

ArteVino

ArteVino
www.artevino.fr



ORIGINE
FRANCE®
GARANTIE
BVCert. 6010761

*The above mentioned specifications may be changed in order to provide you the model with latest technology, please collect the details if necessary.

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Arte202304


MADE IN FRANCE
Wine cabinets, storage solutions



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ArteVino

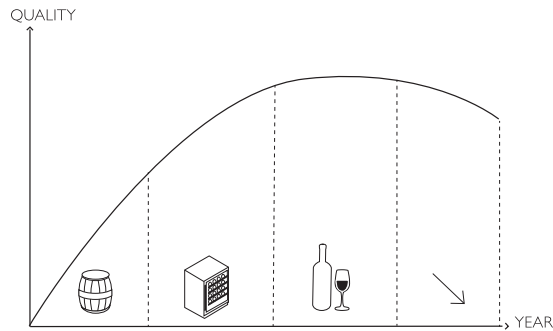
A brand belonging to the EuroCave Group, the world leader in the wine serving and storage market, ArteVino draws on the Group's expertise to design wine cabinets of the highest possible standard.

ArteVino wine cabinets recreate the best possible environment to ensure your best bottles mature in optimal conditions. With a modern, elegant design and a universal shelf designed to adapt to your needs, ArteVino wine cabinets fit perfectly into your interior and guarantee enjoyable experiences shared round a glass of wine.

LOVE OF WINE

THE LIFETIME OF WINE IN 4 PHASES

Wine is a living product, which once bottled, is a semi-finished product which improves over time. The maturing period is essential for improving wine. Its environment during this phase has a direct impact on its final quality.



1

2

3

4



1- AGEING

Period of ageing wine before it is bottled.



2- MATURING

Period of improving wine. It develops a structure and flavours are formed.



3- PRIME

Period when wine reaches its full potential and must be drunk.



4- DETERIORATION

Period when wine declines in quality. It deteriorates.

A wine cabinet must bring together all the criteria required for optimal wine maturing, allowing you to recreate at home, on a smaller scale, the ideal storage conditions found in a natural cellar.

Only a product which meets all the following criteria can be considered a good wine cabinet for maturing or serving wine.

LOVE OF WINE

THE IDEAL ENVIRONMENT FOR OPTIMAL WINE MATURING IN 6 CRITERIA



TEMPERATURE

The temperature inside the cabinet must remain stable, around 12°C (for all types of wine). The storage temperature of wine influences the rate at which it matures and its quality.



HUMIDITY

The humidity level must be 65 - 80%. Lack of humidity causes corks to dry out resulting in wine seeping out and loss of flavour. Too much humidity creates condensation and causes mould to develop and labels to peel off.



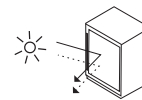
LACK OF VIBRATION

Movement is wine's enemy. Vibrations are harmful to it. The many vibrations caused by daily life (trains, the underground, busy streets...) or by the cabinet itself can prevent optimal maturing, since they are harmful to wine's development process. It is therefore essential to protect your bottles from all vibration.



AIR CIRCULATION

Lack of ventilation and poor air circulation can cause mould and bacteria to develop. The air inside the cabinet must be constantly renewed to prevent these harmful substances from developing.



PROTECTION FROM LIGHT

For optimal maturing, wine must be protected from U.V. rays emitted by light which degrades tannins.



SUITABLE STORAGE

The specific and varied shape of bottles (Bordeaux, Burgundy, Alsace...) and their considerable weight require specially adapted storage. In addition, bottles must be easy to access for maximum user-friendliness.



OUR EXPERTISE

Owing to its expertise and know-how, accumulated over more than 20 years, ArteVino delivers the best results in terms of bottle storage and daily use of your wine cabinet.



PERFORMANCE

Our only objective when developing all our products ranges is to observe the 6 criteria required for optimal maturing to ensure that you have the best possible wine drinking experience.



QUALITY

ArteVino selects durable materials for both the cabinet and its equipment.

ArteVino uses aluminium rather than plastic for its interior walls; thereby reducing bad odours and optimising humidity management inside the cabinet. The steel frame of the cabinet body does not warp over time. The insulation is reinforced for improved temperature maintenance. Sturdiness of the storage zones is ensured by use of our universal shelf, in beech wood.



POWER CONSUMPTION

ArteVino's wine cabinet ranges fitted with advanced electronics, high-density insulation, and a high-performance compressor, they reduce unnecessary power consumption.



ORIGINE FRANCE GARANTIE

All ArteVino wine cabinets are manufactured in France and have been certified with the Origine France Garantie label since 2012. It is in Fourmies, Nord, at the EuroCave Group's factory, that your wine cabinet is produced and rigorously tested. French manufacturing which ensures quality control from cabinet production right through to after-sales service.

