

HUS WC54S ZY

Single Zone Wine Cabinet

Stainless Steel Trim

HUSKY[®]
V I N O P R O



Features & Benefits

Warranty	3 Year Warranty on all Parts & Labour
Capacity	154 Litre Net, 46 Bordeaux Wine Bottles
Temperature Range	5-18°C
Number of Zones	Single Zone Cooling
Trim	Stainless Steel Door Frame, Handle & Kickplate
Active Carbon Filter with Triple Ventilation System	Helps to encourage air flow and improve quality of air, eliminating odours within the unit to help preserve the natural taste of the wine.
Digital Temperature Display	Easy to use control which helps to provide maximum and most simple control over temperature within the unit.
Locks as Standard	Provides added security to the contents of the cabinet. Two keys supplied as standard.
LED Internal Light	UV free dimmed blue LED lighting which allows sufficient visibility within the unit on demand whilst not damaging the quality of wine.
Six Wood Shelves	Six telescopic beech wood shelves which are removable and allow easy access and help reduce vibrations within the cabinet.
UV Coated Glass Door	Helps to provide superior insulation and reduce harmful UV rays which can alter the natural taste of wine.
Anti-Vibration System	Shock resistant shelving and adjustable feet to minimise vibrations.

Distributed by Arisit Pty Ltd

40-44 Mark Anthony Drive, Dandenong South VIC 3175 Phone: 1300 762 219 Fax: 03 9706 6904 Website: www.arisit.com

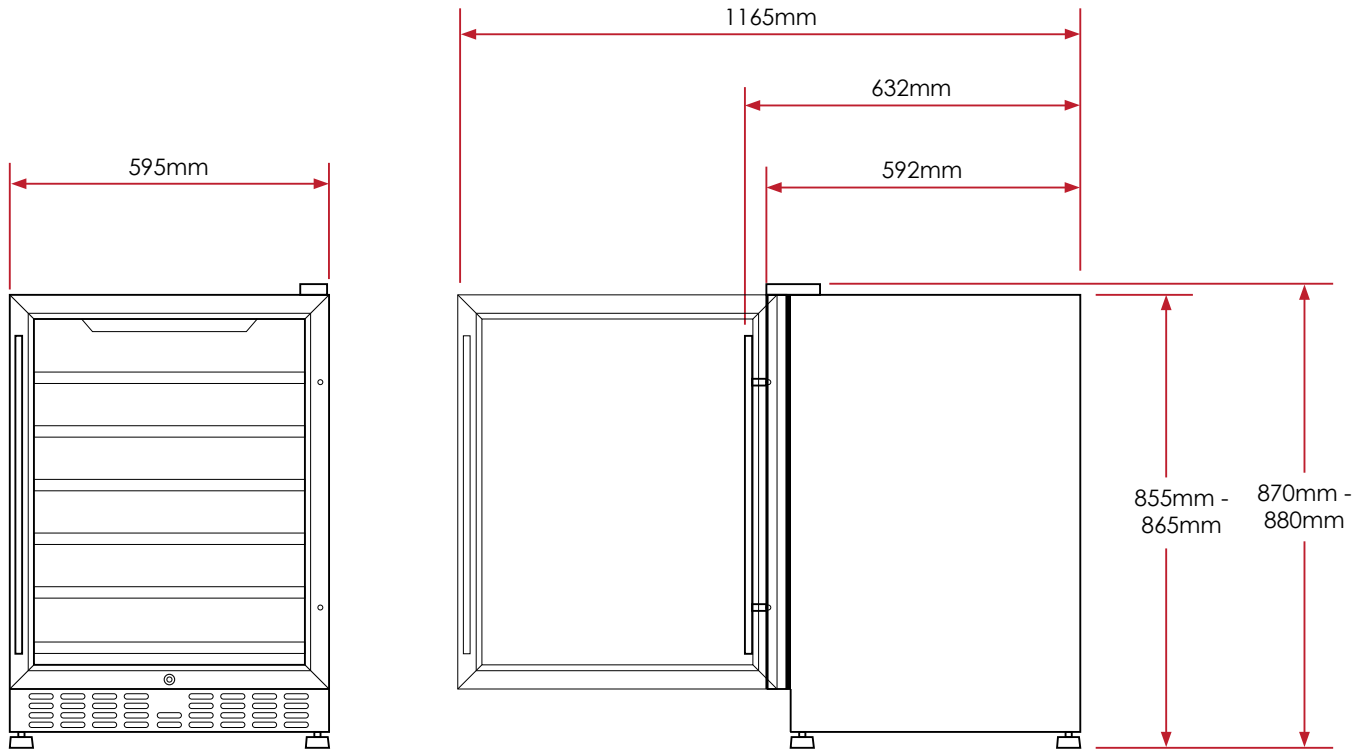
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Model	HUS WC54S ZY
Number of Zones	One
Number of Shelves	Six
Control Panel	Digital Temperature Display & Control
Total Voltage	220-240V/50Hz
Input Power	85W
Energy Consumption	0.821kWh/24h
Lamps Power	1.5W
Refrigerant	R600a/30g
Decibel Rating	39dB
Length of Extension Cord	1650mm
Product Dimensions (Open)	(W) 595mm x (D) 1165mm x (H) 870mm-880mm
Product Dimensions (Closed)	(W) 595mm x (D) 632mm x (H) 870mm-880mm
Cut Out Product Dimensions	(W) >615mm x (D) >642mm x (H) >890mm-900mm

WARNING: Technical specifications and product sizes can be varied by the manufacturer, without notice. Cut outs for appliances should only be physical product measurements. Please allow a minimum of 50mm clearance at the rear of the unit and sufficient room around the sides and top of the unit when built-in or under cabinetry - Check installation guide for more details. The above information is indicative only.

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VINO PRO

PRESERVE THE TASTE

UNDER LOCK & KEY

The natural ageing process of wine varies depending on the environment in which it is stored.

In order to preserve the true flavour of your wine, both red and white wines should be stored between 12-14°C. There should be no vibration in the racks, no excessive UV light and a controlled humidity level. All these things are hard to control in the open air. This is where the Husky Vino Pro Wine Cabinet range comes into play, allowing you to control all these aspects as well as chill them to their ideal serving temperature.

3 YEAR WARRANTY

ON ALL PARTS AND LABOUR*



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.

Recommended Temperatures for Serving Wine

Sparkling Wines	Dry/White Wines	Light Red Wines	Red Wines
5°C - 8°C	8°C - 12 °C	12 °C - 14 °C	14°C - 18°C

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