

Enoline Flute 2

Tranlsation of the original instructions

User's manual
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Code and serial number

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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.

WARNING

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

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 e cavo alimentazione).

GENERAL INFORMATION

Manual purpose

- User and Maintenance Guide, part of the ENOMATIC dispenser, was created by the Manufacturer in order to provide necessary information to final user.
- **“ ORIGINAL INSTRUCTIONS” were edited by the Manufacturer in Italian and can be translated into any other language to accomplish local laws or marketing needs.**
- **Translated instructions, supplied by the Manufacturer or local distributor, must rise from “ORIGINAL INSTRUCTIONS” and feature the text “ORIGNIAL INSTRUCTIONS TRANSLATION”.**
- The reader of this manual must understand its content and get skilled in the use of the dispenser.
- A couple of minutes spent reading this manual will be very useful to avoid making mistakes that could incur in personal injury or additional expenses deriving from improper uses of the dispenser.
- Carefully store this manual in a reachable and well know place in order to ensure easy access for future reference.
- The manual must be carried with the dispenser all the times, when moving it.
- Some illustrations may not perfectly match the delivered dispenser; information is in any case complete and through.
- The Manufacturer reserves the right apply modifications or amendments to this information without prior notice, unless the safety level is affected.
- **Sections of the manual that are of considerable importance are highlighted in “bold” font.**

BEFORE STARTING – WHAT TO KNOW

Flûte is to preserve sparkling wine fizz and flavour up to 10 days; to accomplish this goal, Flûte involves up to 3 Bar-pressurized Argon Gas to operate. It is therefore mandatory to respect following warnings in order to maintain the System fully performing and to avoid the wines damaging or dispenser malfunctioning.

- ***Engage sparkling wine bottles only.***

Champagne, Spumante and other sparkling wines are bottled into particularly thick and specially sized bottles. Make sure to engage only Champagne-style bottles into the System.

- ***Do not engage still wine bottles.***

Still or sweet wine bottles are too light and thin to be engaged into Flûte, even for a short time; if that kind of bottle was engaged, pressure blown inside it may easily brake bottle wall and destroy it.

- ***Strictly accomplish instruction on temperature use.***

Preservation and serving temperature is a critical aspect for any type of sparkling wine; in order to get best possible performances, make sure to always engage chilled bottles (advised temperature: < +6°C – 43°F) into a chilled System (advised temperature: < +6°C – 43°F). Make sure to chill bottle straws as well. **Flute can host 4 extra bottles for chilling purposes.**

- ***Operations.***

During all the operations made on one position the others are not available.

- ***Technical card:***

Every time that the technical card is inserted in the reader, the dispenser execute a pressure cheking.

- ***Important caution***

During the engaging of the bottle don't insert your hand between the bottom of the bottle and the lifter cylinder and between the bottle neck and tap head.

Introduction

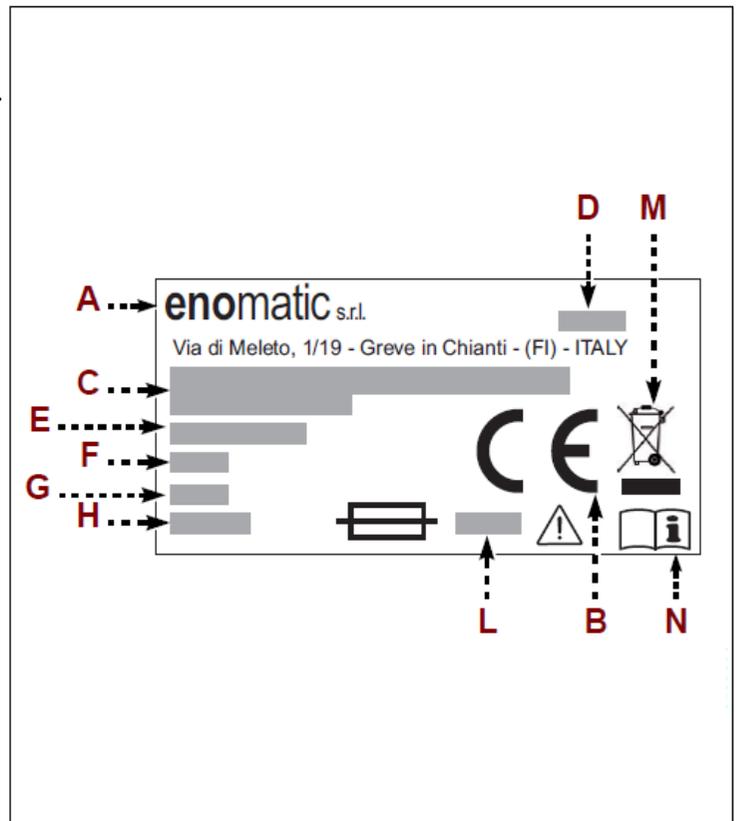
Before proceeding to install and operate your Enomatic Wine Serving System, please read carefully the instructions contained in this Operating Manual. They provide important information on safety during installation, duty and maintenance.

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.

Model identification

The shown identification label is available directly on the dispenser (one at the back, another close to drip tray). That label resumes identification data as model and serial number, and all the information to start the dispenser up in safety conditions.

- A) Manufacturer identification
- B) Mark: reference country compliance initials
- C) Model/serial number
- D) Manufacturing date
- E) Voltage and frequency
- F) Electrical power installed
- G) Protection rate
- H) Class category
- L) Fuses characteristics
- M) Electric and electronic equipment reference
- N) Reminder advising to consult operative instructions.



AVOID DAMAGE OR REMOVAL OF THE DATA LABEL

UNPACKING



Because of the weight and size of the Enomatic model, two people are needed for transportation.



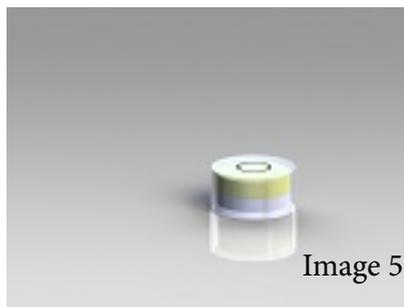
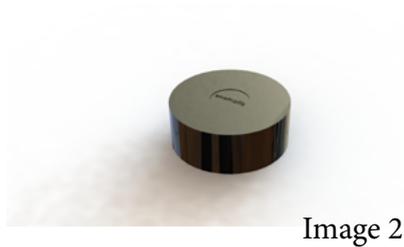
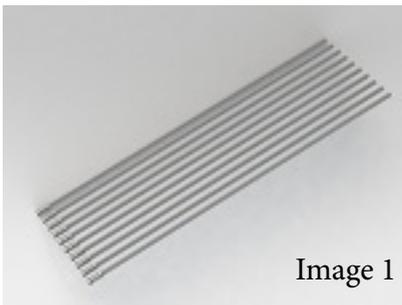
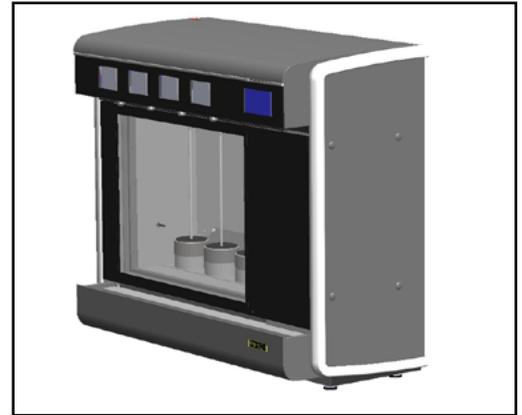
The dispenser is packed in a specific package, and its external surfaces are protected by a special film. When unpacking, carefully eject the dispenser and make sure it is intact. Should some part be damaged or missing, never install the dispenser and contact an ENOMATIC authorized dealer to schedule future actions.

Important information on dispenser safe transfer are reported on the package. Package must be disposed according to actual laws and rules. Safely store the package in case of eventual further transfer.

UNPACK

Please make sure that following items are included in the delivery:

- a. 1x – Dispenser enoline Flute 2 4/tc (picture aside)
- b. 5x – plastic straws (image1)
- c. 4x – bottle spacers 35mm (image 2);
- d. 1x – electrical cord;
- e. 2x – Technical cards (image 3);
- f. 2x – Module cards (image 4);
- g. 1x – Spirit level (image 5);
- h. 1x – Tap seals kit;
- i. 2x – Fuses (image 6);
- j. 1x – User manual.



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.

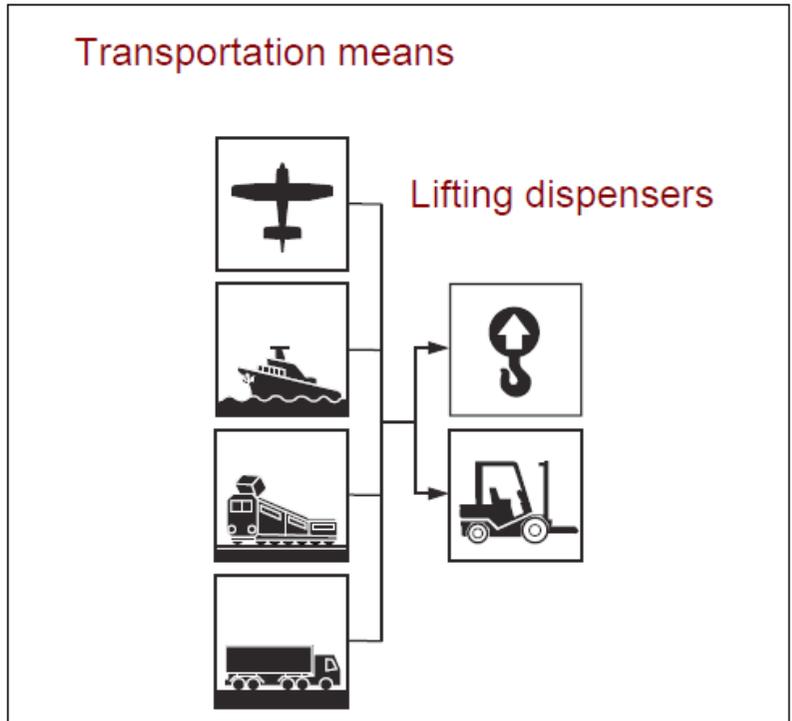
TRANSPORT AND STORING

Transportation, regarding the place of arrival, can be done through different means. The diagram shows most adopted solutions.

In order to protect the dispenser during transportation, it is properly packed. During transportation, the package must remain in vertical position as shown by symbols on it. Important information on dispenser safe transfer are reported on the package.

Handle the package with care paying attention not to overturn it and damage the dispenser.

Should the dispenser be installed later its arrival, it must be stored in a dry and protected environment with temperature range between 0° and 40°.



TRANSFER AND LIFTING

The dispenser can be transferred and lifted by fork-provided or hook devices. Before that, carefully check load's centre of gravity.

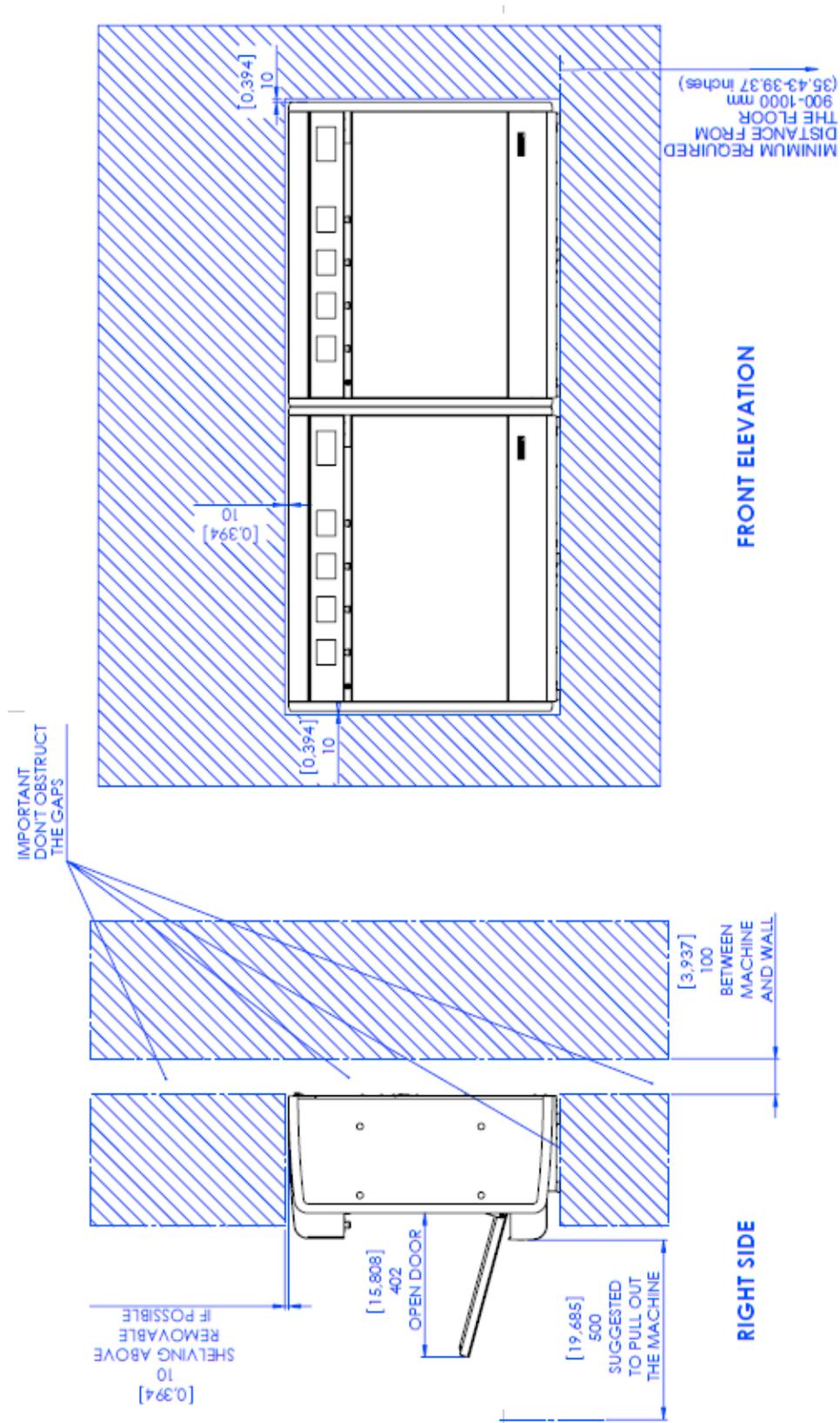
Illustrations show most adopted transfer and lifting methods.

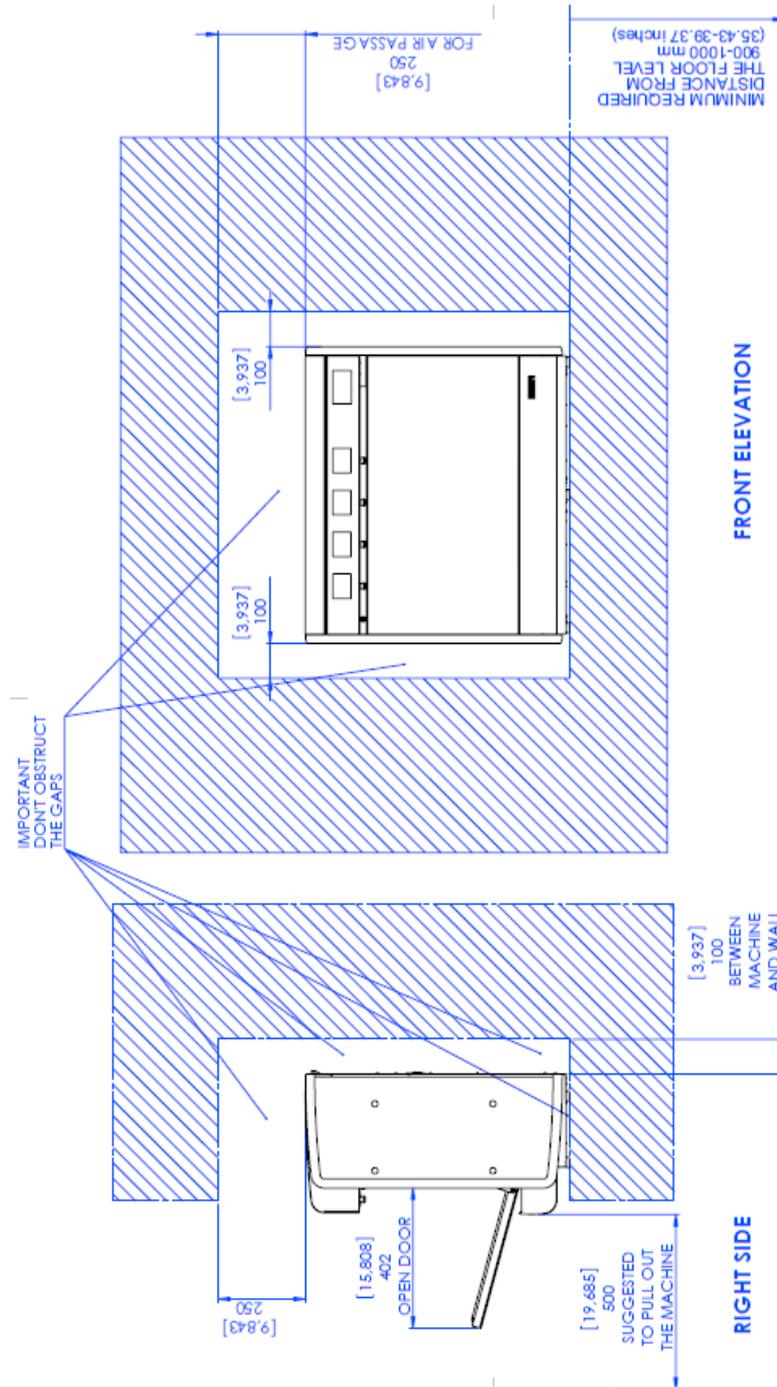


INSTALLATION

Proceed as follows:

1. Positioning the dispenser in the provided place. The images below shows the minimum clearances needed in order to have the proper cooling performances.





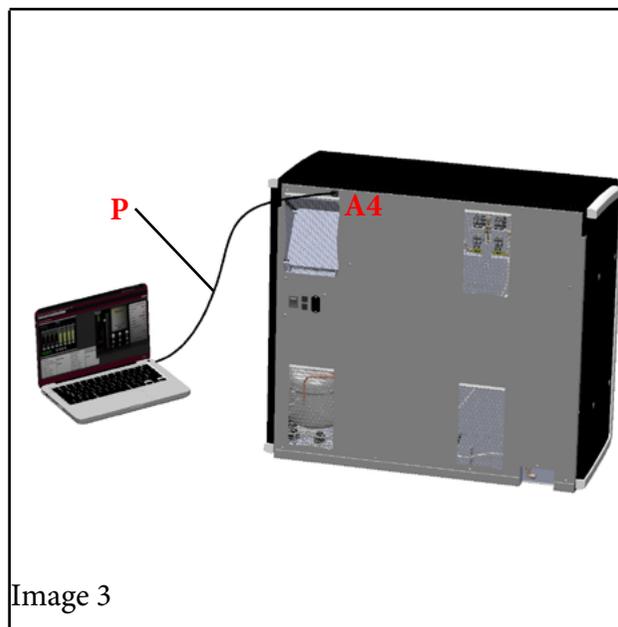
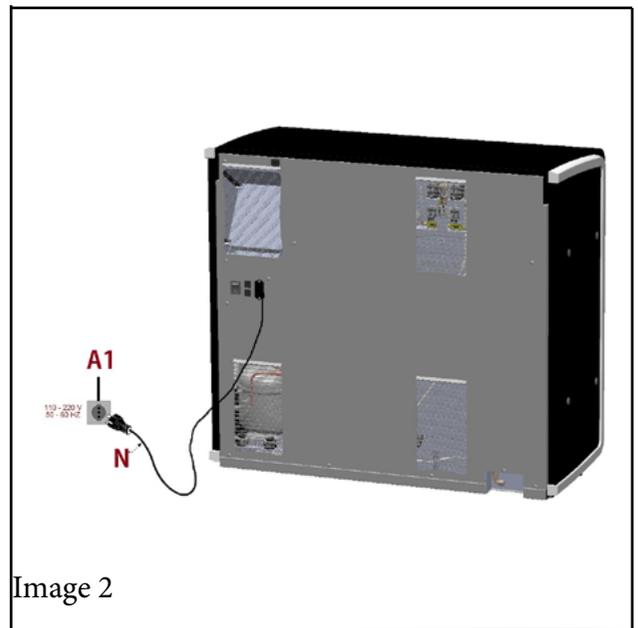
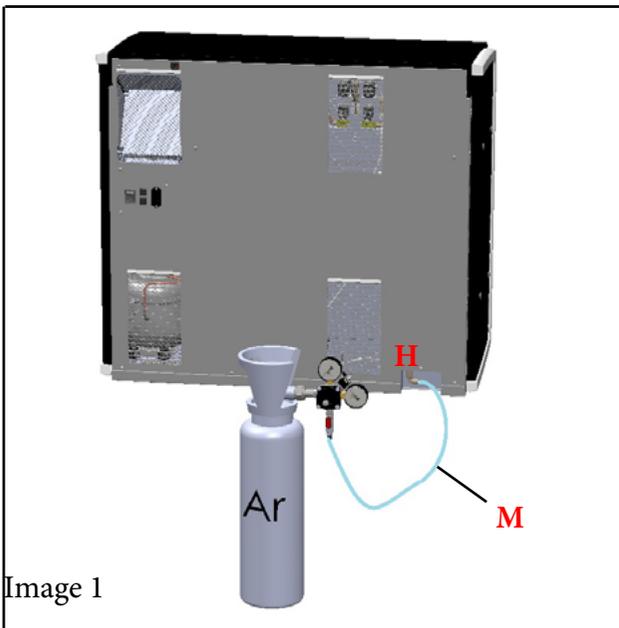
2. Prepare the gas pneumatic circuit according the typology of installation (argon tank). The images in next page shows an example of a gas installation.
3. Connect the pipe (M) to the inlet joints (H- 6mm/3bar) of the dispenser by using the joint (N) (see imag
4. Check the stance of the dispenser and correct it if necessary acting on proper adjusting foot/feet; use attached spirit level for reference. Make also sure that all feet are tighten, firmly pushing to the floor.
5. Connect the electrical cord (N) to the socket (A1) on the dispenser. (see image 2 next page)
Before connecting the electrical cord to the power socket, make sure the switch of the dispenser is OFF (0) and that the electrical details match with the ones reported on the dispenser label.

