

ArteVino

Your wine deserves the upmost respect.

ORIGINE
FRANCE®
GARANTIE

BVCert. 6010761



wine cabinets



A leading brand for 15 years

Love of wine is proof of a true art of living. It signifies a strong attachment to one's roots, the land and respect for traditions. Wine is part of our heritage, something that gives pleasure and gathers people together in friendship – and our experts completely understand this!

Created in 1996, ArteVino is a French brand specialising in wine maturing cabinets. Our products are designed and manufactured exclusively in France.

ArteVino has become a leading brand by creating state-of-the-art products with modern and innovative designs, making it a key player in this market.



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Caring for your wine

The experienced wine enthusiast knows that to develop fully, wines must mature under specific conditions, difficult to achieve in modern society.

A wine cabinet must combine all the elements required to optimally mature wine. It allows you to recreate in your home the ideal storage conditions of a natural cellar, but on a much smaller scale.

Only a wine cabinet that meets the following criteria can be considered suitable for maturing or serving wine.



A constant temperature

A good cabinet should maintain a stable temperature throughout the year, whatever the temperature of its external environment. Professionals are unanimous in recommending a temperature of 10 - 14°C, which allows wine to acquire all of its refined features and qualities.



Optimised humidity

Humidity is the circulation of humid air (not to be confused with condensation). The hygrometry of a cabinet should be 50 – 80%. Absence or insufficiency of humidity can result in the air drying out and therefore the cork, thereby allowing wine to penetrate the cork, resulting in the famous and irreparable oxidised taste.



Air circulation

A lack of ventilation, especially in a damp environment, can result in the development of mould and bacteria which may settle on corks and cause them to deteriorate. If there is insufficient ventilation, this proliferation of mould may also cause bad odours, which could be transmitted to the wine through the cork.



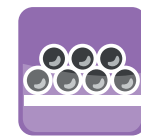
Maximum protection from light

To mature well, wine must be protected from light. Light, particularly its U.V. component, irreversibly damages the tannins of wine by oxidation. This is why wine has been stored for so many years in tinted glass bottles, the darker the better.



Absence of vibration

Stillness is key in ensuring optimal wine maturation. Vibrations are harmful to the wine maturing process as they disturb the sediment in the wine. The many vibrations generated by daily life (railways, the underground, busy roads...) are harmful to wine maturation as they cause the molecules of some of wine's chemical compounds to break down.



Suitable storage

The specific and varied shape of wine bottles (Bordeaux, Burgundy, Alsace...) and their significant weight mean that storage has to be specifically adapted. Furthermore, it must be easy for the user to select bottles to be served. Therefore, easy-access systems are required, for optimal user comfort.



ArteVino advantages

Fast and easy bottle identification

Your cabinet is equipped with a removable wine record*. A genuine wine cellar book, it allows you to note down the wines stored in the cabinet and to have all the information about them close to hand.

In addition to the wine record, the label holder allows you to number the shelves of your cabinet and to identify the different bottles. This information can then be easily transferred to the wine record.



A functional and ergonomic cabinet

- + In several colours, allowing it to blend seamlessly with any type of interior
- + A double lock to protect your wine
- + A functional, understated design

A choice of colours*

A range of two colours: wood or black is offered:



Tobacco
PL



Black surf
NS

And also... low energy products.

ArteVino is committed to caring for the environment. With the Oxygen range, save up to 67% in energy, compared with a conventional cabinet.



Storage adapted to your needs

ArteVino has developed a system of storage shelves with recesses, allowing you to store all types of bottles (Bordeaux, Burgundy, Alsace, Champagne). The universal shelf in solid beech allows you to store all of these types of bottles at the same time, whatever their shape or size. A patented system which is both practical and reliable!

You can change your shelf to "Sliding" or "Storage" version by simply moving the wooden pins. If you want to display your bottles, the universal shelf also allows you to position your bottles upright in "Presentation" format.

- + Organise your cabinet to suit your requirements
- + Adjust the layout over time according to your requirements



Storage



Display



Sliding



OXG3T199NVD model

Choosing your ArteVino wine cabinet

1

Which size?

Choose your wine cabinet size according to the number of bottles that you want to store:

**88 to 159*
bottles** Small model

**150 to 215*
bottles** Medium size model

**183 to 280*
bottles** Large model

2

Which temperature system?

Choose the temperature system according to how you intend to use your cabinet:

1-temperature cabinet
 One temperature (between 10 and 14°C) to mature your wines in the best possible conditions.

2-temperature cabinet
 A main maturing zone and a compartment to chill your white or rosé wine.

3-temperature cabinet
 A main maturing zone and two compartments for bringing your wine to the correct serving temperature: white or rosé in the lower section, red in the upper section.

Multi-temperature cabinet
 Staggered temperatures to allow you to have all your wines at the correct serving temperature.

3

Which range?

Choose the range according to your requirements:

Access range

Oxygen range

Vin&o range

You can find all the technical information about our products on page 20.



ArteVino wine cabinets range



Access range

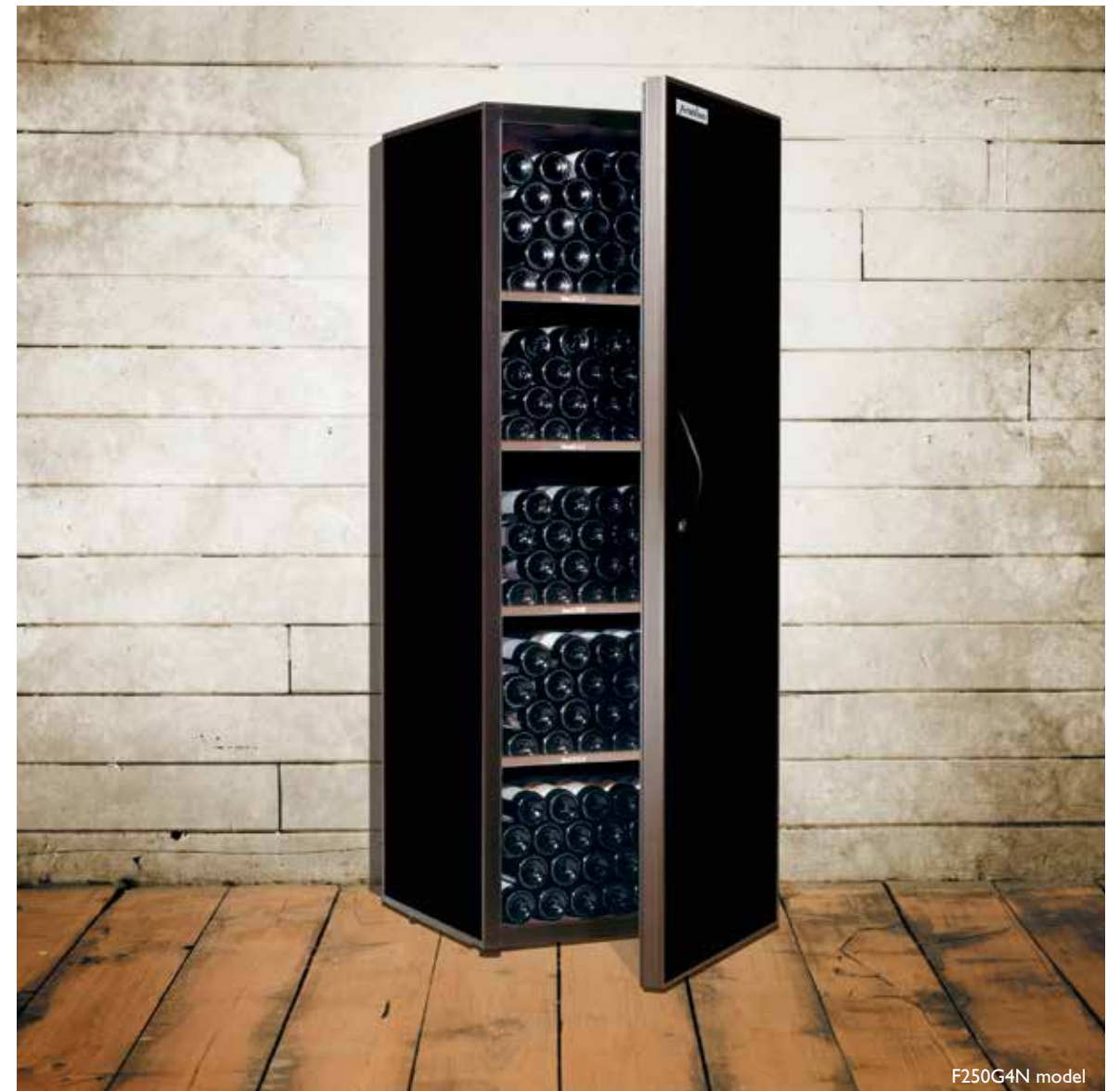
Everything you need to take care of your wine

The Access range meets all of the criteria for effectively maturing and bringing your wine to the correct serving temperature. The cabinets in this range are all in elegant, understated black.

