



LAGUIOLE[®]

42207

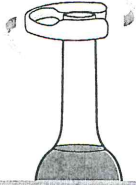
Instruction manual
Bedienungsanleitung
Mode d'emploi
Gebruiksaanwijzing
Manual de instrucciones
Manuale d'istruzioni
Manual de instruções

**Coffret tire-bouchon à pression
d'air et accessoires**

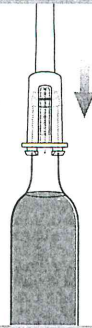
Set of Air Pump Wine Opener and Accessories

APERTURA

1 Corte y quite la cápsula situada en la parte superior de la botella.

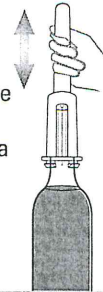


2 Introduzca la aguja hasta que atraviese el tapón de madera. Deslice la tapa transparente sobre el cuello de la botella.

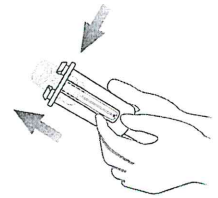


3 Sujete el tubo exterior para bombear aire en la botella. Empuje y tire de forma ininterrumpida hasta extraer el tapón de la botella.

(Normalmente basta con bombear entre 5 y 10 veces.)

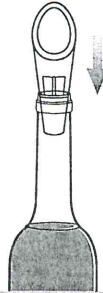


4 Deslice la tapa transparente para extraer el corcho de la aguja.

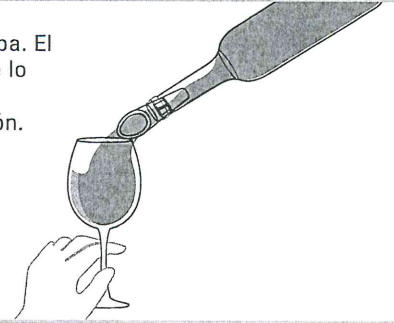


DEGUSTACIÓN

1 Introduzca el aireador en la botella. Asegúrese de que se encuentra bien colocado.

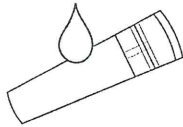


2 Sirva el vino en una copa. El vino se aireará a la vez que lo sirve, así logrará un sabor inmejorable en cada ocasión.



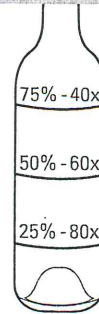
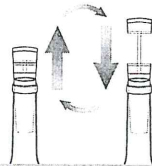
CONSERVACIÓN

1 Lave cuidadosamente la superficie del tapón extractor de aire.

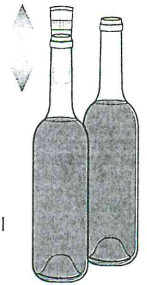


Atención:
NO sumerja el tapón en agua.

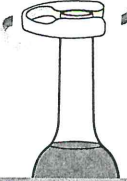

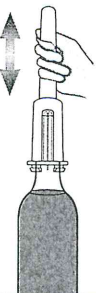
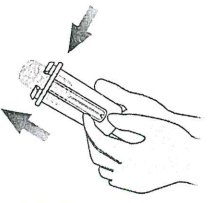
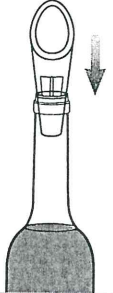
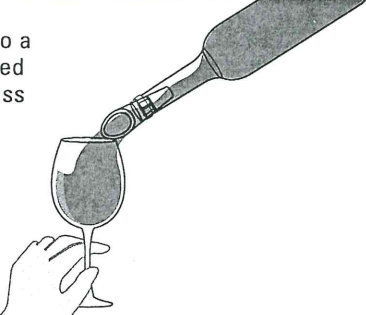
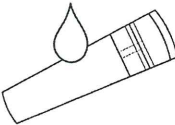
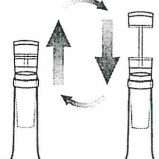
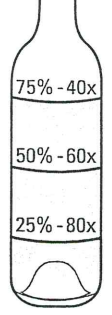
2 Introduzca el tapón utilizando la fuerza adecuada y bombee las veces necesarias.

