



enoline 4
REF

THE REMARKABLE NEW ENOLINE **SMART** IS ENOMATIC®'S ENTRY LEVEL SYSTEM THAT PROVIDES WINE PRESERVATION AND AUTO DISPENSING SOLUTIONS FOR ANY WINE HOSPITALITY ENVIRONMENT INCLUDING *YOUR HOME*. ITS SIMPLISTIC FUNCTIONS, COUPLED WITH ITALIAN CONTEMPORARY DESIGN, MAKE IT IDEAL FOR ANY BACK BAR OR COUNTERTOP INSTALLATION. UTILIZING TOUCH SENSITIVE LCD POUR ACTIVATION, PORTION CONTROLLED SERVINGS, AND ADVANCED REFRIGERATION, THE ENOLINE SMART CAN PRESERVE AND SERVE ANY FOUR BOTTLES OF PREMIUM AT THEIR OPTIMAL SERVING TEMPERATURE.

models	L	H	D	weight	electrical requirements
enoline 4 REF	750 mm (29.6")	630 mm (24.8")	260 mm (10.3")	42 kg (92.6 lbs)	110 o 220 V. – 150 W.

enoline smart

- Available model: enoline 4 Smart (4 bottles in a row).
- Wine temperature: refrigerated: from 7 to 18 °C (from 45 to 64 °F).
- Use and system activation: behind the bar (without wine card) only.
- Gas supply: food nitrogen or argon (cylinder or generator not included).
- Servings: 3 volumes (touch-sensing functionality). Multiple supply option (the dispenser supplies from two taps simultaneously).
- Materials: stainless steel with black polyurethane side inserts.
- Cooling system: by air compressor.
- Condensation drainage: not required.
- Compressor positioning: right or left
- Lighting: with double led (static light).
- Opening: drop-down door with serigraphic glass and key lock.
- Bottles lifting system: pneumatic pistons which can be operated with air or nitrogen.
- Positioning: can be lined up on both sides; 10 cm at rear and 25 cm on the top needed; support furniture needed.

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