la Sommelière

YOUR WINES FEEL GOOD AT HOME



2015-2016 COLLECTION



la Sommelière

– 20 YEARS OF EXPERIENCE –

20 years of experience also means 20 years of high standards and 20 years of knowledge built up through 400,000 customers around the world. Today, La Sommelière is one of the leading wine cellar manufacturers on the market.

20 YEARS OF DEVELOPMENT

Widely recognised know-how and expertise with ranges that are always improving. La Sommelière offers exceptional quality and attention to detail to professionals and consumers alike.

20 YEARS OF INNOVATION

Design features tailored to every style, cellars with up to six temperature zones, excellent energy efficiency, and more. Our innovations are becoming industry standards!

20 YEARS OF SERVICE

Leading products with leading services! Our After Sales and Customer Service departments are based in France. Our website, lasommeliere.en, offers everyone the help and advice to live and share their passion.

La Sommelière…

is a French company that has continued to grow for over 20 years. A major name on the international market, La Sommelière is present in over 40 countries. It offers industry professionals and consumers a range of wine cellars born from the company's technological innovation and expertise in the field of wine conservation.

… industry-level expertise…

La Sommelière has become one of the French leaders for professional users (wine merchants, restaurants, hotels, etc.) thanks to its product quality, capacity for improvement and the personal care and attention shown to its customers.

… at the service of customers who expect the best.

La Sommelière also supplies products to a growing number of consumers who want to take advantage of the same services offered to professionals. The quality of its after-sales service means that each and every customer can enjoy using their wine cellar with complete peace of mind.
La Sommelière offers essential services for its products offered via a network of specialist distributors in Europe: excellent availability of products and parts, storage, sales, logistics and administration teams.

LA SOMMELIÈRE, A FRENCH COMPANY IN CONSTANT GROWTH, IS PRESENT IN OVER 40 COUNTRIES IN EUROPE AND WORLDWIDE.

A wine cellar offers the satisfaction of owning an object that is perfectly adapted to its function, but also the promise of precious moments brought to you by the fine bottles contained inside. To meet every type of space and every need, La Sommelière has several ranges of wine cellars and wine accessories, plus cellars designed to keep cheese, cigars and chocolate.
With La Sommelière, experience unforgettable moments of tasting pleasure!

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YOUR WINES FEEL GOOD **AT HOME**

After being bottled, a wine will continue to evolve. How it changes will depend on a number of factors including the grape varieties used, the method of production and the vintage. It makes sense to protect it, just as natural cellars dug out beneath houses in wine-growing country, have done for centuries.
The product of cutting-edge technology, La Sommelière's wine cellars recreate the ideal storage conditions of a natural cellar to protect your wines but also bring them to the ideal service temperature.

1/ Precise temperatures

The most favourable temperature for ageing wine is between 10 and 16°C. Any temperature lower than 10°C will slow the maturing process and prevent wine from reaching its full potential. However, a temperature greater than 16°C will accelerate the process and can damage a wine. Furthermore, sudden fluctuations in temperature are a serious hazard and can destroy a wine beyond repair.
The wine cellars from La Sommelière offer optimum temperature control, to the nearest degree, to create an environment in which your fine wines can mature to their full potential.

2/ Controlled humidity

The ideal humidity level for a wine cellar is between 50 and 80%. If the atmosphere is too dry (i.e. humidity is below 50%) corks can dry out, letting in air and accelerating oxidation. Conversely, high humidity can cause harmful odours to develop and damage labels.
La Sommelière's wine cellars ensure the perfect level of humidity required. Once moistened, lava stones are used to regularly release just the right amount of humidity in your wine cellar. Also, built-in humidity sensors allow you to easily monitor and control humidity levels. Digital thermometers/ hygrometers are also available as accessories.

3/ No vibrations

Repeated vibrations, even on a small scale, can disturb a wine as it matures, accelerating the ageing of young wines and loosening the sediment in old wines, causing irreversible damage.
It is important to take any potential sources of vibrations—household appliances, underground trains, etc.—into account in order to neutralise any effects as much as possible.
This is why the wine cellars from La Sommelière are fitted with shock absorbers to mitigate any external and internal vibrations while running silently.

4/ Sheltered from light

Over time, ultraviolet rays can produce an extremely unpleasant rancid taste in wines know as "light-strike".
La Sommelière wine cellars provide effective protection against UV light by way of solid double doors or anti-UV treated glazed doors. The interior light switches off automatically when the door is closed and low-energy LEDs shine a gentle and harmless light on your bottles.

5/ A filtration and aeration system to purify the air inside your wine cellar

When wine is stored in a confined space, it can develop unwanted flavours. Hence the importance of eliminating any harmful odours in its immediate atmosphere.
Using an efficient filtration and aeration system, La Sommelière ensures air inside the cellar is continually refreshed. All of our ageing cellars are fitted with air inlets containing active charcoal filters that neutralise bad odours and prevent mould by refreshing the supply of air via a breather effect.

HEIGHTENED SECURITY!

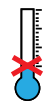
Because your wines are precious, in many of its models, La Sommelière has developed cutting-edge features to maximise the security of your bottles.



The **Winter Function** allows you to install your cellar in an unheated room—such as a garage or basement—and maintain it at a controlled temperature, provided the room is between 5 and 38°C.



The **Visual and/or Audible Alarm** is triggered if it detects an abnormal level of humidity or if the temperature of the cellar changes from the programmed temperature, which can happen if the door is not shut properly.



Safety compressor: in the event of malfunction, the thermostat automatically cuts off the compressor.
The temperature cannot drop below room temperature, protecting your wine from extreme cold.



