

Remote Sensors

Wine Guardian optional remote sensors help wine lovers better control their wine cellar conditions. Up to two remote sensors can be placed anywhere within the wine cellar for optimal temperature and humidity control. These two sensors can be placed near the floor, near the ceiling, and midlevel in the cellar. This allows the user to control the wine cellar temperature and humidity based on average conditions in the wine cellar. The sensors continuously relay this information to the Wine Guardian cooling unit and remote interface controller.

A common alternative used instead of remote sensors is bottle probes. Bottle probes, however, are placed inside a bottle of wine to monitor temperature fluctuations. By placing bottle probes in the wine, the wine itself is subjected to the temperature fluctuations before the cooling unit activates. This will stress and cause degradation to the wine. Remote sensors, on the other hand, are placed throughout the cellar and use air readings to measure cellar conditions. This allows the cooling system to respond to cellar conditions before the wine is affected, thus ensuring the wine's stability.

Features

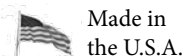
- Reads temperature and humidity levels
- Reads conditions of surrounding air instead of waiting for the wine to change temperature
- Up to three (3) remote sensors can be placed anywhere in the cellar
- Remote Interface Controller (thermostat) can be placed outside of the cellar



The thermostat — which displays and can control temperature and humidity — may be placed outside the wine cellar



Up to two remote sensors can be placed in the cellar to read temperature and humidity conditions



Made in
the U.S.A.

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

Wine Guardian European Office:
Pestalozzistrasse 2, CH-8201 Schaffhausen, Switzerland
+41 (0) 52 224-0490

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