

Ageing wine cellars - Service wine cellar - Accessories



 **Dometic**  
GROUP

Dometic Group is a customer driven, world-leading provider of leisure products for the caravan, motor home, automotive, truck and marine markets. We supply the industry and after market with a complete range of air conditioners, refrigerators, awnings, cookers, sanitation systems, lighting, mobile power equipments, comfort – and safety solutions, windows, doors and other equipment that makes leisure life more comfortable away from home.

Dometic Group supplies a wide range of work- shop equipment for service and maintenance of build in air conditioner  
 Dometic Group also provides specially designed refrigerators for hotel rooms, offices, for transport and storage of medical products and for storing wine. Our products are sold in almost 100 countries and are produced mainly in wholly owned production facilities around the world. Annual turnover is approximately M€ 1,025 and the number of employees is 6,000.



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**Storage software**  
 "My cellar book" (included with your wine cellar). A clever tool for displaying the bottles you are storing at the click of a button.

**Dometic has selected 3 techniques for you,**  
to assist with the maturing and serving of wine.

**Absorption:** a technique that lowers the temperature without the use of a motor or compressor! Ideal for maturing wine

**It uses a solution of ammonia in water, which is heated.** The solution is pumped into the absorber and ammonia vapour goes up to the condenser. In the condenser, the vapour is cooled into a fluid, which runs off into the low temperature evaporator, where it evaporates into a weak ammonia hydrogen atmosphere. While evaporating, the ammonia liquid absorbs heat, creating a cold environment. This principle doesn't use a motor or compressor, doesn't generate vibrations and therefore functions in complete silence.

**Compression:** using a patented airflow system. Best for serving wine

Compression is the most common method of chilling. **Gas is compressed mechanically by means of a compressor powered by an electric motor, and as the gas expands it reduces the temperature.** In order to improve the performance of a compression wine chiller, Dometic has developed an exclusive airflow system. This new process means that you can increase or reduce the space used to store white or red wine whilst maintaining the optimum tasting temperatures.

**Peltier chilling system:**  
Accessories  
for serving wine

The Peltier effect is obtained by thermoelectric chilling. The reliability of the system has resulted in it being used by the space probes, such as the Voyager probe in 1977. **The Peltier effect means that at the point of contact between two different metals, heat is absorbed by means of a physical phenomenon and thus cold temperatures are generated.** The Peltier system has several advantages:

- Protected environment due to the absence of harmful chemical products such as gases
- Impervious to knocks should the cabinet be moved.

Dometic wine cabinets use **absorption** to recreate the conditions found in a real wine cellar.



Dometic preserves your vintages through its exclusive absorption process

Dometic wine cellars, thanks to the exclusive absorption principle invented by Electrolux, **doesn't use a motor or compressor**, doesn't generate vibrations and therefore functions in **complete silence**. It's a Dometic exclusivity. There are no moving parts, providing your cellar with an exceptional lifespan.

- Neither white nor red wine likes changes in temperature. The ideal temperature for all wine is 12°C.
- Wines react to vibrations, which interfere with the ageing process.
- Wines especially dislike exposure to ultraviolet light and are best kept in the complete darkness of a wine cellar.
- Keeping the cork in good condition requires between 50 and 80% humidity.
- Poor ventilation can affect the taste of the wine.

Since 1925.

*Over 80 years experience.*



Factories belonging to the Dometic group respect the environment and comply with ISO quality standards 9001 and 14001.

## The perfect cellar conditions



- **Ventilation**

Constantly renewed air circulates inside the cellar, preventing all risk of mould.

