

eno one

2-bottle refrigerated wine dispenser

User manual

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1. WARNINGS

Before using the Enomatic models, carefully read the instructions contained in the manual and any other document contained in the packaging

1. The Dispenser is only intended for professional or similar use in hotels, bars, wine bars, restaurants and at other commercial facilities.
2. During operation it is essential to pay attention to these safety requirements to prevent risks of fire, electric shock and/or other possible problems.
3. Do not place the Enomatic Dispenser near water spouts and do not immerse the power cord or other electrical/electronic components in water or other liquids.
4. Do not store explosive substance such as aerosol cans with a flammable propellant in this appliance.
5. Use and maintenance of the Enomatic Dispenser is permitted by children older than 8, by persons with reduced physical capacities, with limited sensory or mental abilities, or by inexperienced persons if supervised or after they have been instructed on safe use of the appliance, ensuring they have understood the related risks.
6. Keep the appliance and the power cord out of the reach of children under 8 years of age;
7. Children must not play with the appliance.
8. Always unplug the power cord from the machine before cleaning or maintenance;
9. In case it is necessary to move the machine, do not lift or move it with a bottle/bottles inserted, with the power cord connected or with the gas supply pipe connected.
10. Check the electrical components before using the appliance. In case of damage, contact your dealer.
11. Do not use electrical appliances inside the bottle compartment unless expressly stated by the manufacturer.
12. For replacement always request original spare parts and accessories. The use of non-original spare parts and accessories can cause injury, can damage the equipment and will void the manufacturer's warranty.
13. For any repair always contact service centres authorised by the manufacturer or dealer and request that only original spare parts be used.
14. Do not use the Enomatic models outdoors.
15. Avoid the power cord from dangling or coming into contact with heat sources. Never rest the machine on its own power cord.
16. Keep the Dispenser away from sources of heat and moisture.
17. Before connecting the Dispenser to the power supply ensure the main switch is set to OFF (0).
18. Before connecting the Dispenser to the power supply ensure the voltage corresponds to that indicated on the identification plate.
19. Do not clean the Dispenser with corrosive substances or tools that could damage it. Only use a soft non-abrasive cloth, dampened with water.
20. Correct cleaning of the Dispenser safeguards its functionality and durability. The solutes indicated in the user manual may be harmful; avoid contact with the eyes, skin or other parts of the body.

2. GENERAL INFORMATION

Purpose of the manual

- The user and maintenance manual, which is an integral part of the ENOMATIC Dispenser, was designed by the manufacturer to provide the necessary information to the user.
- **The "ORIGINAL INSTRUCTIONS" were prepared by the manufacturer in ITALIAN and can be translated into other languages to meet legal and/or commercial requirements.**
- **Translations into the language of the country of use, provided by the manufacturer (or by the authorised representative or by the person who introduces the Dispenser into the language area in question), are made from the "ORIGINAL INSTRUCTIONS" and must bear the words "TRANSLATIONS OF THE ORIGINAL INSTRUCTIONS".**
- Besides adopting good use practices, recipients of the information must read it and apply it scrupulously.
- A little time dedicated to reading the information can help avoid risks to the health and to the safety of persons in addition to preventing financial damage.
- Keep this manual for the entire service life of the Dispenser in a place known and easily accessible, ensuring it is always available when there is a need to consult it.
- The manual must always be kept together with the Dispenser upon each transfer or change of ownership.
- A number of illustrations in this manual may not correspond perfectly to the configuration of the Dispenser delivered, without prejudice to the integrity and understanding of the information.
- The manufacturer reserves the right to make changes to the information without the obligation to communicate this in advance, provided the level of safety is not compromised.

Directions for reading the manual

- **Bold text style** indicates parts of text of particular importance.
- **Alphanumeric codes in quotation marks e.g. "F.1"** indicate the wording that appears on the display.
- **Letters in brackets e.g. (A)** indicate the Dispenser components (para. 10 and 11)
- **Wording between square brackets e.g. [...]**, next to the paragraph titles, indicate the default settings of the Dispenser in the sales configuration.

3. INTRODUCTION

The Enomatic® tasting systems are able to store bottles of wine, controlling the temperature (refrigerated models only) and preserving, by means of a food-use inert gas, their content, to then serve it in the desired quantities directly into the glass. This gas protects the wine from alterations due to oxygenation preserving the characteristics for up to 4 weeks after opening of the bottle.

This Dispenser was designed to store and provide the following types of still wine: dry, sweet, light and sweet. Do not use with sparkling wine.

See para. 49 with the table for the frequency of cleaning the dispensing unit depending on the sugar content of the wine.

Before installing and using your

Enomatic Dispenser, please carefully read the instructions contained in this manual: these provide important information regarding safety during installation, use and maintenance.

The manufacturer is not responsible in any way for damage caused by misuse, irrational or irresponsible use of the system or from misinterpretation of the instructions on safety and installation.

4. IDENTIFICATION OF MODEL AND MANUFACTURER

The identification plate shown is applied directly onto the Dispenser (one on the rear and one inside the Dispenser under the drip tray).

It contains the identification references and all the technical data for safe operation.



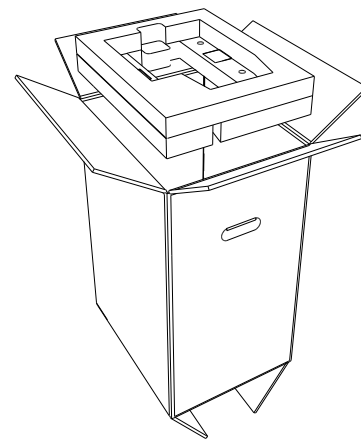
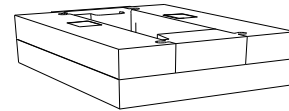
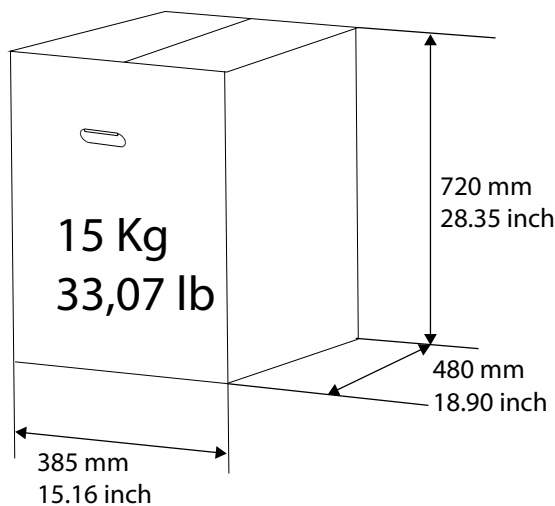
- 1) Manufacturer identification
- 2) Machine code and model
- 3) Serial number
- 4) Type of cooling system
- 5) Voltage (V) frequency (Hz), absorption (A) or power (W)
- 6) Fuse characteristics, only if required
- 7) Operating pneumatic pressure
- 8) Marking of conformity
- 9) Danger in case of misuse
- 10) "read the user manual" warning
- 11) Disposal indication (Directive 2002/96/CE)
- 12) Week/Year of production

DO NOT DAMAGE OR REMOVE THE IDENTIFICATION PLATE

5. PACKING AND UNPACKING

It is advisable to use gloves when removing the Dispenser from the packaging and for its subsequent handling.

In case of damage or missing parts, do not use the Dispenser but contact your retailer to arrange for the relevant procedure to be adopted.



The Dispenser is sold packed in an appropriate cardboard box with specific anti-shock protectors. Inside the packing the Dispenser is protected by a non-woven fabric bag.

During unpacking, carefully remove it and check the integrity of the components. Some of the external and internal surfaces may be appropriately protected with protective film which before use should be properly removed.

The package contains all the information necessary to perform movement correctly. **The packaging material, at the Dispenser life end, must be properly disposed of in compliance with applicable laws.**

6. PACKING CONTENTS

Ensure the following parts are included in the package:



1 x enoone 2/r dispenser



1 x electrical power cord



1 x Warnings



2 x curved coasters



1 x suction straws pack



1 x gas connection pipe
A Food LLDPE =Ø4x2.5mm



1 x spare seal for a Cap tap

Never leave the packaging parts (such as plastic coverings, etc.) within the reach of children as they may represent a potential hazard

ACCESSORIES ON REQUEST:

- Side panels (black or white)
- Modularity kit
- Spacer for short bottles
- Conditioning partition for 1 white wine and 1 red wine
- Disposable cylinder and pressure regulator
- Cylinder cover casing
- Graduated cylinder to measure doses

For further information contact your authorised retailer.

7. TRANSPORTATION AND STORAGE

Transportation, also depending on the place of destination, can be performed with different means. The diagram shows the most commonly used solutions.

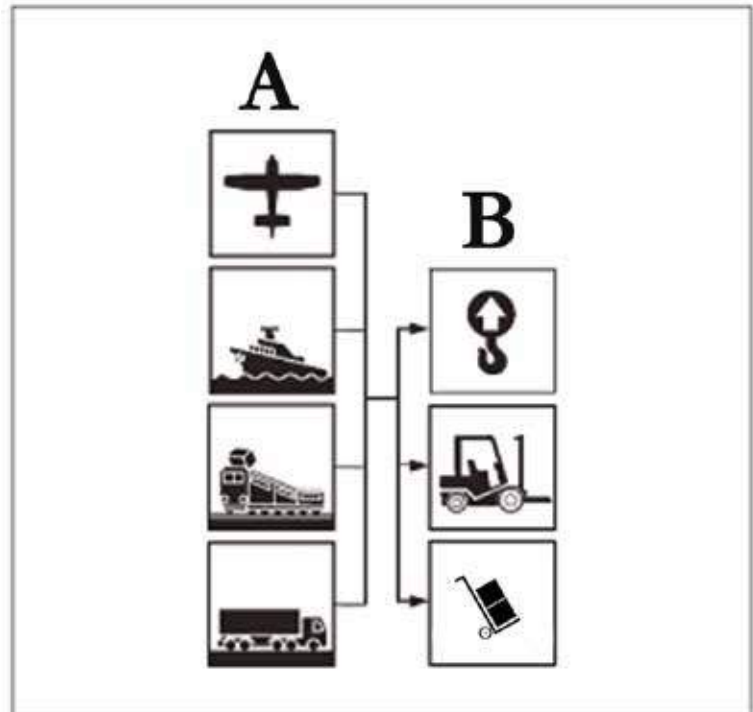
A) Means of transportation

B) Lifting and handling devices

To protect the Dispenser during the transportation phases, it is delivered perfectly packaged.

Transportation must be carried out with the packaging in the vertical position, as indicated by the symbols directly on it.

The package contains all the information necessary to perform movement correctly. During the movement phase, handle the packaging carefully and avoid overturning as this could damage the Dispenser.



Storage is required if the dispenser is not installed at the time of delivery. If it must be stored for a long period, it should be placed in a dry protected environment at a temperature between 0°C and 40°C (32°F and 104°F) and with humidity maximum of 65% Hr.

8. LIFTING AND HANDLING

The dispenser is designed for free (stand alone) installation and does not require particular lifting devices given its low weight.

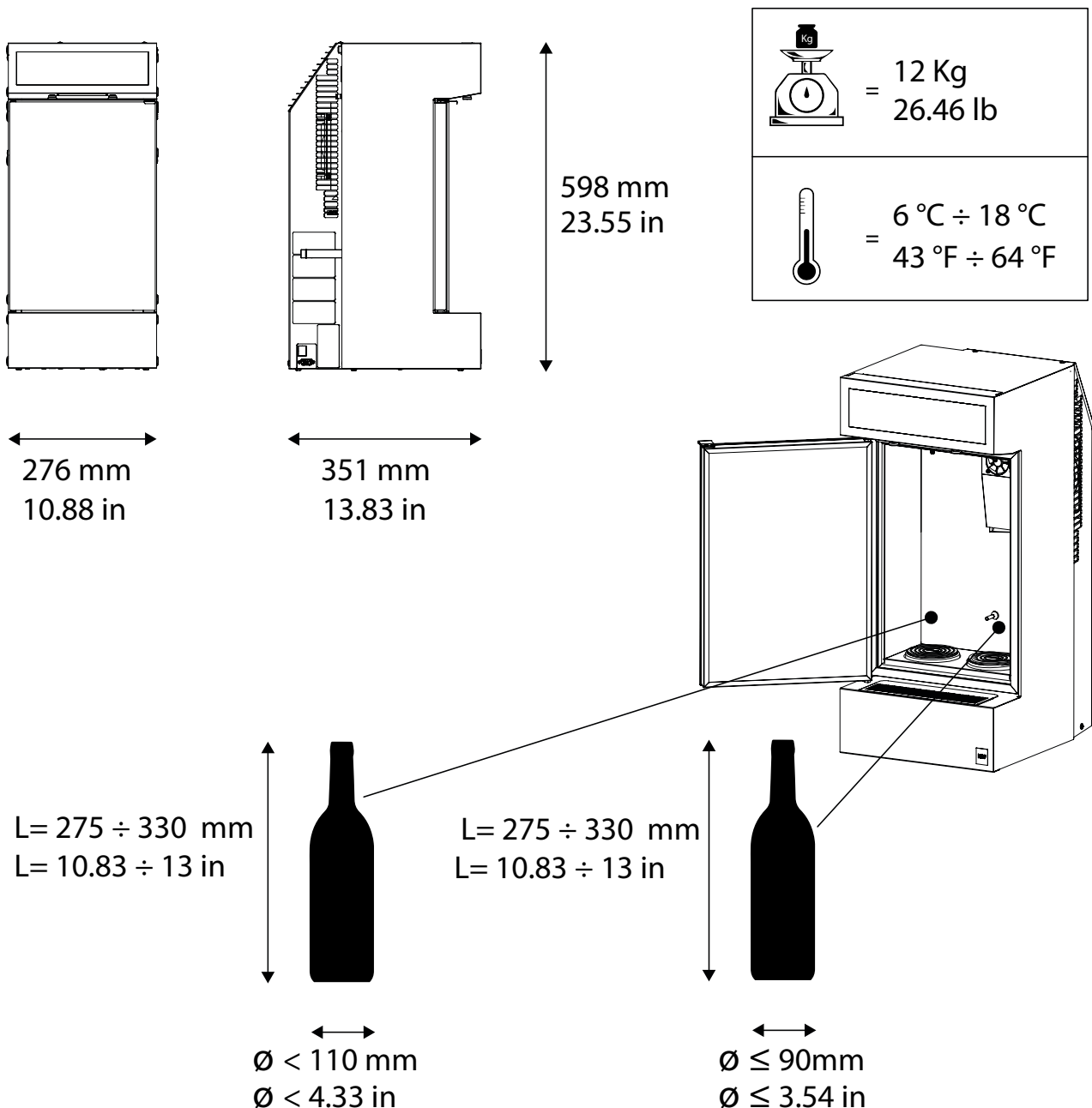
To move the Dispenser lift it up, holding it from underneath.

Do not push the Dispenser, do not drag it or turn it upside down.

