



CELLARING SOLUTIONS

11650 West 75th Street
Shawnee Mission, Kansas 66214
913.562.5608
www.cellaringsolutions.com

Capacities up
to 233 bottles

Pair units for
increased
capacity

Single, triple,
or multiple
temperature
zones

Three sizes to
choose from



Transtherm Refrigeration

Transtherm® is the leading wine cabinet manufacturer in Europe and is trusted throughout the world to provide perfect conditions for aging quality wines. The technology used by Transtherm puts forward the know-how of professionals to bring together the five criteria required for optimal wine preservation: reinforced insulation, automatic temperature control, adapted humidity, natural ventilation and an absence of vibration.

REINFORCED INSULATION: The walls of our cabinets are made of three successive thermal barriers. The internal walls are made of strong and odorless insulating shock resistant polystyrene, which absorbs any vibrations from the compressor. The robust and aesthetically decorative exterior walls are reinforced at the corners by insulating sections. The 4.5cm thick high density expanded foam which is injected, ensures optimal insulation.

Transtherm cabinets thus have a rigidity adapted to wine bottle storage and thermal stability worthy of the best natural cellars.

AUTOMATIC TEMPERATURE

CONTROL: When the ambient temperature rises above the ideal wine conservation temperature, a cold circuit, driven by a very slow cycle compressor mounted on silent-blocks, come into action. The cold circuit coil, made of aluminum, is within the aluminum back wall of

the cabinet, for a better temperature distribution. In the case of a drop of temperature, an electrical resistance, which is also within the back wall, will come into action and automatically increase the temperature.

ADAPTED HUMIDITY: Bottle corks need specific hygrometric conditions in order not to dry out. The thermal pump (a Transtherm exclusivity) allows hot humid air to be obtained automatically. Natural condensation on the back wall records a hygrometric value between 55% - 80%.

NATURAL VENTILATION: In order to avoid the mould phenomenon, which would generate bad odor and risk deteriorating the corks, the Transtherm cabinets have natural permanent ventilation, based on the same principal as a thermal pump.

ABSENCE OF VIBRATIONS: Choosing slow and balanced compressors, as well as disassociating them from the cabinet's body, allows the elimination of all residual vibrations.

The technical specifications used endow Transtherm wine cabinets with perfect wine preservation conditions, following the example of natural cellars. Your wine will improve for your optimum pleasure.

Three sizes



32" - 80 bottles

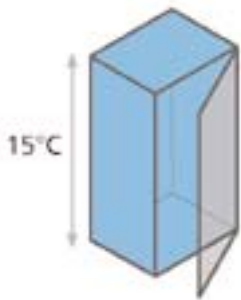


58" - 180 bottles



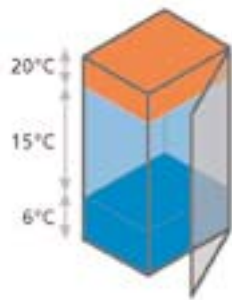
71" - 233 bottles

Three Temperature Zone Options



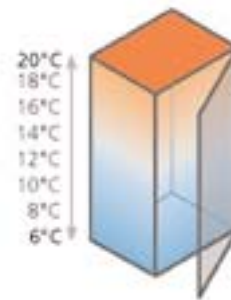
59 degrees
fahrenheit
constant

Suitable for ageing - designed for conserving and maturing a large number of bottles. Recreates the exact temperature and hygrometry conditions found in the best natural cellars



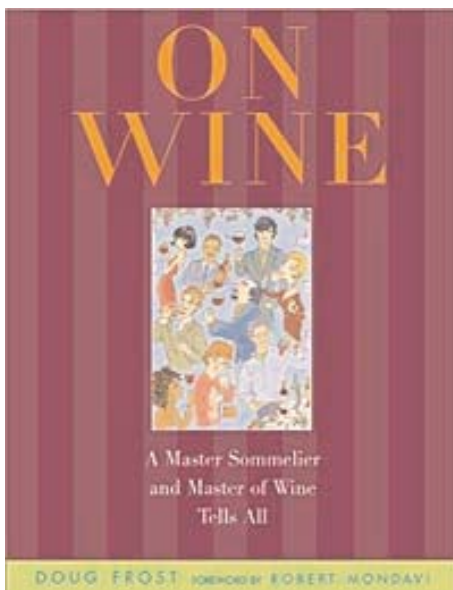
41, 59, 68
degree
fahrenheit
zones

The center part of this cabinet is set at an ideal temperature for wine ageing. Separate compartments are for chilling (bottom compartment) and bringing wine to room temperature (top compartment).



41 - 68
degree
fahrenheit
zones

These cabinets allow restaurants or passionate wine-lovers to retain their best bottles at their ideal service temperature. The secret - graded temperature from to 20°C.



Ask about our sommelier cellar consulting by Doug Frost, one of only 3 to hold Master Sommelier and Master of Wine titles.



Also ask about our wine rack and cellar storage solutions!