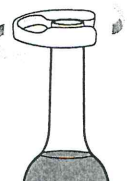

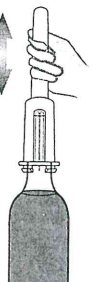

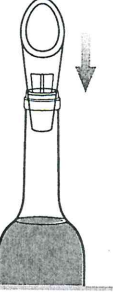

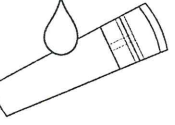
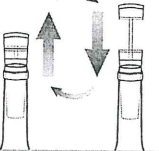
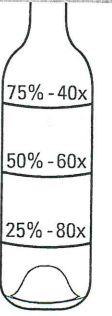


3 Guarde la garrafa en posición vertical.



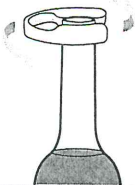
(Este producto puede conservar el sabor del vino durante 10 días. Guárdelo en un lugar fresco.)

OPEN	<p>1 Cut and remove foil from top of bottle.</p> 	<p>2 Insert needle past the wooden cork. Then slide transparent cover down over bottle neck.</p> 	<p>3 Grasp outer tube to pump into the bottle. Push and pull continuously until cork slides out of the bottle.</p> <p>(Generally 5-10 pumps per bottle is appropriate.)</p> 	<p>4 Slide transparent cover up to remove cork from needle.</p> 
	ENJOY	<p>1 Insert aerator into the top of the bottle. Ensuring a snug fit is achieved.</p> 	<p>2 Pour wine from bottle into a glass. The wine will be aerated as you pour, for a perfect glass every time.</p> 	
		STORE	<p>1 Wash surface of vacuum sealer carefully.</p>  <p>Caution: DO NOT submerge stopper in water.</p>	<p>2 Insert stopper with proper force and pump the required number of times.</p> 
				

ÖFFNEN	<p>1 Schneiden Sie die Folienkapsel auf und entfernen Sie deren Oberteil.</p> 	<p>2 Positionieren Sie die Nadel in der Mitte des Korkens und durchstechen Sie den kompletten Korken. Schieben Sie den transparenten Aufsatz auf den Flaschenhals.</p> 	<p>3 Bewegen Sie den Griff mehrmals pumpend auf und ab. Pumpen Sie auf diese Weise so lange Luft in die Flasche, bis sich der Korken langsam aus der Flasche heraus bewegt.</p> <p>(In der Regel genügen 5 bis 10 Pumpstöße pro Flasche.)</p> 	<p>4 Schieben Sie den transparenten Aufsatz zurück, um den Korken von der Nadel zu entfernen.</p> 
	WEIN AUSSCHENKEN	<p>1 Setzen Sie den Dekantierungsausgießer in die Flasche ein. Vergewissern Sie sich, dass er fest sitzt.</p> 	<p>2 Schenken Sie den Wein in ein Glas ein. Der Wein wird dadurch zur optimalen Entfaltung der Aromen während des Einschenkens belüftet.</p> 	
		AUFBEWAHRUNG	<p>1 Waschen Sie den Weinstopfen gründlich ab.</p>  <p>Achtung: Den Weinstopfen NICHT in Wasser eintauchen.</p>	<p>2 Stecken Sie den Weinstopfen ohne übermäßigen Kraftaufwand in die Flasche und pumpen Sie nur so oft wie nötig.</p> 
				

OUVERTURE

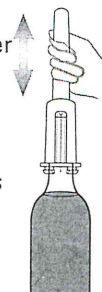
1 Couper et enlever la capsule en haut de la bouteille.



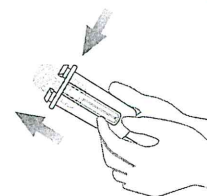
2 Insérer l'aiguille jusqu'à ce qu'elle transperce le bouchon en liège. Glisser ensuite le couvercle transparent sur le goulot de la bouteille.



3 Saisir le tube externe pour pomper dans la bouteille. Pousser et tirer de façon continue jusqu'à ce que le bouchon glisse hors de la bouteille.
(Généralement 5 à 10 pompages par bouteille suffisent.)

