

TRANSTHERM®
CAVES

Gamme PRESTIGE

PRESTIGE range

Mode d'emploi - User Manual - Mode d'emploi - User Manual

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WELCOME

You have just purchased a Transtherm product – thank you for your custom. We take particular care in manufacturing our products in terms of their design, ergonomics and ease of use.

We hope that you will be completely satisfied with this product.

PLEASE NOTE

The information contained in this document may be changed without warning.

Transtherm offers no guarantee for this appliance when it is used for purposes other than those for which it was designed. Transtherm shall not be held responsible for any errors contained in this manual or for any damage linked to or resulting from the supply, performance or use of this appliance.

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This appliance is intended solely for storing wine.

It is not designed to be used by people (including children) with reduced mental, sensorial or physical abilities, or by people who have no experience or knowledge, unless they have first received instructions on how to use the machine or are supervised by a person responsible for their safety.

Children must be supervised to ensure that they do not play with the appliance.

If the power lead is damaged, it must be replaced by a special cable or unit available from the manufacturer or its customer service department.

WARNING:

- Ensure that the air vents in the appliance's cavity and the flush-fitting structure are unobstructed.
- Do not use mechanical devices or other means to speed up the defrosting process other than those recommended by the manufacturer.
- Do not damage the refrigeration circuit.
- Do not use electrical appliances inside the wine storage compartment, unless they have been recommended by the manufacturer.
- Do not store explosive substances in this appliance such as aerosols containing flammable propellant gas.

This appliance is intended for domestic and similar applications such as:

- kitchenettes reserved for staff of shops, offices and other professional environments;
- gites and use by guests of hotels, motels and other environments which are residential in nature
- hotel rooms;
- the food service industry and other similar applications except for retail sale.

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Standard wine serving temperatures

French wines

Alsace	10 °C/50 °F
Beaujolais	13 °C/55 °F
Sweet white Bordeaux	6 °C/43 °F
Dry white Bordeaux	8 °C/46 °F
Bordeaux reds	17 °C/63 °F
Burgundy whites	11 °C/52 °F
Burgundy reds	18 °C/64 °F
Champagne	6 °C/43 °F
Jura	10 °C/50 °F
Languedoc-Roussillon	13 °C/55 °F
Provence Rosé	12 °C/54 °F
Savoie	9 °C/48 °F
Dry white Loire wines	13 °C/55 °F
Sweet white Loire wines	7 °C/45 °F
Loire reds	14 °C/57 °F
Rhône wines	15 °C/59 °F
Sweet wines from the South-West	7 °C/45 °F
Reds from the South-West	15 °C/59 °F

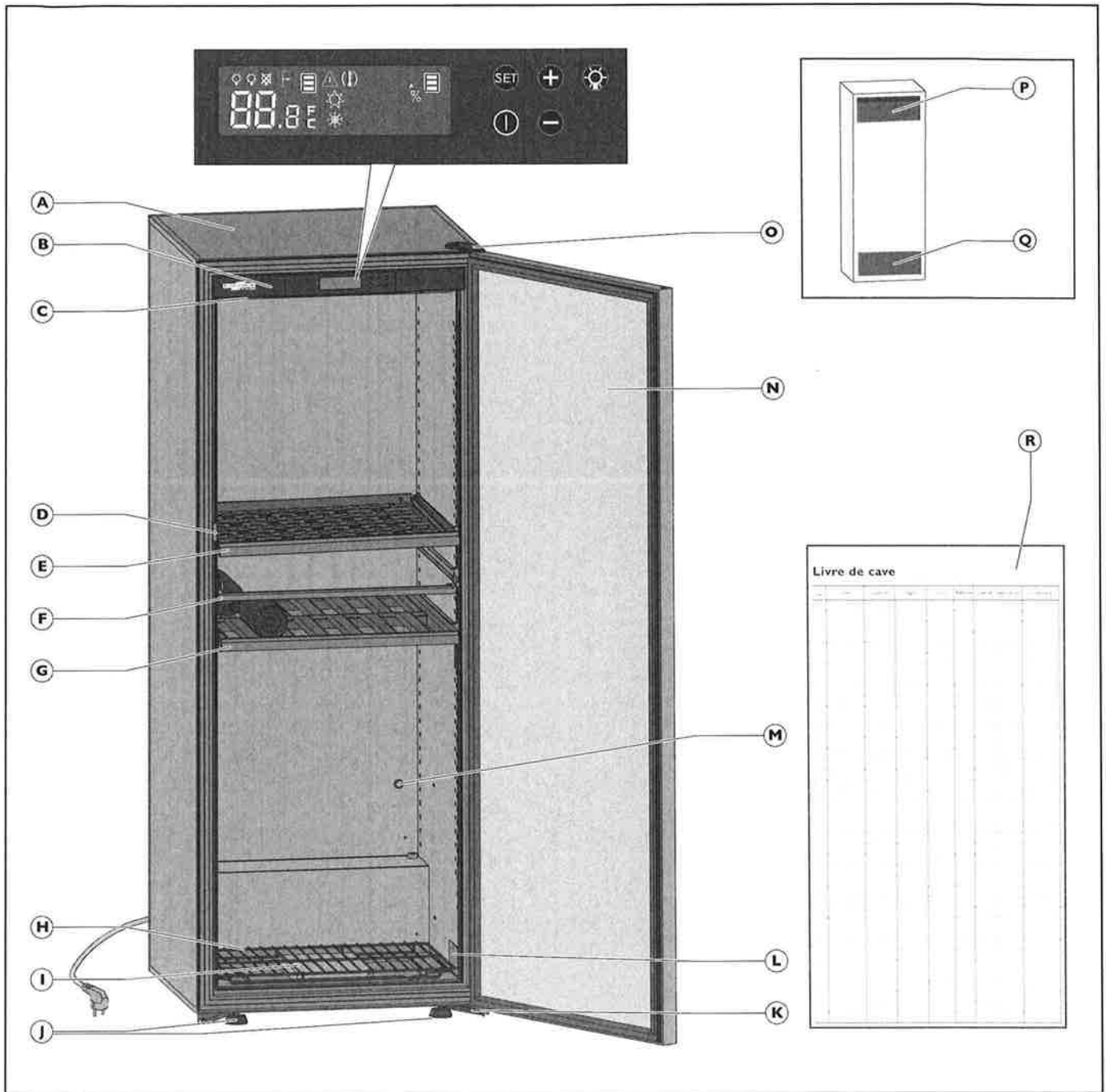
Australian wines

Cabernet franc	16 °C/61 °F
Cabernet sauvignon	17 °C/63 °F
Chardonnay	10 °C/50 °F
Merlot	17 °C/63 °F
Muscat à petit grain	6 °C/43 °F
Pinot noir	15 °C/59 °F
Sauvignon blanc	8 °C/46 °F
Semillon	8 °C/46 °F
Shiraz	18 °C/64 °F
Verdhelo	7 °C/45 °F

Other wines

Californie	16 °C/61 °F
Chilean	15 °C/59 °F
Spanish	17 °C/63 °F
Italian	16 °C/61 °F

1 - DESCRIPTION OF YOUR WINE CABINET



- | | |
|---|---|
| A Cabinet body | K Lower hinge (x2) |
| B Setting and control panel | L Product identification label |
| C Lighting (2 LEDs) | M Thermodynamic pump aperture |
| D Door catch | N Door (fitted with a removable handle and a dual-action lock) |
| E Sliding shelf | O Upper hinge |
| F Cabinet stiffener (do not remove) – large model only | P Red service temperature compartment (3 temperatures model) |
| G Storage shelf | Q Chilled wine compartment (3 temperatures model) |
| H Grill | R Cellar board (solid door only) |
| I Humidity cartridge
(1 temperature model only) | |
| J 2 adjustable feet for levelling | |

2 - POWER SUPPLY

The wine cabinet's power lead has a plug, to be plugged into a standard earthed outlet to prevent any risk of electric shock.



