enomatic®
wine serving systems

roma Unica 4/r Unica 8/r

Quick Start Guide
2023.01

OPERATIONS

Description of cards

The dispenser is supplied with different types of cards having specific functions.

A) **Start Up Card:** to activate the dispenser and access specific functions such as the creation of a User Card (winecard).

B) **Manager Card:** to manage all dispenser functions.

C) **Staff Card:** to manage only maintenance and bottle management functions.

Description of display

A) **Field:** displays the dispensing instructions.

B) **Field:** displays the dispensing keys for each dose.

B1) Small dose "Taste"

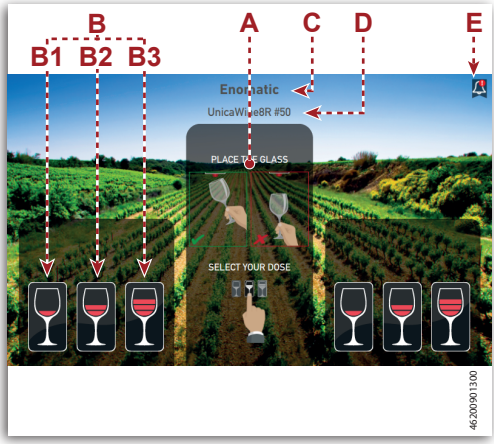
B2) Medium dose "Half-glass"

B3) Large dose "Full-glass"

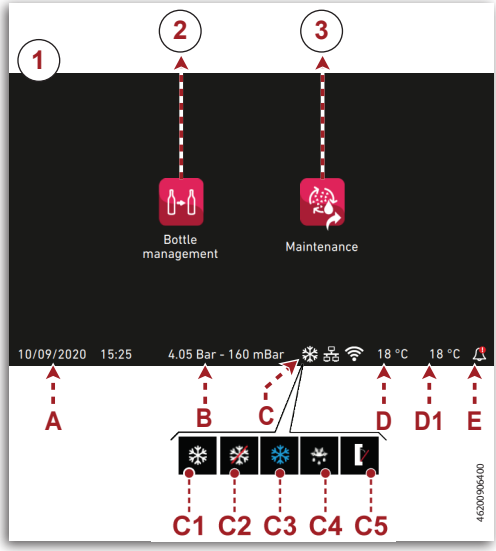
C) **Field:** displays the name of the venue where the dispenser is installed.

D) **Field:** displays the dispenser name.

E) **Icon:** indicates that there are active warnings or alarm conditions.



Description of display (Staff Card) (1)



A) **Date/Time:** displays the current date and time.

B) **Pressure:** displays the inbound pressure and the pouring pressure of the dis-penser.

C) **Icon:** indicates the status of the refrigeration system.

C1) Refrigeration system enabled

C2) Refrigeration system disabled

C3) Refrigeration system active

C4) Refrigeration system in "Defrost" mode

C5) Refrigeration system off and door open

D) **Temperature:** displays the real operating temperature.

D1) 2nd temperature: displays the real operating temperature of the second compartment (For "UNICA 8/R" version only).

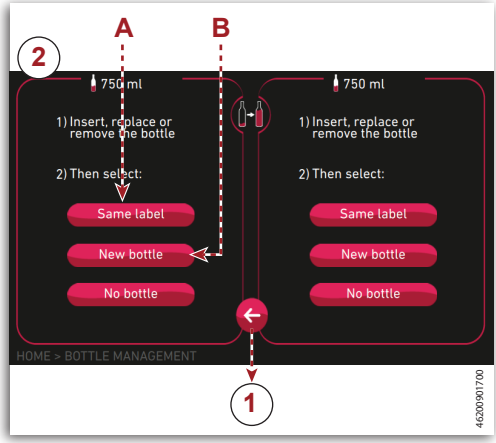
E) **Warning:** indicates that there are active warnings or alarm conditions.

"Bottle management" screen (2)

Screen to insert new bottles and replace or remove empty ones.

A) **Same Label:** to confirm the insertion of a bottle with the same details as the previous wine (For "Winecard"/"Self-Service" mode only).