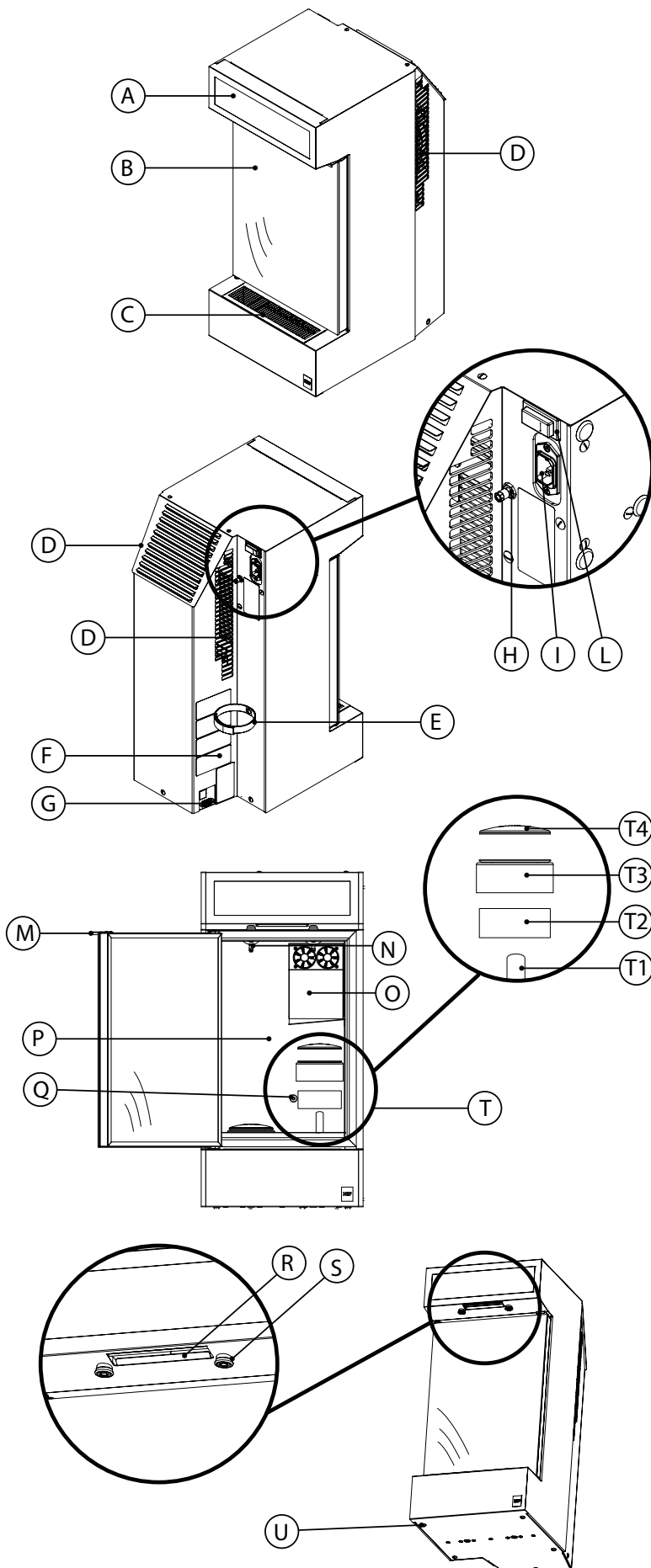
If special needs so require it is possible to use the lifting devices shown in the image above.

9. TECHNICAL CHARACTERISTICS

The Dispenser in the sale configuration allows the insertion of bottles with a maximum diameter and a height range indicated in the image below.
The right bottle location (when facing the Dispenser), allows the insertion of bottles with a diameter less than the left side due to the size of the thermoelectric refrigeration system (O).



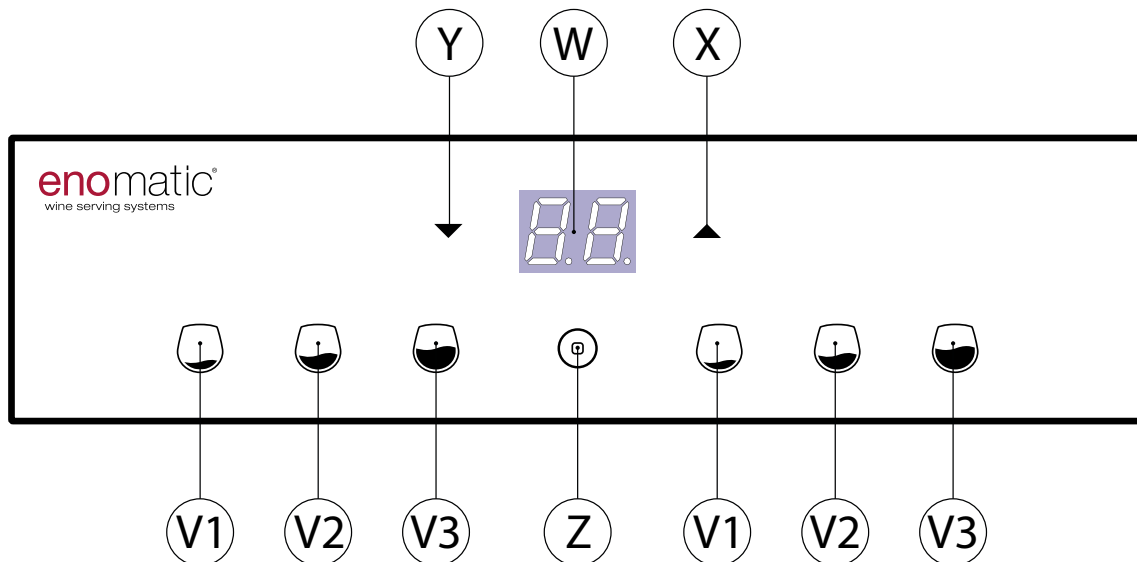
10. COMPONENTS OF THE DISPENSER



- A.** Display and commands keyboard
- B.** Door
- C.** Drip grill with tray
- D.** Rear air vents
- E.** Cylinder locking strap
- F.** Identification plate
- G.** Data connection port (for technical use)
- H.** Inert gas connection
- I.** Power socket
- L.** Main switch
- M.** Door handle
- N.** Plug tap with seal
- O.** Thermoelectric cooling system
- P.** Bottle compartment
- Q.** Temperature probe
- R.** LED
- S.** Dispensing nozzle
- T.** Bottle raising piston
- T1.** Gas spring
- T2.** Spacer
- T3.** Cylinder
- T4.** Curved coaster
- U.** Foot

11. COMMANDS KEYBOARD AND DISPLAY

The keyboard of the dispensers is backlit, as such most of the buttons are only visible after powering of the dispenser.



V1. Small dose dispensing button (lit)

V2. Medium dose dispensing button (lit)

V3. Large dose dispensing button (lit)

Z. Multifunction button: confirmation, power on/off, output (lit)

X. Increase arrow button

W. Display (lit)

Y. Decrease arrow button

The A-Z references shown on this page and on the previous one, are mentioned throughout the manual.

**Do not use objects to press the buttons on the keyboard.
use only the fingers of the hand.**

12. POSITIONING

The first group of images (1) shows the minimum spaces required to ensure correct ventilation and access to the Dispenser.

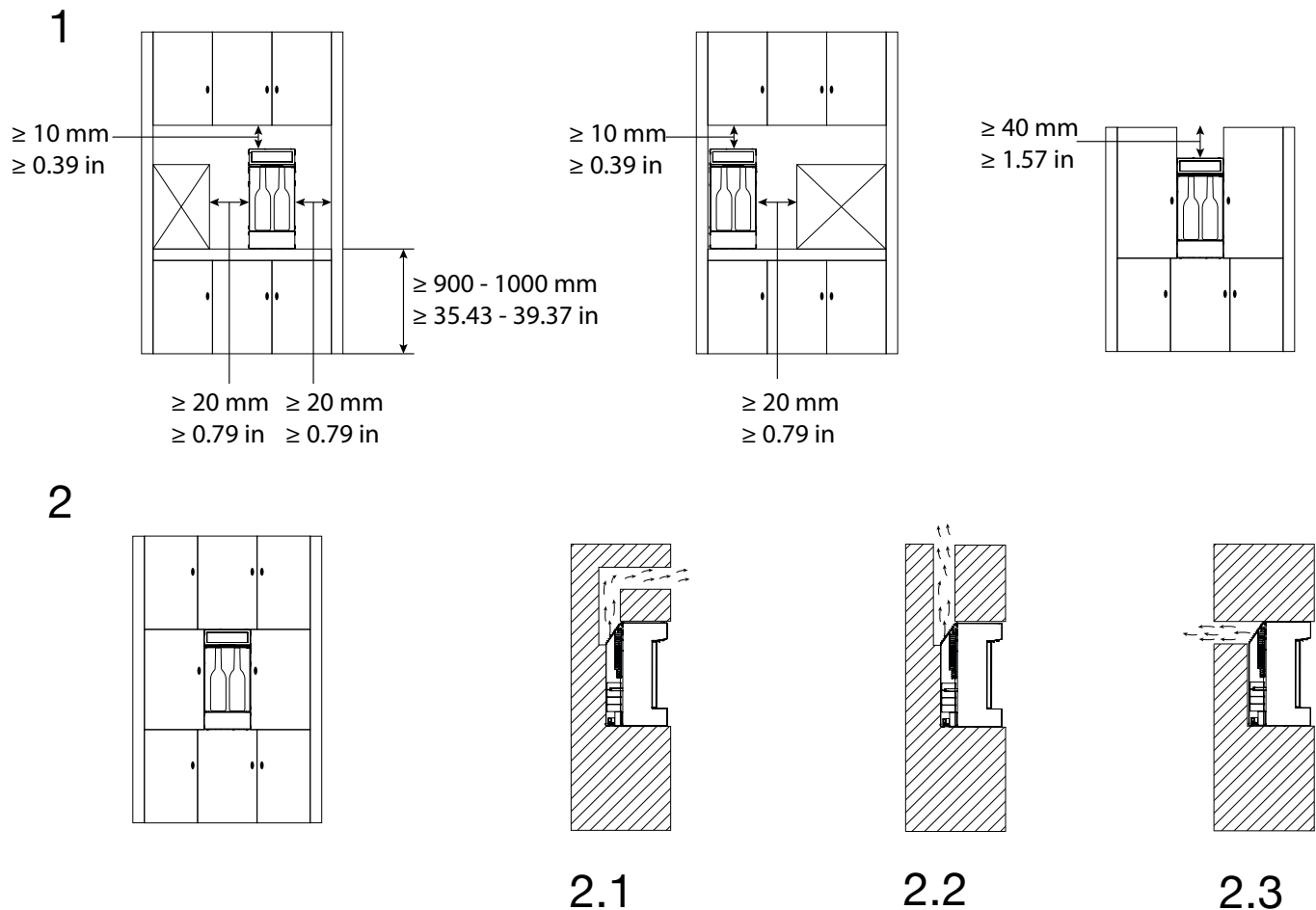
In the event of recessing (2), it is necessary to create a structure with an aeration duct for the circulation of air with a section of at least 100cm² (15.5in²), directed as in one of the three examples shown (2.1, 2.2, 2.3).

In this case it is advisable to always consult the retailer before designing the structure to encase the dispenser.

Place the Dispenser on stable and non tilted surfaces.

To facilitate changing, always position the cylinder in accessible places. In the case of recessing, it cannot be accommodated in the space rear with strap (E) of the Dispenser but must be placed in a more accessible place (for example within the cabinet).

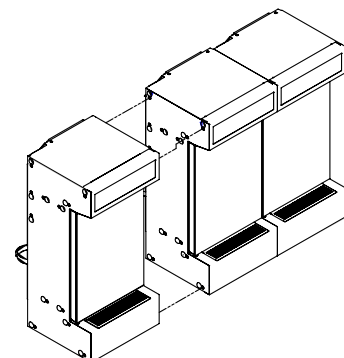
Only place the Dispenser in indoor dry environments and with a maximum temperature of 26°C (79°F), with humidity no greater than 60% and away from heat sources.



MODULARITY

Enoone is a modular dispenser that can be flanked, using a suitable side mounting system, to another Dispenser of the same model, that can also be connected to a single source of gas.

For more information, contact the retailer.



13. THERMOELECTRIC REFRIGERATION SYSTEM

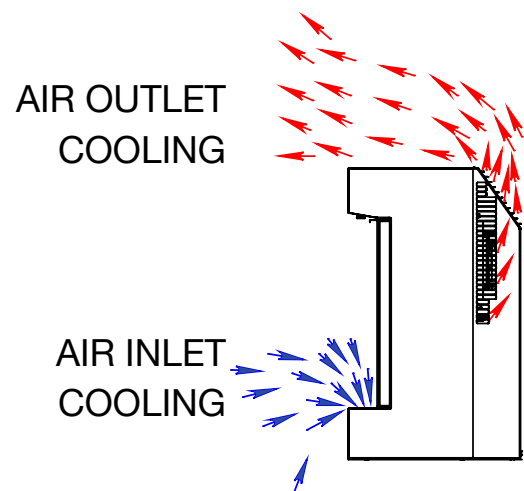
The dispenser has a thermoelectric refrigeration system (O) controlled by an electronic board which regulates the temperature of the bottle compartment via a detection probe (Q). The system draws in the air from the drip grill (C) and expels it through the rear aeration grills (D). **Do not place any object on or within the components (C) and (D), check constantly that they are not blocked.**

Clean the grills constantly referring to the scheduled maintenance table (para. 41) and perform the recommended daily and annual cleaning (para. 48).

Do not leave the cooling system activated with the door open. During operations on Dispenser that involve continuous or protracted openings of the door, such as emptying of the ducts or replacement of the bottle, it is recommended to switch off the refrigeration setting the temperature to "OFF" = off (para. 23).

IMPORTANT

For correct operation and duration over time, carefully follow the information indicated above.



14. CONNECTING THE GAS

The operations described below must be carried out by personnel authorised by the manufacturer or who have been adequately trained.

The use of gloves during the operations to connect the gas and to replace the cylinder is recommended.

The Dispenser must be connected to a source of food-use inert gas, see table below.

