

FRUIT WINE BREWERY (MODEL No. FW-200)

Power □ □ : 220V, 50Hz

Power consumption □ : 70W

Main body □ Size □ : 190x190x255mm

□ □ Weight □ 1.7kgs

Power cord □ □ : 2m

□ □ Glass bottle □ □ : 700cc

Gift Box □ □ : 350x240x300mm / 3.5kgs

Master carton Box □ : 720x500x320mm / 16kgs

□ □ □ (4pcs/carton)

20ft FCL □ □ : 980pcs (245 cartons)

40ft FCL □ □ : 1,932pcs (483 cartons)

Country of origin □ : China

- Utilizing vibrations of ultrasonic, shorten the time of aging liquor, vinegar and so on. Usually it takes more than a year to make fruit flavored liquor though, this machine can make it within 1-2 days.
- Can choose from 3 courses.
- Ultrasonic will keep working for 24 hours at intervals of 5 minutes.
- Temperature adjustment : 10-55C. (inside of the bottle)
- 24 hours timer function.
- Easy operation by soft touch switch.
- For making fruit/vegetable vinegar drink, liquor, syrup and so on.



As brewery



As wine cooler

Control panel



1. Prepare stuff.
Put white liquor, lemon and crystal sugar into a glass bottle

2. Pour water into the stainless pot of the main body.

3. Set the glass bottle, choose course and push start button.



How to make Lemon liquor.

Lemon + White liquor



24 hours later

Ginger + White liquor



CONTENTS;

Main body
Glass bottle x2pcs



KUMAZAKI AIM CORPORATION

12-17 Nishikigaoka, Kohoku-ku, Yokohama, Kanagawa, JAPAN

Tel No. +81-45-401-7486

Fax No. +81-45-435-0057

E-mail : info@kumazaki-aim.co.jp

URL : www.kumazaki-aim.co.jp