

enoliving



Enoliving room temperature

User's Manual
Translation of the original instructions
UM.40_2013 Rev. 01 – July 2013

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WARNING

Should warranty terms be applied, please return the product, included original packing, all accessories and documentation (i.e. user's manual).

ATTENZIONE

Nei casi in cui l'applicazione della garanzia preveda la restituzione del prodotto, il bene dovrà essere restituito dal cliente nella confezione originale, completa di tutte le sue parti (compresi imballo, eventuale documentazione ed accessori: manuale di istruzioni)



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1. Warnings

Before operating the Enomatic Wine Serving System, carefully read the instructions contained in this Operating Manual and all other documentation you received.

1. During operation it is essential to pay attention to these safety requirements to avoid the risk of fire, electric shocks or other incidents.
2. Do not immerse the electrical cord, plugs or the Enomatic model in water or any other liquid.
3. This appliance can be used and cleaned by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should be supervised to ensure that they do not play with the appliance.
4. Children shall not play with the appliance.
5. Always unplug the Enomatic model from the electrical socket before carrying out extraordinary maintenance operations.
6. In case of appliance moving, don't lift it up or move it with bottles engaged.
7. Check the electrical components before using the appliance- in case of any damage please call Enomatic
8. Do not use electrical appliances inside the food storage compartments unless recommended by the manufacturer.
9. For any repairs contact only Service Centres authorised by the manufacturer or supplier and insist to get only original spare parts. Failure to comply with the above may harm persons, damage property and will invalidate the Warranty.
10. Do not operate the Enomatic Wine Serving System outdoors.

11. Avoid the electrical cord hanging down the supporting surface (table, counter, etc.) and from coming into contact with hot surfaces. Do not place the Enomatic model on top of its electrical cord. Never connect a damaged cord, but ask your local distributor for a spare part. Use original spare parts only.
12. Keep the Enomatic Wine Serving System far away from heat sources.
13. Avoid that the electrical cord remains dangling or in contact with heat sources. Avoid the appliance positioning on its own electrical cord.
14. Before plugging the Enomatic model into the electrical socket, check that the main switch "General" is set to "0" (off) mode.
15. Before supplying the Enomatic model, check the voltage indicated on the Data Label, it has to correspond to your country's standard voltage supply value. You may require an adapter to plug the cable into your electrical socket.
16. Do not clean with corrosive detergents or scraping tools. Use only a soft and non-abrasive damp cloth.

2. Introduction



This Operating Manual is an integral part of the Enomatic Wine Serving System, therefore we recommend you to keep it available for future references.

Before proceeding to install and operate your Enomatic Wine Serving System, please read carefully the instructions contained in this Operating Manual. They provide important information on safety during installation, duty and maintenance. The manufacturer will not be liable in any way for any damage that may be caused by unsuitable or unreasonable use and incorrect interpretation of the safety rules and installation instructions.

3. Model Identification

Every Enomatic model is identified with a unique serial number printed on a Data Label.

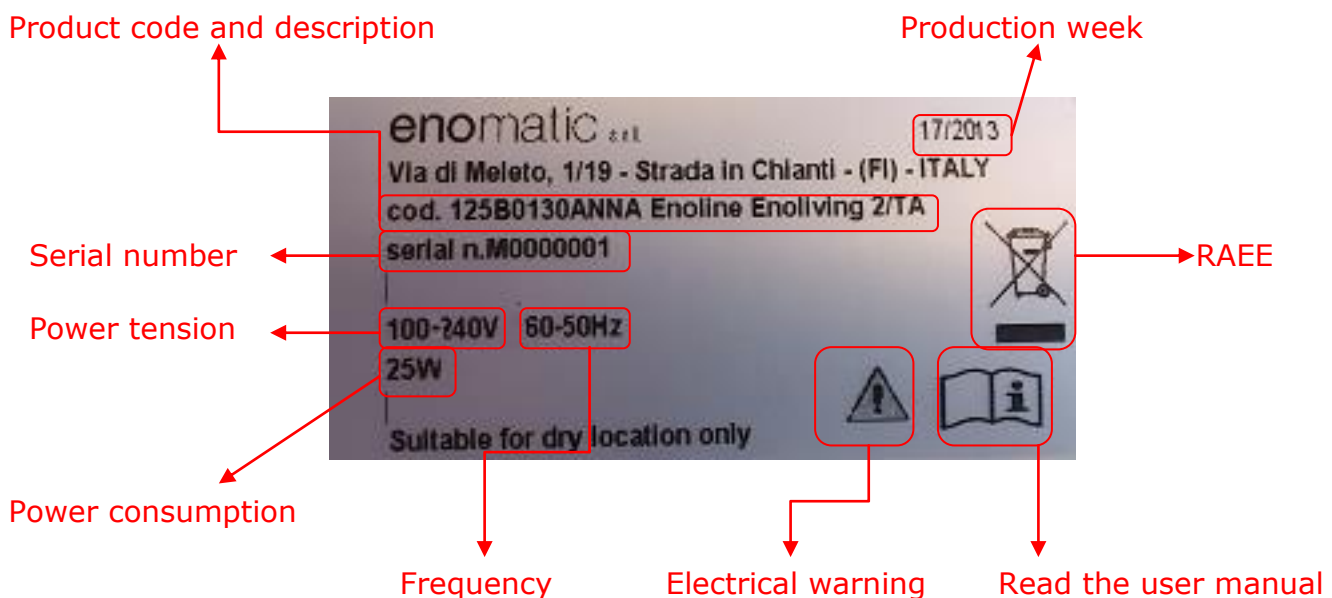
There is one Data Labels on the machine: is placed on the rear panel.

