

The pleasure of discovery.



**enomatic**<sup>TM</sup>  
wine serving systems



## the pleasure of discovery



Loving wine means loving to discover new things about it.

Opening a new bottle or tasting a new vintage is to be introduced to the roots, tradition and history of a wine. Wine lovers can't help but have a personal relationship with it.

However with so many different wine labels and varieties it is not easy to find our way in such a vast and growing market.

Often we are attracted by a winning label. Sometimes we follow someone else's advice based on that person's taste. Other times we are led to buy the most expensive bottles as if the cost is a guarantee of quality - but this is not always true.

In these cases choosing is not a pleasure, but a dilemma.

We believe the pleasure of tasting is essential to the desire of wanting to know more about wine. Only the experience of tasting can lead to the right choice.

It is with this spirit that Enomatic has been created.

"Eno" is the Greek word for wine.

Enomatic is a state-of-the-art Wine Serving System. It provides the opportunity to choose wine according to your own personal taste.

The bottles you wish to serve are placed in our Italian designed and manufactured Enomatic systems.

Simply by pressing a button, you can select the wine of your choice.

Our systems can be used not only for wine, but also for products such as olive oil, brandy, sake, whisky - in fact any beverage that does not contain carbon dioxide.



## wine serving systems



All Enomatic models have the following features:

- **automatic Nitrogen (or Argon) gas preservation** which is activated when a new bottle is installed in the system. This prevents the wine's qualities from being altered by oxygen and protects the organoleptic integrity (taste, aroma, body and colour) of the wine for more than 3 weeks.
- computer programming allows the volume served to be set to **any volume desired**.
- precise volume control to ensure the same exact volume is served every time.
- **automatic self-cleaning** of the pouring spout after every serve. This ensures the highest hygiene and wine quality.
- individual bottle positions that **easily adapt to different height bottles**.
- **electronic push-button operation** with back-lit displays.
- **computer controlled systems** to monitor the operation of each bottle - recording when new bottles are opened, the number of servings taken and when the bottle is becoming empty. This provides valuable consumer information and the Enomatic models can be networked together and monitored from a central computer with our **enosoft** software.

A wide range of models and options are available to suit any wine service:

- **enoline** - 4 or 8 bottles in a row
- **enoround** - 16 bottles on a kiosk
- **enomove** - 8 bottles on a mobile trolley
- **enosystem** - custom built to your needs

Our patented technology enables a bottle of wine to be opened and protected from oxidation. This prevents wastage and ensures that the wine's characteristics are maintained. Even after 3 weeks the wine tastes as if the bottle has just been opened.

## customised options

A range of options are available for the various Enomatic models. These include:

### 1 or 3 Volumes

Our 1 volume models are ideal for situations when the same volume is consistently required - perhaps a tasting sample or a full glass of wine.

The 3 volume models (pictured) provide the possibility to serve a taste, a half glass or a full glass - in fact the 3 volumes can be changed to any volumes you desire.



### Digital Price Display

Our models have the option to include the digital display of the price of each serve above the bottle. This shows the customer the price of the tasting or the price of a glass - depending on the volume of the serve. Our programming accessories or **enosoft** software allow you to change the display to any value you choose for each bottle position.



### Temperature Control

The standard models enable wines to be served at room temperature.

The refrigerated **enoline** models can cool wines to their ideal serving temperature - as low as 9°C.

Our climate controlled **enoline** models have the ability to also warm wines. This ensures the optimum temperature is maintained between 9 and 20°C.

We also offer dual temperature **enoline** models - to serve 4 red wines and 4 white wines.



**enoline 4+4/3cc**  
8 bottles, 3 volumes, dual temperature

