Cabinets ranstherm Wine







In the beginning, Transtherm specialized in the supply of refrigerated catering equipment used aboard railway carriages. Indeed, some of the world's most prestigious trains have been equipped by Transtherm.

The wealth of experience gained in this field was applied



to the storage and maturation of wines in the 1980's, leading to the introduction of the first range of Transtherm temperature and humidity controlled wine storage cabinets.

This brochure invites you to discover our comprehensive range of wine cabinets and the technological specialities that make Transtherm the benchmark brand in this field. Manufactured from quality materials and thoroughly inspected at all stages of production, our cabinets are designed to protect your wines against all external influences, while allowing them to mature under optimal conditions. Note that these cabinets have nothing in common with traditional refrigerators

Produ

 \bigcirc

5 T

 \square

Each need has its solution... Whether for long-term wine storage, storing wines at ready-to-serve temperatures or a mixture of both functions, Transtherm offer the wine connoisseur perfectly adapted solutions. The technical innovations, developed with great oenologists, will give the most demanding maximum comfort.

that generate an intense cold environment, which could dry out the corks and even worse, denature your vintage wines. Our cabinets respect all conditions necessary for the preservation and maturation of your wines.

Products - 3

anstherm

The technology used by) Transtherm puts forward the know-how of the professionals to bring together the five criteria required for optimal wine preservation.



Reinforced insulation

The walls of our cabinets are made of three successive thermal barriers. The internal walls are made of strong and odourless insulating shock resistant polystyrene, which absorb any vibration from the compressor. The robust and aesthetically decorative exterior walls are reinforced at the corners by insulating sections. A high density expanded foam (injected process up to 5.5 cm thickness) ensures optimal insulation. The Transtherm cabinets thus have a rigidity adapted to wine bottle storage and thermal stability worthy of that of the best natural cellars.

Automatic temperature control

When the ambient temperature rises above the ideal wine preservation temperature, a cold circuit, driven by a very slow cycle compressor mounted on silent-blocks, comes into action. The cold circuit coil, made of aluminium, is within the aluminium back wall of the cabinet, for a better temperature distribution.In case of a drop of temperature, an electrical resistance, which is also within the back wall, will come into action and automatically increase the temperature.

Adapted humidity

Bottle corks need specific hygrometric conditions in order not to dry out. A breather hole on the bottom left-hand side of the cabinet allows hot humid air to be obtained automatically. Natural condensation on the back wall records a hygrometric value between 55 and 80%.

Natural ventilation

In order to avoid the mould phenomenon, which would generate bad odours and risk deteriorating the corks, TRANSTHERM cabinets have natural permanent ventilation.

Absence of vibration

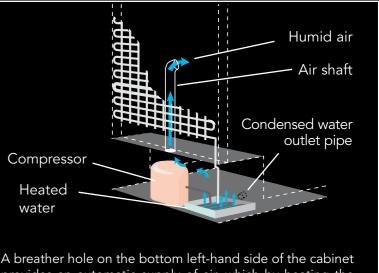
The fact that slow and stable compressors are selected, which are separate from the cabinet body, eliminates any residual vibration.

The technical specificities endow Transtherm used wine cabinets with perfect wine preservation conditions, following the example of natural cellars. Your wine will improve for your greatest pleasure and that of your guests.

The quality of the material, the display ergonomics and the contemporary design, make Transtherm wine cabinets the ideal solution for safeguarding your precious bottles.



Heated water



provides an automatic supply of air, which by heating the condensed water, allows the introduction of humid air within the cabinet and considerably increase the hygrometry (values between 55 and 80%). This construction does not require a charcoal filter.

*For Prestige wine cabinets.

The Elegance Range



Elegance...

One size of single-temperature wine cabinet designed to perfectly replicate ideal cellar conditions for long-term storage of reds, whites, champagnes etc. Elegance is the standard range with electronic digital temperature setting/display, solid beech wood universal shelves, understated black colour scheme and choice of solid or glass door. A competitively priced product, synonymous with reliability and quality.



