ZOENOX

Product Manual

Smart Wine Saver
New Bottle for New Wine!

SEALVINO

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Product Information

“New Bottle for New Wine, ZOENOX”

- A glass of red wine every day is good for your health.
  - French Paradox: People who drink a little red wine every day have less cardiovascular disease and are effective in preventing brain aging. (Antioxidant effect of resveratrol)
  - The American Cancer Society's daily limit of wine per woman is 1 glass (125-150 ml).
- One 750ml bottle yields 5-6 cups, so it is most economical if you can drink 1 bottle for 5-6 days.
  But wine goes rancid the fastest of all food and beverages.
  Rancidity occurs due to contact with oxygen. Vacuum sealing is the most reliable way to prevent rancidity.
  The vacuum sealing technology that prevents rancidity in wine is more effective when applied to other food and beverages.
  The vacuum sealing technology that prevents rancidity in wine can be applied to other food and beverages.
  ZOENOX is effective in preventing rancidity not only in wine but also in alcoholic beverages such as sake, cold brew coffee, cold tea, milk, and juice.
- Why is refrigeration important?
  - When the temperature increases by 10°C, the chemical reaction rate doubles. (Arenius equation)
  - If you store Wine Saver in a cellar or refrigerator at least 10 to 20°C lower than room temperature, the oxidation reaction rate can be slowed by 1/2 to 1/4.
  - ZOENOX can be stored lying down in a narrow refrigerator. Regardless of heat contraction and expansion, a vacuum is maintained and food odors cannot penetrate.
  - You can enjoy it at the optimal drinking temperature rather than the lukewarm state of other wine savers.

Features

Problems with existing wine preservation products

- Existing wine savers, except those using inert gas filling methods, do not completely remove the air layer inside the bottle, so their anti-oxidation effect is minimal.
- The gas charging method is the most effective, but it involves the burden of charging expensive disposable gas.

Features of ZOENOX

- ZOENOX applies the principle that even if the liquid volume in the syringe ampoule decreases, there is no additional air inflow, so the injection liquid does not deteriorate.
  - Since the air layer inside the bottle is completely removed, the oxidation reaction itself is blocked.
- ZOENOX does not require disposable antioxidants, so it can be used semi-permanently. The bottle can be laid down for use in a cellar or carried around.
- ZOENOX is a wine saver that prevents air from entering the bottle even when used repeatedly.➜Vacuum Dispensing
  ZOENOX does not allow the air that has passed through the air pocket in the bottle neck to flow back even when the bottle is turned over.

