

classic

enoline 4 ROOM TEMP / REF / CLIM

enoline 8 ROOM TEMP / REF / CLIM

enomodule

USER MANUAL

UM.07 Rev. 05

july 2009

ENG

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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.

Information are supplied in the Manufacturer original language (Italian) and can be translated into other languages in order to accomplish commercial or law purpose.

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 use 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 at all times, when moving it.

Some illustrations may not perfectly match the delivered dispenser; information is in any case complete and thorough.

The manufacturer reserves the right to 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.

DISPENSER AND MANUFACTURER 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

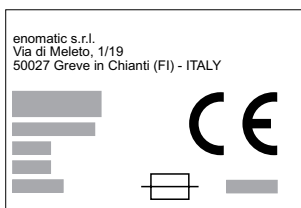
D) Voltage and frequency

E) Electrical power installed

F) Protection rate

G) Class category

H) Fuse characteristics.



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SERVICE REQUEST

In case of need please refer to ENOMATIC service team or to authorized technicians only.

Should service be required, please always provide identification data printed on the label and occurred malfunctions.

ATTACHED DOCUMENTS

Attached to this manual, listed documentation is provided.

- Declaration CE of compliance
- Warranty statement
- Poured bottles tracking chart

TECHNICAL INFO

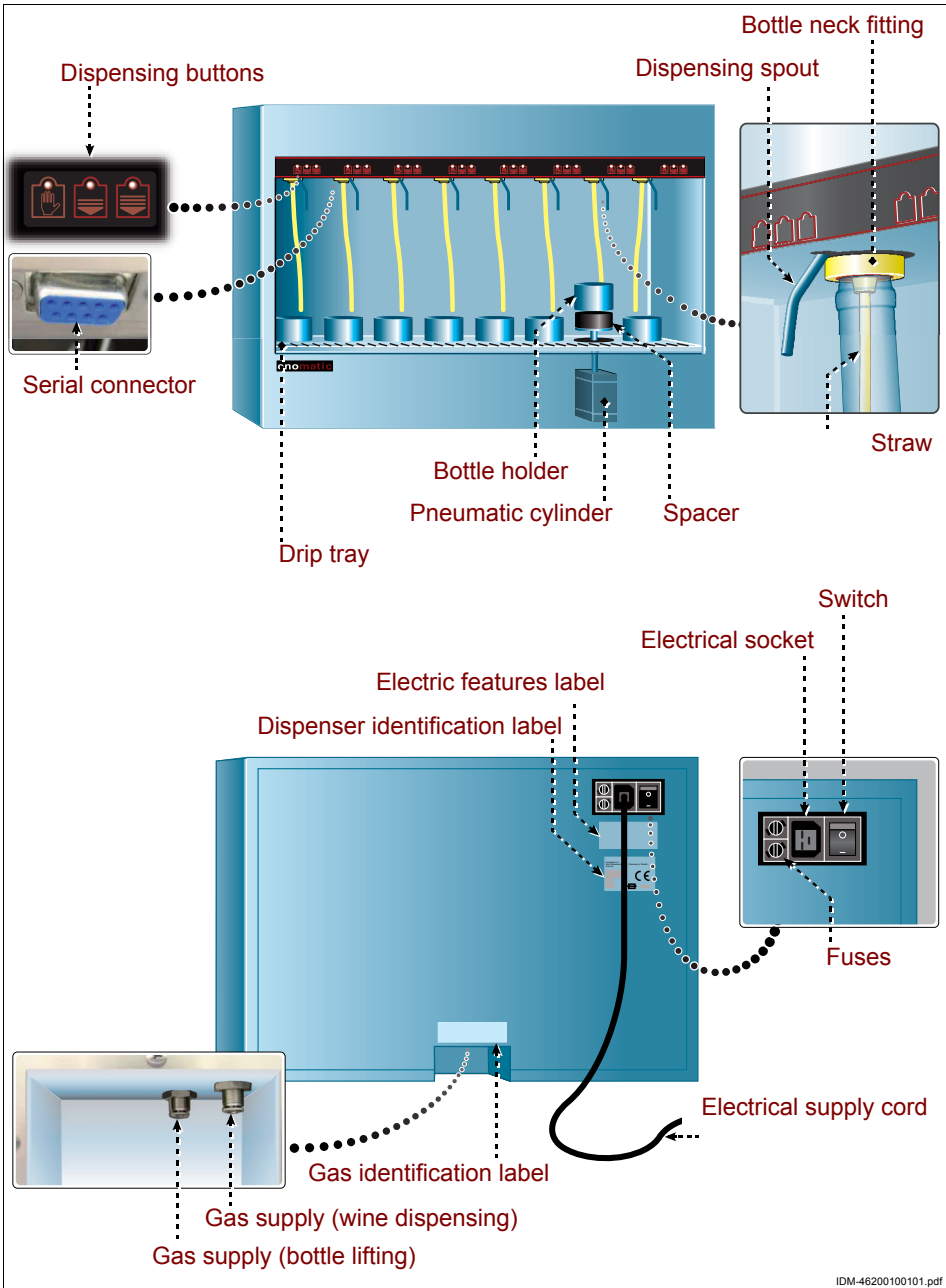
DISPENSER GENERAL DESCRIPTION

Illustrations and descriptions in this manual refer to dispenser ENOLINE "Back Desk" (restaurants, wine bar, etc.).

- ENOLINE "Back Desk" is a dispenser especially designed and projected to enjoy rare wines by the glass.
Main dispenser features are to provide wine flavour and scent preservation from oxidation, to avoid overpouring and waste.
- ENOLINE "Back Desk" can be produced with several features and parameters, all of them different in construction sizes and duty facilities.
- ENOLINE 4 - ENOLINE 8 - ENOMODULE are room temperature dispensers, perfect to enjoy red wines.
- ENOLINE 4RF - ENOLINE 8RF are cooler temperature dispensers, perfect to enjoy rare rosé/white wines.
- ENOLINE 4CL - ENOLINE 8CL are controlled temperature dispensers, perfect to enjoy rosé/white wines or red wines, as those are capable to develop a temperature higher than the one in the room.
- Staff members allowed to use the dispenser can select one of the engaged wines and pour the desired quantity (taste , full glass, etc.).
- For detailed information about technical and dimension characteristics, please refer to chapter "Technical data (enoline 4 - enoline 8 - enoMODULE)".

MAIN DEVICES(ENOLINE 4 - ENOLINE 8 - ENOMODULE)

Illustration shows room temperature ENOLINE and main components description.



