

**Good wine
deserves respect**

Wine Line



You talk...

Wine is an essential part of the experience we offer our customers. We don't just need a place to store our wines in the **right conditions to preserve their individual complex character** but a cellar where we can keep different wine styles and varietal at the **exact temperature needed to release its maximum flavor** ready to serve all year round.



...we listen

We offer the perfect conditions for your wine whether you need a cabinet for cellaring, storing or serving or a combination of the three. With options for setting single or multi-temperature zones, the new range of sleekly designed **Electrolux Professional Wine Line** has been created with leading industry experts to provide optimum temperature and humidity levels, as well as protection from harmful UV and vibrations for all your wines.



Enhance wine

5 golden rules to keep your wine safe



Optimal flavor

The perfect temperature for every wine



Proud

Showcase your collection



Cherish, honor and protect

Need to cellar or store different wines ready for service in optimal conditions while keeping your running costs low? Versatile, energy-efficient **Electrolux Professional Wine Line** respects every type and variety of wine: from crisp whites to full-bodied reds.



5 essential golden rules keep wine safe and stop waste:

1. Perfect preservation thanks to the stable temperature.
2. Stabilize wine quality with dark storage area.
3. Stabilize wine quality with vibration proof environment.
4. Mold and odor-free.
5. The right humidity: +50% - 80%.



FIRST
in the industry

Zero waste. Correctly storing your wines puts an end to waste



The stable temperature

Cellaring, storing, or serving? There's no risk of wines deteriorating as Electrolux Professional Wine Line maintains constant the chosen set temperature for your wines.





The space you want. How you want it

Cellar or store all your wines or create enticing displays with ready-for-service bottles. It is easy to create the wine cellar you need with our complete range of capacity and shelving options.



R600a

Better for your business and the planet

Save on running costs. Energy efficient Electrolux Professional Wine Line uses natural gas R600a as a refrigerant. Its low GWP (Global Warming Potential) makes it significantly better for the environment than traditional coolants.

Greater protection

Your bottles are in safe hands with audio or visual alarms and security locks as standard.



Lock the flavor in

Perfectly preserve your wines by choosing **Electrolux Professional Wine Line** which replicates the conditions naturally found in the world's best wine cellars.

The **5** golden rules of cellaring

Respect the natural
aging of wine



1. Perfect preservation

Constant **stable temperature** and **optimal humidity levels** ensure your wine is safe from spoilage. Temperature fluctuation is eliminated by the fully-insulated side panels, dual or triple-glazed doors and super efficient interaction between the compressor and thermostat.

Did you know ?

12-14 °C

The perfect temperature
for cellaring all wines





Stabilize wine quality



2. with darkness

Reduced risk of the harmful effects of exposure to light, especially UV rays, such as **premature aging, discoloration and flavor alteration** thanks to:

- ▶ Dark interiors.
- ▶ Tinted, UV-treated glazed doors.
- ▶ Dim LED lights.



3. with vibration proof

Vibration-free Electrolux Professional Wine Line **stops the premature deterioration of wine** caused by even low level vibrations with:

- ▶ Rubber shock absorbers.
- ▶ Vibration-absorbing wood shelving.
- ▶ An externally housed compressor.



4. Mold and odor-free

Intelligent ventilation system, **Optiflow^{GENTLE}**, keeps air flowing throughout the wine cellar and carbon filters* **stop odors.**

*large capacity cabinets only



Why not a fridge?

Odors, vibrations, incorrect humidity & temperature may harm your wine.



5. the right humidity

Optimal +50%-80% humidity levels ensure perfect osmotic transpiration of corks, preventing issues caused by shrinkage or brittling thanks to **Optiflow^{GENTLE}**.

respect

Humidity - friend or foe?



Cork: the unsung hero of every bottle, battling to keep oxygen away from your wine. **Moderate humidity:** the essential weapon in the fight against oxidation. **Electrolux Professional Wine Line:** optimal humidity to protect corks and protect your wine.

Did you know?
Conventional
fridges can
shrink corks and
spoil your wine



+50%-80%
humidity

The perfect humidity level guaranteed to keep corks healthy and protect your wine.



-50% humidity

Wine can **oxidize or spoil** as corks can shrink, dry out or become brittle.



+80% humidity

Corks may become **moldy and taint** your wines. Wine labels peel off.