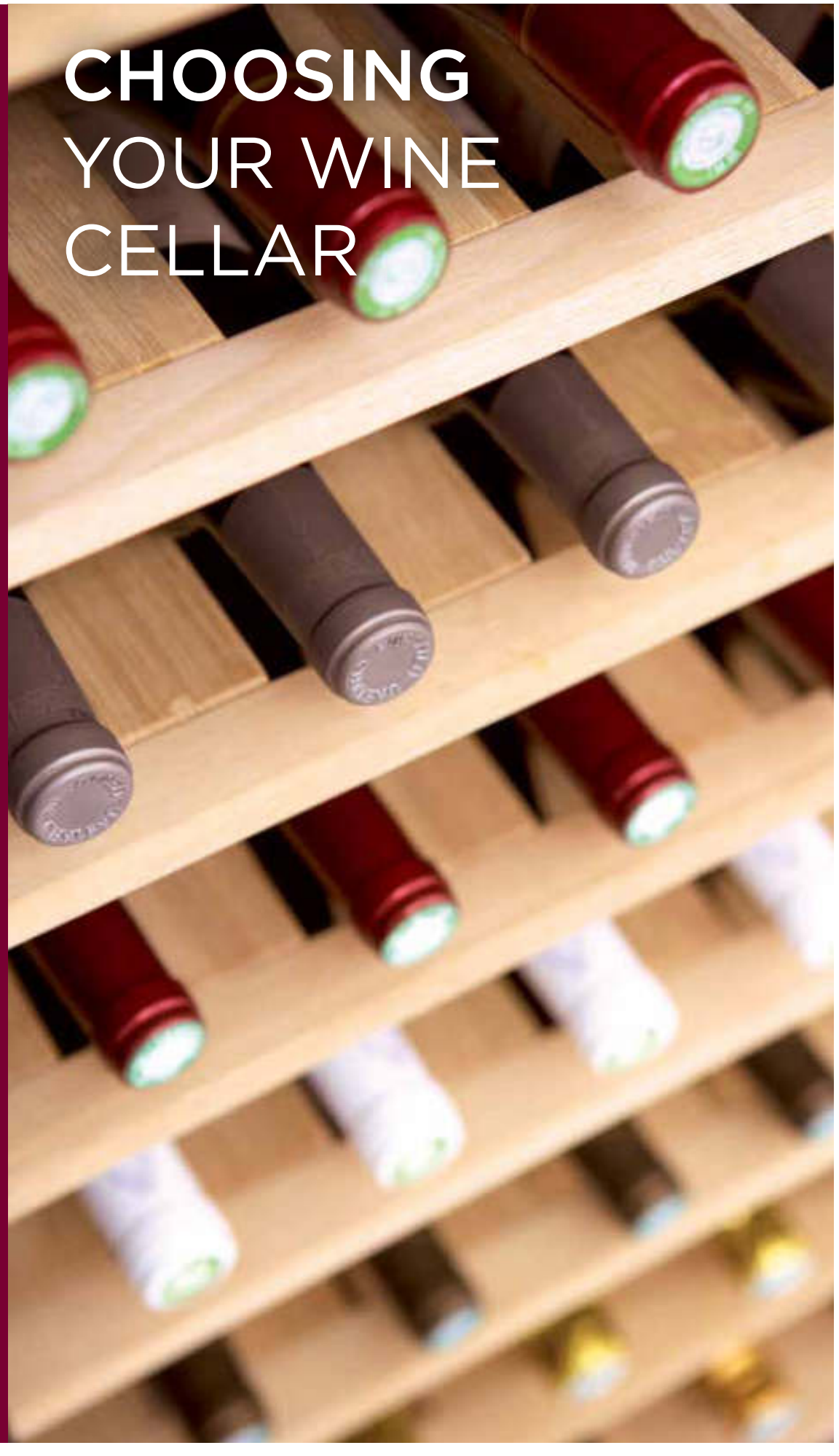
The **Child Lock** allows you to lock the control panel, so the settings cannot be accidentally altered, helpful if there are children around!



The **"Big Chill" Security** option prevents your bottles freezing should the external temperature fall below 5°C.



Active Charcoal Filter Alarm: a counter indicates the number of days remaining before you need to change the filter.



CHOOSING YOUR WINE CELLAR

Every La Sommelière wine cellar has features and properties tailoring it to specific uses. To find the cellar best suited to your needs, answer three simple questions:

1 What do you want to use it for?

Do you want to age your wines, keep wines for serving or both? La Sommelière's ranges includes wine cellars for keeping long-ageing wines and wines for everyday consumption together (Prestige) or separately (Tradition and Service).

2 Where do you want to install it?

If you plan to install your wine cellar in a room in your home, you will have to factor in a number of criteria, especially in terms of design. Opt for a glass door and LED lighting to beautifully showcase your bottles, for example. In smaller spaces, like a studio, you will appreciate one of our more silent models. If you install the cellar in an unheated room, choose a model with the Winter Function.

3 How many bottles are you going to store?

It is important to have as precise an estimation as possible when choosing your wine cellar.
If you wish to age your wines, we recommend opting for one of our larger models given that a portion of your bottles will take up space for several years.

To help you make your choice:
www.en.lasommeliere.com/choisir_sa_cave



AGEING AND MULTI-TEMPERATURE WINE CELLARS

Designed for the most demanding wine enthusiast, the Prestige range offers high-tech features for ageing, "chambreing" (around 16°C) and chilling your wines, either separately or in the same cellar. Our high-capacity models can store up to 325 bottles!
The four new models in the Prestige range are fully modular and ergonomically designed: the numerous accessories conceived especially for them—shelves, racks, drawers, etc.—will allow you to tailor your cellar to your precise needs.

FEATURES OF THE PRESTIGE RANGE

Contemporary and high-end design

1

With their clean lines and carefully designed features, wine cellars in the Prestige range have an eye for style! An immaculate finish and solid oak accessories will ensure your bottles are showcased beautifully.

More features

2

An extended range of accessories, a visual and audible alarm, active charcoal filters, a lock, etc., no end of features make our cellars some of the best on the market!

Precision

3

The electronic thermometers/hygrometers offer a digital display so you can control humidity and temperature levels to the nearest degree. Crucial precision so your wines age in optimum conditions!

Energy efficient

4

La Sommelière always endeavours to bring you efficient products, both in terms of performance and energy consumption. In energy classes A and A+, the new wine cellars in the Prestige range meet all of the latest environmental standards.
LED lighting also ensures low energy consumption.

Made in Europe

5

Most wine cellars in the Prestige range are made within the European Union and comply with the highest quality standards.

New - PRESTIGE Range

20 years of know-how bringing **the best technology** on the market and **optimal ergonomic design** for the storage of your bottles.





Wine cellars supplied with multi-format shelves made from solid oak. Our shelving's ergonomics have been improved to optimise the way you arrange your wines, whatever type of bottle. Optional display shelves and sliding shelves may be added (see p. 16-17).

The key features of the new Prestige range:

- **Extremely large capacity** (265 or 325 bottles)
- **Very low energy consumption** (A and A+)
- **Electronic thermostat and digital temperature display** (LED screen)
- **Humidity** between 50 and 80%
- **Anti-vibration system**
- **Active charcoal filters**
- **Solid door** or **glazed anti-UV door**
- **One** or **more temperature zones**
- **LED lighting**
- **Visual and audible alarm** signalling a rise in temperature
- **Multi-format beech shelves**
- **Wide selection** of optional **accessories** (see p. 16-17)

VIP 315 P

Ageing

- Max. capacity*: 325 bottles
- Temperature range from 10 to 14°
- 5 multi-format oak shelves
- Colour: burgundy and black
- H. 193 x W. 70 x D. 71.5 cm.

VIP 265 P

Ageing

- Max. capacity*: 265 bottles
- Temperature range from 10 to 14°
- 5 multi-format oak shelves
- Colour: burgundy and black
- H. 165 x W. 70 x D. 71.5 cm.

* Maximum capacity for lightweight Bordeaux bottles stored head to tail with one shelf minimum. - Item may differ from those pictured.

New - PRESTIGE Range

One of the biggest capacities on the market **with low energy consumption.**





Contemporary style
The VIP 315V and 265V models feature fully-glazed doors and LED lighting to take care of your wines... as well as show them off!

VIP 315 V

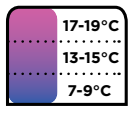
Ageing and service

- Max. capacity*: 325 bottles
- Temperature range from 7 to 19° **
- 5 multi-format oak shelves
- Colour: grey or black and grey
- H. 193 x W. 70 x D. 71.5 cm.