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TECHNICAL DATA (ENOLINE 4 - ENOLINE 8 - ENOMODULE)

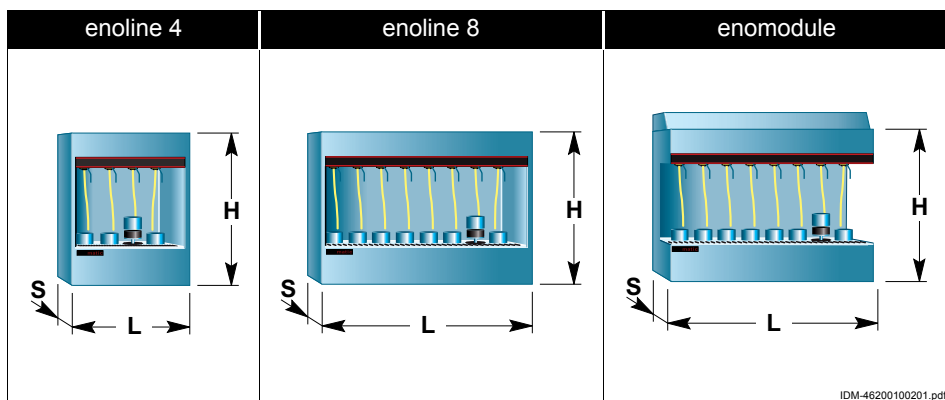


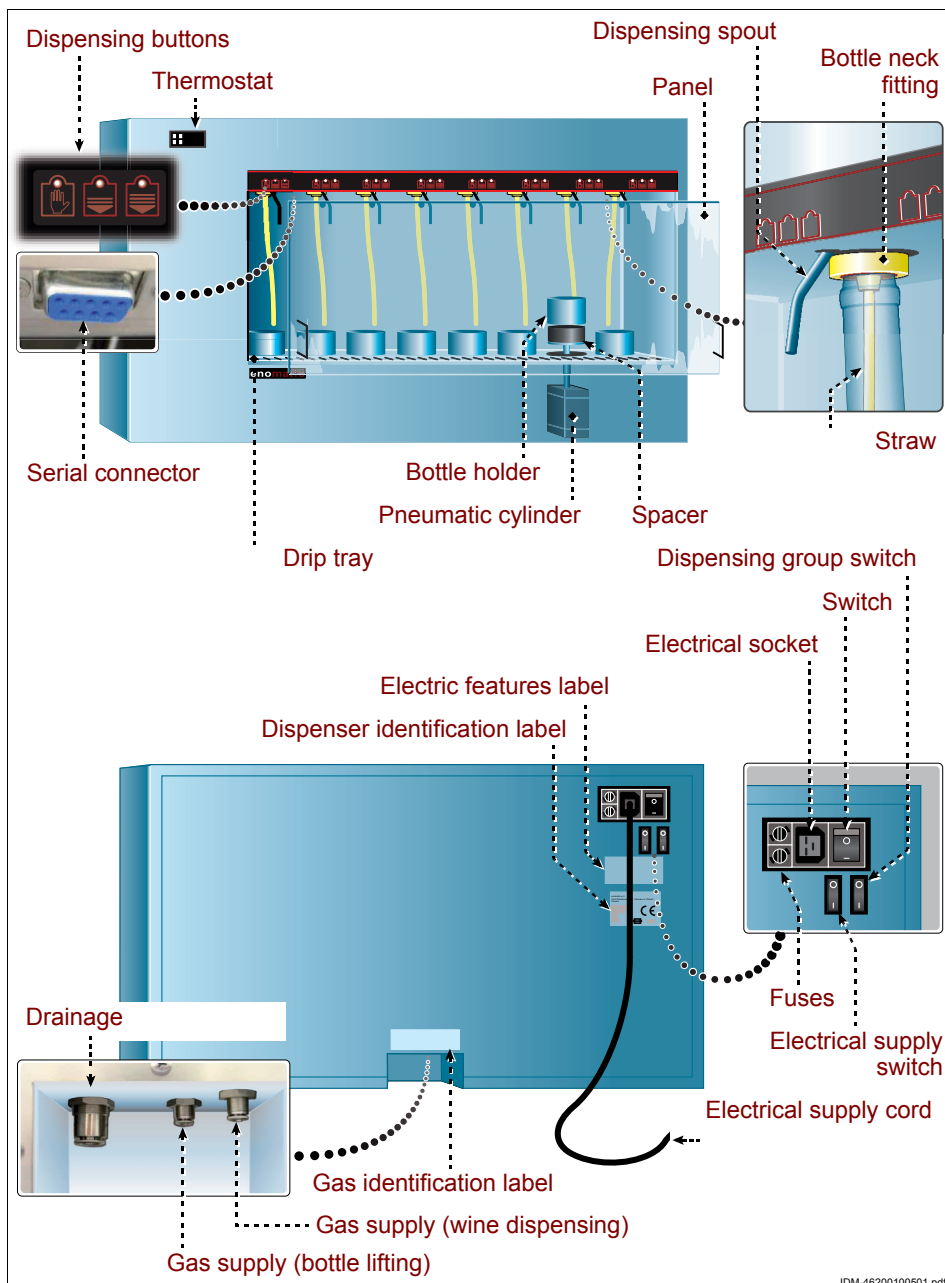
Tabella 1: Chart 2.1: Dispenser technical data

Description	Measur e unit	Dispenser model		
		enoline 4	enoline 8	enomodule
Dimensions				
Length (L)	mm	530	970	920
Height (H)	mm	643	643	715
Width (S)	mm	200	200	200
Weight	kg	25	45	45
Dispenser features				
Number of bottle		4	8	8
Wine preservation temperature	°C	ambiente	ambiente	ambiente
Electrical power	(W)	30	30	30
Electrical voltage	(V)	110-220	110-220	110-220
Electrical frequency	Hz	50-60	50-60	50-60
Auxiliary circuit voltage	Vdc	24	24	24
Protection rate	IP	20	20	20
Fuses quantity		2	2	2
Fuses value	(A)	2	2	2
Gas (air/nitrogen) duty pressure for bottle lifting line	bar	4	4	4
Gas (argon/nitrogen) duty pressure for wine dispensing line	bar	0,160	0,160	0,160
Bottle features				
Height	mm	280÷355	280÷355	280÷355
Maximal diameter	mm	100	100	100

MAIN DEVICES(ENOLINE 4RF - ENOLINE 4CL - ENOLINE 8RF - ENOLINE 8CL)

Regarding installation requirements the device can be supplied "right" or "left" side.

Illustration shows ENOLINE (left side model) temperature controlled (RF/CL) and main components description.