Electronic digital temperature setting/display. Accurate to within 1 degree.









The Elegance shelf in solid beech wood can be used either as a sliding shelf for 13 bottles or as a storage shelf for up to 77 bottles stored layer upon layer to maximize the bottle capacity of the cabinet. It is a universal shelf, allowing bottles of different shapes and sizes to be stored together.

A choice of solid or glass door.



A unique black, understated colour scheme.

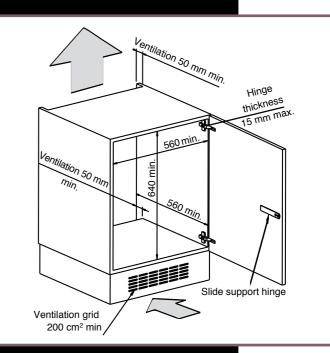








The studio cabinet has been designed to fit perfectly into any standard kitchen unit.



- 54°F 12°C -

<u> 8 - Elegance Fitted</u>

The Studio fitted cabinet is a small 1-temperature model, especially designed to be placed within a kitchen cabinet, under the work top. Its dimensions specifically meet those of kitchen furniture standards. Elegant and discrete in its black mat finish, the Studio cabinet can also be used as "stand alone". It will harmoniously fit into any interior.

Temperature zones: 1 - Solid door Shelves: storage and/or sliding Bottle capacity: 36 / 42 Height: 640 mm Width: 540 mm Depth: 557 mm

Cellar depth 555mm total door and hinge included

Studio





Shelves: storage and/or sliding



The Elégance range's 1 temperature cabinet ensure optimal conditions for maturing your wine. Electronic regulation allows you to monitor the temperature of your cabinet to the nearest degree, from 6 to 18° C / 43 to 64° F*. Thermal pump ensures a stable level of humidity.Purchasing a wine cabinet from the Elégance range gives you the confidence of knowing that you have invested in a product with no compromises when it comes to

your wine.

* pre-set at 12°C / 54°F in the factory.

Bastide

Temperature zones: **1** - Solid door Bottle capacity: 267 Height: 1810 mm Width: 680 mm Depth:680 mm







Prestige

This range encapsulates all The control panel of the Transtherm brand's expertise: the combination of clean lines and cutting-edge technology.

offers This new range multi-1 temperature, temperature and 3-temperature cabinets. It contributes to preserving the environment since it saves up to 67% of energy⁽¹⁾. This high-tech range has also many customization options: from colours through to finishes and equipment, offering a personalized completely product that will fit in perfectly in your interior.



incorporates high protection of wines.

The handle



Sturdy handle ergonomic grip.

Personalise your Prestige wine cabinet

Sliding shelf

Shelf glides out for instant access to the 12 bottles².



Storage shelf

Comfortably accommodate bottles of different shapes. Store up to 77 bottles² per shelf.



Presentation Shelf

Store and showcase your wine with this shelf which has capacity for 22 bottles.



2 colour options

Colour scheme details on p 22

4 doors options

Solid door or glass door. The frame of the glass door can be supplied in black or silver aluminium



NEW

The full Glass door is offering an unique style, refined and sophisticated.