The Data Label is the only means of identification authorised by the manufacturer and it contains all the data needed by the manufacturer to provide prompt and clear information concerning any technical aspects and to facilitate the replacement of parts.



AVOID DAMAGE OR REMOVAL OF THE DATA LABEL

Example :





Example of a label for US and Canada market.



Example of a label for Mexican market.

4. Transportation and storage



Because of the weight and size of the Enomatic models be careful for transportation.

To avoid damages on the Enomatic model, it is necessary to take big care during loading and unloading operations. It is necessary to lift according to the symbol found on the cardboard package. It is important that the Enomatic models are not placed on top of each other and that the right vertical position (indicated by arrows on the package) is maintained at all times. Avoid shaking or turning the Enomatic models upside down.

Place Enomatic dispensers in dry environment with external temperature between 10°C and 32°C, and with external humidity not more than 60% .

5. Unpack

When you removed the packaging, check that the Enomatic model has not been damaged during transport. If you have any doubts, do not operate the Enomatic model and quickly contact your Enomatic distributor in order to define a supervising visit. Please make sure that following items are included in the delivery:

- 1 x system enolving,
- 1 x User Manual;
- 3 x Plastic straws (image 1);
- 1 x drop rubber carpet (image 2);
- 1 x tap seals kit;
- 2 x bottle coasters (image 3);
- 1 x eventual foodgrade Argon canister E938 (image nr. 4).

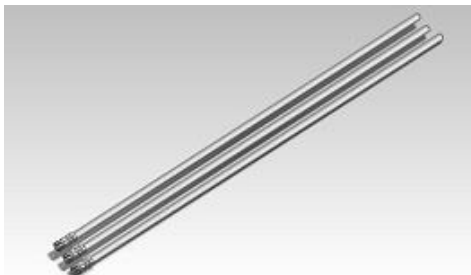


Image 1

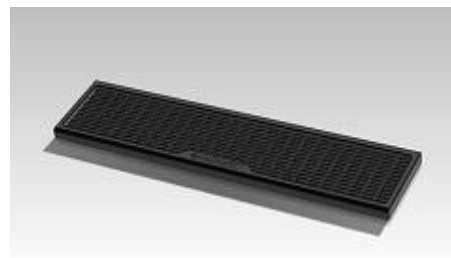


Image 2



Image 3



Image 4



Never leave the packaging contents (plastic bags, foamed polystyrene, nails, etc.) within the reach of children, since they are a source of potential danger. Please be eco-friendly and recycle the packaging components.

6. Installation

For an optimum installation, a technical inspection is needed where the installation will be performed, in order to establish the correct positioning, ensure there is an earthed electrical socket which complies with the regulations.

1. After unpacking your Enomatic Wine Serving System, place it on a solid and fire-extinguisher desk or holder, between 800 and 1300mm (31"-51") from floor.
2. Verify the stability of the dispenser after placing it on the desk.
3. Tight the argon canister E398 (see section 6.3).
4. Connect the electrical cord to the net and turn the machine on.
5. From now on Your Enomatic wine Serving System is ready for bottles engagements. Enjoy your wines!



Above-mentioned operations must be run after User manual reading.

6.1 Parts of the Enomatic Wine Serving System

1. Nr. 2 pouring buttons
2. Nr. 2 pouring spout
3. Nr. 2 transfers for pneumatic pistons
4. Nr. 1 drop rubber carpet
5. Nr. 2 lateral panels in Baydur
6. Stainless steel parts
7. Panel for canister housing
8. Main switch
9. Electrical cord outlet



6.2 Electrical supply

The **enoliving élite** operates at from 100 to 240V (50-60HZ) depending upon the country. *Exception for the dispenser dedicated to the USA and Canada markets: it can be powered only to 115V (see technical characteristics on section 11).*

Before connecting these models to the electrical sockets, check the voltage detailed on the Data Label on the back panel.

