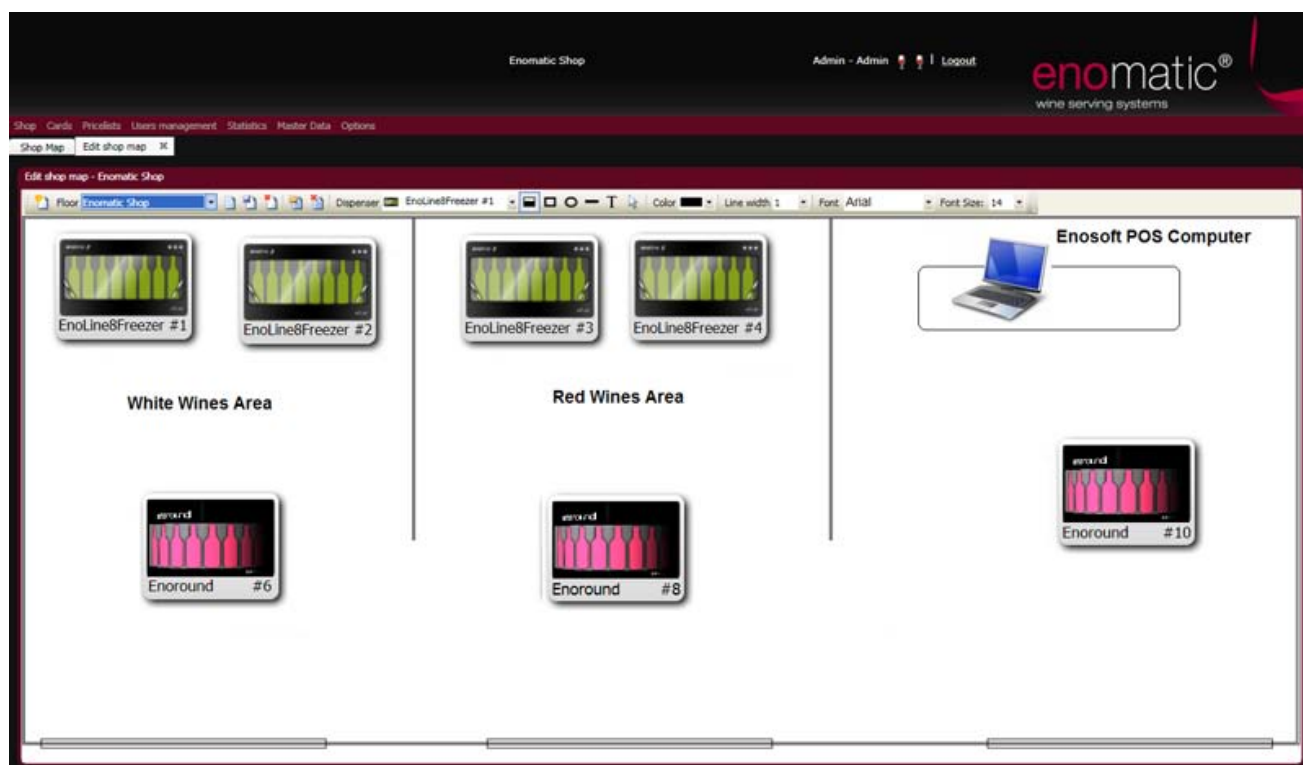


## Enosoft 2.0 Overview

As a worldwide leader in the field of wine technology, Enomatic have created a new evolution of the software application.

This next-generation software is realized on the basis of the experience learned year by year, managing our dispensers in restaurants and wine bars all over the world.



**Enosoft 2.0** is the new business software, able to manage **in real time** all the information related to wine tasting. All you need is a standard PC running Windows 7Pro, Windows 8 or Windows 10.

Thanks to Enosoft 2.0 **not even a drop of the poured wine leaves the shop without track**, and customer can create a complete database for marketing actions and can elaborate cross-referenced statistic reports of all the databases, to overview all the transactions in his shop.