For your personal safety, the wine cabinet must be correctly earthed. Ensure that the socket is correctly earthed and that your installation is protected by a circuit breaker (30 mA*)
*Not applicable to some countries.



Have the power supply socket checked by a qualified electrician who will check that it is correctly earthed and will carry out, if necessary, work to ensure that the socket complies with current standards.



If you are moving to a foreign country, check that the supply characteristics of the cabinet correspond to the country (voltage, frequency).

3 - CARING FOR THE ENVIRONMENT AND ENERGY SAVING



Disposal of packaging

All packaging used by Transtherm is made from recyclable materials.

After unpacking your cabinet, take the packaging to a refuse collection point. For the most part, it will be recycled.

Recycling: a caring gesture

Electrical and electronic equipment can have a harmful effect on the environment and human health owing to the presence of hazardous substances.

You should never therefore trash electronic and electrical equipment with unsorted municipal waste.

When purchasing a new Transtherm product, you can entrust recycling of your old appliance to your Transtherm retailer.

Speak to your Transtherm retailer. He will explain the removal and collection arrangements set up in the Transtherm network.

In compliance with legislation relating to protecting and caring for the environment, your wine cabinet does not contain C.F.C.s or H.C.F.C.s.

To save energy

• Install your wine cabinet in a suitable location (see following page) and observe the recommended temperature ranges.

• Keep the door open for as short a time as possible.

• Ensure that the door seal is in good working order and that it is not damaged. If it is, contact your Transtherm retailer.

Disable any unusable appliances by unplugging them and cutting off the power lead.

4 - INSTALLATING YOUR WINE CABINET

Unpacking

- When your cabinet is delivered, check the outside for signs of damage (impact, warping...).
- Open the door and check that the various elements inside are intact (walls, hinges, bottle support...).
- Remove the protective elements inside your cabinet.
-

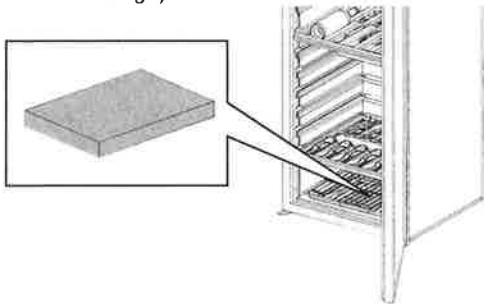
If there is a problem, contact your Transtherm retailer.



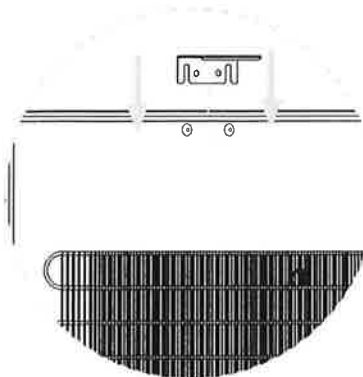
When moving your cabinet, never tilt it more than 45°, and always on its side (on the opposite side of the flexible lead).

Precautions

- Do not place your cabinet in an area liable to flood.
- Do not place your cabinet close to a source of heat or expose it to direct sunlight
- Prevent water from splashing on any parts of the rear of the machine.
- If you are installing your cabinet under a work surface, leave a minimum space of 5 cm at the sides and at the top of your cabinet. We recommend that you create an air vent in the work surface.
- Arrange the power lead so that it is accessible and does not come into contact with any of the appliance's components.
- Tilt the cabinet slightly backwards in order to adjust the front feet (by screwing or unscrewing them) so that you can level your cabinet (spirit level recommended).
- Place the humidity cartridge (which you will find in your cabinet's "accessories" bag) at the bottom of the cabinet, under the grill, in the specially provided tray (see diagram below). When using for the first time, immerse the entire cartridge in water for a few minutes to saturate it then drain it thoroughly.



- Install the stop (which is located in the accessories bag) at the back of the cabinet (see diagram).
- This allows a space of 7 cm to be maintained between the wall and the rear of the cabinet. This space allows your cabinet's power consumption to be optimised.



- Place the 2 caps in the 2 holes at the top of the cabinet.
- Do not push the caps all the way in, in order to allow the rear stop to be installed.
- Slide the rear stop between the caps and the wall of the cabinet, then push the 2 caps all the way in.
- Place your cabinet in the desired location.

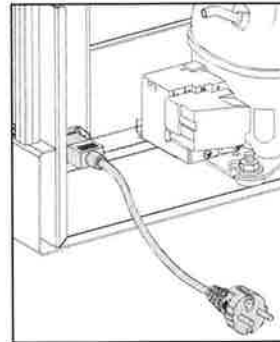
Installation

Place your cabinet in the desired location.

It must:

- be open to the outside and well ventilated (not in an enclosed cupboard, for example),
- not be too damp (utility room, laundry room, bathroom...),
- have a flat, stable floor,
- be supplied with power (standard outlet, 16 A, earthed with 30mA* circuit breaker). (* not applicable to some countries).

- Take the lead (which you will find in your cabinet's "accessories" bag) and plug it into the connector, located at the back of the cabinet, on the bottom left-hand side (see diagram below).
- **Wait 48hrs before plugging in your cabinet**



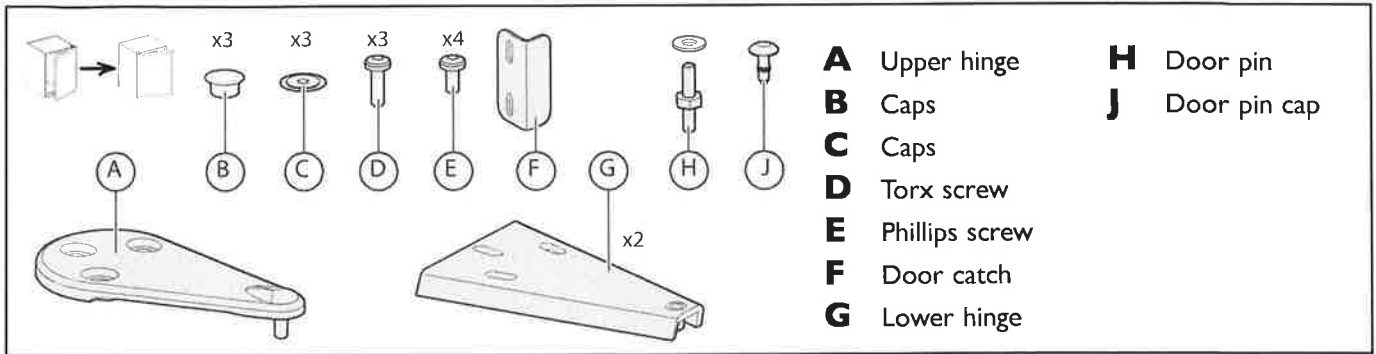
Replacement of the LEDs on the control panel must only be carried out by a qualified electrician.



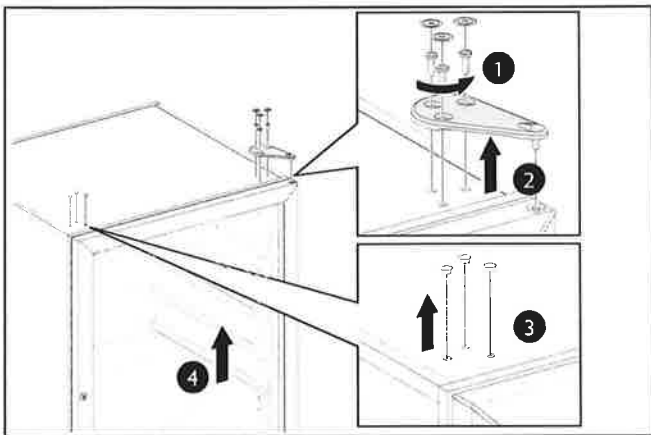
Bottles must be arranged so that they do not come into contact with the back wall. If this happens, the condensation created on the wall may trickle onto the shelves and damage the bottle labels. In addition, contact with the cold wall may create a frost point, which is harmful to your wine.

