



NAPA[®]
TECHNOLOGY

Product Catalog

The Perfect Most Profitable Pour for Your Business





WineStation Quartet Sommelier Edition

The ONLY Option For The True Wine Connoisseur



Rombauer Vineyards

Cabernet Sauvignon USA Red—2019



Details

The color is intense and beautiful, almost black with purple, reddish hues. Aromas of black cherry, cassis, pie crust, spice and mint mingle and

Suggested Pairing

Grilled NY Strip

Grilled New York Steak is the best way to serve this prime cut. Perfectly seared on the



WineStation Quartet Sommelier Edition



Give your patrons an elevated experience that will impress even the most accomplished Wine aficionado.

A New Standard of Wine Service

We took our original WineStation Quartet Classic, already great to begin with, and applied a Sommelier's touch to it. The addition of a gorgeous color LCD screen that is highly customizable opens new and exciting possibilities. For each wine on offer, you can provide a detailed flavor profile as well as a recommended food pairing. Use our pre-programmed descriptions or create your own. Give your patrons a tantalizing prospect they won't be able to resist with our WineStation Quartet Sommelier Edition.

Four (4) Bottle Clean-Pour Wine Dispensing Technology

Designed to provide the most effective, accurate and contamination-free wine pouring in the world.

Programmable Portion Control

Three (3) Pour Size Options: Taste, Half & Full Glass. Choose from a wide range of options from .25 – 9,0oz (mL also available).

AccuServe RFID Card Access Control

Our patented software affords the greatest level of product security and controlled access.

Basic Features

- Elegant showcase of premium wines
- 60-day preservation
- 3 adjustable portions
- Temperature control
- Sales reports
- Portable design, zero build-out
- Secure and tamper proof
- Expandable to 100's of bottles

Advanced Features

- Hotel room key integration
- Self-Service RFID card access
- Advanced sales reports
- Staff or Self Service

Applications

- Restaurants
- Bars/Wine Bars
- Retail Stores
- Buffets
- Banquets
- Reception Areas
- Members Only Lounges
- Executive Suites
- Private Arena Suites
- Convention Centers
- Spas



110V-220V • C and F Temperature Control
ML and OZ Pour Control • 25.7"x19.7"x16.1" (HxWxD)



More Information? Our sales team can help craft the perfect solution for your business. Give us a call at **1-855-436-2300** or email us at **info@napatechnology.com**



WineStation Quartet

The Perfect Most Profitable Pour for Any Business



WineStation Quartet



Create an inspirational Wine program consistent with your brand image while immediately meeting your operational and financial goals.

Unparalleled Hygienic Preservation

60 day preservation delivered to you by our patented Clean-Pour Technology, the highest standards of health, sanitation and cleanliness.

Fully Customizable LCD Display

Allows you to share so much more than varietal, region and date. Utilizing the customizable LCD screens, share a wide range of tasting notes or menu pairings with staff or customers.

Programmable Portion Control

Create a flexible wine program by offering taste, half and full glasses of wine. With WineStation you can define your own portions from 1/4 ounce to 9 ounces.

AccuServe Access Control

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



Basic Features

- Elegant showcase of premium wines
- 60-day preservation
- 3 adjustable portions
- Temperature control
- Sales reports
- Portable design, zero build out
- Secure and tamper proof
- Expandable to 100's of bottles

Advanced Features

- Hotel room key integration
- Self-Service RFID card access
- Advanced sales reports
- Staff or Self Service

Applications

- Restaurants
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TapStation

The All New Way to Serve Keg Beverages





TapStation



Create an inspirational Beer, Wine and Craft Cocktail program consistent with your brand image while meeting your operational and financial goals.



11.53" x 8.35" x 7.5" (WxHxD) · Power: 110v – 220v · Weight 24 lbs

Beverages

Beer · Wine · Cold Brew Coffee · Kombucha

A New Standard of Beverage Control

Whether used behind the bar for staff use or in trafficked areas as a turn-key, self-service bar every pour from the TapStation is accounted for using the most advanced RFID-based technology, preventing unauthorized access to your taps and tracking and reporting each sale.