- **High air inlet with carbon filter**

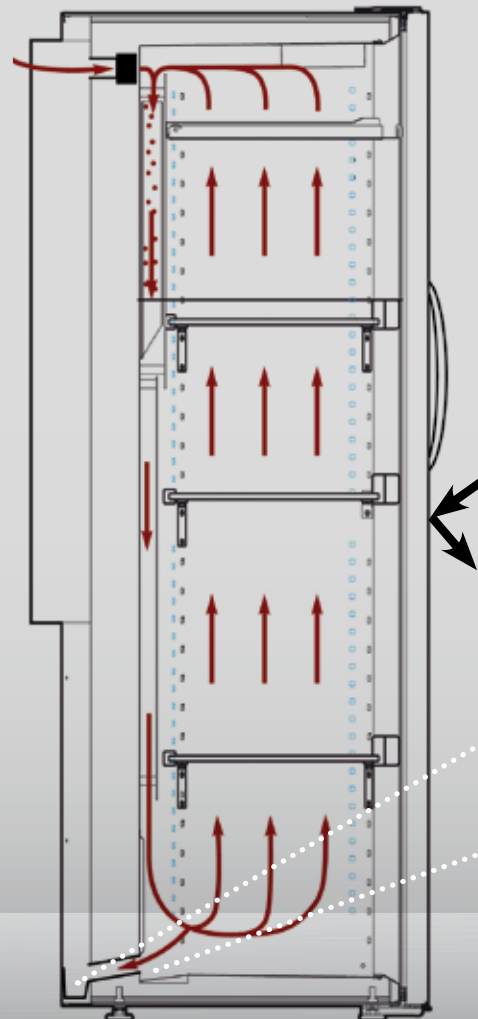
If your wine cellar is located in a room carrying odours likely to have adverse affects on wine, the carbon filter will act as a natural barrier.



Evaporator with fins

- **Controlled moisture**

Thanks to its original evaporator design, the Dometic wine cellar uses a large size fin package, which prevents ice build up. The natural air circulation loads itself with condensation humidity when passing through the fins.



Digital display

- **Electronic temperature regulation**

All you need to do is to key in the chosen temperature ideally 12°C(53,6°F) or 13°C(55,4°F) and your cellar will start self regulating, producing heat or cold in order to respect your wishes and taking into account external temperature conditions.

- **Isolation and UV protection**

Dometic "low emission" glazed doors have high insulating power and reject ultraviolet rays.

- **Condensation collection tray**

- **Low air evacuation outlet**



CS52VS



# CS52, ageing wine cellars

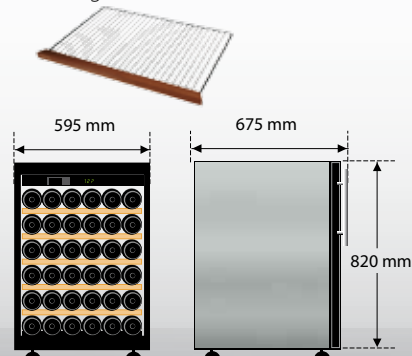
## Single temperature **36 bottles**

Sides in brushed steel aspect, glass door set in aluminium frame. Capacity: from 54 bottles down to 36 bottles according to the number of shelves used.

Capacity*	36 bottles
Dimensions (h x w x d in cm)	82 x 59.5 x 67.5
Temperature control	8 to 18°C
Number of shelves	5 fixed
Ready fitted	-
Winter setting	No
Outer colour	Brushed steel aspect
Door finish	Glass door Aluminium frame



Storage shelves



\* Capacity given in number of Bordeaux bottles



Model CS52DV

Sides in wooden colour, glass door set in black coated metal.

CS160, ageing wine cellars  
Single temperature **170 bottles**



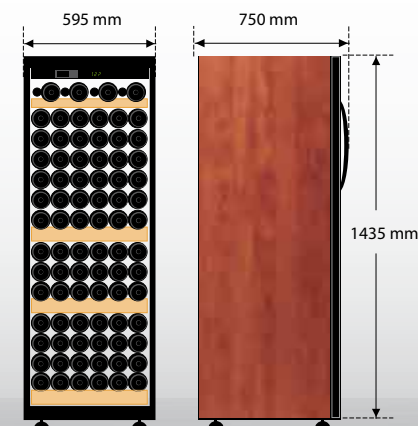
**Model CS160DV**  
Sides in wooden colour, glass door  
set in black coated metal.

CS160D



Sides in wooden colour, wooden door set in black coated metal. Capacity: from 170 bottles with fitted shelves down to 104 bottles with the maximum number of optional sliding shelves.