4 - INSTALLING YOUR WINE CABINET

Door reversibility

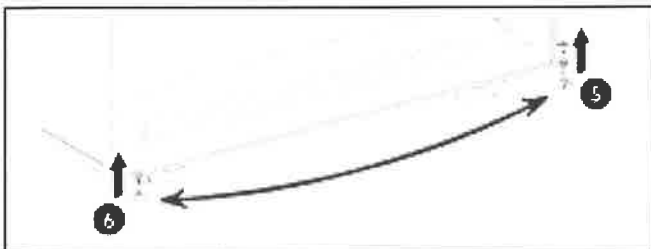


This allows you to change the direction in which the door opens. Follow the instructions below (example for changing a right-hand door into a left-

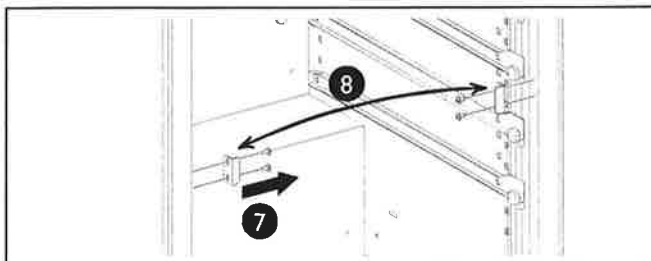


hand door):

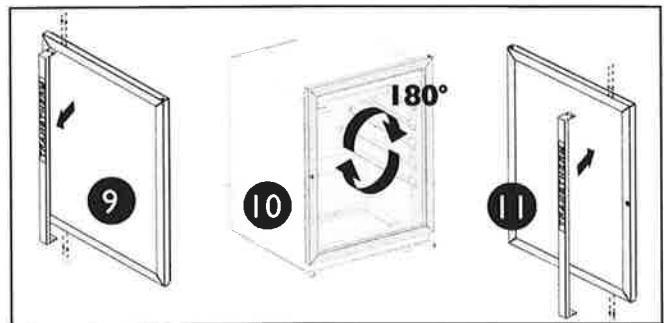
- 1 Unscrew the three screws using a "T25" Torx wrench.
- 2 Remove the upper hinge.
- 3 Carefully remove the caps using a thin blade.
- 4 Remove the cabinet door by opening it slightly, then lifting it upwards.



- 5 Unscrew the door pin.
- 6 Carefully remove the cap using a thin blade and assemble the pin in its place. Reposition the cap on the opposite side



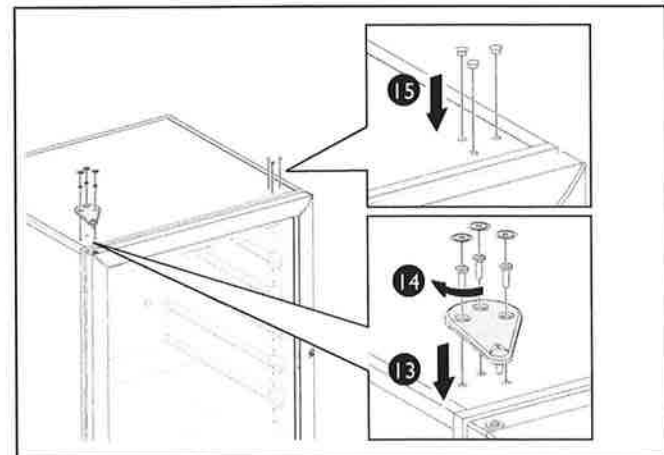
- 7 Unscrew the four screws.
- 8 Fasten the door catch on the opposite side of the cabinet using the screws.



- 9 Unscrew the handle.
- 10 Turn the door through 180°.
- 11 Screw the handle.

Warning: the door is very heavy. Take any necessary precautions to ensure that you do not injure yourself or drop it.

- 12 Put the door back on its pin.

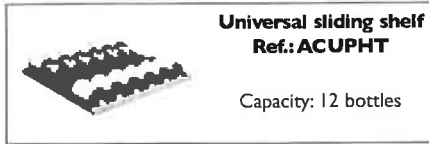
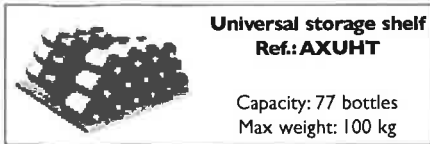


- 13 Put in place the upper hinge.
- 14 Screw the hinge so that the door is completely parallel to the cabinet. Check that the door seal adheres well to the cabinet (by closing the door), to ensure that it is completely air-tight.
- 15 Put in place the caps.

i NB : The handle of your wine cabinet is removable. If you wish to remove it, just unscrew the 4 screws (see drawing 9) and obturate the 2 holes at the top of the door with the 2 plastic caps you could find into the accessories 'sack.

5 - LAYOUT - STORAGE

Different types of storage



The layout of your cabinet can be modified according to your requirements. Refer to pages 16-19 to see storage simulations.

Layout advice

Your Transtherm wine cabinet has been designed to safely hold a maximum number of bottles. We recommend that you observe the following advice to optimize loading.

- Distribute your bottles as uniformly as possible over the various cabinet shelves, in order to spread the weight. Also ensure that none of the bottles is touching the rear wall of the cabinet.
- Spread the load over the entire cabinet rather than placing bottles all at the top or all at the bottom.
- Observe the loading instructions for the specific storage layout of your cabinet and never stack bottles on a sliding shelf.
- If you have sliding shelves, it is preferable to position them in the upper section of your cabinet to facilitate daily access.

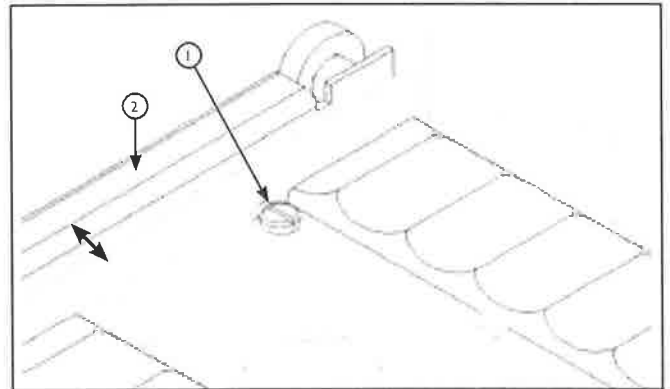
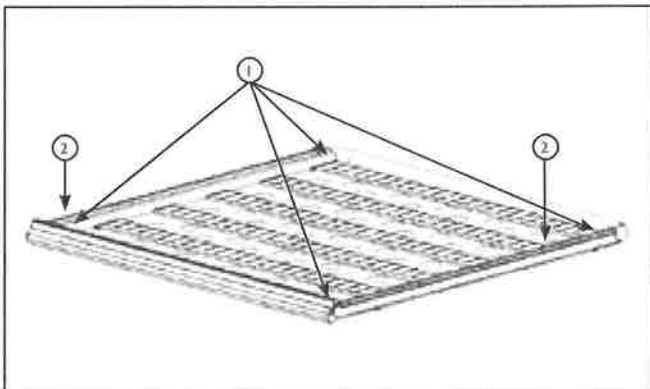
- In the same way, place one or two bottles of each of your different wines on the sliding shelves and keep spare bottles on the storage shelves. You then simply replace bottles when they are consumed.
- When using your wine cabinet, never pull out more than one sliding shelf at a time.



NB: Never modify the position of the stiffener in your wine cabinet (see description page 5) without first consulting your retailer and never handle this part when the cabinet is loaded.

