



The Première range  
Offering you **EuroCave**®'s advanced technology!

gamme **Pr**emière

V101: a first-class wine maturing cabinet

# The V101 : a first-class wine maturing cabinet

To meet your wine maturing requirements, discover the essence of EuroCave's expertise with the V101 I-temperature cabinet – a product that has everything you need to get the job done:

## A I-temperature cabinet

The V101 wine cabinet is a single-temperature cabinet, which allows you to store and mature your wine in optimal conditions. The temperature can be set from 9°C - 15°C, the default setting is 12°C (set at the factory).



## Optimised capacity

In storage or all sliding configuration, the V101 cabinet allows you to store up to 101 bottles (standard configuration with traditional Bordeaux bottles). With a solid or glass door, the V101 has no handle, making it more discreet and allowing your bottles to be showcased to the maximum.

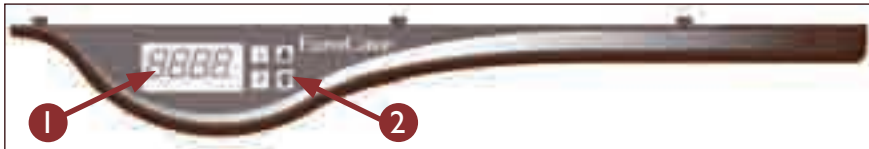
A control panel that combines efficiency and a high degree of simplicity

Fitted with an accessible and easy to use electronic control panel, the V101 cabinet allows you to very easily display and program the temperature of your wine cabinet.

## Clean, understated lines

The V101 wine maturing cabinet has clean lines with its black housing and innovatively designed control panel. To make the cabinet easy to integrate into all interiors, it is fitted with a door which can easily be reversed.

## Pupitre de contrôle



- 1 Display
- 2 2 Adjustment buttons

## Technical features

Ref.	Dimensions			Weight when empty	Capacity	Temperature range		Consumption per 24hrs*
	Height	Width	Depth			Minimum T°	Maximum T°	
<b>V101</b>	950 mm	654 mm	689 mm	44 kg	101 bottles	0°C	35°C	0,3

\*Consumption per 24hrs measured with an external temperature of 20°C and a solid door. Setting accuracy: +/-1°C. Display accuracy: +/-1°C.

## EuroCave's key technological features



An exclusive EuroCave innovation, the "Twin process" temperature control system (hot/cold dual circuit) allows the specific climate of the best natural cellars to be recreated.



Together with very thick walls (5cm), the "CQI" high density insulating material ensures optimal protection against temperature variations. A double thermal barrier essential for protecting your wine.



Vibrations hamper the biochemical process that wine undergoes when maturing. The EuroCave original "VES" system acts as an ultra-effective barrier against vibrations.



To guarantee air quality and its constant renewal, each EuroCave cabinet has natural ventilation ensured by "breather effect".



The dimensions of EuroCave wine cabinets were designed specifically for wine and facilitate handling and access.