Capacity*	170 bottles
Dimensions (h x w x d in cm)	143.5 x 59.5 x 75
Temperature control	8 to 18°C
Number of shelves	1 sliding
Ready fitted	2 storage
Winter setting	Yes
Outer colour	Autumn cherry wood
Door finish	Wooden door



\* Capacity given in number of Bordeaux bottles

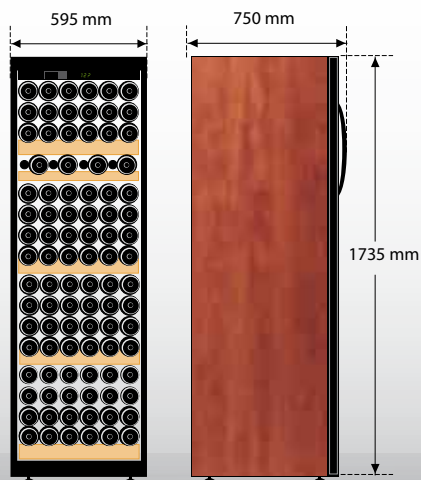


CS200DV



Sides in wooden colour, glass door set in black coated metal. Capacity: from 206 bottles with fitted shelves down to 136 bottles with the maximum number of optional sliding shelves.

Capacity*	206 bottles
Dimensions (h x w x d in cm)	173.5 x 59.5 x 75
Temperature control	8 to 18°C
Number of shelves	1 sliding
Ready fitted	3 storage
Winter setting	Yes
Outer colour	Autumn cherry wood
Door finish	Glass door Black metal frame



\* Capacity given in number of Bordeaux bottles

## CS200, ageing wine cellars Single temperature **206 bottles**



**Model CS200D**  
Sides in wooden colour,  
wooden door  
set in black coated metal.



New for 2008

# CS200DYB

## CS200DYB



Black sides, black door in a metal frame.  
Capacity: from 200 bottles with shelves fitted as supplied, to 136 bottles with the maximum number of optional sliding shelves added.

**Capacity\*** 200 bottles

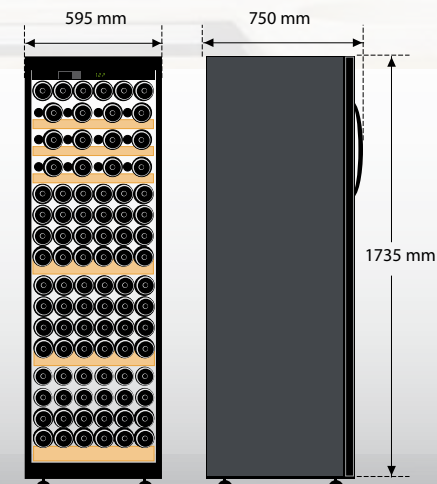
**Dimensions** (h x w x d in cm) 173.5 x 59.5 x 75

**Temperature control** 8 to 18°C

**Number of shelves** 3 sliding  
Ready fitted 2 storage

**Winter setting** Yes

**Outer colour** Black



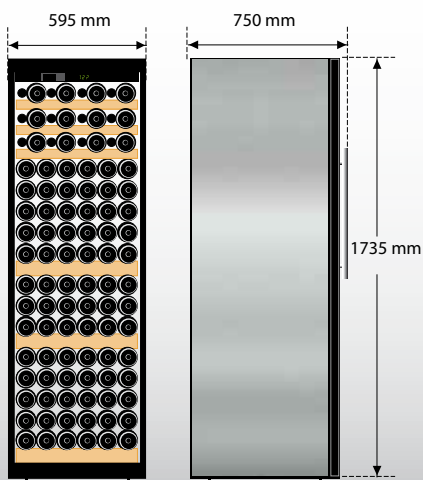
\* Capacity given in number of Bordeaux bottles

CS200VS



Sides in brushed steel aspect, glass door set in aluminium frame. Capacity : from 200 bottles with fitted shelves down to 136 bottles with the maximum number of optional sliding shelves.

Capacity*	200 bottles
Dimensions (h x w x d in cm)	173.5 x 59.5 x 75
Temperature control	8 to 18°C
Number of shelves	3 sliding Ready fitted 2 storage
Winter setting	Yes
Outer colour	Brushed steel aspect
Door finish	Glass door Aluminium frame



\* Capacity given in number of Bordeaux bottles

## CS200VS, ageing wine cellar Single temperature **200 bottles**



# Accessories available for storage cellar



## Accessories available

Sliding shelves  
SLIDE 2 (pack of 2)

Storage shelves  
STORE 2 (pack of 2)



9 cm

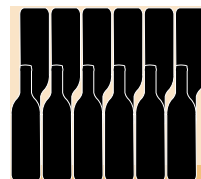
12 cm

Magnum storage

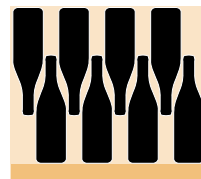
### MAGNUM STORAGE

Side perforation system adjusting the shelves heights, thus allowing storage of various types of bottles including magnums.

