



enoround élite refri enoround élite room temperature

User's Manual UM.18

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WARNING

Should warranty terms be applied, please return the product, included original packing, all accessories and documentation (i.e. user's manual and power supply cable).

ATTENZIONE

Nei casi in cui l'applicazione della garanzia preveda la restituzione del prodotto, il bene dovrà essere restituito dal cliente nella confezione originale, completa di tutte le sue parti (compresi imballo, eventuale documentazione ed accessori: manuale di istruzioni e cavo alimentazione).



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1. Introduction



This Operating Manual is an integral part of the Enomatic Wine Serving System, therefore we recommend you to keep it available for future references.

Before proceeding to install and operate your Enomatic Wine Serving System, please read carefully the instructions contained in this Operating Manual. They provide important information on safety during installation, duty and maintenance.

The manufacturer will not be liable in any way for any damage that may be caused by unsuitable or unreasonable use and incorrect interpretation of the safety rules and installation instructions.

2. Model Identification

Every Enomatic model is identified with a unique serial number printed on a Data Label.

There are two Data Labels on the machine: one is on the rear panel, close to electric socket, the other one is on the frontal side and lays beneath the drop tray.

The Data Label is the only means of identification authorised by the manufacturer and contains all the data needed by the manufacturer to provide prompt and clear information concerning any technical aspects and to facilitate the replacement of parts.

AVOID DAMAGE OR REMOVAL OF THE DATA LABEL.

Example:



3. Warnings

During operation it is essential to pay attention to these safety requirements to avoid the risk of fire, electric shocks or other incidents.

1. Before operating the Enomatic Wine Serving System, carefully read the instructions contained in this Operating Manual and all other documentation you received.
2. Do not immerse the electrical cord, plugs or the Enomatic model in water or any other liquid.
3. Be extra careful when operating the Enomatic Wine Serving System in the presence of children.
4. Always unplug the Enomatic model from the electrical socket and let it cool down before carrying out extraordinary maintenance operations.
5. Do not operate the Enomatic model if the electrical cord, plug or any other parts are damaged or broken, but rather remove it immediately pulling it out of plug and contact your local distributor.
6. Do not use electrical appliances inside the food storage compartments unless recommended by the manufacturer.
7. For any repairs contact only Service Centres authorised by the manufacturer or supplier and insist to get only original spare parts. Failure to comply with the above may harm persons, damage property and will invalidate the Warranty.
8. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
9. Do not operate the Enomatic Wine Serving System outdoors.
10. Avoid the electrical cord hanging down the supporting surface (table, counter, etc.) and from coming into contact with hot surfaces. Do not place the Enomatic model on top of its electrical cord. Never connect a damaged cord, but ask your local distributor for a spare part. Use original spare parts only.
11. Keep the Enomatic Wine Serving System far away from heat sources. Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
12. Before plugging the Enomatic model into the electrical socket, check that the main switch "General" is set to "0" (off) mode.
13. Before supplying the Enomatic model, check the voltage indicated on the Data Label; it has to correspond to your country's standard voltage supply value. You may require an adapter to plug the cable into your electrical socket.
14. Do not clean with corrosive detergents or scraping tools. Use only a soft damp cloth.

