



enoline 4
REF

BORN TO OUR “SMART” RANGE IS THE NEW ‘ENTRY LEVEL’ DISPENSER. ITS MODERN LOOK AND SIMPLE FUNCTIONALITIES MAKE IT IDEAL FOR BEHIND THE BAR. FOR THOSE WHO DO NOT WANT TO GO WITHOUT THE PLEASURE OF GOOD WINE, EVEN IN THEIR OWN HOME, THIS IS A TECHNOLOGICAL MASTERPIECE.

enoline

- 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 counter (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 baydur black polyurethane side inserts.
- Cooling system: by air compressor.
- Condensation drainage: not required.
- Compressor positioning: right or left side.
- 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.

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.