

**airtender**

**BARWARE  
2025**

A woman with blonde hair is holding a martini glass filled with a dark cocktail topped with a thick layer of foam. She is looking towards the camera with a slight smile. The background is blurred, showing a blue wall and a white shirt with some text.

**Wine  
&  
Cocktails.  
You like?**



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# Sustainability x Innovation

Airtender makes a sustainable impact with innovative air pressure technology that improves the taste of food and drinks and reduces waste. Scaling this around the world was, is, and remains our objective.

The Airtender assortment is divided into two main categories: "Barware & Kitchenware". Within the Barware category we primarily focus on improving the drinking experience and preventing waste.

## **WINE & COCKTAILS. YOU LIKE?**

At Airtender we love wine & cocktails. We develop revolutionary barware tools which enhance the taste and freshness of drinks. Did you know that it takes 1.000 glasses of water to make 1 glass of wine? Unfortunately, not so sustainable. That is why we find it important to offer you solutions so you can enjoy the maximum taste of every single drop.

## **FROM HOLLAND WITH CARE FOR PEOPLE & PLANET**

Airtender took up the challenge to provide the world with sustainable and innovative housewares alternatives. Equally important is how we do this; we design and develop our products in the Netherlands. Our climate-friendly manufacturers are preferably close to home. And we assemble and package our products at social workshops.

Enjoy.

Dalibor Borjanin  
Founder Airtender  
Brand & Innovation Director



**FROM HOLLAND**  
WITH CARE FOR PEOPLE & PLANET

# From page to page



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Next-generation vacuum wine preserving with the Airtender vacuum pump and Nanostopper. Leak-proof horizontal storage that keeps wine fresh up to 5x longer

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Experience unprecedented flavour and aroma with the Airtender wine aerators. Unlock the taste of wine by the glass and by the bottle

## 9 COMBINATION SETS



All-in-one sets for the true wine enthusiast. Serve wine by the glass, aerate it to perfection and keep opened bottles safely stored under vacuum

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Quick & Easy premium cocktails at home or in hospitality. Prepared in the glass or with a classic cocktail shaker

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Our electric hand pump for faster results and more convenience

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An overview of the Airtender Manual and Electric vacuum pump options

# Vacuum & Air Pumps

VACUUM & AIR PUMPS

Air is essential for the development and preservation of flavours, whether it's adding air to enhance wine and create cocktails, or removing it to keep food and drinks fresh.

Airtender offers a complete range of air & vacuum pumps to control air. The manual pumps are a simple, but effective option. Extra convenience for larger containers or more frequent use is brought by the electric hand pumps.

VACUUM & AIR PUMPS  
MANUAL



VACUUM PUMPS  
ELECTRIC



# Vacuum Pumps

## Manual & Electric

Airtender storage products can be used with manual and electric vacuum pumps. The manual pumps are slightly more accessible, while the electric pumps offer speed and convenience for larger jars and more frequent use.

For each type of lid, the compatibility with vacuum pumps and sets is listed on the corresponding page.



**MANUAL VACUUM PUMP**  
HP0000

Vacuum Pump x1



**ELECTRIC FOOD & WINE SAVER**  
AT9420

Electric Vacuum Pump x1  
Nanostopper x1



**VACUUM INDICATOR**

Start pumping to create vacuum and you will hear a "click" sound when you can stop



**FOR JARS & BOTTLES**

Vacuum seal jars with Airtender lids as well as wine bottles by using the Nanostopper



**ONE-TOUCH AUTO STOP**

Place the pump and press the button once to start. The pump will automatically stop when ready



**USB RECHARGEABLE**

Use the supplied cable to charge the pump with any compatible 5V charger

# Vacuum Wine Savers



CLICK OR SCAN FOR VIDEO

When it comes to preserving wine, air is the nr. 1 enemy. The oxygen in the air reacts with wine, which leads to loss of flavour, colour and aroma. This process is called oxidation and it can be prevented... with vacuum.

The next-generation wine savers from Airtender extract air from an opened bottle, removing the oxygen inside. The science is simple: no oxygen = no oxidation. So, by creating a vacuum inside the bottle, you will keep wine fresh and full of flavour up to 5x longer.

Airtender wine savers are the only vacuum preserving systems *truly* compatible with screw cap bottles, for 100% leak-proof horizontal storage. And the only ones with vacuum indicators in the pump as well as the vacuum stopper.