The **enoliving** has one (1) switch located on the back. For the switch "O" is OFF and "– or |" is ON.

The Enomatic models must be connected to a supply system equipped with an effective earth connection in accordance with the rules and provisions prescribed by law.



6.3 Gas connection

Enoliving needs foodgrade Argon (E938). Canister housing is placed in the rear part of the dispenser – see picture below.



Ascertain that the main switch would be positioned on 0 (OFF) and disconnect the electrical cord from the socket. Argon canister E938 has to be screwed manually in the special thread, placed in the higher part of the cabinet, until the complete screwing – before the complete screwing a gas venting will occur, keep screwing (see technical drawing below related to the canister insertion and replacement). *We suggest, in case of dispenser moving (due to failure or other reasons), to remove the canister, even if it is not empty, following the sections 3 - 4.*



1 – open the back panel, by pressing on the upper part of the panel itself (see picture above). On the upper side there are two magnets, pull the panel towards yourself when is partially open and remove it completely.



canister will be screwed.

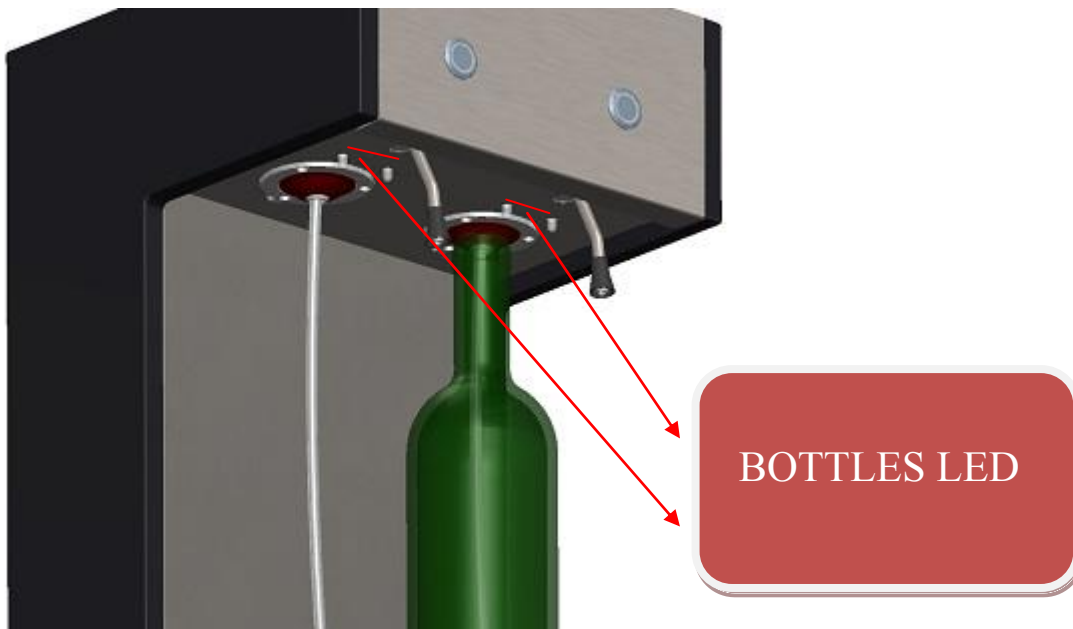
2 - Check the threaded hole (1) where the gas



3 - Insert the canister joint in the special hole threaded and start to turn the canister itself, keeping it from the lower part, clockwise (as showed in image above). *Turn the canister till the complete screwing; before the complete operation a gas vent will occur, keep on screwing.*



4 – for the canister replacement unscrew the cylinder itself anticlockwise and remove it (see image above). Please consider that in case of empty canister a residual of gas could remain inside and a gas vent could occur. Repeat sections 1 – 2 – 3 for the new canister placing. *Before the canister will completely finish, the bottles led start to blink (see image below related to the bottles led); it will be possible to pour some other supplies before the complete emptying.*



Use certified FOODGRADE Argon E938.

