



enoline 4 + 4 TC



enoline 4 TC

THE ENOLINE ELITE, IS THE NEW GENERATION OF ENOMATIC WINE SERVING SYSTEMS WITH IMPROVED TECHNOLOGY, ELEGANT DESIGN 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:

Room Temperature:

- enoline 4 RT (4 bottles in a row)
- enoline 8 RT (8 bottles in a row)

Temperature Controlled (from 6 to 18 °C / from 43 to 64 °F):

- enoline 4 TC (4 bottles in a row). As standard this model is single temperature only. Now with the two internal dividers provided, the dispenser can be configured into a 2+2 option for both red and white wines. The internal dividers work by isolating the central peltier compartment for whites, leaving the outer two bottle positions for reds. The red wine temperature is not controlled but it is in direct relation to the temperature of the white wines. For example, setting a temperature of 8 °C (46°F) for whites, will deliver a relative temperature of 16 °C (61 °F) for reds.
- enoline 4+4 TC (8 bottles in a row). This system has two 4 bottle chambers with separate temperature control from 6 °C to 18 °C, allowing the dispenser to serve both red and white wines. It is also possible to move the internal divider to offer a 5+3 configuration.

- Wine temperature:

- Room Temperature
- Controlled Temperature: from 6 °C to 18 °C (from 43 °F 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). 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 (4") at rear and 25 cm (10") 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 RT | 532 mm (21") | 670 mm (26.4") | 303 mm (11.9") | 28 kg (62 lbs) | 110 / 220 V – 75 W |
| enoline 8 RT | 972 mm (38.3") | 670 mm (26.4") | 303 mm (11.9") | 55 kg (122 lbs) | 110 / 220 V – 75 W |
| 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 lbs) | 110 / 220 V – 400 W |