TECHNICAL DATA (ENOLINE 4RF - ENOLINE 4CL - ENOLINE 8RF - ENOLINE 8CL)

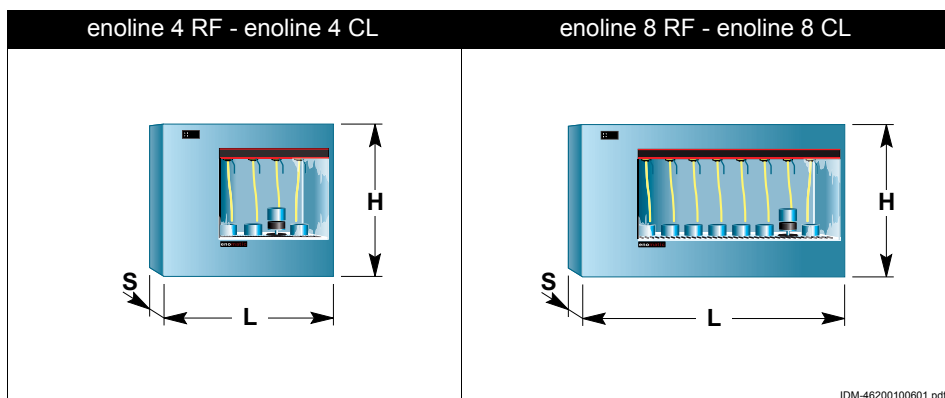


Tabella 2: Chart 2.2: Dispenser technical data

Description	Measure unit	Dispenser model			
		enoline 4RF	enoline 4CL	enoline 8RF	enoline 8CL
Dimensions					
Length (L)	mm	750	750	1190	1190
Height (H)	mm	643	643	643	643
Width (S)	mm	200	200	200	200
Weight	kg	38	38	58	58
Dispenser features					
Number of bottle		4	4	8	8
Wine preservation temperature	°C	8÷20	8÷20	8÷20	8÷20
Electrical power	(W)	150	150	150	150
Electrical voltage	(V)	110-220	110-220	110-220	110-220
Electrical frequency	Hz	50-60	50-60	50-60	50÷60
Auxiliary circuit voltage	Vdc	24	24	24	24
Protection rate	IP	20	20	20	20
Fuses quantity		2	2	2	2
Fuses value	(A)	4	4	4	4
Gas (air/nitrogen) duty pressure for bottle lifting line	bar	4	4	4	4
Gas (argon/nitrogen) duty pressure for wine dispensing line	bar	0,160	0,160	0,160	0,160
Bottle features					
Height	mm	280÷355	280÷355	280÷355	280÷355
Maximal diameter	mm	100	100	100	100

PROVIDED ACCESSORIES

The dispenser is provided by following listed accessories.

- 1x electric supply cord
- 2x holders to secure the dispenser to the wall
- 1x kit of straws
- 1x drainage pipe (for temperature controlled models only)

SAFETY WARNINGS

SAFETY GENERAL WARNINGS

- The Manufacturer, when designing and realizing the dispensers, took relevant care in foreseeing and avoid any risk to user's health. The Manufacturer accomplished the laws and adopted best available know-how in designing and realizing the dispenser. This information is to warn users about possible risky behaviours and how to avoid them. However precaution is essential and mandatory. Safety depends by users as well.

Before starting the dispenser for the first time it's strongly advised to completely read this manual and fully comprehend the contents, especially safety warnings.

- Take a bit of time to read and comprehend the content of this manual, it will help to avoid risky conditions and behaviours. It would be too late to do what should have already been done if an accident happened.
- In case of lifting and/or moving respect instructions reported on the package, on the dispenser and in supplied manuals.
- Pay attention to the symbols on the labels; shapes and colours refer to important notices about safety. Keep them in good condition.
- Only persons who read and comprehended the content of the manual are allowed to use the dispenser.
- The dispenser must be used as per projected purpose only. Improper use or misuse may result into risky conditions and economic damages.
- When operating the dispenser, please ensure that there are no potential health and safety hazards involved, particularly for children and disabled.

- Do not modify any device/component inside the dispenser. Any service not described in this manual must be run by qualified personnel especially authorized by the Manufacturer. Use only original spare parts.
- Keep the dispenser in perfect duty conditions and run operations described in this manual. A good maintenance will permit to keep the dispenser fully performing for long time and to maintain high safety standards.
- Never wash the dispenser or lead water jets towards external or internal parts of it; that is to avoid electronic device failures and/or damages.
Never run any maintenance service if the dispenser is electrically supplied, but prior remove the electric supply cord. Make sure it will remain unplugged till the end of the service.
- Never clean the dispenser with corrosive products or abrasive materials.
- Never connect the dispenser in case the electrical cord is damaged or broken. Drop carefully the cable in order to avoid hot surface contact or person hindrance.
- Never connect electrical cord if dispenser electrical features don't match supplied voltage/frequency/power values and laws.
- Before leaving and after having left the dispenser out of duty for long time always run maintenance operations to grant hygienic conditions.
- Never install the dispenser in critic environment, as explosion or fire risk, next to heat sources or food contamination rooms. The dispenser doesn't have to be exposed to any atmospheric agents or to corrosive exhalations.

INFORMATION ON TRANSFER AND INSTALLATION

PACKAGE AND UNPACKAGE

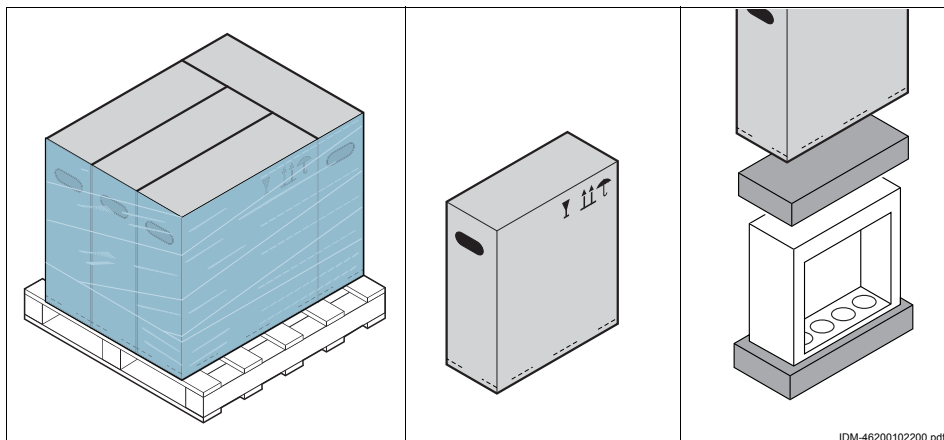
- The dispenser is packed in a specific package, and its external surfaces are protected by a special film. When unpacking, carefully eject the dispenser and make sure it is intact.

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 disposal according actual laws and rules.

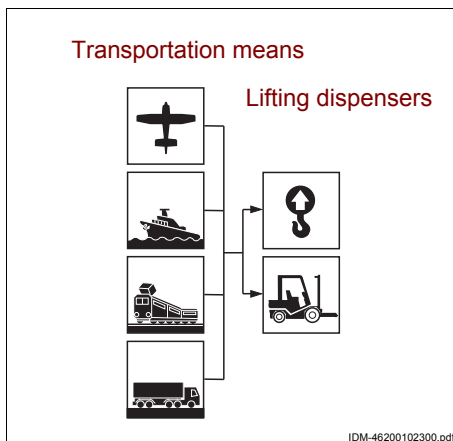
Safely store the package in case of eventual further transfer.