7. Operating instructions

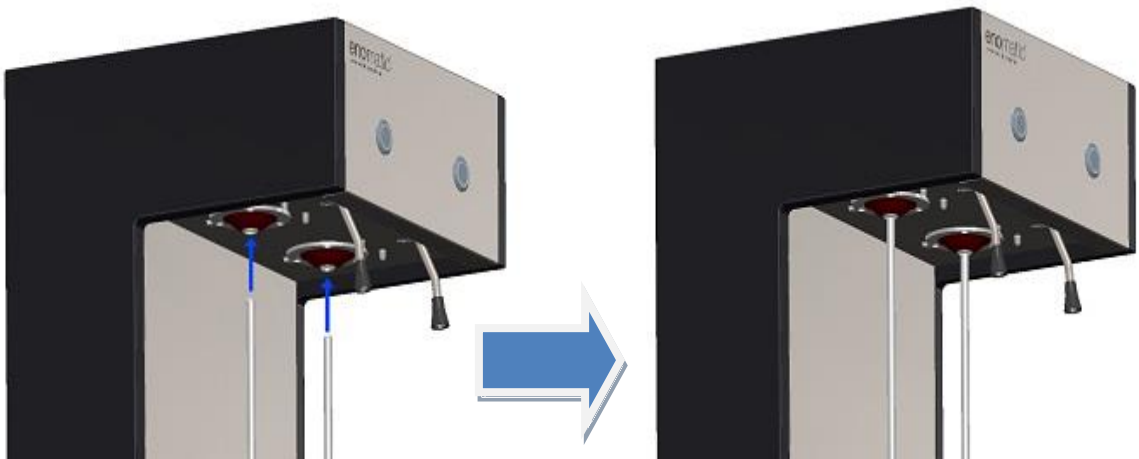
Plug the electrical cord to the socket. Turn on the dispenser selecting ON the main switch (1).



7.1 Inserting the Bottle Tube

Insert the Bottle Tube into the centre of each Tap by pushing it firmly to create a secure fit. (see images below).

The Bottle Tube has a filter to prevent sediment from red wines entering the Tap valve.



7.2 Loading the bottle



1 – Press the cylinder downwards until it is blocked.



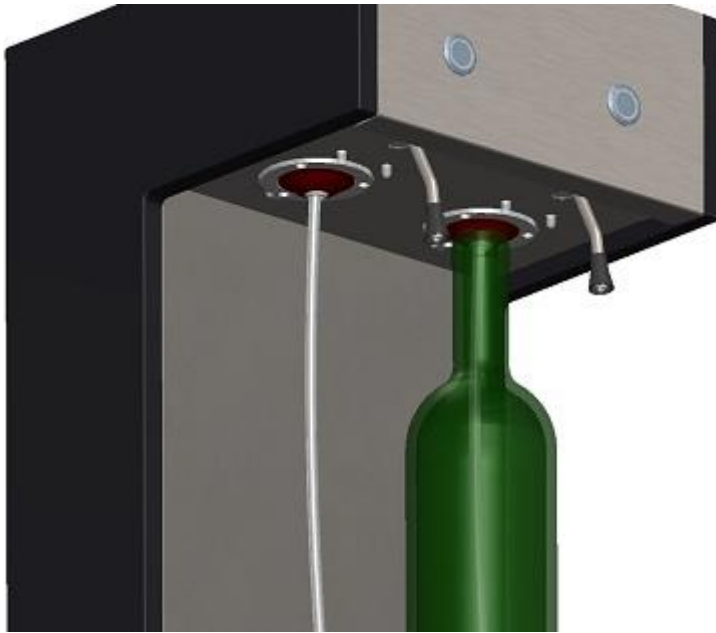
2 – Before bottle positioning, place the curvy plastic coaster on the cylinders. We suggest to place the curvy coaster in case of bottle with curvy bottom. (*in case of flat bottom we suggest to remove the coaster*).



3 – place the bottle on the cylinder paying attention that the coaster is matching with the bottom of the bottle itself. *(same attention must be paid in case of bottle with flat bottom, by removing the coaster)*



4 – Once the bottle is placed on the cylinder, push it downwards, exerting pressure using your hands on the neck bottle base (see the arrow on the image above), in order to unlock the piston; the piston and the bottle will rise up.



neck, it has to be placed properly on the tap seal.

5 – Pay attention to the bottle

7.3 Wine priming

After a new bottle inserting, is suggested to pour a small quantity of wine in order to remove the oxygen inside the bottle itself. Perform this operation in case of bottle opened since few hours, out of the dispenser, as well. In case the dispenser would be set in "free pouring", press the pouring button for the time needed to pour a small quantity of wine; in case the dispenser would be in pre-set volume, press the pouring button, the wine will start to come out to supply the pre-set quantity, press again the button in order to terminate the pouring (the second pressing in order to pour the smallest quantity of wine possible). *See section 8.1 related settings of the dispensers in free pouring or pre-set volume.*



In order to obtain best wine conditions, environment temperature range must be within 10°C and 32°C (50°F–89°F), and environment relative humidity between 5% and 70%. Please note following chart for a complete resume.

