

HOW TO CALIBRATE A CLASSIC DISPENSER IN WINECARD MODE

*You must calibrate each station prior to use to ensure proper volume on each pour size selected.

You will need the following Items:

- 100 ml or larger Graduated Cylinder
 - Argon or N2 Gas Tank/Generator
 - 1x Bottle of Wine
 - Classic Series Enomatic Dispenser (WINECARD MODE ONLY)
- Open the gas tank valve and check the tank pressure. Open the regulator levers to allow the gas to enter the dispenser. *(Nitrogen generator use. Turn on and allow the unit to fully cycle).*
 - Turn on your CLASSIC unit and allow the chamber time to cool (refrigerated models only).
 - Calibration must be executed using wine only*

- Insert the Technical Card in the card reader and engage a bottle of wine in first position. Leave the technical card inserted for the entire operation.
- Press AT THE SAME TIME the lateral buttons (1 + 3) of the board (301L) for 5 seconds to enter the calibration mode. (see picture below regarding the board 301L).

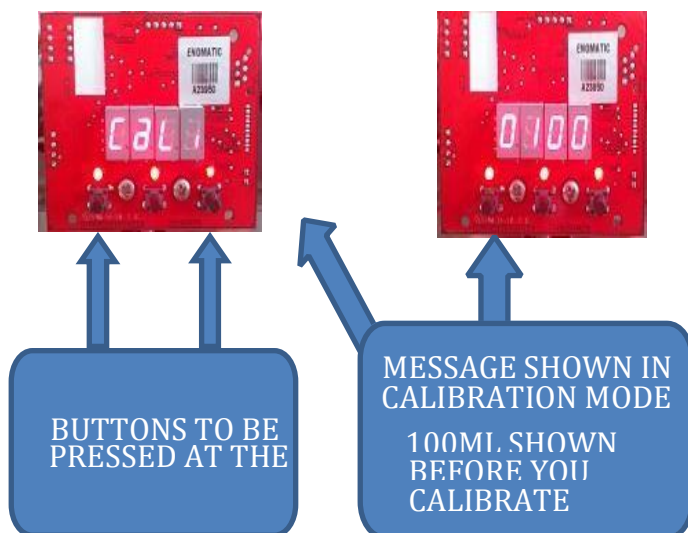
- By pressing the left buttons (to decrease) and right button (to increase), adjust the value to the real quantity of wine you actually received.

FOR EXAMPLE: *if you receive 105ml of wine you have to increase with the right button until 105 is seen on the display.*

- After the adjustment of the value, perform a second pour by pressing the middle button (2) and verify the quantity of wine as the correct (100ml) pour.
- To confirm the calibration, extract the Technical Card from the reader.

Perform the calibration with the same sequence for each bottle station.

NOTE FOR CLASSIC SERIES 1 USERS WHO HAVE UPDATED THEIR UNITS TO CLASSIC SERIES LIGHT: You must enter the amount desired and NOT the actual amount poured.
FOR EXAMPLE: *if you receive 105ml of wine you have to decrease with the left button until 95 is shown on the display. 2nd pour should decrease actual received pour size to 100ml.*



enomatic srl

Via di Meleto, 1/int.19 - I/50027 Strada in Chianti (FI) - tel (+39) 055 8547272 - fax (+39) 055 8547488
CAP. SOC. € 111.111,00 i.v. - P.IVA / CF / REG. IMPRESA: FI 01066310523 - info@enomatic.it - www.enomatic.it

- Press the middle button (2) and wine will begin to pour. Check quantity poured in a graduated cylinder to verify.(100ml)

**by executing the calibration with any liquid other than wine, it must be considered that the volumes poured could be varied when using a bottle of wine, which has a different density. The "perfect" calibration should be executed with the style of wine that is going to be engaged; Moreover, the calibration should be executed with the wine already at the desired pouring temperature. (Example: 18°C or 64°F for red wines and 7°C or 45°F for white wines).*