GAS PERMITTED	Argon (E938)	Nitrogen (E941)
---------------	--------------	-----------------

The gas is not supplied together with the Dispenser and can be purchased directly from the Enomatic retailer or from an authorised retailer of food-use gas in the containers described below:

- **Disposable cylinder**
- **Refillable cylinder**

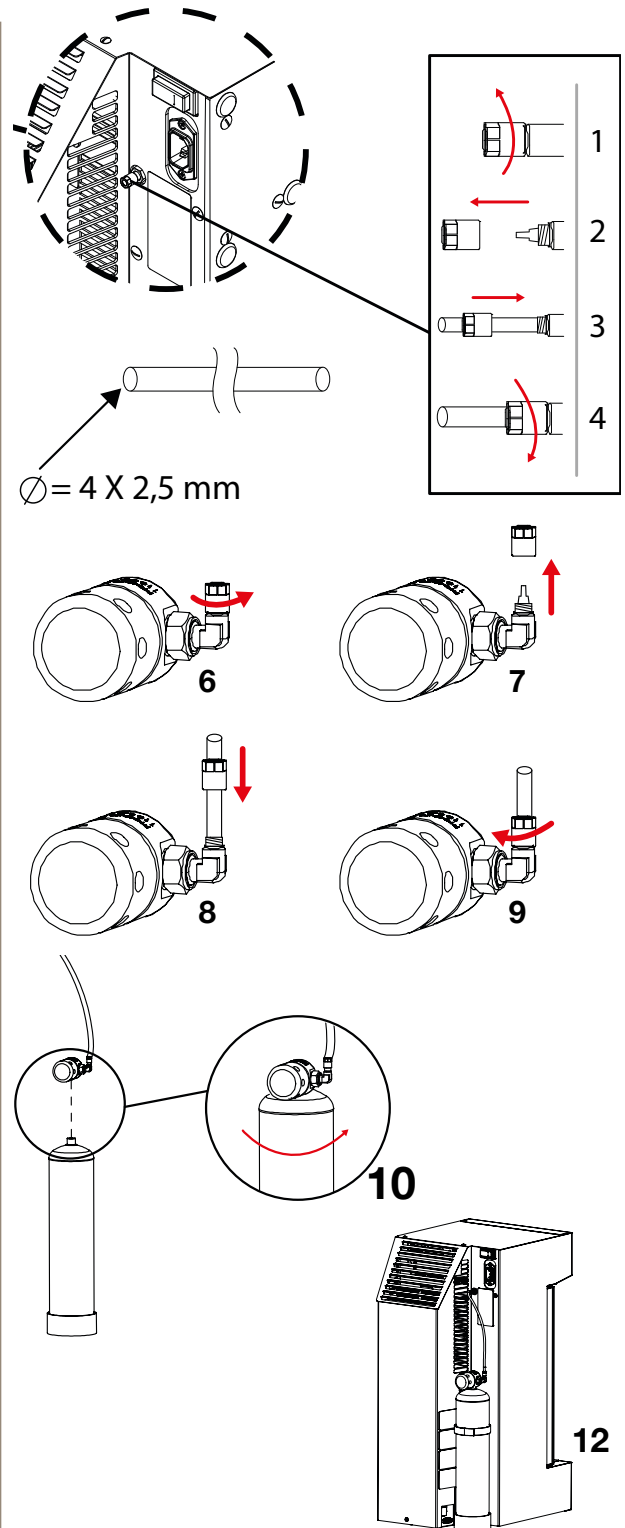
In the event of high use of the Dispenser, it is advisable to use a **Nitrogen Generator** that is exclusively available from the retailer Enomatic. Ask the retailer for information on the best choice to suit your needs.

THE FOLLOWING EXAMPLE ILLUSTRATES THE STEPS TO CONNECT A DISPOSABLE CYLINDER WITH ITS PRESSURE REGULATOR TO THE DISPENSER

The gas connection pipe, supplied with the Dispenser (para. 6), is delivered to you in a length of 0.70 m / 27.56 in, to place the cylinder in the relevant rear space accompanied by the strap (E). To position the cylinder away from the Dispenser and to accommodate it, for example, inside the door of any cabinet on which you will be positioning the Enomatic device, contact the Retailer with regard to the gas connection pipe of the desired length.

Carefully read all of the safety guidelines of the cylinder (container under pressure) before manipulating it.

1. Unscrew with your fingers the safety nut from the fitting of inert gas connection (**H**).
2. Remove the safety nut from the fitting.
3. Take one end of the gas connection pipe, insert it within the safety nut and connect the pipe by pushing it with force as far as possible on the inert gas connection fitting (**H**), being careful not to tilt the Dispenser.
4. Tighten the nut to secure the pipe by squeezing it as much as possible with your fingers.
5. Take the pressure regulator to the disposable cylinder (figure to the side)
6. Unscrew with your fingers the safety nut from the cylinder pressure regulator connection fitting.
7. Remove the safety nut.
8. Insert within the safety nut the other end of the pipe and connect it with force to the fitting, pushing it to the end.
9. Tighten the nut to lock the pipe, squeezing it as much as possible with your fingers.
10. Place the bottle on the working surface, remove the plastic protective cap and screw it quickly down to the bottom of the pressure regulator (**rotate the cylinder while holding the regulator still to prevent the gas connection pipe from twisting**). A small leak during the screwing stage is in any case envisaged therefore at this phase accelerate tightening.
11. Open the pressure regulator valve to minimum 4 Bar and maximum 6 Bar.
12. Place the bottle in the appropriate rear space of the Dispenser, supporting the base on the surface and fasten it with the specific locking strap (**E**) or place it close to the Dispenser.



Should it be necessary to disconnect the Dispenser from the gas supply, never directly extract the pipe from the machine without first having closed the valve on the pressure regulator. Close the regulator valve. Only unscrew the cylinder from the pressure reducer if it is fitted with a safety needle valve.

DISPOSABLE PERFORATION CYLINDERS MUST NEVER BE REMOVED BEFORE THEY ARE COMPLETELY EMPTY

15. ELECTRICAL CONNECTION

Before connecting the Dispenser to the electrical mains, always check the compatibility of the voltage comparing it with the data indicated on the identification plate (F).

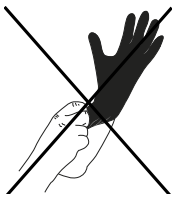
For safety reasons, it is absolutely essential that the Dispenser is connected to an electrical network equipped with an effective earthing system, performed in accordance with the legal technical regulations.

Ensure the Dispenser does not experience power surges due to interference from other equipment connected to the same electrical network that could alter the normal functioning of its electronics.

Before connecting the plug to the electrical mains, check that the main switch (L) is in the "0" = OFF position.

Insert the power supply cable into the socket (I) of the Dispenser.

Insert the plug of the supplied cable into the wall socket.



From now on, it is possible to continue without using gloves.

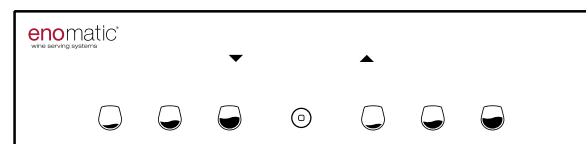
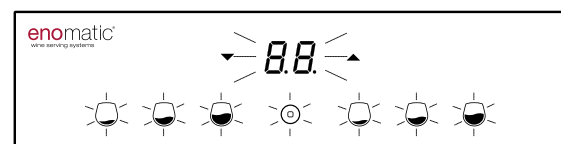
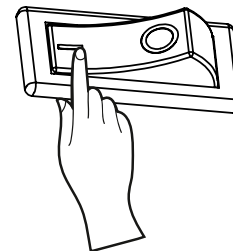
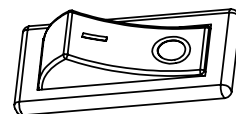
16. POWERING THE DISPENSER

After having installed the Dispenser the next step is switch on and its use.

Place the main switch (L) in position "I" = ON

The Dispenser starts and performs a functional check, indicated by the simultaneous flashing of all the buttons (V) and of the display (W). The LED (R) comes on.

After a few seconds, the Dispenser passes to the operating status illuminating only the active Dispensing (V) buttons with activation of the thermoelectric module function for refrigeration of the bottle compartment (P).



17. SECONDARY (STAND-BY) ON/OFF

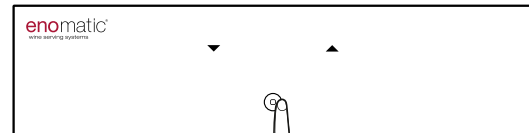
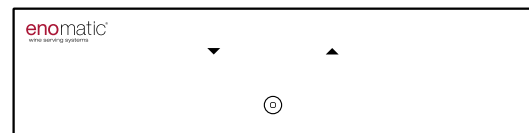
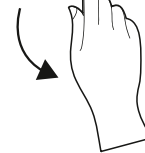
The Dispenser can also be switched on and off with the confirmation button (**Z**), when the main switch (**L**), present on the rear panel, is not easily accessible.

In stand-by mode the Dispenser is actually switched off (dispensing is not permitted and refrigeration is disabled) even if powered by the electric mains.

From the operating state press the multifunction button (**Z**) until "8.8." appears on the display after the display of "F1"

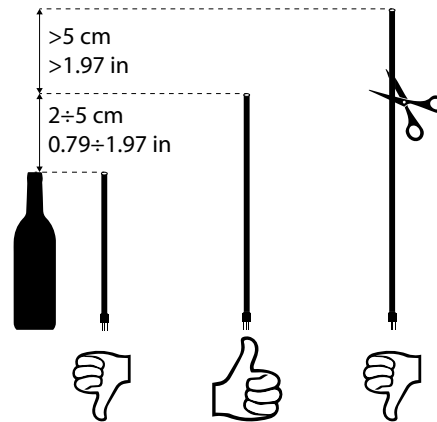
When the button is released, the Dispenser switches off leaving only the lit confirmation button (**Z**) on.
Rest condition (stand-by)

To switch on the Dispenser from the stand-by condition, simply press the confirmation button (**Z**) until powering of the display.



18. RUBBER STRAW MEASUREMENT

no.3 rubber straws are supplied, necessary to remove the wine from the inside of the bottle and to convey it to the plug tap (N) of the Dispenser unit. The end of the straw where the filter that restricts the passage of wine sediments is located must be inserted into the bottle while the other end must be connected to the plug tap.



Before insertion into the bottle ensure the correct length of the straw. Place the straw next to the bottle to be inserted. The recommended length of the straw must be at least 2 cm (0.79 in) higher than the length of the bottle and never more than 5 cm (1.97 in).

If the straw is longer, cut it using a pair of scissors.

A straw that is too long could bend inside the bottle limiting the passage of the liquid possibly resulting in its complete obstruction. If the length is less than that suggested, replace the straw with one that is adequate. **An overly short straw will not allow dispensing of all the liquid inside the bottle.**

Always replace straws that are deteriorated from use. (e.g. torn, deformed). Further straws can be obtained from the retailer Enomatic.

19. FUNCTIONS MENU

The Dispenser has a menu with features that are useful to set the main parameters and in order to interact with it. To access the Functions menu press the multifunction button (Z) for 3 seconds and release it as soon as the letters "F1" are displayed. Scroll with the arrow buttons (X,Y) to select the desired setting and then press the multifunction button (Z) once. to access the specific function. The operation described above must be carried out within a few seconds otherwise the Dispenser will automatically trigger the **time-out mode**, returning to the previous menu without having stored any function/parameter.

Below is shown the correspondence of the functions to the related acronyms displayed on the lit display (W):

F.1 BOTTLE INSERTION

F.2 TEMPERATURE SCALE SETTING

F.3 DOSE MODE SETTING

F.4 DOSE PROGRAMMING

F.5 LED INTENSITY SETTING

F.6 WASHING AND SANITISING

F.7 DISPENSER VERSION

20. F.1 BOTTLE INSERTION

For the initial and correct insertion of the bottles and for subsequent replacements of the bottles, follow the steps described below. In particular the centring and stabilisation activities must be performed well to quickly replace bottles, as described in the bottle replacement/extraction paragraph (para. 21)

It is recommended that the temperature of the bottles to be inserted only differ by a maximum of 4°C (7.2°F) from the value set for the bottle compartment (para. 23).

From the operating state

Press

the multifunction button **(Z)** for 3 seconds and release it as soon as the letters "F1" are displayed.

Press the multifunction button **(Z)** to access the function chosen.

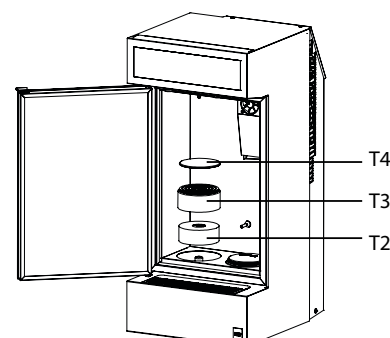
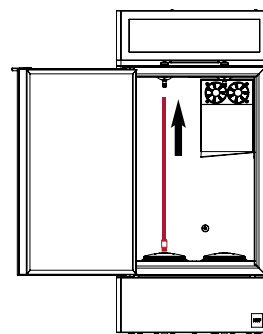
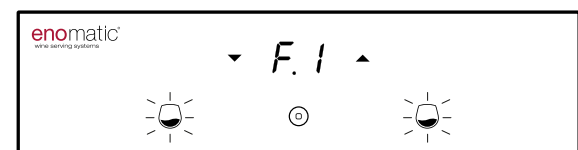
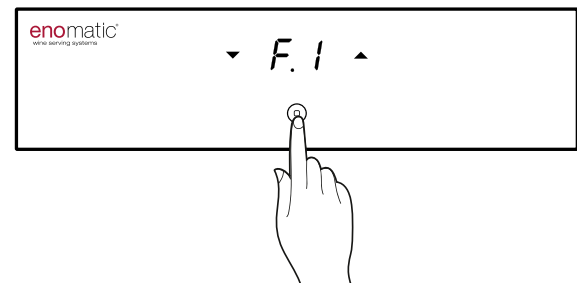
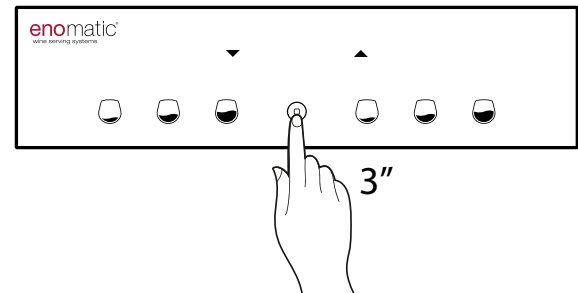
The Dispenser is on hold for loading of the bottles after which the medium dose button **(V2)** of each dispensing unit will flash. During this function refrigeration is switched off to limit energy consumption.

The Dispenser remains in this position for 10 minutes, after which it automatically returns to the operating state.

Open the door **(B)** and insert the suction pipe on the relevant nozzle of the plug tap **(N)**, pushing firmly until it is fully inserted. Repeat the same operation for the other position.

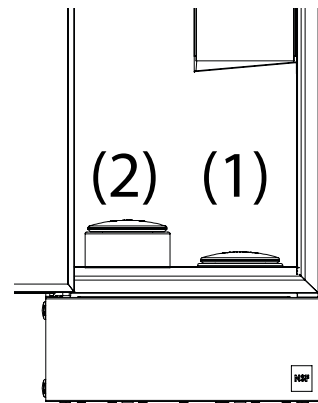
Check for the presence of a spacer **(T2)** and of a cylinder **(T3)**. Place on the cylinder a curved coaster **(T4)** supplied with the Dispenser (para.10). Repeat the same operation for the other position.

When inserting bottles with a flat bottom remove the curved coaster.

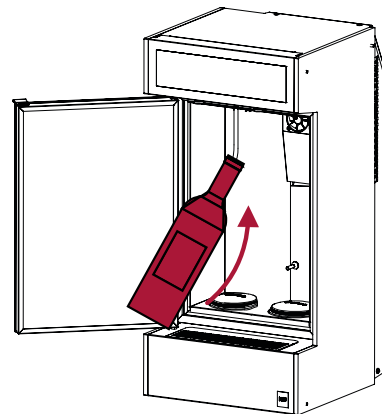


Make sure that the bottle raising piston (**T**) is in lock position (1).

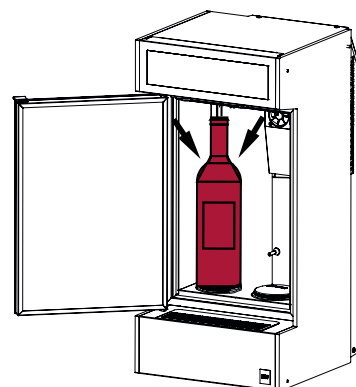
Where the bottle raising piston (**T**) is in an elevated position (2) push it down with your hand as far as the lock position (1).