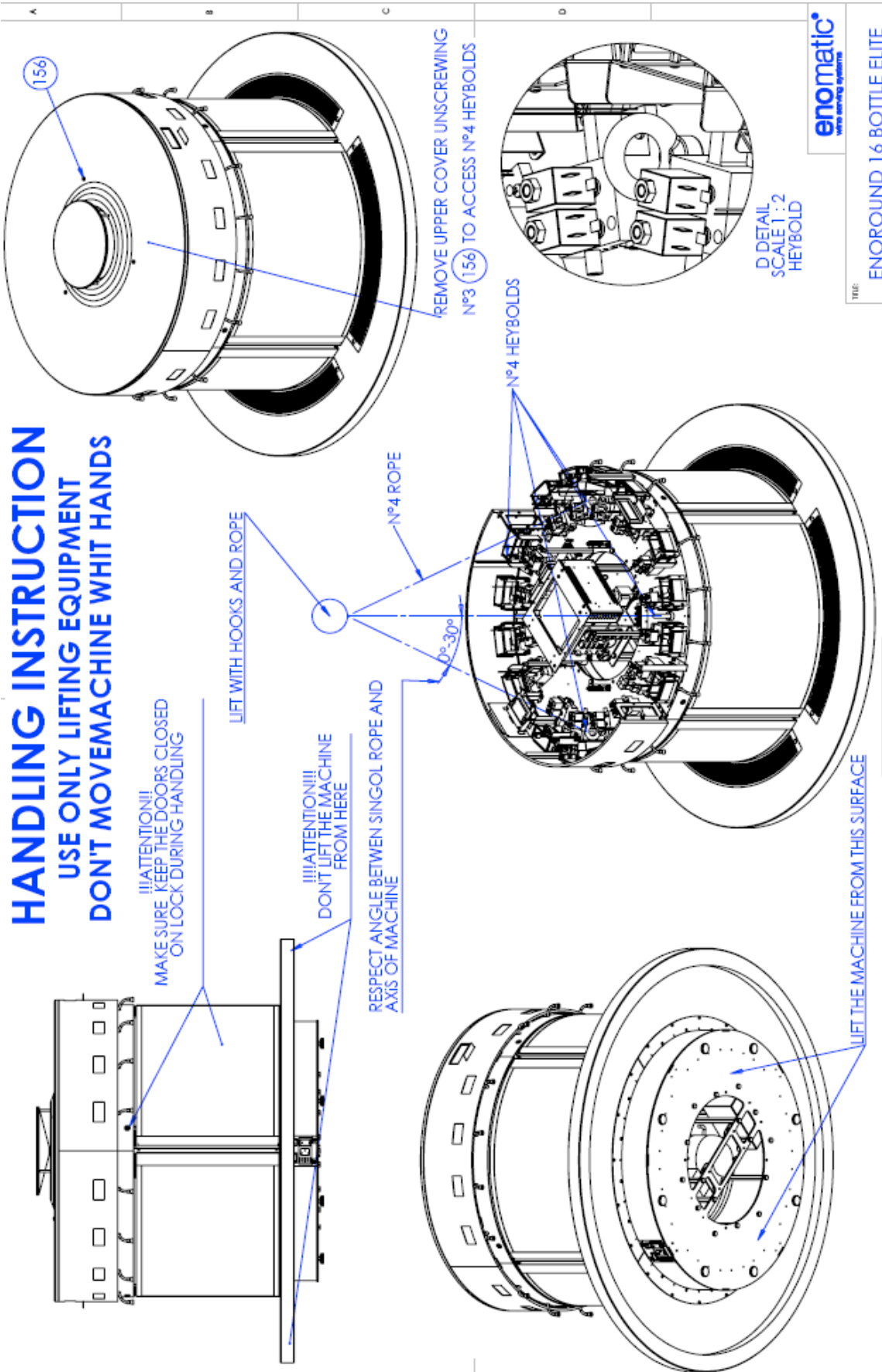
4. Transportation and Storage

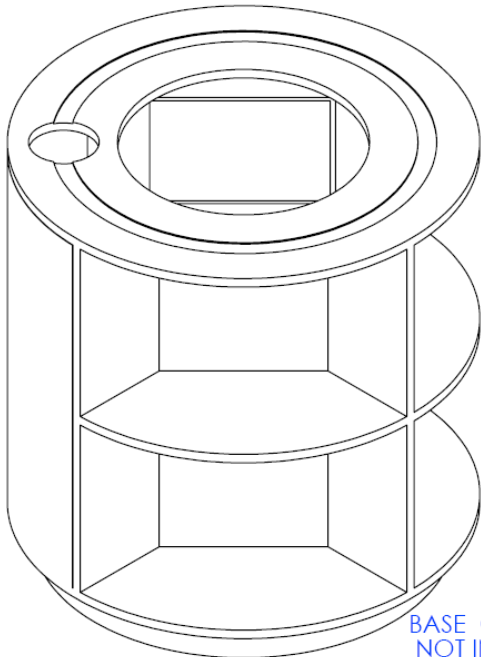
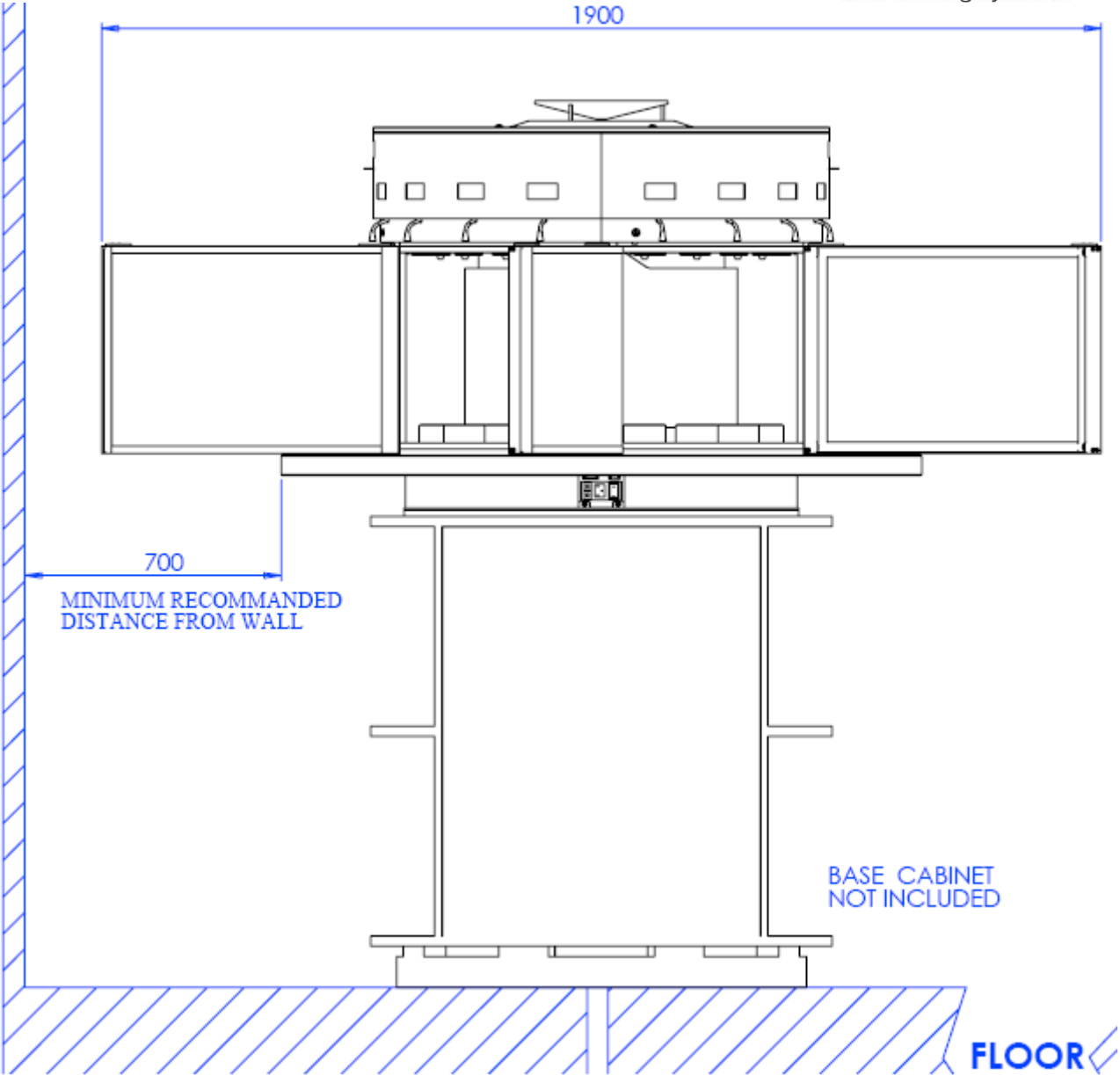
To avoid damages on the Enomatic model, it is necessary to take big care during loading and unloading operations. It is necessary to lift according to the symbol found on the cardboard package. It is important that the Enomatic models are not placed on top of each other and that the right vertical position (indicated by arrows on the package) is maintained at all times. Avoid shaking or turning the Enomatic models upside down. Please refer to following page for lifting and transportation details; it is mandatory to respect all information provided as misuse may result in severe injuries to persons and things.