VIP 265 V

Ageing and service

- Max. capacity*: 265 bottles
- Temperature range from 7 to 19° **
- 4 multi-format oak shelves
- Colour: grey or black and grey
- H. 165 x W. 70 x D. 71.5 cm.



** **Three different temperature zones possible:**
The temperature can be set between 17 and 19°C in the top section of the wine cellar. The temperature then drops naturally further down inside the wine cellar, providing two additional temperature zones, ranging from 13 to 15°C in the middle section and 7 to 9°C in the bottom section.

* Maximum capacity for lightweight Bordeaux bottles stored head to tail with one shelf minimum. - Item may differ from those pictured.

New - PRESTIGE Range



Accessories sold separately. Presentation may differ from actual product.

NEW VIP WINE CELLARS: MODULAR AND HIGH CAPACITY

Custom layout for added comfort!
Arrange the content of your wine cellar exactly how you want! The solid oak accessories—drawers, display shelves, bottle racks, etc.—have been designed to make it easier to arrange and access your bottles. The wine cellar for the true aficionado!

DISPLAY SHELVES

Elegantly display your finest wines on this multi-format shelf and keep storage space at the back, above and below the shelf holding your bottles.
Dim: W. 590 x D. 400 x H. 180 mm. - Ref: CLAVIP05

SLIDING RAILS

Make your shelves slide in and out with these rails that make it easier to get to your bottles.
Ref: RAILSVIP

MAGNUM BOTTLE DRAWER

This attractive drawer with label holders has been specially designed to store your fine wines in magnum size bottles away from light.
Dim: W. 590 x D. 560 x H. 190 mm. - Ref: MAGNUM19

LABELS

Keep note of important information about your wines on these labels designed to fit in the label holders attached to the drawers.
Ref: RET3

FINE WINE DRAWER

This drawer fitted with label holders protects your wines from light and brings a touch of luxury to your cellar.
Dim: W. 590 x D. 560 x H. 150 mm. - Ref: MODUL15

SIX-BOTTLE RACK

This rack with individual compartments is the safest way to store open bottles. Preferably installed on a sliding shelf.
Dim: W. 375 x D. 255 x H. 177 mm. - Ref: CASE6

PERFORATED METAL TRAY

Ideal for multi-temperature cellars, this tray holds standing bottles and ensures air circulates properly.
Place on a sliding tray for easier access.
Dim: W. 425 x D. 460 mm. - Ref: SBV1

CHAMPAGNE AND FINE WINE BOX

This box is designed for the bottom of your cellar, in the coolest zone. It is the perfect accessory for storing bottles of champagne.
Dim: W. 590 x D. 385 x H. 260 mm. - Ref: MODUL26

Find all our accessories for your wine cellar on pages 40 to 43
or visit lasommeliere.com

Multi-temperature cellars - PRESTIGE Range

18°C
15°C
12°C
10°C
8°C
5°C

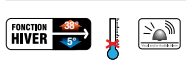
MULTI-TEMPERATURE wine cellars — In these mixed-use cellars, you can age and keep your wines at service temperature at the same time. Set the minimum temperature at the bottom of the cellar and the maximum temperature at the top. The gap between these two temperatures is automatically divided to create up to six different temperature zones. If you want to set your cellar to just one temperature, select the same minimum and maximum temperatures.



VIP 180

Ageing and service

- Max. capacity*: 195 bottles
- Up to six temperature zones
- Temperature range from 5 to 22°
- 6 oak shelves
- 4 digital thermometers
- Colour: grey
- H. 185 x W. 59.5 x D. 59.5 cm.



150 bottle model also available: ref VIP 150



VIP 195 G

Ageing and service

- Max. capacity*: 195 bottles
- Up to six temperature zones
- Temperature range from 5 to 22°
- 4 oak shelves +1 sliding shelf +1 display shelf
- 1 thermometer/hygrometer + 3 digital thermometers
- Colour: grey
- H. 185 x W. 59.5 x D. 59.5 cm.

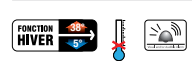




VIP 195 N

Ageing and service

- Max. capacity*: 195 bottles
- Up to six temperature zones
- Temperature range from 5 to 22°
- 4 oak shelves +1 sliding shelf +1 display shelf
- 1 thermometer/hygrometer + 3 digital thermometers
- Colour: black
- H. 185 x W. 59.5 x D. 59.5 cm.



Key features of the VIP 195:

- A clean and elegant fully glazed door lends an **eye-catching aspect** to your wine cellar.
- **Two rows of LEDs**, built in to the top of the door, shine a soft light to showcase your bottles.
- **Fully equipped** with one display and one sliding shelf included.
- **1 thermometer/hygrometer + 3 thermometers** for optimal precision.
- **Active charcoal filters** neutralise odours and purify the air**
- **Mixed cold** distributes the cold air evenly**
- **2 sensors connected to the** electronically regulated safety thermostat**
- **Visual and audible alarm** signalling a rise in temperature**
- **Glazed reversible door** with anti-UV treatment**
- **Winter Function**: guarantees the desired temperature even in an unheated room (between 5 and 38°C)**

** Features shared with the VIP 180 model.

* Maximum capacity for lightweight Bordeaux bottles stored head to tail with one shelf minimum. - Item may differ from those pictured.

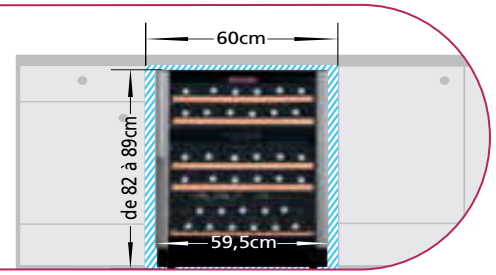
Multi-zone wine cellars - **PRESTIGE** Range

Multi-zone 1 2 3

MULTI-ZONE wine cellars — These wine cellars contain two or three independent compartments, each with its own temperature settings. Whatever wines you want to serve, your wine cellar is designed to bring any of your bottles to the ideal temperature. All come with sliding or semi-sliding shelves.

Built-in wine cellars

A fully-functional wine cellar that fits in perfectly, all possible with these high-end models. All multi-zone models fit exactly with the specific constraints of your kitchen thanks to their adjustable feet and front aeration system.





TR3V 181

Ageing (in the top compartment) and service

- Max. capacity*: 210 bottles
- Three temperature zones
- Temperature ranges: zone 1: 5 to 18°/ zone 2: 5 to 12° / zone 3: 12 to 18°
- 12 sliding oak shelves with stainless steel fronts
- H. 179 x W. 59.5 x D. 68 cm.



TR2V 150

Service

- Max. capacity*: 211 bottles
- Two temperature zones
- Temperature range from 5 to 18°
- 6 oak shelves with stainless steel fronts
- 4 sliding / 2 semi-sliding
- H. 176 x W. 59.5 x D. 68 cm.



TR2V 121

Ageing (in the top compartment) and service

- Max. capacity*: 166 bottles
- Two temperature zones
- Temperature ranges: zone 1: 5 to 12° / zone 2: 12 to 18°
- 10 oak shelves (incl. 9 sliding)
- H. 161.5 x W. 59.5 x D. 68 cm.



