

YOUR WINES FEEL GOOD AT HOME



# la Sommelière

Thanks to experiences, high standard and knowledges acquired from its 5,000 distributors in France and abroad for more than 20 years, La Sommelière is one of the leading wine cellar manufacturers on the market.

#### **DEVELOPMENT**



With widely recognised know-how and expertise, La Sommelière offers exceptional quality and attention to detail to professionnals and consumers alike. Our ranges are constantly improving: better energy performance, a wide choice of capacities and functionalities to meet any type of need, to store different formats of bottles and also to present the bottles in vertical position, a temperature regulation adapted to the ageing and to the service temperature wine ... Our products meet all needs.

#### **INNOVATION**



Technical innovations such as buit-in air vacuum, cellars with up to six temperature zones, design features tailored to every style, excellent energy efficiency, and more. Our innovations are becoming industry standards!

#### **SERVICE**



Leading products with leading services! Our After Sales and Customer Service departments are based in France. Our website, en.lasommeliere .com, offers everyone the help and advice to live and share their passion.

#### La Sommelière...

is a French company that has continued to grow for over 20 years. A major name on the international market, La Sommelière is present in over 60 countries.

It offers industry professionals and consumers a range of wine cellars born from the company's technological innovation and expertise in the field of wine conservation.

#### ... industry-level expertise...

La Sommelière has become one of the French leaders for professional users (wine merchants, restaurants, hotels, etc.) thanks to its product quality, capacity for improvement and the personal care and attention shown to its customers.

#### ... at the service of customers who expect the best.

La Sommelière also supplies products to a growing number of consumers who want to take advantage of the same services offered to professionals. The quality of its after-sales service means that each and every customer can enjoy using their wine cellar with complete peace of mind.

La Sommelière offers essential services for its products offered via a network of specialist distributors in Europe: excellent availability of products and parts, storage, sales, logistics and administration teams.

**LA SOMMELIÈRE,** A FRENCH COMPANY
IN CONSTANT GROWTH, IS PRESENT IN OVER
60 COUNTRIES IN EUROPE AND WORLDWIDE.



A wine cellar offers the satisfaction of owning an object that is perfectly adapted to its function, but also the promise of precious moments brought to you by the fine bottles contained inside. To meet every type of space and every need, La Sommelière has several ranges of wine cellars and wine accessories, plus cellars designed to keep cheese, cigars and chocolate.

With La Sommelière, experience unforgettable moments of tasting pleasure!

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## Prestige

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WINE CELLARS

Ageing and multi-temperature cellars. High-tech solutions to age your wines or make sure they are always ready to serve.

## **Tradition**

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WINE CELLARS

Ageing cellars. To age your wines in optimum conditions, as you'd expect from a traditional cellar.

## Service

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WINE CELLARS

These cellars adjust the temperature so you can serve and enjoy your wines at the ideal temperature.

## Other cellars

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Cigars, cheese or chocolate: a cellar for everything!

## Wine service products

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A range of innovative products to serve wine in the best conditions.

## Accessories

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Make the very most of your cellar by adding various accessories developed by La Sommelière.

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# YOUR WINES FEEL GOOD AT HOME

After being bottled, a wine will continue to evolve. How it changes will depend on a number of factors including the grape varieties used, the method of production and the vintage. It makes sense to protect it, just as natural cellars dug out beneath houses in wine-growing country, have done for centuries.

The product of cutting-edge technology, La Sommelière's wine cellars recreate the ideal storage conditions of a natural cellar to protect your wines but also bring them to the ideal service temperature.

#### 1/ Precise temperatures

The most favourable temperature for ageing wine is between 10 and 16°C. Any temperature lower than 10°C will slow the maturing process and prevent wine from reaching its full potential. However, a temperature greater than 16°C will accelerate the process and can damage a wine. Furthermore, sudden fluctuations in temperature are a serious hazard and can destroy a wine beyond repair.

The wine cellars from La Sommelière offer optimum temperature control, to the nearest degree, to create an environment in which your fine wines can mature to their full potential.

#### 2/ Controlled humidity

The ideal humidity level for a wine cellar is between 50 and 80%. If the atmosphere is too dry (i.e. humidity is below 50%) corks can dry out, letting in air and accelerating oxidation. Conversely, high humidity can cause harmful odours to develop and damage labels.

La Sommelière's wine cellars ensure the perfect level of humidity required. Once moistened, lava stones are used to regularly release just the right amount of humidity in your wine cellar. Also, built-in humidity sensors allow you to easily monitor and control humidity levels. Digital thermometers/hygrometers are also available as accessories

#### 3/ No vibration

Repeated vibrations, even on a small scale, can disturb a wine as it matures, accelerating the ageing of young wines and loosening the sediment in old wines, causing irreversible damage.

It is important to take any potential sources of vibrations—household appliances, underground trains, etc.—into account in order to neutralise any effects as much as possible.

This is why the wine cellars from La Sommelière are fitted with shock absorbers to mitigate any external and internal vibrations while running silently.

#### 4/ Sheltered from light

Over time, ultraviolet rays can produce an extremely unpleasant rancid taste in wines know as "light-strike".

La Sommelière wine cellars provide effective protection against UV light by way of solid double doors or anti-UV treated glazed doors. The interior light switches off automatically when the door is closed and low-energy LEDs shine a gentle and harmless light on your bottles.

#### 5/ A filtration and aeration system to purify the air inside your wine cellar

When wine is stored in a confined space, it can develop unwanted flavours. Hence the importance of eliminating any harmful odours in its immediate atmosphere.

Using an efficient filtration and aeration system, La Sommelière ensures air inside the cellar is continually refreshed. All of our ageing cellars are fitted with air inlets containing active charcoal filters that neutralise bad odours and prevent mould by refreshing the supply of air via a breather effect.

#### **HEIGHTENED SECURITY!**

Because your wines are precious, in many of its models, La Sommelière has developed cutting-edge features to maximise the security of your bottles.



The **Winter Function** allows you to install your cellar in an unheated room—such as a garage or basement—and maintain it at a controlled temperature, provided the room is between 5 and 38°C.



The **Visual and/or Audible Alarm** is triggered if it detects an abnormal level of humidity or if the temperature of the cellar changes from the programmed temperature, which can happen if the door is not shut properly.



**Safety compressor:** in the event of malfunction, the thermostat automatically cuts off the compressor. The temperature cannot drop below room temperature, protecting your wine from extreme cold.



**The Child Lock** allows you to lock the control panel, so the settings cannot be accidentally altered, helpful if there are children around!



**The "Big Chill" security** option ensures normal operation of the cellar if the outside temperature falls between 5° and 0°C



**Active Charcoal Filter Alarm:** a counter indicates the number of days remaining before you need to change the filter.



Each La Sommelière wine cellar has features and properties tailoring it to specific uses. To find the cellar best suited to your needs, answer three simple questions:

## What do you want to use it for?

Do you want to age your wines, keep wines for serving or both? La Sommelière's ranges includes wine cellars for keeping longageing wines and wines for everyday consumption together (Prestige range) or separately (Tradition and Service range).