TRANSPORTING AND STORING

- Transportation, regarding the place of arrival, can be done through different means.

The diagram shows most adopted solutions.

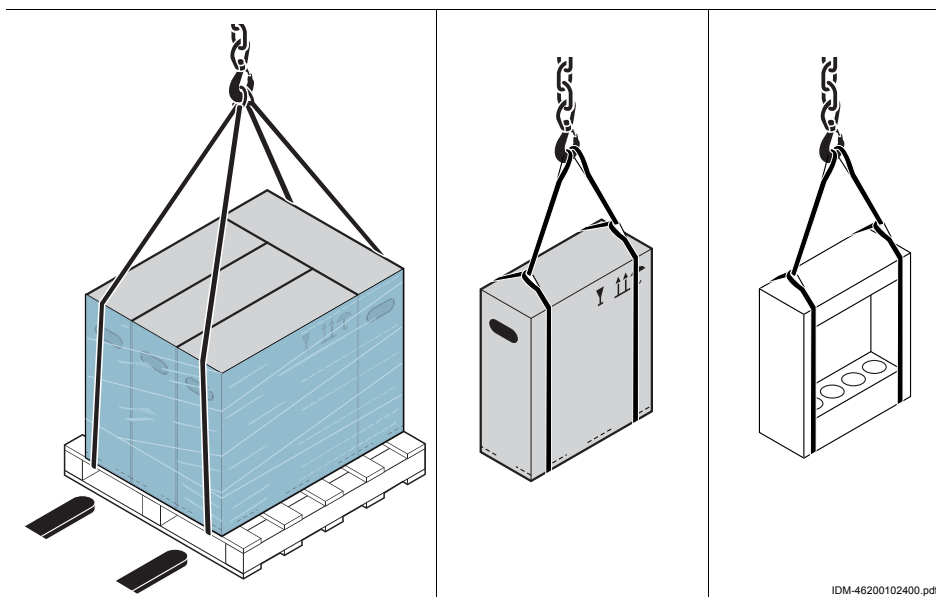


- In order to protect the dispenser during transportation, it is properly packed.
During transportation, the package must remain in vertical position as shown by symbols on it.
Important information on dispenser safe transfer are reported on the package.
Handle the package with care paying attention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



"PACKAGE LIST" AND DISPENSER INTEGRITY CHECK.

- Every delivery is provided by a document reporting package list and description.
- When receiving the packages, always refer to "Packing List" to check package numbers and integrity.

Should some part be damaged or missing, never install the dispenser and contact an ENOMATIC authorized dealer to schedule future actions.

WARNING FOR INSTALLATION AND CONNECTIONS

Installation, connection and start up must be run by qualified personnel authorized by the Manufacturer.

- Before running the installation, a proper place where to settle the dispenser and nitrogen/argon tanks must be advised by the ENOMATIC technician.
- Before electrical connection, make sure that provided voltage/frequency/power values correspond to actual laws and what shown on dispenser identification label.

INSTALLATION AND CONNECTION

Act as per instruction.

- 1-Settle the dispenser in foreseen area.

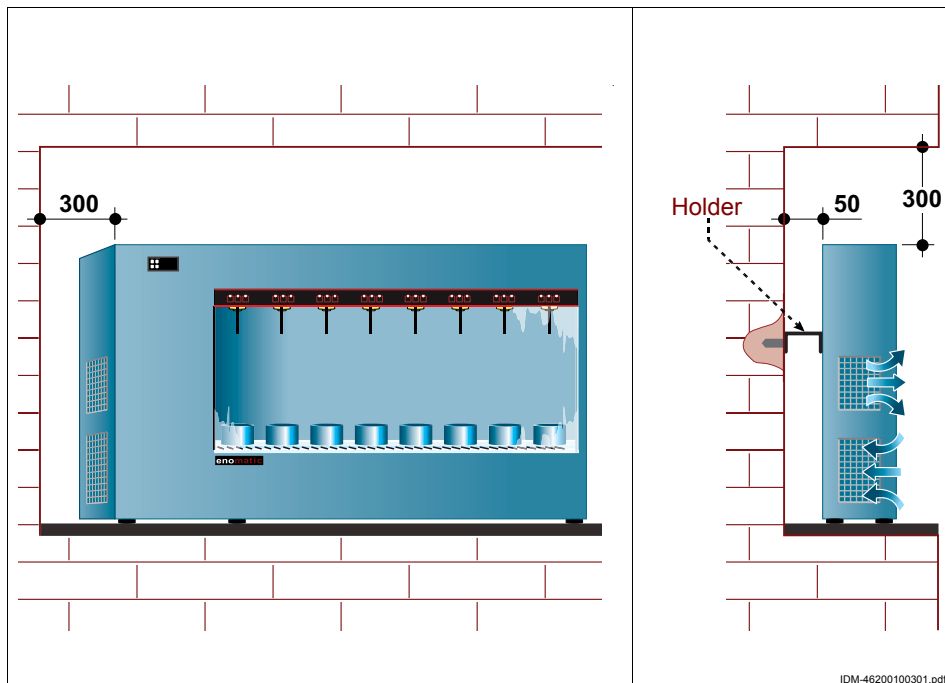


Important

If the dispenser features temperature control facilities it has to be installed regarding to provide enough space for adequate ventilation.

Illustration shows minimal distances to grant adequate ventilation.

- 2-Proportion gas supply duct regarding the features involved in the installation (nitrogen/argon tanks, nitrogen generator, etc.).