CVDE 46-2

Service wine cellar

- Max. capacity*: 45 bottles
  Top compartment: 16 bottles
  Bottom compartment: 29 bottles
- Two temperature zones
- Temperature ranges: zone 1: 5 to 12°/ zone 2: 12 to 18°
- 5 semi-sliding oak shelves + 1 small shelf
- H. 82-89.1 x W. 59.5 x D. 57.2 cm.

* Maximum capacity for lightweight Bordeaux bottles stored head to tail with one shelf minimum. - Item may differ from those pictured.



AGEING WINE CELLARS

Age your wines as effectively as in a traditional cellar. This range offers all the essential technological features: anti-vibration system, light protection, humidity display, mechanical or electronic thermostat, uniform temperature with mixed cold air, aeration by active charcoal filter and more.
The wide choice of capacity available—from 149 to 236 bottles—means there is a model for you.

THE BENEFITS OF A GOOD AGEING CELLAR

1 Precise, uniform temperatures

The digital control panel* means you can control temperature at the touch of a button
The mechanical or electronic thermostat allows you to set the temperature to the nearest degree
An alarm is triggered if the temperature varies from the pre-programmed temperature for a sustained period of time (e.g. the door is not shut properly*)

2 Controlled humidity

It is maintained between 50 and 80%
The lava stone kit allows you to adjust the humidity to the best level*
Very precise hygrometric sensors indicate the humidity level*

3 Odour-eliminating aeration system

Air inlets fitted with active charcoal filters refresh the air and neutralise bad odours and prevent mould
A display indicates the number of days remaining before the filter needs replacing*

4 Light protection

The glazed doors are anti-UV treated
Rows of LED lamps provide low-energy and harmless light for your bottles*

5 No vibrations

Shock absorbers remove the threat of vibrations

*Excludes CTPE 181A+ and CTPE 151A+ models

New - TRADITION Range

TRADITION wine cellars — Presently, the Tradition range comprises eight new single-temperature wine cellars. Their functions have been improved so our ageing cellars are now some of the safest, most ergonomic and most energy-efficient on the market. In classes A and A+, they combine efficiency and respect for the environment. Leave your wines to age in complete tranquillity!



Wine cellars supplied with multi-format shelves made from solid oak.
Our shelving's ergonomics have been improved to optimise the way you arrange your wines, whatever type of bottle. Optional display shelves and sliding shelves may be added (see p. 40-43).



Key features:

- **Temperature** range from 5 to 20°C
- **Energy performance:**
  class A+ for solid doors
  class A for glazed doors
- **Electronic thermostat and digital** temperature and humidity **display** (LED screen)
- **Humidity**
  between 50 and 80%
  (lava stone kit supplied)
- **Anti-vibration system**
- **Active charcoal filters**
- **Solid door** or **anti-UV glazed door**
- **LED lighting** (with permanent light option for models with a glazed door)
- **Wood design**
- Multi-format oak **shelves**

CTVE 230 A

Ageing

- Max. capacity*: 236 bottles
- Temperature range from 5 to 20°
- 5 multi-format oak shelves
- H. 185 x W. 59.5 x D. 71 cm.

CTVE 186 A

Ageing

- Max. capacity*: 194 bottles
- Temperature range from 5 to 20°
- 4 multi-format oak shelves
- H. 155 x W. 59.5 x D. 71 cm.

CTVE 142 A

Ageing

- Max. capacity*: 149 bottles
- Temperature range from 5 to 20°
- 3 multi-format oak shelves
- H. 125 x W. 59.5 x D. 71 cm.

* Maximum capacity for lightweight Bordeaux bottles stored head to tail with one shelf minimum. - Item may differ from those pictured.

New - TRADITION Range

A **precise and uniform temperature** thanks to the mixed cold system.



Built-in control panel
with new functions to provide
increased security, comfortable
reading and easy usability.



Extra-secure wine cellars:

- **Winter Function**
- **Visual and audible alarm** for temperature and humidity
- **Active Charcoal Filter Alarm**: a digital display indicates the number of days remaining before the filter needs replacing.
- **Child Lock** (locks the control panel)
- **Lock**
- In the event of a power out, the appliance stores **the temperature settings in its memory**

CTPE 230 A+

Ageing

- Max. capacity*: 236 bottles
- Temperature range from 5 to 20°
- 5 multi-format oak shelves
- H. 185 x W. 59.5 x D. 71 cm.

CTPE 186 A+

Ageing

- Max. capacity*: 194 bottles
- Temperature range from 5 to 20°
- 4 multi-format oak shelves
- H. 155 x W. 59.5 x D. 71 cm.

CTPE 142 A+

Ageing

- Max. capacity*: 149 bottles
- Temperature range from 5 to 20°
- 3 metal shelves with wooden fronts, multi-format
- H. 125 x W. 59.5 x D. 71 cm.

* Maximum capacity for lightweight Bordeaux bottles stored head to tail with one shelf minimum. - Item may differ from those pictured.

New - TRADITION Range



Key features:

- **Temperature** range from 8 to 18°C
- **Humidity** regulated between 50 and 80%
- **Anti-vibration system**
- **Active charcoal filters**
- **Interior lighting**
- **Colour: black**, burgundy reversible door
- **"Big chill" security**
- **Lock**
- **Energy class: A+**

CTPE 181 A+

Ageing

- Max. capacity*: 180 bottles
- Temperature range from 8 to 18°
- 5 oak shelves
- Colour: burgundy and black
- H. 185 x W. 59.5 x D. 59.5 cm.

CTPE 151 A+

Ageing

- Max. capacity*: 150 bottles
- Temperature range from 8 to 18°
- 4 oak shelves
- Colour: burgundy and black
- H. 155 x W. 59.5 x D. 59.5 cm.

* Maximum capacity for lightweight Bordeaux bottles stored head to tail with one shelf minimum. - Item may differ from those pictured.



SERVICE AT TEMPERATURE WINE CELLARS

Wines should not all be served at the same temperature! Between a white wine served nicely chilled and a red wine drunk at room temperature, there is a gap that can easily exceed 10°C.
Our wine cellars are designed to bring your bottles to the ideal tasting temperature. The different models offer a wide selection of sizes and capacities to be integrated into any space.

FEATURES OF THE SERVICE RANGE

1 A diverse selection

The models in this range are produced in different sizes and capacities to fit into any space. Available in nine sizes and a storage capacity ranging from 20 to 120 bottles, the wine cellars in the Service range can be installed in any room and in any type of property, even the smallest.

2 Most silent wine cellars

The mechanics of our cellars have been designed to make as little noise as possible. Particularly silent, the LS28 and LS16 models, for example, will be appreciated by anyone wanting to install their wine cellar in a reception room or in a studio.

3 Carefully styled

Often installed in a living space, your wine cellar needs to meet certain aesthetic criteria. Glazed doors, aluminium or stainless steel handles, touch commands and LED lighting to showcase your bottles: each model is designed as an object of style so it seamlessly fits into your home interior.

4 A wide temperature range

The Service models cover a wide range of temperatures so you can enjoy all types of wine. Certain models even contain two independent compartments ranging from 3 to 20°C so you can chill or bring to room temperature white wines and red wines respectively at the same time.