B) **New Bottle:** to confirm the insertion of a new bottle or a bottle of a different wine.



“Maintenance” screen (3)

Screen to carry out maintenance works.

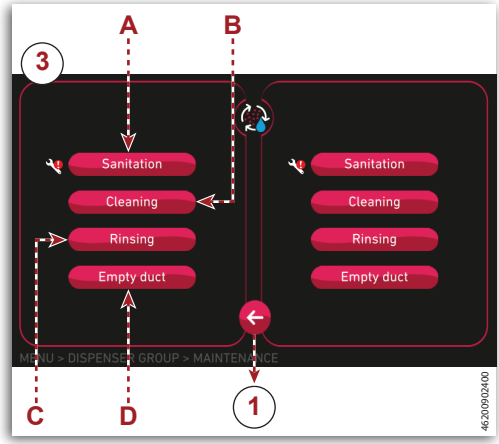
A) **Sanitation:** to carry out sanitisation (See “Dispenser sanitisation”).

B) **Cleaning:** to carry out cleaning (See “Dis-penser cleaning”).

C) **Rinsing:** to carry out rinsing (See “Dis-penser rinsing”).

D) **Empty Duct:** to empty the dispenser duct (See “Dispenser emptying”).

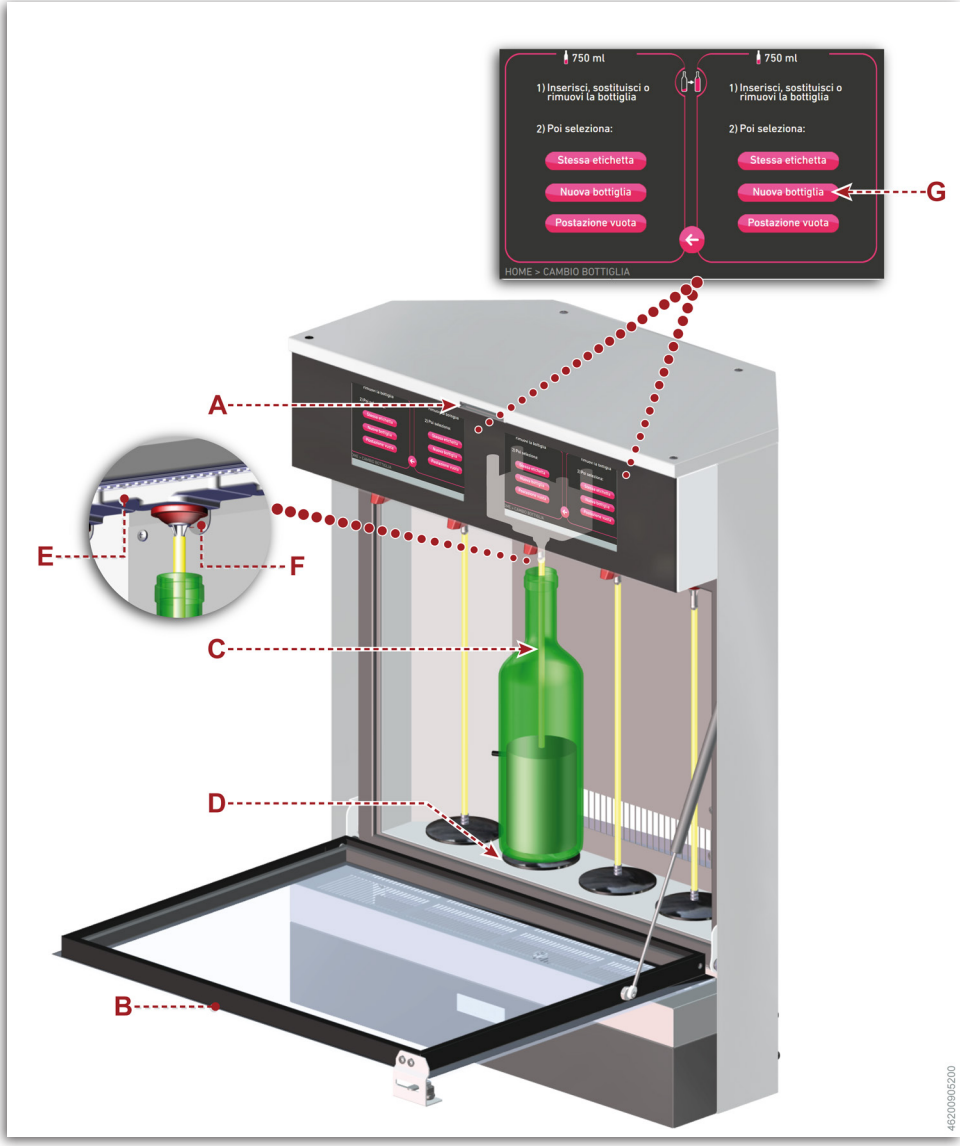
NOTE: If the icon "wrench" is shown next to the key, this indicates that the corre-sponding procedure is necessary.