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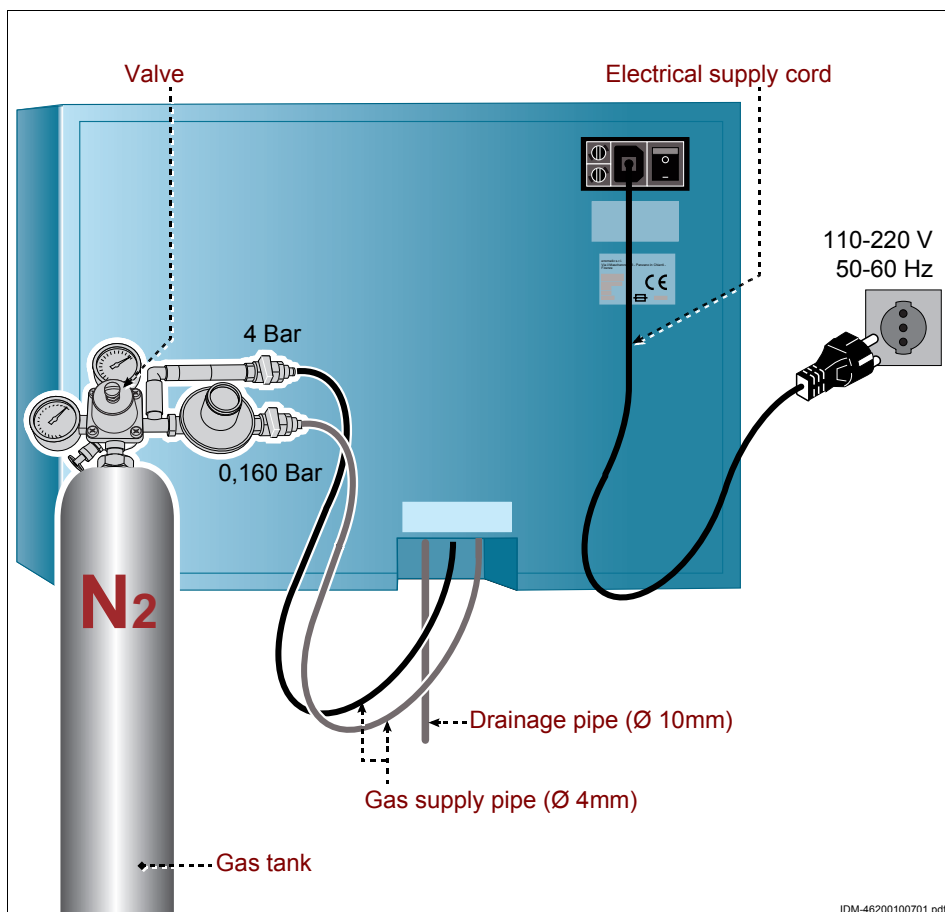
- 3-Connect gas supply pipes to relative inlets.
- 4-Connect drainage pipe (for ENOLINE 4RF/CL-8RF/CL only).
- 5-Correct the stance of the dispenser acting on adjustable feet to ensure proper working condition.
- 6-Check dispenser stability and, if necessary, ensure it to the wall fixing provided holders.
- 7-Plug the electrical supply cord to the device.



Important

Before plugging the cord to the electrical socket, turn main switch to OFF position and make sure to provide voltage/frequency/power values as shown on identification label.

- 8-Check dispenser working condition making sure to avoid flood leaks (air, nitrogen/argon, etc.).



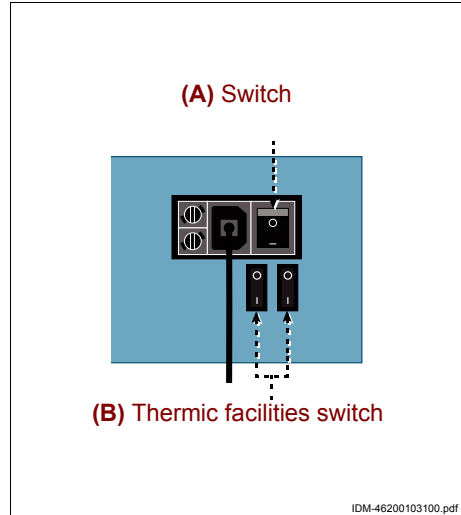
FUNCTIONS AND USE

HOW TO USE THE DISPENSER

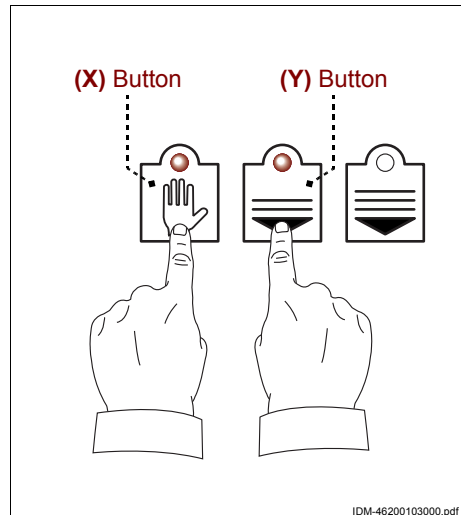
When starting the dispenser for the first time, please act as per instruction.

- 1-Make sure to have turned main electrical switch **(A)** to O (OFF) position.
- 2-Make sure to have plugged electrical cord.
- 3-Supply gas to the dispenser and check correct pressure value.
- 4-Turn switch **(A)** and **(B)** to I (ON) position.

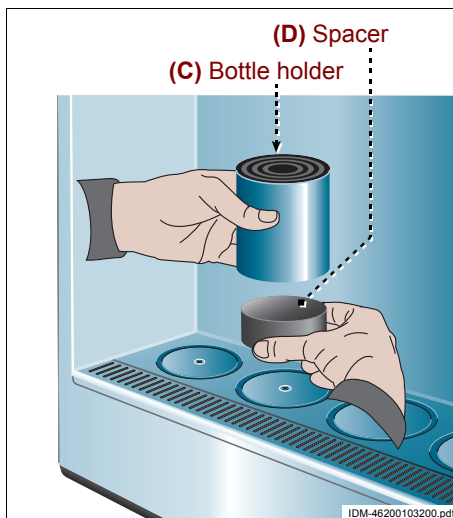
The dispenser runs automatically a "self-check" when the leds lamp.



- 5-Press simultaneously buttons **(X-Y)** and keep them pressed to lower related bottle piston **(C)**.
Repeat the action on other buttons to lower one by one all other bottle pistons.
- 6-Remove transparent panel if present.



7-Remove the supports (C).



8-Insert the straw (E) into all dispensing taps (F).



Important

Straws must be completely inserted in order to grant correct working condition.

9-Open the bottle you desire to engage.

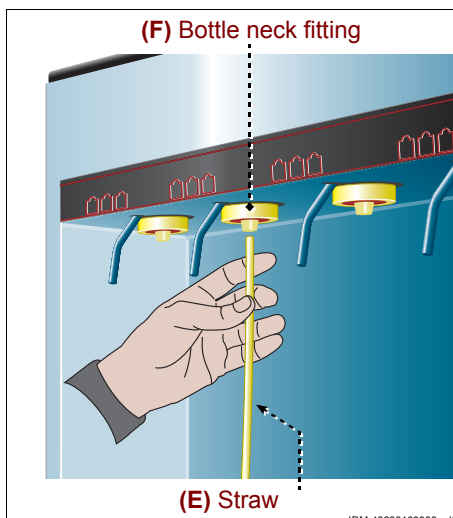
10-Thoroughly clean bottle neck upper part removing all foreign objects and ensuring it is intact to provide correct sealing.

11-Insert the straw (E) into the bottle to engage on bottle piston (C).

