

DUCTED WINE CELLAR COOLING UNITS

Versatile and self-contained. Wine Guardian ducted wine cellar cooling systems create an optimal environmental conditions for any sized wine collection in any sized residential, restaurant, or commercial wine space. These systems house the evaporator, fans, compressor, condenser, and controls in just a single unit.



The ducted system can control a broad range of wine storage conditions between 55°F(13°C) to 58°F(14°C).

An optional humidifier can be installed to achieve 55 to 65% relative humidity.

1 EASY ACCESS AND INSTALLATION

For faster service and installation, the ducted system features a multi-panel design with easy access fasteners. With just two screwdriver-turns, you easily remove or interchange the placement of panels, duct collars, grille, and optional humidifier.

2 DURABLE DESIGN

The panels and duct collars are constructed of the highest rated UL rated composite material, making them 5x stronger than before. They are strong enough to withstand dents and scratches during shipping and installation.

3 EFFICIENT INSULATION

Insulation throughout the system and double wall duct collars help reduce temperature loss and condensation even in the most demanding environments.



The design of the Sentinel Series line of wine cellar cooling systems took inspiration from today's modern wine cellars. Curved edges and a rich burgundy control panel give the systems a sleek aesthetic.

To keep wine spaces beautiful and free of mechanical equipment, the ducted system installs in a space outside of the wine cellar.



EASY INSTALLATION: The system can be easily installed by a contractor or handyperson. Simply connect the ductwork, make the drain connection, and plug it in. No cutting copper and no licensed contractor needed on site.



STRONG DESIGN: All Wine Guardian systems feature coated coils on the evaporator side of the unit to ensure product durability over long periods of time.



FULLY SERVICEABLE: Unlike Wine Guardian's competitors, all of our units are completely serviceable in field without needing to be returned to factory.



REMOTE SENSORS: These systems use Wine Guardian's own remote interface controller to constantly monitor the temperature and humidity conditions of a space. The controller will tell the system if the system is out of optimal range and will adjust conditions before the wine is affected.



DIGITAL CONTROLS: With Wine Guardian-designed Wireless2Base™ technology the controller can be connected to the system wirelessly so it can be placed wherever is convenient: a kitchen, den, etc. An additional controller and up to 3 remote sensors can be connected for accurate measurement and control when the controller is placed outside of the wine space.