

Cellar Conditioners

How to best choose your cellar conditioner



The result of 30 years of expertise in storing wine, EuroCave's Inoa cellar conditioners allow you to transform any type of room into a real wine cellar.

Did you know?

Is it worthwhile installing a conditioner in a "real" cellar?

Yes • Whilst they may appear ideal for wine storage, not all cellars meet the 6 criteria for conserving wine. The Inoa conditioner overcomes these shortcomings.

1 Ideally controlled temperatures

Extreme temperatures and fluctuations in temperature adversely affect wine storage. A high performance temperature regulation system is therefore essential.

2 levels of technology

1• a regulation system placed on the appliance

This is not the most effective type of regulation system. If the sensor and control panel are placed on the appliance they cannot accurately measure and display the room temperature.

2• EuroCave – a unique regulation system with remote control



By placing the wireless* remote control as close as possible to your bottles, you can see and adjust the temperature of your cellar with the most accurate measurement possible.

Owing to their unique design, Inoa conditioners ensure a uniform temperature (between 9° and 15°C) whatever the temperature is outside the room. Fitted with a heating function as standard (650W), in addition to conditioning, Inoa conditioners automatically adapt their temperature if the room temperature differs by half a degree to the programmed temperature.

*Wired sensor available as an optional extra for placing the remote control outside the room.

2 Humidity is preserved

Because humidity conditions are optimised, bottle corks retain their sealing properties. Standard conditioners have a natural tendency to dry out the air. It is therefore essential to maintain a level of humidity above 50%.

2 levels of technology

1• Systems which dehumidify the air

These systems operate with an evaporation temperature lower than 0°C. As a result, the appliance has a tendency to dehumidify the room to be conditioned. In order to maintain a suitable level of humidity, humidifiers are often sold as an optional extra. This is not an ideal solution.

2• EuroCave – the natural level of humidity is preserved

The unique patented technology is based on an evaporation temperature above 0°C and automatic adjustment of fan speeds. The relative level of humidity is thus above 50% and drying out of the cellar air is kept to a minimum. The level of humidity is ideal...and requires no intervention from you.

3 Conditioners ideal for any environment

The conditioners are designed to transform any room into a wine cellar. They have to be hard-wearing, attractive and easy to install so that they fit in with all environments..

2 levels of quality

1• Single installation systems

With little importance placed on aesthetics, these single-piece systems are fitted to the wall, spoiling the appearance of your room. No modularity is possible. Furthermore, their housing is not of a very high quality.

2• EuroCave – a conditioner that respects the appearance of your cellar

Designed to respect the appearance of your cellar, Inoa conditioners are fitted with a very discreet front panel in galvanised steel – to be placed inside or outside your cellar, according to your preference. Furthermore, the conditioner's housing is designed to ensure excellent resistance to corrosion. In order to respect the appearance of your cellar, Inoa conditioners offer an incomparable choice of installation options.



Unique!

Patented technology at the service of your wine, with the EuroCave label!

3 exclusive advantages which set this conditioner apart:

• The quietest conditioner on the market

Its system, which automatically adjusts speeds to ambient temperature conditions, combined with the use of particularly quiet fans, allows the conditioner to function very discreetly.

The conditioner's housing is completely sound-proof (20 mm polyethylene foam) and the compressor and fans are fitted with silent blocks which absorb any residual vibration.

> The unique design of EuroCave conditioners guarantees a very low noise level. You will benefit from an acoustic pressure which is 8 dBA lower than standard conditioners on the market.

• Energy-saving technology

Unlike standard conditioners, which operate continuously whatever the outside temperature is, EuroCave conditioners do not activate the compressor very often (because of the automatic speed adjustment system) and are therefore energy efficient.

The insulation between the condenser and the evaporator minimises any exchange between the cold and hot sections

of the appliance, which results in optimal performance.

> EuroCave conditioners allow you to store your wine without wasting energy.

• The only conditioner to respect the aesthetics of its environment

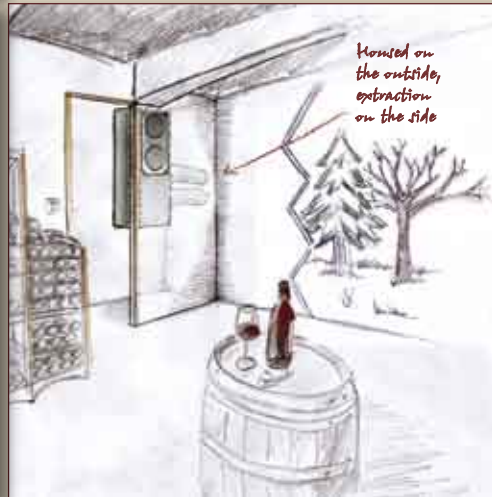
Designed to respect the appearance of your cellar, Inoa conditioners are built to last (excellent resistance to corrosion) whilst at the same time respecting the aesthetics of their surroundings. Their modular design allows them to adapt to any constraints of space.

Inoa conditioners are the only conditioners that respect the aesthetics of their environment, whilst ensuring optimal performance and impressive energy savings!

Inoa cellar conditioners – exclusive advantages



Examples of the different methods of installation that are possible for the Inoa conditioner for the same cellar layout:



A modular design to adapt to your constraints of space

Single-piece: an easy to fit product

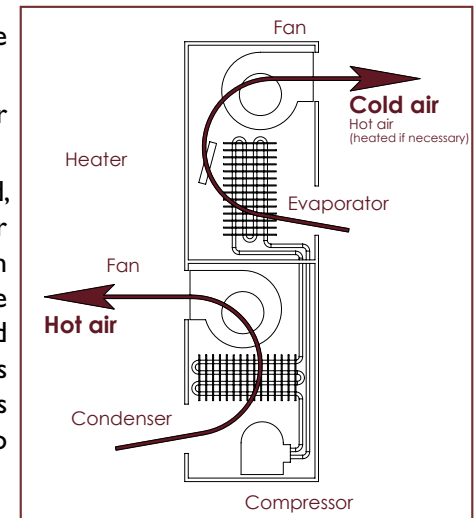
EuroCave conditioners are cast in one piece: they include the evaporator and the condenser in the same unit. In this way, they do not need to be charged with gas or soldered. A wall socket is all you need! To make fitting easier, Inoa conditioners come supplied with a metallic mounting frame, which simplifies the process of drilling air entry and exit holes. They are also equipped with extendable ducting to be cut to length in order to install the conditioner whatever the thickness of the wall.

Easy operation

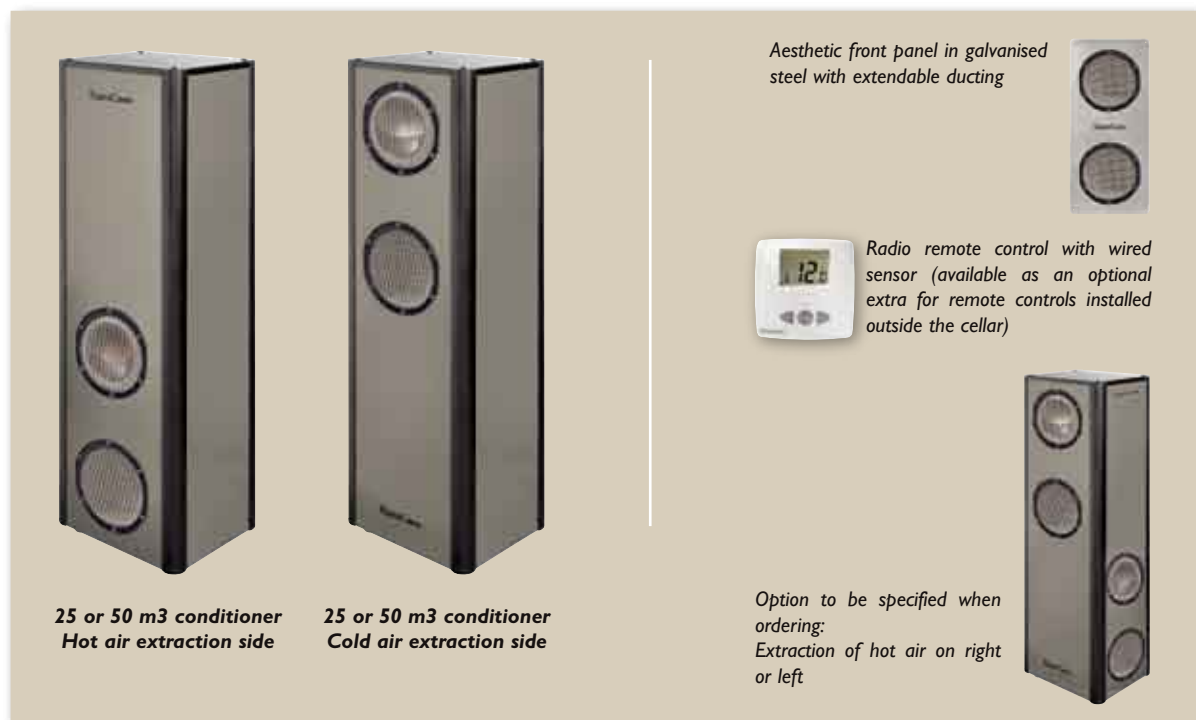
Similar to wine cabinets, the EuroCave conditioner is fitted with a refrigerating unit:

- an evaporator forces cold air inside the room,
- a condenser expels the hot air outside.

Given the volume to be conditioned, the evaporator and condenser are fan-driven. The evaporator fan operates continuously to ensure that the air is constantly mixed and that temperatures are as uniform as possible, in accordance with speeds automatically adjusted according to requirements.



2 models: the solution to your needs



Technical Specifications

Ref.	Dimensions in mm	Power supply	Example volume m ³	Cooling capacity W	Weight Kg	Electrical power W	Heating resistance W	Refrigerant	External Temps.
25 m ³	H1250 x W385 x D322	230 V /50 Hz	Up to 25 m ³ *	600 W**	43 Kg	550 W**	650 W	R134a (without CFCs)	-5°C to 35°C
50 m ³	H1250 x W385 x D322	230 V /50 Hz	Up to 50 m ³ *	1200 W**	46 Kg	800 W**	650 W	R134a (without CFCs)	-5°C to 35°C

* In a very well insulated room - **for an internal temperature of 12° C and an external temperature of 32° C

Insulation is required to ensure optimum performance.

EuroCave cellar conditioners have been designed to store your wine in ideal temperature conditions, whilst at the same time guaranteeing minimal electricity consumption. As traditional building materials are very poor insulators, it is essential, in the majority of cases, to insulate the room to be conditioned. In this way, the energy used by your appliance will be minimal and the insulation will allow your conditioner to function at its best.

Warning! Failure to insulate increases the power required to condition your room by a factor of 3.

Service+ EuroCave
Contact your distributor for a free thermal assessment of your cellar!



For more information about insulation and installing Inoa conditioners, ask your distributor for the practical guide (containing illustrations of fitting options, thermal resistance calculation formula...)