In case the bottle neck is further than 3cm from dispensing tap, add one or two spacers (D) inside bottle piston (C).

12-Check that filter straw reaches the bottom of the bottle.

Should the wines feature sediments, snip the straw to avoid the filter reaches the bottom of the bottle.

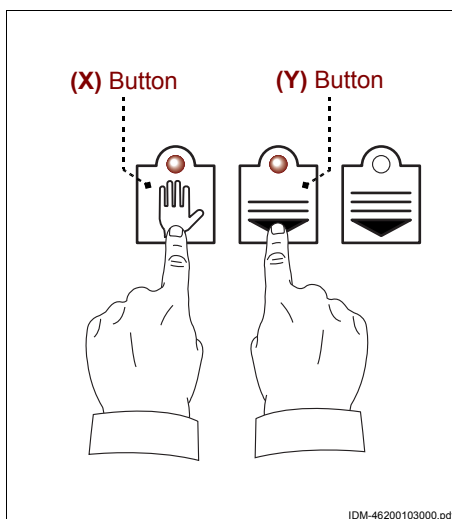


- 13-** Press simultaneously buttons **(X-Y)** and keep them pressed to lift related bottle piston **(C)**.

Bottle neck must properly fit the dispensing tap adapter in order to avoid nitrogen/argon leaks.

When all three leds above the bottle are on, the bottle reached its definitive position.

- 14-** Repeat the action to set one by one all the bottles on piston to engage them into related dispensing tap.



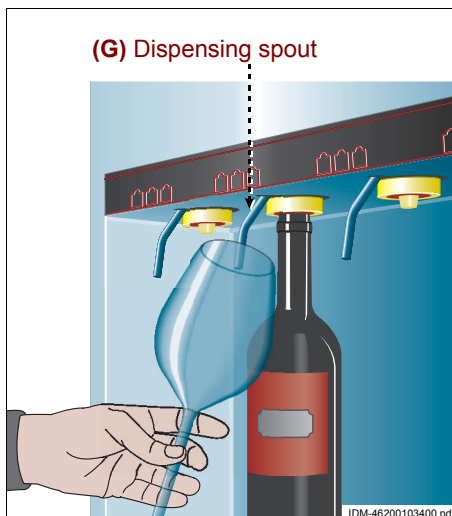
Important

Should one or more bottle pistons be lowered but not engaged, after about 4 minutes they will automatically lift up.

- 15-** Insert transparent panel if present.

The dispenser is ready to pour requested wine volumes.

- 16-** Place the glass inside serving spout **(G)**.



17-Press one of buttons **(X-Y-Z)** to pour the dose requested by the consumer.

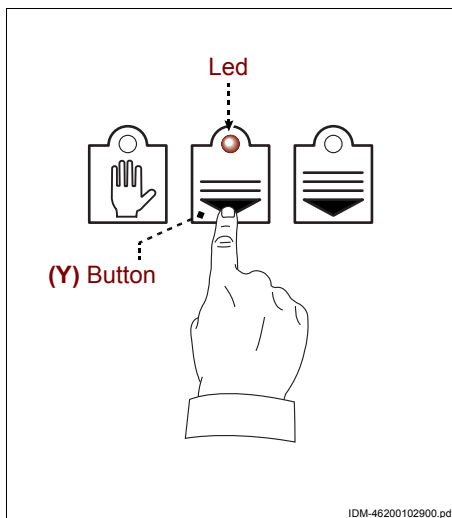
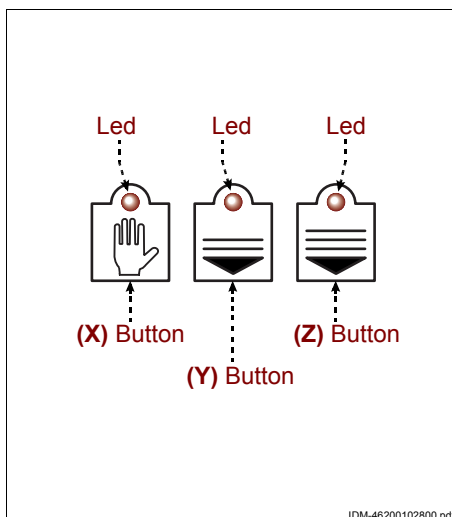


Illustration shows buttons to pour requested doses.

- Free pour button (manual) **(X)**: press the button and keep it pressed until desired poured quantity is reached.
- Medium volume button (preset) **(Y)**: press the button and release it when the pour starts. When preset quantity will be reached, the pour will automatically ends.
- Large volume button (preset) **(Z)**: press the button and release it when the pour starts. When preset quantity will be reached, the pour will automatically ends.



Should the amount of wine in the bottle not be enough to pour desired dose, the corresponding led will turn off. I.E. button (Z) turns off in case a full dose was selected, but there is not a sufficient amount left in the bottle.

WINE BOTTLE REPLACEMENT

When a bottle replacement is required, act as per instruction.

- 1-Press simultaneously buttons **(X-Y)** and keep them pressed to lower related bottle piston.
- 2-Remove the bottle from the straw and replace it with the same type of wine.
A small quantity of wine will remain inside straw. It will mix with next bottle wine.



Important

In case a different type of wine will be engaged, remove the straw from dispensing tap and flush it under water or replace it to avoid different wines' mix.

- 3-Press simultaneously buttons **(X-Y)** and keep them pressed to lift related bottle piston.
Bottle neck must properly fit the dispensing tap adapter in order to avoid nitrogen/argon leaks.
When all three leds above the bottle are on, the bottle reached its definitive position.

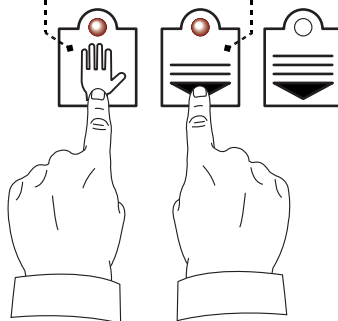


Important

In case of temperature controlled dispenser (ENOLINE 4RF/CL-8RF/CL) quickly replace the bottles to avoid cold air outflow and make sure to engage bottles already at pour temperature ($\pm 1^{\circ}\text{C}$).