## Where do you want to install it?

If you plan to install your wine cellar in a room in your home, you will have to factor in a number of criteria, especially in terms of design. Opt for a glass door and LED lighting to beautifully showcase your bottles, for example. In smaller spaces, like a studio, you will appreciate one of our more silent models. If you install the cellar in an unheated room, choose a model with the "Winter Function".

## How many bottles are you going to store?

It is important to have as precise an estimation as possible when choosing your wine cellar.

If you wish to age your wines, we recommend opting for one of our larger models given that a portion of your bottles will take up space for several years.

To help you make your choice: https://www.lasommeliere.com/gb/choosing-right-wine-cellar



## AGEING AND MULTI-TEMPERATURE WINE CELLARS

Designed for the most demanding wine enthusiasts, the Prestige range offers high-tech features for ageing, "chambreing" (around 16°C) and chilling your wines, either separately or in the same cellar. Our high-capacity models can store up to 325 bottles! The wine cellars of the Prestige range are fully modular and ergonomically designed: the numerous accessories conceived especially for them—shelves, racks, drawers, etc.—will allow you to tailor your cellar to your precise needs.

#### FEATURES OF THE PRESTIGE RANGE

#### Contemporary and high-end design

1

With their clean lines and carefully designed features, wine cellars in the Prestige range have an eye for style! An immaculate finish and solid beech accessories will ensure your bottles are showcased beautifully.

#### More features

2

An extended range of accessories, a visual and audible alarm, active charcoal filters, a lock, etc., no end of features make our cellars some of the best on the market!

#### Precision

3

The electronic thermometers/hygrometers offer a digital display so you can control humidity and temperature levels to the nearest degree. Crucial precision so your wines age in optimum conditions!

#### Energy efficient

1

La Sommelière always endeavours to bring you efficient products, both in terms of performance and energy consumption. In energy classes A and A+, the wine cellars in the Prestige range meet all of the latest environmental standards. LED lighting also ensures low energy consumption.

#### Made in Europe

5

Most wine cellars in the Prestige range are made within the European Union and comply with the highest quality standards.



One of the biggest capacities on the market with low energy consumption





LED lighting to take care of your wines... as well as show them off!

#### **VIP 330V**



#### Ageing and service

- Max. capacity\*: 329 bottles
- Temperature range from 7° to 19° \*\* (3 zones)
- 5 beech shelves
- Colour: dark grey
- H. 193 x W. 70 x D. 71cm.



#### **VIP 280V**



#### Ageing and service

- Max. capacity\*: 273 bottles Temperature range from 7° to 19° \*\* (3 zones)
- 4 beech shelves
- · Colour: dark grey
- H. 165 x W. 70 x D. 71 cm.









#### \*\* Three different temperature zones possible:

The temperature can be set between 17 and 19°C in the top section of the wine cellar. The temperature then drops naturally further down inside the wine cellar, providing two additional temperature zones, ranging from 13 to 15°C in the middle section and 7 to 9°C in the bottom section.

20 years of know-how bringing the best technology on the market and optimal ergonomic design for the storage of your bottles.



A+



#### The key features of the VIP280 and VIP330 cellars:

- Extremely large capacity (273 or 329 bottles)
- Very low energy consumption
- Electronic thermostat and digital temperature display (LED screen)
- Humidity between 50 and 80%
- Anti vibration system
- Active charcoal filters
- Solid door or glazed anti-UV door
- One or more temperature zones
- LED lighting
- Visual and audible alarm signalling a rise in temperature
- Multi-format beech shelves
- Wide selection of optionnal accessories (see p. 16-17)

**VIP 330P** 



- Max. capacity\*: 329 bottles
- $\bullet$  Temperature range from 5 to 20°C
- 5 beech shelves
- Colour: burgundy door and black body
- H. 196 x W. 70 x D. 71 cm.









## VIP WINE CELLARS: MODULAR AND HIGH CAPACITY

#### **Custom layout for added comfort!**

Arrange the content of your wine cellar exactly how you want! The solid beech accessories—drawers, display shelves, bottle racks, etc.— have been designed to make it easier to arrange and access your bottles. The wine cellar for the true aficionado!

#### **DISPLAY SHELVES**

Elegantly display your finest wines on this multi-format shelf and keep storage space at the back, above and below the shelf holding your bottles.

Dim: W. 590 x D. 400 x H. 180 mm. - Ref: CLAVIP08

#### **SLIDING RAILS**

Make your shelves slide in and out with these rails that make it easier to get to your bottles.

Ref: RAILV3

#### **MAGNUM BOTTLE DRAWER**

This attractive drawer with label holders has been specially designed to store your fine wines in magnum size bottles away from light.

Dim: W. 590 x D. 540 x H. 190 mm - Ref: MODUL20

#### **LABELS**

Keep note of important information about your wines
on these labels designed
to fit in the label holders attached
to the drawers.

Ref: RET3

#### **FINE WINE DRAWER**

This drawer fitted with label holders protects your wines from light and brings a touch of luxury to your cellar. Dim: W. 590  $\times$  D. 540  $\times$  H. 150 mm - Ref: MODUL16

#### SIX-BOTTLE RACK

This rack with individual compartments is the safest way to store open bottles. Preferably installed on a sliding shelf. Dim: W. 375  $\times$  D. 255  $\times$  H. 177 mm - Ref: CASIER6

#### PERFORATED METAL TRAY

Ideal for multi-temperature cellars, this tray holds standing bottles and ensures air circulates properly. Place on a sliding tray for easier access. Dim: W. 420 x D. 390 mm - Ref: SBV52

#### **CHAMPAGNE AND FINE WINE BOX**



Find all our accessories for your wine cellar on pages 48 to 51 or visit en.lasommeliere.com

18°C

15°C 12°C

10°C

8°C

5°C

MULTI-TEMPERATURE wine cellars - In these mixed-use cellars, you can age and keep your wines at service temperature at the same time. Set the minimum temperature at the bottom of the cellar and the maximum temperature at the top. The gap between these two temperatures is automatically divided to create up to six different temperature zones. If you want to set your cellar to just one temperature, select the same minimum and maximum temperatures.





#### **VIP 180**

#### Ageing and service

- Max. capacity\*: 195 bottles
- Up to six temperature zones
- Temperature range from 5 to 22°
- 6 oak shelves
- · 1 active charcoal filter
- · 4 digital thermometers
- Colour: greyH. 185 x W. 59,5 x D. 59,5 cm.



#### **VIP 195 G**

#### Ageing and service

- Max. capacity\*: 195 bottles
- Up to six temperature zones
- $\bullet$  Temperature range from 5 to 22°
- 4 oak shelves +1 sliding shelf +1 display shelf
- 1 active charcoal filter
- 1 thermometer/hygrometer
- + 3 digital thermometers
- Colour: grey
- H. 185 x W. 59,5 x D. 59,5 cm.









