



Bartini by Koha – Quick Start Manual

Smart. Stylish. Effortless.

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Welcome to Bartini

You're holding the future of cocktail culture. Bartini blends design and function to give you an effortless pour—whether you're hosting a party or elevating a quiet evening.



What's in the Box

- Bartini Cocktail Table
- 5× 1L Canisters with wooden lids
- 5× Food-grade steel straws
- Removable Tray with Holding Cups
- 1x2m Food grade tubing
- Power Cable
- Cleaning Kit
- User Manual



1. Setup & Power On

Step 1: Place Bartini

- Place on a flat, stable surface near a power outlet.
- Ensure space around the back for easy access.

Step 2: Connect Power

- Plug in the power cable at the back.
- Press the power button once (latching switch).
- LED indicator will light up and initialization takes ~5–8 seconds.

2. Insert Ingredients (Two Options)

Option A: Use Bartini Canisters

1. Remove wooden lids and fill with liquid (max 1L).
2. Insert steel straw into the center of each canister.

3. Place canisters on the tray into holding cups.

💡 Label your liquids (e.g., Gin, Tonic, Lime Syrup, Soda, Vermouth) for clarity.

Option B: Use Your Own Bottles (Direct Connect)

1. Slide out the canister tray.
2. Place bottles under the intake positions.
3. Insert steel straws directly into bottle mouths.
4. Ensure bottles are stable and straws fully submerged.

🔧 3. Connect the Inlet Straws

1. Connect each canister/bottle straw to its corresponding adapter hole.
2. Press firmly to secure.
3. To remove, hold the adapter edge and gently pull out.
4. Pro Tip: You can connect the Long tube provide to directly connect/dip to a liquid source (Tap/Aquaguard/5L container, etc.)

⚙️ 4. Set Your Liquids (Optional but Recommended)

Default Mode: Water

1. Place a glass on the wooden coaster.
2. Long press a canister button (C1–C5). Screen shows "Choose your drink".
3. Use Up/Down to select liquid type (e.g., carbonated, vodka, water). Press Dispense to confirm.
4. Select measurement volume (180–1000mL). Press Dispense to confirm.
5. Repeat for all canisters/bottles.

✅ Helps track quantity during parties and alerts low volume.

🍹 5. Make Your First Drink

1. Place a glass on the wooden coaster (essential).
2. Each input (C1–C5) dispenses 30mL.
3. Input sequence:

Example 1: C1 C1 + Dispense → 60mL from C1

Example 2: C1 C1 C2 C2 + Dispense → 60mL from C1 + 60mL from C2

📄 Save sequence: After entering it, press a Preset (before pressing Dispense). Refer Section 6.

⚙️ 6. Use Presets / Save Your Combination

1. Enter desired sequence (e.g., C1 C3 C5).
2. Press a Preset button (1–4) to save. Place a glass on the wooden coaster (essential).

To Use Preset: Press Preset X → Confirmation on screen → Press Dispense.

Long Press = Advanced Presets (5–8)

Button	Saves to
Short press Preset 1	Preset 1
Short press Preset 2	Preset 2
Short press Preset 3	Preset 3
Short press Preset 4	Preset 4
Long press Preset 1	Preset 5
Long press Preset 2	Preset 6
Long press Preset 3	Preset 7
Long press Preset 4	Preset 8

7. Cleaning & Maintenance

After Each Use:

1. Rinse straws under running water.
2. Wipe exterior with damp cloth.
3. Wash canisters, leave 60mL of water inside post-cleaning.
4. Place canisters back, reconnect straws.
5. Input: C1 C2 C3 C4 C5 → Save to Preset. Place a glass on the wooden coaster (essential).
6. Select preset → Press Dispense to flush.
7. Repeat 2–3 times.
8. Clean wooden lids with a damp cloth only.

Weekly:

- Wash canisters with warm soapy water
- Flush channels
- Use cleaning brushes
- Dust or wipe exterior & wood top

8. Bartender's Mode (Adjust Pour Volume)

1. Press Cancel + Dispense to enter
2. Select canister (C1–C5)
3. Use Up/Down to adjust volume
4. Range: –1000 to +2000

 Tip: Stick to same liquid type in a calibrated canister

 Quick Trick: Input same canister twice (C1 C1) to double volume if you in a party rush.

9. View Current Volume of Canisters

1. Long press Dispense
2. Use Up/Down to scroll volume

3. Accuracy depends on setting liquid type and volume

4. Press Cancel to exit

10. Tips & Warnings

- Always place glass before dispensing
- Use liquids only – no pulps or seeds
- Carbonated drinks may lose fizz
- Dilute viscous syrups if needed
- Clean straws to avoid clogging

Troubleshooting

Issue	Solution
No liquid dispensing	Check straw placement or liquid level
One channel not working	Clean straw thoroughly, flush with water
Uneven pouring	Calibrate that canister (see Bartender's Mode)
Stops or overpours	Reset: Power off → Power on
Any other issue	Contact Support

Enjoy the Experience

Your drinks, your way — minus the mess, effort, or guesswork.

Bartini isn't just a machine. It's your private bartender. 