Configuration

Pouring Part

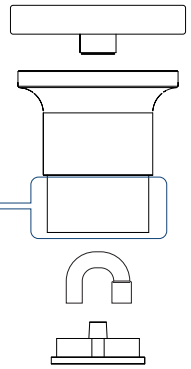
Cap

Pouring Spout

Air Pocket

Anti-Backflow Tube

Anti-Backflow Cap



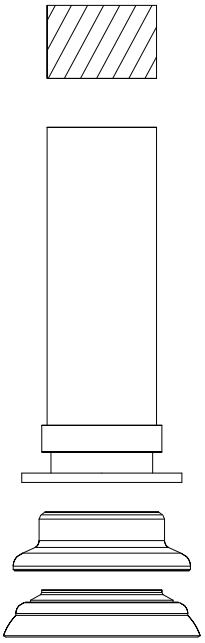
Bottle Neck Part

Pocket Cover

Piston Plunger

Bung Cap

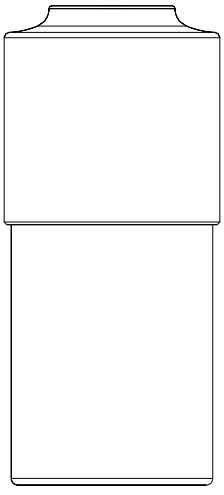
Silicone Bung



Barrel Part

Body Cover

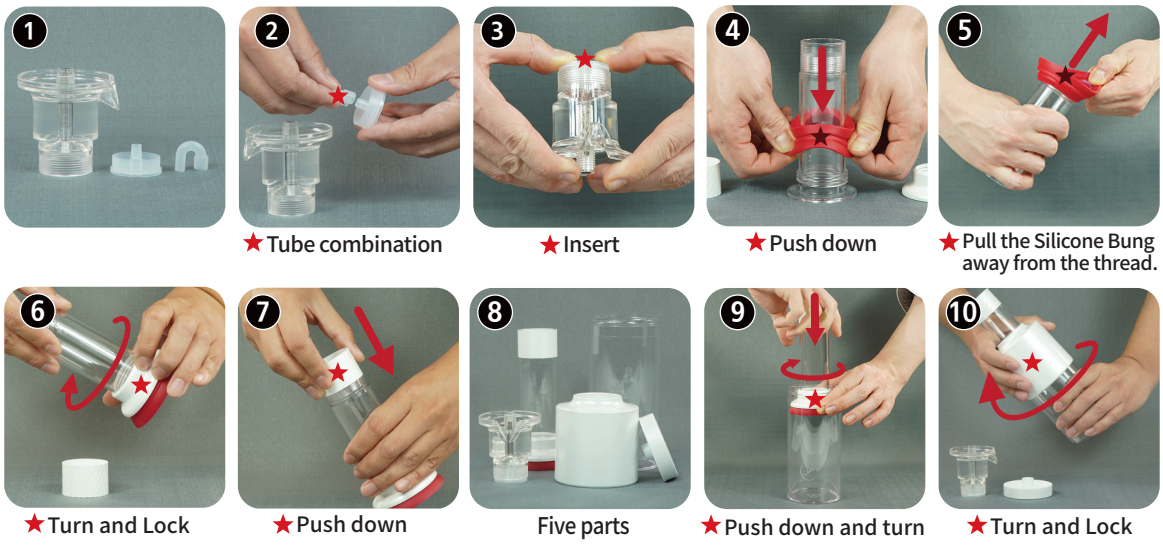
Barrel



Product care

- If you wash it under running water immediately after use, it can be reused without using detergent.
- If residue remains after washing, wash with neutral detergent.
- The pouring spout may be deformed when immersed in hot water, so be sure to wash it in water below 40°C (104°F).
- Clean the duct of the pouring spout and the Anti-backflow tube with a cleaning brush. Silicone parts (Anti-backflow tube, Silicone bung) can be sterilized in boiling water.
- If the silicone part smells, soak it in rice water or diluted baking powder to deodorize it.

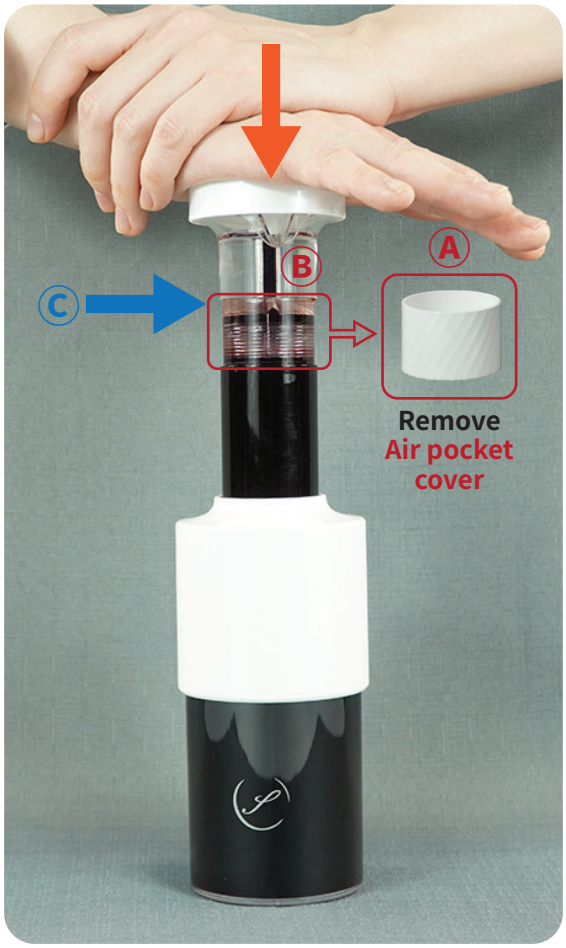
ZOENOX assembly sequence



※Proceed with disassembly in the reverse order of assembly.

FIX & PREVENT LEAKS

※Proceed with the sealing test using a clean bottle and fill with water only.



