

Transtherm Wine cabinets



Transtherm Label

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



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.

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.

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. The thermal pump (Transtherm exclusivity) allows hot humid air to be obtained automatically. Natural condensation on the back wall records a hygrometric value between 55 and 80%.

Natural ventilation

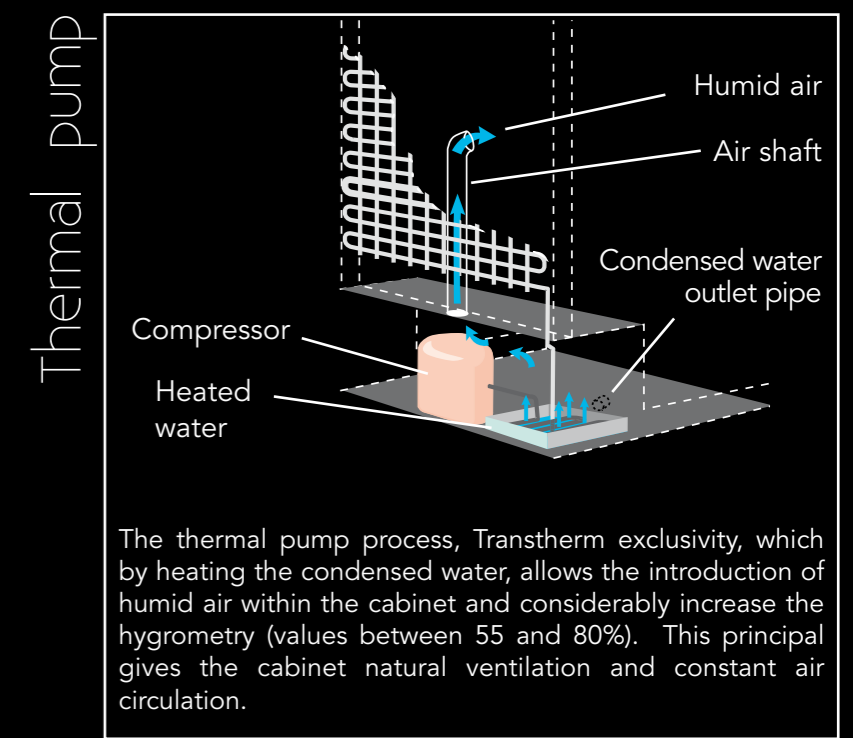
In order to avoid the mould phenomenon, which would generate bad odours and risk deteriorating the corks, TRANSTHERM cabinets have natural permanent ventilation, based on the principal of the thermal pump.

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 used endow Transtherm 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.



*For Prestige wine cabinets.

Elegance...

Three sizes of single-temperature wine cabinets 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.

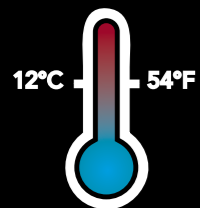


A unique black, understated colour scheme.



A choice of solid or glass door.

