



## Good wine deserves respect

Electrolux Vintec Line Wine Cellars.  
Exclusively designed for wine

Electrolux Professional Wine Cellars



# You talk...

Wine is an essential part of the experience we offer our customers. We don't just need a place to store our wines in the **right conditions to preserve their individual complex character** but a cellar where we can keep different wine styles and varietal at the **exact temperature needed to release its maximum flavor** ready to serve all year round



# ...we listen

We offer the perfect conditions for your wine whether you need a cabinet for cellaring, storing or serving or a combination of the three. With options for setting single or multi-temperature zones, the new range of sleekly designed **Electrolux Vintec Line wine cellars** have been created with leading industry experts to provide optimum temperature and humidity levels, as well as protection from harmful UV and vibrations for all your wines



**Enhance wine**  
**5 golden rules to keep  
your wine safe**

flavor



**Optimal flavor**  
**The perfect temperature  
for every wine**

cellaring



**Proud**  
**Showcase  
your collection**



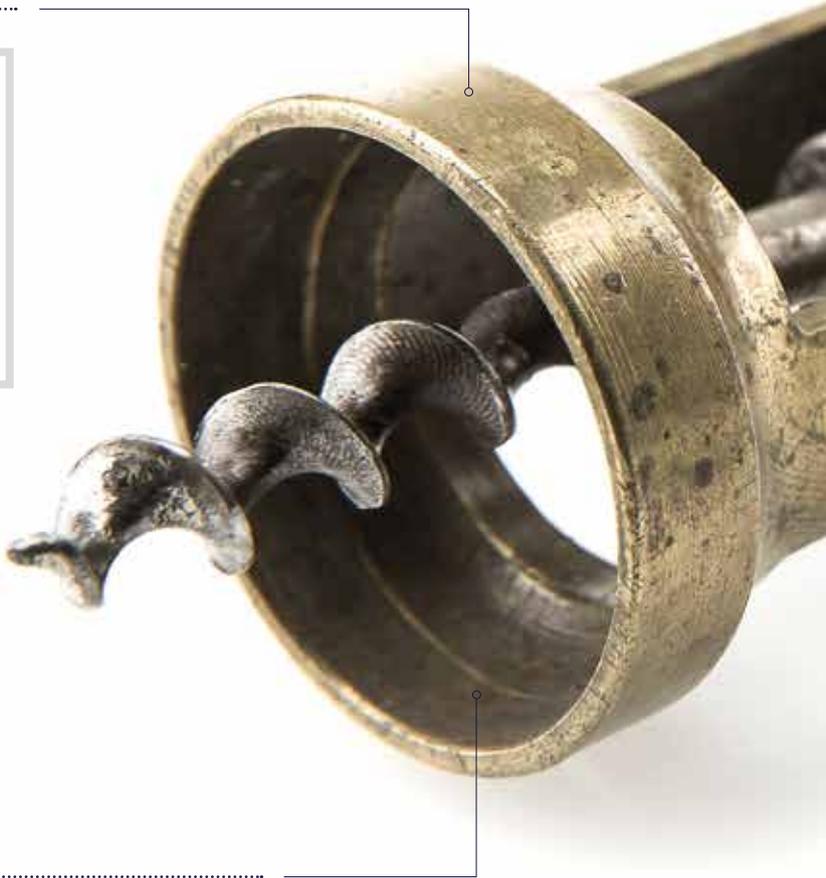
# Cherish, honor and protect

Need to cellar or store different wines ready for service in optimal conditions while keeping your running costs low? Versatile, energy-efficient **Electrolux Vintec Line wine cellars** respect every type and variety of wine: from crisp whites to full-bodied reds



## 5 essential golden rules keep wine safe and stop waste:

1. perfect preservation thanks to the stable temperature
2. stabilize wine quality with dark storage area
3. stabilize wine quality with vibration proof environment
4. mold and odor-free
5. the right humidity: +50% - 80%



## Zero waste Correctly storing your wines puts an end to waste



### The stable temperature

Cellaring, storing, or serving? There's no risk of wines deteriorating as Electrolux Vintec Line wine cellars maintain constant the chosen set temperature for your wines





### The space you want. How you want it

Cellar or store all your wines or create enticing displays with ready-for-service bottles. It is easy to create the wine cellar you need with our complete range of capacity and shelving options



# R600a

### Better for your business and the planet

Save on running costs. Energy efficient Electrolux Vintec Line wine cellars use natural gas R600a as a refrigerant. Its low GWP (Global Warming Potential) makes it significantly better for the environment than traditional coolants