(X) Button

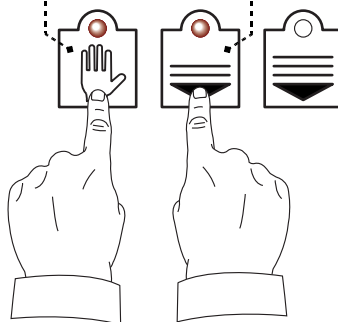
(Y) Button



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(X) Button

(Y) Button

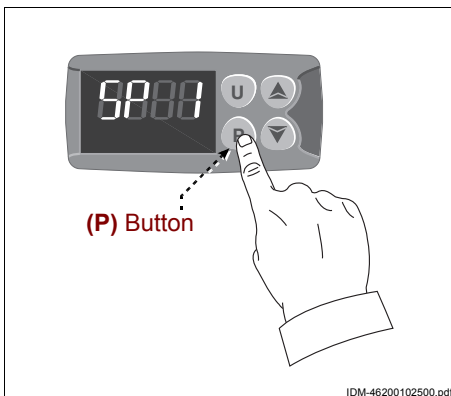


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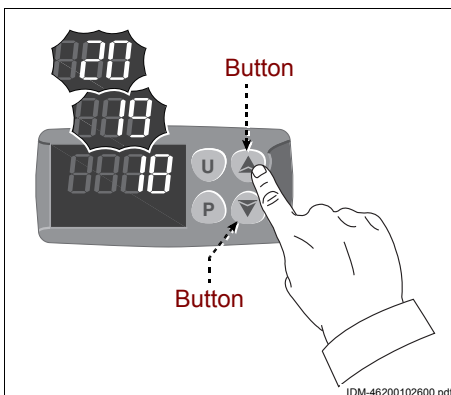
TEMPERATURE SET (ENOLINE 4RF/CL-8RF/CL)

Act as per instruction.

- 1-Press button **(P)**. The display will show "SP 1" and after about 3 seconds the temperature value is shown (in °C).



- 2-Repeatedly press one of "arrow" buttons to set the temperature as desired. Keep one of "arrow" buttons pressed to quickly change temperature set.

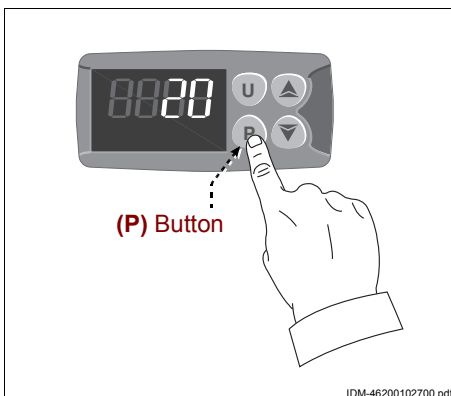


- 3-Press button **(P)**. After about 15 seconds the set temperature value will be displayed.



Important

All other thermostat functions must be entered and modified by qualified personnel only authorized by the Manufacturer.



MAINTENANCE INFORMATION

MAINTENANCE WARNINGS

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.



Important

Clean external parts using warm water and a soft clothe, or a food grade cleaning agent. Never use abrasive or corrosive materials.

SCHEDULED MAINTENANCE CHART

Tabella 3: Chart 6.1: Maintenance frequency

<i>Frequency</i>	<i>Device</i>	<i>Action</i>
Every bottle engagement	Straw	Flush the straw under the water and clean it with a soft clothe.
Daily	Dispensing spout	Dip the serving spout into a glass of water and leave it there a couple of seconds in order to clean internally the spout. Then clean and dry the spout with a soft clothe.
	Drip tray	Clean the drip tray with a wet sponge.
	General cleaning	Clean all the dispenser surfaces, especially the dispensing area, with a damp and clean clothe.
Every 10÷12 bottle changes	Dispensing tap	Sanitize the dispensing tap with a citric acid-based solution.
Every 6 months	Dispensing tap	Sanitize the dispensing tap with a food grade detergent, specific for food environments.

(*) In case sweet or particularly sediment wines are poured, double the frequency of the cleaning.

DISPENSER SANIFICATION

Act as per instruction.

- 1-Remove all the bottles engaged in the dispenser.
- 2-Full an empty bottle with a citric acid-based solution.

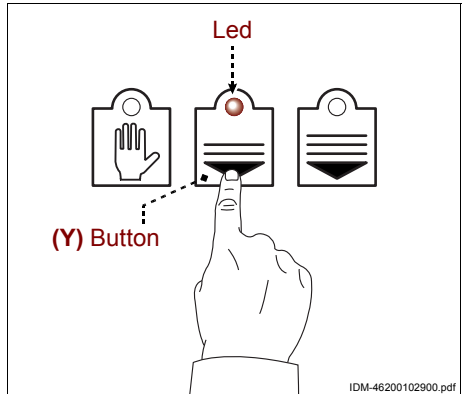
When preparing the citric acid-based solution, use about 15gr of citric acid each 750ml of water.



Important

Sanitize the dispenser before leaving and after having left it out of duty for long time.

- 3-Insert the bottle following same procedure as per a normal wine bottle.
- 4-Press button (Y) and keep it pressed to dispense enough solution to clean the dispensing tap. Leave the solution acting a couple of minutes and then dispense the whole bottle.
- 5-Insert a bottle of drinkable water and pour it completely until nitrogen/argon outcome.



Each dispensing tap can be sanitized at different time, regarding the wine consumes. It's advisable to regularly fill the chart for full tracking capability.

TROUBLESHOOTING

TROUBLE, ORIGIN, SOLUTION

The dispenser, before installation, was previously checked.

Following information are to help the user to identify and correct malfunctions which may happen during the use.

Some of those problems can be solved by the user, all others requiring specific technical know-how must be faced only by skilled and qualified personnel with declared experience.

Tabella 4: Chart 7.1: Malfunctions

<i>Trouble</i>	<i>Origin</i>	<i>Solution</i>
The dispenser doesn't switch on	Loss of electrical voltage supply.	Check electrical connection
	Not activated electrical supply	Turn bipolar switch to position I (ON).
Button leds above a dispensing tap are off	Bottle is missing	Engage the bottle in the dispensing tap
	The bottle can't reach the dispensing tap	Insert one or more spacers to lift the bottle piston
	The bottle doesn't correctly fit the dispensing tap	Properly fit bottle neck to dispensing tap
	The bottle was engaged when the dispenser was off	Replace the bottle in the dispensing tap
Some of the button leds above the dispensing tap are off	The wine left in the bottle is not enough to pour preset volume	Select a different dose or replace the bottle
The button led above the dispensing tap is off, although the wine left in the bottle is enough to pour related dose	Parameter "Bottle Volume" is wrongly set	Contact one authorized Service Centre or your local dealer

Tabella 4: Chart 7.1: Malfunctions

<i>Trouble</i>	<i>Origin</i>	<i>Solution</i>
The wine is not fluently poured	The straw is not properly inserted into the dispensing tap	Remove the bottle and firmly push upwards the straw into the dispensing tap
	The filter of the straw is clog	Clean the straw or replace it.
	The nitrogen/argon to pour the wine is run out or supply pressure is fail	Restore proper nitrogen/ argon duty condition
Some wine drops fall from a serving spout	Dispensing tap valves are clog by some wine sediments	Sanitize the dispensing tap
Nitrogen/argon comes out from wine pouring area	The bottle doesn't correctly fit the dispensing tap	Properly fit bottle neck to dispensing tap
Nitrogen comes out from dispenser rear	Nitrogen/argon supply connection is defective	Restore proper nitrogen/ argon duty condition
The piston lowers when a bottle is engaged	Pressure supplying bottle lifting pistons is fail or nitrogen/argon tank is empty	Restore proper nitrogen/ argon duty condition
The wine is not poured at preset temperature	Engaged bottle temperature is higher or lower than the one preset for pour	Replace the bottle in the dispensing tap
The dispenser doesn't reach preset temperature	Thermal facilities outlets aren't properly ventilated (i.e. outlets might be clog) or is out of order	Restore proper ventilation condition for thermal facilities or ask to an authorized Service Centre for replacement

INFORMATION ABOUT REPLACEMENTS

REPLACEMENT WARNINGS

Before running any maintenance service, always close nitrogen tank, turn switches to off, unplug electric cord and disable all devices which may hurt persons if activated.