Change/Insert Bottle

Important

NEVER use bottles that are not completely full so as not to alter the data counted by the dispenser.



Proceed as indicated.

1. Insert the “MANAGER” or “STAFF” card in the reader **A**.
2. Open the door **B**.
3. Take out the empty bottle.
4. Uncork the bottle to be inserted in the dispenser.
5. Insert the wine straw **C** in the new bottle and position it on the support **D**. Push on the bottle in order for support **D** to raise bottle and seal it against red rubber stopper **F**.

Important

If the bottle doesn’t sit properly, remove it and adjust the stopper F to regulate the height of the dispenser group G based on the length of the bottle.

6. Rotate the bottle slightly to the right and left to stabilise and centre it.

NOTE: Make sure the bottle mouth and spout of the dispenser group perfectly align to avoid microleaks.

7. Check that the filter of the wine straw is positioned on the bottom of the bottle.

– DO NOT use wines with lots of sediment so as not to clog the filter of the wine straw.

8. Close the door **B**.

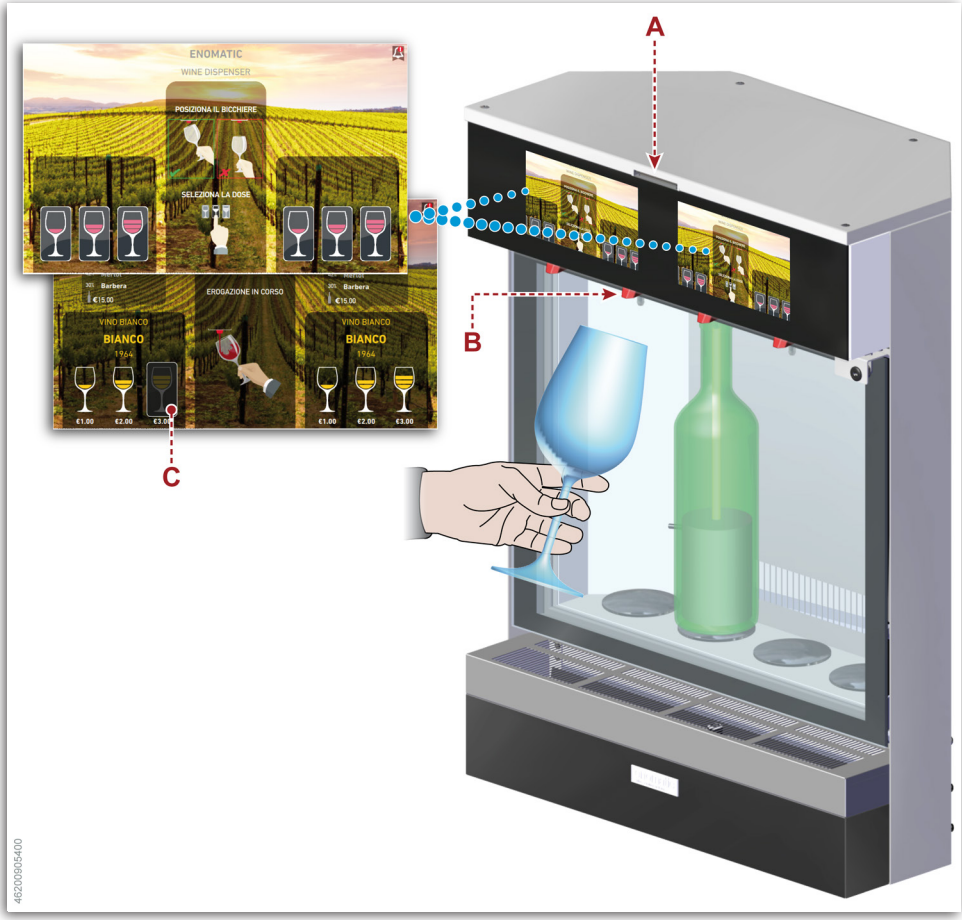
9. Press **G** "New Bottle" for a new wine or "Same Label" for a new bottle of the same wine (see "**Bottle Management**" instructions).

