



## Restaurants, Wine Bars and Lounges



*enomatic wine serving systems™ can substantially increase revenue and profits when incorporated into restaurant, wine bar or wine lounge operations.*

*By eliminating the risk of oxidation and waste, enomatic™ allows you to offer an extensive list of premium wines and serve them at their optimum temperature 'by the glass' with precise volume control to eliminate over-pouring.*



*enomatic can add value to your business, help market wines, and meet your customer's expectations for the highest quality wine service. For example:*

- *Our enoline models are only 8" deep and can easily fit on any back counter or bar.*
- *With refrigeration, you can serve premium red wines at cellar temperature or chill white wines to their desired temperatures.*
- *Use enomatic™'s wine card system to fully monitor your active wine inventory and staff to reduce inventory shrinkage and stock loss.*
- *Create an area within your restaurant or bar that enables customer self-service by using our Wine Cards.*
- *Develop a customer loyalty program or VIP lounge that enables repeat customers to keep and reuse their own Wine Card with your branded to card design.*
- *Offer the Wine Cards as vouchers that can be purchased pre-loaded with value - an ideal gift for lovers of fine food and wine.*
- *By using our 3 volume models customers have the possibility to sample a small taste of a wide range of wines before selecting either a half or full glass to have with each course of their meal.*
- *Serve wines at different volumes to create advanced wine flights and food pairings.*
- *Offer vertical vintages to compare wines.*
- *Our enomove models are completely mobile so you can proactively serve customers at their tableside.*