RFID Liquid Pour Technology

Each TapStation includes an RFID reader that staff or guests must touch with their RFID card or bracelet before pouring. With no delay, pouring begins and sales are recorded. Your taps are locked without an active RFID card, preventing unauthorized pours.

Hotels

Can convert trafficked areas into a turn-key, a revenue producing self-service bar. Plug and Play mobility affords varying uses in a single day.

Restaurants Can Bottleneck

Position taps anywhere for floor staff access. There's no longer a need to rely on behind-the-bar tap placement for security and staff accountability, opening up a whole new paradigm in restaurant design and operations, and dramatically increasing pour-to-table delivery rates. This frees up bartenders to focus on bar customers and time-consuming mixology, and less time devoted to service drinks for floor staff.

Beer Hall/ Tap Rooms

Beverage Executives and Entrepreneurs can cost effectively build out small to very large self-service tap rooms offering 4-1000 beers, wine, and craft cocktails on tap.

Basic Features

- Four Keg Dispenser
- Portion Control and Free Pour option
- Industry standard tower
- Industry standard tap handle mount

Advanced Features

- Cloud Based Database
- RFID Access Control
- Room Key Integration Option
- POS Integration Option

Applications

- Restaurants
- Bars
- Retail Stores
- Country Clubs
- Reception Areas
- Members Only Lounges
- Executive Suites
- Private Arena Suites



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WineStation Cellar

The Perfect Pour and Store For Even the Most Delicate Wines





WineStation Cellar



Engineered for optimal wine preservation and dispensing, WineStation Cellar combines the powerful WineStation, North America's #1 intelligent wine preservation pouring solution, with an 80-bottle commercial grade wine cooler.

Two Solutions In One

Now you can preserve, pour and store your wine collection. Our best-selling WineStation 3.0 is now integrated with an 80-bottle luxury wine cooler. The large capacity design has a 24-inch width with five shelves that can comfortably store 80 bottles, 16 per shelf (double stacked).

Clean-Pour Dispensing Head Technology

Designed to improve dated industry standards and provide the most effective, accurate, contamination free wine delivery system in the world.

Programmable Portion Control

Operators of the WineStation may define their own sizes for a taste, half glass and full glass pour. The WineStation allows for a wide range of options from .25 – 9 oz.

AccuServe Smart Card Access Control

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

Fully Customizable LCD Display

Allows you to share so much more than varietal, region and date. Utilizing the customizable LCD screens, share a wide range of tasting notes or menu pairings with staff or customers.

Cooler

- 5 shelves
- 16 bottles per shelf double stacked
- 80 bottle capacity

Dispenser Specifications

- 4 Bottle positions
- 60-day preservation days
- Argon gas

Complete Unit

- Dimensions 23.25in x 74in x 26.75in (WxHxD)
- Weight 240 lbs.
- Temperature range 41F (5c) to 68F (20c)
- Power 110V



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SpiritStation

When Every Drop Counts



SpiritStation



Dispense perfectly measured spirits and batch cocktails with the SpiritStation- an automated and programmable system. Restaurants, bars and clubs can customize their service based on the needs and demands of their business. Commercial operators are using the technology to provide consistent and regulated pours of spirits and batch cocktails.

Clean-Pour Dispensing Head Technology

Designed to improve dated industry standards and provide the most effective, accurate, contamination free spirits delivery system in the world.

Programmable Portion Control

Operators of the SpiritStation may define their own sizes for a taste, shot and double pour. The SpiritStation allows for a wide range of options from .25 - 9 oz.

AccuServe Smart Card Access Control

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

Fully Customizable LCD Display

Utilizing the customizable LCD screens, share a wide range of tasting notes or menu pairings with staff or customers.