10. Follow the instructions shown on the display.

11. Extract the card from the reader **A**.

The dispenser is configured to dispense the requested wine doses.

Dispensing procedure



Proceed as indicated.

1. **If in "wine card" mode:** insert wine card correctly in the reader **A**.
2. Position the glass in correspondence with the pour spout **B**.
3. Press one of the buttons **C** to dispense the wine dose.

– When the preset dose is reached the display returns to the initial view.

NOTE: if in "self-service" mode, the pour is automatically charged on the guests wine card that is inserted.

4. Extract wine card from the reader **A** if one is inserted.

MAINTENANCE

Recommendations for maintenance

- Keep the dispenser in best operating conditions by regularly carrying out routine maintenance.
- Good maintenance will allow best performance and ensure the longest possible service life.
- Wear the intended personal protective equipment (PPE) in order to carry out the operations in safe conditions.
- The manufacturer declines all responsibility for damage to persons or property caused by the use of non-original parts and/or by interventions that can modify the requirements of hygiene and safety without formal authorisation from the manufacturer.

Important

Clean the external parts of the dispenser using only a rag soaked in warm water, or else food-grade detergents. Do not use abrasive and/or corrosive products.

Routine maintenance schedule

Table 2: Maintenance intervals

Frequency	*Component*	*Action*
Each time the wine is changed	Dispensers	Rinsing (See “Dispenser rinsing”).
	Wine straw	Clean (See “Cleaning of wine straws”).
Every day	Dispenser	Clean the external surfaces of the dispenser with a damp rag or sponge (See “Table of cleaning products”).
	Drip tray	Clean (See “Cleaning of drip tray”).
	Pour spout cap	Clean (See “Cleaning of pour spout cap”).
Every week	Condensate tray	Clean (See “Cleaning of condensate tray”).
Every month (*)	Dispensers	Clean (See “Dispenser cleaning”).
	Wine straw	Clean (See “Cleaning of wine straws”).
	Pour spout cap	Clean (See “Cleaning of pour spout cap”).
Every 6 months (*)	Dispensers	Sanitisation (See “Dispenser sanitisation”).
	Wine straw	Sanitisation (See “Sanitisation of wine straws”).
	Pour spout cap	Sanitisation (See “Sanitisation of pour spout cap”).
Every year	Wine straw	Replace
	Seals	Check wear Replace damaged seals

(*) If sweet wines with accentuated sediment are dispensed, double the washing frequency.

Table of cleaning products

The table indicates the cleaning products recommended by the manufacturer.

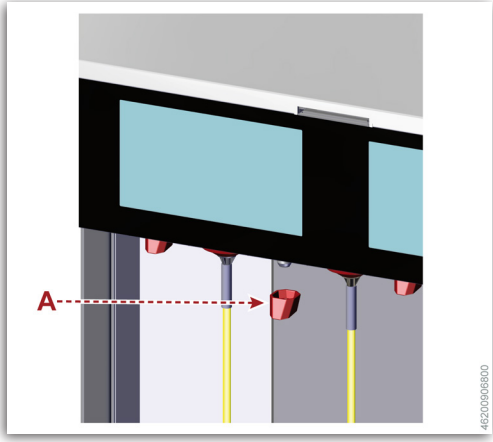
Table: Cleaning products

Specifications	*Value*
Sanitation	
Product type	- Drinking water - Citric acid (powder)
Product preparation	- Dilute 5x tea spoons of citric acid in 750ml bottle of warm water, maximum 86°F
Washing	
Product type	- Drinking water - Citric acid (powder)
Product preparation	- Dilute 3x tea spoons of citric acid in 750ml bottle of warm water, maximum 86°F
Cleaning	
Product type	- Stainless Steel cleaner or warm water
Method of use	- Spray on a rag - Wipe the surface - Turn the rag over to the clean side and dry the surface.