HANDLING INSTRUCTION

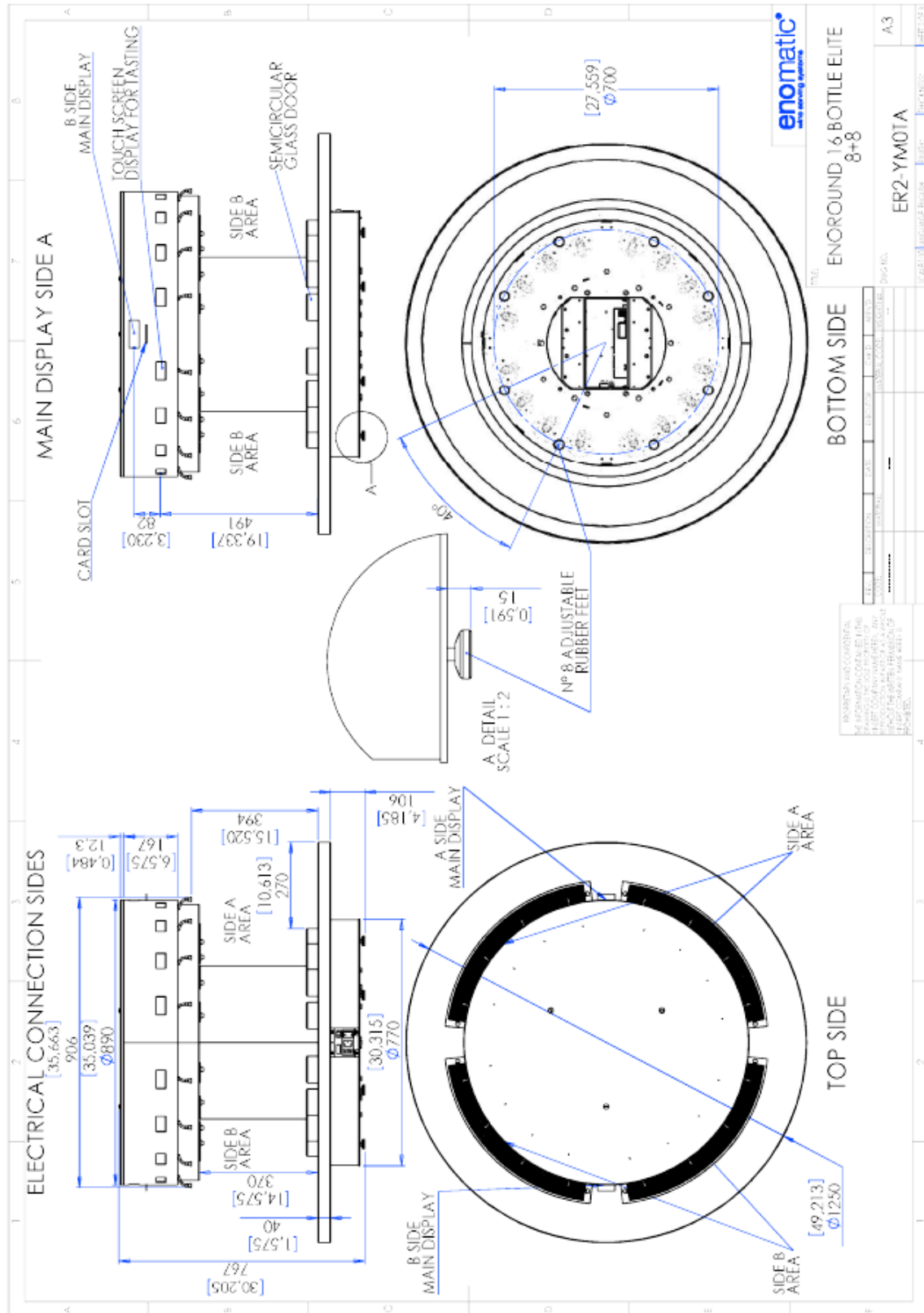
USE ONLY LIFTING EQUIPMENT

DON'T MOVE MACHINE WITH HANDS





Technical features élite room temperature



5. Unpacking

When you removed the packaging, check that the Enomatic model has not been damaged during transport. If you have any doubts, do not operate the Enomatic model and quickly contact your Enomatic distributor in order to define a supervising visit. Please make sure that following items are included in the delivery:

- 1x – Enoround, 16 bottles capacity;
- 20x – plastic straws;
- 1x – electrical cord;
- 2x – Technical Card;
- 4x – Module Card;
- 1x – spirit level;
- 1x – tap seals kit;
- 2x – fuses;
- 1x – User Manual;
- 2500mm - Sealing rubber cord



Never leave the packaging contents (plastic bags, foamed polystyrene, nails, etc.) within the reach of children, since they are a source of potential danger. Please be eco-friendly and recycle the packaging components.

6. Installation

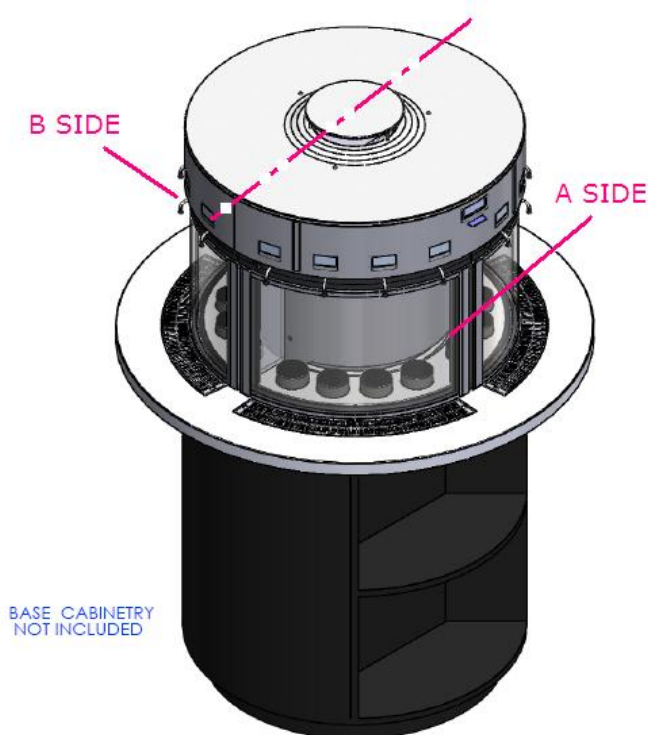
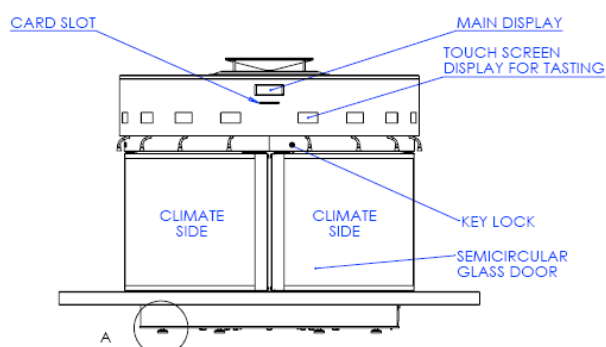
For an optimum installation, a technical inspection is needed where the installation will be performed, in order to establish the correct positioning, ensure there is a suitable space for the location of the inert gas cylinder (nitrogen or argon) and an earthed electrical socket which complies with the regulations.

1. After unpacking your Enomatic Wine Serving System, place it on a solid and fire-extinguisher desk or holder. Make sure to respect Manufacturers specifications.
2. Check the stance and correct it if necessary acting on proper adjusting foot/feet; use attached spirit level for reference. Make also sure that all feet are tighten, firmly pushing to the floor.
3. Tight the pressure regulator to nitrogen or argon tank, using supplied seal (if previewed).
4. Connect FOODGRADE LLDPE pipes in order to bond machine and nitrogen source (inlet Ø: 4mm).
5. Connect the electrical cord and turn the machine on.
6. Open the nitrogen or argon tank and turn the outlets levers on vertical position; the gas will then reach the machine.
7. From now on Your Enomatic wine Serving System is ready for bottles engagements. Enjoy your wines!



