

THE NEW

WINE- "SOMMELIER"



Capacity: appr. 16 bottles of wine 0,75 l

Optimal drinking
temperature now also
for open
wine and spirits!

- **Constant** and **exact drinking temperature** for the glass-wise bar.
- Replacement of the conventional wine-list by **visible labels**.
- Fast access directly within the serving range with **little space requirement**.
- **Sales promotion** of open wines by energizing **view sales**.
- **Small energy consumption** by the **storage effect of the bricks**.

Ideally for

*fairs and wine meeting of
costing- and salerooms,
restaurants, bars und hotels!*



... because in the temperature lies the enjoyment!

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Weinlagersysteme Weinkellerbau

DESCRIPTION

The Sommelier ensures **the optimal drinking temperature in the range of vision for the guest and graceful designed design to the openly led wine.**

Now also the noblest wines for glass-wise bar can be opened now, without having to fear a taste loss of the wine!

No temperature differences, since the bottles are located completely in the cooling range.



EXECUTION

INTERIOR EXECUTION:

By the use of bricks in the internal area there are no variations in temperature due to its storage capability. The optics of the brick lining causes also with the glass-wise bar a stylish presentation.

INTERIOR LIGHTING:

Based on a special LED light, which can not be warmed up!

COOLING:

By an external refrigerator

CONTROL:

By a fully automatic microprocessor controlling (selectable from 3°C to 18°C)

DIMENSION AND CAPACITY OF A STANDARD SOMMELIER:

Length: 98 cm, height: 43 cm, depth: 35 cm, for appr. 12 to 16 bottles (0,75 l),
magnums up to 10 bottles

In different external designs, sizes

and also mobile variant available!

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