Adding sliding shelves

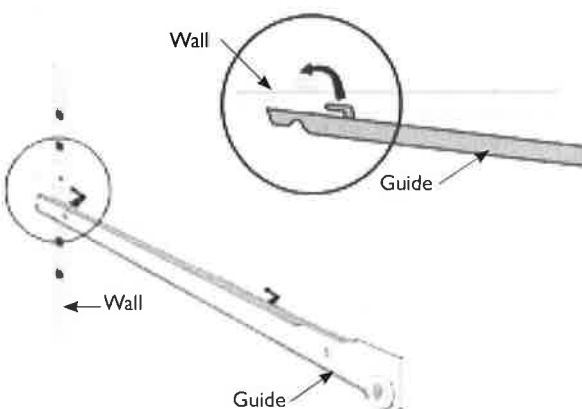
When you purchase your cabinet, the sliding shelves are already adjusted to ideally suit the internal dimensions of your appliance. If you purchase a new sliding shelf, you may have to carry out this adjustment. To do so, unscrew the screws ① of the first right or left runner ② (2 screws) then position the runner at the desired width and tighten the screws. Repeat this process for the second runner (if necessary).



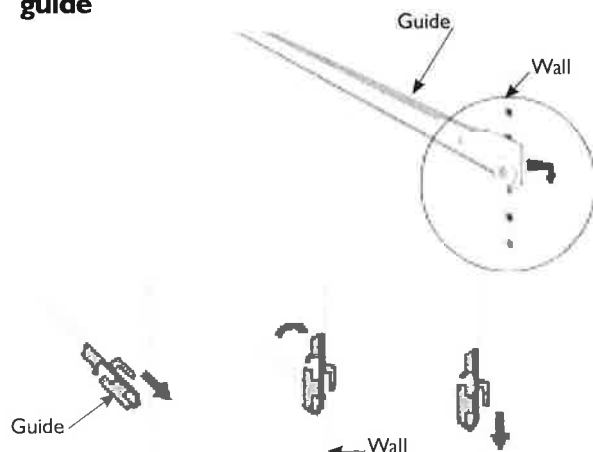
Changing the position of a sliding shelf

- Completely unload the sliding shelf.
- Then remove the sliding shelf by sliding it towards you whilst lifting the front section.
- Remove the slide guides from the walls, marking off the right guide and the left guide.
- Refit them (see diagram below).

A. Putting in place the back section of the guide



B. Putting in place the front section of the guide



6 - COMMISSIONING YOUR WINE CABINET

I. Connection

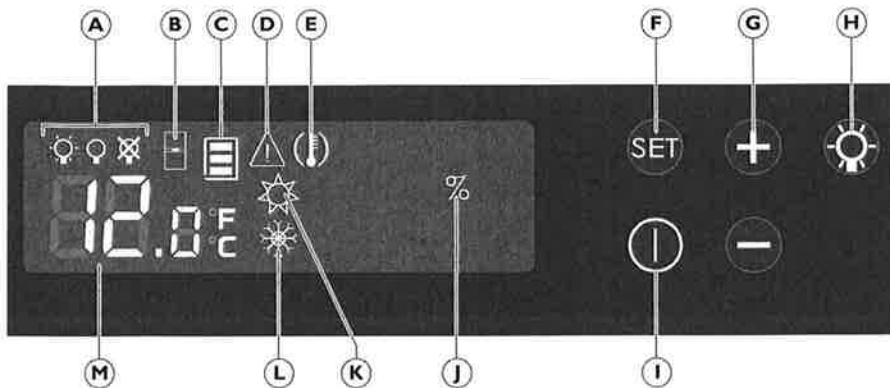


Have your socket checked (presence of correct sized fuses and 30 mA circuit breaker).
Do not plug several cabinets into an adaptor.



For optimal performance, we recommend that you fill your cabinet to at least 75% of its capacity.

II. Description (I-temperature model: Loft Vintage, Manoir, Ermitage)



The tactile keys are very sensitive. There is no need to apply force, only a light touch is required to register the command. Remember to remove your finger from the panel between each press.

- A** Lighting mode
- B** Open door alarm
- C** Temperature zone
- D** Sensor fault alarm
- E** Temperature alarm
- F** Confirmation and setting access key
- G** Setting and selection keys
- H** Lighting mode confirmation and access key
- I** Standby key
- J** Humidity level alarm
- K** Hot circuit in-use indicator
- L** Cold circuit in-use indicator
- M** Temperature display

III. Temperature setting (I - temperature model)



Press and hold down the **I** key for 5 seconds to start up.

- 1** Press and hold down the **SET** key for approximately 5 seconds. The display will start to flash



2 Press the **+** or **-** keys to set the desired temperature



3 Press the **SET** button to confirm



The value shown on the display is the actual temperature inside the cabinet. It is therefore necessary to wait before your new setting takes effect.

- The default setting is 12°C / 54°F (ideal maturing temperature). However, you can set the temperature from 6 to 18°C / 43 to 64°F.
- Recommended temperature setting range for maturing wine: 10 - 14°C / 50 - 57°F.
- Recommended temperature setting range for serving wine:
 - White wines: 6 - 10°C / 43 - 50 °F
 - Red wines: 15 - 18°C / 59 - 64°F



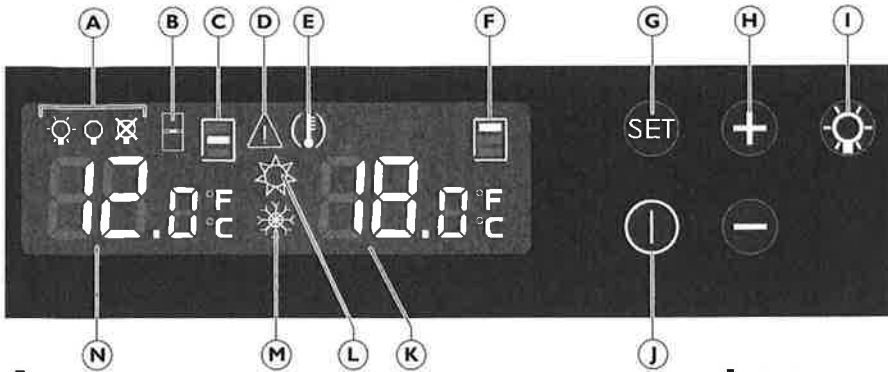
Transforming your wine maturing cabinet into a wine serving cabinet: you can use your I-temperature cabinet as a wine serving cabinet to bring your white or red wines to the correct serving temperature:

- for white wine: recommended setting range: 6° - 10 °C / 43 - 50°F.
- for red wine: recommended setting range: 15° - 18 °C / 59 - 64°F.

This cabinet can therefore be used as a red or white wine serving cabinet

6 - COMMISSIONING YOUR WINE CABINET

II-B. Description (3-temperatures model: Castel)



The tactile keys are very sensitive. There is no need to apply force, a light touch is sufficient to register the command. Remember to remove your finger from the panel between presses.

- A** Lighting mode
- B** Open door alarm
- C** Maturing compartment temperature zone (main compartment of the cabinet)
- D** Sensor fault alarm
- E** Temperature alarm
- F** Red serving temperature compartment temperature zone (upper compartment of the cabinet)
- G** Confirmation and setting access key
- H** Setting and selection keys
- I** Lighting mode access and confirmation key
- J** Standby key
- K** Red serving compartment temperature display
- L** Hot circuit in-use indicator
- M** Cold circuit in-use indicator
- N** Maturing compartment temperature display

III-B. Temperature setting (3-temperatures model)

Maturing compartment recommended temperature setting range: 10 à 14 °C / 50 to 57 °F.

Red serving temperature compartment recommended temperature setting range: 16 à 20 °C / 61 to 68 °F.

The chilling compartment temperature is determined by the temperature set in the maturing compartment.



Press and hold down the **I** key for 5 secs to power up.

1 Press and hold down the **SET** key for approximately 5 secs. The display will start to flash.



3 Press the **SET** button to confirm. The red serving temperature compartment temperature display will flash.



2 Press the **+** or **-** keys to set the desired temperature in the maturing compartment.



4 Press the **+** or **-** keys to set the temperature of the red serving temperature compartment.

5 Press the **SET** button to confirm.

i In 3-temperature models, the chilling compartment temperature is determined by the temperature set in the maturing compartment. Therefore, if you want to obtain a temperature lower than 8°C / 46°F in the chilling compartment, it will be necessary to set a temperature lower than 12°C / 54°F in the maturing zone. For the red serving temperature zone, it is impossible to obtain a temperature below 17°C / 63°F for models fitted with glass doors.