- + Regulation controlled by two independent thermostats
- + Aluminium walls
- + Heat pump principle
- + Capacities of 150 - 280 bottles

The Access range offers simple, reliable cabinets for a quality first purchase!

 F130P2N 150 bottles	 F190M3N 215 bottles	 F250G4N 280 bottles	 FV189GMT13N 189 bottles
 FV140P3N 150 bottles	 FV210M3N 215 bottles	 FV270G5N 280 bottles	 F248G2T6N 248 bottles



F250G4N model

Oxygen range

Store your wine, save energy.



A cabinet specially designed to serve and mature your wine, which also help to care for the environment.



Up to 67% less energy used
compared with a traditional cabinet

A large choice of models and finishes to allow your cabinet to complement any interior :

- 3 types of cabinets: serving, maturing or multi-functional
- 3 cabinet body sizes that can hold 98 – 230 bottles
- 2 types of door with a modern design: glass with silver frame or solid with silver frame
- 2 colour options: Black or Tobacco*



OXMIT182NVD model





Oxygen range Models

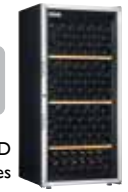


 
OXPI T98NPD
98 bottles

 
OXMIT 182NPD
182 bottles

 
OXGIT 230NPD
230 bottles

 
OXPI T98NVD
98 bottles



 
OXMIT 182NVD
182 bottles

 
OXGIT 230NVD
230 bottles



 
OXPI T98PPD
98 bottles

 
OXMIT 182PPD
182 bottles

 
OXGIT 230PPD
230 bottles

 
OXPM T98NPD
98 bottles

 
OXMM T177NPD
177 bottles

 
OXGMT 225NPD
225 bottles

 
OXGMT 225NVD
225 bottles

 
OXPM T98NVD
98 bottles

 
OXMM T177NVD
177 bottles

 
OXM3 T151NPD
151 bottles

 
OXM3 T151NVD
151 bottles

 
OXG3 T199NPD
199 bottles

 
OXG3 T199NVD
199 bottles

Vin&o range

The multi-drinks cabinet concept

Vin&o is a multi-drinks cabinet which allows you to mature your wine and also have all your other drinks at your fingertips. Based on the same technology used for professional wine serving cabinets in the food service industry, Vin&o stores all your drinks at an ideal temperature for optimal enjoyment!

- + A 6 - 18°C multi-temperature cabinet that has a middle zone for wine maturation with a capacity of up to 24 bottles
- + Special dimensions allowing the cabinet to be flush-fitted
- + An understated, modern design
- + A portable bottle holder facilitates daily access to your bottles and allows them to be stored in a vertical position when opened



VINO085ELVDS
84 bottles

VINO085ELVDN
84 bottles

VINO125ELVDS
124 bottles



VINO125ELVDN
124 bottles



① Electronic control with digital display



② Cellar board
③ Universal shelf



④ Bottle carrier



VINO125ELVDS model

Wine Art

The flavour enhancer !

Wine Art, an explosion of flavour and the promise of wine at an ideal serving temperature... the freedom to drink your wine from a bottle opened several days ago.

- + Open bottles are preserved for up to 10 days* thanks to the exclusive air vacuum system
- + Brings your wine to the ideal serving temperature (red wines around 16°C, white or rosé wines around 8°C)
- + User-friendly controls with light indicating the temperature and air vacuum process status

+ 2 colour combinations :