ONE SHELF, SEVERAL USES

Very often, a mixed layout is adopted. In this way, ArteVino offers a shelf which adapts to your needs, able to be used in storage, sliding or display version, offering you the possibility of changing your layout according to your requirements.



STORAGE MODE

Designed for a maturing cabinet to store a large number of bottles, for which regular access is not necessary.

It optimises the cabinet's capacity.



SLIDING MODE

Designed for a serving cabinet or to offer quick and easy access to some bottles.

This format ensures optimal protection of labels by preventing scraping, and easy access to all bottles.



DISPLAY MODE

Designed for a serving cabinet or maturing cabinet fitted with a glass door.

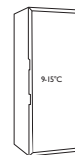
This format allows you to display the labels of your most prestigious bottles.

Universal Shelf AOHU1 (Oxygen)

Universal Shelf ACHU1 (Cosy)

CHOOSING THE RIGHT WINE CABINET

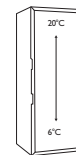
WHICH FUNCTION DO YOU REQUIRE?



MATURING CABINET

Use: For storing and maturing wine for a period of 2 to over 20 years. Wine maturing cabinets recreate the ideal conditions found in a natural cellar to meet the 6 criteria required for optimal wine maturing.

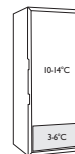
Features: A single, adjustable temperature, uniform throughout the cabinet (ideal temperature for maturing all wine: 12°C).



WINE SERVING CABINET

Use: Whilst wine is stored at 12°C, it is not necessarily drunk at this temperature. The serving or multi-temperature cabinet allows you to store your wine for a period of up to 2 years, at an ideal serving temperature. Can be used for all types of wine.

Features: A temperature gradient throughout the cabinet from 6°C for cooling to 20°C for bringing your red wines to room temperature.

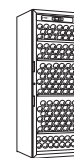


MULTI-DRINKS CABINET

Use: Maturing your wine and bringing all types of cold drinks to the correct serving temperature (champagne, fizzy drinks, beer, fruit juice) is now possible with the multi-drinks wine cabinet.

Features: 2 separate compartments:

- An upper compartment for storing and maturing wine.
- A lower compartment for preparing all types of cold drinks for serving.



Glass door



Solid door

DO I NEED A GLASS OR SOLID DOOR?

ArteVino wine cabinets can be fitted with a solid or glass door, depending on your requirements.

A glass door guarantees protection of your wine whilst providing a unique design for installation in a living area. A solid door offers reinforced insulation allowing management of greater variations in temperature, for installation in a room which is less visible and unheated.

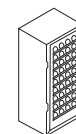
WHAT CAPACITY DO I NEED?

It is important to choose the capacity that meets your actual requirements. A cabinet which is too big will waste electricity over time. We recommend that you fill your cabinet to at least 75% of its capacity for optimal operation.



SMALL CAPACITY CABINETS

They are generally dedicated to serving or maturing.



LARGE CAPACITY CABINETS

They are generally dedicated to maturing cabinets, multi-function cabinets or multi-temperature cabinets.



WINE CABINET

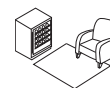
COSY



1 size



2 functionalities



Flush-fitted or free-standing



Origine France Garantie



39 - 52 bottles



Cabinet lighting



Visual alarms



Low power consumption

INDULGE YOUR LAYOUT DESIRES

The compact cabinet body and elegant design of Cosy were thought out to fit in perfectly in your kitchen, with quick and easy installation. But the Cosy range is equally at home in your living room and offers the best conditions for serving, storing and maturing your wine.

COSY

DESIGN & MODULARITY



FLUSH-FITTED OR
FREE-STANDING

One same cabinet
Two installations possible

OPTIMAL MODULARITY

Compact in size but has capacity to store up to 52 bottles. Its equipment is designed to make it as ergonomic as possible with ArteVino universal shelves.

Customisation of your cabinet's layout!

FLUSH-FITTED OR FREE-STANDING

The compact cabinet body, which corresponds to kitchen designer standards, is designed to fit perfectly into your kitchen with quick and easy installation. But it is equally at home in your living room thanks to its exterior.

OPTIMAL HUMIDITY

A humidity cartridge comprising of clay balls is supplied* with your wine cabinet. It allows optimal humidity levels to be maintained inside the wine cabinet according to your requirements. It is placed at the base of the wine cabinet.

DESIGN

Designed to fit in perfectly in your interior: stainless steel handle, LED lighting for a relaxing atmosphere in your interior, elegant black door frame.

