

■ Dometic. The Satisfaction Network.

Success based on more than 80 years of experience

Noiseless refrigeration technology is the backbone of our position as the world's leading supplier of hotel miniBars. The 'secret' behind our success is a unique combination of specialist know-how, state-of-the-art technology, pioneering spirit, and innovative design.

Drawing on decades of experience and the continuous feedback from customers all over the world, we have led absorption miniBar technology to perfection. Today, more

than 80 years after the invention of the absorption technology, Dometic miniBars are still leading the way in terms of quality, technology and design. More than 4.5 million units have been sold so far – an unrivalled track record. The Satisfaction Network as it stands today covers almost 100 countries and provides personal customer support on all continents.



Some facts worth knowing about Dometic Hotel Systems

- More than 40 years of experience in the hotel industry
- More than 4.5 million miniBars installed worldwide
- Quality made in Europe
- All Dometic production sites certified to ISO 9001 and ISO 14001
- Global customer support: Dometic companies and business partners in 100 countries
- A comprehensive product range: miniBars for any room design, all kinds of guests, every demand and budget. Plus: hotel safes, professional wine storage cabinets and extended stay hotel equipment
- R&D, manufacturing, quality control, after-sales-service – all out of one hand

“We don’t sell just fridges. We sell added value.”

We see our role not in selling miniBars [and other hotel products] but in providing integrated solutions for professional and profitable in-room marketing. From choosing the right products to competent on-site advice and tailor-made financing solutions – we support investors and hotel managers all the way, in the effort that their investment becomes an immediate success. We can do this because we have everything in-house. Research and development, manufacturing, quality control, customer support – all essential work is performed by Dometic employees, and long-term business partners.



■ Leading in innovations

Dometic – the no.1 miniBar company ... and more

If you don't move forward, you'll fall behind. This applies to our business as well as to yours. Dometic, true to its heritage as the industry's leading innovator, continues to launch new products and design concepts to give your hotel a cutting edge over your competitors. Here is an overview of the most recent Dometic innovations:

- The first ZigBee based wireless automatic miniBar
- The only miniBar featuring Cooling Unit Control [CUC system] for absorption miniBars
- Certified lowest energy consumption for absorption miniBars
- iAudit and webREOS security systems for in-room safes
- Service wine cellar with several temperature zones

■ Dometic Hotel Systems –

Environmentally focused

Dometic miniBars use a natural refrigerant, a solution of water and ammonia. They work noiselessly, so they do not disturb your hotel guests. Made of CFC- and HCFC-free materials, they are unobjectionable even in terms of ozone depletion and global warming potential [ODP/GWP]. Featuring the patented Fuzzy Logic system, they have the certified lowest energy consumption of all absorption miniBars. Dometic miniBar factories are the only ones to have both ISO 9001 and ISO 14001 as well as the EU Eco Audit. Dometic has gone through an EMAS certification scheme and communicates environmental savings by the Dometic Environmental Product Declarations.

Naturally, environmental protection is not only the responsibility of the corporate management. All Dometic employees are committed to reducing the environmental impact

to a minimum – during production and all the way through to recycling. Together with another company Dometic has developed a unique recycling system for absorption miniBars, which is used worldwide.

All Dometic Hotel Systems products fulfil the European Union ROHS directive.

For more information, please visit our dedicated web pages at:
www.dometic.com/environment



■ Dometic HiPromatic miniBars

The wireless automatic profit centre

Light-years ahead: **Dometic HiPromatic miniBars** incorporate all the advantages of the well proven **HiPro technology** [see page 16] and take it into a new, fully automatic dimension.

The new **e-field sensing technology** automatically recognises when a guest takes a drink from the miniBar and transfers the information to the hotel's central computer. Data transmission is via the wireless, ZigBee-based **HiPromatic DOMESH network**. HiPromatic miniBars are the first to use the wireless **ZigBee standard**.