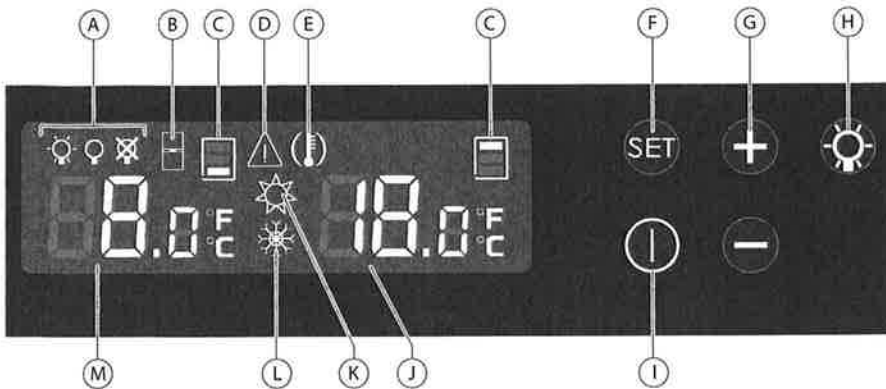
The value shown on the display is the actual temperature inside the cabinet. It is therefore necessary to wait before your new setting takes effect.


- For the maturing compartment, the default setting is 12°C / 54°F (ideal maturing temperature). However you can set the temperature between 9 - 15°C / 48 - 59°F.
- For the red serving temperature compartment, the default setting is 18°C / 64°F (ideal temperature for bringing red wine to the correct serving temperature). However you can set the temperature between 15 - 20°C / 59 - 68°F.

N.B: in order to operate correctly, your cabinet must be placed in a room with a temperature of 12 - 30°C / 54 - 86°F.

6 - COMMISSIONING YOUR WINE CABINET

II-C. Description (multi-temperatures model: Réserve)



 The tactile keys are very sensitive. There is no need to apply force, a light touch is sufficient to register the command. Remember to remove your finger from the panel between presses.

- A** Lighting mode
- B** Open door alarm
- C** Temperature zones concerned
- D** Sensor fault alarm
- E** Temperature alarm
- F** Confirmation and setting access key
- G** Setting and selection keys
- H** Lighting mode access and confirmation key
- I** Standby key
- J** Display of the temperature on the top of the cabinet
- K** Hot circuit in-use indicator
- L** Cold circuit in-use indicator
- M** Display of the temperature on the bottom of the cabinet

III-C. Temperature setting (multi-temperatures model)

Recommended temperature setting range for the lowest temperature: 7 - 9 °C / 45°F - 48°F.

Recommended temperature setting range for the highest temperature: 17 - 20 °C / 63°F - 68°F.



Press and hold down the **I** key for 5 secs to power up.

1 Press and hold down the **SET** key for approximately 5 secs. The display will start to flash.



3 Press the **SET** button to confirm. The right-hand display will flash.



2 Press the **+** or **-** keys to set the desired temperature.



4 Press the **+** or **-** keys to set the desired temperature.

5 Press the **SET** button to confirm.



The value shown on the display is the actual temperature inside the cabinet. It is therefore necessary to wait before your new setting takes effect.

- For the lowest temperature, the default setting is 8°C / 46°F. However you can set the temperature between 6 - 12°C / 43 - 54°F.
 - For the highest temperature, the default setting is 18°C / 64°F.
 - However you can set the temperature between 15 - 20°C / 59 - 68°F.
- N.B:** in order to operate correctly, your cabinet must be placed in a room with a temperature of 12 - 35 °C / 54 - 95°F.

6 - COMMISSIONING YOUR WINE CABINET

IV. Setting the lighting mode (all models)



- 1 Press the key approximately 5 seconds.
The indicator of the active mode will flash



- 2 Press the or keys to select the desired mode.
- 3 Press the key to confirm

There are 3 setting options for lighting:

- Permanent lighting (mood lighting for a cabinet fitted with a glass door, for example).
- Lighting which comes on when the door opens (it is switched off when the cabinet door is closed).
- Lighting disabled



Precaution : bright light, never look directly at the LED beam.

7 - EVERYDAY MAINTENANCE



Your Transtherm cabinet is a tried and tested appliance.

Maintenance operations to be carried out approximately once a year

- Unplug and unload the appliance.
- Regularly vacuum the condenser at the back of the appliance.
- Clean the inside of the compartments with water and a gentle cleaning product.
- Rinse thoroughly.
- Check that the seals are in good condition.



Regular monitoring of your cabinet and reporting any faults to your retailer will ensure that your appliance provides you with many years of faithful service.

8 - OPERATING FAULTS

Possible incidents	Causes	Corrective actions
The pictogram is displaying	The temperature has not returned to within the $\pm 4^{\circ}\text{C} / 39^{\circ}\text{F}$ threshold	Check that the door is correctly closed. Check the condition of the door seal. If you placed a large amount of bottles in your cabinet in the last few hours, wait a while then check again. If the alarm is still displaying, contact your Transtherm retailer.
The pictogram is still displaying even though I have taken the corrective actions above	Operating fault	Unplug the cabinet and contact your Transtherm retailer.
The pictogram is displaying	Open door alarm	Make sure that the door is correctly closed.
The pictogram is flashing	The level of relative humidity has been $< 50\%$ for over 72 hrs	<ul style="list-style-type: none"> • Pour a glass of water into the duct of the tray (see chapter 7, § IV). • In order to know how often to add water, count the number of days separating the 1st day you added water and the day when the pictogram was displayed After a few hours, the pictogram will disappear.
The pictogram is displaying	Temperature sensor fault alarm	Contact your Transtherm retailer.



If your appliance does not seem to be working correctly, contact your Transtherm retailer.



The use of glass doors can alter your wine cabinet's performance in some extreme temperature conditions.

9 - ENERGY AND TECHNICAL FEATURES

Prestige						
	Reference	Temperatures	Dimensions H x W x D (mm)	Weight when empty kg	Recommended temperature range	
					T° mini °C / °F	T° maxi °C / °F
I temperature						
Loft Vintage Glass door	LOXXPV3	IT	960 x 680 x 690	57	0 / 32	30 / 86
Manoir Glass door	MAITMV3	IT	1479 x 680 x 690	78	0 / 32	30 / 86
Manoir Solid door	MAITMV3	IT	1479 x 680 x 695	63	0 / 32	35 / 95
Ermitage Glass door	ERITGV3	IT	1825 x 680 x 690	88	0 / 32	30 / 86
Ermitage Solid door	ERITGV3	IT	1825 x 680 x 695	73	0 / 32	35 / 95
3 temperatures						
Castel Glass door	CA3TGV3	3T	1825 x 680 x 690	96	12 / 54	30 / 86
Castel Solid door	CA3TGV3	3T	1825 x 680 x 695	81	12 / 54	30 / 86
Multi-temperatures						
Reserve Glass door	REMTGV3	MT	1825 x 680 x 690	88	12 / 54	30 / 86
Reserve Solid door	REMTGV3	MT	1825 x 680 x 695	73	12 / 54	30 / 86

Data relating to energy consumption

Reference	Type of door	Energy efficiency rating ⁽¹⁾	Annual energy consumption AEC ⁽²⁾ (kWh/year)		Useful volume (liters)	Temperature of the other compartments ⁽³⁾	Acoustic emissions (dB(A))	
			R600a	R134a			R600a	R134a
I temperature								
Loft Vintage	Glass door	B	176	292	225	-	37	38
Manoir	Glass door	B	198	329	355	-	37	38
Manoir	Solid door	A+	125	238	355	-	37	38
Ermitage	Glass door	B	227	365	460	-	37	38
Ermitage	Solid door	A+	132	256	460	-	37	38
3 temperatures								
Castel	Glass door	B	227	329	450	18°C / 64°F	37	38
Castel	Solid door	A	165	256	450	18°C / 64°F	37	38
Multi-temperatures								
Reserve	Glass door	B	227	329	460	-	37	38
Reserve	Solid door	A	165	256	460	-	37	38

1. Only for R600a models.

2. Power consumption calculation based on the result obtained over 24 hrs in standard test conditions (25°C / 77°F). Actual power consumption depends on the appliance's location and operating conditions.