8. Change bottles



Always keep your hands away from lifter motion area in order to avoid risk of injuries.

This function is to remove an empty bottle or to engage a new one; by pressing the bottle downwards the lifter will be blocked allowing the bottle replacement. (for the bottle engagement see section 7.2)

8.1 Volumes

This function is to configure the dispensing quantities will be later on poured. The dispenser by default is set in "free pouring"; with free pouring set, the wine will be supplied at the button pushing until the button itself will be released. To set a specific volume see the following instructions:

- insert the plastic straw and the bottle in the dispenser. (see sections 7.1 and 7.2)
- switch off the dispenser with the bottle engaged. (main switch in position 0 – OFF)
- while the dispenser is OFF press and keep pressed a pouring button.
- while you are keeping pressed the button switch on the dispenser. (main switch in position I – ON)
- the button led, after a while, will turn off, release the button, the button led will start to blink.



- while the buttons LEDs are blinking place a glass or a graduated cylinder under the serving spout, press the button again, the dispenser will start to supply; when the desired volume is reached release the button. During the programming mode the button can be pressed several times in order to adjust the volume. (*is suggested the use of a graduated cylinder to verify the exact volume supplied – see picture aside*).

Important: the minimum settable volume is determined by the minimum pressing time of the button (1"). Hence, to set the volume is necessary to press the button for, at least, one second, otherwise the dispenser still remains on "free pouring". (afterwards the first push of the button for, at least, one second, it will be possible to press the button itself, to adjust the volume, even for less than one second).

-once the volume is set the LED of the button will stop the blinking, saving the value in both positions. (*the set volume will be the same for both positions*).

While one position of the dispenser is pouring wine, is not possible to pour in the other one; it is necessary to wait the blinking end of the button related to the position that is pouring wine, to eventually start to pour wine in the other position.



To return to the "free pouring", switch off the dispenser and then switch on again keeping pressed the pouring button; stop pressing the button and wait until the blinking finishes. The dispenser will return in "free pouring" automatically.

When the setting is completed, the dispenser will blink in different ways due to the chosen function:

1. Nr.3 blinks for programmed volume.
2. Nr.1 blinks for "free pouring".

9. Troubleshooting

This guide is to provide a quick support in case of faulty behaviors.

There is a leak of gas	<ul style="list-style-type: none"> The bottle is not properly engaged. One or both too short bottles were engaged and the sealing non the tap is not correct. Canister tight is missing. 	<ul style="list-style-type: none"> Check all the bottles trying to hear a whistle coming from the necks or wet your finger and surround them. Check both the bottles are pushed upwards and tight against the seals. Install cylindrical adapter between bottle and piston (the bottle is too short). Check the canister tigthening.
The dispenser doesn't switch on.	<ul style="list-style-type: none"> Power failure. Switch is off 	<ul style="list-style-type: none"> Plug the dispenser to a power supply. Turn on the switch
Bottle engagement indicator (s) is (are) off.	<ul style="list-style-type: none"> Bottle is missing. 	<ul style="list-style-type: none"> Engage the bottle.
Puring is not fluent.	<ul style="list-style-type: none"> Internal straw is not properly inserted. The filter at the bottom of the internal straw is stuck (especially with sediment or aged wines). Tank is almost empty or pressure is not enough. 	<ul style="list-style-type: none"> Remove the bottle and fix it properly. Remove the bottle and clean the filter. Change the canister.
Wine drops falling from the spouts.	<ul style="list-style-type: none"> Some wine sediments or cork pieces are blocking the tap. 	<ul style="list-style-type: none"> Pour citric acid solution to remove all the sediments.
Wine bubbles in the glass while pouring.	<ul style="list-style-type: none"> Wine is falling on the bottom of the glass. 	<ul style="list-style-type: none"> Lean the glass towards the spout.

In case the problems remain, please contact your local enomatic dealer. Full list is available on www.enomatic.it



For repairs and maintenance, in case of faults or faulty operations, call only an authorised after-sales service centre, or contact your local Distributor.

10. Maintenance and Cleaning



A frequent and severe dispensing tap cleaning is necessary to maintain your Enomatic Wine Serving System in full performances and to grant wine flavours preservation.

10.1 Daily Maintenance

On a daily basis:

- clean the Serving Spout by immersing it in water and then rinse thoroughly.
- clean the bodywork with a non-abrasive cloth.
- drain or dry any eventual moisture from bottle chamber walls.