Customers can furthermore create prepaid wine cards with multiple offers and options (Vip cards, Restaurant cards, loyalty cards, service cards), customize his shop with the new drawing tools, and plan "happy hour" or other promotions!

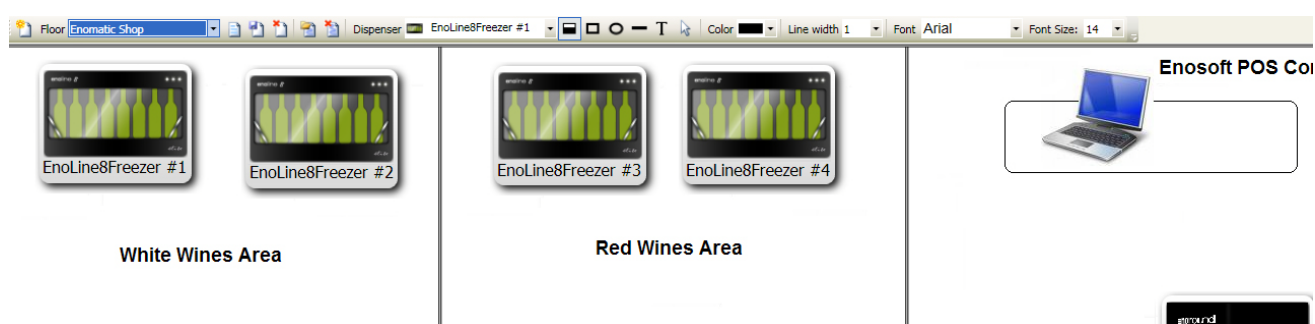
## DISPENSER CONTROL

Enosoft 2.0 allows the client to control more deeply all the dispensers in his shop with the following features:



### Shop Editable Layout

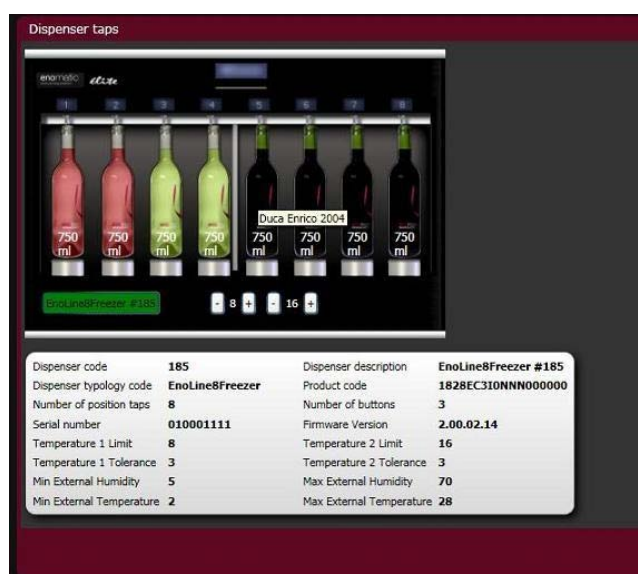
Customer can edit shop layout with the drawing tools now available and create a real map of the structure. Furthermore, the new implemented software supports the most common image files extension for data import.



### Dispensers Real Time Overview

Customer can have a complete overview of the dispenser and the control of all the most important data, as follows:

- Connection status.
- Bottles loaded on the dispenser and a different visualisation on the basis of wine's typology.
- Left quantities per each bottle and Temperature set.



## **Bottle Real Time Overview**

With a simple rollover on each bottle, the client has all needed information **at a glance!**

- Left quantity indicator.
- Price per any tap.
- Wine details resume.
- Engagement Time.
- Last Cleaning.
- Last Sanification.
- Bottles from last clean.