This appliance is intended exclusively for wine storage.

Category of all models: 2

Climate class: Our appliances are designed for use at an ambient temperature of between 10°C and 32°C (50°F and 90°F) (Class SN). Nevertheless, refer to the technical properties tables for the optimal performance levels of your product..

These appliances cannot be built-in.

3. red serving temperature

Standards

Your product complies with the following standards:

1 SAFETY DIRECTIVE 2006/95/EC

Standards EN60335-1:Version 5 - 2010 +A1 + A2 + A11 + A12 + A13
EN60335-2-24:Version 7 - 2010 + A1 + A2 + A11

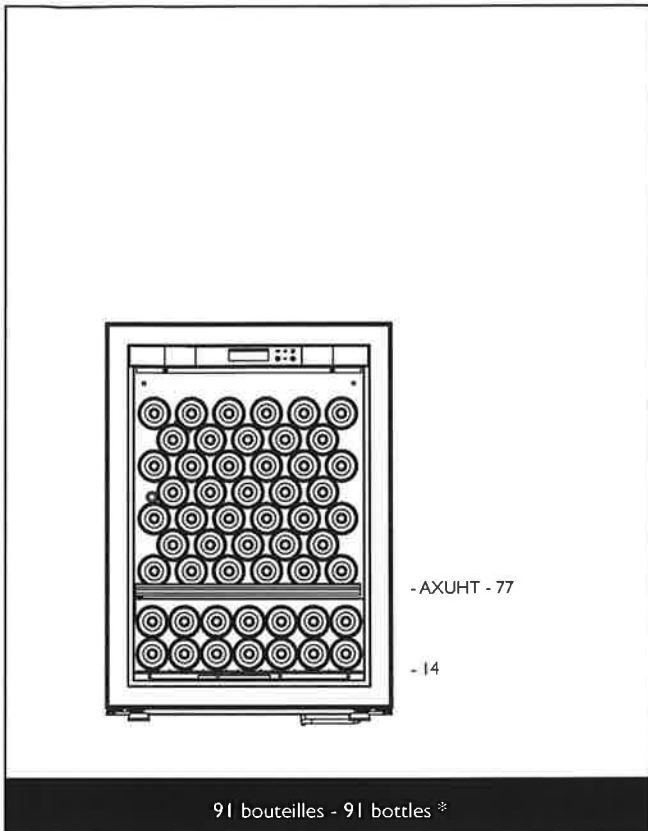
2 EMC DIRECTIVE 2004/108/EC

Standard EN55014-1/2

