

Wine-Mate 2500HTD Self-Contained Humidity & Temperature Wine Cooling System

This cooling unit is designed and used to provide a subtle temperature between 50~65 °F for a properly insulated wine cabinet. The refrigerated space will maintain humidity range within 50~75% RH. These temperature and humidity ranges are optimized for long term storage of wine. Temperature is controlled and humidity is adjusted using innovative technology. The unit's optimized air flow makes temperature even through the wine cabinet. The exchangeable supply grille can be used for front, back and down cold air distribution. Multiple options for top and rear hot air exhaust are convenient for installations. Extra insulations are used for both thermal and noise isolation. An unique condensate drain tray is used for humidity adjustment. The unit is self-contained ready for easy installation and use and is perfect for storing cigars, chocolate, salami, and fine leather and furs (additional cost and customization required).



Key Features

- Humidity and temperature digital control
- Oversized evaporator providing subtle cooling of 50~65 °F
- Optimized air flow
- Exchangeable supply grilles
- High efficient tube-axial fans
- Extra insulation for both thermal and noise isolation
- Unique condensate drain tray for humidity control
- Grill size optimized for easy cleaning and safety
- Self-contained ready for use and easy for installation

Specifications

Cabinet Size:	200 cu ft
Btu/h, CFM:	2500, 180
Decibel Rating:	56 dBA for cooling unit, 52 dBA for cabinet
Dimensions:	18"W x 16-1/2"D x 10-1/2"H
Electrical:	115V/60Hz/5A
Exhaust:	Rear (standard) or top
Weight:	60 lbs
Thermostat:	Advanced Digital Control Display