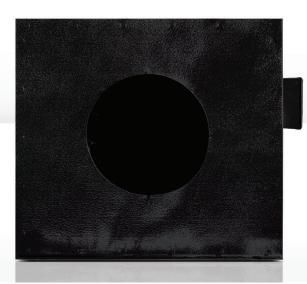## Wine-Mate 8500SSHWC
Split Central-Ducted Wine Cooling System

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
- The condensing unit can be placed up to 75 feet away from the wine room, which will allow for extremely quiet operation
- The evaporator unit is designed to provide chilled air to wine rooms and can be located up to 25 ft away to reduce noise
- 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:	2000 cu ft
Btu/h, CFM:	8500 Btu/h, 750 CFM
Decibel Rating:	63 dBA for cooling unit, 45 dBA for cabinet
Dimensions:	Evaporator: 27-1/8"W x 22-7/8"D x 22-3/8"H Condenser: 24"W x 18"D x 18"H
Electrical:	Evaporator: 115V/60Hz/3A Condenser: 115V/60Hz/15A
Weight:	Evaporator: 65 lbs Condenser: 115 lbs
Refrigerant:	R134a
Thermostat:	Advanced Digital Control Display

Features

Wine-Mate duct split cooling systems WM-2500~12000SSHWC 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. SSHWC units consist of a condensing unit and an evaporator unit; they are connected by a liquid line and an insulated suction line. SSHWC condensing units can be located away from the evaporator unit 75 ft so that noise and compressor vibration are isolated. SSHWC condensing units are water cooled so that exhaust ventilation is not needed. SSHWC evaporator units are designed to provide chilled air to wine. Cellar through ducts can be located up to 25 ft away to reduce noise. It also provides more installation flexibility.