HUS WC34S-BK-ZY

Wine Cabinet

Available Black Trim







Black Trim Shown

Features & Benefits

3 Year Warranty on all Parts & Labour
93 Litre Net, 34 Bottles*
5-18°C
Stainless Steel Door Frame, Handle & Kickplate, Black trim
Helps to encourage air flow and improve quality of air, eliminating odours within the unit to help preserve the natural taste of the wine.
Easy to use control which helps to provide maximum and most simple control over temperature.
UV free dimmed blue LED lighting which allows sufficient visibility within the unit on demand whilst not damaging the quality of wine.
Six beech wood shelves which are removable.
(H) 842mm x (W) 480mm x (D) 440mm

*Global Standard 750ml Bordeaux Bottles (292mm x 75mm)

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482mm

Model	HUSWC34S-BK ZY (Black Trim)	
Number of Zones	One	
Number of Shelves	Six	
Reversible door	No	
Control Panel	Digital Temperature Display & Control	
Input Power	90W	
Lamps Power	0.6W	
Refrigerant	R600a/28g	
Decibel Rating	≤4]	
Product Dimensions (Door Closed)	(W) 482mm x (D) 438mm x (H) 838mm	
Product Dimensions (Door Open)	(W) 482-690mm x (D) 438-890mm x (H) 838mm	
Recommended Minimum Cut-out Dimensions	(W) 522mm x (D) 488mm x (H) 860mm	

WARNING: Technical specifications and product sizes can be varied by the manufacturer, without notice. Cut outs for appliances should only be physical product measurements. Please allow a minimum of 50mm clearance at the rear of the unit and sufficient room around the sides and top of the unit when built-in or under cabinetry - Check installation guide for more details. The above information is indicative only.

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The natural ageing process of wine varies depending on the environment in which it is stored.

In order to preserve the true flavour of your wine, both red and white wines should be stored between 12-14°C. There should be no vibration in the racks, no excessive UV light and a controlled humidity level. All these things are hard to control in the open air. This is where the Husky Vino Pro Wine Cabinet range comes into play, allowing you to control all these aspects as well as chill them to their ideal serving temperature.





THE KEYS TO PRESERVING THE NATURAL TASTE OF WINE



TEMPERATURE

Although varying temperatures are used for serving, all wines should be stored between 12°C - 14°C. Storing your wine outside of these temperatures can spoil the natural taste.



HUMIDITY

Storing wine at lower than 50% humidity can lead to the cork drying out and shrinking. This can lead to air entering inside of the wine bottle leading to oxidation and odours.



LIGHTING

High amounts of light, particularly damaging UV rays can effect the natural colour and tannins within your wine. This can lead to damaging hydrogen sulphide compounds developing within the wine.



VIBRATIONS

Slight vibrations can accelerate the natural ageing process of wines and lead to a deterioration in flavour and an overall lack of quality.



AIRFLOW

A lack of airflow within a wine cabinet can lead to poor ventilation, stale air and sometimes mould. Active carbon filters help to eliminate odours that can develop within the wine cabinet.

Recommended Temperatures for Serving Wine				
Sparkling Wines	Dry/White Wines	Light Red Wines	Red Wines	
5°C - 8°C	8°C - 12 °C	12 °C - 14 °C	14°C - 18°C	

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