It can be used with or without handle



Transtherm combinations

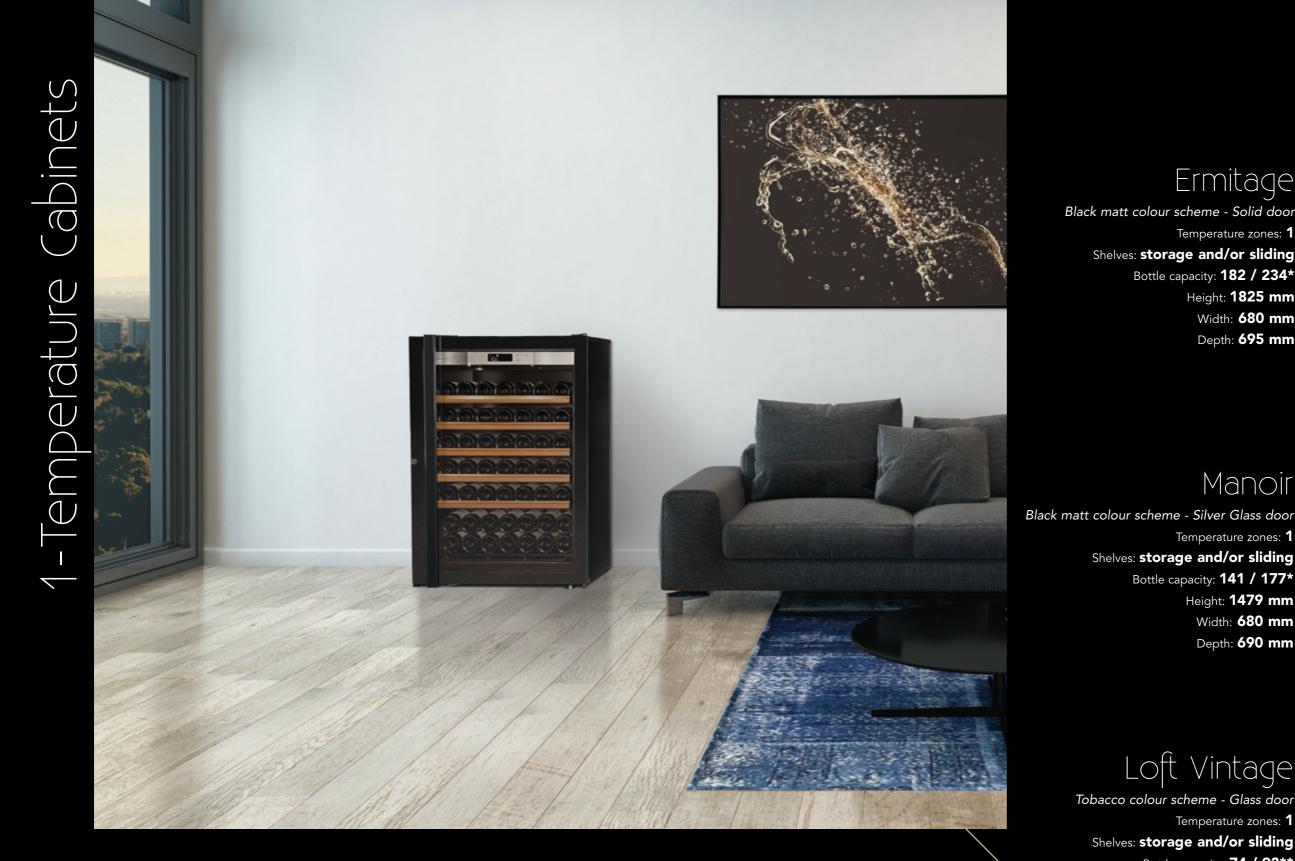
Cabinets of the same size can be positioned together with opposing hinges to give the impression of one large double-door unit.

It offers modern finishing and user-friendly digital screen, 3 lighting options to highlight your

bottles and 3 alarms to offer a



for an



Designed to perfectly replicate those conditions found in an ideal traditional underground wine cellar-steady temperature of 12/13°C (54/55°F) with optimum humidity. The temperature can be adjusted between 6-18°C (43-64°F). The humidity rates is automatically monitored.

14 - Prestige 1 temp.