## WINE DETAILS AND PRICE OVERVIEW

Customers can enter all the most relevant information regarding the bottles in his cellar: supplier, label name, wine typology, bottle volume, producer, bottle typology, zone and sub-typology, wine prices, etc.

Wine			
Wine	Wine prices	Note	
Label Name	Duca Enrico	Year of Wine	2004
Wine Typology	Red	Barcode	0000000000154
Bottle Volume	750 ml	Enabled	<input checked="" type="checkbox"/>
Producer	Duca di Salaparuta		
Supplier	Cosa Nostra		
Bottle Typology	Standard		
Density	Standard		
Reserve	150		
Zone	Sicilia		
Wine SubTypology	nero d'avola		
Label on Dispenser	Duca Enrico		

The Purchase Price and the Bottle Sales Price can also be entered: margin and mark-up can be easily calculated.

Wine			
Wine	Wine prices	Note	
Purchase Price	28	Bottle Sales Price	76
Test Price	30		
Half Glass Price	60		
Full Glass Price	120		
Happy Hour price list	<input checked="" type="checkbox"/>		
Happy Hour Test Price	3		
Happy Hour Half Glass Price	6		
Happy Hour Full Glass Price	12		
Tax	0		



**With a simple click on this button, customer can have the price of each wine dose!**

## WINE DATABASE OVERVIEW

A personal shop database with all the most important data (wine type, producers, consumptions, number of suppliers, etc.) can be created!!

Wines					
Drag a column header here to group by that column					
Label Name	Label on Dispenser	Year of Wine	Wine Typology	Wine Sub Typology	Producer
Sfursat	Sfursat 2004	2004	Red	Vino tagliato	Cosa Nostra
Galatrona	Galatrona	2003	Red	super Tuscan	Petrolo
Apparita	Apparita	2000	Red	super Tuscan	Castello di Ama
Olmaia	Olmaia 2001	2001	Red	super Tuscan	Col d'Orcia
Castello di Fonterutoli	Castello Fonterutoli	2001	Red	Docg	Mazzei
Galatrona	Galatrona	2000	Red	super Tuscan	Petrolo
Olmaia	Olmaia	2003	Red	super Tuscan	Col d'Orcia
Apparita	Apparita	2000	Red	super Tuscan	Castello di Ama
Avvoltore	Avvoltore	2004	Red	super Tuscan	Antinori
Campo al Mare	Campo al Mare	2005	Red	Docg	Folonari
50 & 50	50 & 50	2003	Red	super Tuscan	Antinori e Avignonesi
Amarone della Valpolicella	Amarone	2002	Red	Docg	Faustino
Sassicaia	Sassicaia 2001	2001	Red	Doc Bolgheri	Tenuta San Guido
Duca Enrico	Duca Enrico	2004	Red	nero d'avola	Duca di Salaparuta
Belguardo	Belguardo	2001	Red	super Tuscan	Mazzei
Gratus	Gratus	2001	Red	super Tuscan	Molino di Grace
Brunello di Montalcino	Brunello Ciacci	2002	Red	Docg	Ciacci Piccolomini d'Arag...

## CUSTOMERS DATABASE OVERVIEW

Clientele's personal data can be entered and a database, with all the most important clients can be built up in order to create a personal loyalty programme (vip card, fidelity card, etc) and address shop's business and marketing.

Shop
Cards
Price lists
Manage users
Statistics
Master Data
Options

Region shop
Customers x
Customer x

Customer

Customer data
VIP data
Customer cards

Code
First Name
Birth Date
City
State Code
Fax
Email
Enabled
Note
Surname
Gender
Address
State
Phone
Mobile
Web Site
Barcode

Baldwin
Female
Male
3012 west side road
USA
001 234 456 789
324 555 5555
marck@gmail.com

Marck
22-10-78
Somewhere
FL

☒



## WINECARD TYPOLOGY CREATION UTILITY

Software 2.0 can manage all the wine card types which are offered by Enomatic.