Sanitisation of pour spout cap

Proceed as indicated.

1. Dismantle the spout covers **A**.
2. Submerge the components in a sanitising solution for 15 minutes (See “Table of cleaning products”).
3. Rinse the components with water at a maximum temperature of 100°F.
4. Perform the cleaning procedure (See “Cleaning of pour spout cap”).



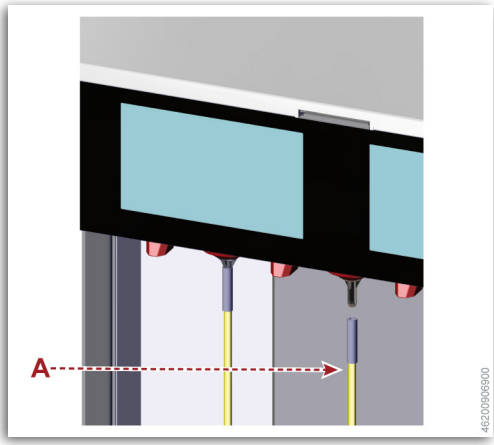
Sanitisation of wine straws

Proceed as indicated.

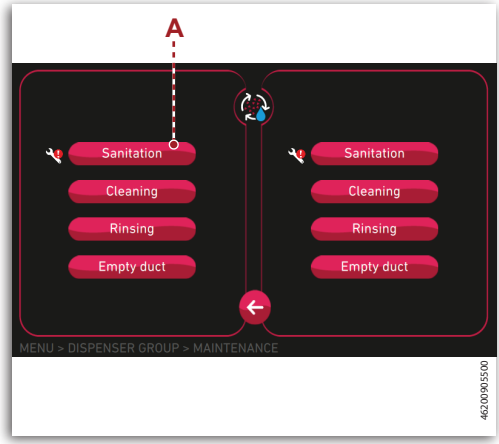
1. Dismantle the wine straws **A**.
2. Submerge the components in a sanitising solution for 15 minutes (See “Table of cleaning products”).
3. Rinse the components with water at a maximum temperature of 100°F.

NOTE: Rinsing must be carried out both internally and externally, paying careful attention to the cleanliness of the filter at the tip of the component.

4. Perform the cleaning procedure (See “Cleaning of wine straws”).



Dispenser sanitisation



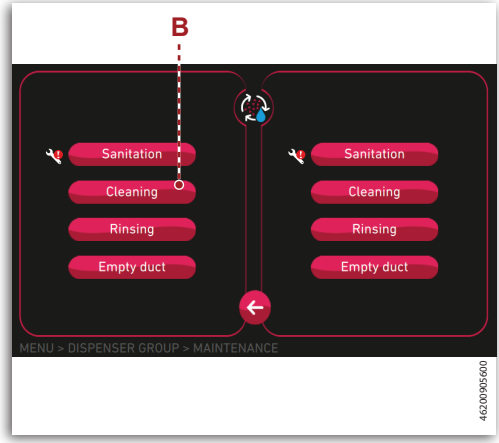
Proceed as indicated.

1. Insert the “MANAGER” or “STAFF” card in the reader .
2. Remove the wine bottle from the dispenser group without opening the bottle management screen.
3. Fill an empty bottle with the sanitising solution (See “Table of cleaning products”).
4. Insert a new or sanitised wine straw in the bottle and place it on its respective support.
5. Press the key **A**.
6. Follow the instructions shown on the display.
7. Remove the bottle.
8. Perform the cleaning procedure (See “Dispenser cleaning”).

Each dispenser can be sanitised separately at different times, depending on bottle consumption.