### SPECIALIZED FOR SCREW CAPS

The Nanostopper is the only vacuum wine stopper that is truly compatible with screw cap bottles



### LEAK-FREE HORIZONTAL STORAGE

Screw the cap back onto the vacuum sealed bottle and it can safely be stored in your rack, fridge, or climate cabinet



### VACUUM INDICATORS IN PUMP & STOPPER

The only system with two vacuum indicators: the pump "clicks" when you can stop pumping, while the stopper shows you the vacuum.

"CLICK"



**ELECTRIC FOOD&WINE SAVER**  
AT9420

# Vacuum Wine Saver Sets

Airtender Vacuum Wine Saver Sets are available in blister packs and Kraft gift boxes.

The blister packs are made from FSC cardboard and recycled PET and are available in optional 6-unit display boxes.

The gift boxes are made from FSC Kraft board.



**WINE VACUUM BLISTER PACK**  
AT9431

Vacuum Pump x1  
Vacuum Stopper x3



**EXTRA STOPPERS BLISTER PACK**  
AT9430

Vacuum Stopper x6



**WINE VACUUM GIFT BOX**  
AT9433

Vacuum Pump x1  
Vacuum Stopper x6  
Storage Clip x1



**EXTRA STOPPERS GIFT BOX**  
AT9435

Vacuum Stopper x12  
Storage Clip x2



**ELECTRIC FOOD & WINE SAVER**  
AT9420

# Wine Aerators



CLICK  
OR SCAN  
FOR VIDEO

Airtender has revolutionized wine aeration. By infusing millions of air bubbles directly into the wine, our aerators instantly develop wine to perfection. Experience fuller, richer taste that no other aerating tool will provide.

Adding air reduces unwanted elements like sulfites, softens tannins, and unlocks the taste of wine. Traditionally, this is done with large glass carafes that are slow, clumsy, fragile and difficult to clean. Others use pour-through aerators that don't do much and provide no control.

The revolutionary wine aerators from Airtender will let you instantly aerate wine to perfection by the glass, or even aerate entire bottles in under 60 seconds.



## INSTANT OXYGEN INFUSION

The stainless steel aerators and diffusers split air into millions of bubbles that are instantly absorbed by the wine



## FAST & EASY TO USE

Unlike other aerators, the Airtender aerators are instantly effective and simple to use by the glass or bottle



## QUICK & EASY TO CLEAN

Other aerators like carafes are clumsy, fragile and impossible to clean. Airtender aerators can be cleaned within seconds



# Wine Aerator Sets

Airtender Wine Aerator Sets are available in blister packs and Kraft gift boxes.

The blister packs are made from FSC cardboard and recycled PET and are available in optional 6-unit display boxes.

The gift boxes are made from FSC Kraft board.

The Wine Aerator PRO is packed in an impressive giftbox.



**WINE AERATOR  
BLISTER PACK**  
AT9440

Air Pump x1  
Aerator x1



**WINE AERATOR  
GIFT BOX**  
AT9442

Air Pump x1  
Aerator x1



**WINE AERATOR  
PRO**  
AT9450

Air Pump x1  
Aerator XL x1  
Vortex Aerator x1

# Wine Aerator PRO



CLICK OR SCAN FOR VIDEO

Forget about clumsy and fragile wine carafes, or ineffective pour-through aerators. The Wine Aerator PRO will develop your wine to peak flavour and aroma in just 60 seconds - and will give you a show in the process.

Developed with wine experts and hospitality professionals, the Wine Aerator PRO combines two aeration techniques to consistently aerate an entire bottle to perfect taste.

Simply place the Vortex aerator on the bottle, insert the stainless steel aerator and diffuser, pump 10-15 times and let the air do the work. The result is a wine with fully unlocked flavour and aroma. Extremely giftable, in a box that will impress just as much as the aerator itself.



### DOUBLE ACTION AERATOR

The stainless steel diffuser injects millions of micro-bubbles directly into the wine



Excess wine is infused in the Vortex aerator when it flows back into the bottle



### AERATE YOUR BOTTLE IN 60 SECONDS

The Wine Aerator PRO will aerate an entire bottle of wine in just 60 seconds



### WINE AERATOR PRO AT9450

- Air Pump x1
- Aerator XL x1
- Vortex Aerator x1

# Wine Saver & Aerator

## Combination Sets

Airtender Wine Saver & Aerator Sets provide the complete experience for any wine lover.

