

enomatic®

wine serving systems



eno one



2-Bottle unit



Modular construction

Our innovative 2-Bottle Wine Serving System:
30+ days preservation of your opened bottles
Pouring Control
Modular construction



eno one

- **Available model:** eno one (Dual Temperature, 1+1)
2-Bottle wine dispenser refrigerated with Dual temperature capability to serve both reds and whites.
- **Colors:** side panels available in white or black.
- **Temperature setting:** from 43 to 64°F.
- **Modular:** assemble units together to create the perfect size dispenser.
- **Pouring control:** precise pouring control with up to 3 programmable pouring sizes per position/bottle.
- **Bottles positioning system:** self-adjusting automatic lifters.
- **Cooling system:** thermoelectric cooler.
- **Gas supply:** food grade Nitrogen or Argon gas (gas tank and/or generator not included).
- **Materials:** stainless steel & Gepax® plastic.
- **Dispenser settings:** accessible through central display.
- **Lighting system:** LED lighting with adjustable intensity.
- **Bottles lifting system:** by gas spring lifters.
- **Optional accessories:**
 - extra side panel (white or black color)
 - divider to separate bottles for dual temperature capability
 - disposable gas canister with adaptable regulator (ability to pour approximately 70 bottles).



INNOVATIVE
VENTILATION
SYSTEM
W/LOW NOISE

DUAL
TEMPERATURE
CAPABILITY



model	W	H	D	weight	electrical requirements
eno one	10.88 in	23.49 in	13.83 in	26.46 lbs	110 V 70 W



enoline elite 2.5



Next Generation of **enomatic** wine serving systems:
30+ days preservation of your opened bottles
New refrigeration system with Dual Temperature capability
Low Noise Emission & High Performance
Self-serve system option



enoline elite 2.5

- **Available models:**
 - **enoline elite 4 RT** (Room Temperature)
 - **enoline elite 4 DT** (Dual Temperature, 2+2)
 - **enoline elite 8 RT** (Room Temperature)
 - **enoline elite 8 DT** (Dual Temperature, 4+4 / 5+3)

Dual temperature option to set up two different temperatures in the dispenser to serve both reds and whites.
- **Temperature setting:** from 43 to 64°F (DT option only).
- **Cooling system:** compressor-based refrigeration.
- **Dispenser control options:**
 - **behind-the-bar:** operated by staff only.
 - **self-serve:** let your guests serve themselves directly from the dispenser (additional software required) by using smart card / RFID card / magnetic stripe or barcode (customizable upon request).
- **Gas supply:** food grade Nitrogen or Argon gas (gas tank and/or generator not included).
- **Pouring control:** precise pouring control with up to 3 programmable pouring sizes per position/bottle.
- **Display:** glass protected touchscreens to operate each position/bottle. Central LCD screen to monitor dispenser main information.

- **Materials:** stainless steel construction, dual pane insulated glass door.
- **Colors and finishings:** in addition to the classic stainless steel finish, it is possible to choose from the following colors: “black elegance, “black elegance precious” (pistons, handles and spouts in gold finish). Contact us for different color request.
- **Lighting:** double LED lights per position/bottle. Light intensity can be set up & special light effects available.
- **Environment control:** all external environment conditions (temperature, pressure, humidity) are monitored and checked to automatically adjust the dispenser’s efficiency. This control will guarantee perfect precision for pouring volumes and the best functionality for the refrigeration system of the dispenser.
- **Nitrogen/Argon gas leak control:** designated pressure control system monitors and highlights any gas leak directly on the central display.
- **Bottles lifting system:** by pneumatic pistons.
- **Positioning:** no side clearance needed, dispensers can be positioned side-by-side.
- **Networking:** LAN network, TCP/IP protocol.

