

enomatic™

wine serving systems

Elite















elite

enomatic®
wine serving systems

new
2009

enoline



enoline 4
TEMP CONTR



enoline 8
TEMP CONTR

THE ENOLINE ELITE, IS THE NEW GENERATION OF ENOMATIC WINE SERVING SYSTEMS WITH IMPROVED TECHNOLOGY AND MONITORING CAPABILITIES, ADVANCED PRESERVATION AND REFRIGERATION, PRECISE PORTION CONTROLLED SERVINGS, COMPACT AND VERSATILE DESIGN, WITH CUSTOMIZABLE OPTIONS AND DIFFERENT COLOURS. AIMED TO PROVIDE A NEW INTERACTIVE WINE SERVICE EXPERIENCE, THE ELITE IS THE PERFECT FIT FOR ANY CONTEMPORARY WINE HOSPITALITY ENVIRONMENT.

MAIN FEATURES

- Available models: enoline 4 bottle temperature controlled and enoline 4+4 bottle temperature control: 8 bottles in two different climate zones or 8 bottles at single temperature.

- Dimensions (LxHxD):
enoline 4 - 632 x 670 x 302 mm (20.9"x 26.4"x11.9");
enoline 8 (4+4 bottles) - 972 x 670 x 302 mm (38.3"x26.4"x11.9").

- Colors and finishings: In addition to the classic stainless steel finish, it is possible to choose among the following colors: elegant black, pearl white, stone grey, retro cream, and india brown. Pistons and handles also available in golden finish.

- Cooling system: a modern Peltier (Gas Free) cell cooling system, that is environmentally friendly, is used in the new Elite series. All the dispensers are climate controlled with an adjustable temperature from 8 to 18 °C (45 to 65° F). The 8 bottles dispenser has a double cooling system (4+4 bottles) so that it can store both red and white wines or 8 bottles of red or white.

- Refrigeration condense drainage: not required. Self contained refrigeration.

- Servings: 1 or 3 servings with touch screen key display.

- System activation: with or without wine cards.

- Wine card: chip card and RFID system.

- Lighting: double LED lit that indicates the dispenser efficiency

level. Lighting changes the intensity according to different functions.

- Environment control: a junction box performs a check on all external environment conditions (temperature, pressure, humidity) in order to auto-adjust the dispenser's efficiency. This guarantees increased precision of servings and better functionality of the refrigeration system.

- Nitrogen / Argon leak control: a designated pressure control system highlights any gas leak directly on the display.

- Display: each position has an LCD graphic touch screen interactive display to monitor the dispenser's functions. A central LCD graphic screen supplies general information.

- Bottles lifting system: electrical pistons that avoid using gas for bottle activation. Self-centering bottle placement system.

- Voltage: every dispenser can operate at either 110 or 220 V.

- Materials: stainless steel with black polyurethane lid.

- Positioning: can be lined up on both sides, 10 cm (2" inches) at rear needed, support furniture needed.

- Modules interfacing: rs 485 daisy chain (LAN convertor option TCP/IP).

- Certifications: UL-CSA (North America and Canada), CE (Europe), IEC (Korea) e NSF (International).

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