Ermitage

Temperature zones: 1 Shelves: storage and/or sliding Bottle capacity: 182 / 234* Height: 1825 mm Width: 680 mm Depth: 695 mm

Manoir

Temperature zones: 1 Shelves: storage and/or sliding Bottle capacity: 141 / 177* Height: 1479 mm Width: 680 mm Depth: 690 mm

Loft Vintage

Temperature zones: 1 Shelves: storage and/or sliding Bottle capacity: 74 / 92** Height: 960 mm Width: 680 mm Depth: 690 mm







Prestige 1 temp. - 15



Black matt colour scheme - Glass door Shelves: storage and/or sliding

Ideal for both storing and serving wine, the Castel cabinet provides three totally separate zones: the central portion is dedicated to preservation (10-14°C / 50-57°F), the upper compartment brings up to 11 bottles of red wine to the correct serving temperature, whilst the lower compartment keeps up to 17 bottles of white wine and champagne at perfect serving temperature.



This insulated compartment can hold up to 11 bottles* of red wine, to be brought to the correct serving temperature (between 17-18°C / 63-64°F)

The lower compartment holds up to 17 bottles* of white wine and Champagnes maintained (between 6-8°C / 43-46°F).

Caste

Temperature zones: 3 Bottle capacity: 165 / 209* Height: **1825 mm** Width: 680 mm Depth: 690 mm







The high quality varnish gives the beech wood doors a superior finish.

Prestige 3 temp. - 17

Prestige Full Glass Door



Design and Performance

The prestige range is the combination of clean lines and cutting-edge technology. The new full glass door clearly illustrates it.



The stainless steel handle offers an unique style creating contrast with the glass of the door.



built into the door frame.

A full Glass Door with no frame that offers clean lines.

A full glass door redisigned to offer improved UV rays protection and for lower energy consumption.

The Full Glass door can be used with or without handle according to your preference.





The handless Full glass door gives clean and sober lines to the wine cabinet. An user friendly handle is





Prestige Full Glass door - 19



Tobacco

Black matt

Ref.	Bottle capacity ⁽¹⁾	Height in mm ⁽²⁾	Width in mm	Depth in mm ⁽³⁾	Recommended temperature range °C/°F	Weight in kg ⁽⁴⁾	
Studio	36/42	640	540	557	0 - 35 / 32-95	35	
Bastide	267	1810	680	680	0 - 35 / 32-95	82	

Prestige Range

Ref.	Bottle capacity ⁽¹⁾	Height in mm ⁽²⁾	Width in mm	Depth in mm ⁽³⁾	Recommended temperature range °C/°F	Weight in kg ⁽⁴⁾
Loft Vintage	74/92	960	680	690	0-30 / 32-86	57
Manoir	141/177	1479	680	695	0 - 35 / 32-95	63
Ermitage	182/234	1825	680	695	0 - 35 / 32-95	73
Castel	165/209	1825	680	695	12-30 / 54-86	81

\bigcirc Data relating to energy consumption

Reference	Energy efficiency rating ¹	Annual energy consumption AEc (Kwh/year)			Useful volume (in litres)	Acousti emissio dB(A)	
			00a ¹	R134a ²		R600a	R134
	G	EU AMME EI	us LEGANCE			<u> </u>	
STUDIO	E	-	-	292	93	-	38
BASTIDE	E	-	-	402	575	-	38
	(GAMME P	RESTIGE				1
LOFT VINTAGE Glass door	A	146	143	-	210	37	38
LOFT VINTAGE Full Glass door	А	146	143	-	210	37	38
MANOIR Glass door	А	157	172	-	340	37	38
MANOIR Full Glass door	A	157	172	-	340	37	38
MANOIR Solid door	A+	125	143	-	355	37	38
ERMITAGE Glass door	A	165	212	-	445	37	38
ERMITAGE Full Glass door	A	165	212	-	445	37	38
ERMITAGE Solid door	A+	132	172	-	460	37	38
CASTEL Glass door	А	165	212	-	450	37	38
CASTEL Full Glass door	А	165	212	-	450	37	38
CASTEL Solid door	A+	132	172	-	450	37	38

1. Calculated with an ambient temperature of (25°C/77°F), In accordance with Commission Delegated Regulation (EU) n°1060/2010 dated 28 September 2010, supplementing Directive 2010/30/EU of the European Parliament and Council. Power consumption calculation based on the result obtained over 24 hrs in standard test conditions (25°C / 77°F). 2. Comply with DEPARTMENT OF ENERGY - 10 CFR Part 430 - Energy Conservation Program: Energy Conservation Standards for Miscellaneous Refrigeration Products.