The perfect
pairing
Optiflow^{GENTLE}
and Humidity
Control System

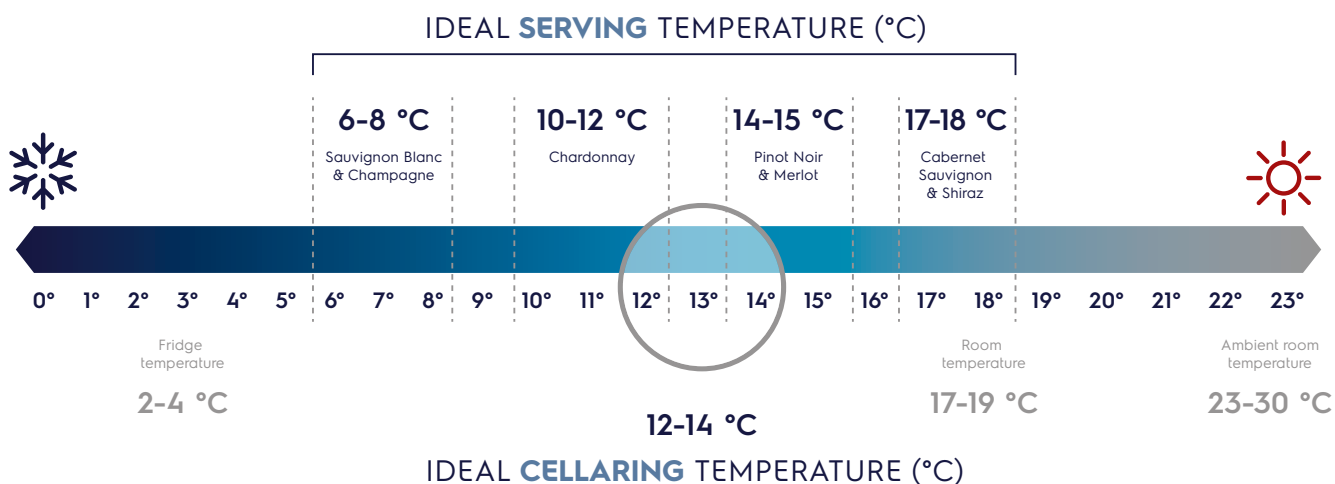
Humidity is kept between 50% and 80% thanks to the Optiflow^{GENTLE}, the intelligent air circulation system, which heats condensed water which is then distributed as humid air into your wine cellar.

Show off your wines with Electrolux Professional Humidity Control System. Optimal humidity levels mean that even when bottles are stored vertically the cork stays moist.



The Goldilocks temperature

Optimum temperature makes all the difference in maintaining and enhancing the flavor of your wines. With single and multi-temperature zone options, **Electrolux Professional Wine Line** ensures your wines are always at their best.





Did you know? Wine starts to 'cook' at temperatures over 25 °C

Too hot?

Over 25 °C wines spoil fast. Tannins become stronger, alcohol becomes more noticeable, and fruitiness is replaced by acidity.

Just right

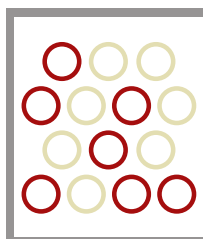
Store all wines at a constant temperature of 12-14 °C. Electrolux Professional Wine Line keeps the temperature stable to stop spoilage caused by temperature fluctuations.

Too cold?

Wine loses its aroma and if it begins to freeze may cause the bottle to crack or the seal to loosen causing oxidation.

Ready to serve? Each wine has its own ideal temperature

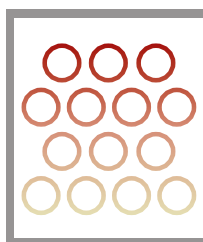
12-14 °C



Single zone

Ideal for cellaring all your wines at the optimum temperature of 12-14 °C or for having a dedicated fridge with wines at their perfect drinking temperature: 6-8 °C for whites or 16-18 °C for reds.

5-22 °C



Multi zone

Electrolux Professional Wine Line versatile Multi-Temp technology is designed for serving different styles/variety at their perfect individual drinking temperatures. For instance, setting the bottom at 8° and the top at 18° (or 7° and 17°) generates a temperature gradient throughout the cabinet allowing you to keep delicate wines at their optimal drinking temperatures".





Your wines. Your space

It's easy to create the perfect **Electrolux Professional Wine Line** to suit your needs. Choose from stylishly free-standing or sleekly built-in, capacities **from 50 bottles to 300**, and different shelving options for cellaring or displaying your finest wines.



Prestigious design provides the perfect backdrop to your most valued labels

Showcase your wines

Don't just store your wines, show them off. Electrolux Professional Wine Line pairs impeccable practicality with design that deserves to be seen.

Maximum capacity, easy access or showcase?

2 shelving options to make the most of your wine.