### Greater protection

Your bottles are in safe hands with audio or visual alarms and security locks as standard

### A noble label

Save on your electricity bill and invest more in your wine collection. The highest rating in energy efficiency (energy label A+) makes our wine cellars better for the environment too



# Lock the flavor in

Perfectly preserve your wines by choosing **Electrolux Vintec Line wine cellars** which replicates the conditions naturally found in the world's best wine cellars

## The **5** golden rules of cellaring

Respect the natural  
aging of wine



### **1. Perfect preservation**

Constant **stable temperature** and **optimal humidity levels** ensure your wine is safe from spoilage. Temperature fluctuation is eliminated by the fully-insulated side panels, dual or triple-glazed doors and super efficient interaction between the compressor and thermostat

Did you know ?

## 12-14 °C

The perfect  
temperature for  
cellaring all wines

respect





## Stabilize wine quality



### 2. with darkness

Reduced risk of the harmful effects of exposure to light, especially UV rays, such as **premature aging, discoloration and flavor alteration** thanks to:

- ▶ dark interiors
- ▶ tinted, UV-treated glazed doors
- ▶ dim LED lights



### 3. with vibration proof

Vibration-free Electrolux Vintec Line wine cellars **stop the premature deterioration of wine** caused by even low level vibrations with:

- ▶ rubber shock absorbers
- ▶ vibration-absorbing wood shelving
- ▶ an externally housed compressor



### 4. Mold and odor-free

Intelligent ventilation system, **Optiflow<sup>GENTLE</sup>**, keeps air flowing throughout the wine cellar and carbon filters\* **stop odors**

\*large capacity cabinets only



### Why not a fridge?

Odors, vibrations, incorrect humidity & temperature may harm your wine



### 5. the right humidity

Optimal +50%-80% humidity levels ensure perfect osmotic transpiration of corks, preventing issues caused by shrinkage or brittling thanks to **Optiflow<sup>GENTLE</sup>**



# Humidity - friend or foe?



**Cork:** the unsung hero of every bottle, battling to keep oxygen away from your wine.

**Moderate humidity:** the essential weapon in the fight against oxidation.

**Electrolux Vintec Line wine cellars:** optimal humidity to protect corks and protect your wine

Did you know?  
Conventional  
fridges can  
shrink corks and  
spoil your wine



**+50%-80%**  
humidity

The perfect humidity level  
guaranteed to keep corks  
healthy and protect your wine



**-50%** humidity

Wine can **oxidize or spoil** as  
corks can shrink, dry out or  
become brittle



**+80%** humidity

Corks may become **moldy and  
taint** your wines. Wine labels peel off

The perfect  
pairing  
**Optiflow<sup>GENTLE</sup>**  
and **Humidity  
Control System**

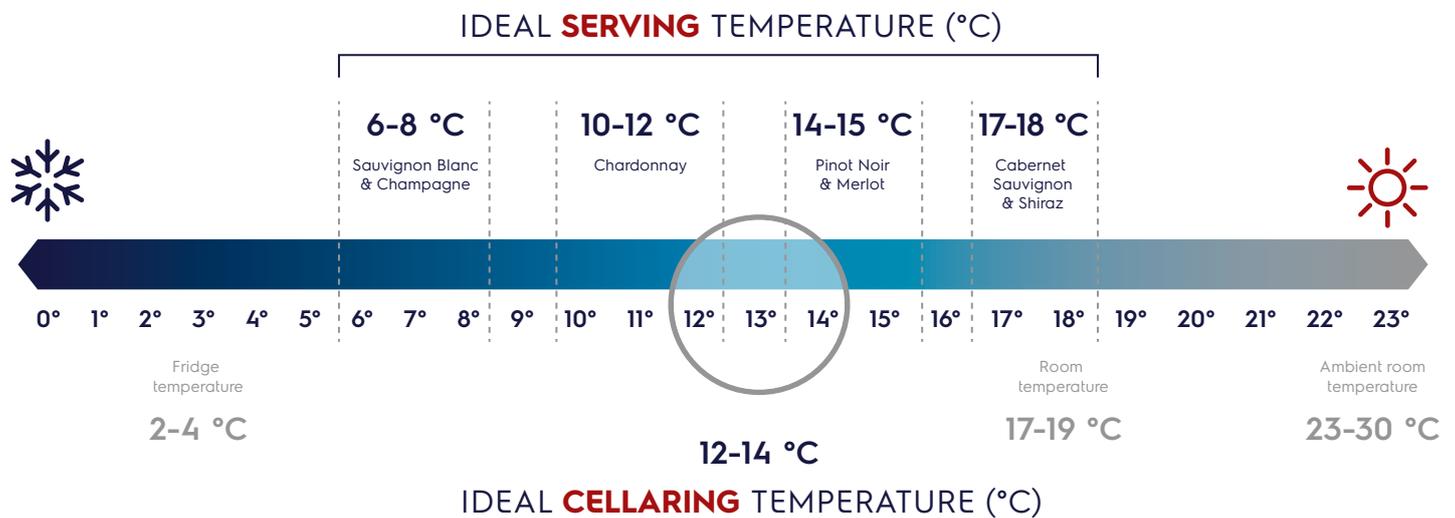
Humidity is kept between  
**50% and 80%** thanks to the  
**Optiflow<sup>GENTLE</sup>**, the intelligent  
air circulation system, which  
heats condensed water which  
is then distributed as humid air  
into your wine cellar.