Insert the straw into the bottle being careful not to bend it and rest the bottle on the raising piston (**T**).



Take the base of the neck of the bottle with both hands and push it downwards, exerting a pressure in order to release the bottle raising piston (**T**) and to enable its ascent. Accompany the bottle until its mouth is resting on the seal of the plug tap (**N**).

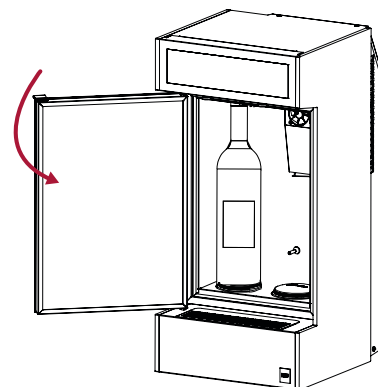
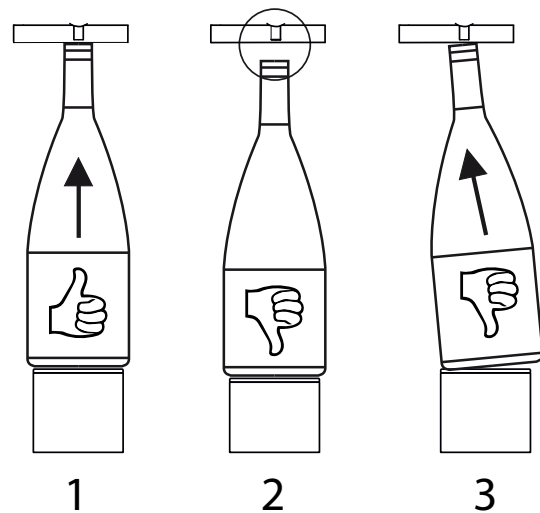
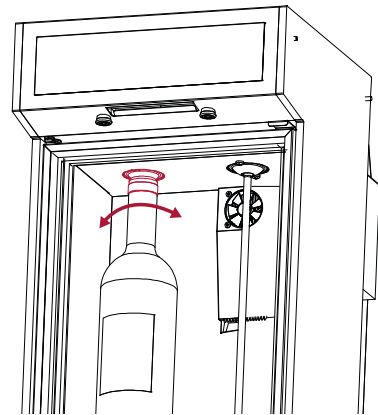


Twist the bottle slightly to the right and left to stabilise and centre it.

**Perfect adhesion of the neck of the bottle on the seal of the tap plug N) is indispensable for correct operation and to avoid gas leakage.
(example no. 1)**

In case no. 2, which can be found with bottles with heights lower than the standard, introduce one or more spacers, that can be purchased as accessories from the retailer Enomatic.

Having positioned one or both bottles, close the door.

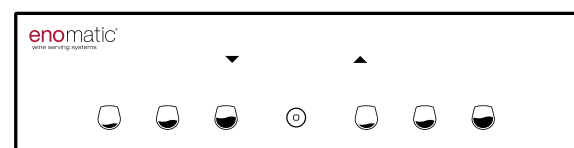
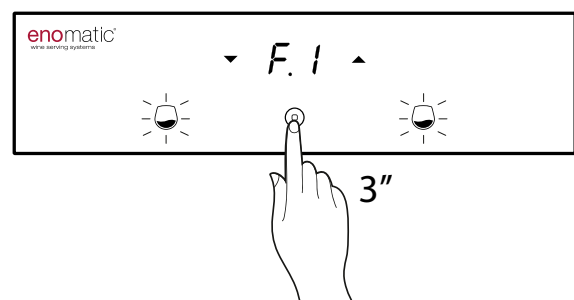
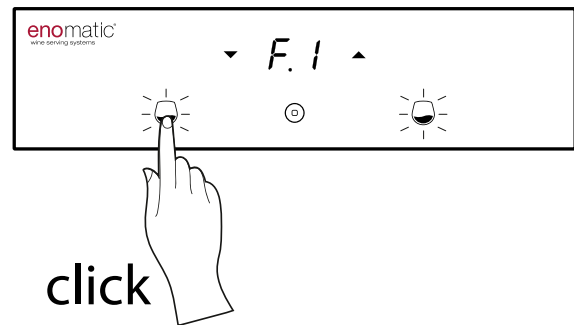


Press the medium dose dispensing button **(V2)** corresponding to the point of insertion of the bottle.
The system will insert into the bottle an amount of inert gas to preserve the wine. A light "click" will be heard. In the case of insertion of a second bottle repeat the same operation for the other station

To avoid wasting gas do not press the buttons where no bottle has been loaded.

Press the multifunction button **(Z)** for at least 3 seconds and release it as soon as the letters "F.1" disappear to exit the function.

The Dispenser will enter dispenser mode.
Refrigeration of the bottle compartment will be reactivated.



21. REPLACEMENT/REMOVAL OF THE BOTTLE

In the event of replacement it is advisable to enter the "F.1" menu to momentarily deactivate the thermoelectric component and thus avoid energy consumption and accumulation of condensation inside the bottle compartment (P).

This process can however be avoided in the event of **rapid replacement**.

In case of removal (without replacement) there is no need to enter the "F.1" menu.

For both operations follow the steps described below:

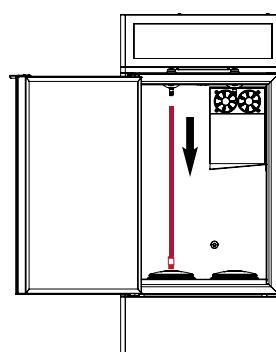
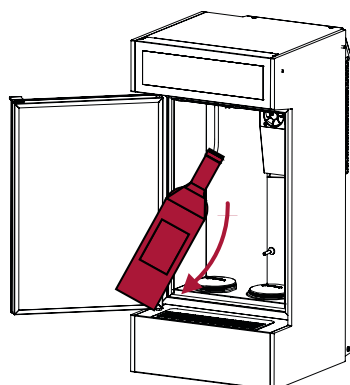
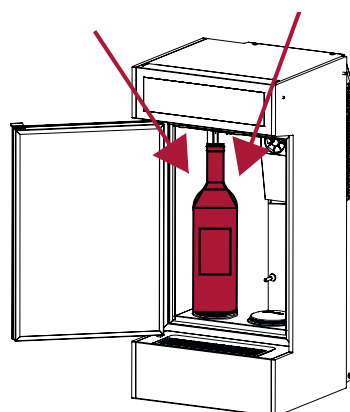
Open the door (B) and push the bottle down, exerting pressure with the hands on the base of the neck in order to lock the bottle raising piston (T) into the locked position.

Keep the door (B) open for the shortest possible time in order to avoid dispersion of the temperature of the bottle compartment (P) and the formation of condensation.

Dry any moisture which forms on the inside of the compartment and on the bottles every time the door is opened.

Remove the bottle from the straw avoiding the leaking of drops of wine.

The straws can be reused with different wines, after having checked the length (para.18). In this case it is advisable to clean the straw (para. 43).
When replacing the same wine it is possible to avoid washing the pipe.



22. F.2 TEMPERATURE SCALE SETTING

[default setting °C]

It is possible to set the temperature measurement unit in degrees Celsius °C, shown on the display with "C" or in degrees Fahrenheit °F, shown on the display with "F"

From the operating state press the multifunction button **(Z)** for 3 seconds and release it as soon as the letters "F1" are displayed.

Scroll with the arrow buttons **(X, Y)** to select the function "F.2"

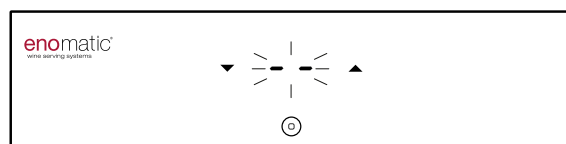
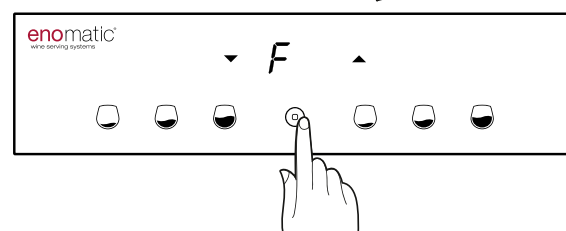
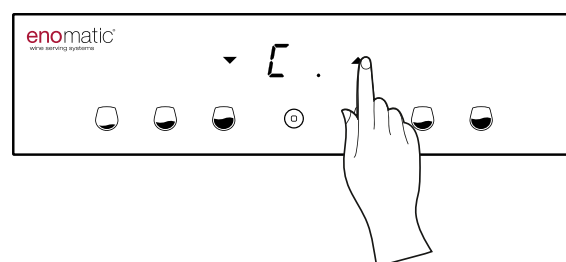
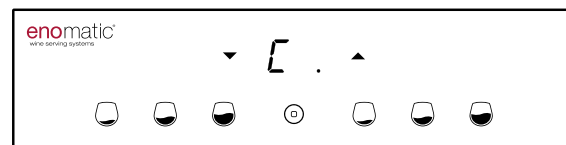
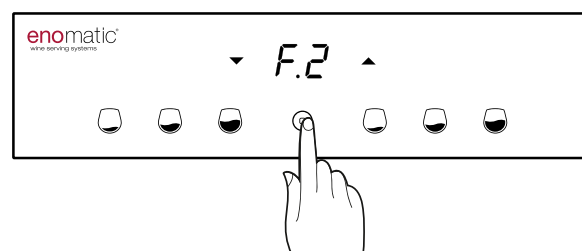
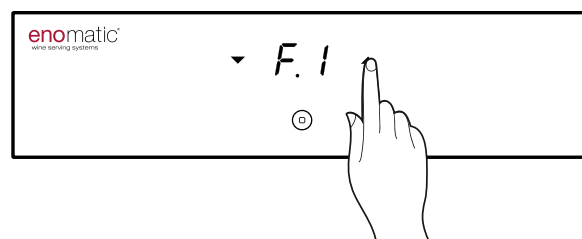
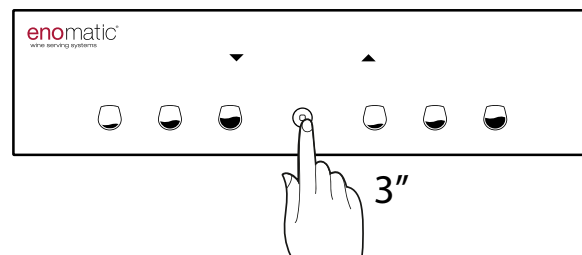
Press the multifunction button **(Z)** to access the function chosen.

The Dispenser will display the current setting, highlighting it with a point "·".

Scroll with the arrow buttons **(X, Y)** to select the desired setting between "6÷18/OF".

Press the multifunction button **(Z)** to save the setting.

Flashing of the display lines confirms successful saving of the setting.



23. TEMPERATURE SETTING

[default setting 10 °C]

The temperature setting of the bottle compartment (**P**) is the only parameter which is accessed directly without having to enter the functions menu.

The temperature that can be set is between 6°C (43 °F) and 18°C (64 °F). It is possible to set the unit of measurement of temperature in degrees centigrade (°C) or degrees Fahrenheit (°F) consulting para. 22.

Switch off refrigeration of the bottle compartment by setting the value to "OF"= OFF, that is located before the value " 6" ("43") and after the value "18" ("64"). This mode is recommended when the temperature of the room in which the Dispenser is located is similar to the temperature of the wine in question. Whenever the refrigeration is switched off it is necessary to keep the door open and to dry the moisture as stated in para. 42.

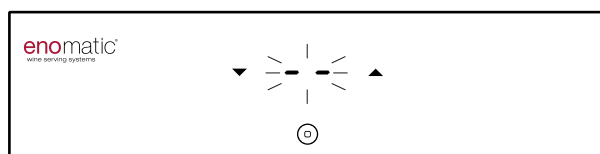
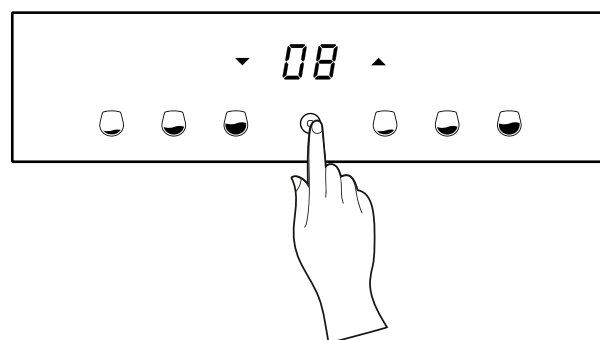
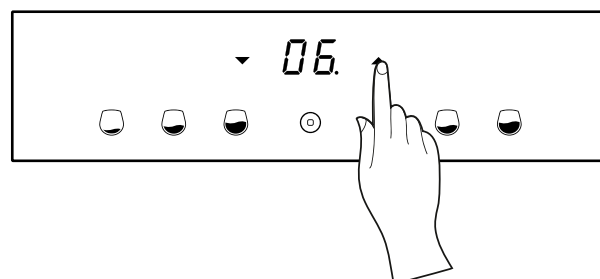
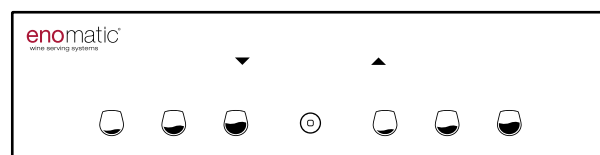
The ability to reach the temperature of the bottle compartment (**P**) is influenced by external environmental conditions, therefore **only place the Dispenser in indoor dry environments and with a maximum temperature of 26°C (79°F), with humidity less than 60% and away from heat sources.**

From the operating state, press the arrow buttons (**X**, **Y**), the Dispenser will display the current setting, highlighting it with a point “ .”

Scroll with the arrow buttons (**X**, **Y**) to select the desired setting between “6÷18/OF” or “43÷64/OF”

Press the multifunction button (**Z**) to save the setting.

Flashing of the display lines confirms successful programming of the setting.



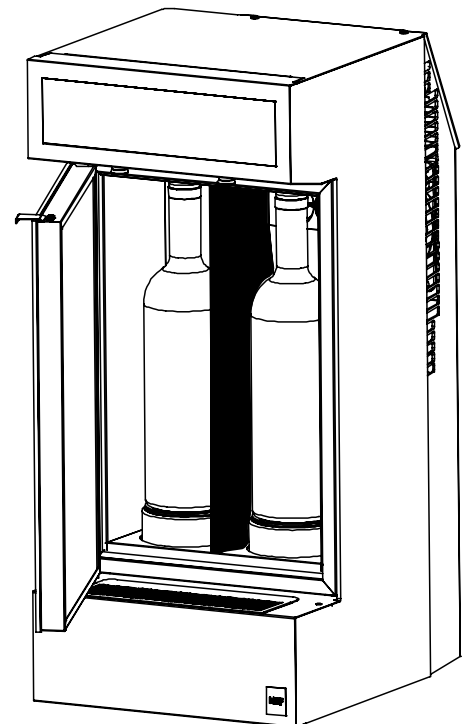
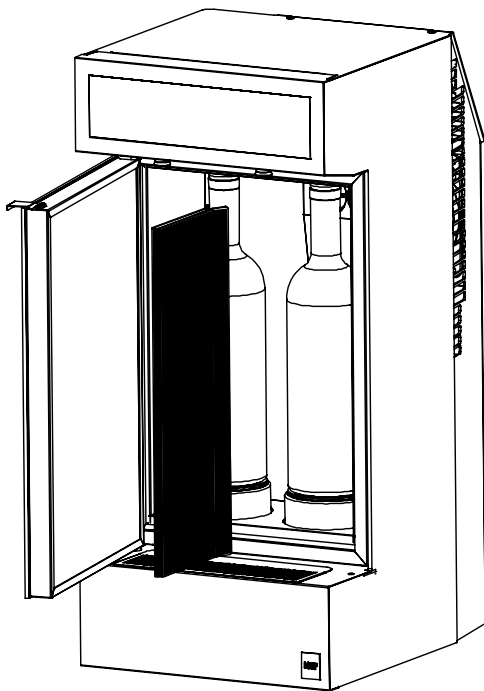
CONDITIONING PARTITION

The conditioning partition accessory accommodates within the Dispenser two types of wine which require different temperatures.

