

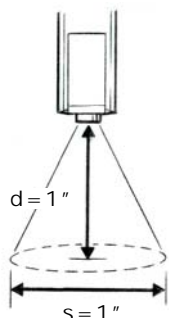
**IMPORTANT: Never submerge any part of the SnapShot in any liquid. This may cause permanent damage and will void the warranty.**

The SnapShot is an electronic device not made to withstand exposure to any liquid. Doing so can cause permanent damage and will void the warranty. If the SnapShot is dipped into liquid, stop using it immediately and let it dry out for at least 24 hours. In most cases, the SnapShot will function properly again.

### IR thermometers measure surface temperature, not internal temperature.

The Nuvo Vino SnapShot is a passive device that uses infrared technology to sense radiation to measure temperature. Therefore, it measures surface temperature of an object, not internal temperature. The most effective way to measure serving temperature is to measure the wine itself. It is also possible to measure the bottle or glass but the results are far less accurate. The temperature range is -27 - 230 F (-33 - 110 C).

### It is important to understand the field of view, or the distance:spot (d:s) ratio, to ensure accurate results.



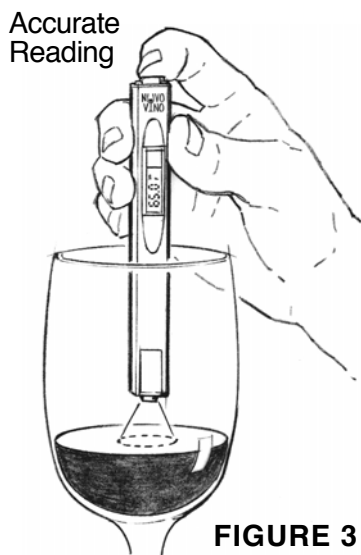
Refer to Figure 1 to understand the d:s ratio. The distance from the SnapShot to the surface will equal the diameter of the spot on the surface that is being measured. Be sure to point the SnapShot directly at the wine. See Figure 3. Otherwise, the d:s ratio will be interrupted by the wine glass. See Figure 2.

**FIGURE 1**



**FIGURE 2**

### Measure the wine itself for best results.



**FIGURE 3**

The most accurate results are obtained by measuring the surface of the wine itself. See Figure 3. Measuring the outside of the wine glass or bottle adds many variables, such as glass thickness, glass temperature, and the delta between wine temperature and ambient room temperature.

If a bottle has been sitting in a cellar at 55 degrees F and is taken out and is sitting in a room of 80 degrees F, then the bottle will become warmer faster than the wine inside the bottle. Or, if a bottle is being chilled on ice, it will become cooler faster than the wine inside it. It is recommended that you pour a small amount of wine into a glass and measure the wine itself.

However, if a bottle has been in a proper cellar for an extended period of time, it is possible to achieve fairly accurate results by measuring the outside of the bottle. But once the bottle changes environments, the results cannot be trusted unless the temperature of the wine itself is taken.

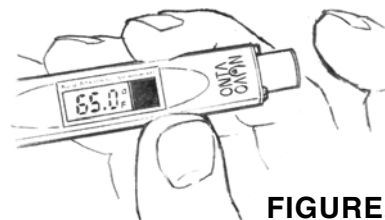
**Hold the SnapShot vertically in your fingertips, 1 - 2 inches from the wine surface, hold the activation button for at least two seconds, release and view the temperature. See Figure 3.**



**FIGURE 3**

This will ensure that only the wine temperature is being taken, with no interference from the glass. Note that when the activation button is depressed, the SnapShot is taking temperature continuously. Once the button is released, the readout shows the last temperature taken. The reading will show for 15 seconds. See Figure 4.

This hand position allows for a good grip on the SnapShot and allows you to get the sensor close to the surface for measurement. Of course, never get it wet!

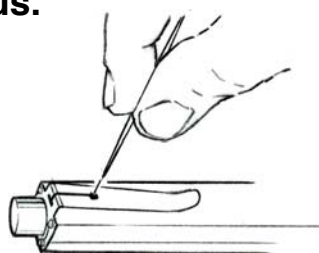


**FIGURE 4**

**If desired, switch between Fahrenheit and Celsius.**

Activate the SnapShot so that the power is on. Then use a toothpick or paper clip to poke through the hole on the pocket clip until you feel a button click. See Figure 5.

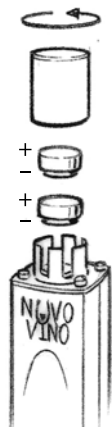
This action will toggle between Fahrenheit and Celsius.



**FIGURE 5**

**If the battery icon flashes in the LCD, then the batteries are low and should be replaced.**

Confirm the unit power is off. If the display is blank, the unit is off. Unscrew the activation button in a counter-clockwise direction and replace the two LR41 1.5v cell batteries with positives facing up. See Figure 6.



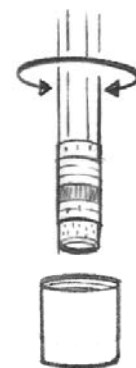
**FIGURE 6**



**FIGURE 7**

Be sure to hold the batteries on the sides so that no finger oil gets on the contact surfaces of the batteries. See Figure 7. Then tighten the activation button clockwise until snug. Do not over-tighten. Always replace both batteries at the same time. Dispose of used batteries properly and keep away from children.

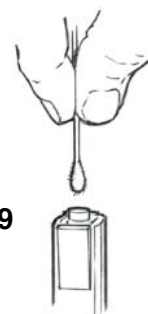
Also, periodically remove the activation button and clean the inside of the button with a pencil eraser as shown in Figure 8. This will keep the battery contacts free of corrosion.



**FIGURE 8**

**A dirty sensor serves little purpose. An unprotected sensor is nothing more than a lint collector.**

That is why we created our patent pending retractable sensor that stays well protected to maintain accurate readings. Two doors automatically open with each measurement. It helps the sensor stay clear of dust, lint and scratches. If the sensor becomes dirty, no matter how unlikely, it is important to clean it gently with a cotton swab as shown in Figure 9.



**FIGURE 9**

**Now you're ready to unleash the potential of every bottle!**