NOTE: Sanitisation must also be performed every time (before and after) the dispenser is not used for long periods.

Dispenser cleaning



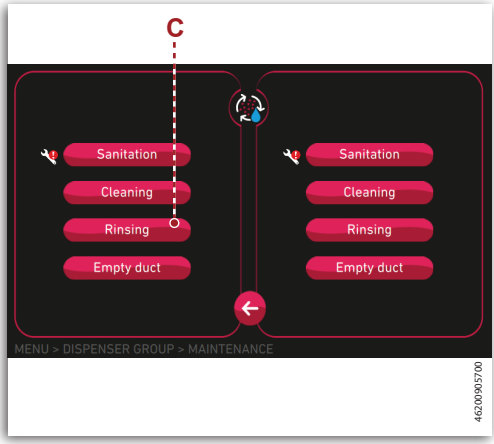
Proceed as indicated.

1. Insert the “MANAGER” or “STAFF” card in the reader .
2. Remove the wine bottle from the dispenser group without opening the bottle management screen.
3. Fill an empty bottle with the cleaning solution (See “Table of cleaning products”).
4. Insert the wine straw in the bottle and place it on its respective support.
5. Press the key **B**.
6. Follow the instructions shown on the display.
7. Remove the bottle.

8. Perform the rinsing procedure (See “Dispenser rinsing”).

Each dispenser can be cleaned separately at different times, depending on bottle consumption.

Dispenser rinsing

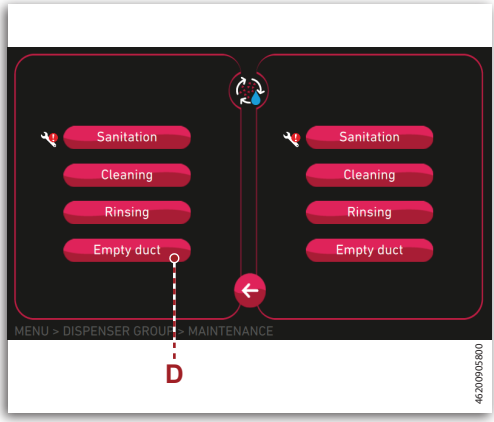


Proceed as indicated.

1. Insert the “MANAGER” or “STAFF” card in the reader .
2. Remove the wine bottle from the dispenser group without opening the bottle management screen.
3. Fill an empty bottle with drinking water.
4. Insert the wine straw in the bottle and place it on its respective support.
5. Press the key **C**.
6. Follow the instructions shown on the display.
7. Remove the bottle.
8. Perform the emptying procedure (See “Dispenser emptying”).

Each dispenser can be rinsed separately at different times, depending on bottle con-sumption.

Dispenser emptying



Proceed as indicated.

1. Insert the “MANAGER” or “STAFF” card in the reader .
2. Remove the wine bottle from the dispenser group without opening the bottle management screen.
3. Insert the wine straw in an empty bottle and place it on its respective support.
4. Press the key **D**.
5. Follow the instructions shown on the display.
6. Remove the bottle.
7. Re-insert the wine bottle in the dispenser group.
8. Extract the card from the reader .

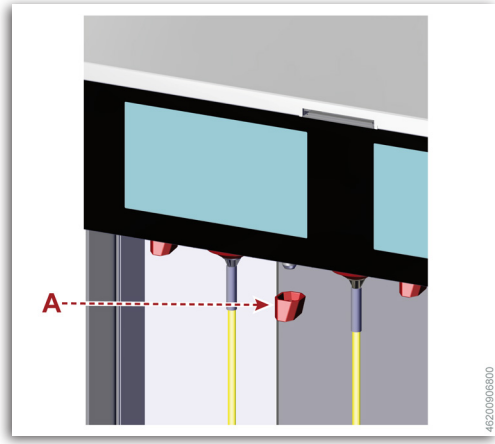
Cleaning of pour spout cap

Proceed as indicated.

1. Dismantle the spout covers **A**.
2. Wash the components with water at a maximum temperature of 100°F.

NOTE: Submerge the insufficiently clean components in a washing solution for 15 minutes (See "Table of cleaning products").