1. When assembling your clean Zoenox bottle, remove the Ⓐ **Air Pocket Cover** before assembling the **Anti-backflow Cap** and Ⓑ **Pouring Spout.**

2. After filling with water, assemble the remaining bottle parts as normal.

3. When the cap is pressed down, check if there is any leakage from the Ⓒ **attachment point** between the bottleneck and the Ⓑ **Pouring Spout.**

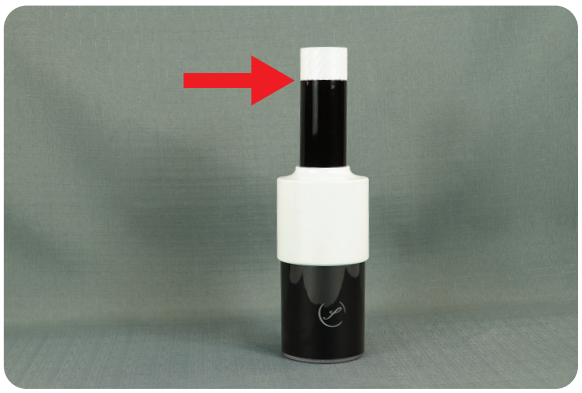
4. If you experience leakage, twist the Ⓑ **Pouring Spout** as tight as you can. Use rubber gloves for extra grip if necessary. We recommend also re-securing the **Anti-backflow Cap.**

5. If you are still experience leaking from the bottle, please take a video of the problem and forward it to our customer service center at **sealvino@naver.com**

How to Use Product

1) We recommend testing with water or using white wine until you become familiar with how to use it.
2) After the pouring part removed, pour the wine to the indicated line (Red Arrow). Otherwise, when the pouring part is tightened, wine will overflow.

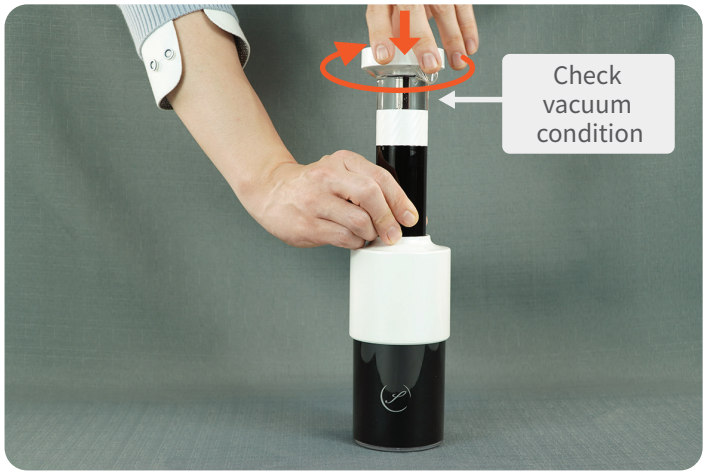
- Most wines are best enjoyed from the first glass.
- You can transfer up to 600ml from a 750ml bottle, excluding one drink.
- If you transfer the wine immediately after opening and before drinking it, the preservation effect will be maximized.



3) Fasten the pouring part to the bottleneck.

4) If you repeatedly move the bottle neck slightly up and down with the top cap almost closed, the air bubbles will rush into the air pockets and all the air in the bottle will be expelled.

During the process of removing air, a small amount of wine flows out of the pouring spout, so tilt the bottle slightly back or support the wine glass.



5) When only small air bubbles remain, press down on the cap to fully close it. At this time, place a glass on the pouring spout or tilt the bottle so that the wine accumulated in the pouring part falls into the glass.

Wipe off any wine stuck to the pouring spout with cleaner.

6) Turn the bottle upside down and make sure all the air in the bottle has been removed.

7) If air bubbles still remain, loosen the cap and move the bottle neck slightly up and down to completely expel air bubbles through the pouring spout, then press down firmly on the cap to lock it.
Hold the pouring part and close the cap all the way to prevent the contents from leaking.

8) Store the ZOENOX lying down in the refrigerator or wine cellar.

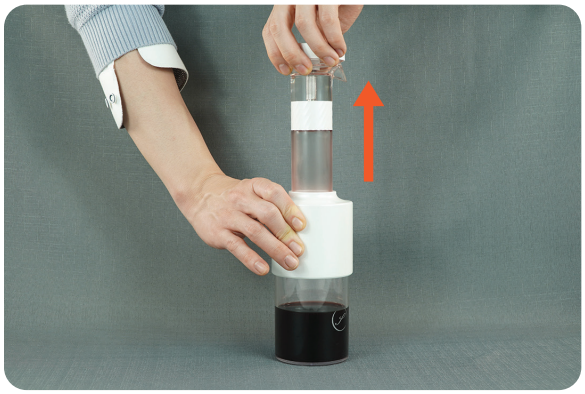
Pouring stored wine

9) To drink stored wine, open the cap, press down with palm, and pour the wine. At this time, check the gap of about 3mm between the pouring part and the cap.

With the gap between the transparent pouring part and the cap about 3mm wide open, place it with your palm and press lightly, and the wine will flow out smoothly. If it is opened less than this, the orifice may be only partially open and the wine may come out unevenly.

