

Serving Temperature Cooling Systems



Wine cabinet cooled with Wine Guardian unit
Photo courtesy: Wine Trend

Wine is stored at 55°F (13°C), but is served anywhere from 42°-64°F (5°-18°C), depending on the type of wine. Wine Guardian serving temperature systems are the first and only cooling systems **designed exclusively for the extended temperature ranges** of wine cabinets or small wine rooms. These systems allow the service of wines at consumption temperatures and the rotation of stock from season to season.

There is no need for your customers to warm cold wine with their hands or to cool wine in ice buckets before serving when you store the wines at the correct consumption temperature. Wine Guardian units configured with this option are ideal for restaurants, wine bars, reception halls, and other commercial applications.



Benefits of Serving Temperature Storage

Serve wines at consumption temperatures and **adjust the temperature of your wine cabinet seasonally**, as wine preferences fluctuate. For example, you can set the system to 42°F in the summer for serving whites and transition the cabinet to 60°F in the fall, when customers want full-bodied red wines.

Wine Serving Temperatures

Temperature	Wines
61-64°F (16-18°C)	Grand Cru Bordeaux, Mature California Cab, Mature Rhone, Zinfandel, Vintage Port
61-63°F (16-17°C)	Red Burgundy, Pinot Noir, Chianti, Riserva Barolo, Merlot (oak-aged)
58-62°F (14-17°C)	Merlot, Light Zinfandel, Tawny Port
58-61°F (14-16°C)	Young Bordeaux, Young Cab
56-58°F (13-14°C)	Chianti, Sangiovese, Barbera
55°F (13°C)	Long-Term Wine Storage Temperature
53-56°F (11.7-13°C)	Côtes du Rhône
50-54°F (10-12°C)	Tawny Port (chilled), Full-Bodied Chardonnay
48-52°F (9-11°C)	Beaujolais, Nouveau French Chablis, Chardonnay, White Burgundy, Viognier, Condrieu
43-46°F (6-8°C)	Vintage Sparkling Wine, Muscat New World, Riesling Gewürztraminer, Loire Valley Whites (Sancerre), Sauvignon Blanc, Alsace Riesling, Italian Whites
42-45°F (5-7°C)	Crémant, Non-Vintage Classic Rosé, White Zinfandel
42-44°F (5-6.7°C)	Eiswein, Sweet Vouvray
Below 43°F (6°C)	Sweet Sparkling Wine

*The above list is purely for reference. Local preferences for wine serving temperatures vary; refer to local experts and to your client's tastes for specific serving temperatures.



Made in the U.S.A. Select models conform to China Compulsory Certification (CCC) standards.

Wine Guardian Direct:
1 (800) 825 3268 | 1 (315) 452 7400
wineguardian.com | info@wineguardian.com

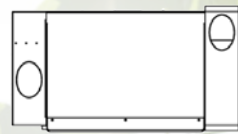
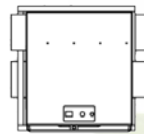
Local Distributor:
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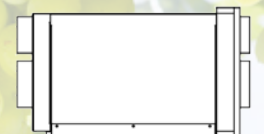
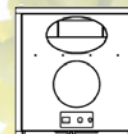


Model	Specifications			
	Temperature	42°F	55°F	64°F
TTW018	Cubic Feet	36	48	72

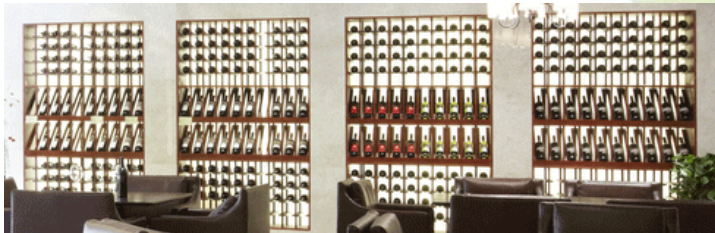
*The above capacities are based on commercial use cabinets and are provided as a general guideline.*A heat load calculation should be completed for your specific application.



Front and side view of the TTW with side duct connections

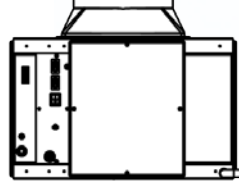
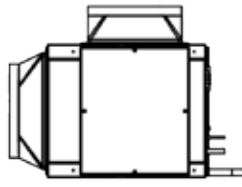
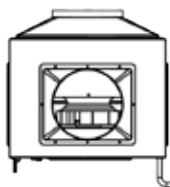


Front and side view of the TTW with end duct connections

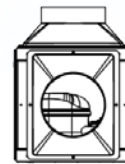


Model(s)	Specifications			
	Temperature	42°F	55°F	64°F
SS025 & D025	Cubic Feet	48	72	96
SS050 & D050	Cubic Feet	108	120	168
SS088 & D088	Cubic Feet	144	216	288
SS200 & D200	Cubic Feet	264	384	600

*The above capacities are based on commercial use cabinets and are provided as a general guideline.*A heat load calculation should be completed for your specific application.



Front, side and end view of the split unit



Side & end view of the ducted unit

Flexibility

- Ability to set and adjust serving temperature from 42°-64°F (5°-18°C)
- Duct locations can be placed anywhere within the cabinet, offering greater design flexibility
- Remote sensors and/or controls for ease of monitoring
- Cooling system is placed outside the cabinet, maximizing storage space
- Condition single or multiple cabinets
- Water-cooled or air-cooled systems are available
- Most Wine Guardian units can be ordered with this option

Standard Features

- Low levels of vibration
- Quiet and commercial grade
- Residential or commercial applications

How to Order

1. Calculate your needed BTU/H with our cooling calculator
2. Contact a distributor to order. Not available online

Rev 3/15

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Local Distributor:
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