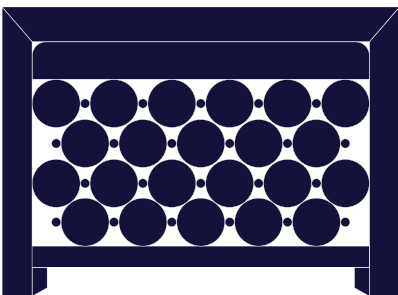
Maximum storage

Putting the bottles laying downs let you make the most of the space available by letting you stack bottles. Perfect for storing and cellaring.

Showcase

The majority of bottles are placed standing upright. **Ideal for serving** your most prized wines though they reduce the overall capacity of your wine cellar and precision

humidity control means that bottles can be stored vertically.



Storage mode



Hospitality mode

Stored with care. Ready to serve with style

Whether your clientele are true wine connoisseurs or seeking the perfect accompaniment to their dining experience, beautifully designed Electrolux Professional Wine Line ensures every bottle is ready to satisfy their expectations.

**Electrolux Professional
Wine Line: we know wine**



Fine dining restaurants & hotel

Wine ready to be served at just the right temperature and design that is captivating yet practical during busy service make **Electrolux Professional Wine Line** the perfect pairing for your restaurant.



Every wine at the perfect temperature

Red, white, sparkling or dessert? Whatever wine you serve to accompany your food, single- or multi-temperature Electrolux Professional Wine Line uses the latest technology to ensure your bottles are kept at just **the right temperature to preserve their flavor.**



Enticing display

Sleek aesthetic and carefully thought out lighting make Electrolux Professional Wine Line the **attractive way to showcase your wine collection.**



The safest place for your wine

Obeying the essential rules of wine storage (temperature, humidity, darkness, ventilation and vibration-free) and fitted with security locks, there is **no safer place for your wines.**





Wine bar

An appeal to the senses. Wines tantalisingly displayed in wine cellars which blend the very best in flavor-preserving technology with design which increases the visual allure of your collection.



Drink with your eyes

Showcase your collection and show off your labels, Electrolux Professional Wine Line is beautifully designed and lit to captivate the eye.



Unlock the flavor

Release the full aroma and flavor of your wines by serving them at just **the right temperature** with precision controlled Electrolux Professional Wine Line.



Absolute protection for your wine

There's nowhere safer for your wine. Temperature, humidity, UV, airflow and vibration controlled Electrolux Professional Wine Line also features audio or visual alarms and security locks.



Essentia Teamed to serve you. Anytime, anywhere

Essentia is **the heart of superior Customer Care**, a dedicated service that ensures your competitive advantage. Essentia provides you with the support you need and takes care of your processes with a **reliable service network**, a range of tailor-made exclusive services and innovative technology.

You can count on more than **2,200 authorized service partners**, **10,000 service engineers** in more than **149 countries**, and over **170,000 managed spare parts**.

Service network, always available

We stand ready and committed to support you with a **unique service network** that makes **your work-life easier**.

Keep your equipment performing

Undertaking correct maintenance in accordance with **Electrolux Professional Manuals** and recommendations is essential to avoid unexpected issues. **Electrolux Professional Customer Care** offers a number of **tailor made service packages**. For more information contact your preferred **Electrolux Professional Authorized Service Partner**.

You can rely on the quick dispatch of original Accessories & Consumables, rigorously tested by Electrolux Professional experts to ensure **durability and performance of your equipment**, together with **user safety**.



**Watch
the video**
and find out more

Range & accessories



595x573x820
(wxdxh)



595x595x1850
(wxdxh)

Model black finishing	720008	720010
Model S/S	-	720011
Capacity (n° bottle) Hospitality mode Max bottles standing	36	120
Capacity (n° bottle) Storage mode Max bottles lying down	50	198
Net capacity (According to EU Energy Label)	50	197
Zones	1	mono o multi
Temperature Range °C	6-18 °C	5-22 °C
Shelves	4+1	6+1
Purpose	cellaring&servng	cellaring&servng
Shelf material	beech wood	oak wood
Door double/triple glazed and UV treated	.	.*
Energy Efficient R600A gas	.	.
Open door alarm		
Lock	.	.
Led lights	.	.
Reversible Door**	.	720010 only
Adjustable shelf	.	.
Charcoal Filter		.
Led Display panel	.	.
Sub zero alarm		.

* Double glazed

** To be done by an Electrolux Professional Service Partner only



All wine cellar capacities are based on standard 750 mL Bordeaux bottles



Excellence is central to everything we do.
By anticipating our customers' needs, we strive for
Excellence with our people, innovations, solutions and services.
To be the OnE making our customers' work-life easier,
more profitable – and truly sustainable every day.

Follow us on



www.electroluxprofessional.com

Excellence with the environment in mind

- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is RoHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts

