



INNOVATIVE 2 BOTTLE REFRIGERATED PROFESSIONAL SYSTEM WITH ENOMATIC® TECHNOLOGY
ELEGANT DESIGN, COMPACTNESS AND EASY INSTALLATION (PLUG & PLAY)
OPTION OF CONNECTING MULTIPLE SYSTEMS IN A LINE (MODULARITY)

- Available model: eno one 2/r 2 bottles in a line
- Wine storage temperature: 6°C - 18°C 43°F - 64°F
- Installation: "plug & play"
- Gas supply: Nitrogen E941 or Argon E938 (disposable or external cylinder; not included)
- Volumes: 1 free, 1 or 3 programmable
- Materials: stainless steel and black Gepax®
- Lighting system: LED lighting with adjustable intensity
- Bottle positioning system: self-centering lifted by pistons with gas spring
- Refrigeration system: with thermo-electric module
- Dispenser settings: via central display
- Maintenance: light signal for tap cleaning
- Optional accessories:
 - Extra side panel set (white or black color)
 - Connection kit
 - Spacer for short bottles
 - Gas canister cover
 - Dividing panel to separate bottles, 1 for white wines and 1 for red wines
 - Cylinder and pressure regulator: disposable argon canister (E938) 0,950lt - 32,12fl oz (sufficient for approx. 80 bottles)
 - Door handle with key lock



Note: the image shows the model with extra side panels (black)

MODULAR



NEW
POURING SYSTEM &
PIPELINE
CLEANING
SYSTEM

INNOVATIVE
VENTILATION
SYSTEM

2 AREAS
1 FOR WHITE WINES
AND
1 FOR RED WINES



model	W	H	D	Weight	Electrical system requirements
eno one 2/r	27,6 cm 10,88 inch	59,7 cm 23,49 inch	35,1 cm 13,82 inch	12 kg	100-240 V 50-60 Hz 70 W (based on market destination)

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