

Steakhouses



What goes better with steak than a premium glass of red wine?

Enomatic wine serving systems[®] were created so premium restaurants such as steakhouses can provide their clientele an array of wines elegantly paired with food menu items.

What are the benefits of an Enomatic[®] system?

- *Enomatic allows you to preserve your wines and reducing costly waste*
- *Provide automated portioned controlled servings to your clients, eliminating over pouring by bar staff and increased profit margins*
- *Circulate stagnant wine inventory and sell premium labels by taste, flight, or glass.*
- *Diversify your food and wine pairing menu.*
- *Serve wines at the correct temperature.*
- *Create a new wine experience for customers.*



Enomatic[®] can add great value to any restaurant simply by allowing you to up sell profitable wines.

Where can an enomatic[®] system be installed?

Virtually anywhere! At a depth of only 8" our Enoline models easily fit on any back bar or counter top. With many customized systems and options, you can create your own unique wine system that your customers will enjoy.



Enomatic Smart series is a great way to offer your steakhouse patrons 4 premium wines by the glass at the perfect serving temperature.