* Single-temperature model

COSY

FEATURES – MATURING CABINET

Function

Single-temperature

Dimensions HxWxD (mm)

832x594x549

Maximum bottle capacity

52 bottles

Cabinet temperature setting range

9°C - 15°C

Recommended room temperature range

0°C - 30°C

Type of shelf

Universal, in beech wood

Sound emission

41 dB(A)

Feet

4 adjustable feet

Possible to adjust height

816-875 mm

Lighting

LED, white in colour

Type of door

U.V.-proofed double-glazed glass door

Visual alarms

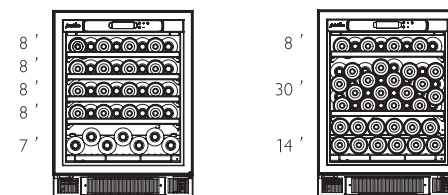
Temperature alarm
Sensor fault alarm
Humidity fault alarm

Model



COSYP1T

Standard equipment bottle layout



39 bottles
4 sliding shelves

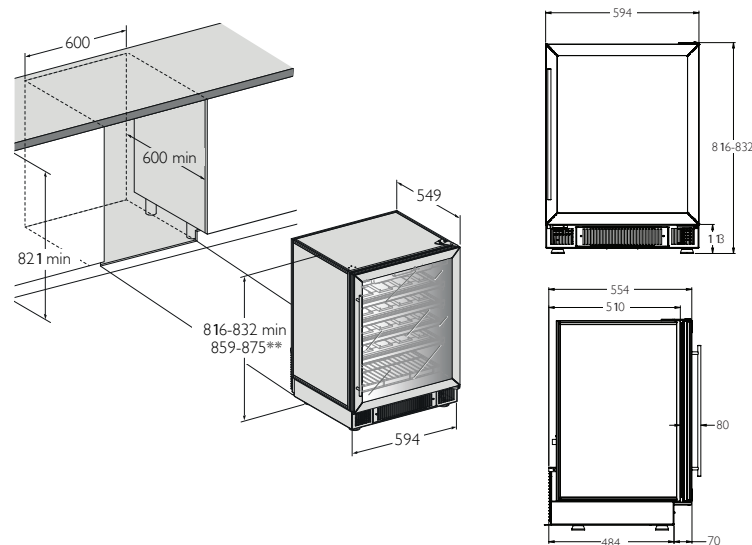


52 bottles^
1 sliding shelf
1 storage shelf



^ Customisation layout with 1 sliding shelf and 1 storage shelf for 52 bottles capacity.

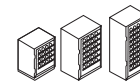
FLUSH-FITTING DIAGRAM



** With the feet raising pieces.



WINE CABINET OXYGEN



3 sizes



4 functionalities



98 - 230 bottles



Origine France Garantie



Low power consumption



Low noise levels



Visual alarms



Cold temperature function

PROTECT YOUR WINE,
OPTIMISE YOUR STORAGE CAPACITY

Cabinets specially designed for
your best wines with a wide choice of
functionalities and sizes.

OXYGEN

MEETS ALL YOUR REQUIREMENTS

Our Oxygen range offers you the possibility of choosing the cabinet which adapts to your requirements and your interior.



VERSATILITY

The different functionalities: multi-drinks, multi-function, serving or maturing cabinet, allow you to choose the cabinet that suits you. Our range is available in small, medium or large models, in this way adapting to your space and the bottle capacity you require, from 98 - 230 bottles.

ENVIRONMENTALLY-FRIENDLY MODELS

Incorporating the latest, highest performance technologies, our Oxygen range offers low energy consumption. Its low sound level is also a real advantage in living rooms.

MATURING CABINET

A temperature from 9°C - 15°C to safely mature your wine.

SERVING CABINET

A staggered temperature to have all your wines at an ideal serving temperature.

MODULARITY & ERGONOMICS

As a real specialist, ArteVino has fitted all its range with universal shelves. These beech wood shelves can hold all bottle sizes and change from storage to sliding or display mode.

Optimal storage flexibility and quality!

PEACE OF MIND

Comprehensive equipment to guarantee maximum safety for your wine every day – automatic cold temperature function, temperature fault visual alarm, lock.

MULTI-DRINKS CABINET

An upper compartment dedicated to maturing your wine and a lower zone for chilling all types of drinks: champagne, fizzy drinks, beer or fruit juice.

OXYGEN

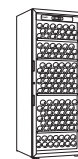
MEETS ALL YOUR REQUIREMENTS



2 DOORS

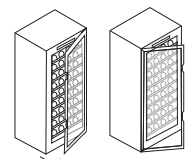


Solid door



Silver glass door

REVERSIBLE DOOR



OXYGEN

FEATURES – MATURING CABINET

- Function**
Single-temperature
- Dimensions**
3 sizes
- Cabinet temperature setting range**
9°C - 15°C
(one temperature throughout the cabinet)
- Recommended room temperature range**
0°C - 35°C – solid door
0°C - 30°C – glass door
- Type of shelf**
Universal, in beech wood
- Sound emission**
37 dB(A)
- Feet**
2 adjustable feet
- Type of door**
Solid door*
U.V.-proofed double-glazed glass door
- Lock**
Yes
- Visual alarm**
Yes, temperature alarm
- Colour**
Black