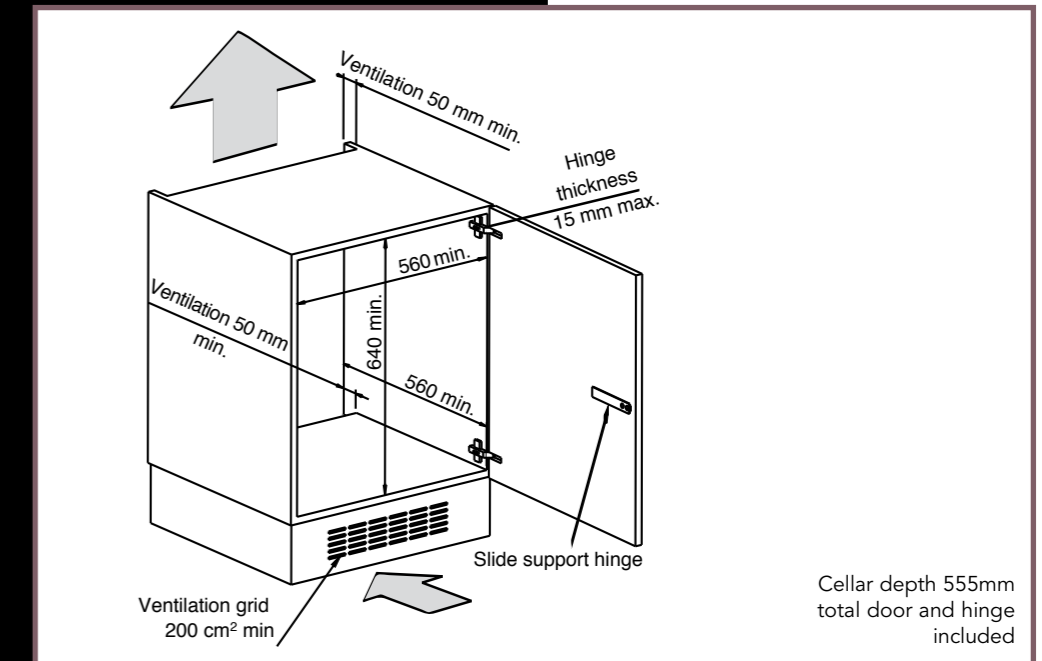




The Studio fitted cabinet is a small 1-temperature model, especially designed to be placed within a kitchen cabinet, under the work top. Its dimensions specifically meet those of kitchen furniture standards. Elegant and discrete in its black mat finish, the Studio cabinet can also be used as "stand alone".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

The installation

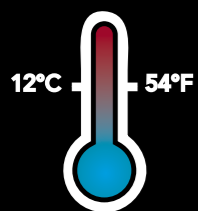
The studio cabinet has been designed to fit perfectly into any standard kitchen unit.



Studio

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





The Elégance range's 1 temperature cabinets 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

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

Bastide

Temperature zones: **1 - Solid door**
 Shelves: **storage and/or sliding**
 Bottle capacity: **267**
 Height: **1810 mm**
 Width: **680 mm**
 Depth: **680 mm**



Villa

Temperature zones: **1 - Solid door**
 Shelves: **storage and/or sliding**
 Bottle capacity: **202**
 Height: **1470 mm**
 Width: **680 mm**
 Depth: **680 mm**



Loft

Temperature zones: **1 - Glass door**
 Shelves: **storage and/or sliding**
 Bottle capacity: **98 / 150***
 Height: **1110 mm**
 Width: **680 mm**
 Depth: **680 mm**



* In sliding version / in standard version.



LowE
Low Energy

1- Compare to previous Prestige range 2- Bordeaux Tradition type bottles. 3- On solid door models 4- Removable

Prestige...

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

This new range offers 1 temperature, multi-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 completely personalized product that will fit in perfectly in your interior.

The cellar board

To keep track of each bottle located within the cabinet³.

The control panel



It offers modern finishing and incorporates user-friendly digital screen, 3 lighting options to highlight your bottles and 3 alarms to offer a high protection of wines.

The handle⁴



Sturdy handle for an ergonomic grip.

Personalise your Prestige wine cabinet

Sliding shelf

Shelf glides out for instant access to the 12 bottles².



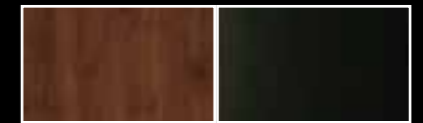
Storage shelf

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



2 colour options

Colour scheme details on p 20



3 doors options

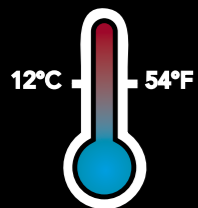
Solid door or glass door. The frame of the glass door can be supplied in black or silver aluminium.



Transtherm combinations

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





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.