3. Rinse the components with water at a maximum temperature of 104°F.
4. Leave the components to dry naturally in a clean place.
5. Assemble the spout covers.



Important

Do not wash the components in the dishwasher and do not use detergents.

Cleaning of wine straws

Proceed as indicated.

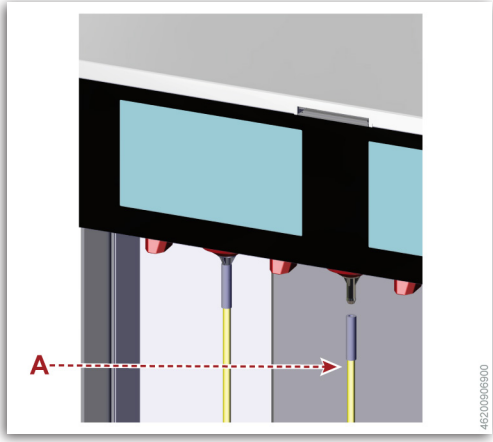
1. Dismantle the wine straws **A**.
2. Wash the components with water at a maximum temperature of 100°F.

NOTE: Washing must be carried out both internally and externally, paying careful attention to the cleanliness of the filter at the tip of the component.

NOTE: Submerge the insufficiently clean components in a washing solution for 15 minutes (See "Table of cleaning products").

3. Rinse the components with water at a maximum temperature of 100°F.

NOTE: Rinsing must be carried out both internally and externally, paying careful attention to the cleanliness o the filter at the tip of the component.

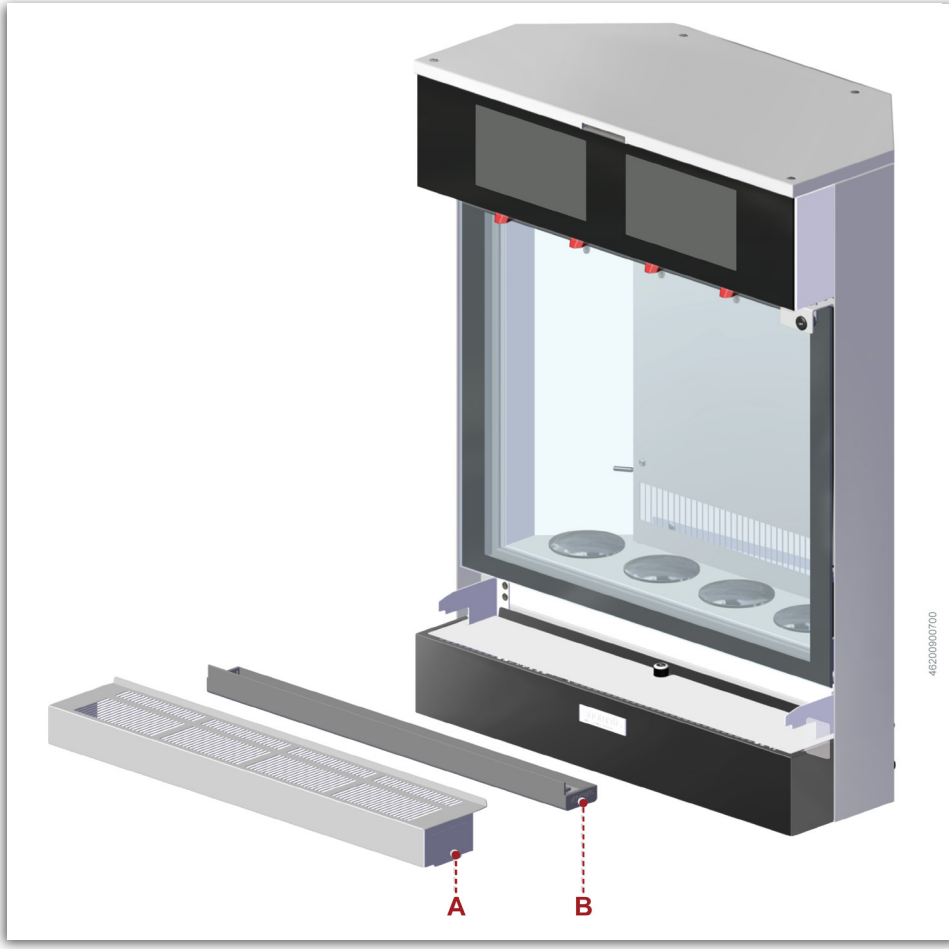


4. Shake the components vigorously to remove any residual internal liquid.
5. Leave the components to dry naturally in a clean place.
6. Assemble the wine straws.

