

380L WINE CABINET HUSWS1285MBZY



SPECIFICATIONS

MODEL

Dimensions Nett Capacity Temperature Range Cooling Zones Shelves Refrigerant Humidity Range Power consumption Input Power dB level

HUSWS128SMBZY

1600mm (H) x 595mm (W) x 675mm (D) 380 litres, 128 Standard Bordeaux Bottles* 5 to 18°C 1 8 R600a 50% - 80% (IEC international standards) 0.57 kwh/24hrs 0.7 A 46

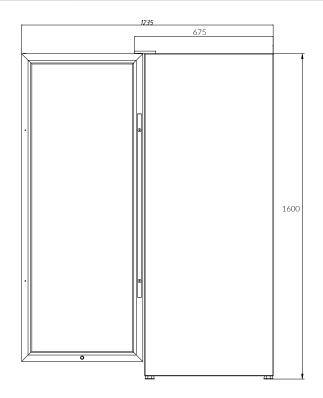
FEATURES

Matte Black Frame Digital Temperature Display Anti-Vibration Compressor Feet Beechwood Shelving Locks as Standard LED Internal Light 3 Year Warranty

Arisit Pty Limited (Australia) 40-44 Mark Anthony Drive, Dandenong South, VIC 3175 Tel: 1300 762 219 Fax: (03) 9768 0838 E-mail: arisit@arisit.com Arisit Pty Limited (New Zealand) 1A Howe Street, Newton, Auckland 1145 Tel: (09) 306 1020 Fax: (09) 302 0077 E-mail: sales2@aristonappliances.co.nz www.huskybrand.com.au



380L WINE CABINET husws1285mbzy



THE KEYS TO PRESERVING THE NATURAL TASTE OF WINE



TEMPERATURE

Although varying temperatures are used for serving, all wines should be stored between 12°C - 14°C. Storing your wine outside of these temperatures can spoil the natural taste.



HUMIDITY

Storing wine at lower than 50% humidity can lead to the cork drying out and shrinking. This can lead to air entering inside of the wine bottle leading to oxidation and odours.



LIGHTING

High amounts of light, particularly damaging UV rays can effect the natural colour and tannins within your wine. This can lead to damaging hydrogen sulphide compounds developing within the wine.



VIBRATIONS

Slight vibrations can accelerate the natural ageing process of wines and lead to a deterioration in flavour and an overall lack of quality.



AIRFLOW

A lack of airflow within a wine cabinet can lead to poor ventilation, stale air and sometimes mould. Active carbon filters help to eliminate odours that can develop within the wine cabinet.

