enomatic

Product Brochure 2021

enomatic

The world leader in wine preservation and dispensing technology, pouring over 40 million glasses of wine a year.

With our streamlined product range for all aspects of commercial use from back bar to front of house, we offer a broad by the glass solution to suit all requirements across the hospitality sector. Quality, dedication to design and technology using only quality components, establishes us the world leader and makes us work hard every day to uphold our reputation.

Products are available for sampling, back bar, or self service - all providing temperature control, programmable pour volumes, and 21 days preservation allowing you to expand your offerings to your customers, whilst realising maximum profit for your by the glass offerings.

Combining these dispensers with our full suite of software extends functionality and provides businesses further tools to assist in developing the day to day trade.

Supplying the hospitality sector for over 11 years in the UK, we serve both the on- and off-trade sectors. We are proud to be the only distributor of these products to have our own in-house staff, available to you 7 days a week. We believe this is the only way to do business in return for your investment in our product.

enoone

Versatility at its best.

The enoone temperature controlled dispenser utilises our patented tapping head technology, just on a different scale. Modularity allows you to add 2 extra positions whenever you wish - connected together to create a continuous unit for the back bar of 4, 6, 8 or however many positions you would like to offer.

Three volume measures provide precise pours at the correct temperature, for efficient service and no wastage.
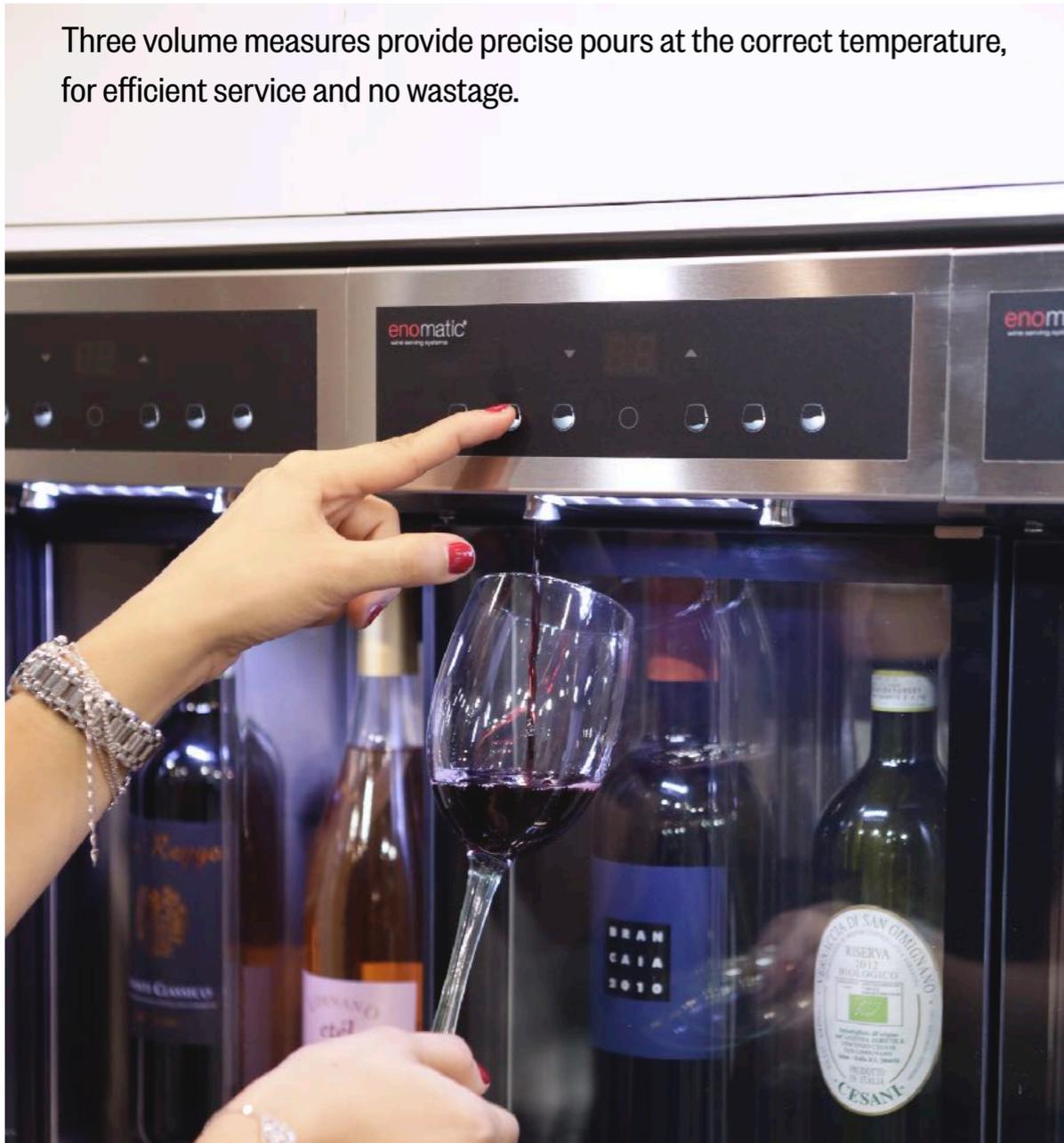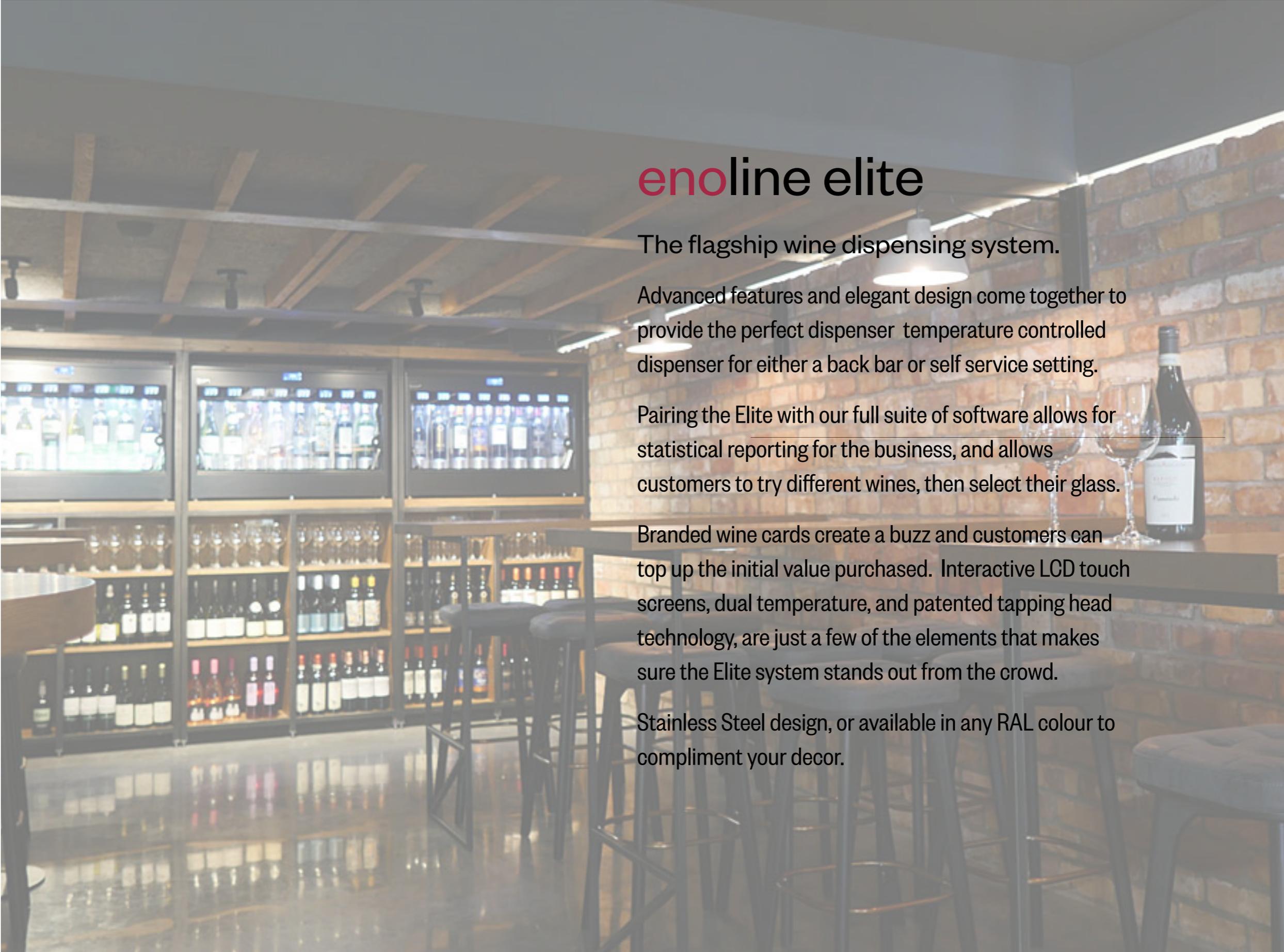
enoline elite

The flagship wine dispensing system.

Advanced features and elegant design come together to provide the perfect dispenser temperature controlled dispenser for either a back bar or self service setting.

Pairing the Elite with our full suite of software allows for statistical reporting for the business, and allows customers to try different wines, then select their glass.

Branded wine cards create a buzz and customers can top up the initial value purchased. Interactive LCD touch screens, dual temperature, and patented tapping head technology, are just a few of the elements that makes sure the Elite system stands out from the crowd.

Stainless Steel design, or available in any RAL colour to compliment your decor.

enoround

Something Special.

It's not hard to see why this is a showstopper. Continuing the same advanced Elite technology and features, the enoround commands attention. Dual temperature compartments of 8+8 bottle positions for service of 16 wines, this beauty needs a little space when allowing for footfall.

Each position has an LCD graphic touchscreen interactive display, and a central LCD graphic screen supplies general information. Two card readers allows two customers to be served at the same time.

The Corian top is available in Glacier White, Nocturne Black, Coffee Bean, or any Corian customised colour (www.corian.com/colours).

The base may also be customised to suit your decor.

WineGEN

The Simple Way.

The WineGEN N2 Preservation Generator was designed to alleviate the problems associated with ordering and handling heavy, high pressure gas cylinders.

Its compact size, quiet output and low operating pressure allow for simple and safe installation in any setting or environment.

Producing high purity nitrogen on demand, the WineGEN's microprocessor continually monitors for pressure and temperature fluctuations ensuring a leak free system. No refills are necessary, simply an annual service.

enosoft

Software Options for Wine Card Services / Customer Self-Service

enosoft Card Generator 2.0

Designed for those who wish to be able to offer a self-service facility in a simple and cost effective format.

Card Generator software only enables a value to be written to a wine card. This in turn allows the customer to use that value and dispense wine. A separate assignment card can also be created for adding new wines to a dispenser.

Minimum PC/Laptop Requirements:

1 x PC/laptop, running Microsoft Windows XP Professional, 7 Home Premium or 8.1 Pro, or 10m min.

Pro. Intel Pentium i3 or equivalent processor

At least 2GB RAM

At least 2GB free HDD space

1 x USB port for card reader

1x USB port for Ethernet cable

HDMI port available for monitor

Internet access required for real time support.

enosoft Professional 2.0

Advanced system designed to capture data on all customers, staff and wine dispenser transactions.

Enosoft Professional 2.0 has a powerful back-end statistics platform that can be tailored to generate bespoke reports in a cross-referenced format. enosoft Professional is installed on a separate small footprint SQL server (provided by enomatic).

Minimum PC/Laptop Requirements

1 x PC,/ laptop, running Microsoft Windows XP Professional, 7 Home Premium or 8.1 Pro or 10 min.

Pro. Intel Pentium i3 or equivalent processor

At least 4GB RAM

At least 2GB free HDD space

1 x RJ45 port for wired networking

1 x USB port for card reader

1x USB port for Ethernet cable

HDMI port available for monitor

Internet access is required for real time support Connection via CAT5 cabling directly or via a switch.

enomatic benefits

Wines By The Glass. Studies show that wine-by-the-glass sales increase turnover and are more profitable than bottle sales. Consumers increase their tastes and wine knowledge by virtue of three volumes available; usually a taste measure, 125 and 175ml. The experience creates a buzz and attracts more customers. enomatic was created to offer a more premium wines by glass offering thus creating a more profitable business models for restaurants, bars and wine merchants.

Quality Assurance. enomatic's quality control provides customers with confidence that wines are always fresh and served at their optimum temperatures. With patented preservation technology and automatic self-cleaning of the pouring spout, our systems ensure the highest hygiene and superb wine quality.

Reducing Waste. It's a simple fact that wine that is not consumed oxidizes in the bottle and is wasted, creating unnecessary costs and profit loss for a wine business. enomatic eliminates waste, reduces overhead and maximizes profits.

Wine Preservation. Using state-of-the-art inert gas preservation, enomatic prevents wine from being altered by oxygen and protects its organoleptic integrity (taste, aroma, body, and colour) for up to 21 days or more (tested and certified).

Portion Control. Over-pouring results in reduced profit margins. enomatic's precise automatic portion control prevents inventory shrinkage, over pouring, and ensures accurate measures time after time.

Functionality. enomatic's advanced electronics and automation increases the speed of service. By simply pressing a button, you can select and serve any wine desired. Your staff's time is costly; enomatic makes their time more efficient - no more wasting time re-corking or vacuuming bottles after each use.

Software allows you to track the wines in your system, and also the use of the system by customers. If necessary you can limit the amount a customer can consume for any given period of time. With card operated systems, enomatic is a virtual sales person and responsible bartender all wrapped up in one!

Finally, a word from our clients...

Serving the hospitality industry for over 10 years, our philosophy is to provide a quality product, conduct business with integrity, provide excellent customer service, and earn the respect of our customers.

"We have had an enomatic system in our Wine Shop since we opened in 2008. Being both a hotel-restaurant and a retail outlet, we see the benefit for both. Guests try wine just for fun, or with the idea of buying, or as part of an event. We also use it for staff training and for our own entertainment and indulgence. enomatic themselves have always provided exemplary support. enomatic is not always the cheapest system on the market, but for us it's certainly the best."

- John Hoskins, MW, The Old Bridge Hotel and Wine Shop, Huntingdon

"enomatic is the ultimate wine service/preservation system to date. I had no hesitation when buying the enoround Elite when opening my business and buying a further 3 Elite systems after 6 months of opening. This is the ultimate tool for the enjoyment of our customers and the team."

- Yannick Louie, Le Vignoble, Royal William Yard - Plymouth, Bath, and Bristol

"The most impressive aspect about dealing with enomatic is the after-sale service they provide, where you can always get hold of an engineer if there is an issue with a machine, and usually can fix the issue very easily over the phone. If an engineer is required, they are always very prompt in attending the site."

- Phil Innes, Loki Wine Merchant - Birmingham, Edgbaston, and Knowle.

Please contact us with any questions or for more information:

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enomatic®
wine serving systems