#### Key features of the VIP 195:

- glazed door lends an eye-catching aspect to your wine cellar.
- Two rows of LEDs, built in to the top of
- Fully equipped
- 1 thermometer/hygrometer
- Mixed cold distributes the cold air

- Glazed reversible door with anti-UV
- "Big Chill" security: ensures normal

#### **VIP 195 N**

#### Ageing and service

- Max. capacity\*: 195 bottles
- Up to six temperature zones
- Temperature range from 5 to 22°
- 4 oak shelves + 1 sliding shelf + 1 display shelf
- · 1 active charcoal filter
- 1 thermometer/hygrometer + 3 digital thermometers
- · Colour: black
- H. 185 x W. 59,5 x D. 59,5 cm.







The 3 PF models give you an elegant presentation of your bottles thanks to their horizontal position with visibility on your labels.

They are available in mono or double temperature zone.





#### The key features of the PF cellars:

- Careful presentation of your bottles thanks to **LED lighting** on each side of the glass door.
- A metal protection plate at the bottom of your cellar.
- Sliding shelves to facilitate access to your bottles.

#### PF160DZ



#### Ageing and service

- Max. capacity\*: 152 bottles zone 1: 63 bottles / zone 2: 75 bottles
- Two temperature zones
- Temperature ranges: zone 1: 5 to 12°/ zone 2: 12 to 20°
- 15 sliding metal shelves 1 active charcoal filter
- H. 183 x W. 59,5 x D. 67,5 cm.







#### PF160



#### Ageing

- Max. capacity\*: 152 bottles
- Temperature range from 5° to 20°C
- 15 sliding metal shelves
- 1 active charcoal filter
- H. 183 x W. 59,5 x D. 67,5 cm.





#### PF110



#### Ageing

- Max. capacity\*: 107 bottles
- Temperature range from 5° to 20°C
- 10 sliding metal shelves
- 1 active charcoal filterH. 136 x W. 59,5 x D. 67,5 cm.







MULTI-ZONE wine cellars — These wine cellars contain two or three independent compartments, each with its own temperature settings. Whatever wines you want to serve, your wine cellar is designed to bring any of your bottles to the ideal temperature. All come with sliding or semi-sliding shelves.





#### MZ3V180



#### Ageing (in the top compartment) and service - integrated

- Max. capacity\*: 166 bottles
- Zone 1: 64 bottles / zone 2: 51 bottles / zone 3: 51 bottles
- Three temperature zones
- Temperature ranges:
- zone 1: 5 to 20°/ zone 2: 5 to 12° / zone 3: 12 to 20°
- 8 sliding beech shelves with stainless steel fronts
- + 1 half shelf
- 1 active charcoal filter
- H. 179,5 x W. 59,5 x D. 68 cm.





#### MZ2V165



#### Ageing (in the top compartment) and service - integrated

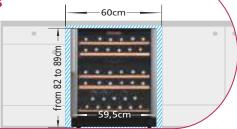
- Max. capacity\*: 165 bottles
- Zone 1 : 67 bottles / zone 2 : 98 bottles
- Two temperature zones
- Temperature range from 5 to 20°C in each zone
- 7 beech shelves with stainless steel fronts
- + 1 half beech shelf with stainless steel front
- 1 active charcoal filter
- H. 179,5 x W. 59,5 x D. 68 cm.



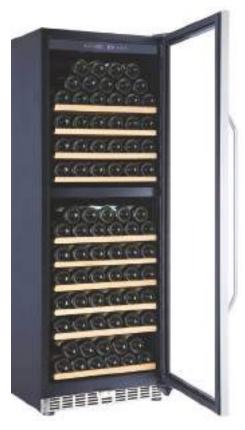


#### **Built-in or built-under wine cellars**

A fully-functional wine cellar that fits in perfectly, all possible with these high-end models. All multizone models fit exactly with the specific constraints of your kitchen thanks to their adjustable feet and front aeration system.













#### MZ2V135



#### Ageing (in the top compartment) and service - integrated

- Max. capacity\*: 135 bottles
- Zone 1: 60 bottles / zone 2: 75 bottles
- Two temperature zones
- Temperature ranges: zone 1: 5 to 12° / zone 2: 12 to 20°
- 9 sliding beech shelves with stainless steel fronts + 1 half shelf
- 1 active charcoal filter
- $\bullet$  H. 161,5 x W. 59,5 x D. 68 cm.

#### **CVDE 46-2**

#### Service - Built under

- Max. capacity\*: 46 bottles
- Zone 1: 16 bottles / zone 2: 30 bottles
- Two temperature zones
- Temperature ranges: zone 1: 5 to 10°/ zone 2: 12 to 20°
- 5 semi-sliding beech shelves
- + 1 half shelf
- H. from 82 to 89,1 x W. 59,5 x D. 57,2 cm.

#### CVDE 21

#### Service - Built under

- Max. capacity\*: 21 bottles
- Temperature range: 5 to 20°C
- 4 wire shelves with wooden front
- (incl. 2 half shelves) H. 82 x W.29 x D.57 cm.









#### **AGEING WINE CELLARS**

Age your wines as effectively as in a traditional cellar. This range offers all the essential technological features: antivibration system, light protection, humidity display, electronic thermostat, uniform temperature with mixed cold air, aeration by active charcoal filter and more.

The wide choice of capacity available—from 77 to 248 bottles means there is a model for you.

#### THE BENEFITS OF A GOOD AGEING CELLAR

#### Precise, uniform temperatures

The digital control panel means you can control temperature at the touch of a button.

The electronic thermostat allows you to set the temperature to the nearest degree.

An alarm is triggered if the temperature varies from the pre-programmed temperature for a sustained period of time (e.g. the door is not shut properly).

#### Controlled humidity

It is maintained between 50 and 80%.

The lava stone kit allows you to adjust the humidity to the best level.

Very precise hygrometric sensors indicate the humidity level.

#### Odour-eliminating aeration system

Air inlets fitted with active charcoal filters refresh the air and neutralise bad odours and prevent mould.

A display indicates the number of days remaining before the filter needs replacing.

#### Light protection

The glazed doors are anti-UV treated.

Rows of LED lamps provide low-energy and harmless light for your bottles.

#### No vibration

Shock absorbers remove the threat of vibrations.

3

**TRADITION** wine cellars — Presently, the Tradition range comprises a large choice of single-temperature wine cellars. Their functions have been improved so our ageing cellars are now some of the safest, most ergonomic and most energyefficient on the market. In classes A and A+, they combine efficiency and respect for the environment. Leave your wines to age in complete tranquillity!









#### **Key features:**

- Temperature range from 5 to 20°C
- Energy performance: class A+ for solid doors class A for glazed doors
- Electronic thermostat and digital temperature and humidity **display** (LED screen)
- Humidity between 50 and 80% (lava stone kit supplied)
- Anti-vibration system
- Active charcoal filters
- Solid door or anti-UV glazed door
- LED lighting (with permanent light option for models with a glazed door)
- Black color
- Multi-format beech shelves

#### CTVNE 230 A

#### Ageing

- Max. capacity\*: 236 bottles
- Temperature range from 5 to 20°
- 5 multi-format beech shelves
- 1 active charcoal filter
- H. 188 x W. 59,5 x D. 71 cm.









#### CTVNE 186 A

#### Ageing

- Max. capacity\*: 194 bottles
- $\bullet$  Temperature range from 5 to 20°
- · 4 multi-format beech shelves
- · 1 active charcoal filter
- H. 158 x W. 59,5 x D. 71 cm.









#### CTVNE 142 A

#### Ageing

- Max. capacity\*: 149 bottles
- Temperature range from 5 to 20°
- 3 multi-format beech shelves
- 1 active charcoal filter
- H. 128 x W. 59,5 x D. 71 cm









## A precise and uniform temperature

thanks to the mixed cold system.









#### Extra-secure wine cellars:

- Winter function
- Visual and audible alarm for temperature and humidity
- Active charcoal filter alarm: a digital display indicates the number of days remaining before the filter needs replacing.
- Child lock (locks the control panel)
- Lock
- In the event of a power out, the appliance stores the temperature settings in its memory

#### **CTPNE 230 A+**

#### Ageing

- Max. capacity\*: 236 bottles
- $\bullet$  Temperature range from 5 to 20°
- 5 multi-format beech shelves
- 1 active charcoal filter
- H. 188 x W. 59,5 x D. 71 cm.









#### **CTPNE 186 A+**

#### Ageing

- Max. capacity\*: 194 bottles
- Temperature range from 5 to 20°
- 4 multi-format beech shelves
- 1 active charcoal filter
- H. 158 x W. 59,5 x D. 71 cm.









#### **CTPNE 142 A+**

- Max. capacity\*: 149 bottles
- $\bullet$  Temperature range from 5 to 20°
- 3 metal shelves with wooden front, multi-format
- 1 active charcoal filter
- H. 128 x W. 59,5 x D. 71 cm.









### Ageing your finest bottles

### in elegant cellars.





#### CTV 248

#### Ageing

- Max. capacity\*: 248 bottles
- Temperature range from 5 to 20°C
- 6 wire shelves with wooden front
- 1 active charcoal filter H.183 x W.59,5 x P.67,5 cm





- Max. capacity\*: 248 bottles
- Temperature range from 5 to 20°C
- 6 wire shelves with wooden front
- 1 active charcoal filter H.183 x W.59,5 x P.67,5 cm





#### Full door or glass door, you can choose!













#### **CTP 177 A**

#### Ageing

- Max. capacity\* : 165 bottles
- Temperature range from 5 to 20°C
- 5 wire shelves with wooden front
- 1 active charcoal filter H.135,5 x W.59,5 x P.67,5 cm

#### CTV 177 B

#### Ageing

- Max. capacity\* : 165 bottles
- Temperature range from 5 to 20°C
- 5 wire shelves with wooden front
- 1 active charcoal filter H.135,5 x W.59,5 x P.67,5 cm

#### CTV82B

#### Ageing

- Max. capacity\*: 77 bottles
- Temperature range from 5 to 20°C
- 2 beech shelves
- 1 active charcoal filter H. 85,5 x W. 59,5 x D. 67,5 cm















2

5

#### SERVICE AT TEMPERATURE WINE CELLARS

Wines should not all be served at the same temperature! Between a white wine served nicely chilled and a red wine drunk at room temperature, there is a gap that can easily exceed 10°C.

Our wine cellars are designed to bring your bottles to the ideal tasting temperature. The different models offer a wide selection of sizes and capacities to be integrated into any space.

#### FEATURES OF THE SERVICE RANGE

#### A diverse selection

The models in this range are produced in different sizes and capacities to fit into any space. Available in nine sizes and a storage capacity ranging from 16 to 126 bottles, the wine cellars in the Service range can be installed in any room and in any type of property, even the smallest.

#### Most silent wine cellars

The mechanics of our cellars have been designed to make as little noise as possible. Particularly silent, the LS28 and LS16 models, for example, will be appreciated by anyone wanting to install their wine cellar in a reception room or in a studio.

#### Carefully styled

Often installed in a living space, your wine cellar needs to meet certain aesthetic criteria. Glazed doors, aluminium or stainless steel handles, touch commands and LED lighting to showcase your bottles: each model is designed as an object of style so it seamlessly fits into your home interior.

#### A wide temperature range

The Service models cover a wide range of temperatures so you can enjoy all types of wine. Certain models even contain two independent compartments ranging from 4 to 20°C so you can chill or bring to room temperature white wines and red wines respectively at the same time.

#### High quality shelving

Made of metal wire or beech , the shelves from La Sommelière are robust, odourless and allow the air to circulate correctly to ensure uniform temperatures inside your cellar.

#### LARGE CAPACITY service wine cellars

To put at ideal tasting temperature up to 121 bottles.

Mono or double temperature zone, black or silver design, wood shelf or metallic, these models adapt to your needs and your home!





#### CVD131V

#### Service

- Max. capacity\*: 120 bottles
- Temperature range from 5 to 20°C
- 5 beech shelves + 1 half shelf at the bottom of the
- H.148,2 x W.58 x P.65,7 cm.

#### CVD121V

#### Service

- Max. capacity\*: 120 bottles
- Temperature range from 5 to 20°C
  5 beech shelves + 1 half shelf at the bottom of the cellar
- H.148 x W.58 x P.59 cm.

**SERVICE RANGE** 

**Double zone with** independent temperature management!







#### CVD117

#### Service

- Max. capacity\*: 121 bottles Temperature range from 5 to 20°C
- 5 wire shelves with wooden front
- H. 127,7 x W. 55 x D. 56,5 cm.





#### CVD102DZ

#### Service

- Max. capacity\*: 102 bottles Top compartment: 56 bottles Bottom compartment: 46 bottles
- Double temperature zone
- Temperature ranges Top compartment from 5 to 12°C Bottom compartment from 12 to 18°C
- 5 wire shelves with wooden front
- H. 127,7 x W. 55 x D. 56,5 cm.

#### **DOUBLE TEMPERATURE ZONE** wine cellars

La Sommelière has designed service cellars that allow the user to create two independent temperature zones. With the large selection of capacities on offer, you will find the cellar that perfectly meets your requirements.





# Key features of double temperature zone wine cellars:

- Mixed cold
- Electronic thermostat and digital display of the temperature in each zone
- **Humidity** regulated between 50 and 80%
- Anti-vibration system
- Glazed door with anti-UV treatment
- White LED lighting in each zone
- Colour: black and stainless steel
- Lock
- Semi-sliding adjustables shelves



ECS 80.2Z



#### Service

- Max. capacity\*: 75 bottles Top compartment: 33 bottles Bottom compartment: 42 bottles
- Double temperature zone
- Temperature range from 5 to 20°C in each zone
- 7 semi-sliding beech shelves
- H. 127 x W. 48 x D. 57,5 cm.

ECS 50.2Z



#### Service



- Max. capacity\*: 49 bottles
   Top compartment: 28 bottles
   Bottom compartment: 21 bottles
- Double temperature zone
- $\mbox{ }^{\cdot}$  Temperature range from 5 to 20°C in each zone
- 4 semi-sliding beech shelves
- H. 84,5 x W. 48 x D. 57,5 cm.