6. Check the dispenser functioning and nitrogen tight. *(see procedure reported in next page)
7. Only for wine card use: Connect the network cable (P) to the socket (A4) on the dispenser (see image 3 below)
8. Initialize the dispenser for winecard use.

The pistons are up as normal position.

Place Enomatic dispensers in dry environment with an external temperature included between 10°C and 28°C, and humidity within 60%.

Above-mentioned operations must be run by skilled personnel only strictly authorized by the Manufacturer.



Procedure to check the nitrogen tight.

Ensure the regulator outlet faucet is in “closed” position. Insert the seal (if previewed) and tight the regulator system to the cylinder and ensure an air-tight connection.

1. Open the cylinder valve, note down indicated max pressure value, and close the cylinder; the value doesn't have to decrease within 15' in order to avoid risk of leak.
2. Connect the Argon Gas Supply from the regulator to the outlet on the Enomatic model by firmly pushing the 6mm FOODGRADE LLDPE pipe into the friction fitting, on the Enomatic model and on the regulator as well.
3. Completely open the valve of the cylinder.
4. Open the regulator faucet.
5. Note down indicated max pressure value, and close the cylinder; the value doesn't have to decrease within 15' in order to avoid risk of leak.

PARTS OF THE ENOMATIC WINE SERVING SYSTEM

A. Positions displays

B. Plastic straws

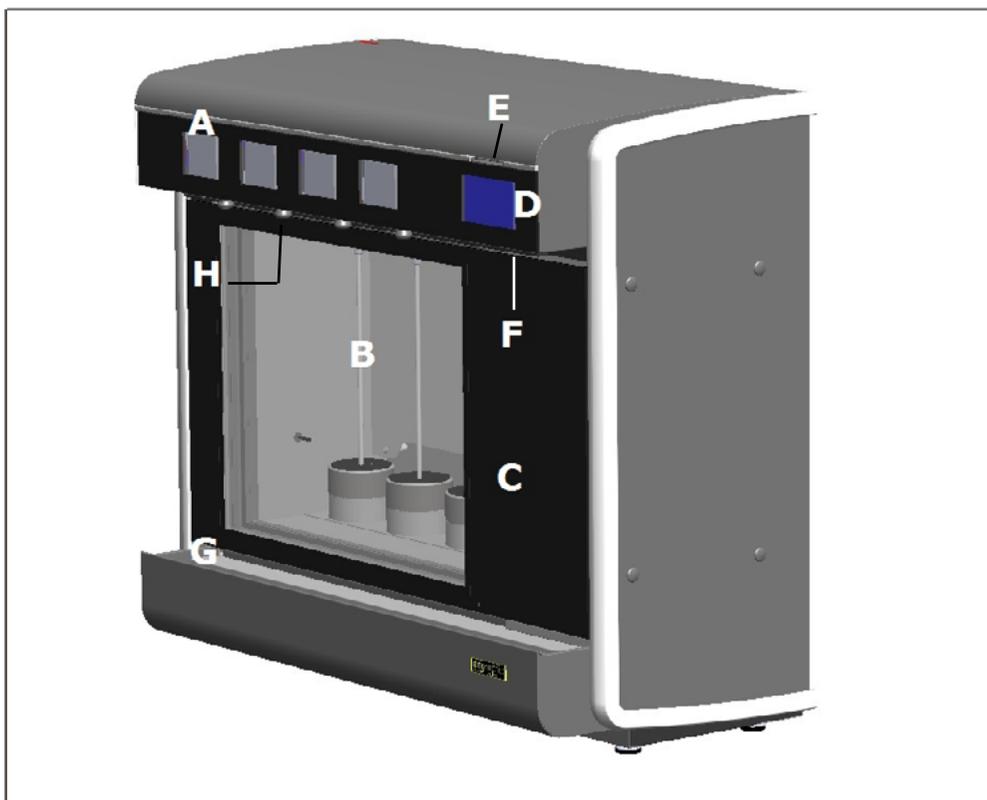
C. Frontal door

D. Main display

E. Cards reader

F. USB port

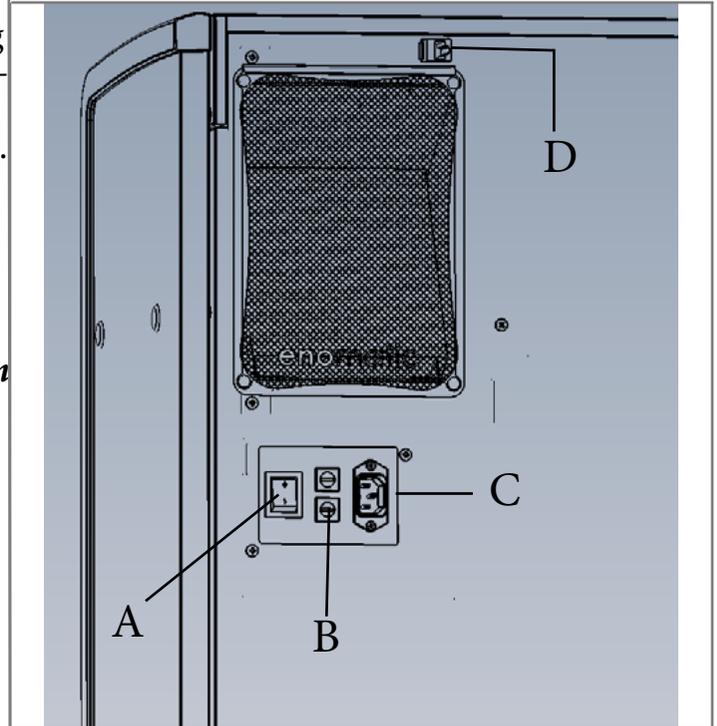
G. Drawer with drop tray and grid



Electrical power supply

Flûte operates at either 110 or 220V depending upon the country. Before connecting these models to the electrical socket, check the voltage detailed on Data Label stickered on back panel. Flûte has one switch located at the back – refer to the picture aside. “O” is OFF and “I” is ON. Above main switch, on the top, a LAN socket –type RJ45 is located for network connection. **The Enomatic Wine Serving Systems must be connected to a supply system equipped with an effective earth connection in accordance with the rules and provisions prescribed by law.**

- A - Main switch
- B - Fuses
- C - Electrical socket
- D - LAN socket



Gas Connection

One single pressure line is required to operate your Enomatic Wine Serving System, and that is:

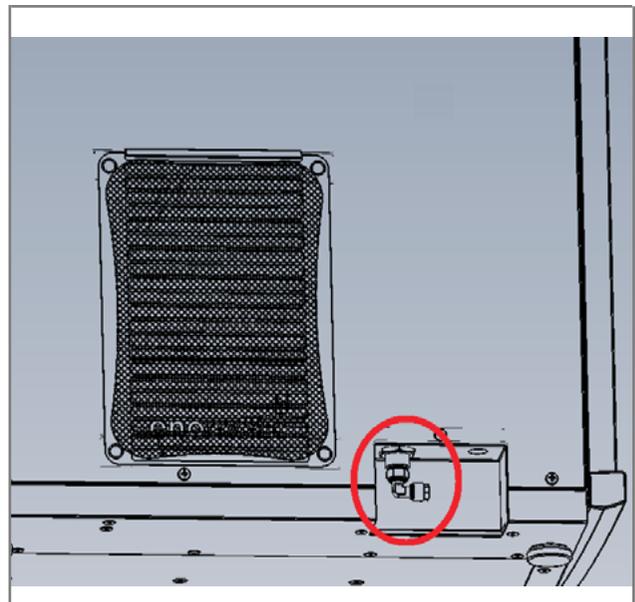
- Gas Supply - 3 Bar pressure
6mm pipe connection equipped with L screwing joint outlet is located at the bottom of the System, see the picture aside for detail.

The pipe used to connect the dispenser to the regulator must be 6mm.

Pressure alarm under 2bar and upper 4bar:

In case of low pressure alarm a blu triangle will appear in the right high corner of the main display.

In case of high pressure alarm a red triangle will appera in the right high corner of the main display.



