HOW TO CALIBRATE YOUR ELITE ENOMATIC DISPENSER

*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   □ 1x Bottle of Wine
□ Argon or N2 Gas Tank/Generator   □ ELITE Series Enomatic Dispenser

- BEFORE YOU BEGIN.
    - Connect the Gas supply to the dispenser. 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 ELITE unit and allow the chamber time to cool.
    - Calibration must be executed using wine only*

1. INSERT Technical Card.
2. Insert a Bottle of Wine and Select MOVE bottle to engage.
3. Select Maintenance.
4. Select Calibrate.

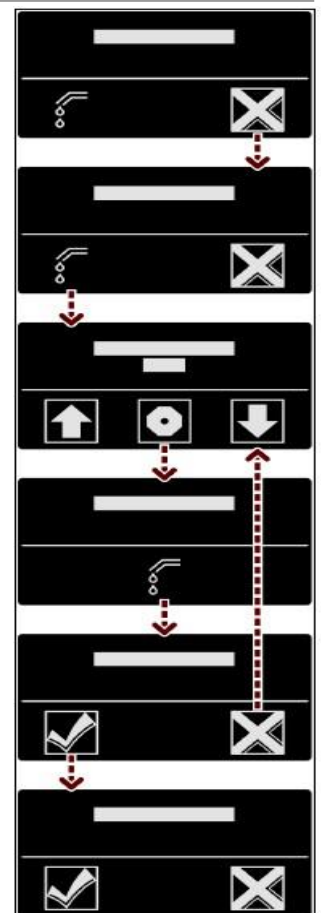| |
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| 5. The first menu with the Pour Icon on the left and X on the right will purge the system of any air trapped in the dispenser. Select the X if you wish to skip this step.

Place the Graduated Cylinder under the pouring spout BEFORE you Select the Spout Pour Icon to purge the system and pour a small amount of wine. Empty the Cylinder. |
| 6. Place the empty Cylinder under the pouring spout. Select the Pour Icon to dispense 100ml of wine. |
| 7. If the actual amount poured in the cylinder is 100ml, Select the Check Mark Icon to approve the calibration. |
| 8. If the actual amount poured in the cylinder does not equal 100ml, enter the amount poured. FOR EXAMPLE: *If you receive 105ml of wine, you will increase with the right up arrow button until 105 is seen on the display. If you receive 95ml of wine, you will decrease with the left down arrow button until 95 is seen on the display.*

9. Empty the Cylinder and place under the pour spout. Perform a second Pour using the pour icon until you reach 100 ml.

10. Confirm the settings using the Center Data Icon. |

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).