HiPromatic miniBars provide even more extras for enhanced profitability. The new ambient shelves for ambient temperature products like red wine and snacks combine the benefits of wireless data communication with those of the e-field sensing technology. They can flexibly be placed anywhere in the room, only an AC socket is needed. Yet another advantage, Dometic's automatic profit centre works with D-win software which is **Windows based**.

Automatic invoicing, efficient check-out, automatic inventory management ... HiPromatic gives you many competitive advantages. Available **for all miniBar classes - 30, 40 and 60 litres**.

■ Dometic Mesh Network [DOMESH]

Independent wireless data transfer. No cable-routing, easy plug-and-play installation using the latest ZigBee wireless communication protocol.

■ New e-field sensing technology

The revolutionary way to reliable and profitable miniBar operation.

■ User-friendly D-win software

Powerful and easy to use – with familiar Windows user interface. An excellent management tool for today's hotel user.

■ PDA for efficient refill operation

Streamlined refill and administration via hand-held unit. Ensures a paperless refill process and increases staff efficiency.

■ Wireless ambient shelves

Unlimited and flexible choice of location wherever you want for all ambient temperature products – no cables needed, only an AC outlet.

■ Proven HiPro technology

Perfect in every detail: well-thought-out functionality, progressive design, certified lowest energy consumption.

Dometic Mesh Network [DOMESH]: Independent wireless data transfer

Dometic is the only miniBar supplier to use the independent, wireless ZigBee standard for miniBar data transmission. Installing an automatic system is now as simple as setting up a traditional miniBar. Using the unique ZigBee-based HiPromatic DOMESH network, the hotel does not need to have an existing local wireless infrastructure. Installation is plug & play, without cables or wires, without disturbance of guests and hotel operation.

All HiPromatic miniBars communicate via the wireless mesh network [DOMESH]. The self-organising system with integrated learning mode allows each relevant information to find the shortest way from the miniBar to the server and back.

The new ambient shelves for products like red wine and snacks also work on a wireless basis. This means they can be placed anywhere in the room. Only an AC socket is needed.

Other communication methods, e.g. Twisted Pair, Ethernet and Co-axial are also available on request.

Profitable & user-friendly

Revolutionary e-field sensing technology

Unique to the miniBar market, the advanced e-field sensing system from Dometic reliably registers every product withdrawal. The maintenance-free sensing technology ensures efficient management of HiPromatic miniBars and ambient shelves.

Its sensor area consists of a foil with a perfectly flat surface and an electric field underneath. Whenever a guest takes out a drink from the miniBar, a special electronic circuit recognises a change of the electrical field strength. The change is then immediately reported to the hotel's central computer via the wireless DOMESH network.

Individual shelf configuration is another great advantage: The foil can be used in multiple ways, custom-tailored solutions for large-scale projects are easily designed and realised with little effort.

D-win software: easy to learn, easy to use

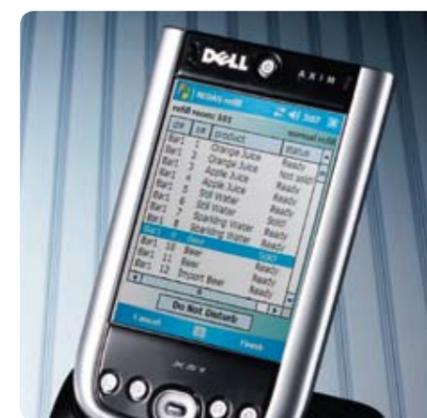
Simple, user-friendly and Windows based, D-win is an advanced and powerful management tool that guarantees quick and easy operation right from the start. It delivers all crucial reports, registers every withdrawal on the guest's bill, shows the respective guest status at the front desk, and checks the stock inventory. It also controls and monitors the miniBar operation, locks and unlocks the units and presets the cooling temperature individually for each miniBar. Any malfunction of a miniBar, [e.g. damage, maintenance needed, communication failure, or power failure] is reported automatically in real-time for proactive service. Moreover, the expiration date of products is closely monitored to avoid unnecessary loss. Private Guest Section programming enables the hotel to create tailor-made menus for their specific guests and subsequently target promotional activities to increase revenue.