ECS 30.2Z





- Max. capacity\*: 29 bottles
   Top compartment: 15 bottles
   Bottom compartment: 14 bottles
- Double temperature zone
- $\bullet$  Temperature range from 5 to 20°C in each zone
- 5 semi-sliding beech shelves
- H. 86 x L.48 x D. 43 cm.

# Key features of new service wine range:

- Eco-friendly products: class A for all one zone models
- Mixed cold
- Electronic thermostat and digital temperature display integrated into the door
- Modern design: black and stainless steel
- One or double temperature zone
- Humidity regulated between 50 and 80%
- Anti-vibration system
- Internal LED lighting
- Beech or metal shelves







#### LS52A

#### Service

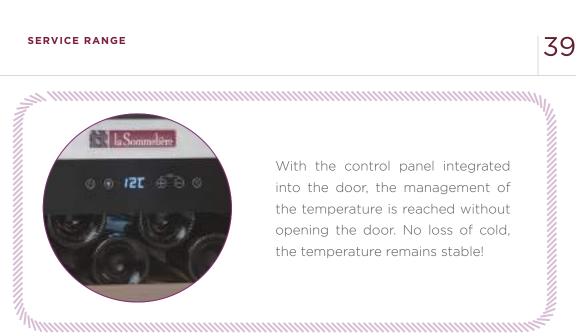
- Max. capacity\*: 52 bottles
- Temperature range from 5 to 20°C
- 3 beech shelves + 1 half shelf at the bottom of cellar
- H.83,8 x W.48 x D.56,5 cm.

#### LS50.2Z

- Max. capacity\*: 50 bottles Top compartiment: 26 bottles Low compartiment: 24 bottles
- Double temperature zone Upper compartiment from 5 to 12°C Lower compartiment from 12 to 18°C
- 3 beech shelves + 1 half shelf at the bottom of cellar
- H.83,8 x W.48 x D.56,5 cm.



















#### LS36A

#### Service

- Max. capacity\*: 36 bottles
- Temperature range from 5 to 20°C
- 3 beech shelves + 1 half shelf at the bottom of cellar • H.83,8 x W.48 x D.43 cm.

#### LS34A

#### Service

- Max. capacity\*: 34 bottles
- Temperature range from 5 to 20°C
- 6 beech shelves + 1 half shelf at the
- bottom of cellar H.83,8 x W.48 x D.43 cm.

#### LS24A

- Max. capacity\*: 23 bottles
- Temperature range from 5 to 20°C
- 3 beech shelves + 1 half shelf at the
- bottom of cellar H.63 x W.48 x D.43 cm.







# The LS38A cellar and vacuum pump integrated

The vacuum pump integrated in the tank of your cellar, allows you to keep your wine bottles opened for several days. You can store 3 bottles open in a vertical position.

The integrated air vacuum allows to:

- Reduce the volume of air (thus oxygen O2) present in the bottle after opening
- 2 Delaying the oxidation of wine
- 3 Preserve the freshness, the organoleptic and olfactory qualities of the wine







#### LS38A

#### rvice

- Max. capacity\*: 38 bottles
- Temperature range from 5 to 20°C
- 4 wire shelves with wooden front3 corks for integrated air vacuum
- H. 85,5 x W. 40 x D. 56,5 cm.



#### **COMBINATION** wine cellars

Convenient if space is limited and visually appealing, our service wine cellars are perfect for bringing all your drinks to the right temperature.



#### HYBRID TECHNOLOGY GIVING **MAXIMUM PERFORMANCE**

This innovative system combines the reliability of thermoelectricity and the efficiency of a compressor. Already used in cutting-edge technological sectors, such as cooling systems for satellites and microprocessors, this innovation allows the absolute temperature control and has the advantage of running much more silently.



#### TOUCH-SENSITIVE COMMANDS (WITH CHILD LOCK)

Fitted onto the glazed door, the sensitive commands are both practical—attractive, backlit, touch control—and safe: changing the settings requires a special manipulation that makes any accidental changes, by a child for example, impossible.



- · Soft touch commands
- · Glazed anti-UV door
- · Electronic thermostat and digital temperature display
- Interior LED lighting
- · Visual alarm signalling a rise in temperature
- Noise reduced: 30dB





LS 28





#### Service

Net volume: 70 L.

- Temperature range from 8 to 18°
- 6 metal shelves
- H.74 x W.43 x D.52 cm.

LS 16





Net volume: 48 L.

- Temperature range from 8 to 18°
- 4 metal shelves
- H.51 ,5 x W.43 x D.48,5 cm.

#### THERMOELECTRIC cellars

The service cellars allows you to bring yours bottles to an ideal serving temperature. They have a thermoelectric cooling system which offers you many advantages such as the **absence of vibration** or the **low noise level**. The touch control panel integrated in the door prevents a loss of cold. These small cellar models are installed **in free standing**, they easily find their place in your home.





## LSC28

#### Service

- Max. capacity: 28 bottles\* or 125 cans\*\*
- Temperature range from 11 to 18°C
- 6 metal shelves
- H. 73,5 x W. 45 x D. 52,8 cm.

#### LSC<sub>18</sub>

- Max. capacity:
   18 bottles\* or 64 cans\*\*
- Temperature range from 11 to 18°C
- 5 metal shelves
- H. 66 x W. 34,5 x D. 49 cm.



# **Key features of the** thermoelectric cellars:

- Touch control panel integrated to the
- Small volume
- Ventilated cold
- LED interior lighting



#### LS28KB

#### Service

- Max. capacity: 28 bottles\* ou 125 cans\*\*
- Temperature range from 11 to 18°C
- 6 wooden shelves H. 78,6 x W. 42 x D. 49,5 cm.



#### LS18KB

- Max. capacity: 18 bottles\* ou 64 cans\*\*
  • Temperature range from 11 to 18°C

- 5 wooden shelves H. 63,6 x W. 34,5 x D. 51,4 cm.

<sup>\*</sup> Maximum capacity for lightweight Bordeaux bottles stored head to tail with one shelf minimum. - Item may differ from those pictured.

<sup>\*\*</sup> Maximum capacity with 33 cl cans without shelves.



## Chocolate cellar (CACO1)

#### Put your chocolates under maximum

#### protection!

Chocolate, just like wine, need to be stored at a temperature of around 17°C and humidity below 70% in order to retain all its flavours. La Sommelière chocolate cellars provide ideal

conditions: a stable temperature set to the nearest degree, humidity below 70%, an anti-UV treated window, and perfect air circulation, all in an attractive and space-saving cabinet.

- Temperature range from 8 to 18°C (recommended temp. of 17°C)
- 2 wooden drawers
- Interior LED lighting
- Digital temperature display
- Touch controls
- Capacity: 25L
- H.28.5 x W.42 x D.48 cm.



# Cheese cellar (CAF51N)

#### A cellar fit for a fine cheese maker!

La Sommelière has conceived a machine fit for professionals to age, preserve and serve your favourite cheeses.

