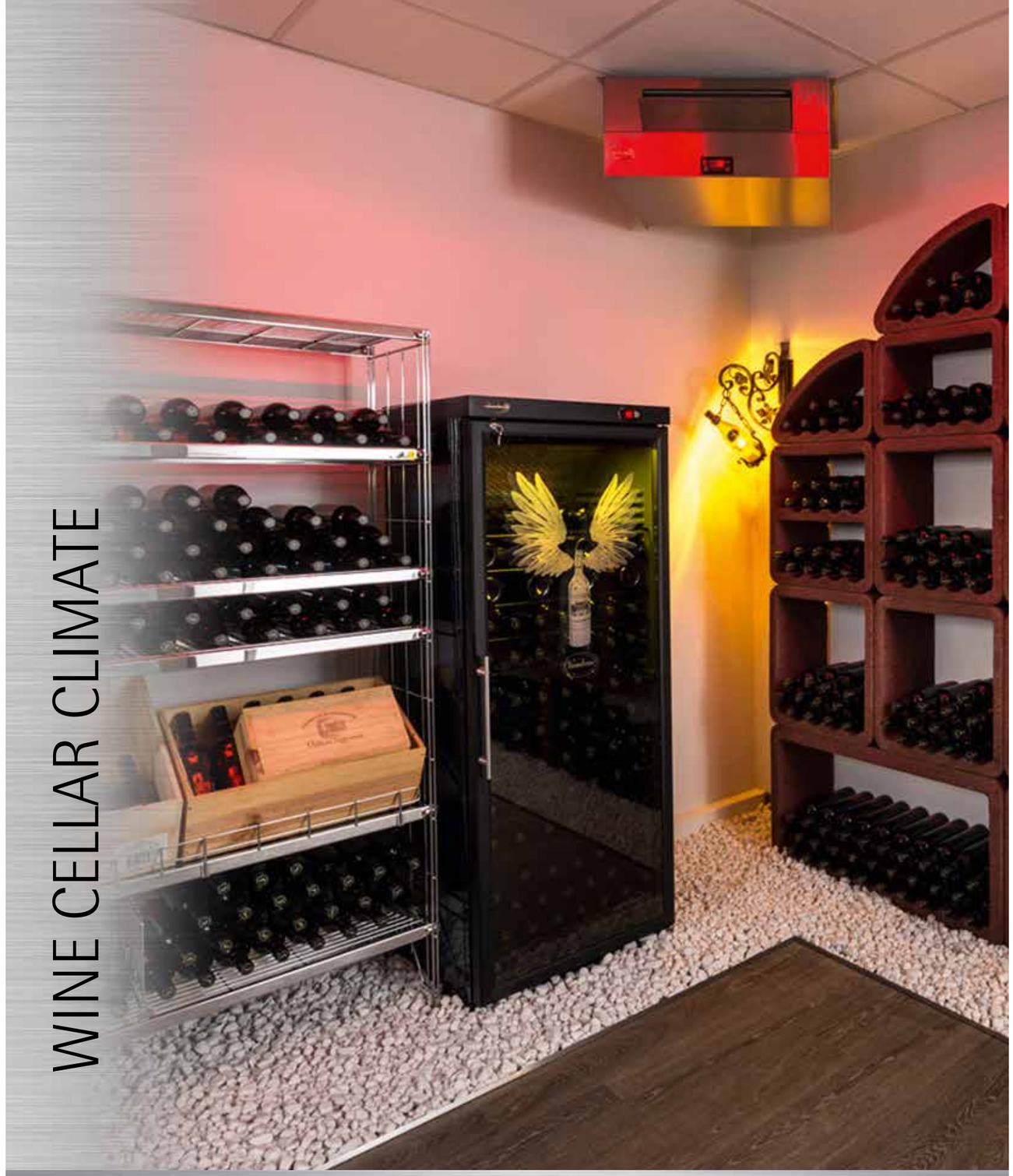
WINE CELLAR CLIMATE



Chambrair
Aus Liebe zum Wein

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.
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.

The CHAMBRAIR wine cellar climate: Storing wines like viniculturists, because "cold" is simply not enough!