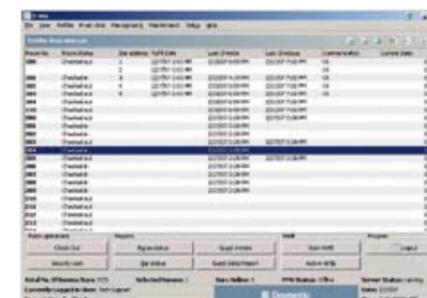
Wireless ambient shelves can be placed as required, only an AC socket is required. Available in two versions, for 8 or 10 items.



Easy to use with sophisticated technology behind: e-field sensing system for reliable miniBar sales registration



PDA with D-win software: data of consumed products are easily downloaded, refilling is done efficiently.



A real win right from the beginning: the **user-friendly D-win software**

HiPromatic 3000

Compact and automatic 30-litre-class miniBar

30-litre-class miniBar with space to store up to 28 products. The number of products can be extended with ambient shelves [available in two versions, for 8 or 10 items each].

The **standard configuration** with 16 sensors in the interior and room for 6 items in the door rack [or 12 with the optional two-rack version].



Standard configuration

Shelf/rack	Number of sensors	Number of products	Products specified
Fridge bottom	2 x 4	8	Long neck 0.33 l
Fridge top	2 x 4	8	Cans 0.33 l
Door top	1 x 6	6	Mini-bottles
Total		22	

Product height restrictions apply.

Also available with **flat inner door design** – a tailor-made solution for hotels with lower investment budgets.



Flat door configuration

Shelf/rack	Number of sensors	Number of products	Products specified
Fridge bottom	2 x 4	8	Long neck 0.33 l
Fridge top	2 x 4	8	Cans 0.33 l
Total		16	

Product height restrictions apply.

HiPromatic 3000

Capacity [litre class]	30
Dimensions [H x W x D mm]	527 x 388 x 418
Consumption [kWh / 24 h]	0.7
according to ISO 7371 at 25°C / 7°C	

Options

PDA • Flat door • Sliding hinge • Furniture lock
Choice of door decor panels • Ambient shelves
Two door racks

Built-in standard configuration



HiPromatic 4000

Optional free-standing automatic miniBar

The choice is yours: As standard configuration, this popular 40-litre miniBar has space for 20 bottles or cans plus 11 mini-bottles. The CanBox configuration will store 28 cans – plus up to 11 mini-bottles. For added capacity you can choose from the new range of ambient shelves.

Variable presentation: The HiPromatic 4000 **standard configuration** stores 31 products. Optional extra: back cover and feet for free-standing use.



Standard configuration

Shelf/rack	Number of sensors	Number of products	Products specified
Fridge bottom	2 x 4	8	Long neck 0.33 l
Fridge top	2 x 4	8	Cans 0.33 l
Door bottom	1 x 4	4	Long neck 0.33 l
Door top	5/6	11	Mini-bottles
Total		31	

Product height restrictions apply.

The **CanBox option** accommodates up to 28 cans plus 11 mini-bottles. For free-standing use, back cover and feet are available as optional extras.



CanBox configuration

Shelf/rack	Number of sensors	Number of products	Products specified
Fridge bottom	2 x 4	8	Cans 0.33 l
Fridge middle	2 x 4 *	4	Cans 0.33 l
Fridge top	2 x 4	8	Cans 0.33 l
Door bottom	1 x 4	4	Cans 0.33 l
Door middle	1 x 4	4	Cans 0.33 l
Door top	5/6	11	Mini-bottles
Total		39	

* Placed horizontally only

HiPromatic 4000

Capacity [litre class]	40
Dimensions [H x W x D mm]	559 x 405 x 452 [built-in version] 601 x 405 x 472 [free-standing version with back cover and 42 mm feet]
Consumption [kWh / 24 h]	0.8
according to ISO 7371 at 25°C / 7°C	

Options

PDA • Flat door • Sliding hinge • Furniture lock
Choice of door decor panels • Ambient shelves
Back cover and feet for free-standing option

For freestanding use a back cover and 42 mm feet are available as optional extras.