Models



OXG1T230NVSD



OXG1T230NPD



OXM1T182NVSD



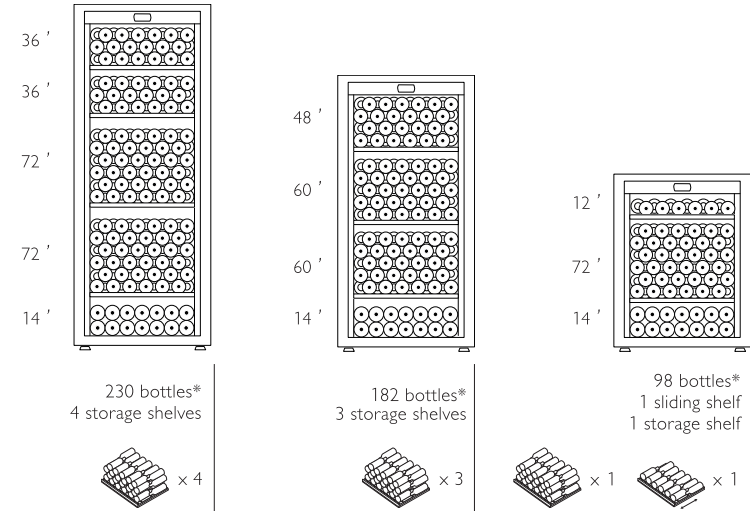
OXP1T98NVSD



OXM1T98NPD

*Except 182 bottles cabinet model

Standard equipment bottle layout



*Traditional Bordeaux bottles – hollow base.

OXYGEN

FEATURES – SERVING CABINET

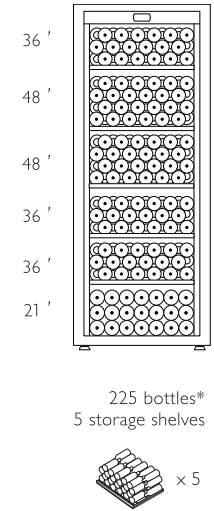
- Function**
Multi-temperature
- Dimensions**
1 size
- Cabinet temperature gradient**
6°C - 20°C
- Temperature setting range at bottom of cabinet**
6°C - 10°C
- Temperature setting range at top of cabinet**
15°C - 20°C
- Recommended room temperature range**
12°C - 30°C
- Type of shelf**
Universal, in beech wood
- Sound emission**
37 dB(A)
- Feet**
2 adjustable feet
- Type of door**
U.V.-proofed double-glazed glass door
- Lock**
Yes
- Visual alarm**
Yes, temperature alarm
- Colour**
Black

Model



OXGMT225NVSD

Standard equipment bottle layout



*Traditional Bordeaux bottles – hollow base.

OXYGEN

FEATURES – MATURING CABINET

- Function**
2-temperature
- Compartments**
2 separate compartments:
A lower compartment
for chilling and an upper
compartment for maturing
- Dimensions**
1 size
- Temperature setting range
for the chilling
compartment**
3°C - 6°C
- Temperature setting range
for the main compartment**
10°C - 14°C
- Recommended room
temperature range**
12°C - 25°C
- Type of shelf**
Universal in beech wood
Multi-drinks shelf
- Sound emission**
37 dB(A)
- Feet**
2 adjustable feet
- Type of door**
U.V.-proofed double-glazed
glass door
- Lock**
Yes
- Visual alarms**
Yes, temperature alarm
- Colour**
Black

Model



OXG2T206NVSD

Maturing
compartment with
maximum capacity
for 144 bottles.*

Partition which
allows separation
of the two
compartments and
bottle storage.

Chilling
compartment can
be set from 3 - 6°C
for all types of
bottles.

①
Removable rack
designed for bottled
beer, cans and other
fizzy drinks...

OXYGEN

TECHNICAL DATA

Model	Type of door	Dimensions H x W x D (mm)	Maximum bottle capacity
MATURING CABINET – SINGLE-TEMPERATURE			
OXG1T230NPD	Solid	1,825 x 680 x 700	230
OXG1T230NVSD	Glass	1,825 x 680 x 690	230
OXM1T182NVSD	Glass	1,480 x 680 x 690	182
OXPT98NPD	Solid	960 x 680 x 700	98
OXPT98NVSD	Glass	960 x 680 x 690	98
SERVING CABINET – MULTI-TEMPERATURE			
OXGMT225NVSD	Glass	1,825 x 680 x 690	225
MULT-DRINKS CABINET – 2-TEMPERATURE			
OXG2T206NVSD	Glass	1,825 x 680 x 690	206

* Traditional Bordeaux bottles – hollow base.