



Key Features

- Stable temperature between 50~65 °F for a properly insulated room in a normal environment
- Maintain humidity of 50~75% RH even when the environment becomes dry or humid
- The evaporator unit is designed for installation in a wine rack or inside a wine room corner
- If placing in a void corner, removable racking will be required to allow for access to unit
- The condensing unit can be placed up to 75 feet away from the wine room, which will allow for extremely quiet operation
- Perfect for storing cigars, chocolate, salami, and fine leather and furs (additional cost and customization required)

Specifications

Cellar Size:	250 cu ft
Btu/h, CFM:	2500 Btu/h, 220 CFM
Decibel Rating:	53 dBA
Dimensions:	Evaporator: 11-3/8"W x 11-3/16"D x 41-1/2"H Condenser: 18"W x 14"D x 12"H
Electrical:	Evaporator: 115V/60Hz/1A Condenser: 115V/60Hz/5A
Weight:	Evaporator: 45 lbs Condenser: 40 lbs
Refrigerant:	R134a
Thermostat:	Advanced Digital Control Display

Wine-Mate 2500SSV Split Rack- Recessed Wine Cooling System

Features

Wine-Mate rack split cooling systems WM-2500~6500SSV are designed and used to provide a cold temperature between 50~65 °F for a properly insulated wine cellar. The wine cellar will maintain humidity range within 50~75% RH. These temperature and humidity ranges like in natural caves are optimized for long term storage of wine. SSV units consist of a condensing unit and an evaporator unit; they are connected by a liquid line and an insulated suction line. SSV condensing units can be located away from the wine cellars 75 ft so that noise and compressor vibration are isolated. SSV evaporator units are designed for installation inside a rack or in a wine room corner, making them an ideal choice for small and medium wine cellars. There are also multiple air inlet and outlet doors for different installations.