- A natural wine cellar vault has a constant temperature regardless of climate and season. CHAMBRAIR achieves this using a microprocessor controlled regulation system and continuous defrosting intervals.
- A natural wine cellar vault is encapsulated by natural soil and earth, which given the naturally occurring humidity inhibits cork desiccation. Proper humidity in a CHAMBRAIR climate controlled wine cabinet is accomplished through the use of hygrostatically controlled ventilators.
- A natural wine cellar vault has wall openings, which keep air fresh and prevent mould and mildew from forming. CHAMBRAIR uses a UV germicidal lamp.

Mildewed wine labels on precious bottles are a thing of the past!

How does CHAMBRAIR produce the natural wine cellar climate?

The CHAMBRAIR wine cellar climate is based on three elementary components:

(1) The **climate block** provides a constant wine-friendly level of humidity using integrated hygrostats. Likewise the integrated germicidal lamp purifies the air and inhibits mould and germ build-up.
Mildewed wine labels on precious bottles are a thing of the past!
The temperature sensors **continually** monitor temperature consistency unlike the systems of other suppliers. With CHAMBRAIR wine cellar climate controlled environments there are no more temperature spikes because of defrosting delays carried-out every 6 hours.

(2) The **climate equipment** assembly dispenses heat generated in the wine cellar. It is always installed outside of the wine cellar and models are offered according to the particular endemic conditions.

(3) The third component is the **electronic module** which is installed close to the climate unit.
Switch relays and all other electrical components are located in the electronic module. The main circuit breaker and function and fault indicator lights are all located on the door front.
Size: 500 x 500 x 165 mm.

The reassurance of experience

The interplay between components, the boundless functionality, and the adaptability to individual spatial conditions, in short: The care and storage of wines is guaranteed for decades to come. Industrial and private CHAMBRAIR customers have experienced this for over 25 years. It is truly a shame that you cannot ask the 68 Mouton Rothschild how comfortable it feels after spending decades in the CHAMBRAIR climate controlled wine cellar.

Technical specifications

Type	Room size	Supply voltage	Power consumption	Dimensions climate block WxDxH	Dimensions climate aggregat without / with noise protection
CWK 1300	≤ 4 m^2 / 10 m^3	230 V	1.3 kW	740 x 700 x 310 mm	451 x 333 x 296 mm 930 x 575 x 845 mm
CWK 1500	≤ 6 m^2 / 15 m^3	230 V	1.6 kW	740 x 700 x 310 mm	473 x 333 x 296 mm 930 x 575 x 845 mm
CWK 1900	≤ 8 m^2 / 20 m^3	230 V	1.8 kW	740 x 700 x 310 mm	513 x 333 x 296 mm 930 x 575 x 845 mm
CWK 2400	≤ 12 m^2 / 30 m^3	230 V	2.0 kW	1,150 x 920 x 350 mm	610 x 442 x 350 mm 930 x 575 x 845 mm
CWK 3000	≤ 16 m^2 / 40 m^3	230 V	2.2 kW	1,150 x 920 x 350 mm	610 x 442 x 350 mm 930 x 575 x 845 mm
CWK 3700	≤ 20 m^2 / 50 m^3	230 V	2.5 kW	1,150 x 920 x 350 mm	610 x 442 x 350 mm 1,145 x 575 x 845 mm
CWK 4400	≤ 24 m^2 / 60 m^3	400 V	2.8 kW	1,850 x 920 x 350 mm	630 x 510 x 450 mm 1,145 x 575 x 1,470 mm
CWK 5200	≤ 28 m^2 / 70 m^3	400 V	3.4 kW	1,850 x 920 x 350 mm	630 x 510 x 450 mm 1,145 x 575 x 1,470 mm
CWK 6200	≤ 40 m^2 / 80 m^3	400 V	4.0 kW	1,850 x 920 x 350 mm	735 x 680 x 533 mm 1,145 x 575 x 1,470 mm
CWK 7400	≤ 48 m^2 / 90 m^3	400 V	4.7 kW	2,550 x 920 x 350 mm	735 x 680 x 533 mm 1,145 x 575 x 1,470 mm
CWK 8500	≤ 55 m^2 / 100 m^3	400 V	5.5 kW	2,550 x 920 x 350 mm	735 x 680 x 533 mm 1,145 x 575 x 1,470 mm

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