### For Customers:

- **Anonymous cards:** Used by general customers and not associated to any name. Customer prepay for a pre-charged card value. The value of each wine served is deducted from the card as it is used.
- **Fidelity cards:** They are for loyal customers. The card use a deductive method: is pre-charged and the value of tasting is deducted automatically after each pouring. They help to manage the customers data and record details of the wines they serve.
- **VIP cards:** “Cumulative” cards for selected customers who are given a credit. They can also be used with a special software which manages an account that can be sent to the customer each month.
- **Restaurant cards:** “Cumulative” cards linked to a “table account”. The card records the increasing value after each wine serving. They can also be used by personnel.

### For Personnel:

- **Service cards:** They are used by staff to serve wine or clean the dispenser. The system records all servings taken and allows to control the quantity of the wine served by the staff.
- **Technical cards:** They are used by staff for technical maintenance and assistance.

## SHOP CUSTOMIZABLE CONFIGURATION

Every shop is easily customizable by choosing:

- Shop name printed on screen's dispenser.
- Volumes to pour
- Taps to pour (1 or 3).
- Language, temperature and currency setup.

Data Shop			
General		Happy Hour and Lights	
Plant code	0000016	Plant final	0001
Shop name	PIE' NA ARENA		
Test ml	25	Once limitation	<input type="checkbox"/>
Full glass ml	100	Half glass ml	50
Buttons on Dispenser Tap	3		
Credit Points	<input type="checkbox"/>	Currency	EUR - Euro
Language	en-GB	Temperature Unit	F
Decimal digits for prices	3		
Nitrogen Generator Presence	<input checked="" type="checkbox"/>		
Notify Same Wine Bottle Change	<input checked="" type="checkbox"/>		
Send broadcast to dispensers	<input checked="" type="checkbox"/>	MAC address	00:22:64:51:E5:67
Cash register integration	<input type="checkbox"/>	Send also generic broadcast	<input type="checkbox"/>

## HAPPY HOUR SETUP

Customers can use the "Happy Hour" to lower prices in particular hours of the day and to boost his business when necessary.

Data Shop	
General	Happy Hour and Lights
Enable Happy Hour	<input checked="" type="checkbox"/>
Happy Hour Start	16:00
Happy Hour End	21:00
Happy Hour Light Level On	99 (0-99)
Happy Hour Light Level Off	0 (0-99)
Happy Hour Light effect	Sequential
Light Level On	99 (0-99)
Light Level Off	0 (0-99)
Light Effect	AllOn



## STATISTICS: TRANSACTION TRACKING UTILITY

With the new statistics programme, the new software 2.0 can elaborate cross-referenced reports of all the database, to keep control of all the transactions in the shop...

**not even a wine drop leaves the shop without track!**

Customer can check, for instance:

- preferences and wine consumption: most sold wines, producers, suppliers, etc.
- All daily, weekly, monthly, yearly transactions.
- Best customers and related preferences and details.
- Cost, gain and margin with a quick overview.
- All transactions related to every single client, producer or wine.

Customer ▾		Reason ▾	
Movement Date ▾	Label Name	Signed amount	
08/02/2010 00:0...			
- Customer: Maruquel Galvez			
- Reason: Delivery			
08/02/2010	Campo al Mare	150	
08/02/2010	Gratius	30	
08/02/2010	Galatrona	150	
08/02/2010	Apparita	60	
08/02/2010	Duca Enrico	120	
08/02/2010	Duca Enrico	120	
08/02/2010	Brunello di Montalcino	13.2	
08/02/2010	Brunello di Montalcino	13.2	
08/02/2010	Brunello di Montalcino	13.2	
08/02/2010	Campo al Mare	60	
08/02/2010	Campo al Mare	60	
08/02/2010	Gratius	30	
08/02/2010	Duca Enrico	120	
08/02/2010	Duca Enrico	120	
		1059.6	