

SHARE

A GLASS OF YOUR
FAVOURITE WINE



TECHNICAL FEATURES

Dimensions HxWxD: 850x300x465 mm
Capacity: 12 bottles
Weight: 27 kg

CONTROL

Electronic control of the bottom (6/12°C) OR top (16/22°C)
of the cabinet
External setting
Touch sensitive screen - backlit keys
Actual temperature electronically displayed

TECHNOLOGIES

Production of cold air: static cold - compressor
Type of insulation: polyurethane foam

EQUIPMENT

Full Glass door (right hinge)
U.V. protection and thermal insulation
Permanent ambience lighting (on/off)
Adjustable front feet
10 Main du Sommelier supports
2 detachable and independent oxygen extraction devices
Condensation drip pan

ENERGY FEATURES

Energy efficiency rating*: B
Annual energy consumption AEC** (kWh/year): 183
Useful volume (liters): 50
Acoustic emissions (dB(A)): 36
Recommended temperature range: 18-30°C

* Only concerns 230V-50Hz models (R600a gas).

** Measured with an external temperature of 25°C - 230V-50Hz (R600a gas).

115V-60Hz (R134a gas) : 347 Kwh/an

www.eurocave.com

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TÊTE À TÊTE



Precise temperature setting
for serving white and red wine

2 opened bottles can be **stored**
for 10 days and their flavours will remain intact

Unrivalled **design**
thanks to elegant lines

EUROCAVE



SEE THE FILM



PRECISION

A multi-temperature cabinet which allows the temperature to be staggered from 6°C at the bottom (for white and rosé wine) to 22°C at the top (for red wine).

Temperature set at the top or bottom of the cabinet: a difference of 10°C is then automatically established between the upper and lower part of the cabinet.

A user-friendly tactile screen which allows you to precisely set the temperature of the cabinet, extract oxygen from the bottles and activate the cabinet's lighting function.

CONSERVATION

An exclusive EuroCave oxygen extraction system which prevents oxidation of the wine and allows 2 opened bottles to be stored for up to 10 days. The oxygen extraction heads are detachable for easy handling.



Your bottles are supported and protected by the “Main du Sommelier” supports.

Condensation is managed thanks to the embossed aluminium internal walls. Excess condensate flows to the bottom of the cabinet into a built-in drip pan.



DESIGN

Warm amber lighting displays your bottles.

A Full Glass door with clean, simple lines and a glass top for an elegant finish.

An original storage system: 10 bottles stored flat + 2 bottles standing.

The upper holder can be adjusted in height to accommodate all types of bottles.