Lay out of bottles of **Bordeaux**



Lay out of bottles of **Bourgogne**



### STORAGE

Your cellar's capacity will vary depending on the type and number of shelves used. Standard equipment makes for optimal capacity. Adding sliding shelves will reduce capacity. Should you wish to customise your cellar, please contact your local dealer who will assist you in providing the system best suited to your requirements.



Sliding shelves



Magnum storage



Storage shelves

# Traditional, in oak for the purist...

**TRONÇAIS double door,**  
with a 412 bottles capacity,  
made of light solid oak from Tronçais.  
Dimensions in cm (h x w x d):  
199 x 156 x 86,5



All cabinets are handcrafted in the best tradition of high workmanship. From their initial design to patient finish, our master craftsmen are also appointed by prestigious companies such as Château-Latour and Moët & Chandon. These classic cabinets are made of Tronçais Forest oak. It is the ideal wood used to make the casks for all the great crus of Bordeaux.



**TRONÇAIS SCULPTÉ**  
double door, with a 412 bottles capacity.  
The ultimate wine cellar which is finished off  
by hand with decorative inlays.  
Dimensions in cm (h x w x d): 199 x 156 x 86,5

# Contemporary, in sycamore or Wenge wood.

Stylish Wenge or Sycamore, a chest boasting contemporary lines. It will fit in perfectly with a modern decor and comes with stainless steel feet and handles for that high-tech look.

## **SYCAMORE chest**

double door, with a 412 bottles capacity Solid sycamore -  
Handles and feet in stainless steel.

Dimensions in cm (h x w x d): 196 x 146 x 83



## **WENGE chest**

double door, with a 412 bottles  
capacity Solid wenge -  
Handles and feet in stainless steel.

Dimensions in cm (h x w x d):  
196 x 146 x 83



# Service wine cellar, Delicious wines served at just the right temperature



This cabinet will be your trusty ally during your day-to-day work, but the wine is the most important asset... All we do is provide you with the means to obtain optimal results when your wine is being served and tasted.

**A wine's journey to maturity is a long and ambitious one... Its enjoyment should be worthy of these years carefully spent bringing it to its peak.**

**DOMETIC has created a wine cabinet for you using innovative technology.**

Dometic gives you the means to stand out when it comes to sampling excellent wines... an experience often spoiled by an unsuitable temperature. As the creator of an exclusive process in the market for maturing cellars, Dometic has designed this cooling cabinet for you based on innovative technology. Created to meet the urgent needs of consumers, this product has been developed working with wine advisers and is aimed at restaurants, sommeliers, wine producers, clubs and wine tasting groups. Each wine cabinet can be easily adapted to your needs, while at the same time respecting the nature of the wine. You'll soon find that it becomes a vital tool as part of your wine service and wine tasting activities. Its novel feature is its modular design which enables you to completely customise your wine cabinet according to your region, your menus or season. Both the layout and the temperature settings can be modified to your exacting needs.



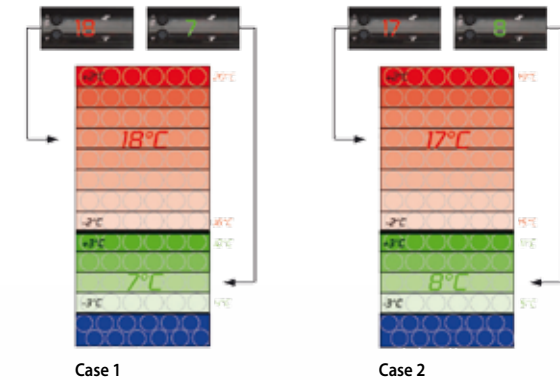
**Michel Blanchet (President of the Association des Maitres Cuisiniers de France et du Tastevin)**

The Dometic Service Wine Cellar has become an essential tool for my restaurant. My customers are very demanding and have high standards for quality service. Today, the modularity of the service wine cellar makes it possible for me to manage wine service better. I believe that modularity means high flexibility on two levels. Depending on the season, my menu and even the weather, I can offer more red wines than white wines or vice versa. They will always be at the right temperature to go hand in hand with demand. The second level of modularity is determined by temperature. It allows me to obtain the ideal temperature for each wine. When wine is at the right temperature, those precious tasting moments are all the more pleasurable and highlight the value of the gourmet dishes I create. The service wine cellar is a true ally for my success, letting me concentrate on my true calling: the art of cuisine.