5 High quality shelving

Made of metal wire or oak, the shelves from La Sommelière are robust, odourless and allow the air to circulate correctly to ensure uniform temperatures inside your cellar.

The excessive consumption of alcohol is dangerous to your health. Always drink in moderation.

New - SERVICE Range

DOUBLE TEMPERATURE ZONE wine cellars

La Sommelière has designed service cellars that allow the user to create two independent temperature zones. With the large selection of capacities on offer, you will find the cellar that perfectly meets your requirements.



Each compartment can be set independently and are equipped with sliding shelves.



Key features of ECS wine cellars:

- **Mixed cold**
- **Electronic thermostat and digital display** of the temperature in each zone
- **Humidity** regulated between 50 and 80%
- **Anti-vibration system**
- **Glazed door with anti-UV treatment**
- **White LED lighting** in each zone
- **Colour: black and stainless steel**
- **Lock**
- Sliding **shelves**

ECS 135.2Z

Service

- Max. capacity*: 126 bottles
  Top compartment: 56 bottles
  Bottom compartment: 70 bottles
- Two temperature zones
- Temperature ranges from 3 to 22°
- 6 sliding oak shelves
- H. 159 x W. 59.5 x D. 63 cm.

ECS 70.2Z

Service

- Max. capacity*: 66 bottles
  Top compartment: 26 bottles
  Bottom compartment: 40 bottles
- Two temperature zones
- Temperature ranges from 3 to 22°
- 7 sliding oak shelves
- H. 102 x W. 59.5 x D. 63 cm.

ECS 40.2Z

Not shown

A

Service

- Max. capacity*: 38 bottles
  Top compartment: 18 bottles
  Bottom compartment: 20 bottles
- Two temperature zones
- Temperature ranges from 3 to 22°
- 7 sliding oak shelves
- H. 102 x W. 39.5 x D. 63 cm.

ECS 25.2Z

Service

- Max. capacity*: 24 bottles
  Top compartment: 12 bottles
  Bottom compartment: 12 bottles
- Two temperature zones
- Temperature ranges from 3 to 22°
- 6 sliding oak shelves
- H. 87 x W. 39.5 x D. 50 cm.

* Maximum capacity for lightweight Bordeaux bottles stored head to tail with one shelf minimum. - Item may differ from those pictured.

COMBINATION wine cellars

Convenient if space is limited and visually appealing, our service wine cellars are perfect for bringing all your drinks to the right temperature.



HYBRID TECHNOLOGY GIVING MAXIMUM PERFORMANCE

This innovative system combines the reliability of thermoelectricity and the efficiency of a compressor. Already used in cutting-edge technological sectors, such as cooling systems for satellites and microprocessors, this innovation allows the absolute temperature control and **has the advantage of running much more silently.**

SENSITIVE COMMANDS (WITH CHILD LOCK)

Fitted onto the glazed door, the sensitive commands are both practical—attractive, backlit, touch control—and safe:
changing the settings requires a special manipulation that makes any accidental changes, by a child for example, impossible.

ULTRA-SILENT CELLARS 30 decibels

- Soft touch commands
- Glazed anti-UV door
- Electronic thermostat and digital temperature display
- Interior LED lighting
- Visual alarm signalling a rise in temperature
- Noise reduced: 30dB



LS 28

Service

Net volume: 70L
• Temperature range from 8 to 18°
• 6 metal shelves
• H. 74 x W. 43 x D. 52 cm.



LS 16

Service

Net volume: 48L
• Temperature range from 8 to 18°
• 4 metal shelves
• H. 51.5 x W. 43 x D. 48.5 cm.



CVD 122 B

Service

• Max. capacity*: 120 bottles
• Temperature range from 5 to 18°
• 4 oak shelves
• H. 148.5 x W. 58 x D. 65 cm.

Version with 6 metal shelves also available: ref ECS 120



LS 48 B

Service

• Max. capacity*: 48 bottles
• Temperature range from 5 to 18°
• 4 oak shelves
• H. 83.5 x W. 53.5 x D. 54 cm.



LS 33 B

Service

• Max. capacity*: 33 bottles
• Temperature range from 4 to 18°
• 6 metal shelves
• H. 83.5 x W. 48 x D. 49 cm.

Version with oak shelves also available: ref LS 35



LS 20 B

Service

• Max. capacity*: 20 bottles
• Temperature range from 5 to 18°
• 3 metal shelves
• H. 64 x W. 43 x D. 48 cm.

* Maximum capacity for lightweight Bordeaux bottles stored head to tail with one shelf minimum. - Item may differ from those pictured.

RANGE

OTHER CELLARS

Chocolate cellar (CAC01)

Put your chocolates under maximum protection!

Chocolate, just like wine, needs to be stored at a temperature of around 17°C and humidity below 70% in order to retain all its flavours.
La Sommelière chocolate cellars provide ideal conditions: a stable temperature set to the nearest degree, humidity below 70%, an anti-UV treated window, and perfect air circulation, all in an attractive and space-saving cabinet.



- Temperature range from 8 to 18°C (recommended temp. of 17°C)
- 2 wooden drawers
- Interior LED lighting
- Digital temperature display
- Touch controls
- Very quiet (25 dB)
- Capacity: 25L
- H. 28.5 x W. 42 x D. 48 cm.

Cheese cellar (CAF 50N)

Multi-zone
1 5-20°C
2 5-20°C

A cellar fit for a fine cheese maker!

La Sommelière has conceived a machine fit for professionals to age, preserve and serve your favourite cheeses.
As well as maintaining humidity at constant levels between 50 and 80%, this cellar has all the features needed to transform you into a proficient cheese maker.
And thanks to the three removable cheese boards, your cheese can go from cellar to table in seconds!



- Net/gross volume: 170L/175L
- 2 compartments with independent settings from 5 to 20°C
- Humidity control
- Interior LED lighting
- Digital temperature display
- Visual and audible alarm signalling a rise in temperature
- Filter change alarm
- Winter Function
- Reversible glazed anti-UV door
- H. 83 x W. 59 x D. 67.5 cm.



Cigar cellar (CIG 250)

Store up to 250 cigars!

Just as specific conditions can enhance a wine, cigars need to be stored at a temperature of between 16 and 20°C and a humidity level of between 65 and 75% to ensure their qualities and flavours remain intact. The cigar cellar from La Sommelière offers the optimum conditions for promising an unforgettable tasting experience.



- Max. capacity: 250 cigars
- Temperature range from 3 to 22°C (recommended temp. of 16-20°C)
- Humidity regulated between 65 and 75%
- Digital temperature display
- 2 wooden shelves (including 1 display shelf)
- Interior LED lighting
- Lock
- H. 56 x W. 46 x D. 54.5 cm.

Items may differ from those pictured.

