



## ENOMATIC SMART SERIES BUTTON OPERATIONS

UNIT OPERATIONS: TAP BUTTON(S) FOR UNIT OPERATIONS

LOWER bottle lifter: 1-3-1

RAISE bottle lifter: 2 HOLD FOR 3 SECONDS

Pour Wine:

Place glass under serving spout. HOLD BUTTON until pour begins. Allow 3-5 seconds after pour completes before removing glass.

Set Temperature:

When you turn on the dispenser, you must select F (Fahrenheit) or C (Celsius) using the Arrows to select and the Square Button  to Confirm.

Press and HOLD Square Button  for 5 Seconds to turn the compressor on/off.

To set Temperature, press and HOLD Square Button  until you see a blinking double hyphen --.

Raise or lower temperature using the Arrow up or down. Press Square Button  to Confirm.

Refrigerated Smart 45-64° F (8-18°C) SUPERCOOL Smart 32-64°F (0-18°C)

H and C refer to the ambient room temperature surrounding your Smart Unit.

Set H for Warmer Environments increasing the compressor run time and max cooling performance.

Set C for Cooler Environments decreasing the compressor run time and increasing unit efficiency.

SMART Calibration:

SET Pours ALL bottle stations: 2-3-2

SET Pours EACH bottle station\*: 1-2-1

\*ABP RECOMMENDS CALIBRATING EACH BOTTLE STATION TO SET EXACT POUR SIZE. Please use a graduated cylinder and the liquid you intend to preserve (wine or liquor...no water) to calibrate any Enomatic dispenser.

Unsure of which size pours to set? ABP recommends the following for 750ML Wine bottles:

37ML, 75ML, and 150ML

Roughly 1.25 ounces, 2.5 ounces, and 5 ounces