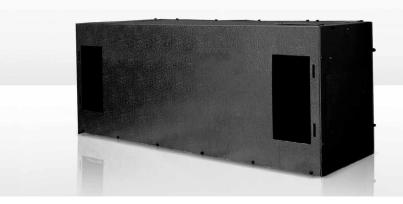


Wine-Mate 6520SSR Split Rack-Mounted Wine Cooling System

Wine-Mate rack split cooling systems WM-2520~6520SSR are designed and used to provide a cold temperature between 50~65 °F for a properly insulated wine cellar. The wine cellar will maintain humidity range within 50~75% RH. These temperature and humidity ranges like in natural caves are optimized for long term storage of wine. SSR units consist of a condensing unit and an evaporator unit; they are connected by a liquid line and an insulated suction line. SSR condensing units can be located away from the wine cellars 75 ft so that noise and compressor vibration are isolated. SSR evaporator units are designed for installation inside a rack or between two ceiling joists, making them an ideal choice for small and medium wine cellars. There are also multiple air inlet and outlet doors for different installations. This unit is for non-domestic use only.



Key Features

- Stable temperature between 50~65 °F for a properly insulated room in a normal environment
- Maintain humidity of 50~75% RH even when the environment becomes dry or humid
- SSR cooler units are designed for installation inside a wine rack or between two ceiling joists, making them an ideal choice for small and medium wine rooms
- The condensing unit can be placed up to 75 feet away from the wine room, which will allow for extremely quiet operation
- These units require professional installation by a licensed refrigeration technician
- Perfect for storing cigars, chocolate, salami, and fine leather and furs (additional cost and customization required)

Specifications

Cellar Size:	1400 cu ft
Btu/h, CFM:	5400 Btu/h, 350 CFM
Decibel Rating:	56 dBA
Dimensions:	Evaporator: 38"W x 11-1/8"D x 14-3/8"H Condenser: 24"W x 18"D x 18"H
Electrical:	Evaporator: 220V/50Hz/1A Condenser: 220V/50Hz/6A
Weight:	Evaporator: 45 lbs Condenser: 90 lbs
Refrigerant:	R134a
Thermostat:	Advanced Digital Control Display

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