WINE SERVICE PRODUCTS

Freshbag

The invention that the bag-in-box® was missing

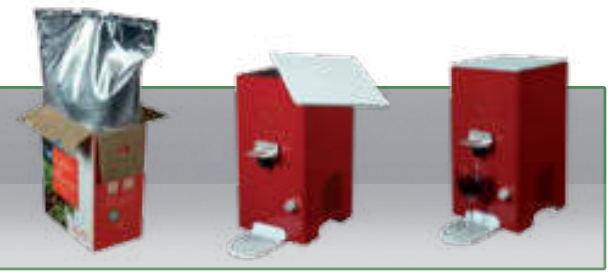
Today, the quality of wines sold in a bag-in-box (BIB) is remarkable. For anyone wanting to serve these wines at the right temperature at any time, La Sommelière has used its industry experience to come up with this practical innovation: Freshbag This appliance keeps wines supplied in 3 to 5 litre bag-in-boxes chilled or brings them to room temperature.



Practical, efficient and easy to use

Inside and outside, Freshbag allows you to offer guests glasses of wine that are always at the right temperature.
Features: an efficient chilling system lasting several weeks, three adjustable temperature levels, an easy and no-spill pouring function, and more room in your fridge!

1, 2, 3... ready!



Fine wine by the glass (DVV2)

- Can store two bottles up to three weeks at your chosen temperature, adjustable between 4 and 18°C (digital display thermometer).
- No need to remove the bottles: wine can be poured from the two taps provided.
- The interior LED lighting does not emit any heat that might harm the wine.



The nitrogen cartridge is very easy to replace. More information in the Accessories section (p. 43) or in the online store at lasommeliere.com



Wine by the glass (CV1T)

This new process makes it possible to store an open

bottle even longer (up to three weeks). Replacing the cork, the system is very easy to fit.
The CV1T comes with six nitrogen cartridges so you can keep up to 12 bottles.





CV6T stand sold separately.

ACCESSORIES

Our accessories are a collection of additional items designed to create your ideal wine cellar. Replace your active charcoal filters, add a thermometer, find a shelf to hold a specific wine, everything is possible with the accessories from La Sommelière.
They are designed and manufactured to adapt seamlessly to your wine cellar and bring you more from it.

SHELVES FOR PRESTIGE RANGE



CLAVIP 01

Fixed shelf in solid oak for wine cellar models VIP 195N, VIP 195G, VIP 180 and VIP 150.
W. 525 x D. 440 mm



CLAVIP 02

Display shelf in solid oak for wine cellar models VIP 195N, VIP 195G, VIP 180 and VIP 150.
W. 450 x D. 230 mm



CLAVIP 03

Sliding shelf in solid oak for wine cellar models VIP 195N, VIP 195G, VIP 180 and VIP 150.
W. 525 x D. 440 mm



CLAVIP 04

Fixed shelf in oak for wine cellar models VIP 315V, VIP 315P, VIP 265V and VIP 265P.
W. 590 x D. 560 mm



RAILVIP

Set of two rails that transform a CLAVIP 04 fixed shelf into a sliding shelf.

Buy your accessories at lasommeliere.com



CLAVIP 05

Display shelf in oak for wine cellar models VIP 315V, VIP 315P, VIP 265V and VIP 265P.
W. 590 x D. 400 x H. 180 mm



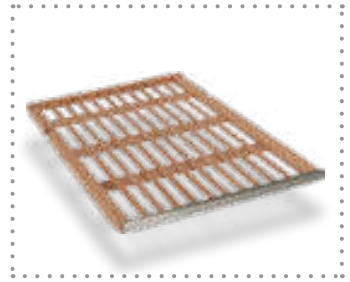
CLAPRE 01

Display shelf in oak with stainless steel front for wine cellar models TR2V 150 and TR3V 180.
W. 495 x D. 535 x H. 110 mm



CLAPRE 05

Display shelf in oak with stainless steel front for wine cellar models TR3V 181 and TR2V 121.
W. 495 x D. 535 x H. 110 mm



CLATRIX

Fixed shelf in oak with stainless steel front for wine cellar models TR2V 150 and TR3V 180.
W. 495 x D. 535 mm

ACCESSORIES FOR VIP 315 AND VIP 265



SBV1

Metal perforated tray used to store your bottles standing without preventing the circulation of air.
Place on a sliding shelf for easier access.
Dim: W. 425 x D. 460 mm



CASE6

This rack is the safest way to store open bottles.
Preferably installed on a sliding shelf with a metal tray.
Dim: W. 375 x D. 255 x H. 177 mm



MODUL15

Drawer for fine wines.
Dim: W. 590 x D. 560 x H. 150 mm



MAGNUM19

Drawer for fine wines in magnum bottles.
Dim: W. 590 x D. 560 x H. 190 mm



MODUL26

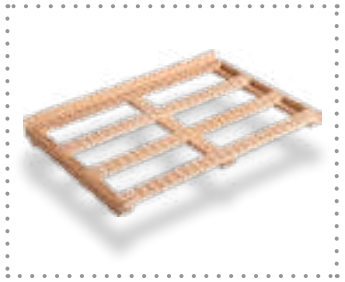
Drawer for champagne and fine wines to be used in the bottom of your wine cellar.
Dim: W. 590 x D. 385 x H. 260 mm

SHELVES FOR TRADITION RANGE



CLATRAD 01

Fixed shelf in solid oak for wine cellar models CTPE 181 A+ and CTPE 151A+.
W. 514 x D. 395 mm



CLAPRE 04

Display shelf in oak compatible with all CTVE and CTPE wine cellars.
W. 495 x D. 330 mm

Buy your accessories at lasommeliere.com



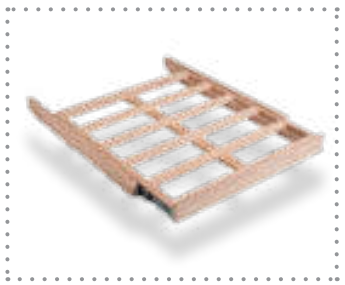
CLATRAD 08

Fixed shelf in oak compatible with all CTVE and CTPE wine cellars.
W. 500 x D. 550 mm



CLATRAD 09

Fixed metal shelf with wooden front compatible with all CTVE and CTPE wine cellar models.
W. 500 x D. 550 mm



CLATRAD 10

Sliding shelf in oak compatible with all CTVE and CTPE wine cellar models.
W. 500 x D. 550 mm

SHELVES FOR SERVICE RANGE



CLASER 01

Metal shelf compatible with wine cellar models CVD 122B and ECS 120.
W. 500 x D. 470 mm



CLASER 02

Fixed shelf in oak compatible with wine cellar models CVD 122B and ECS 120.
W. 500 x D. 430 mm

OTHER ACCESSORIES



RET 1 (PACK OF 6)

Label holder that clips on to the side of a wooden shelf so you can quickly and easily identify your bottles. Compatible with the following wine cellar models: VIP 195N, VIP 195G, VIP 180 and VIP 150 (Prestige range) and CTPE 181A+, CTPE 151A+ (Tradition range).



RET 2 (PACK OF 6)

Label holder that clips on to the side of a wooden shelf.
Compatible with all new Tradition wine cellars except models CTPE 181 A+ and CTPE 151 A+.



RET 3 (PACK OF 10)

Labels to use in the label holders attached to your wine cellar drawers. Use the labels to record important information about your wines.



THYG 01

Thermometer and hygrometer with digital display, suitable for use on wooden shelves from the Prestige range: VIP 195N, VIP 195G, VIP 180 and VIP 150. Tradition range: CTPE 181A+, CTPE 151A+.



