



RECOMMENDED CLEANING AND MAINTENANCE OF YOUR ENOMATIC SERVING SYSTEM

You will need the following:

- Glass of Clean Warm Water
- 3x Empty 750ml Wine Bottles
- Citric Acid
- Gentle Soap (i.e. Dawn)
- Basin to soak plastic bottle straws
- Bottle Straws (as needed)

DAILY:

ABP recommends dipping each pour spout and silicon cap in a glass of warm water.

BOTTLE STRAW MAINTENANCE:

1. Fill Basin with Clean Warm Water and Gentle Soap. Place Bottle Straws to soak for 30-60 minutes.
2. Rinse Plastic Bottle Straws in Clean Cold Water, return them to the unit or replace as needed.

HOT WATER CLEANING SOLUTION:

Many issues may be resolved by filling a wine bottle with CLEAN hot water and following the Cleaning cycle for each bottle station. INSERT the Technical Card, Select Maintenance, then Select Cleaning.

The bottle Icon will raise or lower the cleaning bottle into place.

The Spout with Drop Icon will pour roughly 90-100ML at a time. Empty the entire bottle. Select the Check Mark to complete the cleaning cycle.

SANITIZATION:

ABP recommends sanitizing each bottle station every month or before any wine style change.

ABP recommends more frequent cleaning for increased customer traffic, higher sugar content wine/liquors, or stations with infrequent usage.

1. Use the funnel to fill one 750ml bottle with a solution of 3-4 teaspoons (15-20 grams) of Citric Acid and Clean Warm Water.
2. Insert Technical Card, Select Maintenance, then Select Sanitization on each bottle station display.
3. Insert the bottle with Citric Acid Solution into the station. Press the bottle icon to seal bottle.
4. Place the 2nd Empty 750ml bottle around the serving spout. Select the Pour Icon. Wait 60 Seconds between pours. Repeat until the entire bottle has passed through the system.
5. Move to the next Station and Repeat steps 3-4.
6. Fill the 3rd Empty 750ml Wine bottle with Clean Water.
7. Return to the first station, insert the clean cold water bottle using the bottle icon, and pour the entire bottle through the system. Repeat steps 6-7 at each station with Clean Cold Water.
8. If the water still contains debris or significant wine sediment, Repeat Clean Water pouring.
9. Select the Check Mark when completed to reset the counter since the last sanitization.
10. Replace Wine Bottles and test the unit.