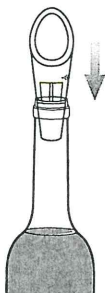


4 Faire glisser le couvercle transparent pour retirer le bouchon de liège de l'aiguille.

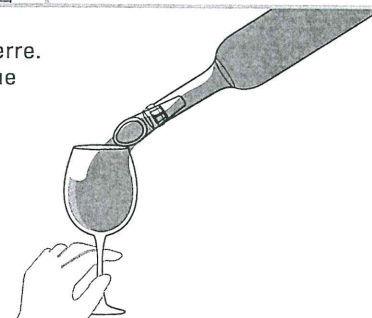


DÉGUSTATION

1 Insérer l'aérateur dans la bouteille. S'assurer qu'il est bien fixé.

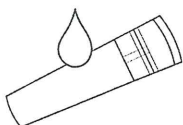


2 Verser le vin dans un verre. Le vin sera aéré pendant que vous versez, pour un goût parfait à chaque fois.



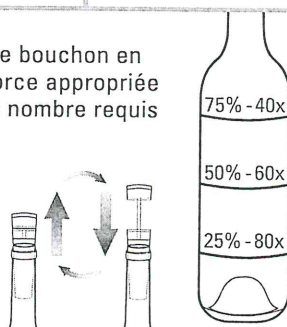
CONSERVATION

1 Laver soigneusement la surface du bouchon à aspiration d'air.

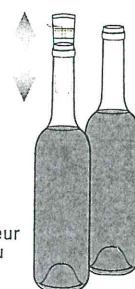


Attention : NE PAS immerger le bouchon dans l'eau.

2 Insérer le bouchon en utilisant la force appropriée et pomper le nombre requis de fois.



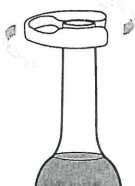
3 Ranger la bouteille en position verticale.



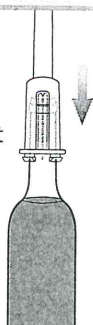
(Ce produit peut préserver la saveur du vin pendant 10 jours. Mettre au frais.)

OPENEN

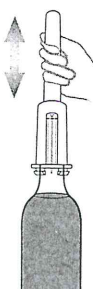
1 Snijd en verwijder de capsule bovenaan de fles.



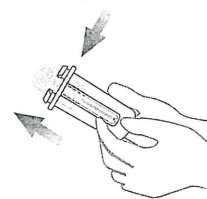
2 Plaats de pin zo dat deze de houten stop doorboort. Schuif vervolgens het transparante deksel over de flessenhals.



3 Bedien de externe buis om lucht in de fles te pompen. Duw en trek gelijkmatig totdat de stop uit de fles komt.
(Over het algemeen volstaat het om 5 tot 10 keer te pompen per fles.)

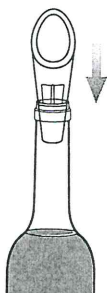


4 Verwijder het transparante deksel om de kurk van de pin te halen.



DEGUSTEREN

1 Plaats de beluchter in de fles. Controleer of deze stevig zit.

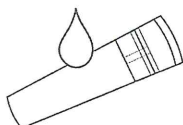


2 Giet de wijn in een glas. De wijn wordt belucht telkens u uitschenkt, zodat de smaak iedere keer uitstekend is.



BEWAREN

1 Spoel voorzichtig het oppervlak van de stop.

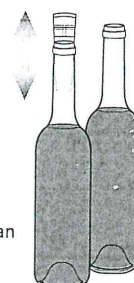


Opgelet: Dompel de stop NIET onder in water.

2 Plaats de stop met de nodige kracht en pomp het vereiste aantal keer.



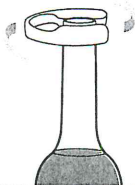
3 Bewaar de fles in verticale positie.



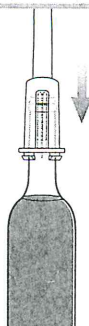
(Met dit product blijft de smaak van de wijn gedurende 10 dagen onveranderd. Koel bewaren.)

APERTURA

1 Tagliare e togliere la capsula all'estremità della bottiglia.

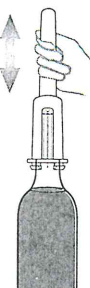


2 Inserire l'ago affinché buchi il tappo in sughero. Far scorrere la copertura trasparente sull'estremità della bottiglia.

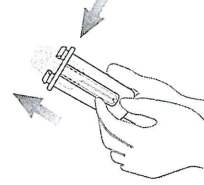


3 Afferrare il tubo esterno per pompare nella bottiglia. Spingere e tirare continuamente finché il tappo fuoriesce dalla bottiglia.