TH 01

Thermometer with digital display, suitable for use on wooden shelves from the Prestige range: VIP 195N, VIP 195G, VIP 180 and VIP 150. Tradition range: CTPE 181A+, CTPE 151A+.

Do you own an earlier wine cellar model ?

Visit lasommeliere.com to find the accessory compatible with your wine cellar.



FCA 01

Active charcoal filters* compatible with wine cellar models in the Prestige range: VIP 315V, VIP 315P, VIP 265 V, VIP 265P, VIP 195N, VIP 195G, VIP 180 and VIP 150. Tradition range: CTPE 181A+, CTPE 151A+.

** Replace filters once a year to ensure effective filtration.*



FCA 04

Active charcoal filters* compatible with wine cellar models in the Tradition range: CTVE and CTPE.

FCA 05

Active charcoal filters* compatible with wine cellar models in the Prestige range: TR3V 181 and TR2V 121.



CA 01

Nitrogen cartridges, refills compatible with DVV2 and CV2T, "Fine wines by the glass". Pack of 5.

CA 02

Nitrogen cartridges, refills compatible with CV1T, wine-by-the-glass distributor. Pack of 10.



PDL

Lava stones. Moisten then place these stones in the bottom of your wine cellar to regulate humidity. Supplied in a 190g bag.



BPDL

Box for lava stones. The perforated lid is designed to provide an efficient system for releasing humidity in your wine cellar. Dim: W. 190 x P. 140 x H.60 mm

AGEING AND SERVING WINE:

During the ageing phase, an overly chilled wine cellar will prevent wines from developing while an overly warm environment will speed up the process. When serving, an overly chilled wine will not be able to express its flavours fully. Served too warm, it will taste heavy and the vinosity will affect the character.
To understand the requirements of different vineyards, here are a few indications about the ideal temperatures for ageing and serving wines from various regions.
Generally, a wine producer's cellar is maintained at a temperature of between 10 and 12°C.



Red and white Burgundy wines

They age wonderfully between 10 and 12°C. To serve, a red wine will reveal all its flavours at around 16°C.
A white wine from Burgundy is best enjoyed at around 12°C. Served too chilled, its complex character will not be able to express itself.

White Alsace wines

They age around 11 to 12°C.
Generally served chilled, at around 10°C, they can also be enjoyed at closer to room temperature (around 15°C).

Red Alsace wines (Pinot Noir)

Stored at the same temperature as the whites and served at around 15°C.

Red and white Bordeaux wines

The perfect temperature for ageing these wines is 14°C. While red wines are served at room temperature, between 16 and 18°C, whites can be served more chilled, at around 8°C.

Wines from the Languedoc-Roussillon region

Whites age at between 12 and 13°C, reds at up to 15°C. When serving, reds express their character at between 17 and 18°C. Dry whites and rosés can be served chilled, at between 8 and 10°C. Dry whites can also be served at closer to room temperature, at around 15°C.

Red and white wines from Côtes-de-Provence and Corsica

They age harmoniously at between 12 and 14°C.
Depending on the level of complexity, white wines from the region can be served at between 9 and 14°C.
A rosé is best enjoyed at between 8 and 11°C.
Reds are served at closer to room temperature, at between 15 and 18°C.

Loire wines

They are stored at between 10 and 12°C.
Red wines are enjoyed at around 12°C while dry whites and rosés are served chilled, at between 8 and 10°C.

Champagne

Served at between 8 and 10°C. Like with white wines, the more complex a champagne's bouquet, the higher the serving temperature (around 12°C).
Champagne is generally sold "ready to drink". Only a few fine vintages are suitable for ageing over several years.

Sweet wines

Served very chilled at around 5°C.

Wines from Italy, Spain and Portugal

Wines often rich in flavours and character and whose ageing and serving temperatures vary from one vineyard to another. Generally, they age harmoniously at between 10 and 12°C. Red wines are best served at between 13 and 17°C, whites at between 11 and 13°C.

Wines from around the world

Ageing and serving conditions of wines from around the world differ between countries and even between vineyards. To offer the best conditions for ageing and enjoying the flavours at their best, we recommend asking your wine merchant for advice.

The temperatures given are suggestions only: the ideal serving temperature is your preferred one!

The most important information to remember is never to subject your wine to sudden fluctuations in temperature that will alter the flavours irrevocably. Never place a bottle in the freezer to chill it!

**However, a rise in temperature over several days or seasons will not damage a wine:
a wine cellar that goes from 8°C in winter to 15°C in summer is perfectly acceptable.**