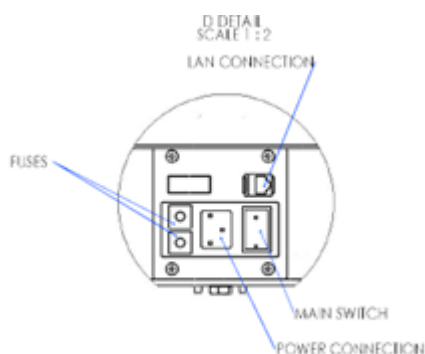
Above-mentioned operations must be run by skilled personnel only and authorized by the Manufacturer.

6.1 Parts of the Enomatic Wine Serving System

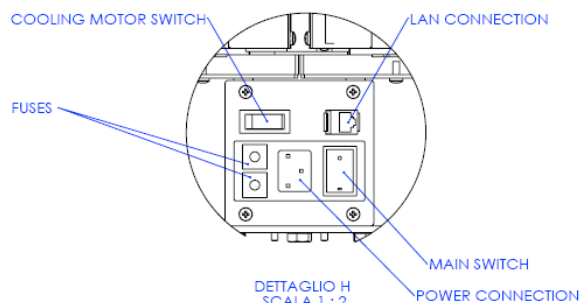


6.2 Electrical supply

élite rt



élite ct



The **enoround élite** operates at either 110 or 220V depending upon the country. Before connecting these models to the electrical sockets, check the voltage detailed on the Data Label on the back panel.

The **enoround élite** has two (2) switches located on the bottom – refer to the picture above. For all switches “O” is OFF and “— or |” is ON.

Main switch is to turn electronic facilities on. Secondary switch enables/disables thermal functionalities - **This is not available on room temperature models.**

The Enomatic models must be connected to a supply system equipped with an effective earth connection in accordance with the rules and provisions prescribed by law.

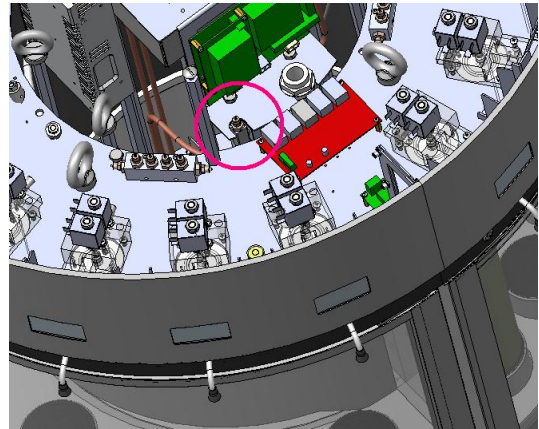


6.3 Gas Line Connection

One single pressure line is required to operate your Enomatic Wine Serving System, and that is:

- Nitrogen (or Argon) Gas Supply - 0.16 Bar pressure

4mm pipe connection outlet is located at the top of the machine, see the picture for detail.



Use certified FOODGRADE materials and LLDPE pipes for nitrogen (argon) connections.

6.4 Nitrogen (Argon) Gas Supply

Main purpose for the use of Nitrogen or Argon is to preserve wines from oxidation processes. As soon as a bottle is engaged into the machine, Nitrogen is inflated into it and the preservation starts. Second main purpose for Nitrogen is to dispense wines from the bottle to the Serving Spout. It is also used to clean the Serving Spout after each serve. Foodgrade Nitrogen (or Argon) Gas of greater than 99.5% purity must be used. This is typically supplied as a compressed gas stored in cylinders, at high pressure. The pressure varies between countries but it is typically between 150 or 200 Bar. Alternatively a certified Nitrogen generator can be used. The Nitrogen (or Argon) Gas cylinder must be secured in a vertical position and stored in a ventilated space. It must be connected to a regulator to reduce the pressure to 0.16 Bar (that value may vary depending installation features). The following procedure must be followed when connecting the Nitrogen (or Argon) Gas cylinder:

Ensure the regulator outlet faucets are in "closed" position (photo refers to "open" position). Insert the seal (if previewed) and tight the regulator system to the cylinder and ensure an air-tight connection.

1. Open the cylinder valve, note down indicated max pressure value, and close the cylinder; the value doesn't have to decrease within 15' in order to avoid risk of leak.
2. Connect the Nitrogen (or Argon) Gas Supply from the regulator to the outlets on the Enomatic model by firmly pushing the 4mm FOODGRADE LLDPE pipe into the friction fitting, on the Enomatic model and on the regulator as well.
3. Completely open the valve of the cylinder.
4. Open the regulator faucets.
5. Note down indicated max pressure value, and close the cylinder; the value doesn't have to decrease within 15' in order to avoid risk of leak.
6. When the tank is almost empty and change is required, close all inlets and outlets and pull the safety valve ring to discharge residual pressure; loose manometer bolt and replace the tank.



7. Operating Instructions

Turn on the power. Switch on main black switch and two secondary switches (to start temperature control).

Following main display functions and symbols are resumed.



#1 – A side operating status – blinking in alarm status (picture refers to cooling mode) – **not available on room temperature models**

#2 – A side temperature setpoint - °C or °F - **not available on room temperature models**

#3 – Internal Nitrogen/Argon pressure – mBar

#4 – B side temperature setpoint - °C or °F - **not available on room temperature models**

#5 – B side operating status - blinking in alarm status (picture refers to cooling mode) - **not available on room temperature models**

#6 – Shop name

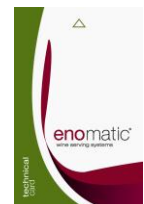
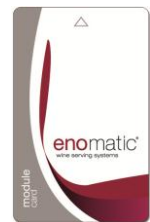
#7 – Connection to network Status – might miss if dispenser will be configured for back desk use (picture refers to connected mode).

#8 – Side ID

7.1 Dispenser use configuration

Each dispenser is provided by six different cards, and those are:

- 2x Module Card, to activate both dispenser sides (A and B) to Back Desk Use, labelled as BACKDESK;
- 2x Module Card, to activate both dispenser sides (A and B) to Wine Card use, labelled as WINECARD;
- 2x Technical Card, to be used only if Back Desk mode was configured, labelled as follow.



Insert the Module Card referred to desired function, and confirm ID assignment by pressing central button above each position; when finished, remove the card.

7.2 Inserting the Bottle Tube

Insert the Bottle Tube into the centre of each Tap by pushing it firmly to create a secure fit. The Bottle Tube has a filter to prevent sediment from red wines entering the Tap valve. The Bottle Tube should extend to the bottom of the bottle.

However, for heavy sediment red wines, it is recommended to cut the tube shorter, in order not to reach the bottom of the bottle; this is to avoid sediment entering the tap.