10) If the bottle neck has shortened, it may be difficult to tilt the wine glass and pour. At this time, you can hold the wine saver with both hands and pour it into a wine glass placed on the floor.

- The wine inside the bottle is fresher because there is less contact with oxygen.
- If the flavor of the preserved first glass is not good, pull the neck of the bottle, remove the pouring part, and taste the remaining wine in the bottle.
- When the pouring part is separated, it functions as a carafe.



11) Drink as much as you want, then the wine is vacuum sealed and stored according to 5~8 procedures.

Precautions

- Be sure to wash with cold or lukewarm water below 40°C (104°F).

- You can obtain the best preservation effect by transferring the wine immediately after opening and storing it in the refrigerator.

- When fastening the joint, it must be completely locked, but disassembly may be difficult if excessive force is applied. Then wear rubber gloves and remove it.

- Wine that has been stored for more than 24 hours may have an unpleasant odor when first poured.

- When wine comes in contact with air, the odor is reduced and its natural aroma is restored.
  (At this time, the effect will be faster if you swirl the glass for more than 5 minutes.)

- Silicone parts may discolor. Washing immediately after use can prevent discoloration.
  When ZOENOX is taken out of the refrigerator, it may take more than 10 minutes to reach the optimal drinking temperature (14 to 20°C for red wine, 8 to 13°C for white wine). At this time, if you wrap your hand around the bowl of the glass and swirl it, you can reach the appropriate temperature more quickly.

- Oxidized wine within the bottle is mainly concentrated in the upper pouring part. Therefore, if the unpleasant taste and aroma does not decrease, discard the wine you first poured and try tasting the wine stored at the bottom of the bottle.

- If the wine has almost gone rancid and it is judged to be difficult to preserve it any longer, pull the bottle neck, remove the pouring part, and use it as a carafe to drink the remaining wine.

- It is difficult to predict the shelf life of red wine because the tannin content in each bottle is denatured differently.
  For initial preservation, we recommend white wine or sake.

Product Specifications

Model	ZOENOX 01 DS / RG / DP / PW
Color	Dark Silver, Rose Gold, Dazzling Pink, Pearl White
Specifications	Diameter top 2.6” (65mm), body cover 3.2” (81mm) Height 7.5~12.6” (190~320mm) / Weight 0.24 lb (110g)
Material	ABS, PET, Ionomer, SUS 316, PE, Silicone (food grade)
Capacity	20.3 oz (600ml)
Components	Body, cleaning brush, cleaner, spare silicon, instruction manual, portable bag
Country of origin	Republic of KOREA

Service Center

Consultation time	Weekday 10:00 ~ 17:00 (Closed on Saturday, Sundays, and holidays)
Mail	sealvino@naver.com
Home page	www.zoenox.com
Address	Gwangyang Frontier Valley 7th Room 709, 247, Yangji-ro, Bucheon-si, Gyeonggi-do, Republic of Korea

Q & A

Q. How long does wine last?

A. White wine can be preserved for more than 5 days, and red wine has different preservation periods depending on the variety and grade. Red wine, which has the shortest preservation period due to the easy denaturation of tannin, can be preserved for between 24 hours and over 100 hours. Fortified wine, sweet wine, whiskey, etc. have a longer shelf life.

Q. Can sparkling wine be preserved?

A. In the case of sparkling wine, it is impossible to preserve it because a large amount of bubbles are generated when transferring and the air in the bottle continues to expand.

Q. Is it possible to preserve coffee, tea, etc.?

A. Of course. However, hot coffee and tea over 40°C can cause deformation of the pouring part, so they must be cooled before putting in.

Q. How much can it hold?

A. After pouring a glass, you can store up to 600ml of wine remaining. In other words, based on one 150ml glass, you can drink it 5 times.

Q. What is the bottle made of?

A. The current bottle material is PET, but it is designed to be exchangeable for glass. Once the glass bottle is manufactured, it can be used as an exchange for existing products. PET material has no risk of breaking, making it safe for outdoor hiking and camping. The glass material will have a bottom cover attached to prevent damage.

Q. Is it possible to use cooking oil?

A. ZOENOX's food contact parts (Ionomer, SUS316, ABS, PET, PE, Silicone) have all been judged compliant in safety tests prescribed by FDA. Therefore, all food and beverages and cooking oils can be preserved. However, if oil comes into contact with the ABS (top cap) and external paint for a long period of time, it may cause discoloration and deformation, so its use is not recommended. We are planning to replace the ABS part of the upper cap with stainless steel by purchasing it separately in the future.

SEALVINO

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