This accessory is not supplied with the Dispenser and can be obtained from your Retailer.

Looking at the front of the Dispenser, insert into the right position the bottle of wine that requires a lower temperature (e.g. white wine $+8^{\circ}\text{C}/46,4^{\circ}\text{F}$) and in the left position, a bottle of wine that requires a higher temperature (red wine $+18^{\circ}\text{C}/64,4^{\circ}\text{F}$).

The difference in temperature between the right compartment (temperature controlled) and the left one (derived temperature) will be approximately 8°C ($14,4^{\circ}\text{F}$) in conditions of ambient temperature of approximately 25°C (77°F).



24. DISPENSING

The Dispenser has **2 dispensing units** that preserve the wine in the bottles that have been introduced and to remove it by means of the rubber straws, dispensing it into the glass. It is possible to dispense immediately after having introduced the bottles (para. 20) by simply pressing one of the dose dispenser buttons (**V**).

The dispenser enables simultaneous dosing from the two dispensing nozzles (S).

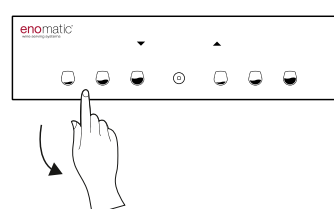
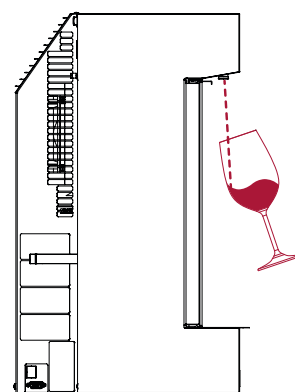
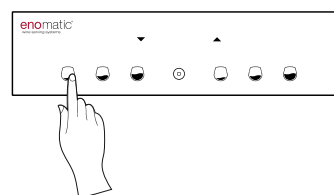
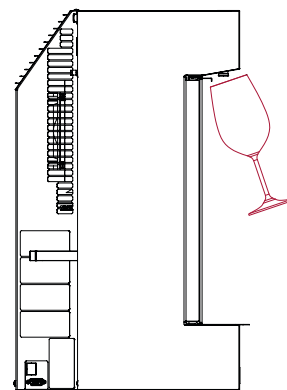
Place the glass under the dispensing nozzle (**S**) tilting it slightly. Press the dispensing button only once. In the case of programmed dose "PO", instead hold down the button for free dose "FE" (para. 25)

Do not dispense before having positioned the glass under the respective nozzle.

Wait a few seconds with the glass under the dispenser after the end of dosing.

The Dispenser does not have devices that detect when there is no longer any wine in the bottle. As such, pay attention to the last dispensing in the event that the amount of residual wine is below the dose chosen. **Finishing of the liquid during dispensing involves a significant escape of gas** that is easily recognisable by an irregular and loud flow (intermittent spraying). **It is therefore necessary to follow these instructions:**

- **In the case of free dose** immediately, *release the dose button (V).*
- **In case of programmed dose,** *immediately press the dose button (V).*



25. F.3 FREE OR PROGRAMMED DOSE SETTING

[PO default setting]

The dispenser can provide wine in two different modes.

- **FREE DOSE "FE"**: Dispensing starts with pushing only of the medium dose button (**V2**) of the two dispensing units and ends with its release. Hold the button until the desired quantity is provided.
- **SCHEDULED DOSE "PO"**: When the dose button (**V**), is pressed, the Dispenser provides the pre-set quantity with the default values, pressing again during dispensing instantly interrupts the dosing in progress. The following are the default programmed doses:

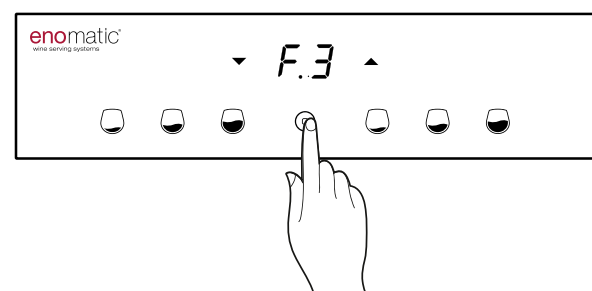
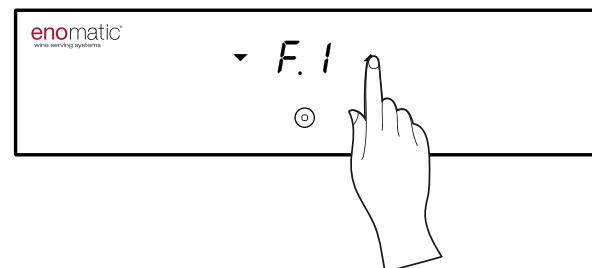
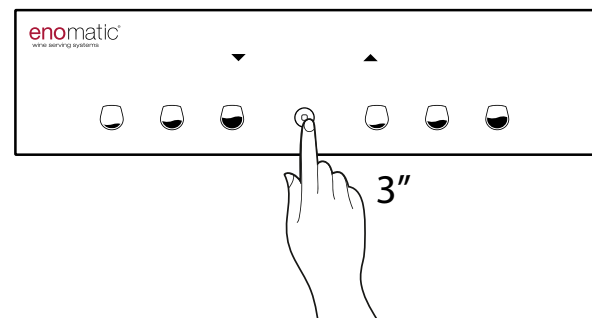
Small dose.....30ml [1.06 fl.oz] \pm 3%
Medium dose.....60ml [2.11 fl.oz] \pm 3%
Large dose.....90ml [3.17 fl.oz] \pm 3%

(values found at start of bottle)

From the operating state press the multifunction button(**Z**) for 3 seconds and release it as soon as the letters "F1" are displayed.

Scroll with the arrow buttons (**X**, **Y**) to select the function "F.3"

Press the multifunction button (**Z**) to access the function chosen.

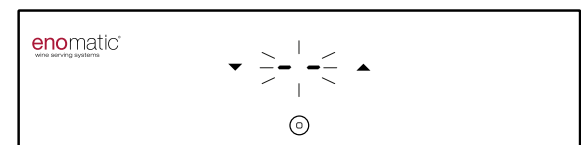
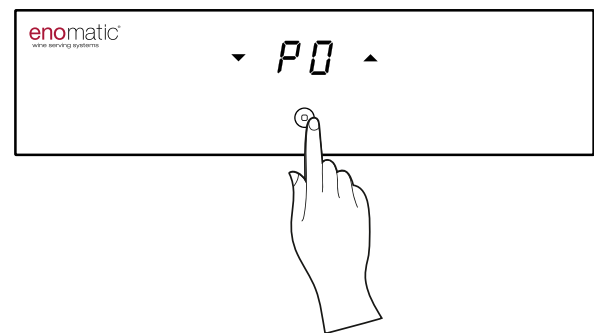
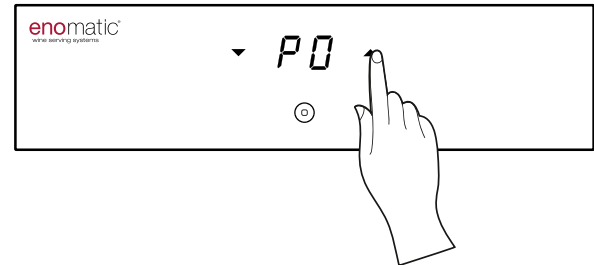
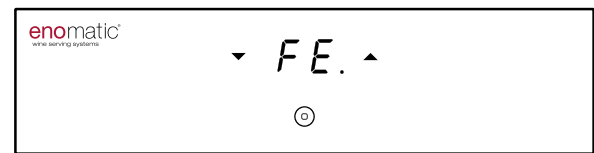


The Dispenser will display the current setting, highlighting it with a point “.”

Scroll with the arrow buttons (**X**, **Y**) to select the desired setting between “PO/PE”.

Press the multifunction button (**Z**) to save the setting.

Flashing of the display lines confirms successful programming of the setting.



26. F. 4 TYPES OF PROGRAMMED DOSES

[dF default setting]

In addition to the default settings "PO" (para. 25), the programmed doses can also be recorded as chosen by the user in the following ways:

Copy "CO" allows the storing of 3 doses different from each other (small, medium and large) on one of the two dispensing units and to then copy them automatically onto the adjacent one (para. 28).

Not Copy "nC" allows to store 3 doses different from each other (small, medium and large) and completely different between one dispensing unit and the other (para. 29).

Copy All "CA" allows the storing of one unique dose from the medium dose button (**V2**) on one of the two dispensing units and to then copy it automatically onto the adjacent one (para. 30).

In order to reset the default settings
Default "dF" follow the instructions shown in para. 27.

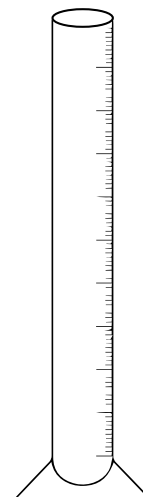
It is advisable to perform programming of the doses with a bottle of water in order to avoid wasting the wine. In this case, the doses of wine may not correspond exactly to the doses pre-set with water, given the different densities and temperature between the two liquids.

Before proceeding to programming of the doses therefore, fill a 0.750 l (26.4 fl.oz) wine bottle with drinking water (2 bottles are only required in the "Not Copy" "nC" case) to set/change the doses.

*Insert the bottles of water following the bottle insertion procedure (para. 20) and dispense, again just the once, the large dose (**V3**).*

Dispensing after insertion is essential in order to fill the ducts of the dispensing unit for precise storage of the dose.

To measure the desired quantity it is recommended to use a graduated cylinder, sold by Enomatic retailer.



27. SETTING OF PROGRAMMED DOSES

From the operating state press the multifunction button **(Z)** for 3 seconds and release it as soon as the letters "F1" are displayed.

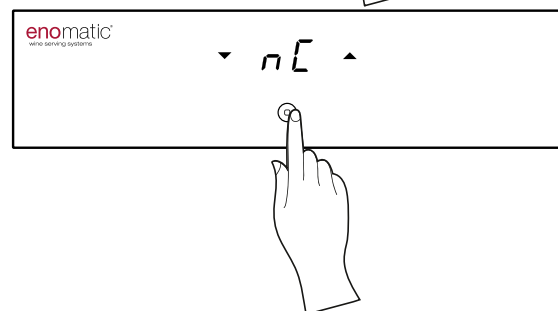
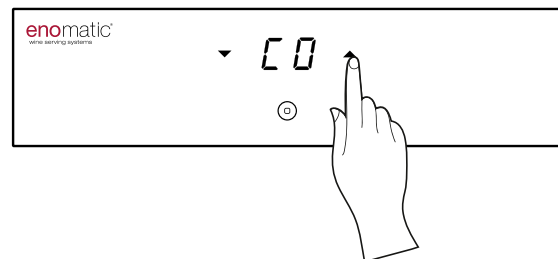
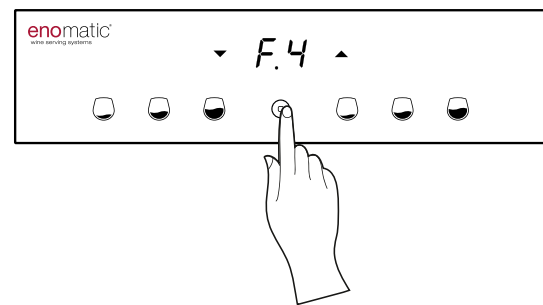
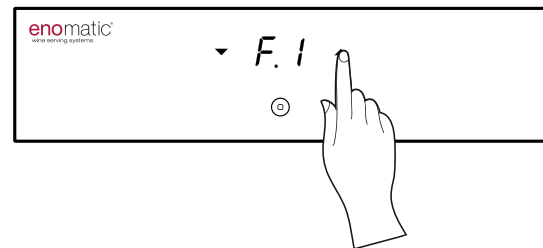
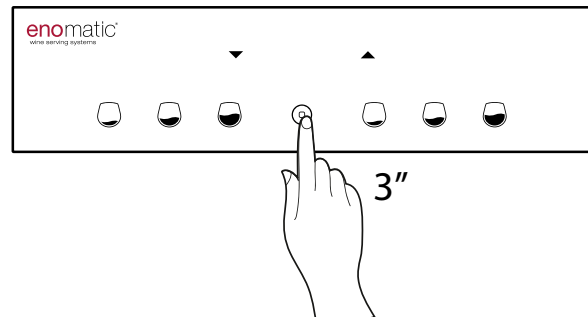
Scroll with the arrow buttons **(X, Y)** to select the function "F.4".

Press the multifunction button **(Z)** to access the function chosen.

The Dispenser will display the current setting, highlighting it with a point "•".

Scroll with the arrow buttons **(X, Y)** to select the desired setting between "CO/nC/CA/dF".

Press the confirmation button **(Z)** to save the setting.



28. CO (copy) DOSE PROGRAMMING

Before following the instructions described below, it is advisable to read paragraph 26 and 27.

Having entered the "F.4 function" and having chosen "CO" (para. 27) press the multifunction button (**Z**).

Flashing of the display lines confirms successful programming of the setting.

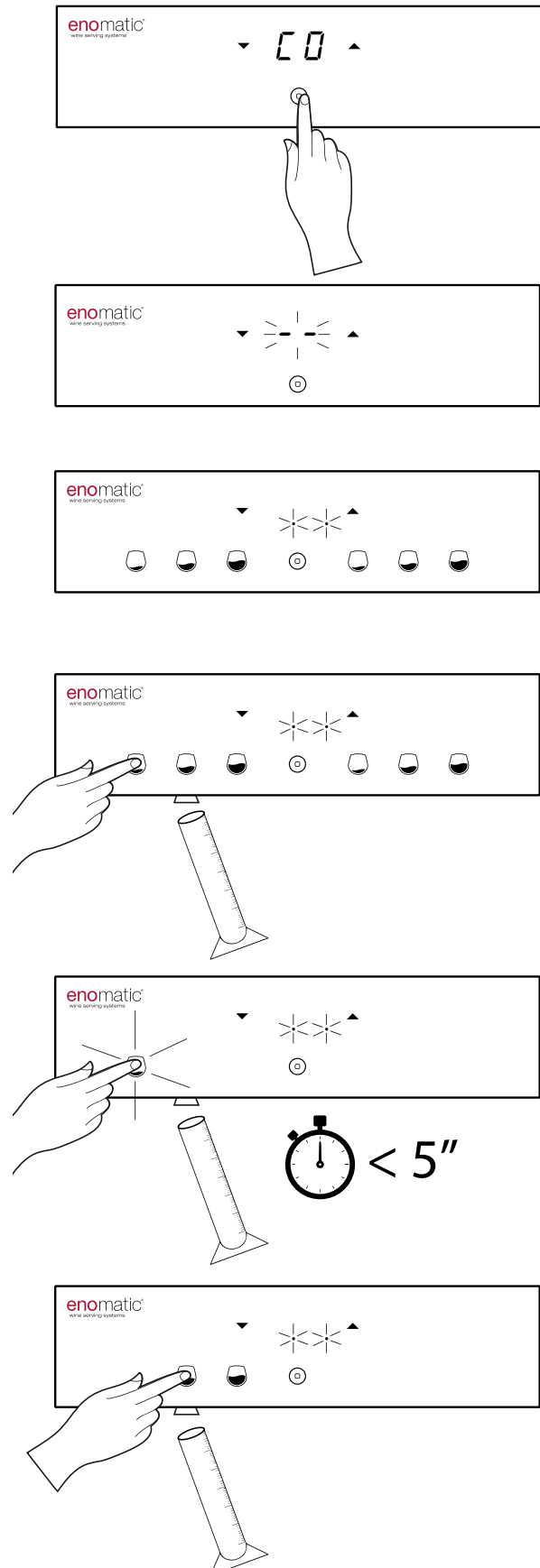
The Dispenser is now in programming mode, indicated by flashing of the two points on the display.

Place a glass or a graduated cylinder under any dispensing nozzle (**S**) and press one of the dose dispensing buttons (**V**) until the desired volume of liquid is obtained.

If the first pressing lasts less than half a second, the dose will not be perceived and an error will be reported with rapid flashing of all the light buttons.

In the next 5 seconds, if the dispensed volume is insufficient, it is possible to increase it either by pressing once more or with short sequential pressings.

After 5 seconds from the last dosing, the Dispenser will recognise the dose and will prepare for the next one. The button relating to the dose just stored is now switched off. Repeat the same operation for the 2 remaining buttons.



Having programmed all three doses, the Dispenser automatically copies the doses set into the adjacent dispensing unit and then places itself in operating mode.

Before inserting a bottle of wine it is advisable to perform the pipe emptying procedure (para. 46).

29. nC (not copy) DOSE PROGRAMMING

Before following the instructions described below, it is advisable to read paragraph 26 and 27.

Having entered the "F.4 function" and having chosen "nC" (para. 27) press the multifunction button (Z).

Flashing of the display lines confirms successful programming of the setting.

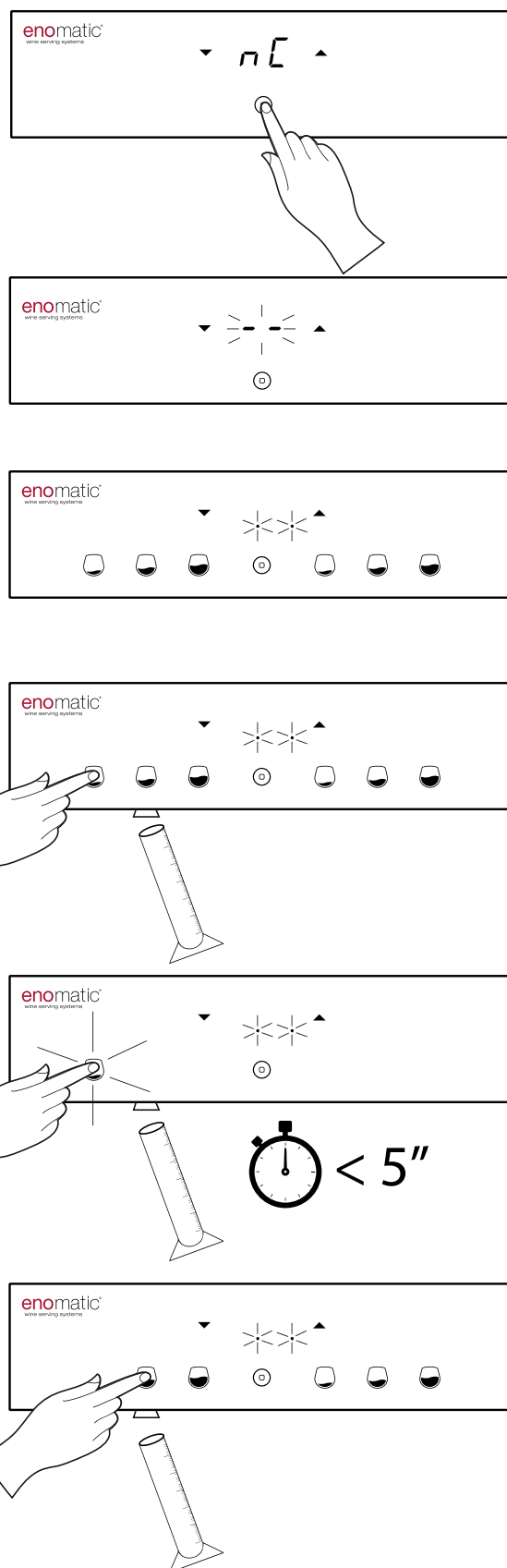
The Dispenser is now awaiting programming, defined by flashing of the two points on the display.

Place a glass or a graduated cylinder under any dispensing nozzle and press one of the dose dispensing buttons (V) until the desired volume of liquid is obtained.

If the first pressing lasts less than half a second, the dose will not be perceived and an error will be reported with rapid flashing of all the light buttons.

In the next 5 seconds, if the dispensed volume is insufficient, it is possible to increase it either by pressing once more or with short sequential pressings.

After 5 seconds from the last dosing, the Dispenser will recognise the dose and will prepare for the next one. The button relating to the dose just stored is now switched off. Repeat the same operation for the 5 remaining buttons. Having programmed all the doses, the Dispenser places itself automatically in operating mode.



Before inserting a bottle of wine it is advisable to perform the pipe emptying procedure (para. 46).

30. CA (copy all) DOSE PROGRAMMING

Before following the instructions described below, it is advisable to read paragraph 26 and 27.

Having entered function "F.4 " and having chosen "CA" (para. 27) press the multifunction button (Z).

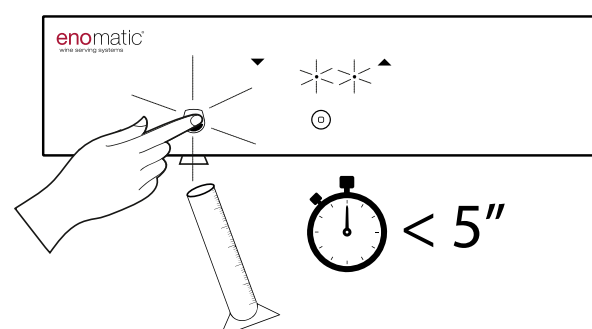
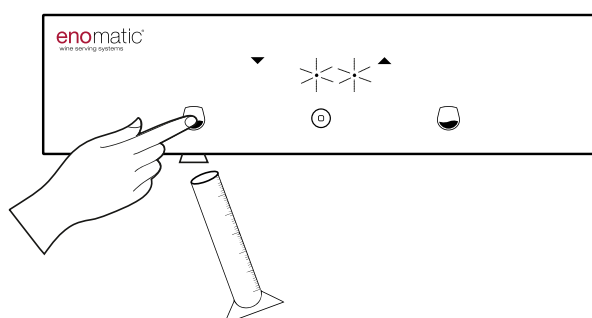
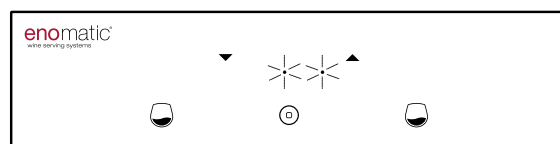
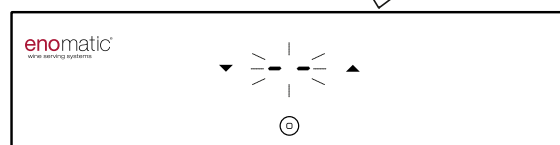
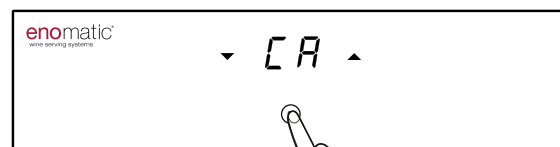
Flashing of the display lines confirms successful programming of the setting.

The Dispenser is awaiting programming, defined by flashing of the two points on the display.

Place a glass or a graduated cylinder under the dispensing nozzle and press one of the medium dose dispensing buttons (V2) until the desired volume of liquid is obtained. **If the first pressing lasts less than half a second, the dose will not be perceived and an error will be reported with rapid flashing of all the light buttons.**

In the next 5 seconds, if the dispensed volume is insufficient, it is possible to increase it either by pressing once more or with short sequential pressings.

Having programmed the one dose, the Dispenser automatically copies it into the adjacent tap and then places itself in the operating mode.



Before inserting a bottle of wine it is advisable to perform the pipe emptying procedure (para. 46).

31. F.5 LED INTENSITY SETTING [default value 10]

The Dispenser has an LED strip (**R**) which illuminates the bottles. The LED light comes on together with the Dispenser. The intensity of light can be set from a value of "1" to a "maximum" of "10" or can be set in mode "OF" = OFF to "10" = Maximum brightness.

From the operating state press the multifunction button (**Z**) for 3 seconds and release it as soon as the letters "F1" are displayed.

Scroll with the arrow buttons (**X**, **Y**) to select the function "F.5"

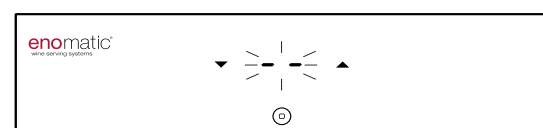
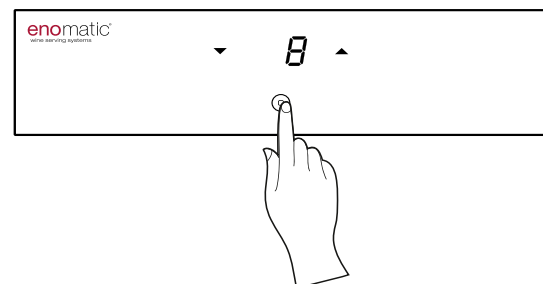
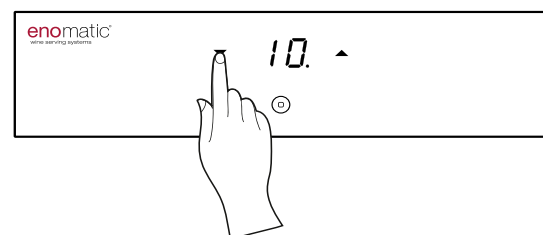
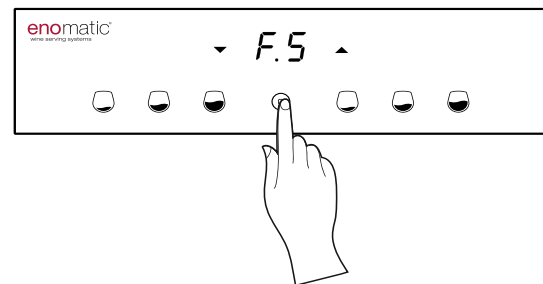
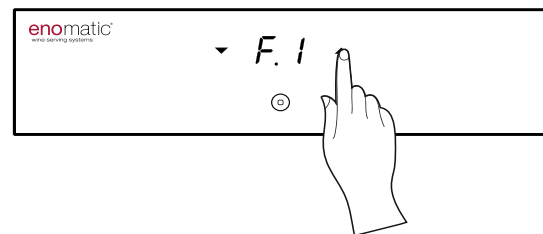
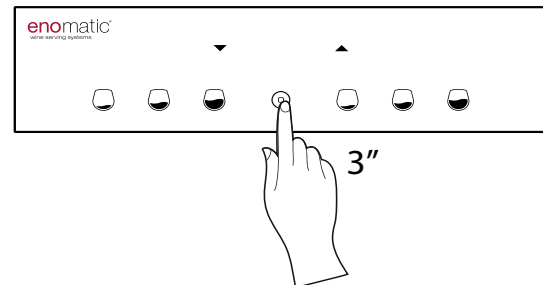
Press the multifunction button (**Z**) to access the function chosen.

The Dispenser will display the current setting highlighting it with a point "·"

Scroll with the arrow buttons to select the desired setting between "1÷10/OF".

Press the confirmation button (**Z**) to save the setting.

Flashing of the display lines confirms successful programming of the setting.



32. F.6 WASHING AND SANITISING CL

With this function it is possible to access the washing and sanitising program of the dispensing units. Enomatic recommends washing according to the dispenser unit scheduled maintenance table (para. 49) and every time that the message "cL" (para. 36) appears on the display.

From the operating state press the multifunction button **(Z)** for 3 seconds and release it as soon as the letters "F1" are displayed.

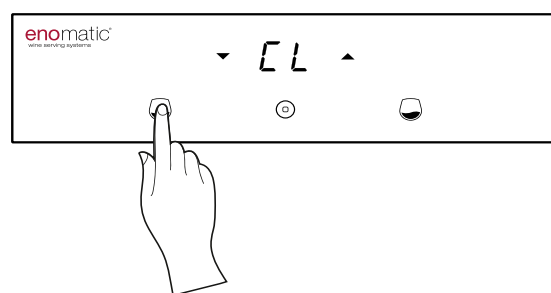
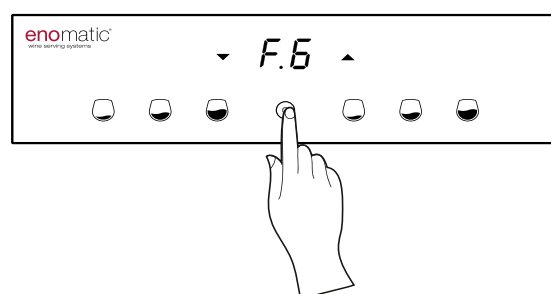
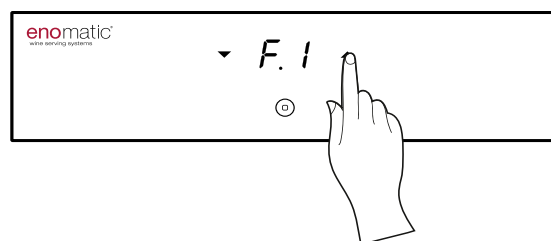
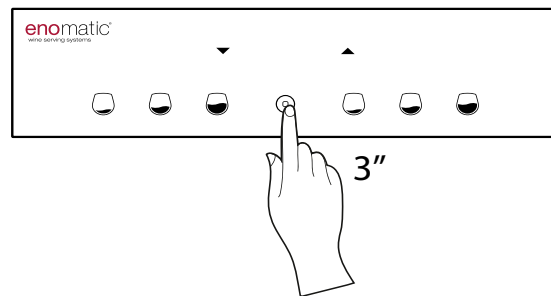
Scroll with the arrow buttons **(X, Y)** to select the function "F.6"

Press the multifunction button **(Z)** to access the function chosen.

The Dispenser will display the function of washing/sanitising "CL" (Cleaning). For the procedures to be performed, see para. 44. During this function refrigeration is switched off to limit energy consumption.

The Dispenser, from this function, does not place itself automatically in operating mode.