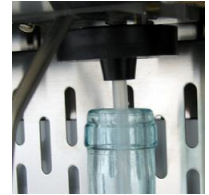


7.3 Loading the Bottle

Open the bottle, remove any eventual foreign object from bottle neck upper part and slide the Bottle Tube inside the bottle while lifting the bottle towards the tap. Place the bottle on the lifter. Insert a Technical Card into the slot and select "Bottle change" touching confirmation button on the screen above the bottle you desire to engage. The bottle will be arisen by the lifter; should the engagement not be correct, the lifter will lower the bottle.



The maximum bottle size is 360mm high. The Enomatic model is supplied with plastic packers below the bottle piston covers. These packers can be removed to fit the tallest bottles, or added to fit shortest ones. Ensure that the neck of the bottle lines up to the conical neck of the Tap in order to enter it. Some bottles may feature particular cork-necks dimensions; should they be too large, please use apposite large-corks-adapter (not provided).



Once the bottle has been engaged, turn it lightly on its axis in order to increase and improve air-tight on the neck seal.

Insert a User Card with sufficient money on. Hold a glass beneath the Serving Spout, push the Serving Button and verify the supply of the wine. Repeat the instructions above for all bottles, the same actions to lift down engaged ones. Please remember to remove the frontal Plexiglas panel only when loading/replacing the bottle, and in any case no longer than strictly required time. Please remember also to load in your Enomatic Wine Serving System already cold white wines.

7.4 Use of the Enomatic Wine Serving System

Wine Card use

When no card is inside the card slot, the name of the installation and "insert card" are shown; that is the rest condition. In order to activate a pouring, it's necessary to insert a card with a sufficient amount of money and select the desired volume/price button.



The system will decrease relative price from your card balance and will pour the wine. Another pour without removing the card will be available within 5 seconds; later on, remove and re-insert the card to enable further pours. Should the button(s) not be framed, it means that related volume(s) are not present in the bottle. Remove it and restore it with a new one.



Back Desk use

Simply press the button related to the dose you desire to pour. Should the button(s) above any bottle not be framed, it means that related volume(s) are not present in the bottle. Remove it and restore it with a new one.

7.5 Replacing Bottles

In order to remove a bottle, insert a Technical Card into the slot and select "Bottle change" touching confirmation button on the screen above the bottle you desire to engage. The lifter will lower. Remove the empty bottle and the straw inside. Clean thoroughly the straw under a flush of water.



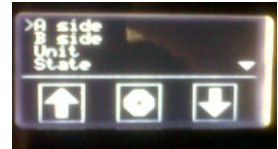
Repeat procedure from 7.2 to engage another bottle.

7.6 Change the Temperature Set Point

Insert a technical card and select the item Temperature from the menu shown above bottle #A1 and #B1. Enter the menu and adjust desired value acting on side buttons. Press central button to confirm. Select item defrost to modify intervention range (in hours) for defrost functionalities.

From same menu the scale (°C or °F) can be selected.

Temperature range, for both side: 7°C – 18°C



Cooling activity – Unsuccessful cooling activity if blinking



Stand by

NB: This functionality is not in use for room temperature models. It is permitted scale set up only.



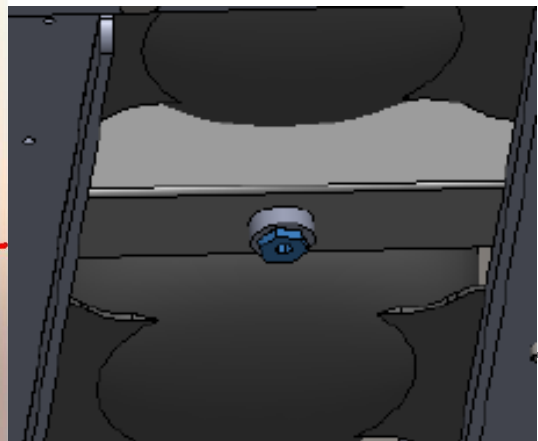
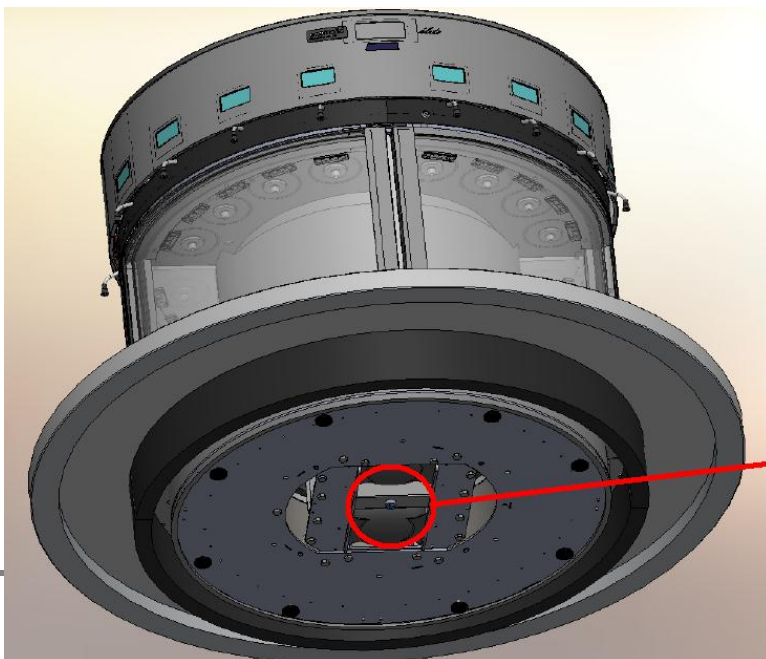
In order to obtain best cooling performances, environment temperature range must be within 10°C and 28°C (50°F–82°F), and environment relative humidity between 5% and 70%.



Your Enomatic Wine Serving System was thermally insulated using latest available materials, nevertheless moisture creation may occur all over stainless steel surfaces. Make sure to promptly remove it in case.



In case of prolonged lack of power moisture can be manually drain by loosing 1/8" tap.



8. Cards

8.1 Module Card

The Module Card is to configure the dispenser as per desired use. The dispenser can be set to Winecards activation modus, and meanwhile the number of dispensing buttons must be chosen. Other option is to configure the dispenser for Back Desk use. Insert in main slot the module Card referred to the configuration you desire to obtain, and confirm Bottle Position ID assignment by touching confirmation button on the screen. Make sure to match Module Card labelled as A on even dispenser side (refer to IP last section, shown on main display when a Technical card is introduced) and Module Card labelled as B on odd dispenser side. When finished, remove and safely store the Module Card.