Consider that the dispenser is made from three different materials (see sections 6.1):

- STAINLESS STEEL – clean it with a soft and non-abrasive cloth and using special products for steel.
- BAYDUR – clean it with a soft and non-abrasive cloth and using special products.
- RUBBER CARPET – wash it in dishwasher or with water and detergent by using a toothbrush or a little sponge in order to remove the wine sediments inside the slots.

10.2 Bottle tube and Tap cleaning

Dispensing taps and internal straws must be cleaned EVERY 10 Poured BOTTLES PER DISPENSING POSITION (please note the chart available at the end of this manual to be ticked at any bottle engagement for tracking). An ideal time to clean the entire Bottle Tube and Tap is when a bottle is being changed; act as follow:

- replacing the wine with a bottle containing diluted citric acid (E330) (3-4 teaspoons each 750 ml of water, ca. 15-20 grams of product);
- run some citric acid cleaning solution pours, wait some minutes and repeat the supply (serve approximately 300mls each time). Wait a few more minutes and remove the bottle containing the cleaning solution;
- insert a bottle of clean water and "flush" the Bottle Tube and Tap with the water (serve approximately 200mls);
- insert a bottle without internal straw and perform some supplies in order to remove completely the water from the tap.
- Replace the bottle with a new bottle of wine to be served.

10.3 Extraordinary maintenance

An extraordinary maintenance must be run every six months in order to ensure perfect cleaning on the ducts and to avoid wine sediments all over them. Change the wine bottle with one containing chlorine based cleaner – non smelling (diluted in clean water in accordance with the manufacturer instructions; for example 2% of chlorine in 750ml of water);

- supply a few serves of the chlorine based cleaning solution, wait 10 minutes and repeat the supply (serve approximately 100mls). Wait 5 minutes and remove the bottle containing the cleaning solution;
- replace the bottle with a bottle containing diluted citric acid (10 grams of citric acid added to a wine bottle of clean water) and serve approximately 150mls;
- install a bottle of clean water and “flush” the Bottle Tube and Tap with the water (serve approximately 200mls);
- insert a bottle without internal straw and perform some supplies in order to remove completely the water from the tap.

Replace the water with a new bottle of the wine to be served and supply.



Execute an intense cleaning before leaving your Enomatic Wine Serving System not operative for longer than three days. Please note that dispensing sweet or particularly aged wines may result into severe wine-deposit inside the ducts. Intensify cleaning through citric acid solutions in case.

11. Technical Characteristics

Model		Enoliving	Enoliving USA
		TA	TA
Size (mm)	Height	584	584
	Width	243	243
	Depth	275	275
Weight (kg)		15	15
Electrical parameters	Voltage(V)	100-240	115
	Frequency (Hz)	50-60	60
	Watts (W)	25W	25W
	Fuses (A)	---	---
Acoustic noise		<70dB(A)	<70dB(A)
Max cylinder pressure (Bar)		110bar	110bar

11.1 Equipment Not included



1 – Foodgrade Argon canister E938 (maximum height 30cm – joint M11x1)



2 – Adapter for short bottles (place it on the existing transfer)



3 – joint for the connection of the dispenser to an external cylinder. (cylinder can be Argon or Nitrogen without distinction)

IMPORTANT NOTICE FOR THE USER

As prescribed by Art.13 D.L #151, July 25th 2005:

"Attuazione delle Direttive 2002/95/CE, 2002/96/CE e 2003/108/CE, relative alla riduzione dell'uso di sostanze pericolose nelle apparecchiature elettriche ed elettroniche, nonché allo smaltimento dei rifiuti"

"In respect of 2002/95/EC, 2002/96/EC and 2003/108/EC, about the reduction of dangerous material use contained in electric and electronic equipment, and about waste disposal."

The symbol showing a crossed litter, labelled on the device and/or on the packing, is to mean the need to separately dispose the equipment from normal domestic waste. User must therefore forward the dead equipment to an authorized electric and electronic waste collection, in order to ensure environment respectful disposal. User can also forward the dead equipment to an authorized dealer and ask for substitution in case of same machinery purchase.

A correct disposal and treatment of expired equipment will result into reduced risks for population and increased environment respect. Recycling process will be easier. Illegal disposal is a crime persecuted by law.