HiPromatic 6000

Spacious automatic 60-litre-class miniBar

This 60-litre-class miniBar gives lots of space to effectively present a comprehensive assortment – from 40 [standard configuration] up to 55 products [CanBox configuration]. For added capacity, it can be combined with our ambient shelf options.

Generous space inside: Dometic HiPromatic 6000, shown as **standard configuration**.



The versatile **CanBox option**: can be supplied with 55 or 30 sensors.



Standard configuration

Shelf/rack	Number of sensors	Number of products	Products specified
Fridge bottom	2 x 5	10	Long neck 0.33 l
Fridge top	2 x 5	10	Cans 0.33 l
Door bottom	1 x 5	5	Long neck 0.33 l
Door top	8/7	15	Mini-bottles
Total		40	

CanBox configuration

Shelf/rack	Number of sensors	Number of products	Products specified
Fridge bottom	2 x 5	10	Cans 0.33 l
Fridge middle	2 x 5	10	Cans 0.33 l
Fridge top	2 x 5	10	Cans 0.33 l
Door bottom	1 x 5	5	Cans 0.33 l
Door middle	1 x 5	5	Cans 0.33 l
Door top	8/7	15	Mini-bottles
Total		55	

HiPromatic 6000

Capacity [litres class]	60
Dimensions [H x W x D mm]	568 x 490 x 475
Consumption [kWh / 24 h]	0.9
according to ISO 7371 at 25°C / 7°C	

Options

PDA • Flat door • Sliding hinge • Furniture lock
Choice of door decor panels • Ambient shelves
30-sensor or 55-sensor CanBox configuration

Generous and aesthetically pleasing:
The HiPromatic 6000 as built-in standard version



Dometic miniBars

How to provide proper ventilation

Correct ventilation is essential for the proper cooling performance of a built-in miniBar.

During the cooling process heat is generated at the condenser fins on the backside of the unit, which must be dissipated to the outside with sufficient airflow.

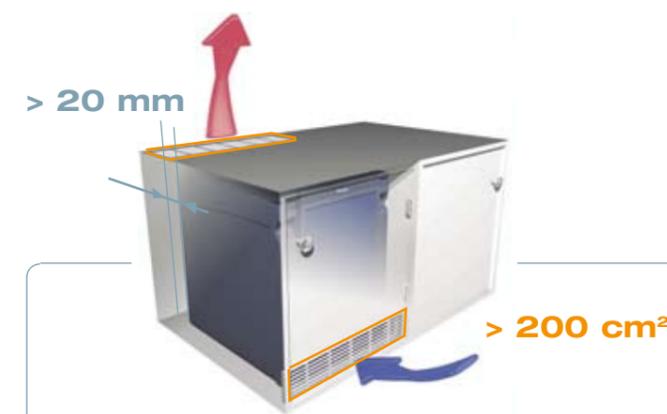
If there is not enough space for the air to leave, the cooling performance will drop down and the energy consumption will rise. Incorrect ventilation can also impair the miniBar's longevity.

To get the best performance the miniBar needs at least 200 cm² free air inlet and this space should be kept until the air outlet.

Behind the rear border part please leave minimum 20 mm distance to the furniture wall.



Sufficient ventilation can be accomplished even in furniture that reaches higher up. For cooling purposes, the air needs to flow freely around the cooling unit and exit unhindered at the top.



An air grille integrated in the furniture door ensures sufficient ventilation. Both miniBar and furniture door can be connected via a sliding hinge which opens furniture and miniBar door simultaneously.