Sets are available in blister packs and Kraft gift boxes.

The blister packs are made from FSC cardboard and recycled PET and are available in optional 6-unit display boxes.

The gift boxes are made from FSC Kraft board.



### WINE LOVERS BLISTER PACK

AT9441

Vacuum Pump x1  
Vacuum Stopper x3  
Air Pump x1  
Aerator x1



### WINE LOVERS GIFT BOX

AT9443

Vacuum Pump x1  
Vacuum Stopper x6  
Storage Clip x1  
Air Pump x1  
Aerator x1



### AIR & VACUUM GIFT BOX

AT9444

Vacuum Pump x1  
Vacuum Stopper x6  
Storage Clip x1  
Lid Punch x1  
Air Pump x1  
Aerator x1

# Cocktail Tools

With Airtender cocktail tools, anyone can mix premium cocktails in seconds at home or in hospitality. Simple use the power of air to mix, foam and create intense flavour.

The Airtender cocktail aerators provide quick & easy solutions for single cocktails or large numbers. What they all have in common is the magical effect of air. Using just the air pump and aerator, you can mix and foam a cocktail directly in the glass. No shaker required.

Do you prefer a traditional cocktail shaker technique? The aerator combined with the shaker will cut shake time to just 5-10 seconds, by using air to create generous amounts of rich foam in the shaker.



#### QUICK & EASY MIXING & FOAMING

Create premium cocktails with rich foam in just seconds using the stainless steel aerator



#### MORE FOAM MORE FLAVOUR

Use the traditional tin-on-tin shaker for just 10 seconds, create rich foam by adding air and pour through the strainer to serve



#### OR MIX WITHOUT SHAKING

Create cocktails directly in the glass by mixing and foaming at the same time with the Airtender Aerator

CLICK  
OR SCAN  
FOR VIDEO



COCKTAIL SHAKER  
PRO  
AT9460

# Cocktail Tool Sets

Airtender cocktail tools are currently available as single cocktail aerator and the Cocktail Shaker Pro set.

Additionally, be sure to check out the Airtender Electric PRO for Cocktails.



**COCKTAIL AERATOR**  
AT9445

- Air Pump x1
- Aerator x1

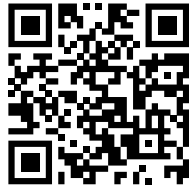


**COCKTAIL SHAKER PRO**  
AT9460

- Air Pump x1
- Aerator x1
- Tin-on-Tin Boston Shaker x1
- Strainer x1
- Jigger x1



# Cocktail Shaker PRO



CLICK OR SCAN FOR VIDEO

Classic cocktail shaking with an upgrade: the Airtender Aerator will mix and foam your premium cocktails quick & easy. Cut down on your serving time while respecting craft, tradition and showmanship.

The rattle of ice cubes in a shaker is the tell-tale sign of cocktails being crafted. With the Airtender Cocktail Shaker PRO, anyone can serve premium cocktails the traditional way, at home or in hospitality. But faster and without effort.

Briefly shake the ingredients with ice in the classic tin-on-tin shaker, then aerate the mixture to create a generous amount of intensely flavoured foam. Strain into a glass and your cocktail is ready in seconds.



**SHAKE FOR 10 SECONDS**

Drastically cut down on the shaking time. 10 seconds is enough. And there is no need to "dry" shake!



**PUMP AIR FOR EXTRA FOAM**

Pump air into the mixture to finalize mixing, boost flavour and create an incredible amount of foam



**SERVE PREMIUM COCKTAILS IN SECONDS**

Serve through a strainer and your premium foamed cocktail is ready to serve in seconds



**COCKTAIL SHAKER PRO**

AT9460

- Air Pump x1
- Aerator x1
- Tin-on-Tin Boston Shaker x1
- Jigger x1
- Strainer x1

# Airtender Electric

**The convenience of hand-held air & vacuum pumps, with the speed of electric power and one-touch operation.**

While the Airtender manual vacuum & air pumps are the most accessible pumps in the range, just a small step up are the electric versions.

The Electric Food & Wine Saver is compatible with all Airtender vacuum kitchenware and barware, so it will work with the Nanostopper and all vacuum lids to keep food and wine fresh and full of flavour.

The Electric Aerator will aerate by the glass and mix premium cocktails in the glass.