8.2 Technical Card

The technical card is mainly used to engage or remove bottles from the dispenser. However, several other options are available by Technical Card, all of them sensitive for dispenser use and performances. It's therefore strongly advised to carefully read and comprehend the content of this section before proceeding in use. Following a resume of available items common for all Bottle Positions:

- Change Bottle
- Volumes
- Prices
- Maintenance
- Move Bottle

Programming on Bottle Position #1, some general sets related to dispenser configuration and use are added; those are:

- Temperature – **not available on room temperature models**
- Pressure control
- Service
- Factory reset

8.2.1 Change Bottle

This function is to remove an empty bottle or to engage a new one; simply touching confirmation button on the touch screen the lifter will be activated, moving downwards if it is in UP position or upwards whether it is DOWN. Should an engagement fail (the dispensing tap doesn't detect the presence of the bottle), the lifter will automatically move downwards.



Always keep your hands away from lifter motion area in order to avoid risk of injuries.

8.2.2 Volumes

This function is to configure the dispensing quantities which will be later on poured; there might be 1, 2 or 3 dispensing volumes to be set, depending the desired configuration; set the value you desire touching increasing or decreasing arrows and confirming it by central button. When all volumes will be set and stored, please insert the full bottle capacity acting as above; all volumes are expressed in mls. **This function is useless in case an Enoserver is connected to the dispenser, as the parameters will be sent by software.**

8.2.3 Prices

This function is to configure the price for any pour which is available in the dispenser; dispensing prices will be then shown, once stored, above related dose.

This function is useless in case an Enoserver is connected to the dispenser, as the parameters will be sent by software. Not available if Back Desk mode is configured.

8.2.4 Maintenance

This section is to access all maintenance and cleaning facilities available in the dispenser; before proceeding, the operator must have read and fully understood the content of this manual.

❖ Calibration

This procedure is to calibrate the accuracy of the dispensing: pour into a measurement gauge and report into the screen what was the dispensed quantity; run the test until 100 mls are poured. Calibration value can be transferred to all other taps whether it is performed on position #1.

❖ Cleaning

This function is to execute cleaning flushes, recording the consecutive number of wine bottles engaged without running it. When the number of five is reached, a communication warning will be displayed on the PC if Enoserver is present.

❖ Sanitation

This function is to run citric-acid sanitation pours; accessing it, the system will automatically record the date and time when a citric acid sanitation is run.

❖ Nozzle state

Here there is a resume about the state of the dispensing tap, as the date when last sanitation was run, the consecutive number of engaged wine bottles and actual bottle engagement date.

8.2.5 Move bottle

Use this function when you desire to remove a wine bottle which will be later on re-engaged, i.e. after sanitation or cleaning (see above how to run those procedures); parameters related to that bottle, as prices, volumes, actual quantity ecc. will be then automatically restored. Never remove the Technical Card from the slot while running this action.

8.2.6 Temperature

Use this function to modify the temperature inside the dispenser (**not available on room temperature models**); please note that two different values can be set to develop to different temperatures in the dispenser area. However, same temperature can be set for both side. Set the +/- absolute tolerance (1, 3 or 5 degrees) for quick intervention time of cooling facilities. See section 7.5 for details. Within this function Fahrenheit or Celsius degrees scale can be set.

8.2.7 Pressure control

This function is to acknowledge a pressure alarm displayed on the dispenser; acknowledgement will be valid 4 hours long, then the alarm will be displayed again in case the leak wasn't solved.

8.2.8 Service

This function is to enable/disable the duty of the dispenser, i.e. in case of maintenance, ecc..

8.2.9 Factory reset

This function is to restore all default settings as per original factory configuration, and must be strictly run under a skilled technician supervision/authorisation only.

9. Troubleshooting

This guide is to provide a quick support in case of faulty behaviours.

Trouble	Origin	Solution
There is a leak of nitrogen (or argon)	<ul style="list-style-type: none"> The bottle is not properly engaged. One or more too short bottles were engaged and the sealing on the tap is not correct. If no bottle is engaged a valve inside the tap might be stuck. Tank seal is missing (if previewed). Tank or pipes joints are loose. 	<ul style="list-style-type: none"> Check all the bottles trying to hear a whistle coming from the necks or wet your finger and surround them. Check all the bottles are pushed upwards and tight against the seals. Install cylindric adapter (code 6012) between bottle and piston. Manually move the tap seal downwards in order to release the valve anch for leaks. Pour cleaning solutions. Remove the manometer, fix the seal and tight the bolt. Check correct pipe fixing and jointing. Check manometer tightening.
The machine doesn't switch on.	<ul style="list-style-type: none"> Power failure. Switch(es) is (are) off. Fuses are burned. 	<ul style="list-style-type: none"> Plug the machine to a power supply. Switch on. Change the fuses.
Bottle engagement indicator(s) is (are) off. Only some bottle engagement indicator leds are on.	<ul style="list-style-type: none"> Bottle is missing. Tap sealing is not pushing the microswitch behind the tap. (for off ones) 	<ul style="list-style-type: none"> Engage the bottle. Push manually upwards the tap sealing checking the click of the switch.
Pouring is not fluent.	<ul style="list-style-type: none"> Internal straw is not properly inserted. The filter at the bottom of the internal straw is stucked (especially with sediment or aged wines). Tank is almost empty or pressure is not enough. 	<ul style="list-style-type: none"> Remove the bottle and fix it properly. Remove the bottle and clean the filter. Change the tank.
Wine drops falling from the spouts.	<ul style="list-style-type: none"> Some wine sediments or cork pieces are blocking the dispensing valve. 	<p>Pour citric acid solution to remove all the sediments and foreign objects from the valve.</p>
Wine bubbles in the	<ul style="list-style-type: none"> Wine is falling on the 	<ul style="list-style-type: none"> Lean the glass towards the

glass while pouring.	bottom of the glass.	spout.
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TEMPERATURE CONTROLLED MODELS

Set temperature is not reached.	<ul style="list-style-type: none"> Not enough air circulation. 	<ul style="list-style-type: none"> Check the upper exhaust way clear and provide if missing.
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WINE CARD MODELS

Machine doesn't react when a winecard is inserted.	<ul style="list-style-type: none"> The winecard is not properly inserted. 	<ul style="list-style-type: none"> Insert the winecard with the chip facing downwards.
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**In case the problems remain, please contact your local enomatic dealer.
Full list is available on www.enomatic.it**



For repairs and maintenance, in case of faults or faulty operations, call only an authorised after-sales service centre, or contact your local Distributor.

10. Maintenance and Cleaning



A frequent and severe dispensing tap cleaning is necessary to maintain your Enomatic Wine Serving System in full performances and to grant wine flavours preservation.

10.1 Daily Maintenance

On a daily basis:

- clean the drip tray with a damp sponge.
- clean the Serving Spout by immersing it in water and then rinse thoroughly.
- clean the bodywork with a non-abrasive cloth.