model	W	H	D	weight	electrical requirements
enoline elite 4 RT	20.91 in	26.38 in	13.90 in	70.55 lbs	110 V 70 W
enoline elite 4 DT	20.91 in	26.38 in	13.90 in	92.59 lbs	110 V 115W
enoline elite 8 RT	38.23 in	26.38 in	13.90 in	119.05 lbs	110 V 70 W
enoline elite 8 DT	38.23 in	26.38 in	13.90 in	158.73 lbs	110 V 135 W

enoround elite



The iconic 16-Bottle wine dispenser with 360° experience:
30+ days preservation of your opened bottles
Refrigeration option with Dual Temperature capability
Self-serve system



enoround elite

- **Available models:**
 - **enoround elite 16 RT** (Room Temperature)
 - **enoround elite 16 DT** (Dual Temperature, 8+8)
Dual temperature option to serve both reds and whites.
- **Temperature setting:** from 43 to 64°F (DT option only).
- **Cooling system:** double compressor-based.
- **Dispenser control option:**
 - self-serve system will let your guests serve themselves directly from the dispenser (additional software required) by using Smart card / RFID card / magnetic stripe or barcode (customizable upon request).
- **Gas supply:** food grade Nitrogen or Argon gas (gas tank and/or generator not included).
- **Pouring control:** precise pouring control with up to 3 programmable pouring sizes per position/bottle.
- **Display:** touchscreens to operate each position/bottle. Central LCD screens to monitor dispenser main information.
- **Materials:** stainless steel construction, Corian® countertop, dual pane insulated glass door.
- **Colors and finishings:** in addition to the classic stainless steel finish, it is possible to choose from the following Corian® colors: Glacier white, Nocturne black, Coffee Bean (ask your sales representative for more information).
- **Lighting:** LED lighting. Light intensity can be set up & special light effects available.
- **Environment control:** all external environment conditions (temperature, pressure, humidity) are monitored and checked to automatically adjust the dispenser's efficiency. This will guarantee perfect precision for pouring volumes and the best functionality for the refrigeration system of the dispenser.
- **Nitrogen/Argon gas leak control:** designated pressure control system monitors and highlights any gas leak directly on the central display.
- **Bottles lifting system:** by electrical lifters.
- **Positioning:** support furniture/base needed. For perfect positioning, base height must be between 35.5in and 37.5in from the ground.
- **Networking:** LAN network, TCP/IP protocol.

model	Ø	H	weight	electrical requirements
enoround elite 16 RT (base not included)	35.1 in / 49.2 in	29.9 in	275.6 lbs	110 V 150 W
enoround elite 16 DT (base not included)	35.1 in / 49.2 in	31.9 in	407.9 lbs	110 V 375 W

enosoft



(compatible with Windows tablet)

enosoft, our software for your wine dispenser, allows you to:
turn your dispenser into **self-serve kiosks**
manage your wine list
provide **useful business data**

enosoft

enosoft is enomatic's software to offer your guests the ability to perform many functions with the system such as:

- **Creation of pre-loaded wine cards** to be used for pouring activation.
- Many self-serve **wine card creation options** including **prepaid** and **'open tab'**.
- Management of systems of 4 to 200-bottle positions.
- **Generation of reports** for every aspect of the machines.
- Easily create **sales offerings** such as **Happy Hour** at a click of a button.
- **"Cut off" feature** makes it possible to limit the amount a person can consume from the machines in any given period of time.
- Use cards at multiple venues or locations with our **multi-store option**.

Integration available with:



barcode/QR code



POS



Magnetic strip



Room Key

Available versions:

cardcreator

- Entry level version. Single license version allowing the creation of anonymous prepaid wine card.
- No database embedded. Ideal for small operations where staff control and reporting are not mission-critical.
- No connection required between the software and the dispenser(s).

enosoft BASIC

- First version that embeds a full database with **detailed reporting** capabilities.
- Single license/client version residing on a PC. Basic is the most common version of the software.
- Offers user **restricted access**, transition **tracking**.
- Software is networked with the dispenser(s) allowing you to **control** multiple aspects of the dispenser(s): display, temperature, prices, lights.

enosoft PRO & PRO multistore

- Server-based version offering the same capabilities as the BASIC and adding the multi-client capabilities.
- Suitable for locations that have **POS** or dispensers in several rooms or on several floors, or might just need **more than 1 user connected** at the same time.

enosoft PRO is also the required version to **implement any interface project with external systems**.

Software Version

cardcreator / enosoft BASIC/PRO

system requirement

Windows PC (desktop/laptop) or tablet with min. 4G RAM

compatible OS

Windows 7 / 8 / 10



enostore

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