**CLICK  
OR SCAN  
FOR VIDEO**



**ONE TOUCH  
OPERATION**

Start and stop the air and vacuum pumps by pressing a single button



**USB  
RECHARGEABLE**

Use any compatible 5V charger to keep your electric pumps powered and ready to vacuum seal or aerate



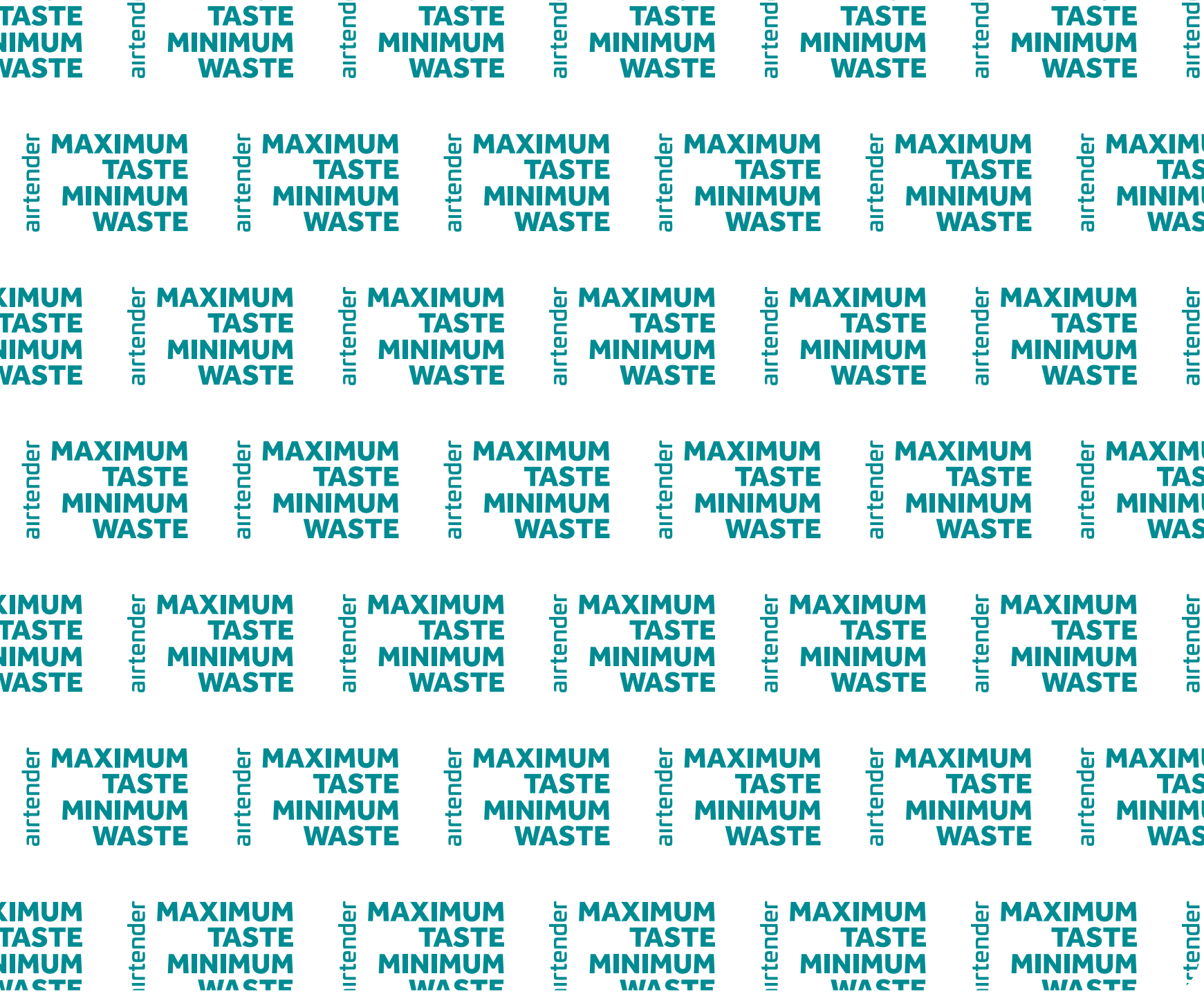
**AUTO-STOP  
VACUUM**

The Electric Food&Wine Saver will automatically stop when the appropriate vacuum level has been reached

**ELECTRIC  
FOOD&WINE SAVER**  
AT9420

Electric Vacuum Pump x1  
Nanstopper x1





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