Activate all necessary safety means and inform surrounding people.

Should fatigue components need to be replaced, please use original spare parts only.

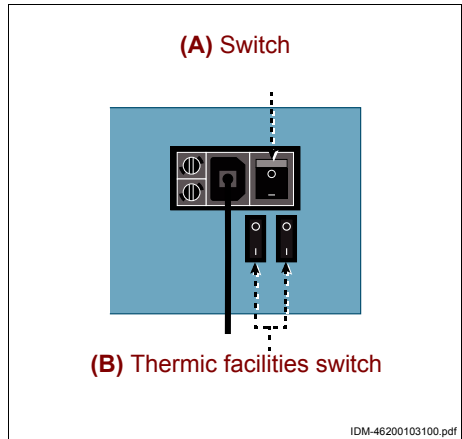
Never modify duty features and safety devices and always use original spare parts.

Avoid the use of materials not authorized by the Manufacturer.

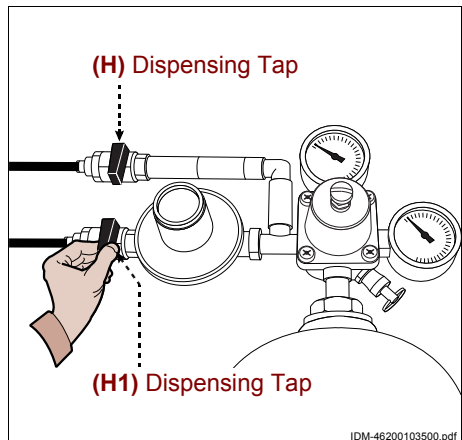
GAS TANK REPLACEMENT

Act as per instruction.

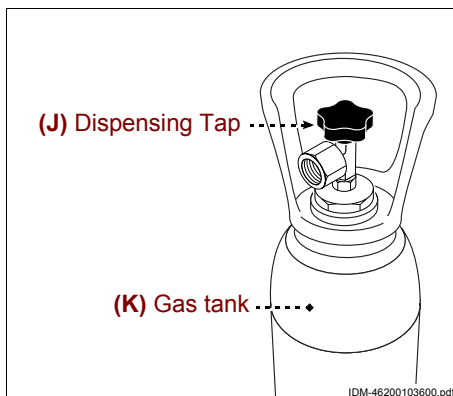
- 1-Replace the nitrogen tank as soon as duty pressure reaches 5 bar.
- 2-Turn the switches **(A)** and **(A)** to O (OFF) position.



- 3-Close nitrogen/argon supply faucet **(H-H1)**



4-Close tank **(K)** handle **(J)**.



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



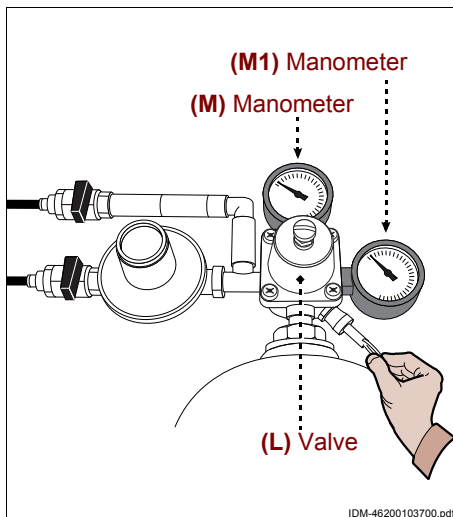
Danger - Warning

Stay away from discharge valve to avoid risk of hurt.

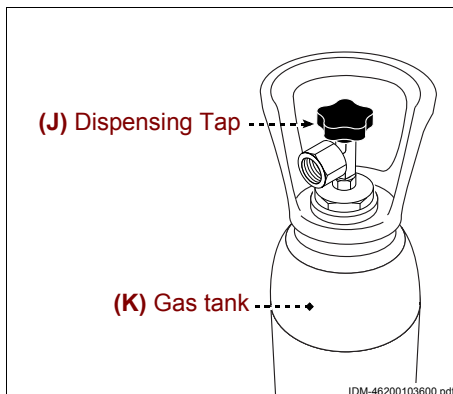
6-Remove the manometer and replace the tank **(K)**.

7-Check the sealing and replace it if necessary.

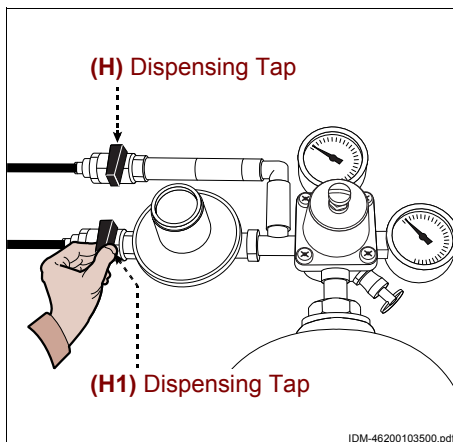
8-Tight the manometer to the full tank **(K)**.



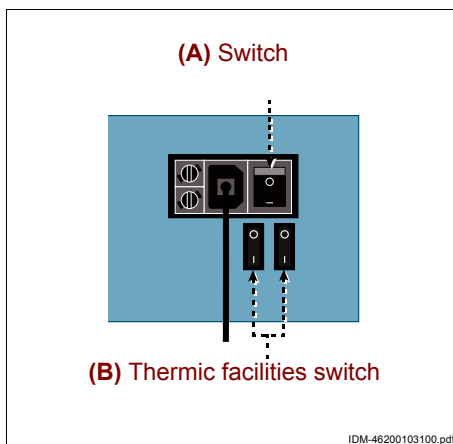
9-Open the handle **(J)** of the tank **(K)**.



10 -Open the nitrogen/argon supply faucet **(H-H1)**.



11 -Turn switch **(A)** and **(B)** to I (ON) position.



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.

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