

USER GUIDE: QUICK START

New bottle loading



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



Step 2: Select change bottle from the menu and confirm

(The lifter will go

down)



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



Step 4: Insert the bottle straw inside the new bottle and place bottle on the lifter. Select change bottle (the bottle will raise and seal





The filter sits at the bottom of the bottle.



Ensure the foil is removed correctly



against tap).



If sealed properly, Menu will read **Bottle present**







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



USER GUIDE: QUICK START

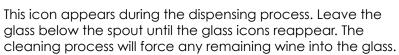
Dispense wine



Step 1: The Main Display will read "select wine and a box appear around each glass icon. **Insert the pouring card** in the reader and leave it in place.



Step 2: **Press and hold one** of the three icons to begin dispensing hen release once pour has begun.





Enable/disable the dispenser (unattended / during the night)



Step 1: Insert the TECHNICAL card in the reader.



Step 2: scroll menu using Then select service and confirm Choose disable

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



DAILY CLEANING PROCEDURE

 Immerse each spout in a cup of hot water during 5 seconds.



Wipe off any spillage in the front chamber. The black plastic tray may be removed for cleaning.



 Clean each nozzle with the brush.



Wipe the stainless steel body of the dispenser with the microfiber cloth (with the grain).



enomatic® wine serving systems

SANITATION DEEP CLEANING



Step 1: **Put the TECHNICAL card**inside the
reader





Step 3: Press the left icon and remove the wine bottle



Step 4: Place the cleaning bottle filled up with hot water and citric acid (4 tables spoons or 2 oz) on the piston and Press the *left icon*



Step 5: Place a container under the spout and press the middle button The water will flow.



Step 6: Use the

Brush to clean the
nozzle and repeat
Step 5 until the
bottle is empty



Step 7: Press the right button To confirm the sanitation process and remove your cleaning bottle.



Step 8: Place
your wine bottle
on the lifter,
then scroll down
choose the
option back
and scroll down
again to move
bottle. Remove
the Tech card

Don't forget to record the cleaning in the provided cleaning chart!

enomatic® wine serving systems

HOT WATER CLEANING



Step 1: **Put the TECHNICAL card**inside the
reader



Step 2: scroll
down using
and SELECT

Maintenance
and confirm
Select Cleaning
and confirm



Step 3: Press the left icon and remove the wine bottle



Step 4: Place the cleaning bottle filled up with hot water on the lifter and Press the left icon



Step 5: Place a container under the spout and press the middle button The water will flow.



Step 6: Use the
Brush to clean the
nozzle and repeat
Step 5 until the
bottle is empty



Step 7: Press the right button To confirm the cleaning process and remove your cleaning bottle.



Step 8: Place
your wine bottle
on the lifter,
then scroll down
choose the
option back
and scroll down
again to move
bottle. Remove
the Tech card





FACT SHEET

- Italian wine serving system used by hotels, bars and restaurants to dispense wine-bythe-glass.
- Allowing 8 wines to be preserved and sampled.
- 30+ day preservation after opening bottle (uses inert gas.
- Precise pouring control for perfectly measured serving size.
- Refrigerated to accommodate both reds and whites at optimal temperature.
- Clean and safe way to store and handle our wines.