Show off your wines with  
Electrolux Humidity Control  
System. Optimal humidity levels  
mean that even when bottles  
are stored vertically the cork  
stays moist



# The Goldilocks temperature

**Optimum temperature** makes all the difference in **maintaining and enhancing the flavor** of your **wines**. With single and multi-temperature zone options, **Electrolux Vintec Line wine cellars** ensure your wines are always at their best





## Did you know? Wine starts to 'cook' at temperatures over 25 °C

### Too hot?

**Over 25 °C wines spoil fast.**

Tannins become stronger, alcohol becomes more noticeable, and fruitiness is replaced by acidity

### Just right

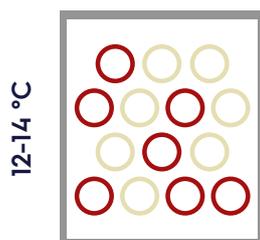
**Store all wines at a constant temperature of 12-14 °C.**

Electrolux Vintec Line wine cellars keep the temperature stable to stop spoilage caused by temperature fluctuations

### Too cold?

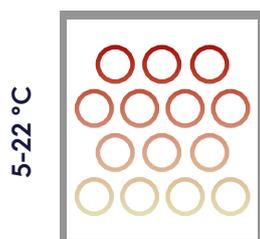
**Wine loses its aroma** and if it begins to freeze may cause the bottle to crack or the seal to loosen causing oxidation

## Ready to serve? Each wine has its own ideal temperature



### Single zone

Ideal for cellaring all your wines at the optimum temperature of **12-14 °C** or for having a dedicated fridge with wines at their perfect drinking temperature: **6-8 °C for whites** or **16-18 °C for reds**



### Multi zone

Electrolux Vintec Line versatile Multi-Temp technology is designed for **servicing different styles/varietals** at their perfect individual drinking temperatures. For instance, setting the **bottom at 8°** and the **top at 18°** (or 7° and 17°) generates a temperature gradient throughout the cabinet allowing you to keep delicate wines at their **optimal drinking temperatures**"



# Your wines. Your space



It's easy to create the perfect **Electrolux Vintec Line wine cellar** to suit your needs. Choose from stylishly free-standing or sleekly built-in, capacities **from 50 bottles to 300**, and different shelving options for cellaring or displaying your finest wines



**Prestigious design provides the perfect backdrop to your most valued labels**

**Showcase your wines**

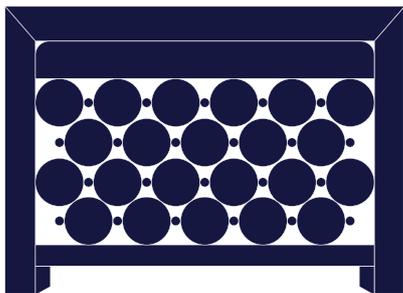
Don't just store your wines, show them off. Electrolux Vintec Line wine cellars pair impeccable practicality with design that deserves to be seen

## Maximum capacity, easy access or **showcase?**

**2 shelving options** to make the most of your wine

### Maximum storage

**Putting the bottles laying down** let you make the most of the space available by letting you stack bottles. Perfect for storing and cellaring



Storage mode

### Showcase

**The majority of bottles** are placed **standing upright**. **Ideal for serving** your most prized wines though they reduce the overall capacity of your wine cellar and precision

humidity control means that bottles can be stored vertically



Hospitality mode

# Stored with care. Ready to serve with style

Whether your clientele are true wine connoisseurs or seeking the perfect accompaniment to their dining experience, beautifully designed Electrolux Vintec Line wine cellars ensure every bottle is ready to satisfy their expectations.