Important

Do not wash the components in the dishwasher and do not use detergents.

Cleaning of drip tray



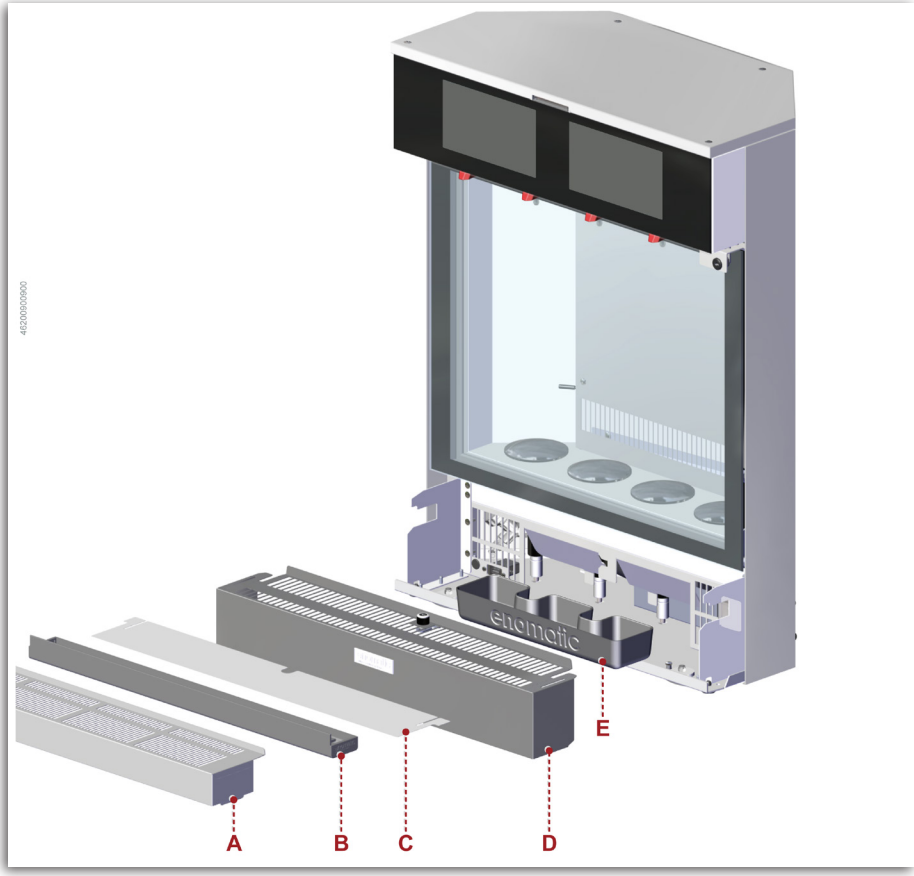
Proceed as indicated.

1. Remove the grate **A**.
2. Remove the drip tray **B**.
3. Empty the tray and clean it with water and a damp sponge.
4. Dry the tray.
5. Assemble the drip tray.
6. Assemble the grate **A**.

Important

Do not wash the components in the dishwasher and do not use detergents.

Cleaning of condensate tray



Proceed as indicated.

1. Remove the grate **A**.
2. Remove the drip tray **B**.
3. Dismantle the filter **C**.
4. Release the protection **D**, using the key, and remove it.
5. Dismantle the tray **E**.
6. Empty the tray and clean it with water and a damp sponge.
7. Dry the tray.
8. Assemble the tray.
9. Assemble the protection **D** and block it with the key.
10. Assemble the filter **C**.
11. Assemble the drip tray **B**.
12. Assemble the grate **A**.

Important

Do not wash the components in the dishwasher and do not use detergents.

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