

Distribution and food display - Wine cellars - ENOLUX Wine cellars

## Model: WI-1C-GRE-26

## **Technical features**

Reference	Dimensions (mm)	Finished	N doors	Туре	Power (W)	Number of bottles	Voltage (V)
3722105	800 x 650 x 2600	Grey	1	Central	1490	74	230/1/50
		C A STATION EDD	<u>در</u>	ENOLUX multiple the other This feat stylish, a ISOLATI ENOLUX glass ma the midd Glass iso quickly a Due to if excellent DUAL TF Two-boo regulater to contro and serv Wine cel Key Feat FORCEI Advance temperat LED LIG A fully lit lighting i consum the wine ELEGAN ENOLUX digital di values ir MAXIMU Full leng display o REMOTI	units since their side wall r. ture enables to create attractive aesthetics that e ION & ENERGY EFFICIE tade with special low emis lile olation is very efficient an avoiding condensations al ts body and glass insula t thermal efficiency and re EMP SYTEM dy models have two differ d by separate digital ther ol the temperature, rangin ring white and red wines a lilar 2 bodies tures that make the differ D -AIR SYSTEM de and efficient ventilated ture uniformly inside the of HTING wine library. This is one in all perimeters recreated ption. Light intensity cou cellar lighting to that of th TT DIGITAL TERMOSTA' X wine cellar thermostats splay panel is easy to rea in white color. JM VISIBILITY th glass walls, even on t creates an outstanding efficient torin, ENOLUX wine cellar void vibrations that could duced to 300 mm.	he maximum exposure wi sion glass of double-layer d recovering the temperati though the door is opened tion features, ENOLUX wi aduce energy consumption ent ambience zones, com mostats. ENOLUX Dual To ng from 5°C to 18°C, indep at the perfect temperature. ence refrigeration system that r cabinet. of the main principles of EI is a warm, stylish setting a ld be controlled by a remi- ne ambient. T have a modern and very e ad from a distance of seve he sides, to improve produ- ect for the displays of bott ars could be delivered with spoil wine. In these mode	n joined one aga dining halls wit y of the room. th its side and b with air chambe continuously. ine displays prov b pletely isolated, emp system enal bendently for sto naintains the cor NOLUX design. L and reduces ene ote control to ad plegant design. T ral meters, featu uct visibility. Its 3 les.
		Packaging dimer	nsions:	ENOLU) evapora the cold Island W Glass ba 2 availab	tor section, for easy deli unit on top of the body to /ine Cellar - with one or tw ackside provides a sleek f ole heights:	ed in two sections, body very. During installation, i attain a hermetic block. vo bodies inish, ideal to separate am	t is enough to pl
		Width: 950,000 MM			m: 77 bottles (1 door), 15 m: 70 bottles (1 door), 14		
,		Heigth: 2.750,000 MM	1	Standare upon rec		and Grey. Other color o	ptions are availa
		Gross weight: 349,000	0 KG	Handle r Door loc	ayered full length glass w nade in stainless steel. k with key. dy models have two differ	ith an intermediate air cha ent ambience zones, com	
							pielely isolaleu,



with remote control.

Efficient ventilated refrigeration system to achieve a uniform temperature inside. Operating temperature ranges from 5°C to 18°C.

Remote condensing unit is available as an option.

Wall Wine Cellar - with one or two bodies

Stainless steel backside in wall-mounted versions.

2 available heights:

2,600 mm: 77 bottles (1 door), 154 bottles (2 doors). 2,300 mm: 70 bottles (1 door), 140 bottles (2 doors).

Standard colors available: Black and Grey. Other color options are available upon request.

Handle made in stainless steel.

Double-layered full length glass with an intermediate air chamber.

Door lock with key.

Two-body models have two different ambience zones, completely isolated, and regulated by separate digital thermostats.

Digital controller for easy operation and reliable performance, featuring clear digital display.

Automatic defrost. Defrost water is collected in a tray

Powerful bright white LED lighting on each corner, with adjustable light intensity with remote control.

Efficient ventilated refrigeration system to achieve a uniform temperature inside.

Operating temperature ranges from 5°C to 18°C.

Remote condensing unit is available as an option.



Spare parts									
	Reference	SAP reference	Description	Recommended Replaced	Price				
	C180700092	12139688	LED SET CONTROLLER	$\checkmark$	0.00 EUR				
	C090100051	12149364	EVAPORATOR DB-P3	$\checkmark$	0.00 EUR				
	C040100050	12139690	ADJUSTABLE INOX LEG 40x+40 mm	~	0.00 EUR				
	C180700089	12130673	EXTERNAL TRANSFORMER (IP67) 150W	<b>~</b>	0.00 EUR				