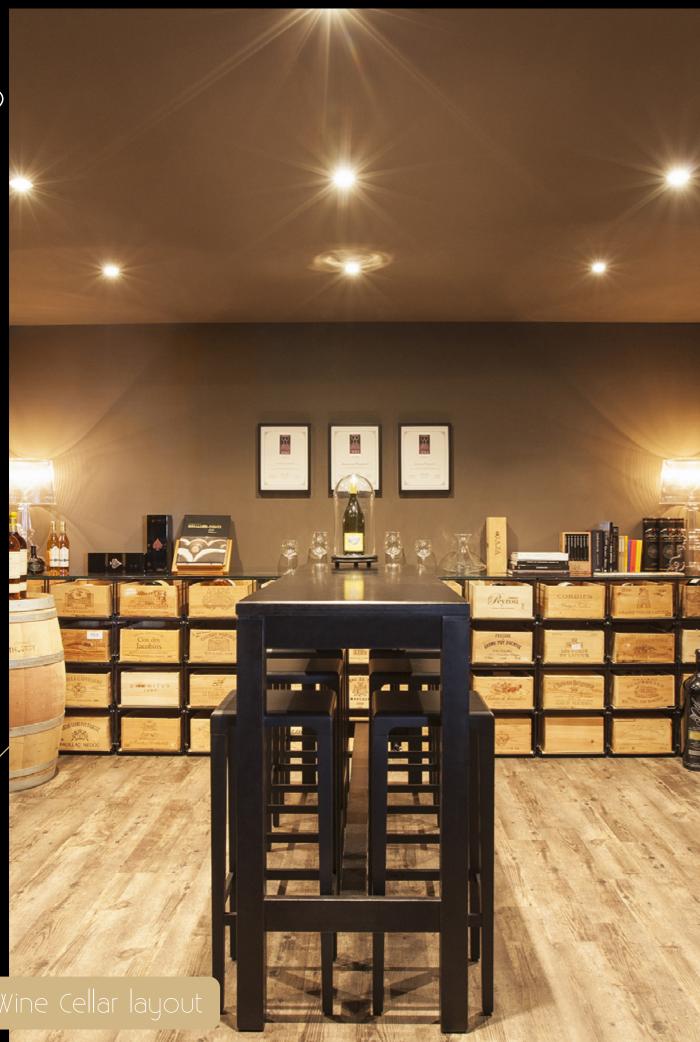
Actual power consumption depends on the appliance's location and operating conditions.

This appliance is intended exclusively for wine storage. - Category of all models: 2 - Climate class: Our appliances are designed for use at an ambient temperature of between 10°C and 32°C / 50°F and 89,6°F (Class SN). Nevertheless, refer to the technical properties tables (p 20) for the optimal performance levels of your product. - These appliances cannot be built-in. This data only concerns solid door models (except for Loft Vintage model in glass door) - Consult your Transtherm dealer for other types of doors. 2. Only for R600a models. 3. Red serving temperature.

Energy The guarantee of reliability Created from quality materials and carefully inspected at every production stage, our cabinets are designed in a 7500 m² French factory, dedicated solely to producing wine

cabinets.

1. Bordeaux Tradition type bottles - 2. Front adjustable feet (+/- 2,5 cm) 3. Solid door dimensions (except Loft Vintage) / Glass door dimensions (all models): 690 mm. 4. Solid door weight with shelf for the Elegance range and solid door weight without shelf for the Prestige range. (except Loft Vintage with glass door).



Wine Cellar layout

Transtherm is offering a range of storage systems to transform a room into a functioning wine cellar.

Different flexible storage systems are available to suit your requirements in terms of bottle capacity.



