

# 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 ambiance 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](http://www.eurocave.com)

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Groupe EuroCave - 24 rue Francis de Pressensé  
69628 Villeurbanne cedex - RCS Lyon B320316995

## 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.