Once the procedure is finished, to return to the operating mode press the multifunction button **(Z)** for more than 3 seconds.



33. F7 DISPENSER VERSION

This function displays the hardware version of the dispenser and of the software installed.

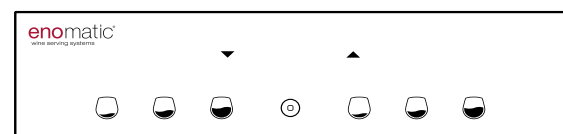
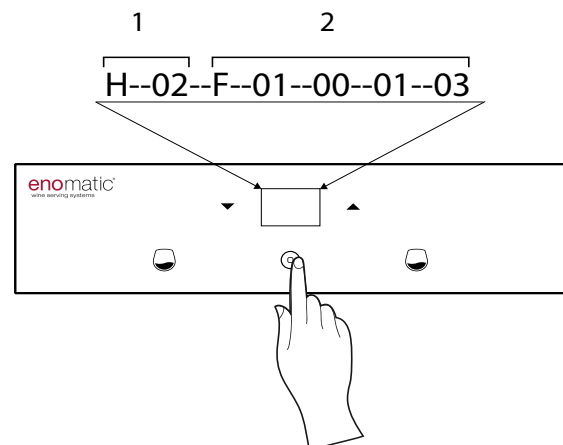
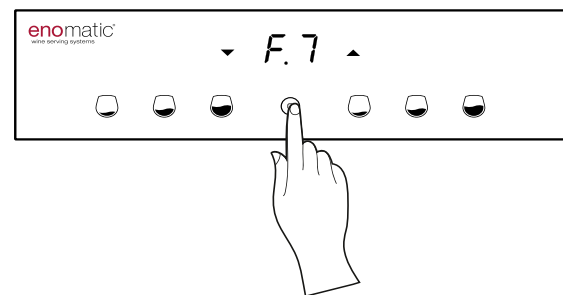
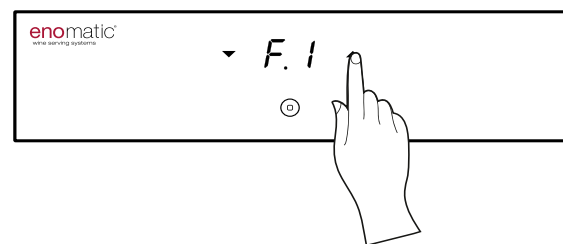
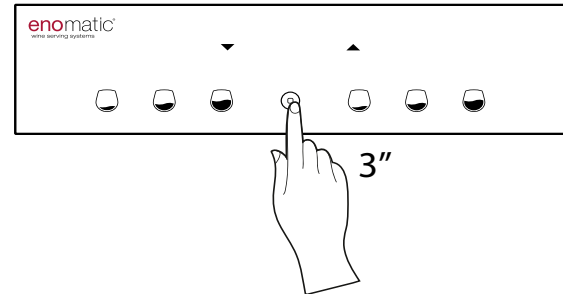
From the operating state press the multifunction button **(Z)** for 3 seconds and release it as soon as the letters "F1" are displayed.

Scroll with the arrow buttons **(X, Y)** to select the function "F.7"

Press the multifunction button **(Z)** to access the function chosen.

The Dispenser will alternatively display a series of numbers and letters that define the hardware installed (1) and the firmware version loaded (2).

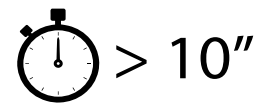
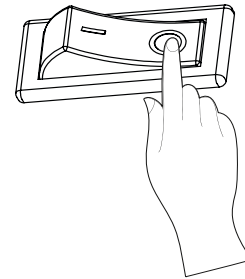
Once the display view is completed, the Dispenser automatically returns to the operating mode.



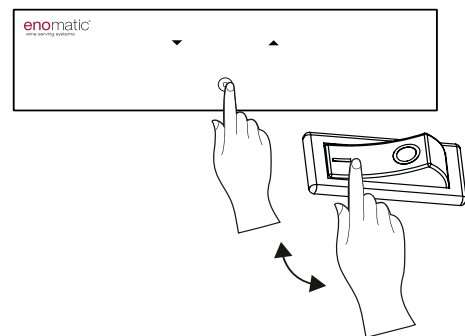
34. DEFAULT RESET

If necessary, it is possible to reset all the settings to the defaults values. The default values are shown in square brackets [...] next to the title of each paragraph of the function.

Turn the main switch (**L**) into position "O" = OFF and wait at least 10 seconds.

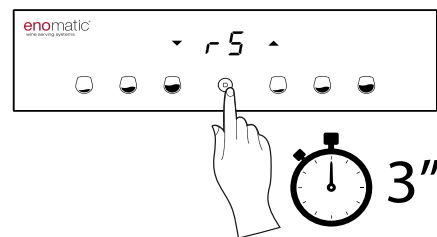


Press and hold the multifunction button (**Z**) and at the same time turn on the main switch (**L**).



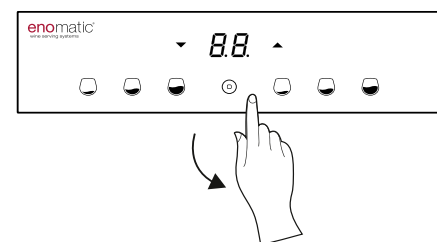
...hold down the multifunction button (Z)...

The display will show the word "rS" (Reset)

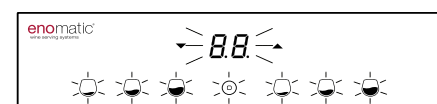


...hold down the multifunction button (Z)...

Release the multifunction button as soon as the display shows "8.8."



Flashing of the display and of the keyboard icons confirms successful default settings reset after which the Dispenser will automatically change to operating mode.



35. WARNINGS

All the warnings are indicated on the display with dedicated abbreviations. A warning does not interrupt the normal functioning and may be temporarily hidden for 24h. Having resolved the problem, the warning disappears automatically from memory. If several warnings are present, they will be displayed in succession for approximately 2 seconds each.

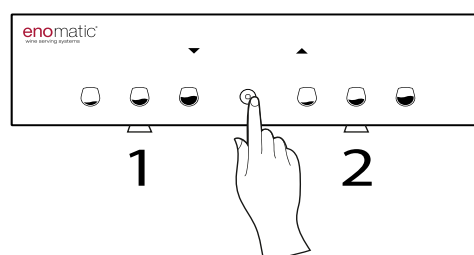
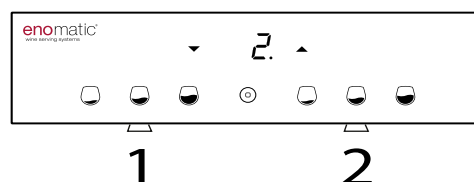
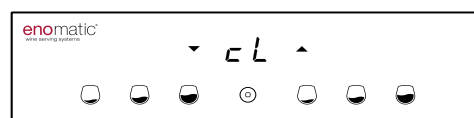
36. WARNING WASHING DISPENSER UNIT cL

This warning appears in the display with the letters "cL" (cleaning) when it is necessary to clean the dispensing unit (para. 44).

The Dispenser shows the letters "cL", followed by the number of the dispenser unit that needs cleaning.

The example of the image to the side indicates that it is necessary to clean dispenser unit no. 2

Where cleaning will not be performed immediately, it is possible to hide the alert by pressing the multifunction button (Z). If the alert persists it will be displayed again after 24 hours or upon each subsequent access to the functions menu.



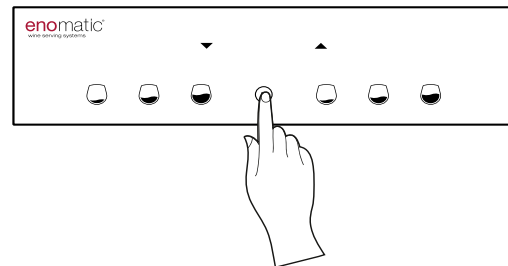
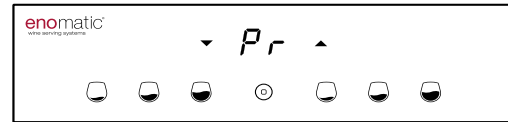
37. FAULT ALERT PROBE Pr

This alert is displayed with the letters "Pr" when the dispenser detects a refrigeration control device temperature probe (Q) fault.

The dispenser shows the letters "Pr" and **immediately stops refrigeration of the bottle compartment to avoid damage to the thermoelectric refrigeration system (O). In this case, contact an authorised Service Centre or Retailer.**

To hide the alert, press the multifunction button (Z). If the fault persists it will be displayed again after 24 hours or upon each subsequent access to the functions menu.

In case of damage to the refrigeration system or to the probe, while waiting for the intervention of a Technician, it is possible to continue to use the Dispenser by setting the temperature to "OF" (para .23), thus in ambient temperature mode.



38. CLEANING THE DISPENSER

Before starting to clean the Dispenser carefully read the warnings section (para.1) and the scheduled maintenance frequencies table (para. 48). The use of gloves is recommended for performing all the cleaning operations.



39. CLEANING OF THE EXTERNAL PARTS

During this cleaning operation always disconnect the power cord. Gently use a soft, non-abrasive cloth, slightly dampened with warm water and wipe all the surfaces - front/side/rear/top. Avoid cleaning the command keyboard and the display (A) before having read the relevant paragraph (para.40). Finally, dry thoroughly with a dry cloth.

40. CLEANING THE COMMAND KEYBOARD AND DISPLAY

During this cleaning operation always disconnect the power cord.

Use a soft, dry and non-abrasive cloth as **the keyboard is sensitive to moisture.** While cleaning exert light pressure to avoid the keyboard being irreparably damaged.

41. CLEANING THE DRIP GRILL WITH TRAY AND REAR VENTILATION GRILL

A few drops of wine always fall from the dispensing nozzle into the relevant **drip grill with tray (C)**. To remove the tray, open the door (B) and lift the drip grill keeping it in a horizontal position. Close the door again. Then drain off the liquid from the tray and clean it using a non-abrasive sponge with water at a maximum temperature of 40°C/104°F and possibly a mild detergent. Finally, rinse thoroughly with water, dry completely and replace in position.

Do not wash the tray in a dishwasher.

Do not use the Dispenser without the tray. Always check that there is no liquid or condensate inside the Dispenser under the drip tray. In this case, disconnect the Dispenser from the power supply network, gently clean with a soft, non-abrasive, cloth slightly dampened with warm water and possibly a mild detergent. Finally, dry thoroughly with a dry cloth.

Also pay special attention to the removal of dust and any other residue from the **rear aeration grills (D)** to allow correct air circulation, which is essential for good operation and therefore to ensure improved longevity of the thermoelectric refrigeration system (O).

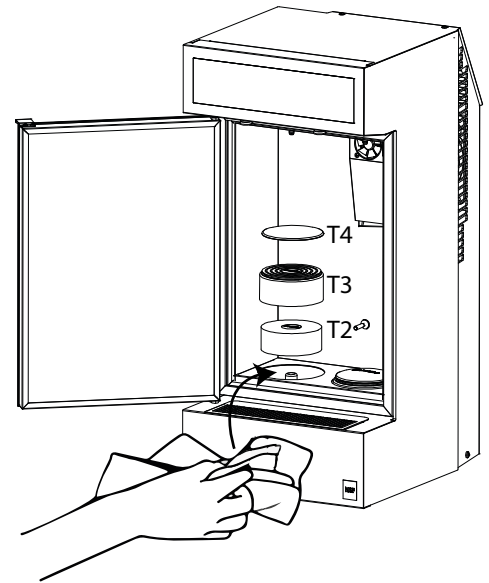
Never use paper or material that could scratch.

Where cleaning the grills described above (C, D) is not sufficient to restore proper functioning of the refrigeration system, it is advisable to contact an authorised Technician or the Retailer to perform complete and precise cleaning of the refrigeration system (O).

42. CLEANING OF THE BOTTLE COMPARTMENT

This cleaning operation must be take place with cooling mode deactivated, thus setting the temperature to "OF" (para. 23), or by setting the switch (L) in position "0" = OFF, or during the bottle loading function "F.1" (para. 20).

The bottle compartment (P) and the space below the piston for lifting the bottles (T) must always be clean to avoid the formation of unpleasant odours and/or moulds, in particular after accidental liquid spills. Use a soft, non-abrasive cloth, slightly dampened with warm water and possibly a mild detergent. Finally, dry thoroughly with a dry cloth. **Wipe away any moisture that forms inside the compartment and on the bottles every time the door is opening, including during a bottle change.**



43. CLEANING OF THE RUBBER STRAW

Disconnect the straw from the plug tap, rinse inside and outside under a stream of water at a maximum temperature of 40°C (104°F) paying particular attention to cleaning the filter that is located at one of the two ends. If the straw is still dirty, soak it in water for a few minutes. If it is still not sufficiently clean, soak it in a washing solution (para.45) for a few minutes, then rinse under a jet of water with the above mentioned characteristics. Finally shake vigorously to expel the remaining liquid from the inside and allow to dry in a clean place.

Do not wash the straw in the dishwasher and do not use dishwasher detergent.

44. WASHING AND SANITATION OF THE DISPENSER UNIT

WASHING

The dispenser unit must be washed periodically following the scheduled maintenance frequencies table (para. 48).

1. Enter the functions menu and select the washing and sanitising function "F.6" (para. 32)
2. Remove the bottle of wine from the Dispenser.
3. Fill an empty bottle with a special solution for washing (para. 45)
4. Check that the rubber straw is inserted on the plug tap (N).
5. Insert the bottle, with the solution into the Dispenser.
6. Place a container under the dispensing nozzle (S), then dispense all the liquid present in the bottle in 5-6 times, pressing the one active button (V2) and waiting a few tens of seconds between one dispensing event and the next, so that the solution cleans the dispensing unit.
7. Remove the bottle and perform the procedure emptying the ducts as described in para.46, in order to remove the washing solution.
8. Insert a bottle filled only with drinking water and then rinse, dispensing until complete emptying of the same as described in step 6.
9. Remove the bottle and repeat the duct emptying procedure (para.46).
10. Once the procedure is finished, to return to the operating mode press the multifunction button (Z) for more than 3 seconds.

Do not use solutions with characteristics other than those described in this manual for cleaning the dispenser unit.

SANITISING

The dispenser unit must be periodically sanitised following the scheduled maintenance frequencies table (para.49). Perform the same steps for the dispenser unit washing procedure but using the appropriate solution for sanitising (para. 45). **Each sanitisation must be followed by washing.**

45. SOLUTION FOR WASHING AND SANITISATION OF THE DISPENSER UNIT

Only use the cleaning products provided by the Authorised Retailer or prepared carefully following the instructions given in this paragraph. **During the preparation of the washing solutions to strictly follow the instructions given in the safety data sheets of the products used.**

SOLUTION FOR WASHING OF THE	COMPONENTS	PREPARATION METHOD
	Drinking water	Dissolve 15gr (0,53 fl oz) of citric acid in 750ml (26.4 fl oz) of warm water, no more than 30°C (86°F)
	Citric acid (E330)	

SOLUTION FOR SANITISING	COMPONENTS	PREPARATION METHOD
	Drinking water	Dilute 15gr (0,53 fl oz) of chlorine-active detergent in 750ml (26.4 fl oz) of cold water, no more than 20°C (68°F)
	Disinfectant detergent solution with a maximum of 4.5% chlorine-active component	

46. DRAINAGE OF THE DUCTS

Emptying of the ducts is an operation that allows expulsion of the wine residues from the inside of the pipes of the dispenser units.

This is NECESSARY in the following cases:

- when the removal of a bottle does not allow the immediate insertion of another. In this case also clean the dispenser unit (para. 44)
- before a period of non-use (para. 50)

The following are OPTIONAL in the following three cases:

- when a wine is replaced with another different one in order to avoid mixings of flavour
- when programming of the dose was performed using water
- when the dispenser unit washing/sanitising procedure has been performed (para. 44)

Method:

1. Remove the straw from the plug tap (**N**).
2. Insert an empty bottle in the bottle compartment on the dispenser unit to be cleaned.
3. Place a glass under the dispenser nozzle (**S**) and press the medium dose button (**V2**). In the case of free dispensing mode "FE" (para. 25) hold for at least 5 seconds.
4. Wait a few seconds after the end of the dispensing for complete draining of the pipe.
5. Remove the empty bottle.

47. INFORMATION ON MAINTENANCE

To keep the dispenser in conditions of maximum efficiency it is necessary to carry out the maintenance recommended by the manufacturer

Good maintenance will facilitate better performance and extend operating duration.

48. GENERAL SCHEDULED MAINTENANCE FREQUENCIES TABLE

IT IS advisable to follow the actions in the following table with the specified frequency. Avoid performing the operation when the bottle is not completely empty to protect the wine from oxidation .

FREQUENCY	ACTION
Every 2 weeks/1 month	Cleaning of the rubber straw (para. 43)
Every time the message "cL" appears	Washing of the Dispenser unit (para. 44)
Every day / when necessary	Cleaning of the drip grill with tray and rear aeration vents (para. 41)
	Cleaning the external parts (para. 39) and cleaning the bottle compartment (para.42)
	Cleaning the command keyboard and display (para. 40)
Every month	Washing of the Dispenser unit (para. 44)
Every six months	Sanitising the dispenser unit (par.44) and then washing of the dispenser unit

49. SCHEDULED MAINTENANCE DISPENSER UNIT FREQUENCIES TABLE BY TYPE OF WINE

It is advisable to follow the actions in the following table with the specified frequency. Avoid performing the operation when the bottle is not completely empty to protect the wine from oxidation .

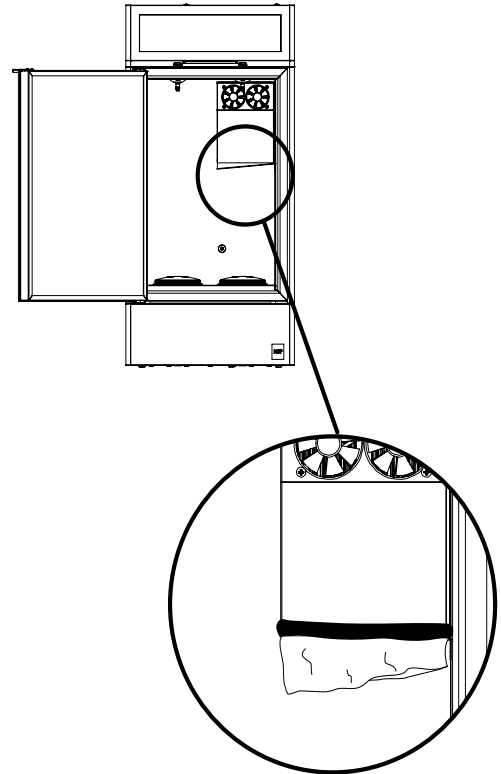
The frequency of washing depends on the type of wine

TYPES OF WINE	SUGAR CONTENT grams/ litre	NUMBER BOTTLES DISPENSED 750 ml	ACTION
Dry wine	< 9	each 150 approx	Washing of the Dispenser unit (para. 44)
Sweet wine	< 18	each 120 approx	
Sweet wine	< 45	each 100 approx	
Sweet wine	> 45	each 30 approx	

50. PERIOD OF NON-USE

Before and after a period of non-use, perform the cleaning of all the components, as described below:

1. Sanitise the dispenser units (para. 44)
2. Empty the ducts (para.46)
3. Disconnect the equipment from the power supply
4. Insert into the chute of the condensate drain (see image to the side) an absorbent cloth that is easily removable to avoid the condensate flowing into the collection tray. Never use paper or other material that can tear.
5. Clean the rubber straws (para.43).
6. Clean the external parts (para.39)
7. Clean the drip grill with tray (para.41)
8. Clean the bottle compartment (para.42)
9. Clean the door gasket (**B**)
10. Clean the command keyboard and display (para.40)
11. Leave the door slightly open (to allow air circulation)
12. Cover the Dispenser with the appropriate non-woven fabric bag.



51. TROUBLESHOOTING

Any repair work on the mechanical parts and on the electrical system must be performed with electrical voltage removed (with the power cable of the Dispenser disconnected from the mains socket) and only by authorised technicians.

Inattention and/or incorrect performance of the actions indicated in this manual may cause malfunctions that can be solved by the actual user.

The following information is intended to help identify and correct faults and malfunctions that may occur during use. If the problem persists or is not solved, please contact the Authorised Service Centre or Retailer.

The list of retailers is available at **www.enomatic.com**

PROBLEM	POSSIBLE CAUSE	SOLUTION
The dispenser does not come on	No voltage on the power supply network	Restore the power supply (para.15)
	Electrical power not activated	Plug in the power cord and turn the main switch to the position "I" = ON (para.16)
	Power cable visibly damaged	Request a new power cable from the Retailer
The Dispenser does not sufficiently cool the compartment	Unsuitable ambient condition	Position the Dispenser in an appropriate ambient (para.12)
	The installation spaces are not respected	Restore the correct installation spaces (para.12)
	Drip grill and aeration grills are obstructed by objects or dirt	Remove any objects or clean the air grills (para.41)
	The door is not properly closed or is opened	Dry off any condensation on the bottle compartment and close the door (para.42)
	A high temperature value has been set or the refrigeration system has been disabled (OF)	Change the setting of temperature, according to requirements (para.23)

PROBLEM	POSSIBLE CAUSE	SOLUTION
During normal operation, some of the dose buttons (V) of the dispenser units are disabled.	Free dispenser mode (FE) is set or programmed (CA)	Select the desired dispensing mode (para.25)
The piston (T) for lifting does not remain in the locked position	It was not sufficiently pushed down	Push the piston down to the lock position (para.20)
	The piston seat is blocked by foreign objects or the components of the piston are not correctly positioned	Remove any foreign objects in the piston seat or position the components of the piston correctly.

to be continued



PROBLEM	POSSIBLE CAUSE	SOLUTION
The wine is not being dispensed or it is not being dispensed in the amount set	The bottle is not correctly inserted.	Replace the mouth of the bottle on the seal of the cap tap (para.20)
	The rubber straw is not properly inserted on plug tap or is not inserted	Lower the bottle and insert the straw on the plug tap unit until it is fully inserted (para. 20)
	The rubber straw is excessively long or short or it is obstructed	Use a straw of the correct length, ensuring correct insertion (paras. 18 and 20)
	The dispensing gas circuit is finished or the supply pressure is insufficient	Replace the inert gas cylinder (para.14)
	The filter of the rubber straw is clogged with wine sediment	Clean the rubber straw (para.43)
	Storing of all the doses during the programming phase was not completed.	Repeat dispensing storage from all the dose buttons (paras. 28 or 29 or 30)
	The dispenser unit is blocked	Sanitise the dispenser unit and then wash the dispenser unit (para.44)
	The seal of the cap tap is damaged or out of position	Replace the seal with the one supplied (para. 6). Reposition the seal
	The gas connection pipe is flattened at one or several points	Request a new connection pipe from the retailer

to be continued



PROBLEM	POSSIBLE CAUSE	SOLUTION
The gas cylinder empties too quickly	Connection of the gas supply pipes is incorrect	Restore the correct conditions of the gas supply (para.14)
	The connection pipe is perforated	Request a new gas connection pipe from the retailer
	The bottle is not correctly inserted.	Replace the neck of the bottle on the seal of the cap tap (para.20)
Excessive presence of condensation on the door (B)	The door is open	Close the door
	Unsuitable ambient condition	Position the Dispenser in an appropriate ambience (para.12)
	The door seal is out of position	Reposition the seal in the correct position
	Presence of dirt on the door seal	Clean the door seal
The LED (R) does not come on	The LED was set in "OF" = off mode	Change the setting of the LED intensity, according to requirement (para.31)

to be continued



PROBLEM	POSSIBLE CAUSE	SOLUTION
The organoleptic characteristics of the wine are altered or unpleasant	A type of gas or gases that are inadequate for food use was used	Only use the gases indicated (para. 14)
	The gas being used has expired	Replace the gas cylinder and empty the pipes (para.46)
	The bottle of wine is not inserted correctly	Replace the neck of the bottle on the seal of the cap tap (para.20)
	The bottle of wine inserted was already altered	Ensure the quality of the bottle of wine before inserting it in the Dispenser
	More than 4 weeks have elapsed since insertion of the bottle in the Dispenser	Remove the bottle, wash the dispenser unit (para.44). It is advisable to always take note of the date before inserting a bottle of wine
	Storage temperature of the wine is too high	Change the setting of temperature, according to requirements (para. 23)
	The Dispenser unit has not been adequately serviced	Sanitise the dispenser unit and then wash the dispenser unit (para. 44)
	A different type of wine was inserted without replacing the straw or without cleaning the dispenser unit	Clean the dispenser unit and replace the straw with a clean or new one.
	The straw was not correctly serviced	Clean the straw or replace it with a new one

52. INFORMATION ON REPLACEMENTS COMPONENTS

- Before carrying out any intervention of replacement, turn off the gas supply valve, switch off the power supply of the Dispenser and prevent access to all devices that could, if activated cause unexpected danger conditions resulting in damage to the health and safety of persons.
- Enable all the required safety devices, if provided, and assess whether it is necessary to adequately inform staff and particularly those operating nearby.
- If it is ever necessary to replace worn parts, use only original spare parts.
- Do not perform interventions that could modify the operating characteristics and safety requirements of the Dispenser and not replace components with non-original spare parts without the manufacturer's prior written consent.

53. DECOMMISSIONING AND DEMOLITION OF THE DISPENSER

-During decommissioning, it is necessary to perform a series of actions to ensure that the Dispenser is not an obstruction, is not easily accessible and cannot be used.

-During demolition, select all the components according to their chemical characteristics and arrange for differentiated disposal in compliance with the applicable laws in force.

-Do not dispose of non-biodegradable products, lubricating oils or non ferrous components (rubber, PVC, resins, etc.) into the environment. Carry out their disposal in compliance with the applicable laws in force.

"According to Art. 26 of Legislative Decree 49/2014: "Implementation of Directive 2012/19/EU on waste electrical and electronic equipment"

The crossed bin symbol on the appliance or on its packaging indicates that the product at the end of its life must be collected separately from other waste.

The user must therefore deliver the equipment at the end of its life to the suitable separate waste collection centres of electronic and electrical waste.

Adequate separate collection for the future use of the equipment assigned for recycling, treatment and environmentally compatible disposal helps to prevent possible negative effects on the environment and on human health and promotes recycling and/or reuse of the materials of which the equipment is composed.

Illegal dumping of the product by the user entails the application of administrative sanctions provided by the laws in force.

In accordance with ISO-7000 graphical symbols used on the Dispenser



54. DECLARATION OF EC CONFORMITY

Enomatic S.r.l.
Via di Meleto, 1 int. 19
50027 Strada in Chianti (FI)
Italy



declares under its responsibility that the appliance:

AUTOMATIC DISPENSER FOR WINES, model: Eno one 2/r

to which this declaration refers, is in conformity with the following legislation:

IEC EN 60335-1: 2012 (Five Edition) A11: 2014	Safety of electrical equipment for household and similar use – Safety – Part 1: Generic standards.
IEC EN 60335-2-75:2004 (Second Edition) + A1:2005 + A2:2008 + A11:2006 A12:2010	Safety of electrical equipment for household and similar use – Safety – Part 2: Particular requirements for commercial distributors and for automatic appliances for sale.
IEC EN 60335-2-24 :2010	Household and similar electrical appliances - Safety - Part 2-24: Particular requirements for refrigerating appliances, ice-cream appliances and ice makers.
EN 55014-1:2006 + A1:2009 + A2:2011	Electromagnetic compatibility – Requirements for household appliances, electric tools and similar apparatus – Part 1: Emission – Product family standard.
EN 61000-3-2:2014	Electromagnetic compatibility (EMC) – Part 3-2: Limits - Limits for harmonic current emissions (equipment input current ≤ 16 A per phase).
EN 61000-3-3:2013	Electromagnetic compatibility (EMC) – Part 3-3: Limits - Limitation of voltage fluctuations and flickering in low voltage supply systems for equipment with rated current ≤ 16 A.
EN 55014-2:1997 + A1:2001 + A2:2008	Electromagnetic compatibility – Requirements for household appliances, electric tools and similar apparatus – Part 2: Immunity – Product family standard.

and therefore meets the essential requirements of the Directives:

- Low Voltage Directive 2006/95/EC (Directive regarding the approximation of the laws of Member States relating to electrical equipment designed for use within certain voltage limits).
- Electromagnetic Compatibility Directive 2004/108/CE (Directive on the approximation of the laws of Member States relating to electromagnetic compatibility).

Date of issue
2016

Name and signature of the authorised person
President and CEO
Lorenzo Bencistà Falorni



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VAT No. 01066310523

55. GUARANTEE OF ENOMATIC PRODUCTS

Terms and conditions of the warranty provided by the manufacturer Enomatic S.r.l.: Enomatic guarantees the material supplied for 24 months from the date shown on the invoice (invoice or receipt with packing slip), showing the details of the installed products.

- The warranty period for this machine is twenty-four (24) months from the date shown on the invoice
- The duration of the warranty for the mechanical, electrical and electronic parts of equipment is twenty-four (24) months from the date shown on the invoice
- Interventions carried out during the warranty period in no way extend the warranty period of the machine except for the part replaced during the intervention.

The warranty covers the free repair or replacement of parts recognised as defective from manufacturing with verification and judgement of these by Enomatic s.r.l.

Enomatic offers a warranty directly or through its Repair centres. Enomatic reserves the right to refuse the warranty if the system is not made up entirely of components supplied by Enomatic.

It is understood that the warranty is subject to compliance with performance specifications of the products indicated by Enomatic.

The warranty will not operate if Enomatic S.r.l. ascertains on the machinery unauthorised alterations or interventions or tampering of any kind.

The warranty does not include:

- Faults or damage caused by transportation.
- Faults or damage caused by defects in the electrical system and/or from carelessness, negligence, inadequacy of the system for the use for which it is intended and in any case from abnormal use.
- Defects caused by chemicals or atmospheric phenomena and/or disaster.
- Consumables.
- Interventions that are not required due to the absence of the alleged defect or to convenience checks.

Enomatic s.r.l.

ATTENTION

In cases where application of the warranty involves returning the product, it must be returned by the customer in its original packaging, complete with all its parts (including documentation and accessories). It is always advisable to evaluate with an authorised service centre the convenience of returning the product compared to the intervention of a technician at the installation site.

Produced by:

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