Black/White Wine Art

Technical summary

Range	Reference	Usage				Capacities*	Dimensions (mm)	Control		Door		No. of shelves		Cellar record	Colour	Low temp. function	Operating ambient temperature range
		IT	2T	3T	MT			Electromechanical	Electronic	Solid	Glass	Storage	Sliding				
ACCESS	F130P2N	x	-	-	-	150	680 x 1110 x 680	x	-	x	-	2	-	non	NS	oui	0°C - 35° C
	FV140P3N	x	-	-	-	150	680 x 1110 x 680	x	-	-	x	3	-	non	NS	oui	0°C - 35° C
	F190M3N	x	-	-	-	215	680 x 1470 x 680	x	-	x	-	3	-	non	NS	oui	0°C - 35° C
	F250G4N	x	-	-	-	280	680 x 1810 x 680	x	-	x	-	4	-	non	NS	oui	0°C - 35° C
	FV210M3N	x	-	-	-	215	680 x 1470 x 680	x	-	-	x	3	-	non	NS	oui	0°C - 35° C
	FV270G5N	x	-	-	-	280	680 x 1810 x 680	x	-	-	x	4	1	non	NS	oui	0°C - 35° C
	F248G2T6N	-	x	-	-	248	680 x 1810 x 680	x	-	x	-	3	3	non	NS	non	10°C - 35° C
	FV189GMT13N	-	-	-	x	189	680 x 1810 x 680	x	-	-	x	-	13	non	NS	non	10°C - 30°C
OXYGEN	OXPI98NPD	x	-	-	-	98	680 x 960 x 700	-	x	x	-	1	5	non	NS	oui	0°C - 35°C
	OXMIT182NPD	x	-	-	-	182	680 x 1480 x 700	-	x	x	-	3	10	non	NS	oui	0°C - 35°C
	OXGIT230NPD	x	-	-	-	230	680 x 1825 x 700	-	x	x	-	4	13	non	NS	oui	0°C - 35°C
	OXPI98PPD	x	-	-	-	98	680 x 960 x 700	-	x	x	-	1	5	non	PL	oui	0°C - 35°C
	OXMIT182PPD	x	-	-	-	182	680 x 1480 x 700	-	x	x	-	3	10	non	PL	oui	0°C - 35°C
	OXGIT230PPD	x	-	-	-	230	680 x 1825 x 700	-	x	x	-	4	13	non	PL	oui	0°C - 35°C
	OXPI98NVD	x	-	-	-	98	680 x 960 x 690	-	x	-	x	1	5	non	NS	oui	0°C - 30°C
	OXMIT182NVD	x	-	-	-	182	680 x 1480 x 690	-	x	-	x	3	10	non	NS	oui	0°C - 30°C
	OXGIT230NVD	x	-	-	-	230	680 x 1825 x 690	-	x	-	x	4	13	non	NS	oui	0°C - 30°C
	OXPM98NPD	-	-	-	x	98	680 x 960 x 700	-	x	x	-	1	5	non	NS	oui	12°C - 30°C
	OXMMT177NPD	-	-	-	x	177	680 x 1480 x 700	-	x	x	-	3	10	non	NS	oui	12°C - 30°C
	OXGMT225NPD	-	-	-	x	225	680 x 1825 x 700	-	x	x	-	4	13	non	NS	oui	12°C - 30°C
	OXPM98NVD	-	-	-	x	98	680 x 960 x 690	-	x	-	x	1	5	non	NS	oui	12°C - 30°C
	OXMMT177NVD	-	-	-	x	177	680 x 1480 x 690	-	x	-	x	3	10	non	NS	oui	12°C - 30°C
	OXGMT225NVD	-	-	-	x	225	680 x 1825 x 690	-	x	-	x	4	13	non	NS	oui	12°C - 30°C
	OXM3T151NPD	-	-	x	-	151	680 x 1480 x 700	-	x	x	-	2	6	non	NS	oui	12°C - 30°C
	OXG3T199NPD	-	-	x	-	199	680 x 1825 x 700	-	x	x	-	3	10	non	NS	oui	12°C - 30°C
	OXM3T151NVD	-	-	x	-	151	680 x 1480 x 690	-	x	-	x	2	6	non	NS	oui	12°C - 30°C
OXG3T199NVD	-	-	x	-	199	680 x 1825 x 690	-	x	-	x	3	10	non	NS	oui	12°C - 30°C	
VIN&O	VINO085ELVDN	-	-	-	x	84	540 x 1220 x 570	-	x	-	x	3	-	oui	NS	non	12°C - 30°C
	VINO125ELVDN	-	-	-	x	124	540 x 1570 x 570	-	x	-	x	4	-	oui	NS	non	12°C - 30°C
	VINO085ELVDS	-	-	-	x	84	540 x 1220 x 570	-	x	-	x	3	-	oui	NS	non	12°C - 30°C
	VINO125ELVDS	-	-	-	x	124	540 x 1570 x 570	-	x	-	x	4	-	oui	NS	non	12°C - 30°C

Caption: IT = 1-temperature, 2T = 2-temperature, 3T = 3-temperature, MT = Multi-temperature (see p 6) // NS = Black Surf, PL = Tobacco.