10.2 Bottle Tube and Tap Cleaning

Dispensing taps and internal straws must be cleaned EVERY 10 POURED BOTTLES PER DISPENSING POSITION (please note the chart available at the end of this manual to be ticked at any bottle engagement for tracking). An ideal time to clean the entire Bottle Tube and Tap is when a bottle is being changed – this is because a partly used bottle can not be reinstalled into the system (it will contain air, and preservation won't be effective); act as follow:

- replacing the wine with a bottle containing diluted citric acid (3-4 teaspoons each 750 ml of water, ca. 15-20 grams of product);
- run some citric acid cleaning solution pours , wait 10 minutes and repeat the supply (serve approximately 300mls each time). Wait a few more minutes and remove the bottle containing the cleaning solution;
- insert a bottle of clean water and "flush" the Bottle Tube and Tap with the water (serve approximately 200mls);
- replace the water with a new bottle of the wine to be served and supply a serve in order to fill the empty Bottle Tube.

10.3 Extraordinary maintenance

An extraordinary maintenance must be run every six months in order to ensure perfect cleaning on the ducts and to avoid wine sediments all over them. Change the wine bottle with one containing chlorine based cleaner – non smelling (diluted in clean water in accordance with the manufacturers instructions);

- supply a few serves of the chlorine based cleaning solution, wait 10 minutes and repeat the supply (serve approximately 100mls). Wait 5 minutes and remove the bottle containing the cleaning solution;
- replace the bottle with a bottle containing diluted citric acid (10 grams of citric acid added to a wine bottle of clean water) and serve approximately 150mls;
- install a bottle of clean water and “flush” the Bottle Tube and Tap with the water (serve approximately 200mls);

Replace water with a new wine bottle and supply a serve to fill the Duct.



Execute an intense cleaning before leaving your Enomatic Wine Serving System not operative for longer than three days. Please note that dispensing sweet or particularly aged wines may result into severe wine-deposit inside the ducts. Intensify cleaning through citric acid solutions in case.

11. Technical Characteristics enoround élite refri

General Grid			
ENOROUND 16 BOTTLES ELITE REFRIGERATED 8+8			
SIZE	HEIGHT (MIN -MAX)	810-815 mm	31.89-32.087 inches
	UPPER DIAMETER	890 mm	35.039 inches
	LOWER DIAMETER	1250 mm	49.213 inches
WEIGHT (Kg)	190		
FINISH MATERIALS	STAINLESS STEEL 304 AND CORIAN		
ELECTRICAL FEATURES	VOLTAGE (V)	110 or 220	
	FREQUENCY (Hz)	50 @ 220V - 60 @ 110V	
	POWER (W)	350	
	FUSES	2X4 Amp @ 220V 2X8 Amp @ 110V	
N°2 COOLING SYSTEM (ONE EACH SIDE)			
COMPRESSOR SPECIFICATION	COOLING POWER	150 W	
	REFRIGERANT	R-134A	
TEMPERATURE CONTROLLER	DEFROST METHOD	AUTOMATIC VIA ELECTRONIC CONTROLLER	
	TEMPERATURE CONTROL	ELECTRONIC CONTROLLER	
	TEMPERATURE DISPLAYING	DIGITAL	
	A SIDE RANGE	7°C to 18°C	
	B SIDE RANGE	7°C to 18°C	
NITROGEN (OR ARGON) GAS PRESSURE		0.16 BAR	
N° 16 ELECTRIC BOTTLE LIFTERS			
N° 1 ELECTRIC LIFTER	VOLTAGE	24 V DC	
	NOMINAL CURRENT	1 Amp	
	MAX CURRENT	2.2 Amp	
FITTABLE BOTTLE DIMENSION	HEIGHT	280±360 mm	11.024±14.173
	Ø MAX	110 (118 STAGGERED) mm	4.331 (4.646 STAGGERED) inches

BASE CABINET
NOT INCLUDED

enomatic
wine serving systems

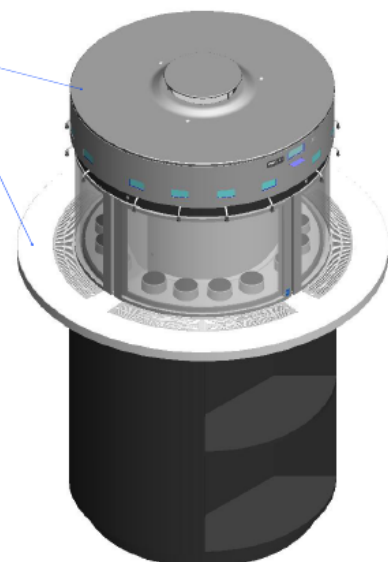
ENOROUND 16 BOTTLE ELITE
REFRIGERATED 8+8

ER2-YM000

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REV.	DESCRIPTION	DATE	BY	CHK'D	APPROVED
001	001	001	001	001	001

ENOMATIC



BASE CABINET
NOT INCLUDED

enomatic®
wine serving systems

ENOROUND 16 BOTTLE ELITE
REFRIGERATED 8+8

ER2-YM000

A3

DECLARATION OF COMPLIANCE



Manufacturer: **enomatic**
Address: Via di meletto 1/19 50027 Strada in Chianti Firenze Italy
Being the manufacturer, hereby declares within its own responsibility that the:

AUTOMATIC WINE SERVING SYSTEM, model **Enoround**

To which this statement refers to, if used according to the Operating Manual, conforms to the following CE legal standards:

CEI EN 60335-1 - modification A2, A13, A14, A15, A16	"Household and similar electrical appliances and similar". General norm file n.4196C. Published on 01/04/2008
-CEI EN 55014-1	"Electro-Magnetic Compatibility" general emissions standards Part 1:residential, commercial and light industry environments. Published on 01/01/2008
-CEI EN 55014-2	"Electro-Magnetic Compatibility" general immunity standards . Part 2: residential, commercial and light industry environments. Published on 01/10/1998
-CEI EN 61000-3-2	"Electromagnetic Compatibility " EMC. Part 3: limits. Section 2: limitations of voltage fluctuations and flicker in low voltage supply systems (appliances with rated current <16A per phase). File 4749 C. Published on 01/04/2007
-CEI EN 61000-3-3	"Electro-Magnetic Compatibility" EMC .Part3: limits. Section 3 limiting in voltage fluctuation and of flickers in low voltage feeding systems for appliances with nominal current <16A. File 2650E. Published on 01/09/2009

Also declares that it conforms with the requisite Directives:

- Low Voltage Directive 2006/95 EC(Directive: regulation concerning the approach of State Members' laws regarding the electric material destined to be used within certain voltage limits)

- Electro-Magnetic Compatibility 2004/108 EC (Directive regarding the approach of State Members' laws concerning about electro-magnetic compatibility

Also declares that it is formally conformed to all the Directives of the MACHINES REGULATION CE 98/37, following comma 2 enclosed 1, the risk of the machine is to be considered MAINLY electric, therefore is enough to fulfil the above regulations 2006/95 EC/ 2004/108 EC.

