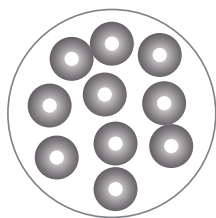
Purified and highly concentrated oxygen flows upwards into the specially designed tube inside our patented decanter. It then reverses direction, and flows downwards and back out into every milliliter of the wine.



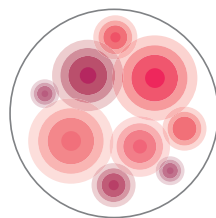
### Softer Tannins and Enhanced Aromas

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

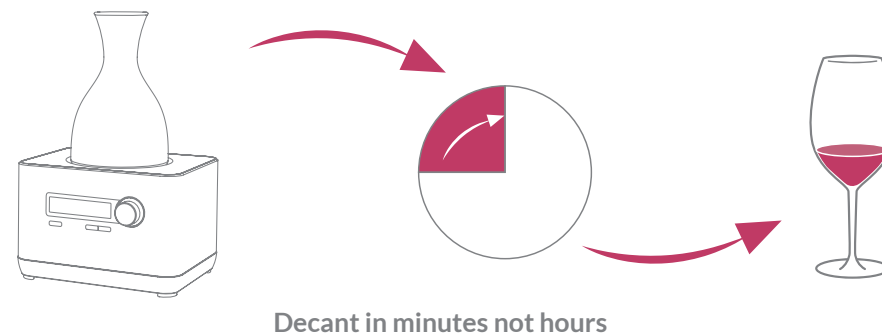


Softer Tannins



## 3 Time Efficiency

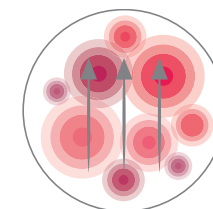
iSommelier reduces the decanting time from hours to only minutes, keeping the full flavors and aromas of the wine that winemaker wants to deliver to your palate. It also allows to have better control of the serving temperature of the wine being less exposed to ambient temperature.



### 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.





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