Ermitage
 Black matt colour scheme - Solid door
 Temperature zones: **1**
 Shelves: **storage and/or sliding**
 Bottle capacity: **182 / 234***
 Height: **1825 mm**
 Width: **680 mm**
 Depth: **695 mm**



Manoir
 Black matt colour scheme - Silver Glass door
 Temperature zones: **1**
 Shelves: **storage and/or sliding**
 Bottle capacity: **141 / 177***
 Height: **1479 mm**
 Width: **680 mm**
 Depth: **690 mm**



Loft Vintage
 Tobacco colour scheme - Glass door
 Temperature zones: **1**
 Shelves: **storage and/or sliding**
 Bottle capacity: **74 / 92****
 Height: **960 mm**
 Width: **680 mm**
 Depth: **690 mm**





Castel

Black matt colour scheme - Glass door

Temperature zones: **3**

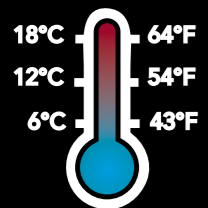
Shelves: **storage and/or sliding**

Bottle capacity: **165 / 209***

Height: **1825 mm**

Width: **680 mm**

Depth: **690 mm**



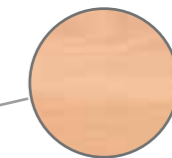
Ideal for both storing and serving wine, the Castel cabinet provides three totally separate zones: the central portion is dedicated to preservation (10-14°C / 50-57°F), the upper compartment brings up to 11 bottles of red wine to the correct serving temperature, whilst the lower compartment keeps up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



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

*In sliding version / in storage version.



Réserve

Tobacco colour scheme - Solid door

Temperature zones: **Multi**

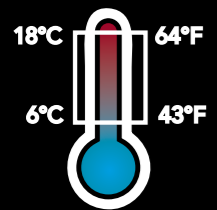
Shelves: **storage and/or sliding**

Bottle capacity: **182 / 234***

Height: **1825 mm**

Width: **680 mm**

Depth: **695 mm**



Ideal for restaurants, the Réserve cabinet is designed for serving wine. Thanks to the specific graded temperature system, you may have your wine at ideal serving temperature, at any moment.

Elegance Range



Tobacco



Black matt

1 temperature

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
Loft	98/150	1110	680	680	0 - 35 / 32-95	61
Villa	202	1470	680	680	0 - 35 / 32-95	71
Bastide	267	1810	680	680	0 - 35 / 32-95	82

Prestige Range

1 temperature

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
Reserve	182/234	1825	680	695	12-30 / 54-86	73

3 temp.
multi temp.

Energy consumption and manufacturing

Data relating to energy consumption

Reference	Energy efficiency rating	Annual energy consumption AEC ⁽¹⁾ (Kwh/year)		Useful volume (in litres)	Temperature of the other compartments ⁽³⁾	Acoustic emissions dB(A)	
		R600a	R134a			R600a	R134a
GAMME ELEGANCE							
STUDIO	E	-	292	93	-	38	
LOFT	E	-	354	326	-	38	
VILLA	E	-	365	455	-	38	
BASTIDE	E	-	402	575	-	38	
GAMME PRESTIGE							
LOFT VINTAGE	B ⁽²⁾	176	219	225	-	37	38
MANOIR	A+ ⁽²⁾	125	238	355	-	37	38
ERMITAGE	A+ ⁽²⁾	132	256	460	-	37	38
CASTEL	A ⁽²⁾	165	256	450	18°C / 64°F	37	38
RESERVE	A ⁽²⁾	165	256	460	-	37	38

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

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.

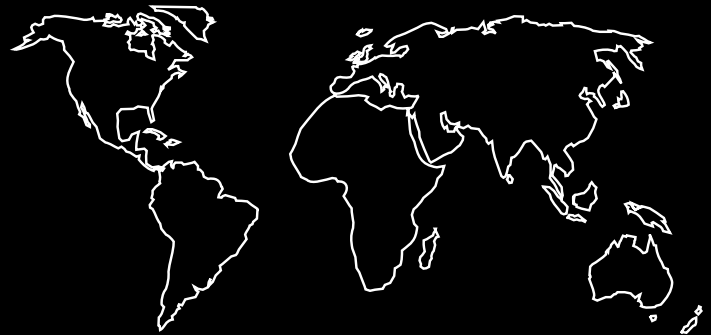


1. Bordeaux Tradition type bottles - 2. Front adjustable feet (+/- 2,5 cm) 3. Solid door dimensions (except Loft Vintage) / Glass door dimensions (all models): 690 mm. 4. Solid door weight with shelf for the Elegance range and solid door weight without shelf for the Prestige range. (except Loft Vintage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



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[®]
CAVES

info@transtherm.net

Photos non-binding - On this page, pictures are existing fittings.