Energy and technical features

Ref.	Dimensions ¹	Weight when empty ¹ (kg)	Bottle capacity ²			Energy efficiency class¹	Annual energy consumption		Useful volume	Sound Emission		Permitted temperature range ¹	
	HxWxD (mm)		Access ³	Premium ³	Maximum ³		AEc4 (Kwh/year)		(liters)	(dB(A))		min. / max.	
							115V-60Hz (R134a gas)	230V-50Hz (R600a gas)		115V-60Hz (R134a gas)	230V-50Hz (R600a gas)	°C	°F
1 temperature													
V-PREM-L	1825 x 680 x 690	78	213	182	234	A+	183	128	460	38	37	0-35	32-95
V-PREM-M	1480 x 680 x 690	68	169	141	169	A+	165	121	355	38	37	0-35	32-95
V-PREM-S	960 x 680 x 690	49	92	74	92	A+	146	114	225	38	37	0-35	32-95

Category of all the models: 2. - Climate class: Our appliances are designed to be used at an ambient temperature of 10°C - 32°C. (Class SN) - These models cannot be flush-fitted.

1- Data calculated using a solid door, 2- Cabinet capacities are calculated using traditional Bordeaux bottles. 3- Access pack: mixed, sliding and fixed shelves - Premium pack: 100% sliding 4- Energy consumption calculated using a solid door based on the results obtained over 24 hrs in standard test conditions (25°C). Actual energy consumption depends on operating conditions and the appliance's location.

Control

Temperature setting range possible: 9-15°C/ 48-59°F LED screen with touch sensitive keys Electronic internal setting and display

Visual and audible alarm in case of temperature fault (+ or - 6°C in relation to the setting)

Equipment

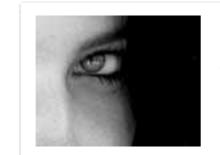
Glass or solid door

Detachable LED lighting on adhesive mounting plate

(batteries included) Charcoal filter

Adjustable front feet

Handle built into the side of the door









Recommended by John Euvrard Meilleur Ouvrier de France 2007

Wine stewarding











Simple yet expert.

A range of wine maturing cabinets built to last.

A low energy range that contributes to protecting the environment.

A wide choice of stylish, modern finishes.





«Première» as in first occasion, first use, first choice. This range allows you to take your first step to discover what the brand has to offer.

You will find that this entry-level cabinet offers the same technical performance inherent to each of the brand's ranges.

Its secret is the clever combination of tradition and modernity
Tradition, because cabinets in the Première range observe the 5
criteria essential for effectively maturing and recreating a protective
environment for your wine.

Modernity, because these cabinets perfectly combine aesthetic appeal and technology. Beneath their attractive, bold lines formed from textures and materials, all of EuroCave's expertise is concealed.





Elegant and personalised!

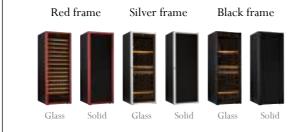
Contemporary colours... deep black, passionate red, satin silver. Carefully thought-out details which exploit textures and materials...

A cabinet with elegant simplicity available in 3 sizes to offer capacity for up to 234 bottles.

S M

Reversible doors with bold, attractive lines fit ideally into your interior.

The handle is discreetly concealed in the side of the door allowing an easy grip.



A digital control panel which is dark and glossy.



The ingenious detachable lighting enhances the cabinet's design by adding light and making it easier to read the bottle labels with the «reading» function.



Modularity, efficacy!

The cabinet bodies are designed to allow you to adjust the type or position of the shelf, according to your requirements.

Whether sliding, storage or display, our shelves are specially designed to hold your bottles.

Sliding shelves allowing you easy access to up to 12 bottles.

Storage shelves allow you to store up to 77 bottles in optimal conditions.

Finally, display shelves allow you to showcase your best bottles.

The «Main du Sommelier» supports on the shelf: a structure of two materials which absorb vibration and help to support and protect your bottles.





Expertly protects your wines!

This range is designed to allow your wines to mature in optimal conditions. Let technology take care of your wine for you...

Temperature control

In order for your wines to mature in optimal conditions, it is necessary to store them in an environment with a stable temperature, from 10°C - 14°C, whatever the temperature is outside.

Like a protective cocoon, the dual hot/cold control ensures a constant*, consistent temperature whether your cabinet is installed in a heated room or room with a moderate temperature. An electronic control panel allows the temperature to be easily set and displayed. Its visual and audible alarm warns you if there is a temperature fault.

Suitable humidity levels

It is essential to maintain suitable humidity levels, between 50 and 80%. The cabinet body is designed to allow humidity to be distributed throughout the inside of the cabinet, thanks to the side walls of embossed aluminium.

Healthy air inside the wine cabinet

Effective air circulation is vital in order to prevent the development of mould and bacteria. The EuroCave ventilation system creates a breather effect which guarantees healthy air.



UV-proof door

To mature optimally, wine must be protected from all sources of light: only darkness prevents deterioration of tannins by oxidation NOT SCIENTIFICALLY ACCURATE. U.V. protection is guaranteed in order to protect tannins, both for the solid door and the glass door which offers highly effective U.V. screening.

Protection from vibration

In order for wine to mature in optimal conditions, it must be protected from vibration, which damages the molecules of certain chemical compounds in wine. The compressor, separated from the cabinet and mounted on pads, and the «main du sommelier» equipment protect the wine cabinet from vibration.

Low energy consumption and noise levels

Cabinets in the Première range consume up to 64% less energy than a traditional cabinet**. They are rated A to A+ depending on the type of door. And for increased user comfort, their noise level does not exceed 37 dB(A).

**large model, glass door