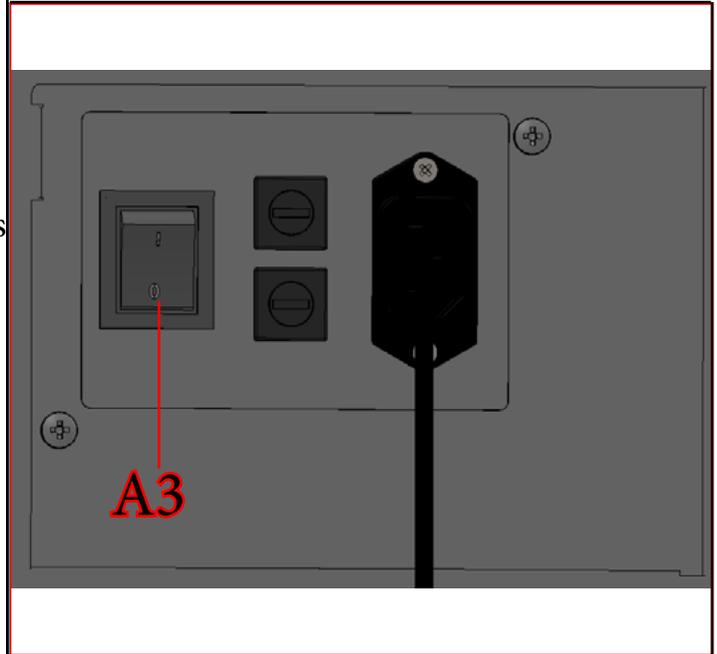
Use certified FOODGRADE materials and LLDPE pipes for argon connections.

USE AND FUNCTIONING

Switching on and off.

Proceed as follows.

1. Check the switch (A3) and make sure is in “O” position. (OFF)
2. Check that the electrical plug is plugged.
3. Open the nitrogen pneumatic circuit and check the pneumatic pressure.
4. Turn the switch (A3) in position “I” (ON).
The dispenser start a check-up and the displays turn on.



Shutdown of the dispenser

Proceed as follows.

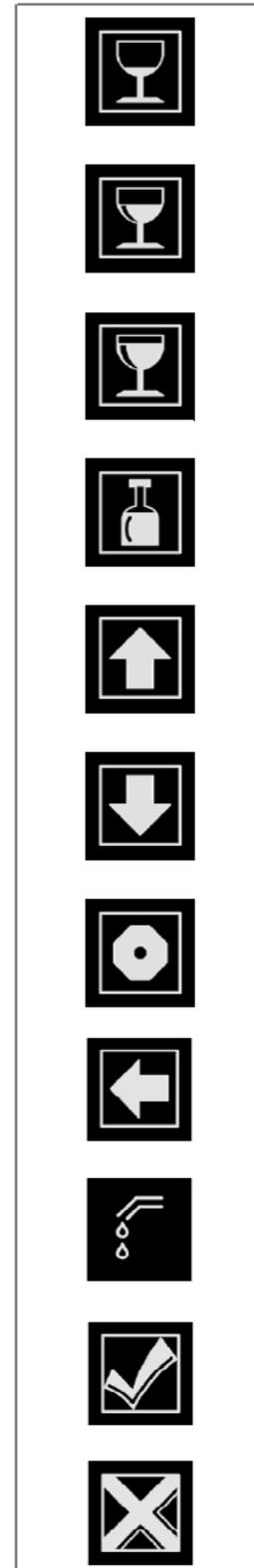
1. Put the switch (A3) in position “O” (OFF).
2. Close the nitrogen pneumatic circuit.

Before to hold the dispenser inactive for long time, remove all the bottles inside and perform a cleaning and sanitation.

SYMBOLS DESCRIPTION (POSITIONS DISPLAYS)

The list is related to the symbols of all the screens.

- **Symbol:** It shows the value of the minimum dose/if pushed it pours the dose.
- **Symbol:** It shows the value of the half dose/if pushed it pours the dose.
- **Symbol:** It shows the value of the full dose/if pushed it pours the dose.
- **Symbol “Bottle”:** it shows the value of the bottle size programming/ if pushed it moves up and down the bottle.
- **Button “Arrow”:** it increases the chosen value or it slides upwards; pushed to choose, between two options, the one interested.
- **Button “Arrow”:** it decreases the chosen value or it slides downwards; pushed to choose, between two options, the one interested.
- **Button “Enter”:** it activates the selected function and confirm the set value.
- **Button “Arrow”:** it slides leftwards.
- **Symbol “pouring”:** it is shown on the displays while pouring of wine and activates the pouring during the maintenance operations.
- **Button “OK”:** pushed to confirm the programming operations already executed, or proposed by the system.
- **Button “NO”:** pushed to delete the programming operations already executed, or proposed by the system.



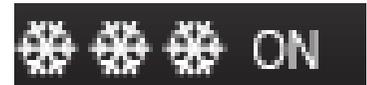
Symbol: it shows the high pressure error, it appears on the right high corner of the main display.



Symbol: It shows the low pressure error, it appears on the right high corner of the main display.



Symbol: It shows that the cooling system is on.



Symbol: It shows that the cooling system is off.



Symbol: It shows that the defrost is on.



Symbol: it shows the temperature alarm



INITIALIZATION OF THE DISPENSER

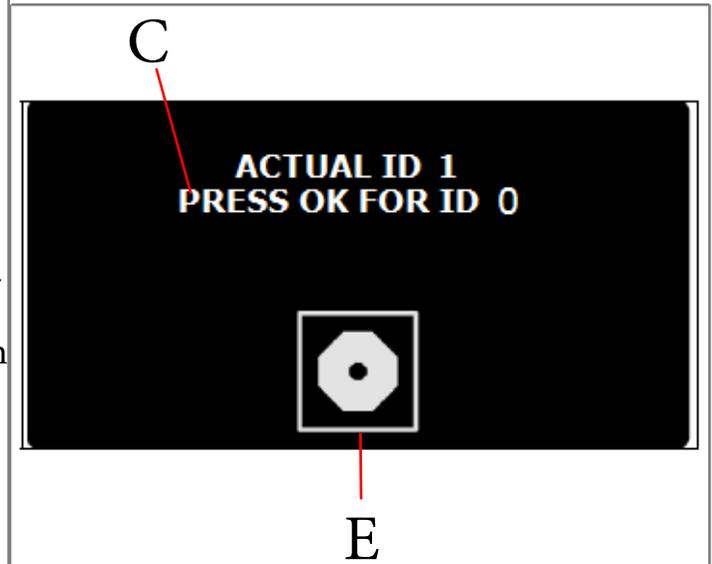
The dispenser are already modulated and initialized during the production (backdesk modality). The initialization has to be executed just in case of an Enomatic request.

How to proceed:

1. Switch on the dispenser (see section on previous page)
2. Insert the module card needed (backdesk card, winecard card)
3. Start to set ID from the first board on the left and proceeding towards right.
4. Press the central button "E" in order to confirm the actual ID
5. The actual ID and the ID written on section "C" must be the same.
6. Push the button "E" one display by one.

At the end of the operation the first display on the left must have the ID nr.0, the second display the ID nr.1 and so on.

In case of an error the message "ID conflict" will appear on the displays; the operation has to be executed again.



MAIN DISPLAY DESCRIPTION (WINE CARD MODE)

The display shows different information according to the model and state of the dispenser (programming mode or using). The images show the information zones and the lists show the functionality description.

Programming mode: technical card inserted in the reader.

Operation: technical card not inserted in the reader.

DISPENSER IN PROGRAMMING MODE

B. General information of the dispenser (date/time, etc.).

C. Software datas (IP address, network mask, gateway and IP address of the server), set temperature datas, taps box temperature.

D. Environment temperature datas (external humidity, temperature and pressure).

DISPENSER IN OPERATION

E. Information message (name of the shop)

F. Internal pneumatic circuit pressure.

G. Cooling system status (see images below)

H. Set temperature.

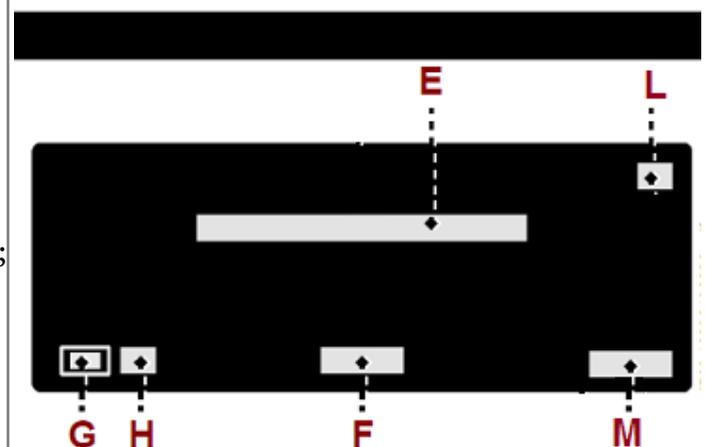
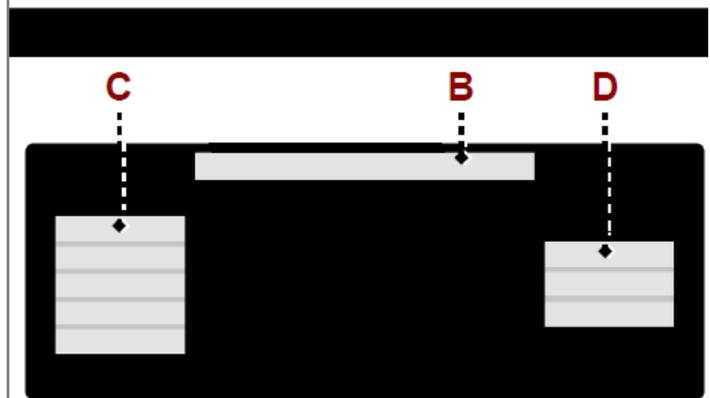
L. State of functioning of the connection between the dispenser and external device (PC), red crossed in case of backdesk modality; it visualizes even eventual errors.

M. Door open signal.

Cooling system ON symbol

Cooling system OFF symbol

Defrost ON



Temperature alarm

MAIN DISPLAY DESCRIPTION (BACK DESK MODE)

The display shows different information according the model and state of the dispenser (programming mode or using).