(Generalmente sono necessari da 5 a 10 pompaggi.)

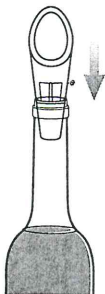


4 Far scorrere la copertura trasparente per liberare il tappo dall'ago.

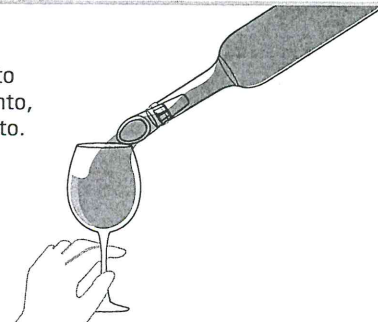


DEGUSTAZIONE

1 Inserire l'aeratore nella bottiglia. Assicurarsi che sia ben fissato.

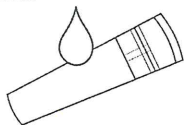


2 Versare il vino in un bicchiere. Il vino sarà areato durante la fase di versamento, per un gusto sempre perfetto.



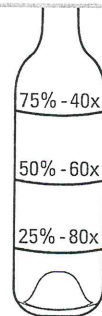
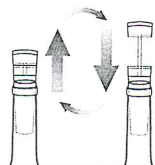
CONSERVAZIONE

1 Lavare accuratamente la superficie del tappo di aspirazione dell'aria.

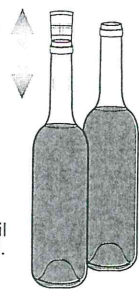


Attenzione:
NON immergere il tappo nell'acqua.

2 Inserire il tappo utilizzando una pressione adeguata e pompare finché necessario.



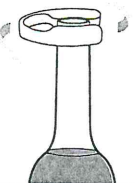
3 Conservare la bottiglia in posizione verticale.



(Questo prodotto può conservare il sapore del vino per circa 10 giorni. Tenere in luogo fresco.)

ABERTURA

1 Cortar e levantar a cápsula no topo da garrafa.

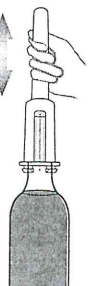


2 Introduzir a agulha até que esta atravesse a rolha de madeira. Fazer deslizar a tampa transparente sobre o gargalo da garrafa.

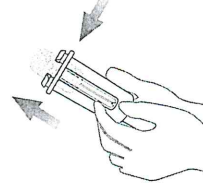


3 Segurar no tubo externo para bombear ar para a garrafa. Bombear de forma contínua até que a rolha deslize para fora da garrafa.

(Geralmente, 5 a 10 bombeamentos são suficientes.)

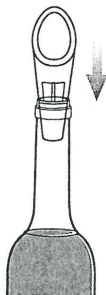


4 Faça deslizar a tampa transparente para separar a rolha da agulha.

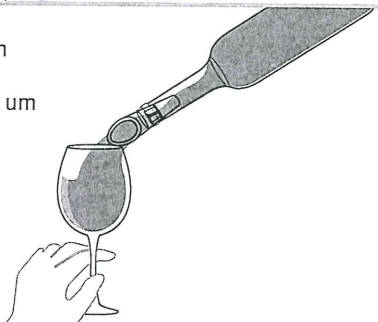


DEGUSTAÇÃO

1 Introduza o aerador na garrafa. Assegure-se de que está bem fixado.

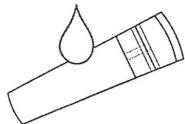


2 Despeje o vinho para um copo. O vinho é areado enquanto é despejado, para um sabor perfeito a cada copo.



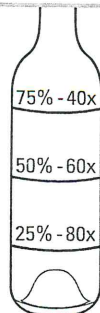
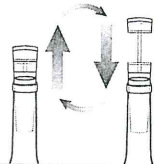
CONSERVAÇÃO

1 Lavar cuidadosamente a superfície da rolha com a aspiração de ar.

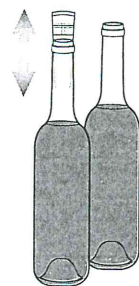


Atenção:
NÃO coloque a tampa na água.

2 Introduza a rolha utilizando a força adequada e bombeie o número necessário de vezes.



3 Guarde a garrafa na posição vertical.



(Este produto pode preservar o sabor do vinho durante 10 dias. Colocar em local fresco.)