



enoline 4 + 4  
CONTR TEMP



enoline 4  
CONTR TEMP

THE ENOLINE ELITE, IS THE NEW GENERATION OF ENOMATIC WINE SERVING SYSTEMS WITH IMPROVED TECHNOLOGY AND MONITORING CAPABILITIES, ADVANCED PRESERVATION AND REFRIGERATION, PRECISE PORTION CONTROL SERVINGS, COMPACT AND VERSATILE DESIGN, WITH CUSTOMIZABLE OPTIONS AND DIFFERENT COLOURS. AIMED TO PROVIDE A NEW INTERACTIVE WINE SERVICE EXPERIENCE, THE ELITE IS THE PERFECT FIT FOR ANY CONTEMPORARY WINE HOSPITALITY ENVIRONMENT.

## enoline

- **Available models:**
  - enoline 4 RT / CT (4 bottles in a row)
  - enoline 8 bottle RT (8 bottles in a row)
  - enoline 4+4 bottle CT (with double cooling system so that it can store both red and white wines).
- **Wine temperature:**
  - Room Temperature
  - Controlled Temperature: from 6 to 18 °C (from 43 to 64 °F).
- **Use and system activation:** dispensers can be used either behind the counter (without wine card) or self-service (with wine card).
- **Gas supply :** food grade nitrogen or argon (cylinder or generator not included).
- **Servings :** 1 or 3 configurable volumes with touch screen key display.
- **Display:** each position has an LCD graphic touch screen interactive display to monitor the dispenser's functions. A central LCD graphic screen supplies general information.
- **Materials:** stainless steel.
- **Colors and finishings:** In addition to the classic stainless steel finish, it is possible to choose from the following colors: elegant black, pearl white, stone grey, retro cream, india brown or RAL customised colours ([www.ralcolor.com](http://www.ralcolor.com)). Pistons and handles also available in gold finish as an option.
- **Cooling system:** by thermoelectric Peltier cells (Gas Free).
- **Condensate drainage:** not required.
- **Lighting:** double LED. Light intensity changes according to different functions.
- **Environment control:** a junction box performs a check on all external environment conditions (temperature, pressure, humidity) in order to auto-adjust the dispenser's efficiency. This guarantees increased precision of pour volumes and better functionality of the refrigeration system.
- **Nitrogen/Argon leak control:** a designated pressure control system highlights any gas leak directly on the display.
- **Bottles lifting system:** electrical pistons that avoid using air or gas for bottle activation.
- **Positioning:** can be lined up on both sides, 10 cm (2") at rear and 25 cm (9.8") on the top needed; support furniture needed.
- **Wine card types:** chip card (SMART card) and RFID MIFARE (shared-use MAD system compatible). Finger print, magnetic stripe or bar code customizable upon request.
- **Modules interfacing:** LAN network, TCP/IP protocol.

models	L	H	D	weight	electrical requirements
enoline 4 TC	532 mm (21")	670 mm (26.4")	303 mm (11.9")	45 kg (99.2 lbs)	110 / 220 V. – 250 W.
enoline 4+4 TC	972 mm (38.3")	670 mm (26.4")	303 mm (11.9")	65 kg (143.3 lbs)	110 / 220 V. – 400 W.