Not one,

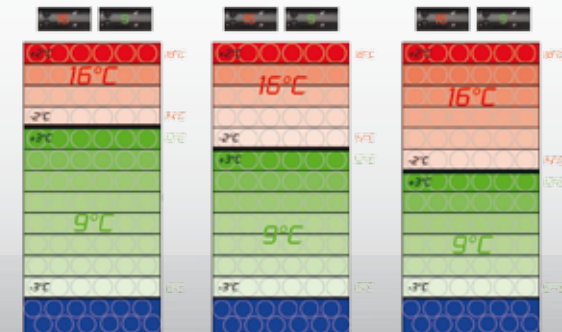
## Temperatures modularity

The temperature displayed corresponds to the median temperature in the compartment. You may vary this temperature according to your needs while keeping the same gradient settings. In every compartment and at any temperature setting, the temperature range is as follows: Red wine space: +/-2°C • White wine space: +/-3°C  
According to this example, for a median selected temperature of 18°C in the red wine compartment, the actual temperature will range between 16°C and 20°C.



## Space modularity

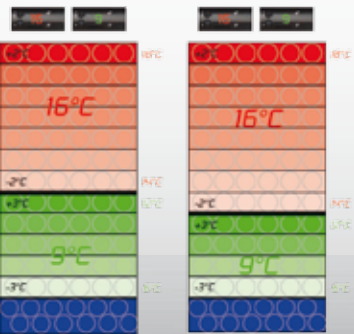
The separation shelf can hold 5 positions.



but several ideal temperatures

	White wine	Red wine
Bordeaux	12°	18°
Bourgogne	10°	16°
Loire	10°	15°
Languedoc	12°	18°
Alsace grands crus	12°	16°
Piémont/Toscane		
Italy	10°	18°
Rioja/Toscane		
Spain	12°	18°
Napa valley		
California	12°	16°
Australia	10°	16°
Chile	10°	18°
Sympy wine	8°	
Champagne	6°	

You can vary each of the compartment's layout from 4 to 8 shelves. A seafood restaurant will almost certainly opt for the modular layout of example no.1, while another restaurant introducing its winter menu would choose for example no.5, which favours red wines. Modularity for every type of menu and every speciality.



## A PATENTED SYSTEM, A DOMETIC EXCLUSIVE

### Service Wine Cellar - A description of air flow

The service wine cellar features two temperature zones that can be controlled independently, one for red wines, the other for white and sparkling wines. Each zone has a different range (+/- 2°C for red wines, +/- 3°C for white wines).



#### Red wine compartment

A fan at the top, blows conditioned air from the back of the shelves to the front, the air is then evacuated from the centre of the compartment.

A second fan circulates a small amount of air internally in the red wine compartment. This ensures that the selected temperature is maintained, regardless of the size of the compartment.

The system also includes a heating element, that maintain the compartment temperature when the ambient temperature is colder than the one desired.

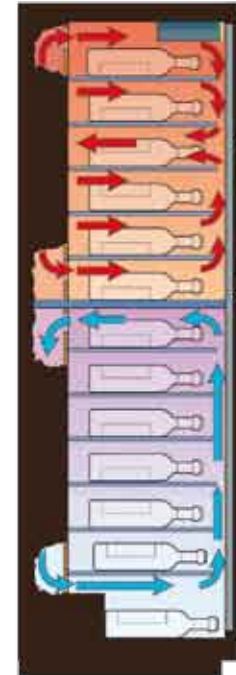
#### Modularity

The size of the compartments can be adjusted between 1/3 and 2/3 of the total volume of the cabinet using the insulated separation shelf. This shelf plays an essential role in separating the warm and cool air by opening the channels through which, air can enter and be evacuated from the compartments.

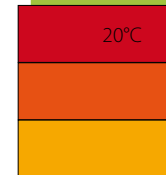
#### White and sparkling wine section

A fan at the bottom blows cold air up in front of the shelves. The air is evacuated just below the separation shelf.

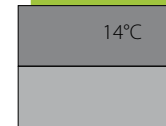
All of the shelves are fitted with a rear based system that blocks the air flow channels, forcing refrigerated air out through the top of the compartment.



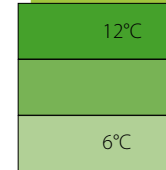
Most of the products present on the market have a compartment that works like a regular refrigerator.



A fixed, often restricted area too small for to red wine storage needs



Poorly adapted space



A fixed area often too spacious for white wine storage needs

These cellars have a large but regular gradient. The lowest possible temperature is approximately 6°C and can reach a maximum of 18°C to 20°C.

# The service wine cellar: mastering the art of “ready to serve”



**CH'NG Poh Tiong**

(The publisher/editor of The Wine Review, one of Asia's oldest and most respected publications. He is also a columnist for Decanter magazine and the Regional Chairman : Asia, Middle East & Far East, for Decanter World Wine Awards).

The ability to serve champagne, white and red wines at their ideal temperatures from one cellar fridge has, for too long, been unachievable.

Now, that dream has become reality, thanks to the ingenuity of Dometic Service Wine Cellar.

The restaurant, and serious wine lover, now possesses the versatility to always enjoy different wines at different perfect temperatures.

Congratulations and cheers to Dometic Service Wine Cellar!

Designed to meet the needs of professionals

## Total control and total simplicity

- Easy management thanks to its capacity of 144 bottles stored on sliding shelves.
- The simplest way to offer your clients a top quality service.
- Elegant finishes accompanying a modern design, carefully created to blend into its surroundings.
- A huge range of layout options in a single cellar.
- Powerful cooling features enabling you to restock the cabinet and to have the bottles ready in time for the following service.
- The possibility to vary the temperature in each compartment.
- Optimal flexibility when adjusting the temperatures.



**Philippe Nusswitz**

**(Sommelier and wine grower)**

Wine producers go to great efforts to produce fine wines. The sommelier plays a key role when presenting the wine and choosing the exact temperature that will do justice to the complexity of the delicate balance of flavours in a fine wine. Most red wines are best tasted between 17 and 19 degrees Celsius. Below this temperature the tannins seem overpowering, and above this temperature, the flavours are stewed and alcohol dominates the nose. Though most white wines should be sampled between 8 and 10 degrees Celsius, stronger more complex whites are best savoured at around 12 degrees. The strict precision of Dometic's service wine cellars will enhance the value of your wine collection.



**Elliott Mac Key**

**(Journalist, writer and editor)**

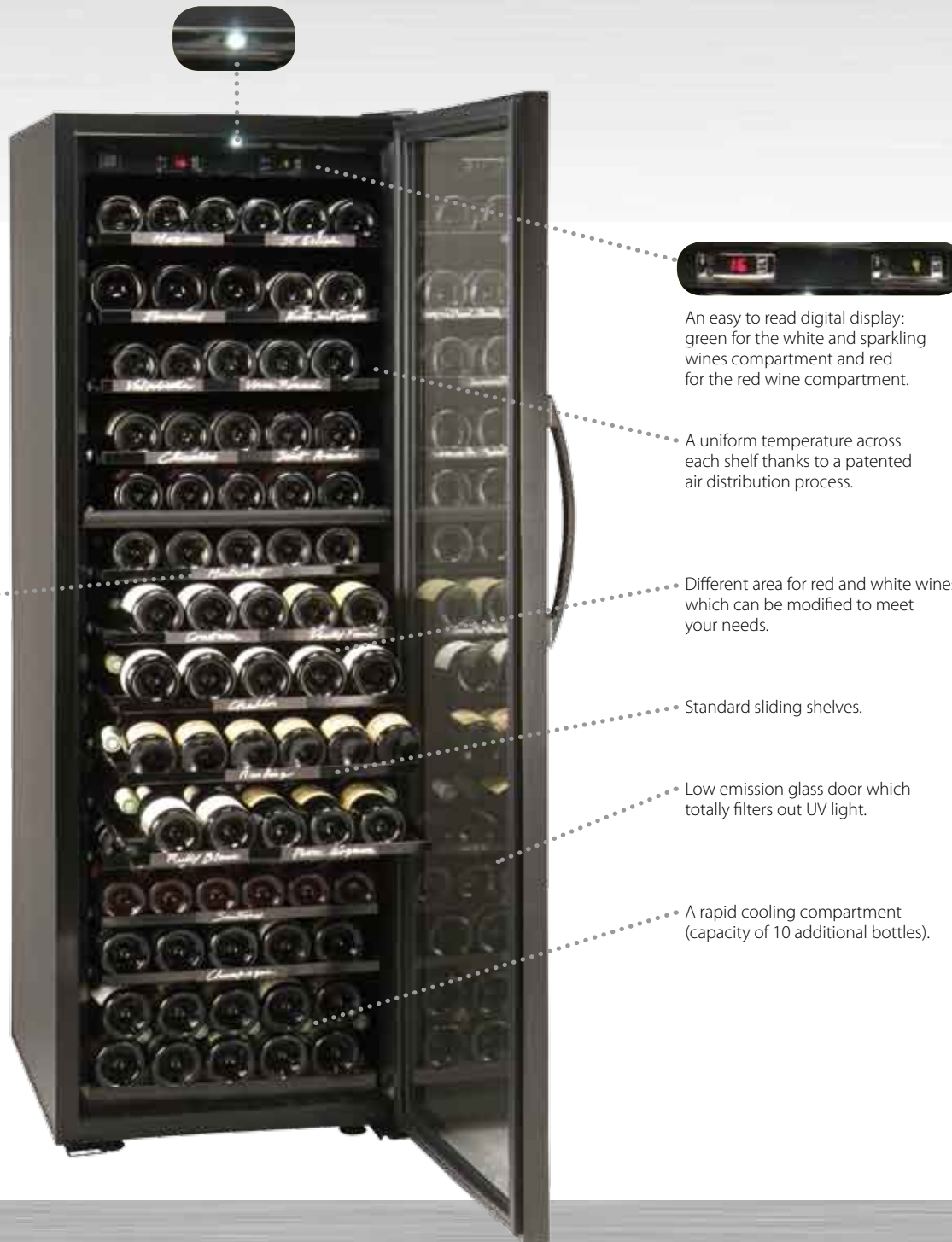
The New Dometic Service Cellar meets the needs of both the serious wine collector and the casual wine consumer. The serious wine collector usually has a large cellar distant or removed from his/her living space. It may be a commercial storage space away from home or an actual cellar down many stairs or stories. It is a great convenience to have a limited wine storage space, holding wines at the ideal temperatures for serving in one's kitchen or dining area. The Dometic Service Cellar is just such the unit, with dual temperature zones to provide the perfect "room temperature of 60 to 65°F for your red wines (16 to 18°C) and the 45 to 55°F for your whites and sparkling wines (7 to 12°C). The Dometic Service Cellar is equally convenient for the casual wine consumer, wanting to have wines "at the ready" for impromptu entertaining and self gratification. A regular refrigerator is too cold and the living space is usually too warm for keeping wine in good condition or ready to drink.



## Technical innovations for optimal taste



your wines thanks to a reusable «slate» system, allowing you to write and rub out names as often as you like, not forgetting the attractive, authentic effect created by the slate and chalk.



An easy to read digital display: green for the white and sparkling wines compartment and red for the red wine compartment.

A uniform temperature across each shelf thanks to a patented air distribution process.

Different area for red and white wines, which can be modified to meet your needs.

Standard sliding shelves.

Low emission glass door which totally filters out UV light.

A rapid cooling compartment (capacity of 10 additional bottles).

## Specifications

Height with the feet (cm)	173,5
Width (cm)	59,5
Depth with handle (cm)	76,5
Depth cabinet only (cm)	68,1
Power consumption at 20°C ambient temperature, normal operation*	0,55 KWh/24h
Number of bottles per shelf	12
Total number of shelves mounted	12
Number of bottles in the chilling compartment	24
Total number of bottles, fully loaded	168
Setting range cold zone	6-10
Setting range warm zone	14-18
Minimum polyurethane insulation (mm)	46
Power consumption heater	40 W
Total weight with the shelves unloaded	131 kg
Total weight loaded with 178 bottles	345 kg

\* Normal operation = separation shelf in middle position, warm zone setting 18°C, cold zone setting 9°C.

It's so good to taste a fine glass of wine!  
But a white wine that is too warm or a red  
that is too cold ruins a fine bottle and is a  
disappointment to the palate



SW6

Robust reds like a good Bordeaux should be drunk at room temperature, around 18°C; a young and fruity Chardonnais on the other hand is best at 10°C. Whatever wine you are drinking, the SW6 will let you and your guests enjoy wine at the perfect temperature. You can easily set the temperature to the nearest degree, anywhere between 5°C and 20°C, at a constant level that will be maintained by the cellar cabinet. The easy-to-read digital control panel shows the preset temperature as well as the actual temperature.

SW1



Add the elegant wine chiller to your list of must-have accessories. It will keep your wine at the desired temperature for hours on end. The temperature is continuously adjustable, with no gradients in temperature. Both the preset temperature and the actual temperature are displayed on a digital screen. Take advantage of a system that is unlike any other on the market: an accumulator (not supplied) allows you to use the chiller for two hours. The batteries (not supplied) can be recharged quickly from a 12 or 230 Volt supply in charging mode. Can be plugged into a car lighter.

D53



Mini fridge (bag in box) from 2 to 5 litres, or 5-litre beer fridge. Designed for domestic use, it can also be connected to your car cigarette lighter socket with an optional cable. Three pre-selectable temperature levels: one for white wine, another for red wine, and one for beer.

Dimensions (h x w x d in mm) 276 x 353 x 449  
Weight 4kg.

	CS 52	CS 160	CS 200	Cabinets Traditional	Cabinets Contemporary
<b>CAPACITY</b> (in terms of numbers of Bordeaux bottles)					
<b>FITTED OUT AS SUPPLIED</b> NUMBER OF SHELVES SUPPLIED	5 storage shelves	2 storage shelves 1 sliding shelf	3 storage shelves 1 sliding shelf	6 storage shelves 2 sliding shelves	6 storage shelves 2 sliding shelves
- CAPACITY	36 bottles	170 bottles	206 bottles	412 bottles	412 bottles
<b>MAX NO OF OPTIONAL SLIDING SHELVES*</b>	-	12	16	32	32
<b>CONSUMPTION AT ROOM TEMP. (20°C)</b> (KWh/24hr)	1,25	1,85	2,15	2x2,15	2x2,15
<b>DIMENSIONS (cm)</b>					
- HEIGHT	82	143,5	173,5	199	196
- WIDTH	59,5	59,5	59,5	156	146
- DEPTH	67,5	75	75	86,5	83
(incl. 3 cm for the handle, and 2 cm for the rear metal stop)					
<b>EMPTY WEIGHT (Kg)</b>					
- WOODEN DOOR	-	73,5	81	-	-
- GLASS DOOR	54	85,5	95	340	340
<b>TYPICAL WEIGHT FULLY LADEN (Kg)</b>	108	244	290	750	750
<p>* 8 Burgundy or Bordeaux bottles, per sliding shelf</p> <p><b>TEMPERATURE CONTROL:</b> fully electronic</p> <p><b>THERMOMETER:</b> Digital</p> <p><b>TEMPERATURE CONTROL RANGE (°C) :</b> 8 to 18</p> <p><b>DOOR CLOSURE:</b> Key</p> <p><b>INTERNAL MATERIAL:</b> Pre-varnished galvanised metal</p> <p><b>LEGS:</b> 4 height-adjustable screw jacks</p> <p><b>INSULATION:</b> polyurethane foam</p> <p><b>MIN. INSULATION THICKNESS (in mm) :</b> 50</p> <p><b>COOLING EQUIPMENT:</b></p> <p>CS MODEL: - POWER (W) 220 - VOLTAGE * (V) 230</p> <p>CS 52 : - POWER (W) 150 - VOLTAGE * (V) 230</p> <p><b>HEATING FLEX:</b> CS 160/CS 200: POWER (W): 45 VOLTAGE (V)*: 230</p> <p><b>ANTI-ODOUR FILTER:</b> Active charcoal cartridge</p> <p>*Can be supplied in 100V, 110V, 127V, 220/230V</p> <p>Failure to comply with the installation and usage instructions will invalidate the guarantee and absolve the manufacturer from all liability</p>					

Service cellar
12 sliding shelves
168 bottles
-
0,55
173,5
59,5
76,5
-
131
345

SW6
3 removable racks
6 bottles
-
-
41
26
47
-
6,5
-

# Wine cabinets



Dometic UK Limited - Dometic House -The Brewery - Blandford St Mary - Dorset - DT11 9LS - Tel: 0844 626 0133 - Fax: 0844 626 0143

[www.dometic.com/winecellars](http://www.dometic.com/winecellars)

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