





Show off your wine cellar

The new series of Vestfrost wine cabinets provides optimal, yet exclusive, storage conditions for your wines

A good wine cellar is an important asset and highlights a restaurant's sense of quality. Undeniably, however, a cool dark cellar is difficult to show your guests. Vestfrost has made it possible to move your wine cellar into the restaurant in an elegant and attractive way, making the wine a decoration in its own right.

Our two completely new models – W 185 and W 155 – maintain the ideal conditions and provide your guests with a lasting impression of your wine selection and their respectful storage. Our new series of wine cabinets represents the elite in wine storage. For example, it is possible

to regulate the temperature so that several distinct temperature zones are created within the cabinet – e.g. 10°C at the bottom of the cabinet and 17°C at the top. Even if the ambient temperature falls as low as 5°C, a heating element ensures that the temperature setting is maintained. As wine breathes through the cork, it is important that the surrounding air is as clean as possible. Our wine cabinets are therefore equipped with a replaceable charcoal filter that keeps the air clean and provides a controlled minimum air circulation.

1 Operation is easy and simple – the keys ensure precise regulation of cabinet temperature. Temperature is controlled electronically within a range from 5°C to 22°C.

2 The height-adjustable wooden shelves ensure that the wine is not subjected to vibration during cabinet operation. The wine is therefore left to mature in peace.

3 A charcoal filter cleans the air so that impurities cannot enter through the cork and spoil the wine.

W 155		W 185	
Net capacity, litres (cu. ft)	295 (10.4)	Net capacity, litres (cu. ft)	395 (12.9)
Height, mm (inch)	1550 (61.0)	Height, mm (inch)	1850 (72.8)
Width, mm (inch)	595 (23.4)	Width, mm (inch)	595 (23.4)
Depth, mm (inch)	595 (23.4)	Depth, mm (inch)	595 (23.4)
Temperature range °C	5 to 22	Temperature range °C	5 to 22
Temperature range °F	41 to 72	Temperature range °F	41 to 72
Noise level, dB(A)	36-39	Noise level, dB(A)	36-39
Rated Load, W	170	Rated load, W	170
No. bottles Bordeaux (0.75 ltr)	90	No. bottles Bordeaux (0.75 ltr)	113
No. bottles Bordeaux neck-to-neck (0.75 ltr)	149	No. bottles Bordeaux neck-to-neck (0.75 ltr)	194



RECOMMENDED SERVING TEMPERATURE

18-19 °C	Heavy, full-bodied and mature red wines such as Rhônes, Bordeaux Grand Cru Classés, Barolos, Rioja Gran Reservas.	12-13 °C	Full-bodied white wines (Chardonnays, Burgundies), vintage champagnes and the best dessert wines (Sauternes, Eisweins).
16-17 °C	Young, promising red wines such as Burgundies, St. Emillions, Pomerols, Chiantis, Barbarescos.	10-11 °C	Heavy white and sparkling wines (Champagnes).
14-15 °C	Light, young red wines such as Beaujolais, ordinary Pinot Noirs.	8-9 °C	Light white and sparkling wines.



W 155

Height: 155 cm. W 155 wine cabinet with a net capacity of 295 litres. Room for 90 bottles. Contains five adjustable wooden shelves and an integrated shelf at the bottom of the cabinet. Suitable for long-term storage or bringing wine to serving temperature. The temperature can be set as required. A discreet cabinet with smoked-glass door that makes an elegant addition to any environment.



W 185

Height: 185 cm. W 185 wine cabinet with a net capacity of 365 litres. Room for 133 bottles. Contains six adjustable wooden shelves and an integrated shelf at the bottom of the cabinet. Suitable for long-term storage or bringing wine to serving temperature.