	Technical specifications	PRESTIGE RANGE										TRADITION RANGE								SERVICE RANGE												OTHER WINE CELLARS			WINE SERVICE PRODUCTS		
										TR2V121	CVDE46-2	CTVE230A	CTPE230A+	CTVE186A	CTPE186A+	CTVE142A	CTPE142A+	CTPE181A+	CTPE151A+	CVD122B	ECS120	ECS135.2Z	ECS70.2Z	ECS40.2Z	ECS25.2Z	LS48B	LS33B	LS35B	LS20B	LS28	LS16	CAF50N	CAC01	CIG250	FRESHBAG	DVV2	CVTT
Capacity	Maximum capacity*	325	325	265	265	195	195	210	211	166	45	236	236	194	194	149	149	180	150	120	120	126	66	38	24	48	33	35	20	70L	48L	170L	25L	42L	5L	2	1
Design	Colour(s)	Grey	Black and burgundy	Grey	Black and burgundy	Black or grey	Grey	Black	Black	Black	Black	Wood	Wood	Wood	Wood	Wood	Wood	Black and burgundy	Black and burgundy	Black	Black	Black	Metal	Black	Black	Black	Black	Black	Black	Black	Black	Light wood	Black	Black	Red or pink or silver	Black	Black
	Door(s)	Anti-UV glass	Solid	Anti-UV glass	Solid	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Solid	Anti-UV glass	Solid	Anti-UV glass	Solid	Solid	Solid	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Glass	Glass	Glass	Glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass		Glass	
	Door frame	/	/	/	/	/	Alu.	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Black	Black	Black	Black	Black	Black	/	/	Alu.	Alu.	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Black	Black	Stainless Steel		Black	
Temperature and humidity	Type of cold	Static	Static	Static	Static	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Static	Static	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Static	Mixed	Mixed	Static	Static	
	Multi-zone	—	—	—	—	—	—	●	●	●	●	—	—	—	—	—	—	—	—	—	—	●	●	●	●	—	—	—	—	—	—	●	—	—			
	Multi-temperature	●	—	●	—	●	●	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—			
	Thermostat	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Mechanic	Mechanic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Mechanic	Electronic	
	Temperature display	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	—	—	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	—	●	
	Temperature range (°C)	7-19	10-14	7-19	10-14	5-22	5-22	5-18	5-18	5-18	5-18	5-20	5-20	5-20	5-20	5-20	5-20	8-18	8-18	5-18	5-18	3-22	3-22	3-22	3-22	5-18	4-18	4-18	5-18	8-18	8-18	5-20	8-18	3-22	8-16	4-18	
	Humidity display	—	—	—	—	●	—	—	—	—	—	●	●	●	●	●	●	—	—	—	—	—	—	—	—	—	—	—	—	—	—	●	—	●			
	Humidity regulated between 50 and 80%	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	—	—	—	●	●	●			
Shelves	Fixed shelves	5	5	4	4	4	6	—	—	—	—	5	5	4	4	3	3	5	4	5	6	—	—	—	—	4	6	4	4	6	4	—	—	1			
	Semi-sliding shelves	—	—	—	—	—	—	—	2	—	5	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	2	—			
	Sliding shelves	—	—	—	—	1	—	12	4	9	—	—	—	—	—	—	—	—	—	—	—	6	7	7	6	—	—	—	—	—	—	2	—	1			
	Display shelf	—	—	—	—	1	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	1			
	Shelf material	Beech	Beech	Beech	Beech	Oak	Oak	Beech	Beech	Beech	Beech	Beech	Beech	Beech	Beech	Wire	Beech	Oak	Oak	Beech	Metal	Beech	Beech	Beech	Beech	Beech	Metal	Beech	Metal	Metal	Metal	Removable oak trays	Wooden drawers	Wooden drawers			
Cellar features	Interior lighting	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	—	●	
	Digital thermometers	—	—	—	—	4	4	—	—	—	—	—	—	—	—	—	—	●	●	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—			
	Active carbon filters	1	1	1	1	1	1	1	—	1	—	1	1	1	1	1	1	1	1	—	—	—	—	—	—	—	—	—	—	—	—	2	—	—			
	Anti-vibration system	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	—	●			
	Under-counter/built-in	—	—	—	—	—	—	U	U	U	U	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	
	Reversible door	—	—	—	—	●	●	—	—	—	●	—	—	—	—	—	—	●	●	—	—	—	—	—	—	—	—	—	—	—	—	●	—	—			
	Rear castors	●	●	●	●	●	●	—	—	—	—	—	—	—	—	—	—	●	●	●	●	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	
	Adjustable feet	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	—	—	●	●	●	—	—	
	Skirting board recess	—	—	—	—	●	●	—	—	—	—	—	—	—	—	—	—	●	●	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—			
	Power light indicator	—	—	—	—	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	—	—	—	—	●	—	●	—	●	—	—	
Security	Alarm	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual	Visual	Visual	—	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	—	—	—	—	—	—	—	—	—	—	—	—	Visual	Visual	Visual and audible	—	—	—	—	
	Compressor security	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	—	—	●	—	●			
	Child lock	—	—	—	—	—	—	—	—	—	—	●	●	●	●	●	●	—	—	—	—	—	—	—	—	—	—	—	—	●	●	—	—	—	—	—	
	Winter function	—	—	—	—	●	●	—	●	—	—	●	●	●	●	●	●	—	—	—	—	—	—	—	—	—	—	—	—	—	—	●	—	—			
	Lock	●	●	●	●	●	●	●	●	●	—	●	●	●	●	●	●	●	●	—	—	—	●	●	●	—	—	—	—	—	—	—	—	●	—	—	
Dimensions and weight	Height (mm)	1930	1930	1650	1650	1850	1850	1795	1760	1615	828	1880	1880	1580	1580	1280	1280	1850	1550	1485	1485	1590	1020	1020	870	830	835	835	640	740	515	826	285	505	380	525	450
	Width (mm)	700	700	700	700	595	595	595	595	595	595	595	595	595	595	595	595	595	595	580	580	595	595	395	395	535	480	480	430	430	430	592	420	395	210	235	240
	Depth (mm)	715	715	715	715	595	595	680	680	680	572	710	710	710	710	710	710	595	595	650	650	630	630	630	500	540	490	490	480	485	485	675	480	500	210	350	35
	Net/gross weight (kg)	107/114	107/114	90/97	90/97	88/89	87/88	94/100	112/120	85/90	49.5/51	80/90	65/75	71/80	59/68	57/65	53/61	60/61	55/58	57/65	57/65	70/79	54/56	41/44	30/32	36/38	27/30	27/30	22/24	25/28	14/16	47/52	8/10	25/30	05/06	18.5/20	4.5/5
Technical information	Energy consumption (kWh/year)	187	142	179	137	218	218	264	337	245	235	175	137	168	130	160	125	130	120	263	263	234	209	121	117	171	176	176	154	203	161	298	160	117	56	219	
	Energy class	A	A+	A	A+	B	B	B	D	B	C	A	A+	A	A+	A	A+	A+	A+	C	C	B	C	A	A	B	B	B	B	C	B	D	B	A			
	Type of gas	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R600A	R134a	R134a	R600A		R600A		R134a	
	Climate class	N-ST	N-ST	N-ST	N-ST	SN-ST	SN-ST	N-ST	N	N-ST	N	SN-ST	SN-ST	SN-ST	SN-ST	SN-ST	SN-ST	N	N	N	N	ST	ST	ST	ST	N	N	N	N	N	N	SN-N	N	N-ST	N	N	
	Sound level (dBA)	42	42	42	42	42	42	39	44	39	39	44	44	44	44	44	44	43	43	39	39	42	41	40	39	39	39	39	39	30	30	41	25	39	38	38	
References	Gencod	5703189268722	5703189268692	5703189268715	5703189268722	5703540145112 Black 5703540146027 Grey	5703540142315	3541360902056	3541360902056	3541361411205	3541361003240	3541361406119	3541361406126	3541361406096	3541361406102	3541361406072	3541361406089	5703540148281	5703540148212	3541361403118	3541361501104	3541361310105	3541361210099	3541361210297	3541361210112	3541361106095	3541361106101	3541361303180	3541361112089	3541361006234	3541361102141	3541361107191	3541361302220	3541361310058	3541360906191	3541361205217	3541361103186

*Light Bordeaux bottles laid head to tail.

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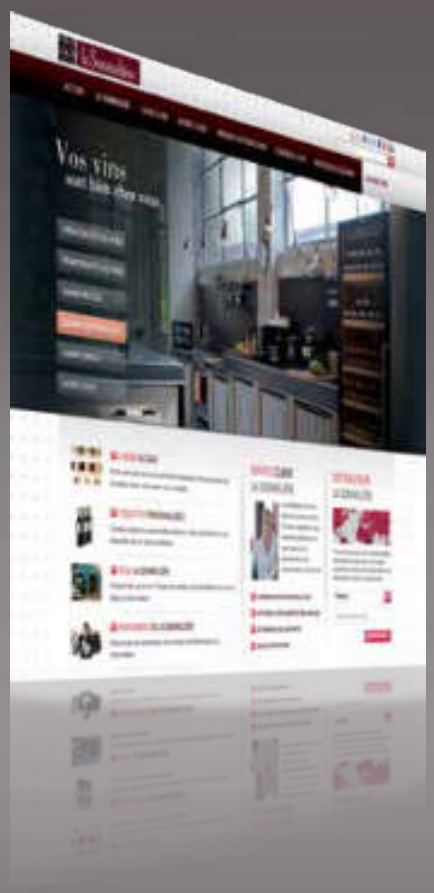

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