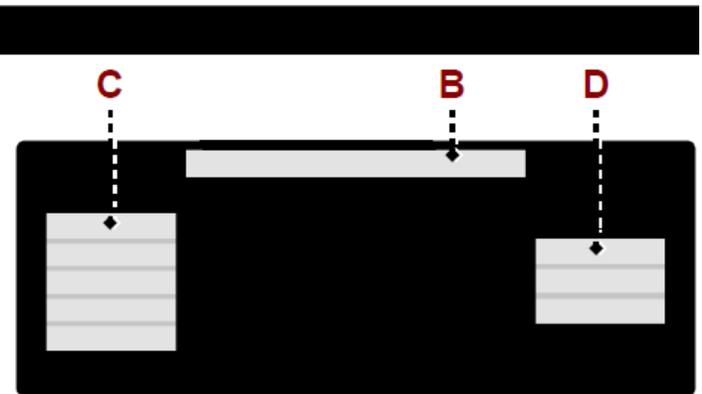
The images show the information zones and the lists show the functionality description.

DISPENSER IN PROGRAMMING MODE

B. General information of the dispenser (date/time, etc.).

C. Software datas (IP address, network mask, gateway and IP address of the server), set temperature datas.

D. Environment temperature datas (external humidity, temperature and pressure).



DISPENSER IN OPERATION

E. Information message (“select the wine”)

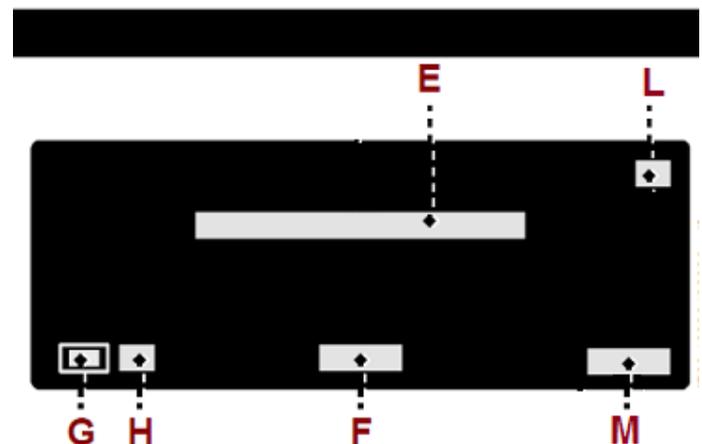
F. Internal pneumatic circuit pressure..

G. Cooling system status.

H. Set temperature.

L. State of functioning of the connection between the dispenser and external device (PC) - red crossed in backdesk modality; it visualizes even eventual errors.

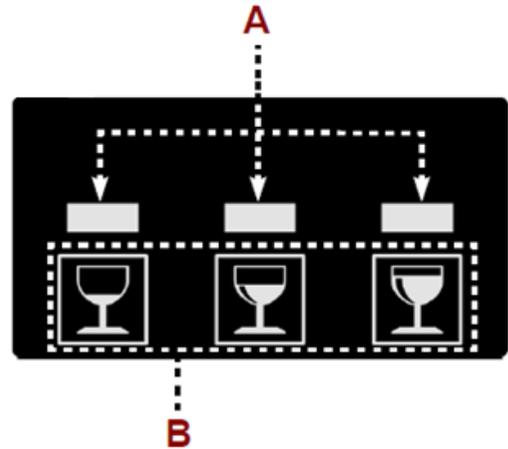
M. Door open signal.



POURING DISPLAYS DESCRIPTION (WHILE FUNCTIONING)

The image shows the information zones and the lists show the functionality description.

- A. Prices of the doses.
- B. Buttons for doses pouring.



Prices not allowed in backdesk modality.

POURING DISPLAYS DESCRIPTION (WHILE PROGRAMMING)

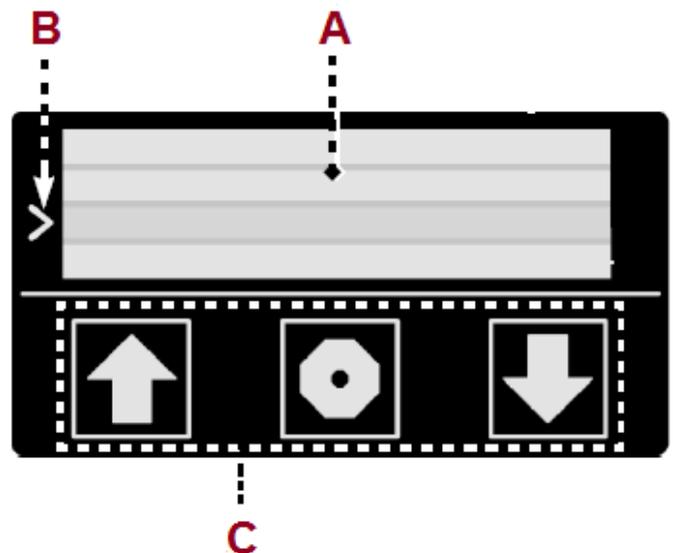
In order to execute the programming it is necessary to insert the “technical card” in the reader.

The image shows the information zones and the lists show the functionality description.

- A. It shows the functions list.
- B. It shows the selected function.
- C. Zone: it shows the operating buttons.

The following list shows the functions needed for programming, use and maintenance of the dispenser:

- **Change Bottle:** it is used to engage a full bottle of wine or to remove an empty bottle. Use this option in order to engage a bottle or remove it deleting the parameters (volume, price, etc.).
- **Volumes:** it is used to program the volumes of the doses.
- **Prices:** it is used to program the prices of the doses.
- **Maintenance:** it is used to execute the maintenance operations of the position.
- **Temperature (*):** It is used to program the functions of the cooling system (temperature range between 2 ° and 6°C - 36° to 43°F)
- **Pressure contr. (*):** it is used to enable or disable the message “CHECK PRESSURE ERROR”, in case of malfunctioning or the gas supply.



- **Service (*)**: it is used to enable and disable the supply of the doses.
- **Data(*)**: it is used to visualize the functioning temperature datas on the pouring displays.
- **Movie(*)**: it is used to enable the videos on the main display.
- **Fabric Reset(*)**: it is used to reset the programming of the dispenser.

(*) Function presents only in the display of the position “1”.

“CHANGE BOTTLE” DISPLAY DESCRIPTION

With the activation of this function, the lifter execute a movement and the display shows some information.

The lifter movement occur in different ways according the operation to execute.

Removing bottle: the lifter start to move down and it stops in limit position.

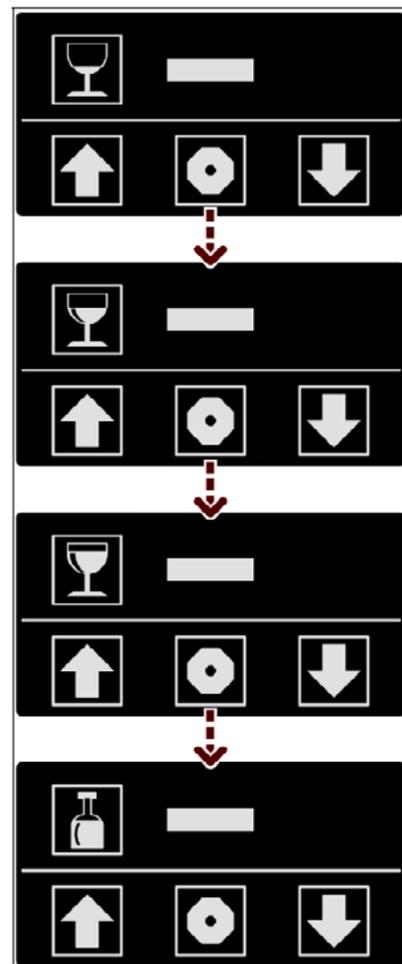
Engage bottle: the lifter start to move up and it stops when the neck of the bottle stand against the tap head.

When the lifter rising is ended, if something is wrong (bottle absent, short bottle or not proper adherence of the bottle neck to the taphead), it returns in the starting position.

“VOLUMES” DISPLAY DESCRIPTION

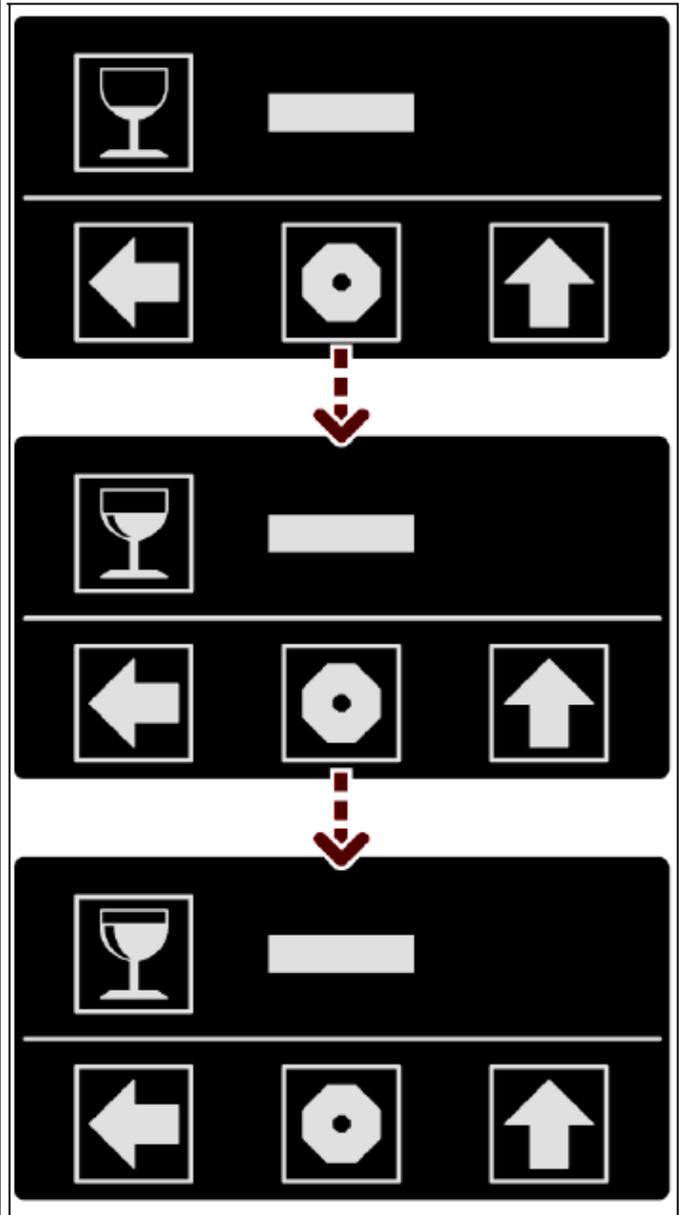
- Set the volume of the small dose, through the buttons “arrow”.
- Press button “enter”.
- Set the volume of the half dose, through the buttons “arrow”.
- Press button “enter”.
- Set the volume of the full dose, through the buttons “arrow”.
- Press button “enter”.
- Set the bottle size, through the buttons “arrow”.
- Press button “enter”.

