the
Sonic Decanter™

When using electrical appliances, always follow basic safety precautions, including the following:

- Read all instructions before operating the device.

- To protect against risk of electrical shock, do not fill the process tank of the Sonic Decanter with any liquid other than cool water.

- Never operate the machine without water in the process tank as this may cause damage to the unit.

- Always supervise children when they use any electrical appliance.

- Avoid placing anything other than a wine bottle in the process tank.

- Ensure the unit is unplugged and "off" before cleaning or performing maintenance.

- Clean surfaces with a wet sponge or cloth. Use of a cloth to wipe the inside surface of the process tank is also recommended when stored for an extended period.

- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner.

- Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.

- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.

- Do not use outdoors.

- Do not permanently mount to any surface.

- Do not let cord hang over edge of table or counter.

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Operation

3 STEP PROCESS

Step 1
Fill the process tank with 8-16 oz. of cold tap water.

Step 2
Place the bottle in the filled tank.
(Removal of the cork/closure is recommended for best results).

Step 3
Push the White Button for White Wines. *(20 minute run time).* Push the Red Button for Red Wines *(15 minute run time).*

The process will begin and the timer will countdown to 00:00 and sound a short notification buzzer when complete.

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Start Alternatives

1. You may choose to run the Sonic Decanter with a bottle of wine that has not had the cork or closure removed. This approach can be used when you would like to enjoy your wine at a later time.

2. You may choose to use the Sonic Decanter APP. The APP allows you to determine an exact runtime for any wine you choose. In addition the APP allows you to scan the UPC label on the bottle and look up the wine attributes from our wine library. Here you will find such information as

• The name of the winery

• The Appelation of the winery

• The wine varietal(s) which are in the wine

• A picture of the wine bottle (if available)

• Tasting notes from the winery (if available)

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Features

- Fully automated process.

- Easy to use.

- Works on all wines (not recommended for carbonated wines).

- Can be used before serving (replace cork or closure).

- Easily portable.

- Can be used wherever 110/20v power is available.

- Fun for everyone to compare wine with and without the use of the Sonic Decanter.

- Blue backlight can be turned on or off (Press red and white buttons and hold for 4 seconds to turn backlight on/off/on).

- The Sonic Decanter process can be paused. (Push the white or red button as appropriate to pause. Push again to resume the process).

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Cleaning

In the course of normal use, dust and water droplets from the water bath may collect on the Sonic Decanter. We recommend periodic cleaning of the tank and body of the Sonic Decanter.

1. Power off, unplug the Sonic Decanter.

2. Use a damp cloth to wipe the inside of the process tank.

3. Use a damp cloth to wipe down the outside of the Sonic Decanter.

4. Return the Sonic Decanter to the counter or table or place in a handy storage location for the next use.

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Operating Tips

- Use cold tap water (or chilled water) for each bottle of wine processed with the Sonic Decanter.

- We have provided a "bottle stand" which may be used as an option to position the bottle in the middle of the tank. Simply place the stand in the tank, add water and place the wine bottle as usual.

- Pour a small sample (2-4 oz.) of the wine in to a glass (similar or equal to the glass you will drink from), then process the rest of the full bottle. In this way you and your guests can compare the improved sensory results (taste, aroma, finish) from using the Sonic Decanter.

- Try a taste sample of the wine during the operation, for example, each 5 minutes to experience how the wine progresses with the use of the Sonic Decanter.

- Process your wine in the Sonic Decanter ahead of time and have a bottle(s) chilled to the perfect temperature for serving and enjoying later.

- Pre chilling your wine for 10 minutes will offset any thermal transfer from the water to the wine.

- For best results replace the water after each bottle. (Note: ultrasonic energy transfer may cause water to heat slightly).

- Download the Sonic Decanter APP from the IOS/Apple APP store or from Google Play for Android.

- Share your results of using the Sonic Decanter with others via the APP.

See www.sonicdecanter.com
for more information, tips and user feedback.

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