Those storage systems allow you to effectively create an area dedicated to wine.

The sober and elegant lines of the layout systems make them fit everywhere.



to the bottles.

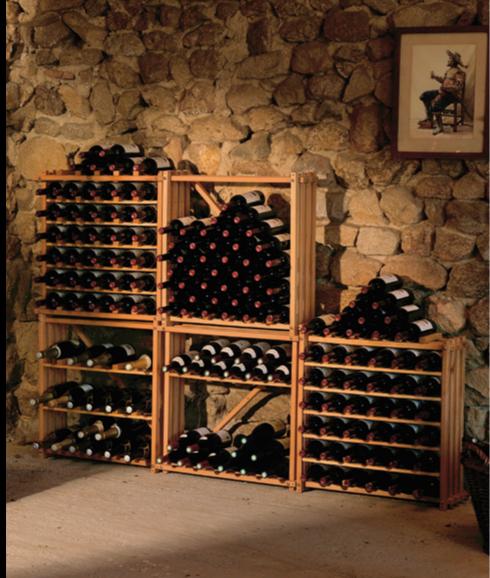
Modulocube

A simple, adaptable storage system.



Modulorack

Sliding shelf system for storing wine cases, offering easy access



Modulocube is a solid beech folding rack, supplied ready to assemble, which allows you to verry easily store your bottles.

Completely modular, Modulocube allows you to increase your storage change capacity and

layouts according to your requirements.

Modulocube is a solid beech folding rack that guarenteing maximum strengh and

stability.



cabinets

An exclusive sliding shelf system

Easy access to bottles

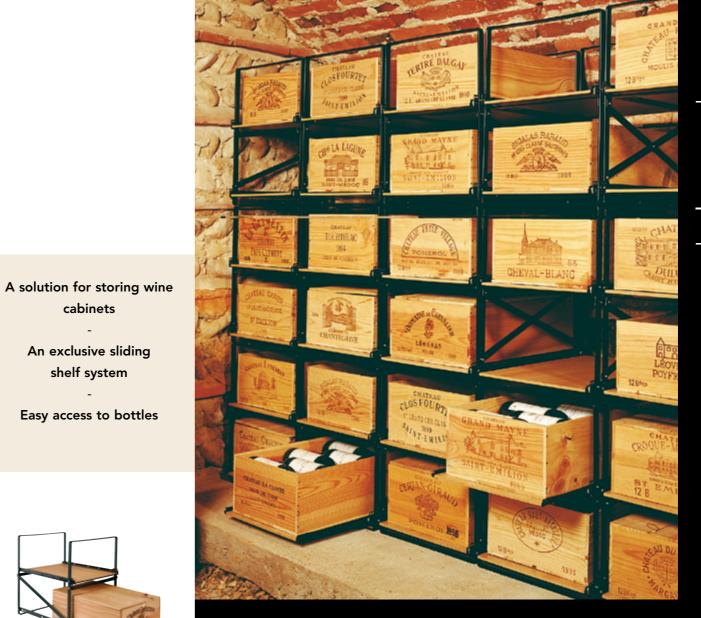




A simple and modular storage system A folding rack made from solid beech

To store all types of bottles

Made In France



Modulorack is an ex sliding shelf system to wine cases while o easy access to the bottles.

Several Modulorack can be assembled to increase storage capacity.

24 - Wine Cellar layout



clusive	Fastened to the ground
o store	they form a strong, practical
offering	storage system.

Transtherm © 01/2021 - Photos non-binding - Technical characteriestics may be modified without prior notice.

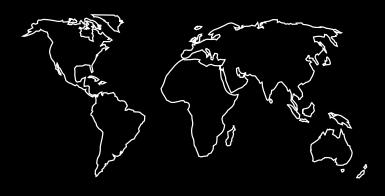






A project, a requirement?

The Transtherm distribution network is at your disposal to create with you a customised wine cabinet that fulfils all of your requirements and wishes!





transtherm@transtherm.fr