Innovation centre of Faculty of Mechanical Enginee

Bilateral Meetings

- (10:15 - 12:15) Morning session
- (13:15 - 15:00) Afternoon session

Description
Our main goal is application of scientific, technical and technological knowledge and invention in order to create and release new and improved products, processes or services. We are adept for various fields of research. Due modern demands, we provided cutting edge equipment, laboratories and other means for our experts and specialists to use.
Organization Type
Institution
Areas of Activities

Hotels, restaurants

New trends in tourism, project leaders, alternative ways of tourism

Offer

SERBIAN MANUFACTURE OF A DEVICE FOR KEEPING WINE FRESH OFFERS COOPERATION

Serbian company developed a device for pouring, preservation and distribution of bottled beverages, primarily wine per glass. The device has small dimensions, consisting of cork and base device, compatible with existing wine refrigerators, and can keep wine fresh for up to two months in inert gas atmosphere. The device can also handle unlimited number of opened bottles.
device has a subsystem for inert gas dosing preprogrammed in a way that ensures that corresponding valves are open for as long as necessary, and during this time an amount of inert gas proportional to the programmed time is released into the bottle. The advantage of this design compared to state-of-the-art devices is reflected by the following: (1) the cork and bottle containing the wine can be detached from other device subassemblies; (2) remaining wine in the bottle is kept in the inert gas shielding atmosphere up to two months, without losing quality; (3) the subsystem used for inert gas dosing is preprogrammed in a way that ensures that a specific, predefined amount of wine can be poured; (4) according to its design, the device contains one programmable and one non-programmable button switch, and it has small dimensions, while being compatible with existing wine refrigerators.
The device is aimed at catering facilities (cafes, restaurants, hotels), specialized wine stores, wineries, cruisers etc., due to the global trend of pouring wine per glass. The device can be integrated into existing refrigerators for preserving of unopened wine bottles and as an additional option offered to market. In this way, wine refrigerators would also gain the possibility of long-term storage of wine in opened bottles, whose capacity would correspond to the capacity of the refrigerator. Therefore potential partner could be either company interested to produce it as separate device or

producer of wine refrigerators which would integrate it into the wine refrigerators.
Advantages and effects of this invention compared to the state-of-the-art technology are the following: - cork and wine bottle can be detached from base device. - wine remaining in the bottle is kept in the inert gas shielding atmosphere for up two months without losing quality; - inert gas dosing subsystem can be pre-programmed in a way that ensures that a precisely predefined amount of wine can be poured as necessary; - device design includes one programmable and one non-programmable button switch - the device has small dimensions - it is compatible with existing wine refrigerators
The device's design allows the cork and bottle to be detached from other subassemblies, which is very important for customers since it saves the space in bars/facilities and enables serving of several wines simultaneously in a simple way.
The greatest drawback of existing devices for preserving, cooling and pouring of wine per glass (occupying of large space) was solved by this invention, since it has small dimensions (compared to other existing solutions), wherein it is possible to use existing refrigerators, while preserving wine in an inert gas shielding atmosphere.
The device costs only a fraction of the price of the devices currently on the market and is therefore suitable also for smaller or medium price range restaurants and wine bars.
The company is looking for licence agreement with a manufacturer of the equipment for
HORECA (Hotel/Restaurant/Café) facilities or distributors of our inovation. The potential partner should be well established manufacturer of beverage handling equipment (e.g., coffee machines, wine refrigirators). The target market for the device include: HORECA facilities, specialized wine stores, wineries, wine enthusiasts, and cruisers. The device can be integrated into existing refrigerators for preserving of unopened wine bottles and as an additional option offered to a defined market. In this way, wine refrigerators would also gain the possibility of long-term storage of wine in opened bottles, whose capacity would correspond to the capacity of the refrigerator.