Important: the setting volumes increase and decrease of 5ml



“PRICES” DISPLAY DESCRIPTION (ONLY IN WINECARD MODULATION)

- Set the first digit of the small dose price, through the buttons “arrow”.
- Press the button “enter”.
- Repeat the above operations to set the other digits of the price.
- Press two times the button “enter”.
- Set the first digit of the half dose price, through the buttons “arrow”.
- Press the button “enter”.
- Repeat the above operations to set the other digits of the price.
- Press two times the button “enter”.
- Set the first digit of the full dose price, through the buttons “arrow”.
- Press the button “enter”.
- Repeat the above operations to set the other digits of the price.
- Press two times the button “enter”.



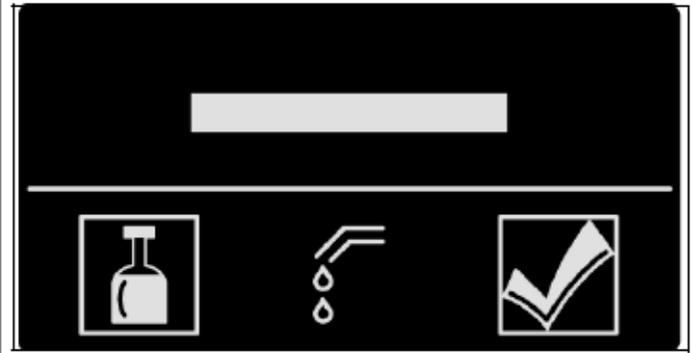
“MAINTENANCE” DISPLAY DESCRIPTION

On the display will be shown the different functions related to the maintenance.

- **“Cleaning”**: it is used to clean and rinse the tap.
- **“Sanitation”**: it is used to sanitize the tap.

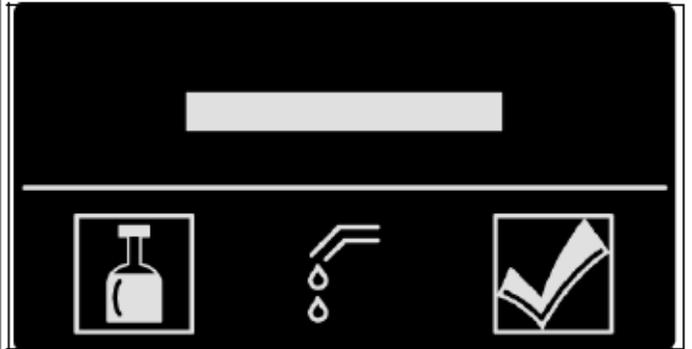
CLEANING

- Enter in “cleaning”.
- Press button “bottle” to engage the bottle with water in position.
- Press the button “pouring” to supply the cleaning dose.
- Press button “OK” to terminate the operation and save the cleaning.



SANITATION

- Enter in “sanitation”
- Press button “bottle” to engage the bottle with water in position.
- Press the button “pouring” to supply the standard dose.
- Press button “OK” to terminate the operation and save the sanitation.



TEMPERATURE

On the display are shown the different functions of the cooling system.

- **Temperature:** it is used to set the temperature requested in the chamber (from 2° to 6°C - 36° to 43°F)
- **Defrost:** it is used to program the defrost timing and settings. The defrost timing can be set cyclic or daily. By choosing “mode” you set cyclic or daily.
Cyclic: the defrost starts when the set period is elapsed after the first switching on of the dispenser and then every set period elapsed.
Daily: the defrost starts ones time per day at a specific set time.
- **Settings:** it is used to set the cyclic period or the daily time.
- **Unit:** it is used to choose the temperature unit (C° or F°).



In order to obtain best cooling performances, environment temperature range must be within 10°C and 28°C (50°F–82°F), and environment relative humidity between 5% and 60%.

During the frontal door opening the compressor and the fans stop to run to avoid icing of the evaporator and air dispersion.

SERVICE

Select the option needed, through the buttons “arrow”.

- **Enable:** doses supplies enabled.
- **Disable:** doses supplies disabled.
- **Back:** to esc from the “service” setting.

Press the button “enter” to confirm.



DATE AND TIME

- Set date and time through buttons “arrow”.
- Press button “enter”.
- Repeat the operations described above for all the details (month, year, etc).



DATE

Select the option needed, through the buttons “arrow”.

- **Enable:** date available on the displays.
- **Disable:** date not available on the displays.
- **Back:** to esc from the “date” setting.

Press the button “enter” to confirm, remove the technical card.



DATE must be enabled strictly by an Enomatic technician or if requested directly from Enomatic.

MOVIE

Select the option needed, through the buttons “arrow”.

- **Enable:** video enabled on the main display.
- **Disable:** video disabled on the main display.
- **Back:** to esc from the “movie” setting.

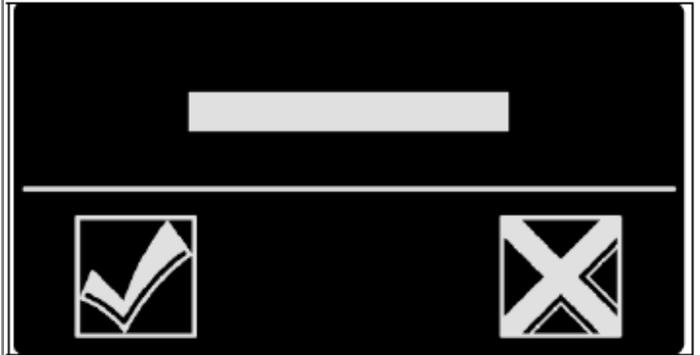
Press the button “enter” to confirm, remove the technical card



FACTORY RESET

- Press button “OK” to reset the dispenser as the factory settings.

When the factory reset is finished the dispenser has to be set for one of the modality of use. (back desk or winecard).



Set the dispenser for back desk mode

1. Insert the back desk module card in the reader and perform the initialization of the dispenser.
2. Set the volumes of the doses (see section “volumes”).

Set the dispenser for winecard mode

1. Insert the winecard module card in the reader and perform the initialization of the dispenser.
2. Insert the “configuration card” in the reader in order to connect the dispenser to the software.
3. Set the volumes of the doses (managed by the software).
4. Set the prices of the doses (managed by the software).

CONDITIONS NEEDED TO POUR WINE:

- Tap box temperature lower than 12°C - 53°F
- No cleaning: during the cleaning the temperature of the water is higher than the sparkling wines and it is possible to increase the tap box temperature. The positions that are not under the cleaning may be not available to pour wines.
- Avoid the door opening the most possible.
- Defrost off: during the defrost is not possible to pour wines (we suggest to set the “daily” defrost)

NEW BOTTLE ENGAGING

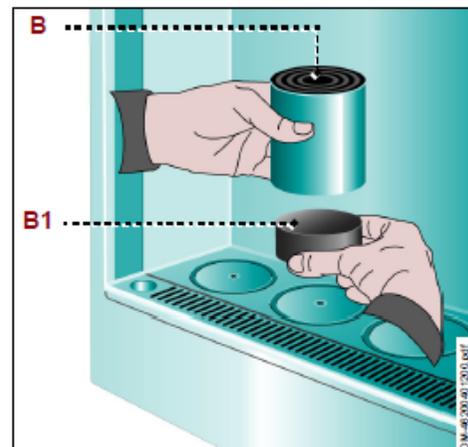
During the engaging of the bottle don't insert your hand between the bottom of the bottle and the lifter cylinder and between the bottle neck and tap head.

Proceed as follows:

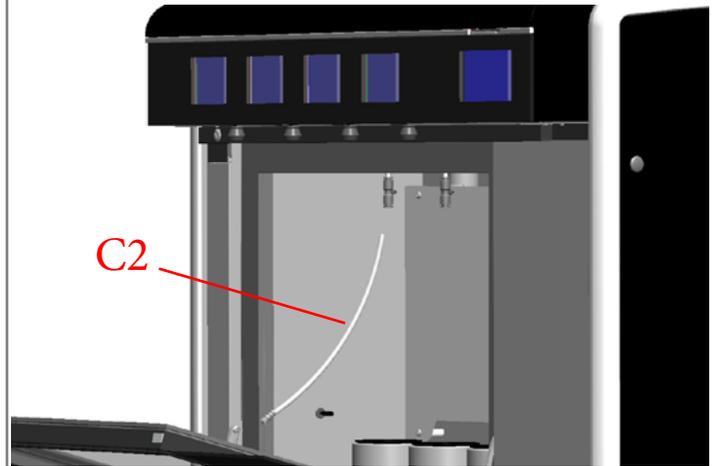
1. Insert the “technical card” in the reader (E).
2. Open the door by pulling it from the top sides.



3. Check that the spacer B1 is present inside the holder B.



4. Insert the straw (C2) in the tap hole by pressing it firmly.
5. Select “change bottle”.
6. Remove the stopper from the bottle of wine and clean the top of the neck from eventual dirt.
7. Insert slowly the straw (C2) in the bottle and place it on the holder (B). In case the neck is far from the tap head more than 3cm, please insert one or more spacers (B1) inside the holder (B).
8. Check the filter of the straws, it has to be in the bottom of the bottle. In case of wines with lots sediments, cut the straw in order to turn away the filter from the bottom of the bottle.



9. Set the function “change bottle” and check the bottle neck adherence against the tap head.
10. Close the door by pushing it back.
11. Set the volumes of the doses and bottle (see section “volumes”).
12. Remove the technical card (E).



Important: is suggested to engage bottles with similar temperature of the one set in the dispenser chambers. It is recommended to engage the bottle holding it by the bottom; avoid to hold the bottle from the neck in order to don't get it hot.

NEW BOTTLE ENGAGING (different option)

1. Insert the “technical card” in the reader (E).
 2. Open the door by pulling it from the top sides.
 3. Check that the spacer B1 is present inside the holder B.
 4. Insert slowly the straw in the bottle of sparkling wine.
 5. Select “change bottle”.
- Repeat the points from 6 to 12 as described above.

In case the piston would rise up without the bottle engaged, is necessary to remove the technical card and repeat the operation from the beginning.

Important: please insert the bottle holding it from the bottom; please avoid to engage it holding from the neck, it increases the temperature of the bottle itself.