**All Enomatic models described in this manual are:
SUITABLE FOR DRY LOCATIONS ONLY - SUITABLE FOR
ENVIRONMENTS UP TO 32°**

In accordance to ISO-7000 Graphical Symbols for use on equipment



DICHIARAZIONE CE DI CONFORMITA'
CE DECLARATION OF CONFORMITY

Noi:
We:

Enomatic Srl
Via di Meleto, 1/19
50027 Strada in Chianti (FI)
Italy



dichiariamo sotto la nostra responsabilità che l'apparecchio:
declare under our responsibility that the apparatus:

DISTRIBUTORE AUTOMATICO PER VINI, modello: **Enoline Enoliving**
AUTOMATIC WINE DISPENSER, model: Enoline Enoliving

al quale questa dichiarazione si riferisce è conforme alle seguenti norme:
to which this declaration relates is in conformity with the following standards:

CEI EN 60335-1:2001 (Fourth Edition) + A1:2004 + A2:2006 incl. Corrigendum 1:2006	Sicurezza degli apparecchi elettrici di uso domestico e similare – Sicurezza – Parte 1: Norme generali. <i>Household and similar electrical appliances – Safety – Part 1: General requirements.</i>
CEI EN 60335-2-75:2002 (Second Edition) + A1:2004 + A2:2008	Sicurezza degli apparecchi elettrici d'uso domestico e similare – Sicurezza – Parte 2: Norme particolari per distributori commerciali e apparecchi automatici per la vendita. <i>Household and similar electrical appliances - Safety - Part 2: Particular requirements for commercial dispensing appliances and vending machines.</i>
EN 55014-1:2006 + A1:2009 + A2:2011	Compatibilità elettromagnetica – Prescrizioni per gli elettrodomestici, gli utensili elettrici e gli apparecchi similari – Parte 1: Emissione Norma di famiglia di prodotti. <i>Electromagnetic compatibility – Requirements for household appliances, electric tools and similar apparatus – Part 1: Emission – Product family standard.</i>
EN 61000-3-2:2006 + A1:2009 + A2:2009	Compatibilità elettromagnetica (EMC) – Parte 3-2: Limiti – Limiti per le emissioni di corrente armonica (apparecchiature con corrente di ingresso ≤ 16 A per fase). <i>Electromagnetic compatibility (EMC) – Part 3-2: Limits – Limits for harmonic current emissions (equipment input current ≤ 16 A per phase).</i>
EN 61000-3-3:2008	Compatibilità elettromagnetica (EMC) – Parte 3-3: Limiti – Limitazione delle fluttuazioni di tensione e dei flicker in sistemi di alimentazione in bassa tensione per apparecchiature con corrente nominale ≤ 16 A. <i>Electromagnetic compatibility (EMC) – Part 3-3: Limits – Limitation of voltage fluctuations and flicker in low-voltage supply systems for equipment with rated current ≤ 16 A.</i>
EN 55014-2:1997 + A1:2001 + A2:2008	Compatibilità elettromagnetica – Requisiti di immunità per apparecchi elettrodomestici, utensili e degli apparecchi elettrici similari – Parte 2: Immunità – Norma di famiglia di prodotti.

	<i>Electromagnetic compatibility – Requirements for household appliances, electric tools and similar apparatus – Part 2: Immunity – Product family standard.</i>
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e quindi rispondente ai requisiti essenziali delle Direttive:
Also declares that it conforms with the requisite Directives:

- Direttiva Bassa Tensione 2006/95 CE (Direttiva concernente il ravvicinamento delle legislazioni degli Stati membri relativa al materiale elettrico destinato a essere utilizzato entro taluni limiti di tensione).
- *Low Voltage Directive 2006/95 EC (Directive: regulation concerning the approach of State Members' laws regarding the electric material destined to be used within certain voltage limits).*
- Direttive Compatibilità Elettromagnetica 2004/108 CE.
(Direttiva concernente il ravvicinamento delle legislazioni degli Stati membri relativa alla compatibilità elettromagnetica).
- *Electro-Magnetic Compatibility 2004/108 EC (Directive regarding the approach of State Members' laws concerning about electro-magnetic compatibility.*

Data di emissione
autorizzata
*Date of issue
empowered*
13_____

enomatic s.r.l.
Via di Meleto
50027 Strada in Chianti (FI)
P.I. 01066310523

Generalità e firma della persona

Identity and signature of the person

Presidente & Amministratore Delegato
President & CEO

Lorenzo Bencistà Falorni

STATEMENT OF WARRANTY

WE Enomatic srl WARRANT that the Enomatic Wine Serving Systems (the Goods), models **enoline**, **enosystem**, **enoround** and **enomove**, manufactured by Enomatic s.r.l are sold and delivered to the Purchaser free from manufacturing defects in materials and workmanship.

