



A BALANCED COMBINATION OF TECHNOLOGY, FUNCTIONALITY, PERFORMANCE AND DESIGN **INNOVATIVE BAG DISPENSING SYSTEMS** 

the original

## Unica Bag 4/r





### TECHNICAL INFORMATION

• Available models:

Unica Bag 4/r Refrigerated

• Use:

Back counter (without wine card) Self-service (with wine card)

Sustainability:

Low CO2 impact (GWP = 3) Extremely silent operation Low energy consumption

• Internal bags:

4 Bags in line Capacity up to 4 x 5,000ml Stainless steel box loading

• Dispensing:

Up to 3 configurable doses per Bag Separate for each bag With dosing pump

• Bag compartment temperature: 6-18°C

• Double temperature (2+2): Derived with separator

• Refrigeration:

Reciprocating compressor R600a or R290 refrigerant gas

· Wine storage:

Bag vacuum system

#### • Display:

Touch screen 7" colour LCD Brightness 800cd 140° viewing angle

Card reader:

SLE4442 chip RFID ISO/IEC14443A/B (MIFARE) Bar-Code / QR-Code scanner (optional)

• Lighting:

Cool white LED (4000°K)

· Data connection:

LAN WIFI

USB

• Door:

Insulated stainless steel Gasket with magnetic closure Lock with key

Materials:

Stainless steel, Glass

• Accessories included:

PETG glass shelf

2+2 divider

Label holder frame

4 Stainless steel Bag Boxes 5,000ml/each

4 Label holders for Box

· Accessories on request

Bag tap adapter

External bag connection









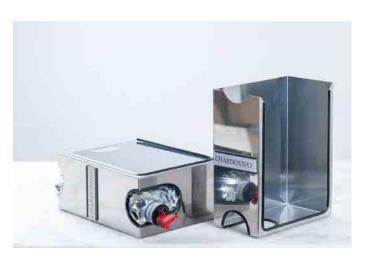


# SOME FUNCTIONAL DETAILS —



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PETG GLASS SHELF



STAINLESS STEEL BAG BOX



ALSO USEFUL TO KEEP READY TO QUICKLY REPLACE THE WINES IN THE MACHINE

## CONNECTIVITY



www.enomatic.com