Strada in Chianti, 20/12/2010

10
the last 2 digit of the year of production

enomatic srl

Via di Meletto 1/19
50027 Strada in Chianti
P.I. 01066310523

The Enomatic models comply with the provisions of the following community directives:

Low Voltage Directive 73/23/EEC and Directive 93/68/EEC
Machinery Directive 98/37/EEC
EMC Directive 89/336/EEC and Directive 93/68/EEC



The Enomatic models comply with the following technical regulations:

EN 60335-1 2^a Edition
EN 50081-1 1^a Edition
EN 50082-1 2^a Edition
EN 610003-2 2^a Edition
EN 610003-3 1^a Edition



**All Enomatic models described in this manual are
SUITABLE FOR DRY LOCATIONS ONLY**



In accordance to ISO-7000 Graphical Symbols for use on equipment

IMPORTANT NOTICE FOR THE USER



As prescribed by Art.13 D.L. #151, July 25th 2005:

"Attuazione delle Direttive 2002/95/CE, 2002/96/CE e 2003/108/CE, relative alla riduzione dell'uso di sostanze pericolose nelle apparecchiature elettriche ed elettroniche, nonché allo smaltimento dei rifiuti"

"In respect of 2002/95/EC, 2002/96/EC and 2003/108/EC, about the reduction of dangerous material use contained in electric and electronic equipments, and about waste disposal."

The symbol showing a crossed litter, labelled on the device and/or on the packing, is to mean the need to separately dispose the equipment from normal domestic waste. User must therefore forward the dead equipment to an authorized electric and electronic waste collection, in order to ensure environment respectful disposal. User can also forward the dead equipment to an authorized dealer and ask for substitution in case of same machinery purchase.

A correct disposal and treatment of expired equipments will result into reduced risks for population and increased environment respect. Recycling process will be easier.

Illegal disposal is a crime persecuted by law.

STATEMENT OF WARRANTY

WE Enomatic srl WARRANT that the Enomatic Wine Serving Systems (the Goods), models **enoline**, **enosystem**, **enoround** and **enomove**, manufactured by Enomatic s.r.l are sold and delivered to the Purchaser free from manufacturing defects in materials and workmanship.

From the Installation Acceptance Date, Enomatic (the Company) undertakes that the Warranty shall cover free of charge to the Purchaser:

- the repair or replacement (at the Company's sole discretion) of any functionally inoperative **PARTS** that according to the Company's incontestable judgement, are deemed to be defective in workmanship or materials because of a manufacturing defect detected within the first 12 months (excluding software);
- the diagnosis and elimination of any errors found in the **SOFTWARE** programmes (provided that the errors are recurrent and documented) by way of supply of new corrected versions of the software for the first 6 months;
- the warranty shall include only the replacement of those defective parts and shall not include **LABOUR** .

This is the Company's entire liability in respect of such Warranty.

Enomatic shall provide warranty services directly or through its own authorized repair centers. Materials covered by warranty must be sent to the Repair Centers free of charge for enomatic and shall be sent back at the customer's expense. Any parts replaced shall remain the property of enomatic.

The Purchaser must save proof of the Installation Acceptance date as detailed on the Installation Acceptance Certificate together with the sales receipt or invoice stating the item numbers of the purchased Goods. All claims for Goods under Warranty shall be forwarded to the Company together with proof of the Installation Acceptance date and a copy of this Statement of Warranty.

In the event that installation of the Goods is delayed by the Purchaser for more than 1 month from the original date of delivery of the Goods as requested by the Purchaser, then the Installation Acceptance date shall be deemed to commence 1 month after the original date of delivery of the Goods was requested.

The Warranty only applies to the original Purchaser of the Goods and is not transferable.

All Warranty service will be provided by the Company during normal working hours. Replaced parts become the property of the Company and repairs or replacements do not extend the Warranty period. Any transportation costs (including return shipment) associated with a Warranty claim will be the responsibility of the Purchaser.

THE WARRANTY DOES NOT COVER any defect, failure or damage arising from:

- a) failure to follow normal operating procedures and instructions or failure to ensure proper care, use and regular maintenance as outlined in the documentation provided by the Company;
- b) incorrect transportation, installation, removal or handling;
- c) the effects of fair wear and tear, rusting or damage to varnish, enamel or paintwork;
- d) periodic general cleaning and any labour or part charges incurred as a result of service in the nature of maintenance and support including the replacement of consumable parts, house fuses or resetting of circuit breakers;
- e) incorrect storage or exposure to unusual or excessive environmental, chemical, atmospheric, mechanical, electrical (including defective house wiring or by operating the

- Goods on incorrect voltage or cycles or fluctuations or interruptions in the power supply) or thermal stress during the course of installation or use;
- f) any drawing, design or specification supplied by the Purchaser;
 - g) wilful or accidental damage, misuse, abuse or negligence;
 - h) any modification (whether by alteration, deletion, addition, repair or otherwise) to the Goods by the Purchaser or any other unauthorised persons unless the Purchaser has obtained the prior written consent of the Company. If any such unauthorised modification is made, then, without prejudice to the Company's other rights and remedies, the Warranty will be null and void;
 - i) the use of any spare parts that are not originals as supplied by the Company;
 - j) if the original identification markings on the Goods have been removed, defaced, or altered.

The Company will be under no liability under the above Warranty (or any other warranty, condition or guarantee):

- a) if the total price for the Goods has not been paid by the Purchaser by the due date for payment;
- b) for any indirect, incidental or consequential loss, damage, cost or expense of any kind whatsoever, whether arising under an accident, contracts tort (including negligence) or otherwise;
- c) for compensation for any reasons whatsoever resulting from any inoperative down time of the Goods including any loss of wine or other beverage.
- d) If the labels or marks are removed from the machines.

If a defect or failure of the Goods is found upon investigation not to be the Company's responsibility under this Warranty, the Company may charge the Purchaser for all reasonable costs and expenses incurred by the Company in the course of, or in consequence of, such investigation. Without prejudice to the foregoing, the Company reserves the right to charge for travelling time and incidental expenses incurred in respect of attendance at your premises to investigate and rectify any problem reported by you.

The Company's obligations under the Warranty are contingent upon the Company's agents or servants being given full details of the defects without delay and adequate time and access to the Goods during normal working hours to rectify such defect. If the Company rectifies the defect within a reasonable period of time then the Company will have no other liability in any respect of, or arising from, such defect.

The above Warranty does not extend to parts, materials or equipment not manufactured by Enomatic s.r.l, in respect of which the Purchaser will only be entitled to the benefit of any such warranty or guarantee as is given by the supplier or service provider to the Company.

enomatic s.r.l
Amministratore Delegato
Italo Baldini



Code and serial number