

CHAMBRAIR climate controlled wine cabinet | PROFESSIONAL



CHAMBRAIR – Aus Liebe zum Wein

Why do fine wines taste incomparably good in a chateau? Is it up to the wine, the ambience, the atmosphere?

The whole secret: It is up to the storage and the care of the wines in a natural wine cellar.

CHAMBRAIR's competitive superiority is the creation of ideal climate conditions for wine storage with technology that can be used anywhere. The CHAMBRAIR climate controlled wine cabinet is at the heart of the unsurpassed presentation and perfect care of wines.

You will find CHAMBRAIR everywhere where there is a discriminating appreciation for wine: Fine restaurants, executive boardrooms, luxury cruise liners, private homes, embassies, and at food service training institutions.

When a CHAMBRAIR climate controlled wine cabinet is displayed in a restaurant guests immediately recognise that the proper care of wine is of the utmost importance.

Individually adjustable climate zones ensure that one can store and of course enjoy any white or red wine, champagne, or light and dark digestives at their optimal temperature.

10 reasons for a CHAMBRAIR

1. **CHAMBRAIR Temperature Management®** guarantees constant temperature throughout the day
2. **CHAMBRAIR AirControl®** with 2 charcoal filters prevents black mould on bottle labels
3. **CHAMBRAIR HygroControl®** maintains the appropriate humidity level for wine, cheese or cigars
4. **CHAMBRAIR MicroTronic®** provides heating or cooling depending on the ambient temperature
5. **CHAMBRAIR CoolWhispers®** guarantees a quiet-as-a-whisper operation
6. **CHAMBRAIR VibraStop®** Compressors mounted upon vibration-absorbers prevent the transference of vibrations to the wine.
7. **CHAMBRAIR UVControl®** prevents the damaging influence of sunlight on wine
8. **CHAMBRAIR Know-how** over 25 years of experience in top-level gastronomy
9. **CHAMBRAIR Design configurator** enables the free design of the exterior of your climate controlled wine cabinet
10. **CHAMBRAIR multi-functionality** not only ideal for wine storage, but also for cigars

CHAMBRAIR PROFESSIONAL – The new generation of climate controlled wine cabinets

A stock of exquisite wines can be stored under ideal conditions with the CHAMBRAIR climate controlled wine storage cabinet. State-of-the-art digital technology provides a muted and constant climate for storage and maturation.

Corks are prevented from drying out by sustaining humidity levels that are suitable for wine together with a light draught-free circulation of air. An exceptional feature of the new PROFESSIONAL generation: Our cabinets are ENERGY EFFICIENCY CLASS A, which means they consume less electricity resulting in higher cost savings. Moreover, the refrigerant R 600a, which does not affect the environment, is used in lieu of any CFCs.

The high quality levels of technology and design remain unaltered:

- Robust stainless steel cabinet
- Front door with UV protection glass
- Door with security lock
- Interior illumination: Choice of constant lighting or door switch illumination
- Custom-fit metal wine grids



- Individual models for cheese and cigars

Tailored sizes

Even a small stock of fine wines is perfect for the CHAMBRAIR PROFESSIONAL 100: It provides room for 58 bottles and is extremely compact taking up less than one-half of a metre of floor space.

CHAMBRAIR PROFESSIONAL 100



Fetching with high capacity: The PROFESSIONAL 100 as a block set of 4.



The CHAMBRAIR PROFESSIONAL 200 with its high capacity does justice to even the most professional standards: Storage of up to 156 bottles.

CHAMBRAIR PROFESSIONAL 200



We do not love only wine!

An appealing selection of cheese is of great importance especially for elegant restaurants.

The **CHAMBRAIR climate controlled cheese cabinet** ensures a constant storage temperature of 8 °C so that the quality of delicate cheese varieties can be properly maintained and the ripening process slowed. Its microtronic with digital temperature display enables changing between a 5 – 8 °C storage temperature to 16 °C serving temperature. An electronic hygostat ensures a 90 % humidity level and so prevents your cheese from drying out.

Wine and Cheese – The only thing missing now is a good cigar!

The **CHAMBRAIR climate controlled cigar cabinet** provides perfect conditions for unlimited enjoyment of high-quality cigars even after lengthy storage. Due to the constant regulated temperature and the electronically controlled ideal humidity, all cigars age perfectly to reach their full aroma. The CHAMBRAIR climate controlled cigar cabinet is available in two sizes.



Technical specifications

	Dimensions in mm <small>(closed/open door) WxDxH</small>	Interior	General characteristics
Professional 100 climate controlled wine cabinet	600/640 x 615/1,170 x 890	4 metal wine grids	Temperature range: 5 - 20 °C Cooling agent: R 600 a
Professional 100 climate controlled cheese cabinet	600/640 x 615/1,170 x 890	2 cheese baskets incl. 2 corian plates	Weight Professional 100: 55 kg Weight Professional 200: 86 kg
Professional 100 climate controlled cigar cabinet	600/640 x 615/1,170 x 890	4 metal cigar grids	Security lock: yes Interior lighting: 8 W, T5
Professional 200 climate controlled wine cabinet	600/640 x 740/1,295 x 1,650	8 metal wine grids	Temperature alarm: yes Door opening alarm: yes
Professional 200 climate controlled cigar cabinet	600/640 x 740/1,295 x 1,650	4 metal cigar grids	Outside appearance: brushed stainless steel 1.4301(K 240)