Basic Features

- Three Customizable Pour Sizes Options: Taste, Shot, and Double
- Four (4) Clean-Pour Dispensing Heads
- State-of-the-art Thermo-Electric Cooling System
- High Resolution LCD displays
- Dual Safety Lock Features
- Designed for Both Built-In and Countertop Applications



110V-220v - C and F Temperature control
ML and OZ pour Control - 25.7"x19.7"x16.1" (HxWxD)



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Zin & Cab

Serve Your Customers While Managing
Labor Shortage and Rising Costs



ServBots™ in Action



Create a lasting impression with your guests and boost your operating margins with our award-winning intelligent autonomous distribution robots.

Zin \$599/mo | 36 mos

Do you ever look at your restaurant and wonder how you can reduce payroll? How about running a smoother, more efficient operation? Zin can simultaneously tackle both those issues for you in two ways - here's how:

Waiter/Food Runner

Replace a waiter or a food runner with our cutting edge robot. Once a party places their order, the back of house staff can prepare the order, load up Zin's trays and seconds later that table will have their food with no waiter required. If you still want a waiter involved, then Zin can definitely remove the need for a food runner by hustling the food out once it's ready.

Busser

When it is time to clear tables, send Zin out to assist staff while they pile up used plates and utensils on his tray. Zin can clear several tables in a single trip and that means quicker table turnover times for your restaurant.

Cab \$849/ mo | 36 mos \$1,299/ mo | 36 mos *with elevator integration

Cab, our innovative butler robot, will amaze your hotel guests and deliver increased efficiency to your business. Traditionally, when a guest has wanted some fresh towels and a bowl of soup, both the housekeeping and in-room dining departments had to send staff up to the guest's room. Not anymore! Dispatch Cab and both items are delivered in a single automated trip. Cab has a large, enclosed cabin that can be divided into up to four (4) separate storage compartments. Your staff will be able to tend to other guest service opportunities and your guests will be telling their friends and family about the charming little robot that made their day.

Zin Features

- Expressive & Engaging
- Multi-Robot Collaboration
- Adjustable Speed Limit
- Multi-Scenario Usage
- Smart Charging
- Intelligent Obstacle Avoidance
- Adjustable Tray Height
- Durable Chassis

Zin Specs

Dimensions 19.92" x 19.76" x 47.44"
Weight 121.25 lbs
Top Tray 19.29" x 15.9" x 7.4"
Other Tray 19.29" x 15.9" x 6.92"
Carrying Capacity 22 lbs per Tray
Max Speed 2.68 mph
Battery Life 12-15h

Cab Features

- HD Touch Screen
- Enclosed Delivery
- Multi-Robot Collaboration
- Large Capacity
- Intelligent Navigation
- Smart Charging
- Durable Chassis

Cab Specs

Dimensions 17.71" x 21.65" x 42.52"
Weight 105.82 lbs
Cabin 15.35" x 15.15" x 11.81"
Carrying Capacity 22 lbs per Level
Max Speed 1.79 mph
Battery Life 9-12h



Value Proposition

Our distribution robots will add a tremendous value to your business. Here are a few factors to consider:

Increasing Minimum Wage

The minimum wage is getting higher and higher all over the country. It is already \$15 in some states for many businesses and other states are right behind them. As human capital becomes more expensive, automated solutions will become increasingly valuable.

Reliance on Humans vs. Robots

Robots don't call out sick. They don't show up late. They don't even need a vacation. You can eliminate the uncertainty of humans by hiring our robots to do the job.

Robot Efficiency

One trip instead of two to a guest's room. Five tables cleared instead of one. Our robots have the capacity to make your operation far more efficient in a cost effective manner.


Return on Investment

At a subscription price of \$599/month for Zin (\$7,188/year) which includes shipping, installation and support, your robot investment will save you approximately \$10,000 per year compared with an FTE earning \$8.25/hour. The savings are even more drastic with those earning higher wages - \$24,000 in savings compared with an FTE at \$15/hour!

*\$849 for Cab. The above scenario is calculated based on the Zin model.



More information? Our sales team can direct you to the right robot for your business. Give us a call at **1-855-436-2300** or email us at info@napatechnology.com



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1-855-436-2300
info@napatechnology.com

150 N Gibson Rd, Suite A
Henderson, NV 89014