REMOVING BOTTLE (empty)

Proceed as follows:

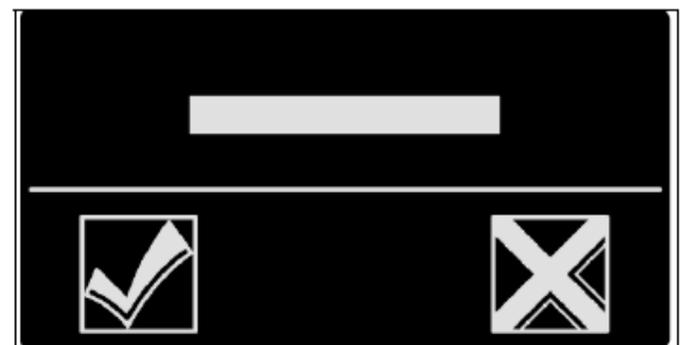
1. Insert the “technical card” in the reader (E).
2. Open the door.



3. Select the function “change bottle”.
4. Remove the bottle and replace it with a new one of the same wine. Inside the straw there is a small quantity of wine; this quantity will be integrated with the wine in the new bottle.
5. Activate the function “change bottle”. Check the bottle neck adherence against the tap head.



6. Press the button “OK” to activate the position and utilize the settings of the previous bottle (**only in winecard modality**).
7. Close the door.



8. Remove the “technical card” from the reader (E).

The dispenser is now ready to supply wine.

Important: is suggested to engage bottles with similar temperature of the one set in the dispenser chambers. Execute the whole operation as faster as possible in order to avoid the temperature dispersion.

Important: In case of different wine (example: red instead of wine and viceversa), it is necessary to clean the tap (see section “dispenser cleaning procedure”). In case of same type of wine, but different brand, it is necessary to execute, before the new bottle engaging, two “false” pouring by inserting a bottle without the straw.

POURING MODALITY (BACK DESK USE)

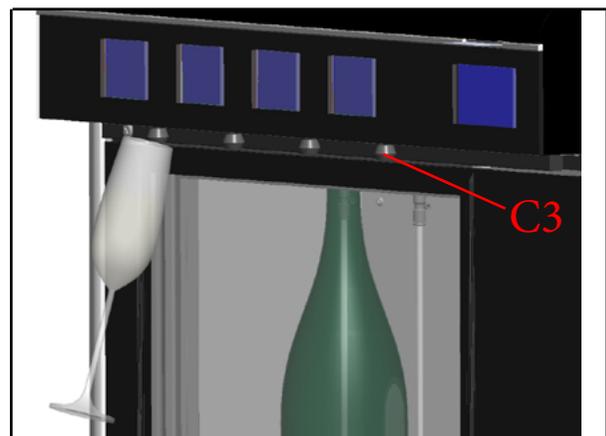
Proceed as follows:

1. Remove the “technical card” from the reader (E), if present.

2. Place the glass close to the stainless steel spout (C3).

3. Press one of the buttons to supply the dose request from the guest. The wine supply stops when the setting dose is reached.

The buttons are enabled only if the square frame is present.



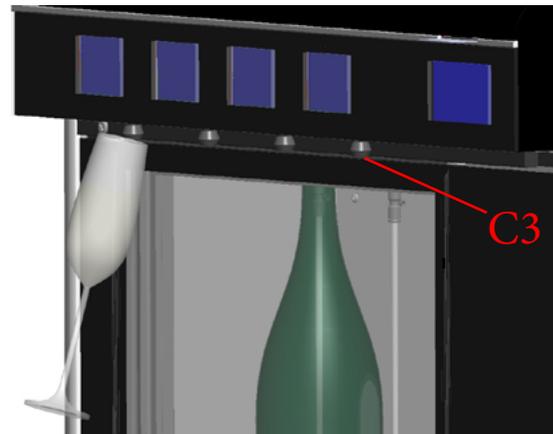
POURING MODALITY (WINE CARD USE)

Proceed as follows:

1. Insert the “USER” card in the reader (E).



2. Place the glass close to the stainless steel spout (C3).



3. Press one of the buttons to supply the desired dose. The wine supply stops when the setting dose is reached.

The price will be automatically deducted from the credit of the “USER” card.



4. Remove the “USER” card from the reader (E).

Note: during the wine pouring the display shows the “pouring symbol” (see section “symbol description”), don’t move the glass from the spout until the dispensing is terminated and the display is back to the “pouring” screen.

The buttons are enabled only if the square frame is present.



MAINTENANCE INFORMATION

Maintenance advice

Run maintenance actions scheduled by the Manufacturer. They will permit to maintain high levels of efficiency and to grant that full performances will last long.

The Manufacturer will not be liable in any way for any damage that may be caused by the use of not original spare parts, which may result into personal injury or reduce safety level.

Clean external parts using warm water and soft cloth, or a food grade cleaning agent. Never use abrasive or corrosive materials. It is necessary to utilize water with a temperature of 30/40°.

TIMING TABLE FOR MAINTENANCE

TIMING	PART	ACTION
Each bottle changing	Aspiration straw	Flush the straw with "drinking water". Afterwards dry and clean it with a clean cloth.
After 10 bottles engaged (*)	Tap	Execute the cleaning by using a solution of water and citric acid (5 tea spoon properly mixed in a bottle of water - 15gr. in 750ml). Then flush the tap from the acid by performing supplies with a bottle of water. Water at 30/40°
Every day	Straw	Immerse the straw in a glass of water and keep it for 20 seconds in order to flush the internal part of the straw. Afterwards dry and clean it with a clean cloth.
	Dip tray	Clean the tray with a humid sponge
	General cleaning	Clean all the dispenser frame with wine sediments on by using a humid and hygienic cloth.
Every month (*)	Tap	Execute the cleaning by using a solution of water and citric acid (5 tea spoon properly mixed in a bottle of water - 15gr. in 750ml). Then flush the tap from the acid by performing supplies with a bottle of water. Water at 30/40°
Every 6 months (*)	Tap	Execute a sanitation by performing supplies with water and 2% of natural chlorine solution. Afterwards by performing supplies with water and citric acid. Then flush the tap by using only water. Water at 30/40°

DISPENSER CLEANING PROCEDURE

Proceed as follows:

1. Insert the “technical card” in the reader.
2. Remove the bottle of wine from the dispenser (see section “removing bottle (empty)).
3. Get and empty bottle full of drinking water and 5 tea spoons of citric acid properly mixed (15gr of citric acid in a bottle of 750ml).
4. Put the straw inside the bottle of water and place it on its holder.
5. Select the program “cleaning” on the display.
6. Engage the bottle and perform supplies until the bottle is empty.
7. Get and empty bottle full of drinking water only in order to flush the tap from the citric acid.
8. Perform supplies until the bottle is empty
9. Remove the bottle when is empty.
10. Remove the straw from the tap, and engage a bottle.
11. Perform four supplies in order to get the tap dry and then remove the bottle and insert the straw back.
12. Engage back the bottle of wine in the position (see section “new bottle engaging “).
13. Remove the “technical card” from the reader.

DISPENSER SANITATION PROCEDURE

Proceed as follows:

1. Insert a “technical card” inside the reader.
2. Remove the bottle of wine from the dispenser (see section “removing bottle (empty)).
3. Get and empty bottle full of drinking water and 2% or natural chlorine solution properly mixed (2% in a bottle of 750ml.).
4. Put the straw inside the bottle of water and place it on its holder.
5. Select the program “sanitation” on the display.
6. Engage the bottle and perform supplies until the bottle is empty.
7. Remove the bottle when is empty.
8. Get and empty bottle full of drinking water and 5 tea spoons of citric acid properly mixed (15gr of citric acid in a bottle of 750ml).
9. Put the straw inside the bottle of water and place it on its holder.
10. Engage the bottle and perform some supplies (3 or 4 supplies).
11. Remove the bottle.
12. Get and empty bottle full of drinking water only in order to flush the tap from the citric acid.
13. Perform supplies until the bottle is empty.
14. Remove the straw from the tap, and engage a bottle.
15. Perform four supplies in order to get the tap dry and then remove the bottle and insert the straw back.
16. Engage back the bottle of wine in the position (see section “new bottle engaging”).
17. Remove the “technical card” from the reader.

***The sanitation and cleaning can be executed in different timing for each position.
The sanitation must be executed every time (before and after) that the dispenser is left inactive for a long period.***

TROUBLESHOOTING

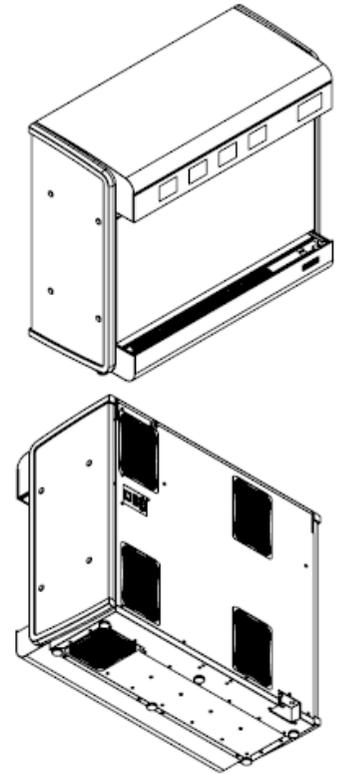
Trouble	Origin	Solution
There is a leak of Argon	<ul style="list-style-type: none"> - The bottle is not properly engaged- - One or more too short bottles were engaged and the sealing on the tap is not correct. - If no bottle is engaged a valve inside the tap might be stuck. - Tank seal is missing (if pre-viewed). - Tank or pipes joints are loose. 	<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 all the bottles are pushed upwards and tight against the seals. - Install cylindrical adapter (code 6012) between bottle and piston. - Manually move the tap seal downwards in order to release the valve for leaks. Pour cleaning solutions. - Remove the manomete, fix the seal and tight the bolt. - Check correct pipe fixing and jointing. - Check manometer tightening.
The machine doesn't switch on.	<ul style="list-style-type: none"> - Power failure. - Switch(es) is (are) off. - Fuses are burned. 	<ul style="list-style-type: none"> - Plug the machine to a power supply. - Switch on. - Change the fuses.
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.
Only some bottle engagement indicator are on.	<ul style="list-style-type: none"> - Tap sealing is not pushing the microswitch behind the tap. 	<ul style="list-style-type: none"> - Push manually upwards the tap sealing checking the click of the switch.
Pouring 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 tank.
Wine drops falling from the spouts	<ul style="list-style-type: none"> - Some wine sediments or cork pieces are blocking the dispensing valve. 	<ul style="list-style-type: none"> - Pour citric acid solution to remove all the sediments and foreign objects from the valve.
Set temperature not reached	<ul style="list-style-type: none"> - Not enough air circulation. - The dispenser door is not properly closed or it is open. - The magnets that detects the door presence is removed from the door. 	<ul style="list-style-type: none"> - Check the clearance above and rear the machine and provide if missing. - Ensure the proper closure of the door. - Place back the magnet.

