

154L WINE CABINET

HUSWS54DMBZY





MODEL HUSWS54DMBZY

Dimensions 870mm (H) x 595mm (W) x 595 (D)

Nett Capacity 154 litres, 22 Bottles* (Upper), 22 Bottles* (Lower)

Temperature Range $\,$ 5 to 12°C (Upper) 12 to 18°C (Lower)

Cooling Zones2Shelves4RefrigerantR600a

Humidity Range 50% - 80% (IEC international standards)

Power consumption 0.937 kwh/24hrs

Input Power 0.5 A dB level 45

FEATURES

Matte Black Frame

Digital Temperature Display Anti-Vibration Compressor Feet

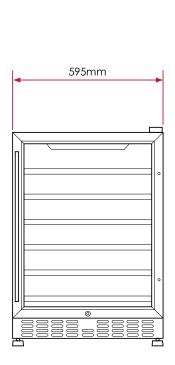
Beechwood Shelving Locks as Standard LED Internal Light 3 Year Warranty

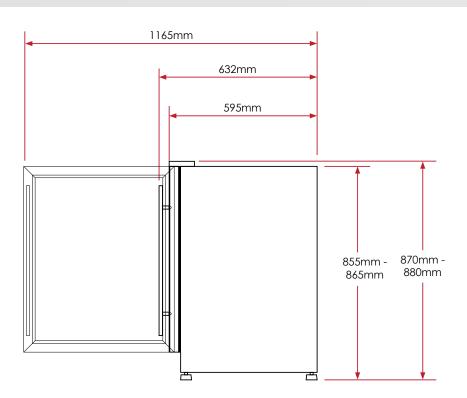




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THE KEYS TO PRESERVING THE NATURAL TASTE OF WINE



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.

