WINEMASTER le temps d'être différent

INCREASED POWER

The Wine C50 SX / SRX model belongs to our family of inbuilt solutions. It is installed in an outer partition wall and will turn any properly insulated room into a real wine cellar. What a joy to buy wines young and watch them age!





C50 sx / srx



50 m³

8-18°C

 \langle , \rangle

Air-conditioning up to 50m³

High performance integrated thermostat

Respectful of the environment

Ideal climate conditions for the preservation of your

wine

Quiet



WINEC50 SX / SRX CONVENIENT AND EFFICIENT

- Keeps cellars at a constant temperature of between 8 and 18 °C*
- Humidity control : excess humidity is condensed and evacuated towards the outside
- Rubber shock absorbers are incorporated, creating an anti-vibration system
- Dimensions that make the product able to adapt to different rooms (store room, attic...)
- Controlled power consumption thanks to the reaction turbine on the condenser side
- Reheating feature for the Wine C50 SX et Wine C50 SRX models
- The Wine C50 SRX model is equipped with a heating belt that provides protection in the event of difficult weather conditions (such as winter)
- Easy to install, provided with a wooden frame
- Easy upkeep: just a filter that needs to be changed once a year
- 2 year guarantee











THE ADVANTAGES OF WINE C50 SX/SRX

- Complete standard equipment with which to control and maintain the temperature stability of the cellar
- Wines are protected from excessive light thanks to an integrated night light
- Easy to install with its embeddable wood casing
- Specially designed for very cold areas, the C50 SRX should be embedded into an outside wall



REFERENCE	WINE C50 SX	WINE C50 SRX
Electrical supply	230-240 V - 50Hz	230-240 V - 50Hz
Air conditioning capacity*	Up to 50 m ³	Up to 50 m ³
Overall dimensions	H.530 x W.552 x D.590 mm	H.530 x W.552 x D.590 mm
Weight	45 Kg	45 Kg
Cooling capacity**	1200 W at 15°C	1200 W at 15°C
Electrical power absorbed	550 W	550 W
Sound level (at 1 m and 3 m)	51 dB / 47 dB	51 dB / 47 dB
Cellar airflow rate (cold side)	400 to 500 m³/h	400 to 500 m³/h
Outside airflow rate (hot side)	350 to 550 m³/h	350 to 550 m³/h
Coolant	R1234 yf	R1234 yf
Heat resistance	500 W	500 W
Temperature regulation*	Preset to 12 °C adjustable between 8 and 18 °C*	Preset to 12 °C adjustable between 8 and 18 °C*
Maximum outside temperature**	35°C	35°C
Heating belt	NO	YES

* With right insulation and adapted to the volume of the cellar.

** The power could be reduced in function of outside temperature, its why the device may lose capacity to keep the cellar at 12.90 if the outside temperature gets along to 25.90

12 °C if the outside temperature gets close to 35 °C.

DISCOVER OUR OTHER SPECIAL PRODUCTS : HYGROMASTER[®] & WINEMASTER[®] CELLAR DOOR

HYGROMASTER®

On the wall, on the ground, or on a stable shelf, Hygromaster[®] is very easy to install. You can simply connect it to the water tank that comes with it. This reservoir kit supplies the Hygromaster[®] with



demineralized water. You can regulate the level of humidity to ensure it is appropriate for your wine cellar.

WINEMASTER® CELLAR DOOR

The WineMaster[®] cellar door guarantees the optimal insulation of your wine cellar, a real asset to some of our WineMaster[®] air conditioners. It is very easy to install with only 7 fixing points for mounting the set and two possible opening versions (right or left).



BUILT-IN WINEMASTER®

A STORY OF LOVE AND TERROIR...

It is in the foothills of the Alsatian wineyards, where the wine route starts, that the WineMaster[®] story begins. Our attachment to terroir and our love of wine have always been the source of our thought process and creativity.

Ever since its inception in 1984, the skills and know-how of the men and women of WineMaster[®] have been at the heart of every step in the air conditioner making process.

Quality and detail are what motivate us, and we are proud of our products and their 100 % Alsatian design.

INNOVATION AND EXCELLENCE ARE WINEMASTER'S KEY VALUES."





Z.I. VIEUX-THANN ■ 18 RUE GUY DE PLACE BP 60010 ■ F68801 THANN CEDEX Tél : +33 (0) 389 377 515 ■ E-mail : contact@winemaster.fr

www.winemaster.fr