Trouble	Origin	Solution
Machine doesn't react when a winecard is inserted.	- The winecard is not properly inserted.	- Insert the winecard with the chip facing downwards.

**In case the problems remain, please contact your local enomatic dealer.
For repairs and maintenance, in case of faults or faulty operations, call only an authorised after-sales service centre, or contact your local Distributor.
Full list is available on www.enomatic.it**

TECHNICAL CHARACTERISTICS

Flöte 2			
SIZE	HEIGHT (MIN -MAX)	29.736 - 29.93 inches	755 - 760 mm
	WIDTH	33.504 inches	851 mm
	DEPTH	16.211 inches	412 mm
WEIGHT (Kg)		87	
FINISH MATERIALS		STAINLESS STEEL AISI 304 - PAINTED STEEL - GLASS - ALUMINUM FINISHES	
ELECTRICAL FEATURES	VOLTAGE (V)	115 or 230	
	FREQUENCY (Hz)	60@115V - 50@230V	
	MAX POWER (W)	220	
	FUSES	2X8 Amp @ 115V 2X8 Amp @ 230V	
REFRIGERATION COMPRESSOR SPECIFICATION	REFRIGERATION GAS	R-134A	
	TEMPERATURE CONTROL	ELECTRONIC CONTROLLER	
	DEFROST METHOD	AUTOMATIC VIA ELECTRONIC CONTROLLER	
	METHOD OF DISPLAYING TEMPERATURE	DIGITAL	
	TEMPERATURE RANGE	FROM 2°C TO 6°C	
ARGON GAS INLET PRESSURE		PN 0.3 MPa (0.2+0.4 MPa) 3 BAR (2 + 4 Bar)	
N° 4 ELECTRIC ACTUATOR TO LIFT BOTTLES			
ELECTRIC ACTUATOR	VOLTAGE	24 V DC	
	NOMINAL CURRENT	1 Amp	
	MAX CURRENT	2.2 Amp	
ACCEPTED BOTTLES	HEIGHT	10.709÷14.961 inches	272÷380 mm
	Ø MAX	4.725 inches	120 mm



REPLACEMENT

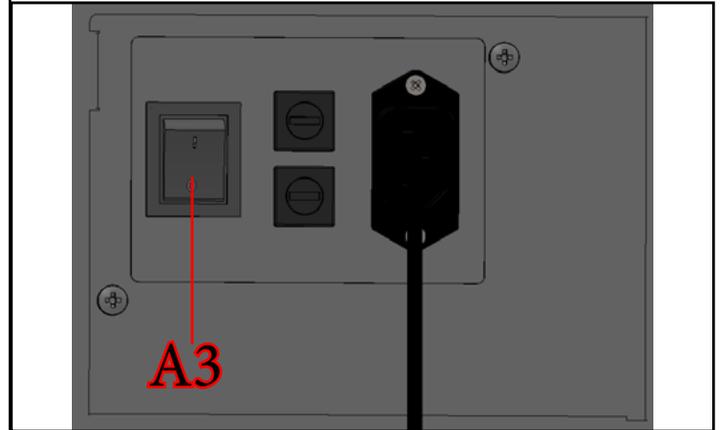
PARTS REPLACEMENTS SUGGESTION

- Before proceeding a replacement, close the argon/nitrogen supply, switch off the dispenser and unplug the electric cord and disable all the devices which may hurt persons if activated.
- Activate all necessary safety means and inform surrounding people.
- Should fatigue components need to be replace, please use original spare parts only.
- Never modify duty features and safety devices and always use original spare parts. Avoid the use of materials not authorized by the Manufacturer.

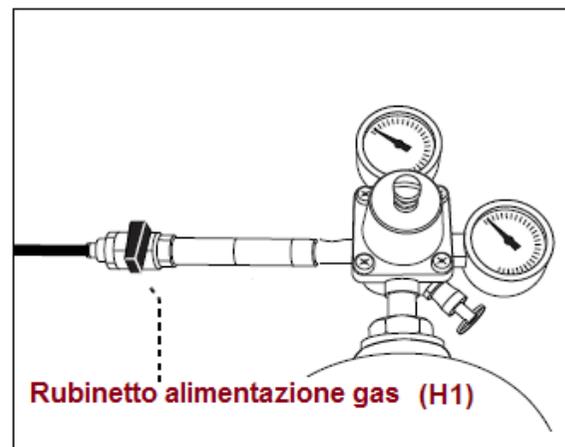
GAST TANK REPLACEMENT

Proceed as follows:

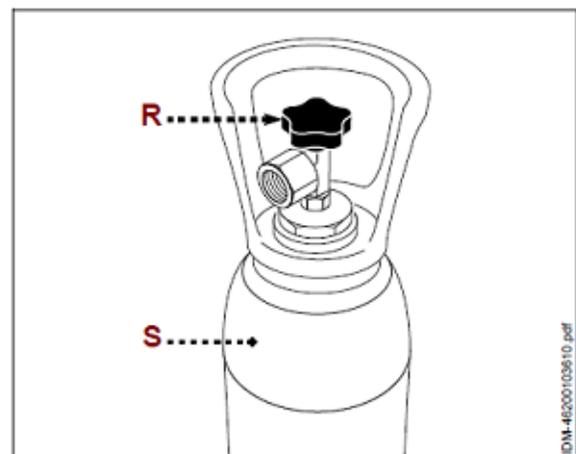
1. Replace the tank as soon as duty pressure reaches 5bar.
2. Make sure the switch (A3) in O (off) position.



3. Close argon supply faucet (H1).



4. Close the tank (S) handle (R).



5. Pull the ring of the valve (L) and keep it in “out” position to discharge residual pressure inside the tank (S). Leave it when manometers (M1-M) show values 0 (zero).

Stay away from discharge valve to avoid risk of hurt.

6. Remove the manometer and replace the tank (S).

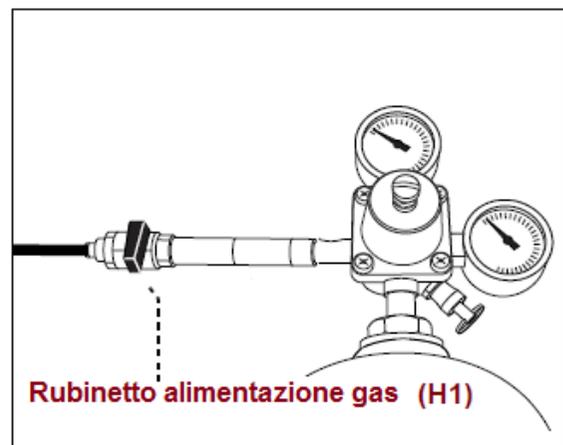
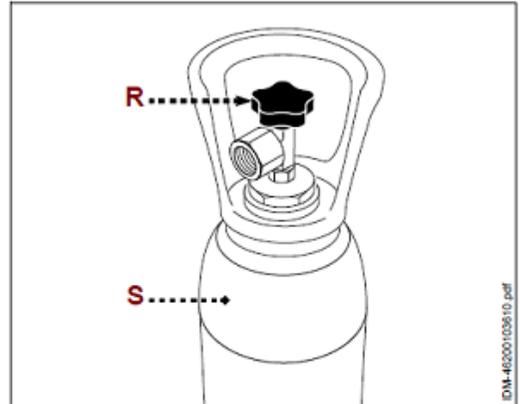
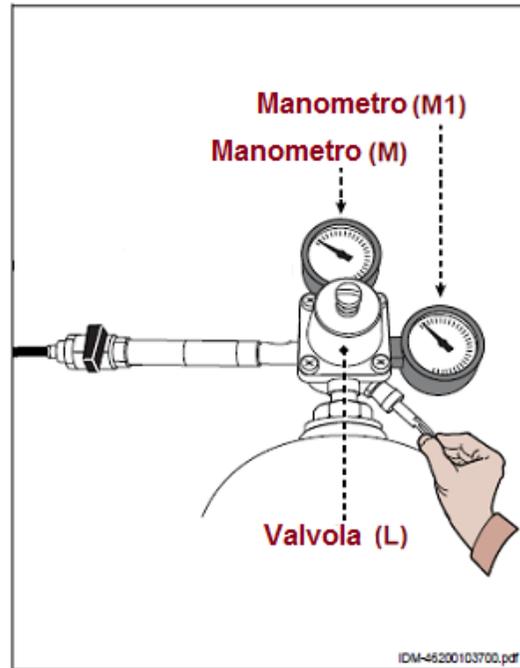
7. Check the sealing and replace it if necessary. Please use only “foodgrade” seals. **Use only foodgrade seals.**

8. Tight the manometer to the full tank (S).

9. When manometer is tight, open the handle (R) of the tank (S).

10. Open the argon supply faucet (H1).

11. Turn bipolar switch (A3) to position I (ON).



DISPENSER DISPOSAL AND DEMOLITION

- When disposing the dispenser it's necessary to execute some operations in order to avoid hindrance or further uses.
- When demolishing the dispenser, select the parts upon chemical characteristics and dispose them according actual laws.
- Never dispose chemical oils, not iron-made (rubber, plastic PVC, glues, etc.) pieces or biohazard materials in the environment. Dispose them according to actual laws.

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 compliance 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/rt
AUTOMATIC WINE DISPENSER, model: Enoline Enoliving/rt

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	Compatibilità elettromagnetica – Requisiti di immunità per

<p>+ A1:2001 + A2:2008</p>	<p>apparecchi elettrodomestici, utensili e degli apparecchi elettrici simili - 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></p>
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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

Date of issue
13 _____

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

Generalità e firma della persona autorizzata
Identity and signature of the person empowered
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 centers. Materials covered by warranty must be sent to the Repair Centers 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
President
Lorenzo Bencistà Falorni



Manufactured by:

Enomatic S.R.L.

Via di Meleto 1
Greve in Chianti (FI)
Italy

Distributed by:

For service please contact: