

If you're buying wine to age, then how you cellar it should be one of your most important considerations – it's even more important that the wine!

For ease of use and convenience, a wine cabinet (cellar fridge) is a great way to cellar your wine in optimal conditions, and unlike the underground cellar most of us don't have, it also means your wine is close at hand. There are many brands to choose from, but for quality and value for money we recommend Kitchener.

Kitchener and its associate family companies have been making wine cabinets, fridges and other compressor products in Australia since 1946. All units come with the guarantee of quality associated with Kitchener Wine Cabinets, a company making and selling wine cabinets in Australia from its Melbourne factory since 1998.

With all Kitchener Wine Cabinets, the model number reflects the bottle capacity, and the bottle capacity is guaranteed. No fibs.

Kitchener Wine Cabinet Range

CT Series

The CT Series are all glass door units with a single temperature zone. All models (except the CT204) can be supplied with a kit allowing it to be "built-in". The CT204 and CT142 have shelving and stacking configurations that are more suitable for bulk storage, whilst the CT142S, CT100 and CT36 have all single row sliding shelves for easy access.

Features at a glance.

- Reversible Glass door (lockable)
- Single Temperature zone (range 6-18 degrees Celsius)
- Automatic humidity control



KITCHENER
WINE CABINETS
MORE THAN PREMIUM WINE STORAGE

WineVac Series

Basically the same as the CT series above, but with a Kitchener's patented WineVac unit installed in the upper left corner of the fridge.

What is the WineVac?

WineVac utilizes a known and simple process of oxygen removal to keep the wine in a drinkable state for a longer period.

Many wine drinkers are familiar with the Vacuvin hand pump which replaces the cork with a rubber stopper and removes oxygen from the wine by hand pumping. The WineVac uses the same Vacuvin stopper but has a mechanical pump and pressure switch to do the job automatically.

The mechanical WineVac means that:

- The precise amount of oxygen is removed each time.
- The pumping time and effort is massively reduced.
- The process is repeatable regardless of the wine left in the bottle.
- No limit or extra cost to the amount of bottles that can be pumped.
- No gas or other substance is injected into your wine.

WineVac will allow you to drink a bottle of wine up to 10 days after opening and still be enjoyed.



Peltier Series

The Peltier Wine cabinets use long-life, no vibration Peltier cooling. The thermoelectric Peltier device is a ceramic plate that becomes cold on one side and hot on the other when low voltage electricity is applied. Using a Peltier device means that in the cooling system there are no moving parts.

The only moving part in the Peltier cabinet is a fan which revolves on a vertical spindle, with a heavy duty slow speed long life motor with negligible impact on the cabinet. Only the Kitchener Peltier Cabinet can guarantee no vibration. Manufactured in Australia since 1998 it represents state-of-the-art wine storage technology.

Features at a glance.

- Removable door (for easy access)
- Right hand opening only.
- Lockable
- Patented automatic humidity control
- Single Temperature zone
- Digital Thermostat (manual in 252 model)



Order Form

Each unit comes with a 12 month guarantee.		Dimensions			Price	Quantity	Freight *
Model	Style	H	W	D			
Peltier252	252 bottle capacity, solid door, no digital readout, fixed shelves, white colorbond.	1695	820	680	\$3,050		\$95
Peltier284	284 bottle capacity, solid door, digital readout, fixed shelves, aluminium.	1860	960	730	\$3,400		\$100
Peltier430	T284 bottle capacity, solid door, digital readout, fixed shelves, aluminium.	1895	1210	730	\$4,950		\$165
Peltier568	The 568 is two Peltier284 cabinets sold at a discount.				\$6,400		\$165
Peltier860	The 860 is two Peltier430 cabinets sold at a discount.				\$9,200		\$195
WineVac32	32 and 96 bottle capacity includes integrated vacuum pump for wine by the glass, glass door, digital readout, single row sliding shelves.	855	595	575	\$1,800		\$75
WineVac96		1650	595	575	\$2,450		\$95
WineVac32UB	UB models (include venting plate and fan) are for built-in or underbench.	860	595	575	\$1,975		\$75
WineVac96UB		1665	595	575	\$2,625		\$95
CT36	36 bottle capacity, glass door, digital, 4 sliding shelves.	855	595	575	\$1,150		\$75
CT100	100 bottle capacity, glass door, digital, 12 single row sliding shelves.	1650	595	575	\$2,095		\$95
CT126	126 bottle capacity, glass door, digital, 3X single row sliding shelves, 3 X fixed shelves.	1650	595	575	\$1,850		\$95
CT142	142 bottle capacity, glass door, digital, 5 fixed shelves.	1650	595	575	\$1,750		\$95
CT142S	142 bottle capacity, glass door, digital, 1 fixed shelves, 11 x single row timber fronted sliding shelves.	1650	725	675	\$2850		\$95
CT182	182 bottle capacity, glass door, digital, 8 fixed shelves.	1615	725	675	\$2150		\$95
CT204	204 bottle capacity, glass door, digital, 5 fixed shelves.	1615	725	675	\$1,995		\$95
WineVac Benchtop	Stand-alone vacuum wine preservation system.	305	135	360	\$1,100		\$50
SubTotal							
Freight							
Total							

Note: Aluminium fronts for WineVac units \$85 extra. Fan and vent kits for CT built-in from \$175 to \$200 extra.

* Freight cost is for Melbourne Metro. Please contact us for costs to other locations. Delivery usually takes 1-7 days.

To place an order, please either post, fax or drop back this form, or contact by phone to arrange. Once confirmed we will speak to you to arrange payment & delivery.

Name

Address.....

Contact Number