From the Installation Acceptance Date, Enomatic (the Company) undertakes that the Warranty shall cover free of charge to the Purchaser:

- the repair or replacement (at the Company's sole discretion) of any functionally inoperative **PARTS** that according to the Company's incontestable judgement, are deemed to be defective in workmanship or materials because of a manufacturing defect detected within the first 12 months (excluding software);
- the diagnosis and elimination of any errors found in the **SOFTWARE** programmes (provided that the errors are recurrent and documented) by way of supply of new corrected versions of the software for the first 6 months;
- the warranty shall include only the replacement of those defective parts and shall not include **LABOUR** .

This is the Company's entire liability in respect of such Warranty.

Enomatic shall provide warranty services directly or through its own authorized repair centres. Materials covered by warranty must be sent to the Repair Centres free of charge for enomatic and shall be sent back at the customer's expense. Any parts replaced shall remain the property of enomatic.

The Purchaser must save proof of the Installation Acceptance date as detailed on the Installation Acceptance Certificate together with the sales receipt or invoice stating the item numbers of the purchased Goods. All claims for Goods under Warranty shall be forwarded to the Company together with proof of the Installation Acceptance date and a copy of this Statement of Warranty.

In the event that installation of the Goods is delayed by the Purchaser for more than 1 month from the original date of delivery of the Goods as requested by the Purchaser, then the Installation Acceptance date shall be deemed to commence 1 month after the original date of delivery of the Goods was requested.

The Warranty only applies to the original Purchaser of the Goods and is not transferable.

All Warranty service will be provided by the Company during normal working hours. Replaced parts become the property of the Company and repairs or replacements do not extend the Warranty period. Any transportation costs (including return shipment) associated with a Warranty claim will be the responsibility of the Purchaser.

THE WARRANTY DOES NOT COVER any defect, failure or damage arising from:

- a) failure to follow normal operating procedures and instructions or failure to ensure proper care, use and regular maintenance as outlined in the documentation provided by the Company;
- b) incorrect transportation, installation, removal or handling;
- c) the effects of fair wear and tear, rusting or damage to varnish, enamel or paintwork;
- d) periodic general cleaning and any labour or part charges incurred as a result of service in the nature of maintenance and support including the replacement of consumable parts, house fuses or resetting of circuit breakers;
- e) incorrect storage or exposure to unusual or excessive environmental, chemical, atmospheric, mechanical, electrical (including defective house wiring or by operating the Goods on incorrect voltage or cycles or fluctuations or interruptions in the power supply) or thermal stress during the course of installation or use;
- f) any drawing, design or specification supplied by the Purchaser;
- g) wilful or accidental damage, misuse, abuse or negligence;
- h) any modification (whether by alteration, deletion, addition, repair or otherwise) to the Goods by the Purchaser or any other unauthorised persons unless the Purchaser has obtained the prior written consent of the Company. If any such unauthorised modification is made, then, without prejudice to the Company's other rights and remedies, the Warranty will be null and void;
- i) the use of any spare parts that are not originals as supplied by the Company;
- j) if the original identification markings on the Goods have been removed, defaced, or altered.

The Company will be under no liability under the above Warranty (or any other warranty, condition or guarantee):

- a) if the total price for the Goods has not been paid by the Purchaser by the due date for payment;
- b) for any indirect, incidental or consequential loss, damage, cost or expense of any kind whatsoever, whether arising under an accident, contracts tort (including negligence) or otherwise;
- c) for compensation for any reasons whatsoever resulting from any inoperative down time of the Goods including any loss of wine or other beverage.
- d) If the labels or marks are removed from the machines.

If a defect or failure of the Goods is found upon investigation not to be the Company's responsibility under this Warranty, the Company may charge the Purchaser for all reasonable costs and expenses incurred by the Company in the course of, or in consequence of, such investigation. Without prejudice to the foregoing, the Company reserves the right to charge for travelling time and incidental expenses incurred in respect of attendance at your premises to investigate and rectify any problem reported by you.

The Company's obligations under the Warranty are contingent upon the Company's agents or servants being given full details of the defects without delay and adequate time and access to the Goods during normal working hours to rectify such defect. If the Company rectifies the defect within a reasonable period of time then the Company will have no other liability in any respect of, or arising from, such defect.

The above Warranty does not extend to parts, materials or equipment not manufactured by Enomatic s.r.l, in respect of which the Purchaser will only be entitled to the benefit of any such warranty or guarantee as is given by the supplier or service provider to the Company.

enomatic s.r.l
Amministratore Delegato
Lorenzo Bencistà Falorni



Code and serial number

Produced by:

Enomatic S.R.L
Via di Meleto 1/19
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Italy

Distributed by:



For service contact:

