

WINE CELLAR THE WAY YOU PICTURE IT

DARE TO DESIGN A UNIQUE WINE CELLAR!

Whatever your style, the Wine ARM 15 integrates very discretely into your wine cabinet. This is going to become an essential part of your home. State-of-the-art technology which responds to your every request in wine cellar air-conditioning. With the possibility of creating a bespoke cabinet, your wine cellar will adapt perfectly to your home.

WINE ARM15



2 IN 1 PRODUCT

The Wine PC15 door unit is an air-conditioning solution for '2-in-1' wine cellars with an isolating door and a very convenient and attractive integrated air conditioner.

WINE PC15



HYGROMASTER®

With the Hygromaster®, you can regulate the ideal humidity level which is best for your wine cellar. Suspended on the wall, set on the ground or on a sturdy shelf, Hygromaster® can be installed very easily. Quite simply connect it to the canister that comes with the device. This reservoir kit fills the Hygromaster® with demineralised water.



*With right insulation and adapted to the volume of the cellar.

A STORY OF LOVE AND TERROIR...

It is in the foothills of the Alsatian vineyards, where the wine route starts, that the WineMaster® story begins. Our attachment to terroir and our love of wine have always been the source of our thought process and creativity.

Ever since its inception in 1984, the skills and know-how of the men and women of WineMaster® have been at the heart of every step in the air conditioner making process.

Quality and detail are what motivate us, and we are proud of our products and their 100 % Alsatian design.

“ INNOVATION AND EXCELLENCE ARE WINEMASTER'S KEY VALUES. ”



WINEMASTER
le temps d'être différent

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WINEMASTER
le temps d'être différent



WINE CELLAR AIR CONDITIONER

Cellar air-conditioned,
wine in the best position!

“ From an individual project to the professional cellar, our expertise and experience enable us to air-condition and realised the wine cellar of your dreams. ”



High performance integrated thermostat



Respectful of the environment



Ideal climate conditions for the preservation of your wine



Quiet

A FITTING FOR A WALL-CROSSING
BUILT-IN PRODUCTS

WINE C25 / C25 S / C25 SR



25m³⁺

DESIGN, SILENCE AND SAVINGS

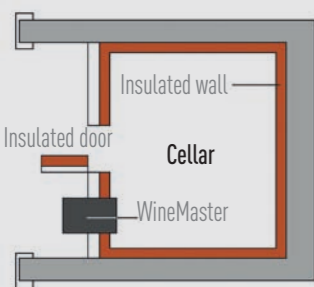
Belonging to the 'embedded' solutions family, the Wine C25 and Wine C50 are installed across a wall partition and transform each completely isolated room into a true wine cellar, up to 50m³. As well as their totally innovative design and their ease of installation, these devices feature a 'high performance' technology offering silence and significant energy savings.

WINE C50 S / SR

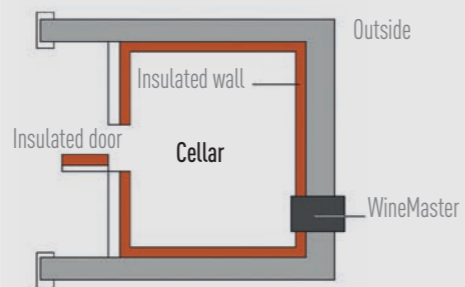


50m³⁺

Model C25 / C25 S / C50 S



Model C25 SR / C50 SR



WINE IN25



25m³⁺

FIRST CHOICE ON THE MARKET

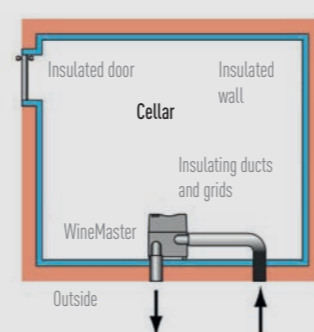
The integrated air conditioners allow you to condition up to 50m³ and benefit from lots of features, notably a silent unit which uses up to 30% less energy when compared with standard air-conditioners. New materials, 'Energy Saving System' technology, ease of installation: all these features are brought together to make this range a first choice on the market.

WINE IN50+

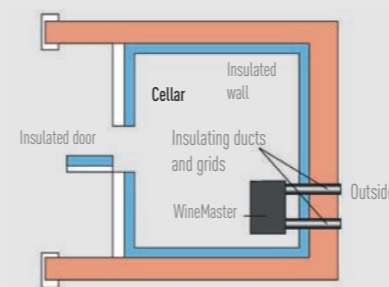


50m³⁺

Model IN25



Model IN50+



A FITTING FOR INSIDE THE CELLAR WITH AN OUTSIDE UNIT
THE SPLIT UNITS

WINE SP40 CA / DU



40m³⁺

FROM BEAUTIFUL SHOWCASE TO LARGE VOLUME

In order to respond to the demand for glass-constructed spaces, WineMaster® is launching a new range of wine cellar air conditioners: SPLIT SP40. Passionate hobbyists or restaurant professionals, your wine collection deserves the most beautiful display for everyone's enjoyment.

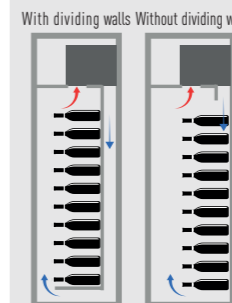
Designed for volumes up to 100m³, the WineMaster® SP100/SP100-8 creates an exceptional output for real energy efficiency.

WINE SP100



100m³⁺

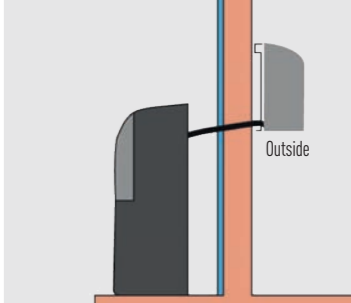
Model SP40 CA



Model SP40 DU



Model SP100



*With right insulation and adapted to the volume of the cellar.