enomatic®
wine serving systems

User Guide: Quick Start

⬤ New bottle loading

1: **Insert & leave** the **TECHNICAL card** in the reader.

2. Select **Change Bottle** from the menu.

(The lifter will go down)

3: Insert the **bottle straw.** Push straight up until firmly in place.

4: Insert the **bottle straw** inside the new bottle and place bottle on the lifter. Select **Change Bottle**

(The bottle will raise and seal against tap)
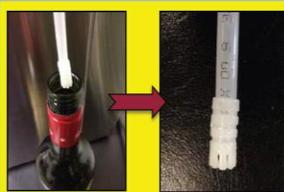
⚠ **The filter sits at the bottom of the bottle.**

⚠ **Ensure the foil is removed correctly**

*If sealed properly, Menu will read **Bottle Present.***

⚠ **If the screen shows "Gas Pressure Leak", repeat step 4 and reposition the bottle !**

*If **not** sealed properly, Menu will read **Gas Pressure Leak.***

Set Pour Volumes

1: **Insert & leave the** **TECHNICAL** **card in the reader**
2: Select **VOLUMES** from the menu.
3: Enter the mls desired for each pour size.
4: Enter the Bottle Size (750ml, 375ml)
5: Remove the TECHNICAL card from the reader.

Dispense Wine

1: **Insert the pouring card** in the reader and leave it in place.

A Box will appear around each Glass Icon.

2: **Press and Hold One** of the three Glass icons to begin dispensing, then release once pour has begun.
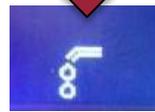
This icon appears during dispensing process. Leave Glass below spout until the Glass icons reappear.

Enable/Disable the Dispenser (unattended/overnight)

1: **Insert the TECHNICAL card** in the reader.

2: Scroll Menu using
Select **Service** and confirm
Choose **Disable**

All the lights will turn off and screens will be disabled. (Note: The refrigeration and wine preservation will remain operational). To re-activate the dispenser, repeat step 1 and 2 Select **Enable.**

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enomatic®
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- Italian wine serving system used by hotels, bars and restaurants to dispense wine-by-the-glass

- Allowing 8 wines to be preserved and sampled

- 30+ day preservation after opening bottle (uses inert gas) including sparkling in select locations.

- Electronic pouring control for perfectly measured serving size

- Refrigerated to accommodate both reds and whites at optimal temperature

- Clean and safe way to store and handle our wines.