* Standard configuration using traditional Bordeaux bottles.

Data relating to energy consumption

Range	Reference	Type of door	Energy efficiency rating	Annual energy consumption AEC* (kWh/year)	Useful volume (liters)	Temperature of the other compartments	Acoustic emissions (dB(A))
ACCESS	F130P2N	Solid Door	D	292	330	-	38
	FV140P3N	Glass Door	G	475	323	-	38
	F190M3N	Solid Door	D	310	459	-	38
	FV210M3N	Glass Door	G	511	459	-	38
	F250G4N	Solid Door	D	329	579	-	38
	FV270G5N	Glass Door	G	548	572	-	38
	F248G2T6N	Solid Door	F	438	565	-	38
	FV189GMT13N	Glass Door	G	621	517	-	38
OXYGEN	OXPI T98NPD	Solid Door	A+	114	225	-	37
	OXMIT182NPD	Solid Door	A+	121	355	-	37
	OXGIT230NPD	Solid Door	A+	128	460	-	37
	OXPI T98PPD	Solid Door	A+	114	225	-	37
	OXMIT182PPD	Solid Door	A+	121	355	-	37
	OXGIT230PPD	Solid Door	A+	128	460	-	37
	OXPI T98NVD	Glass Door	B	172	225	-	37
	OXMIT182NVD	Glass Door	B	190	355	-	37
	OXGIT230NVD	Glass Door	B	216	460	-	37
	OXPM T98NPD	Solid Door	A+	114	225	-	37
	OXMM T177NPD	Solid Door	A+	121	355	-	37
	OXGMT225NPD	Solid Door	A+	128	460	-	37
	OXPM T98NVD	Glass Door	B	172	225	-	37
	OXMM T177NVD	Glass Door	B	190	355	-	37
	OXGMT225NVD	Glass Door	B	216	460	-	37
	OXM3 T151NPD	Solid Door	A+	121	345	10°C-14°C / 15°C-20°C	37
	OXG3 T199NPD	Solid Door	A+	128	450	10°C-14°C / 15°C-20°C	37
	OXM3 T151NVD	Glass Door	B	190	345	10°C-14°C / 15°C-20°C	37
OXG3 T199NVD	Glass Door	B	216	450	10°C-14°C / 15°C-20°C	37	
VIN&O	VINO085ELVDN	Glass Door	F	365	203	-	38
	VINO125ELVDN	Glass Door	F	365	203	-	38
	VINO085ELVDS	Glass Door	F	402	270	-	38
	VINO125ELVDS	Glass Door	F	402	270	-	38

* Power consumption calculation based on the result obtained over 24 hrs in standard test conditions (77°C - 25°C).

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 a temperature of between 50°F and 89.6°F / 10°C and 32°C

(Class SN). Nevertheless, refer to the technical properties tables of the ArteVino catalog for the optimal performance levels of your product..

These appliances cannot be built-in (except Vin&o).

Specifications may be subject to modifications without prior notice.

Your wine matures in optimum conditions

ArteVino reproduces all the conditions of a natural cellar

- Uniformity of temperature for wine maturing
- Staggering of temperatures for multi-temperature cabinets

- ▶ double Hot / Cold circuit
- ▶ aluminium rear wall (encourages heat exchange)
- ▶ insulating single-piece body
- ▶ accurate electronic control

- Controlled humidity
- Air circulation

- ▶ heat pump principle

- absence of vibration

- ▶ slow-cycle compressor mounted on silent blocks

Install your cabinet in any room of your home

ArteVino can be used (depending on the model) with an ambient temperature of 0 - 35 °C (for example in a garage)

- automatic low temperature function
- choice of colours

A product built to last

ArteVino is designed specifically for wine storage with mechanical stresses linked to the weight of bottles (e.g. 250 bottles = 340 kg)

- built-in steel frame preventing any buckling of the body over time
- shelves that can withstand over 100 kg
- 2 adjustable feet
- single-piece body
- storage can be adapted over time



All ArteVino products are designed and manufactured in France.





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