



V-PREM-L

Ageing 1 temperature wine cabinet
Premium Pack



Sliding shelf
ACMS

GENERAL FEATURES

	Solid door	Glass door
Gross weight packaged (kg)*	94,00	108
Empty wine cabinet net weight (kg)	78	92
Equipped wine cabinet net weight (kg)	117,2	131,2
Dimensions H x W x D (mm)	1825 x 680 x 715	1825 x 680 x 715
Dimensions in pack H x W x D (mm)	1950 x 720 x 760	1950 x 720 x 760
Colors	Nero - RAL 9005	Nero - RAL 9005
Door profile colors	Black, Silver, Red	Black, Silver, Red

TECHNICAL FEATURES

REGULATION

- On/ Off button
- Digital electronic controls
- Inner display and setting
- Temperature setting range from 9 to 15°C (default temperature setting : 12°C)
- LCD screen with touch buttons
- Visual and audible alarm in case of temperature disfunctioning (+ or - 6°C default temperature setting)

HOT – COLD – INSULATION TECHNOLOGIES

- | | |
|-----------------------------|----------------------------|
| Cold production: | • Static cooling |
| | • Compressor R600a/R134a |
| Cords: | • CE/UK/AU/CH/US |
| Hot production: | • Heating element |
| Hot release : | • Automatic |
| | • Threshold : adjustable |
| Inner material : | • Aluminium |
| Exterior coating material : | • HDF (High Density Fiber) |
| Insulation type: | • PU foam |

EQUIPMENTS & ACCESSORIES

EQUIPMENT

- Reversible solid or glass door
- Removable LED lighting system, fixed on an adhesive base (4 LED, battery operation: ref. AAA LR03)
- Charcoal filter
- Front adjustable feet
- Handle included in door frame
- Locking system
- 1 EuroCave key ring

ACCESSORIES

- 14 sliding shelves
- Overall capacity: 182 bottles**
- Sliding shelf capacity: 12 bottles

ENERGY EFFICIENCY AND CONSUMPTION

Cords	230V-50Hz (R600a)		115V-60Hz (R134a)	
	Glass	Solid	Glass	Solid
Doors type	Glass	Solid	Glass	Solid
Energy efficiency rating	A	A+	/	/
Annual energy consumption AEc (kWh/year)***	165	128	256	183
Useful volume (L)	460	460	460	460
Acoustic emissions (dB(A))	37	37	38	38
Recommended T° range (°C)	0-30	0-35	0-30	0-35

* Empty wine cabinet weight
** Traditional Bordeaux bottles
*** Calculation based on the result obtained over 24 hrs in standard conditions (25°C / 77°F)