As well as maintaining humidity at constant levels between 50 and 80%, this cellar has all the features needed to transform you into a proficient cheese maker

And thanks to the three removable cheese boards, your cheese can go from cellar to table in seconds!

- Net volume: 1681.
- Temperature ranges: Upper compartment: 5-12°C Lower compartment: 12-20°C
- Interior LED lighting
- Digital temperature display
- Visual and audible temperature alarm
- Winter Function
- Glazed anti-UV door
- H. 84.8 x W. 59.5 x D. 67.5 cm.



5-12°C





# Cigar cellar (CIG 251)

#### Store up to 200 cigars!

Just as specific conditions can enhance a wine, cigars need to be stored at a temperature of between 16 and 20°C and a humidity level of between 50 and 75% to ensure their qualities and flavours remain intact. The cigar cellar from La Sommelière offers the optimum conditions for promising an unforgettable tasting experience.

- Max. capacity: 200 cigars
- Temperature range from 10 to 22°C
- Humidity regulated between 50 and 75%
- Digital temperature and hygrometry display
- 3 wooden shelves (including 2 display shelves)
- · Interior LED lighting
- Lock
- H.50,5 x W.39,5 x D.50 cm.





# Fine wine by the glass (DVV2)

This wine by the glass service allows you to simultaneously put at ideal temperature, preserve from air oxidation and serve by the glass your most precious bottles. Your wines can be served up to 3 weeks after opening.

- Can store two bottles at your chosen temperature, adjustable between 4 and 18°C (digital display thermometer).
- No need to remove the bottles: wine can be poured from the two taps provided.
- The interior LED lighting does not emit any heat that might harm the wine.

Storage under nitrogen protects your bottles of wine already open by avoiding air contact (oxygen).

This odorless gas keeps all the aromas of your bottles of wine for several days.



The nitrogen cartridge is very easy to replace. More information in the Accessories section (p. 51) or in the online store at:

https://www.lasommeliere.com/gb/



Dim: H.52,5 x W.23,5 x D.35 cm Gencod: 3 541 361 712 074

# Bottles cooler (CV7T)

This bottles cooler is the ideal solution to serve at temperature your bottles (wines or Champagne). With its front window, interior lighting and its black design, your bottles will be highlighted. Use it for fast service, ideal on a bar or at events for self service. For even faster service and nitrogen preservation of your fine wines, use it with one or more CVIT.

#### CV7T:

Max. capacity : 6 bottles

Temperature range : from 5°C to 18°C

Internal LED lighting

Dim. (mm): H.33 x W.81 x D.19 cm Gencod: 3 541 361 805 301



# Wine by the glass (CVIT)

This new process makes it possible to store an open bottle even longer (up to three weeks). Replacing the cork, the system is very easy to fit. The CV1T comes with six nitrogen cartridges so you can keep up to 12 bottles.

Gencod : 3 541 361 103 186





CV6T stand sold separately

Our accessories are a collection of additional items designed to create your ideal wine cellar. Replace your active charcoal filters, add a thermometer, find a shelf to hold a specific wine, everything is possible with the accessories from La Sommelière.

They are designed and manufactured to adapt seamlessly to your wine cellar and bring you more from it.

#### HELVES FOR PRESTIGE RANGE





#### **CLAVIP 01**

Fixed shelf in solid oak for wine cellar models VIP 195N, VIP 195G, VIP 180 and VIP 150. W. 525 x D. 440 mm

#### **CLAVIP 02**

Display shelf in solid oak for wine cellar models VIP 195N, VIP 195G, VIP 180 and VIP 150. W. 520 x D. 240 mm



#### **ACCESSORIES FOR VIP 330 AND VIP 280**





#### SBV52

Metal perforated tray used to store your bottles standing without preventing the circulation of air. Place on a sliding shelf for easier access. Dim: W. 430 x D. 460 mm

#### CASIER6

This rack is the safest way to store open bottles. Preferably installed on a sliding shelf with a metal tray.
Dim: W. 375 x D. 255 x H. 177 mm



#### **CLAVIP 03**

Sliding shelf in solid oak for wine cellar models VIP 195N, VIP 195G, VIP 180 and VIP 150. W. 525 x D. 440 mm



#### **CLAVIP 04**

Fixed shelf in beech for wine cellar models VIP 315V, VIP 315P, VIP 265V and VIP 265P. W. 590 x D. 560 mm



#### RAILV3

Set of two rails that transform a CLAVIP07 fixed shelf into a sliding shelf.



#### **CLAVIP 07**

Fixed shelf in oak, for wine cellar model VIP 280V, VIP 330P and VIP 330V. W. 591 x D. 547 mm



#### CLAVIP 08

Display shelf in beech, for wine cellar models VIP 280V, VIP 330P and VIP 330V. W. 591 x D. 403 x H. 178 mm



#### **CLAPRE 05**

Display shelf in beech, with stainless steel front for wine cellar model MZ2V135, MZ2V165 and MZ3V180. W. 495 x D. 535 x H. 110 mm



#### MODUL16

Drawer for fine wines. Dim: W. 590 x D. 540 x H. 150 mm Compatible label : RET3



#### MODUL<sub>20</sub>

Drawer for fine wines in magnum bottles. Dim: W. 590 x D. 540 x H. 190 mm Compatible label : RET3



#### MODUL27

Drawer for champagne and fine wines to be used in the bottom of your wine cellar. Dim: W. 590 x D. 385 x H. 260 mm Compatible label: RET3

# SHELVES FOR TRADITION RANGE



#### **CLAPRE 04**

Display shelf in beech compatible with all CTVNE and CTPNE wine cellars. W. 495 x D. 330 mm



#### **CLATRAD 08**

Fixed shelf in beech compatible with all CTVNE and CTPNE wine cellars. W. 500 x D. 550 mm



#### **CLATRAD 09**

Fixed metal shelf with wooden front compatible with all CTVNE and CTPNE wine cellar models. W.  $500 \times D$ . 550 mm



#### **CLATRAD 10**

Sliding shelf in beech compatible with all CTVNE and CTPNE wine cellar models. W. 500 x D. 550 mm



#### **CLATRAD 13**

Fixed metal shelf with wooden front compatible with CTV252, CTP252A, CTV177B and CTP177A cellars. W.490 x D.540 mm

#### OTHER ACCESSORIES



#### FCA 01

Active charcoal filter\* compatible with wine cellar models in the Prestige range: VIP 315V, VIP 315P, VIP 265 V, VIP 265P, VIP 195N, VIP 195G, VIP 180 and VIP 150.

\* Replace filters once a year to ensure effective filtration.



#### **FCA 04**

Active charcoal filter\* compatible with wine cellar models in the Tradition range: CTVNE et CTPNE.



#### **FCA 05**

Active charcoal filter\* compatible with wine cellar models in the Prestige range: MZ2V135, MZ2V165, MZ3V180.



#### **FCA 07**

Active charcoal filter\* compatible with wine cellars CAF51N, PF110, PF160 and PF160DZ.



#### **CA 02**

Nitrogen cartridges, refills compatible with CV1T, wine-by-theglass distributor. Pack of 10.



#### **CA 06**

Nitrogen cartridge, refill compatible with DVV22 dispenser.



#### FILTRE1

Active charcoal filter\* compatible with wine cellars VIP 330P, VIP 330V and VIP 280V



#### RET 3 (PACK OF 10)

Labels to use in the label holders attached to your wine cellar drawers. Use the labels to record important information about your wines. Compatible with MODUL16, MODUL20 and MODUL27 drawers.



Visit en.lasommeliere.com to find the accessory compatible with your wine cellar.



#### PDL

Lava stones. Moisten then place these stones in the bottom of your wine cellar to regulate humidity. Supplied in a 190g bag.



#### **BPDL**

Box for lava stones. The perforated lid is designed to provide an efficient system for releasing humidity in your wine cellar. Dim: W. 190 x P. 140 x H.60 mm

# AGEING AND SERVING WINE:

During the ageing phase, an overly chilled wine cellar will prevent wines from developing while an overly warm environment will speed up the process. When serving, an overly chilled wine will not be able to express its flavours fully. Served too warm, it will taste heavy and the vinosity will affect the character.

To understand the requirements of different vineyards, here are a few indications about the ideal temperatures for ageing and serving wines from various regions.

Generally, a wine producer's cellar is maintained at a temperature of between 10 and 12°C.



#### Red and white Burgundy wines

They age wonderfully between 10 and 12°C. To serve, a red wine will reveal all its flavours at around 16°C.

A white wine from Burgundy is best enjoyed at around 12°C. Served too chilled, its complex character will not be able to express itself.

#### White Alsace wines

They age around 11 to 12°C.

Generally served chilled, at around 10°C, they can also be enjoyed at closer to room temperature (around 15°C).

#### **Red Alsace wines (Pinot Noir)**

Stored at the same temperature as the whites and served at around 15°C.

#### Red and white Bordeaux wines

The perfect temperature for ageing these wines is 14°C. While red wines are served at room temperature, between 16 and 18°C, whites can be served more chilled, at around 8°C.

#### Wines from the Languedoc-Roussillon region

Whites age at between 12 and 13°C, reds at up to 15°C. When serving, reds express their character at between 17 and 18°C. Dry whites and rosés can be served chilled, at between 8 and 10°C. Dry whites can also be served at closer to room temperature, at around 15°C.

#### Red and white wines from Côtes-de-Provence and Corsica

They age harmoniously at between 12 and 14°C. Depending on the level of complexity, white wines from the region can be served at between 9 and 14°C.

A rosé is best enjoyed at between 8 and 11°C. Reds are served at closer to room temperature, at between 15 and 18°C.

#### Loire wines

They are stored at between 10 and 12°C. Red wines are enjoyed at around 12°C while dry whites and rosés are served chilled, at between 8 and 10°C.

#### Champagne

Served at between 8 and 10°C. Like with white wines, the more complex a champagne's bouquet, the higher the serving temperature (around 12°C).

Champagne is generally sold "ready to drink". Only a few fine vintages are suitable for ageing over several years.

#### **Sweet wines**

Served very chilled at around 5°C.

#### Wines from Italy, Spain and Portugal

Wines often rich in flavours and character and whose ageing and serving temperatures vary from one vineyard to another. Generally, they age harmoniously at between 10 and 12°C. Red wines are best served at between 13 and 17°C, whites at between 11 and 13°C.

#### Wines from around the world

Ageing and serving conditions of wines from around the world differ between countries and even between vineyards. To offer the best conditions for ageing and enjoying the flavours at their best, we recommend asking your wine merchant for advice.

The temperatures given are suggestions only: the ideal serving temperature is your preferred one!

The most important information to remember is never to subject your wine to sudden fluctuations in temperature that will alter the flavours irrevocably. Never place a bottle in the freezer to chill it!

However, a rise in temperature over several days or seasons will not damage a wine:

a wine cellar that goes from 8°C in winter to 15°C in summer is perfectly acceptable.

	Technical specifications				PRE	STI	GE F	RAN	GE				
		VIP330V	VIP 330P	VIP280V	VIP195	VIP180	VIP150	PF160.2Z	PF160	PF110	MZ3V180	MZ2V165	MZ2V135
Capacity	Maximum capacity*	329	329	273	195	195	160	152	152	107	166	165	135
	Colour(s)	Grey	Grey and burgundy	Grey	Black or grey	Grey	Grey	Black	Black	Black	Black	Black	Black
Design	Door(s)	Anti-UV glass	Solid	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass
	Door frame	— giuss	-	— giuss	— giuss	Alu	Alu	Lacquered black	Lacquered black	-	-	Stainless steel	Stainless steel
	Type of cold	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed
	Multi-zone	-	_	_	_	_	_	•	_	_	•	•	•
	Multi-temperatures		_	•	•	•	•	_	_	_	_	_	_
Temperature	Thermostat	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic
and humidity	temperature display	•	•	•	•	•	•	•	•	•	•	•	•
	Temperature range (°C)	7 - 19	5 - 20	7 - 19	5 - 22	5 - 22	5 - 22	5 - 20	5 - 20	5 - 20	5 - 20	5 - 20	5 - 20
	Humidity display	-	-	-	•	_	_	-	_	-	-	-	_
	Humidity regulated between 50 and 80%	•	•	•	•	•	•	•	•	•	•	•	•
	Fixed shelves	5	5	4	5	6	4	-	_	_	1/2	1/2	1/2
	Semi-sliding shelves	-	-	-	-	-	-	-	-	-	-	-	_
Shelves	Sliding shelves	-	-	-	1	-	-	15	15	10	8	7	9
	Display shelves	-	-	-	-	-	-	-	-	-	-	-	_
	Shelf material	Beech	Beech	Beech	0ak	Oak	Oak	Metal	Metal	Metal	Beech wooden front	Beech wooden front	Beech
	Interior lighting	•	•	•	•	•	•	•	•	•	•	•	•
	Digital thermometers	-	-	-	4	4	3	-	-	-	-	-	_
	Active charcoal filters	1	1	1	1	1	1	1	1	1	1	1	1
	Anti-vibration system	•	•	•	•	•	•	•	•	•	•	•	•
Cellar features	Under-counter / built-in	-	-	-	_	-	-	-	-	-	•	•	•
Cellar leatures	Reversible door	-	-	-	•	•	•	-	_	-	•	-	•
	Rear castors	•	•	•	•	•	•	-	-	-	-	-	-
	Adjustable feet	•	•	•	•	•	•	•	•	•	•	•	•
	Skirting board recess	_	_	_	_	-	-	_	_	_	•	•	•
	Power light indicator		-	-	•	•	•	•	•	•	•	•	•
	Alarm	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual	Visual	_				
	Compressor security	•	•	•	•	•	•	_	_	_	-	_	•
Security	Child lock		_	_	_	_	-	-	_	_	_	_	-
Security	Winter system		_	_	-	_	_	•	•	•	•	•	•
	Lock	·	•	•	•	•	•	•	•	•	•	•	•
	"Big chill" security	•	•	•	•	•	•	_	_	-	-	-	-
	Height (mm)	1960	1960	1650	1850	1850	1550	1830	1830	1360	1795	1795	1615
Dimensions	Width (mm)	710	710	710	595	595	595	595	595	595	595	595	595
and weight	Depth (mm)	700	700	700	595	595	595	675	675	675	680	680	680
	Net/gross weight (kg)	116/120	106/110	95/102	87/88	87/88	75/76	76/82	76/82	65/70	96/102	98/108	86/95
	Energy consumption (kwh/year)	203	137	189	218	218	209	338	291	216	251	213	208
Tochrical	Energy class	А	A+	A	В	В	В	D	С	В	В	В	В
Technical informations	Type of gas	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a
	Climate class	SN-N	SN-N	SN-N	SN-T	SN-T	SN-T	N	N	N	T - T2	1 - 12	T - T2
	Sound level (dba)	42	42	42	42	42	40	45	42	41	45	45	45
References	Gencod	3541361811203	3541361811210	3541361811227	Black 5703540145112 Grey 5703540146027	5703540142135	5703189263956	3541361802232	3541361802225	3541361802249	3541361809125	3541361809149	3541361809132

<sup>\*</sup> Light Bordeaux bottles laid head to tail.

																					_	
					TRA	DIT	ION	RA	NGE											SE	RVI	CE
CVDE46-2	CVDE21	CTVNE230A	CTPNE230A+	CTVNE186A	CTPNE186A+	CTVNE142A	CTPNE142A+	CTV252	CTP252A	СТV177В	CTP177A	CTV82B	CVD131V	CVD121V	CVD117	CVD102DZ	ECS80.2Z	ECS50.2Z	ECS30.2Z	LS52A	LS50.2Z	LS36A
46	21	236	236	194	194	149	149	248	248	165	165	77	120	120	121	102	75	49	29	52	50	36
Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Blac
Anti-UV glass	Anti-UV glass	Anti-UV glass	Solid	Anti-UV glass	Solid	Anti-UV glass	Solid	Anti-UV glass	Solid	Anti-UV glass	Solid	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-l glas
Stainless Steel	Stainless Steel	Black	Black	Black	Black	Black	Black	_	_	-	_	Black	Alu	Alu	Black	Black	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainl Stee
Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixe
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Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electro
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- Danella	Matal	Doorh	Doodh	Doodh	- Doodh	- Doorb	Metal	Metal	Metal	Metal	Metal	Deach	- Daneh	Matal	Metal	Matal	- Deadh	Doorb	Doorb	Doorb	- Doorth	Door
Beech	Metal	Beech	Beech	Beech	Beech	Beech	Metal	Metal	Metal	Metal	Metal	Beech	Beech	Metal	wooden front	Metal	Beech	Beech	Beech	Beech	Beech	Beed
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_	-	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	-	_	_	_	Visual and audible	Visual and audible	Visual and audible	_	-	_
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828	820	1880	1880	1580	1580	1280	1280	1830	1830	1355	1355	855	1482	1480	1277	1277	1270	845	860	838	838	838
595	290	595	595	595	595	595	595	595	595	595	595	595	580	580	550	550	480	480	480	480	480	480
572	570	710	710	710	710	710	710	675	675	675	675	675	657	590	565	565	575	575	430	565	565	430
49,5/51	28/31	80/90	65/75	71/80	59/68	62/70	53/61	76/82	76/82	65/70	65/70	47/50	55/62	55/62	49/52	53/57	47/51	34/37	29/32	29/31	30/32	26/2
	140	175	137	168	130	160	125	291	166	216	158	200	271	271	210	253	204	144	140	145	181	141
198			A .	A	A+	A	A+	C	A	В	A	В	С	C	В	C	В	A	A	A	В	A
В	A	A	A+			l						R600a	R600a	R600a	R600a	R600a	R600a	R600a		1		R600
B R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a								R600a	R600a	R600a	
R600a	R600a	R600a SN-ST	R600a SN-T	SN-ST	SN-T	SN-ST	SN-T	N	N	N	N	N	N-ST	N-ST	SN - T	N	SN - T	SN - ST	SN - ST	T	ST	TZ
R600a N 45	R600a N	R600a SN-ST 40	R600a SN-T 40	SN-ST 40	SN-T	SN-ST 40	SN-T 40	N 42	N 42	N 41	N 41	N 42	N-ST 40	N-ST 40	SN - T 40	N 40	SN - T 42	SN - ST 41	SN - ST 41	T 42	ST 42	ST 38
R600a	R600a	R600a SN-ST	R600a SN-T	SN-ST	SN-T	SN-ST	SN-T	N	N	N	N	N	N-ST	N-ST	SN - T	N	SN - T	SN - ST	SN - ST	T	ST	ST

F	RANGE OTHER CELLARS														
	LS34A	LS24A	LS38A	LS28	LS16	LS28KB	LS18KB	LSC28	LSC18	CAF51N	CAC01	CIG251			
	34	23	38	70L	45L	28	18	28	18	168L	25L	42L			
k	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black			
J۷ s	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass			
ess	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Alu	Alu	Alu	Alu	Black	Black	Stainless Steel			
d	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed			
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	_	_	-	-	-	-	-	-	-	-	_	-			
nic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic			
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0	5 - 20	5 - 20	5 - 20	8 - 18	8 - 18	11 - 18	11 - 18	11 - 18	11 - 18	5 - 20	8 - 18	10 - 22			
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12	6+1/2	3+1/2	4	6	4	6	5	6	5	-	_	1			
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h	Metal	Metal	Metal	Metal	Metal	Beech	Beech	Metal	Metal	Removable oak trays	Wooden drawers	Wooden drawers			
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	_	_	Visual and audible	Visual	Visual	_	_	_	_	Visual and audible	_	-			
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	838	630	855	740	515	786	636	735	660	848	285	505			
	480	480	400	430	430	420	345	450	345	595	420	395			
	430	430	565	520	485	495	514	528	490	675	480	500			
8	27/29	22/24	30/32	25/28	14/16	18/20	14/16	20/23	16/18	44/46	8/10	23/25			
	141	135	140	203	161	175	187	164	176	196	160	102			
	A	A	A	C	В	В	В	В	В	В	В	A			
a	R600a	R600a	R600a	R600a	R600a	None	None	None	None	R600a	None	R600a			
	ST	ST	N	N	N	N	N	N	SN - N	N	N	ST			
	38	44	41	30	30	39	42	35	38	44	41	39			
	3541361607080	3541361607097	3541361605208	3541361006234	3541361102141	3541361805066	3541361404108	3541361811265	3541361811272	3541361509025	3541361302220	3541361709067			

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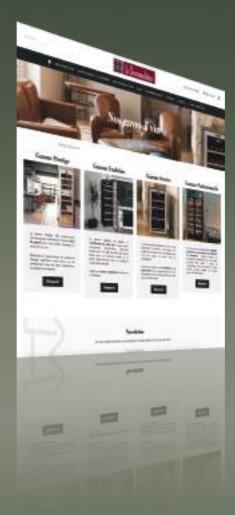
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