

# 154L WINE CABINET

HUSWS54SMBZY





MODEL HUSWS54SMBZY

Dimensions 870mm (H) x 595mm (W) x 595 (D) Nett Capacity 154 litres, 48 Standard Bordeaux Bottles\*

Temperature Range 5 to 12°C

Cooling Zones 1
Shelves 4
Refrigerant R600a

Humidity Range 50% - 80% (IEC international standards)

Power consumption 0.821 kwh/24hrs

Input Power 0.5 A dB level 45

**FEATURES** 

Matte Black Frame

Digital Temperature Display

Anti-Vibration Compressor Feet

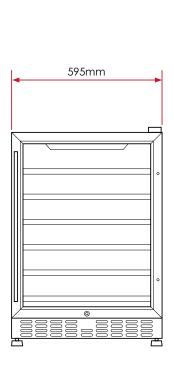
Beechwood Shelving Locks as Standard LED Internal Light 3 Year Warranty

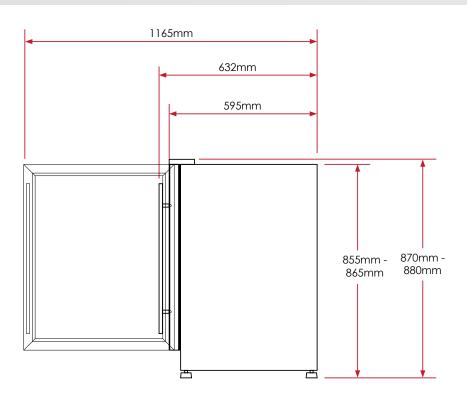




## 154L WINE CABINET

HUSWS54SMBZY





### 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.