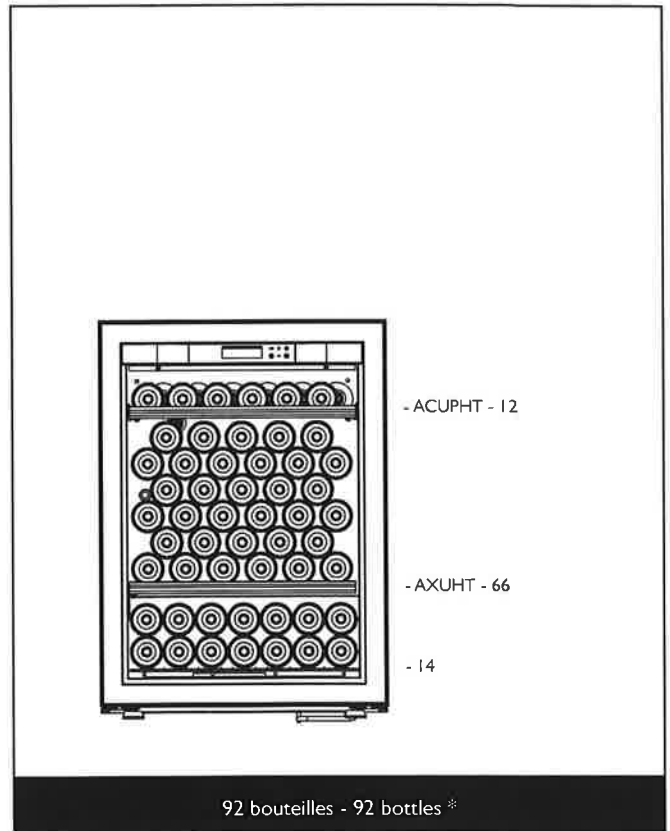
3 ENVIRONMENT DIRECTIVE 2010/30/EU

Regulation 1060/2010

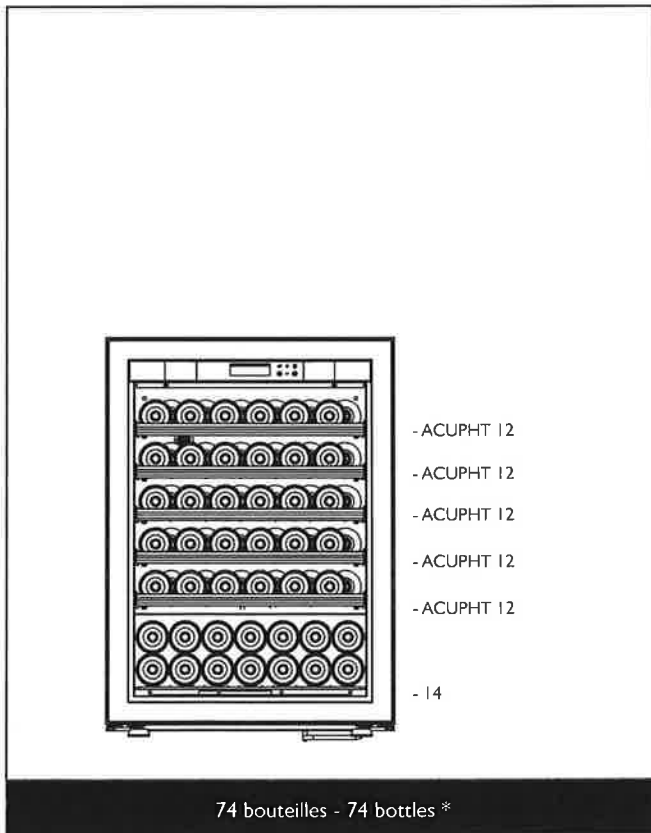
10 - LOFT VINTAGE



Stockage - Storage

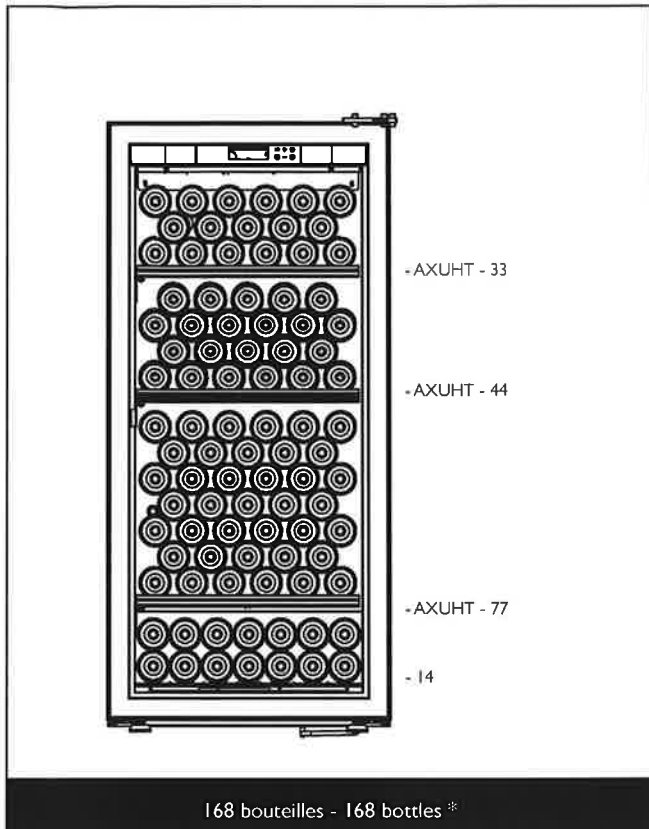


Mixte - Mixed

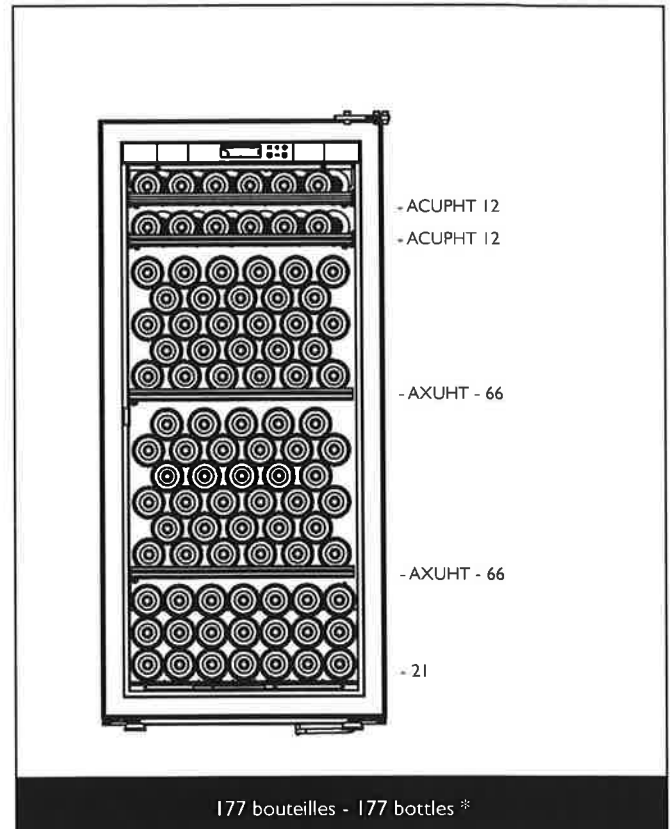


Coulissante - Sliding

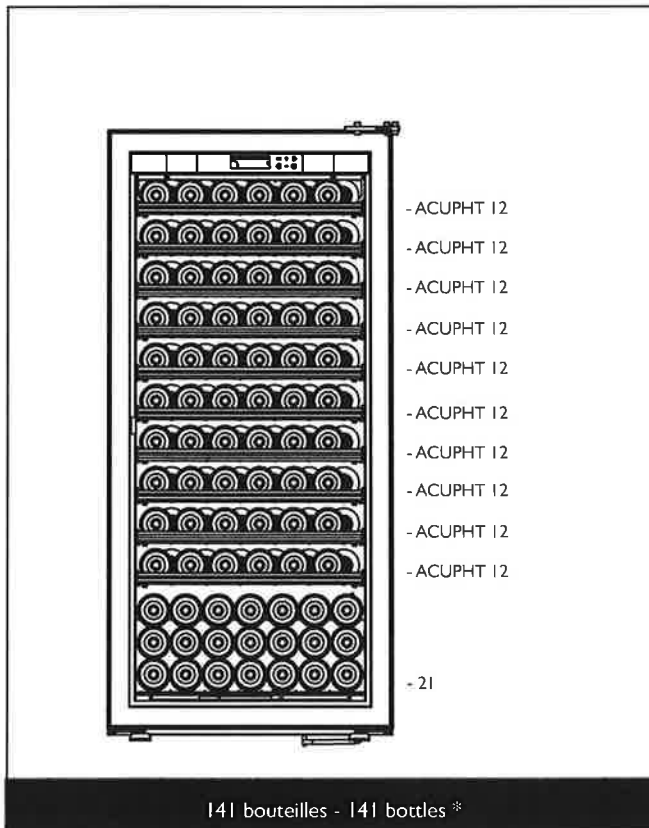
10 - MAN OIR



Stockage - Storage



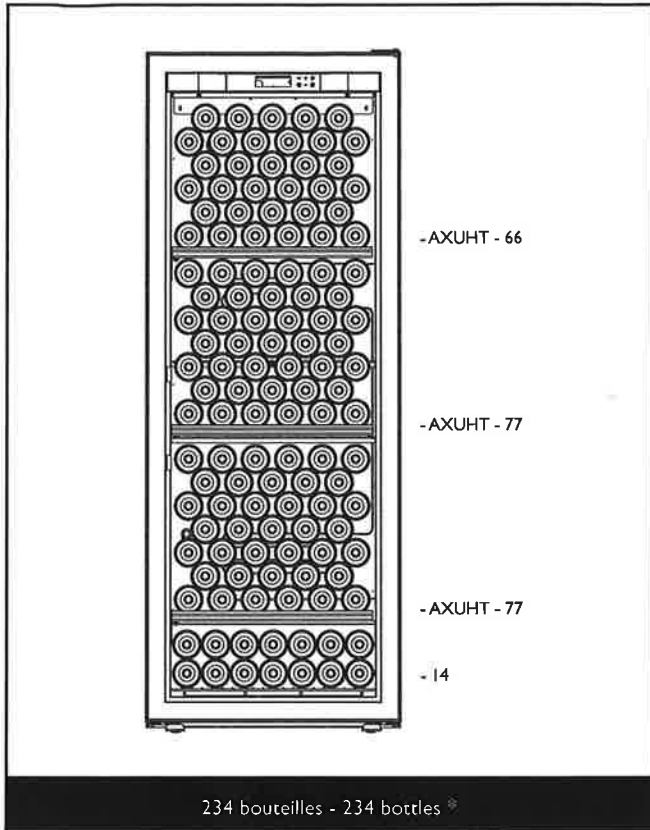
Mixte - Mixed



Coulissante - Sliding

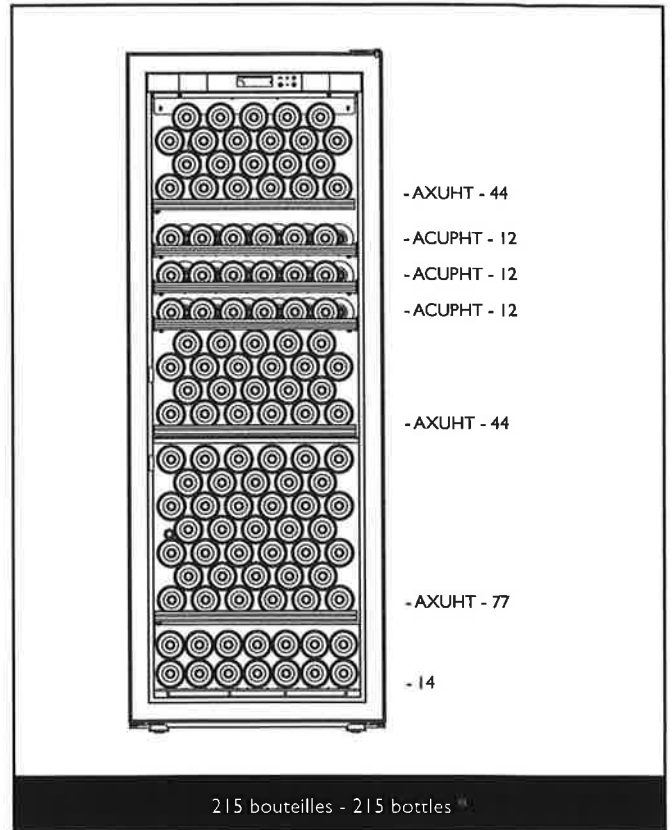
*Les capacités des armoires sont calculées en configurations usine, avec des bouteilles Bordeaux Tradition.
*The cabinet capacities are calculated in factory configuration using traditional Bordeaux bottles.

10 - ERMITAGE - RESERVE



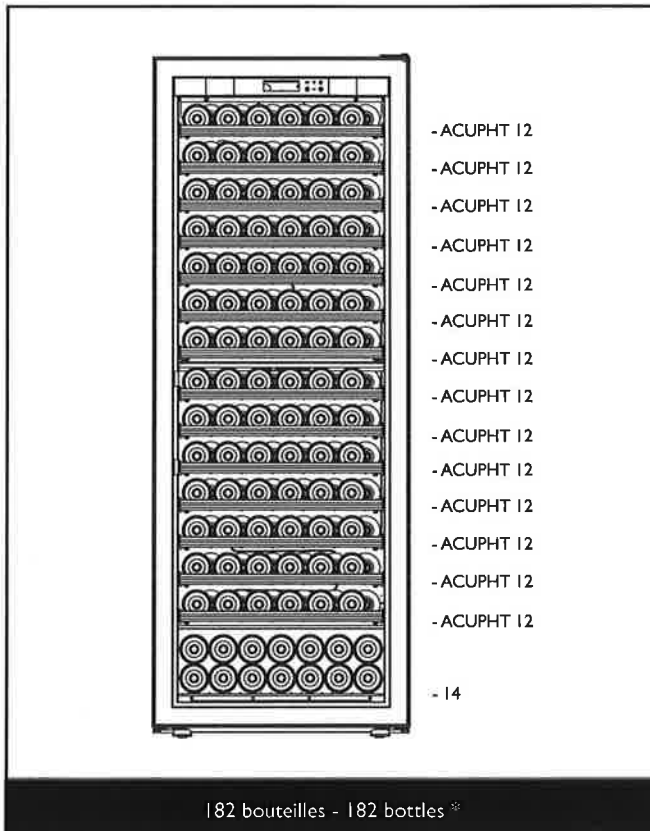
234 bouteilles - 234 bottles *

Stockage - Storage



215 bouteilles - 215 bottles *

Mixte - Mixed

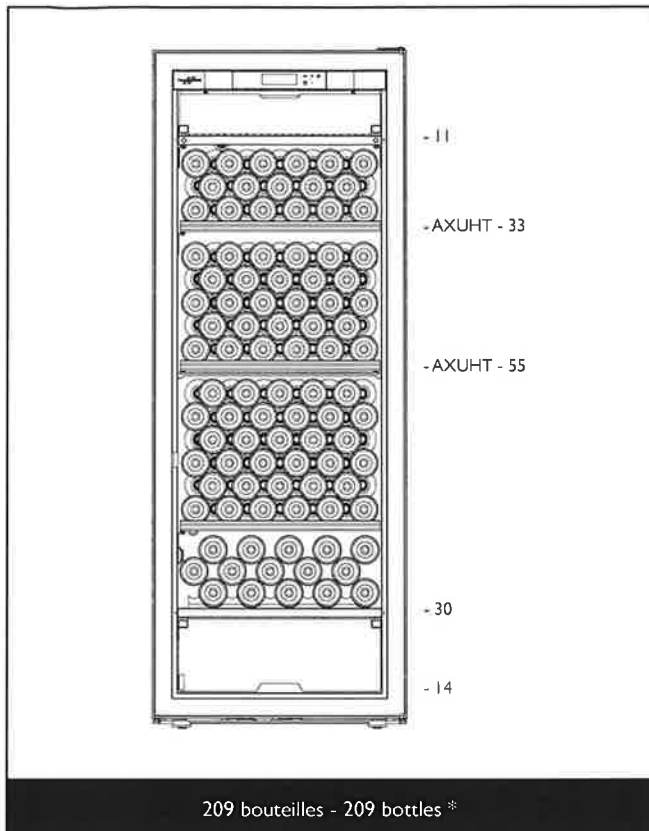


182 bouteilles - 182 bottles *

Coulissante - Sliding

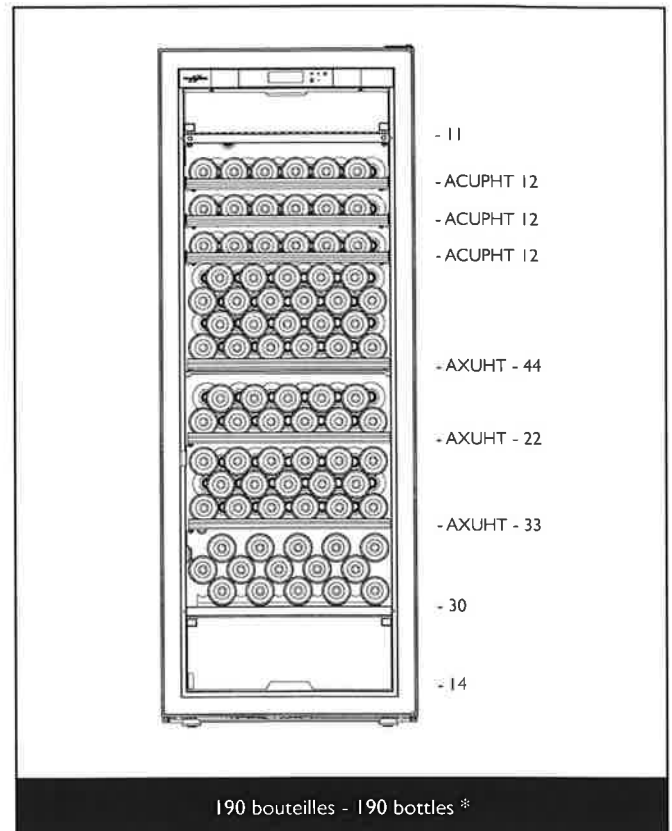
*Les capacités des armoires sont calculées en configurations usine, avec des bouteilles Bordeaux Tradition.
 *The cabinet capacities are calculated in factory configuration using traditional Bordeaux bottles.

10 - CASTEL



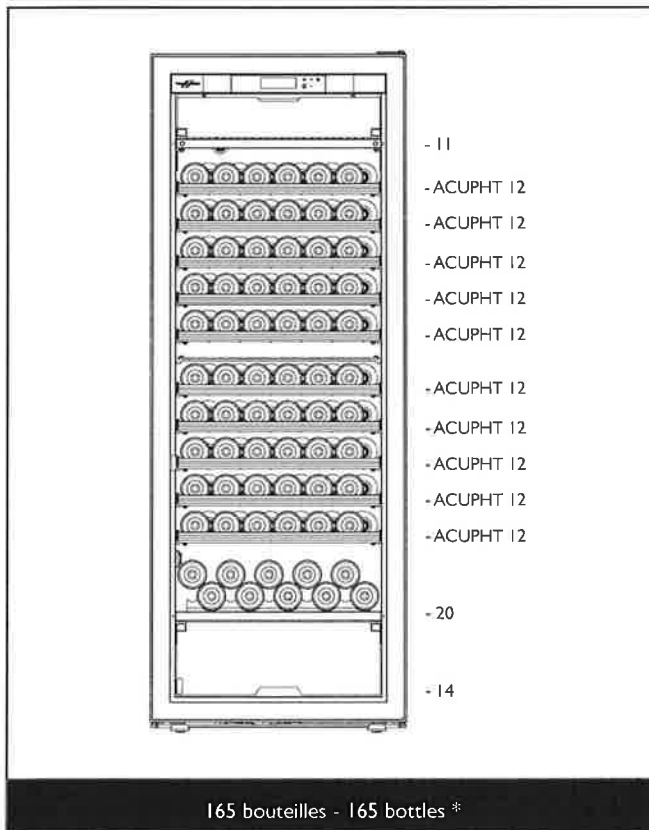
209 bouteilles - 209 bottles *

Stockage - Storage



190 bouteilles - 190 bottles *

Mixte - Mixed



165 bouteilles - 165 bottles *

Coulissante - Sliding

*Les capacités des armoires sont calculées en configurations usine, avec des bouteilles Bordeaux Tradition.
 *The cabinet capacities are calculated in factory configuration using traditional Bordeaux bottles.

