

450L WINE CABINET HUSWS168DMBZY



SPECIFICATIONS

MODEL Dimensions

Shelves

Refrigerant

Input Power

dB level

Nett Capacity

Cooling Zones

Humidity Range

Power consumption

Temperature Range

HUSWS168DMBZY

2

1775mm (H) x 595mm (W) x 675mm (D) 450 litres, 84 Bottles* (Upper), 84 Bottles* (Lower) 5 to 12°C (Upper) 12 to 18°C (Lower)

10 R600a 50% - 80% (IEC international standards) 1.095 kwh/24hrs 0.9 A 46

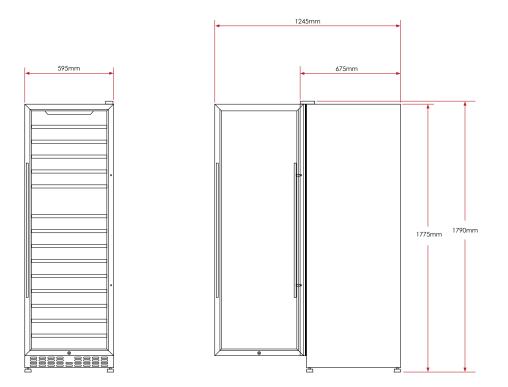
FEATURES

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

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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.