**Electrolux Vintec Line:  
we know wine**



# Fine dining restaurants & hotel

Wine ready to be served at just the right temperature and design that is captivating yet practical during busy service make **Electrolux Vintec wine cellars** the perfect pairing for your restaurant



## Every wine at the perfect temperature

Red, white, sparkling or dessert? Whatever wine you serve to accompany your food, single- or multi-temperature Electrolux Vintec wine cellars use the latest technology to ensure your bottles are kept at just **the right temperature to preserve their flavor**



## Enticing display

Sleek aesthetic and carefully thought out lighting make Electrolux Vintec Line wine cellars the **attractive way to showcase your wine collection**



## The safest place for your wine

Obeying the essential rules of wine storage (temperature, humidity, darkness, ventilation and vibration-free) and fitted with security locks, there is no **safer place for your wines**





# Wine bar

**An appeal to the senses.** Wines tantalisingly displayed in wine cellars which blend the very best in flavor-preserving technology with design which increases the visual allure of your collection



## Drink with your eyes

**Showcase your collection and show off your labels,** Electrolux Vintec Line wine cellars are beautifully designed and lit to captivate the eye



## Unlock the flavor

Release the full aroma and flavor of your wines by serving them at just **the right temperature** with precision controlled Electrolux Vintec Line wine cellars



## Absolute protection for your wine

**There's nowhere safer for your wine.** Temperature, humidity, UV, airflow and vibration controlled Electrolux Vintec Line wine cellars also feature audio or visual alarms and security locks



# Teamed to serve you

Your satisfaction is our satisfaction. Anything you need is always available thanks to an extensive Customer Care global network with over **2,200 Authorized Electrolux Service Partners** in more than **149 countries**. **10,000 professional technicians** and over **170,000** managed **spare parts**



Find out  
more  
on our website

## Keep your equipment performing

Ensure consistent performance and efficiency from your equipment by using our comprehensive range of **accessories, consumables and original spare parts**. The perfect combination for your business

## Service agreements, peace of mind

Electrolux appliances are built to last. When it comes to making our Customer's life easier we support you with solutions that ensure the equipment remains as efficient and profitable as the day it was installed. Undertaking correct maintenance **in accordance**

**with Electrolux Manuals** and recommendations is essential to avoid unexpected issues.

**Electrolux Customer Care** offer a number of **tailor made services packages**.

For more information contact your preferred Electrolux **Authorized Service Partner**



# Range & accessories



595x562x805  
(wxdxh)



595x595x1850  
(wxdxh)



700x630x1910  
(wxdxh)



700x630x1910  
(wxdxh)

Model black finishing	720000	720002	720004	720005
Model S/S	-	720003	-	-
Capacity (n° bottle) Hospitality mode Max bottles standing	36	120	185	185
Capacity (n° bottle) Storage mode Max bottles lying down	50	198	315	315
Net capacity (According to EU Energy Label)	50	197	315	315
Zones	1	mono o multi	multi	1
Temperature Range °C	6-18 °C	5-22 °C	lower 7-9 °C upper 17-19 °C	10-14 °C
Shelves	4+	6+	6	3
Purpose	cellaring&servng	cellaring&servng	servng only	cellaring only
Shelf material	beech wood	oak wood	beech wood	oak wood
Door double/triple glazed and UV treated	•	•*	•*	
Energy Efficient R600A gas	•	•	•	•
Open door alarm			•	•
Lock	•	•	•	•
Led lights	•	•	•	•
Reversible Door**	•	720002 only		
Adjustable shelf	•	•	•	•
Charcoal Filter		•	•	•
Led Display panel	•	•	•	•
Sub zero alarm		•	•	•

\* Double glazed

\*\* To be done by an Electrolux Service Partner only

750 mL

All wine cellar capacities are based on standard 750 mL Bordeaux bottles



Cod. 880550  
50 bottles  
wooden shelf



Cod. 880554  
170 bottles  
wooden display shelf



Cod. 880552  
300 bottles  
wooden display shelf



Cod. 880604 + 880605\*\*\*  
Shelf order console  
+ plastic stopper



Cod. 880561  
Charcoal filter

\*\*\*Order 4 pieces of each code per shelf. Only for codes 720004 and 720005



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## Excellence with the environment in mind

- ▶ Factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is ROHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts

