

2018 Collection

ORIGINE
FRANCE®
GARANTIE

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ArteVino
www.artevino.fr



ArteVino
Your wine deserves the upmost respect.

 **Gilman**
since 1941

Proudly Serviced by:

 **ToolBox**

a Gilman Group Company

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ARTE201803



Oxygen range, store your wine, save energy.

A leading brand for decades

Love of wine is proof of a true art of living. It signifies a strong attachment to one's roots, the land and respect for traditions. Wine is part of our heritage, something that gives pleasure and gathers people together in friendship – and our experts completely understand this!

Created in 1996, ArteVino is a French brand specialising in wine maturing cabinets. Our products are designed and manufactured exclusively in France.

ArteVino has become a leading brand by creating state-of-the-art products with modern and innovative designs, making it a key player in this market.

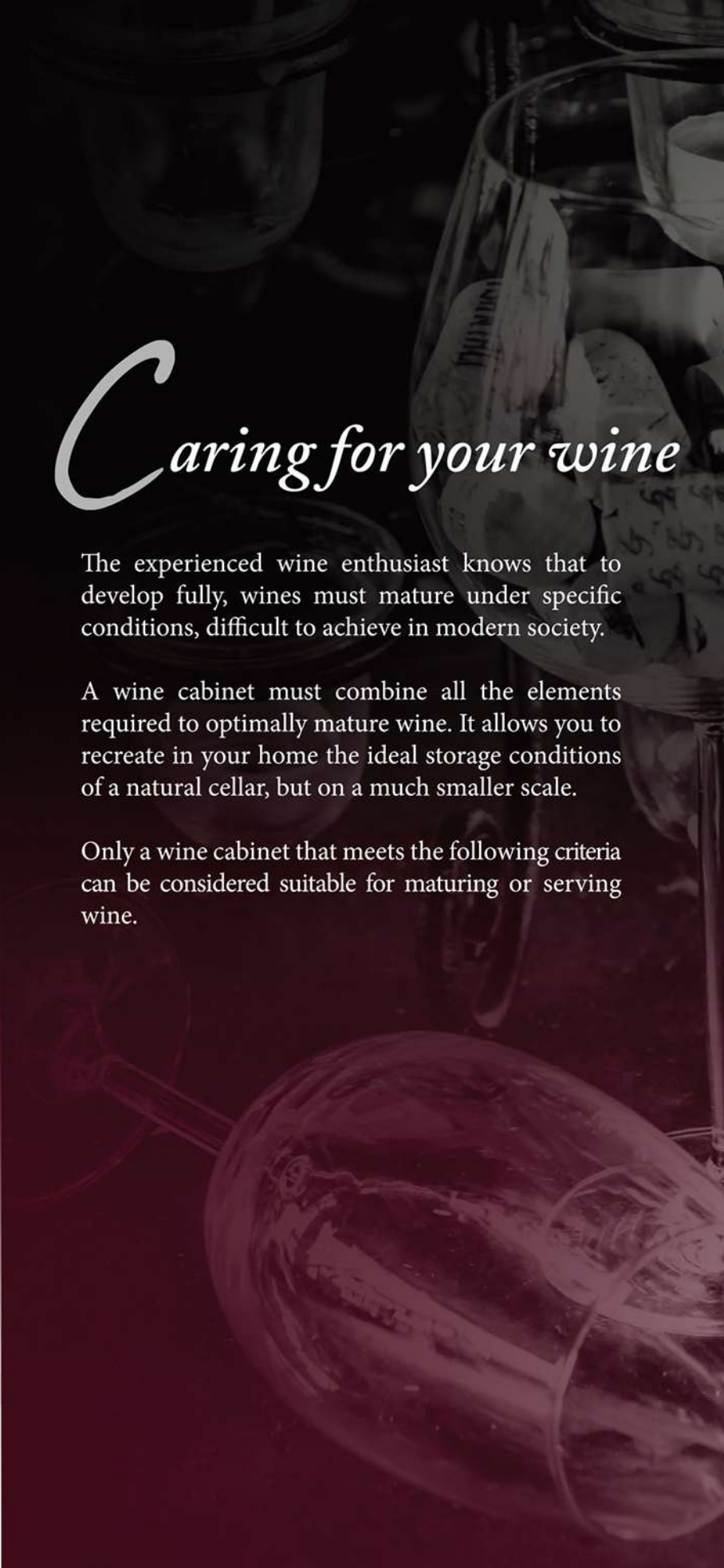


Caring for your wine

The experienced wine enthusiast knows that to develop fully, wines must mature under specific conditions, difficult to achieve in modern society.

A wine cabinet must combine all the elements required to optimally mature wine. It allows you to recreate in your home the ideal storage conditions of a natural cellar, but on a much smaller scale.

Only a wine cabinet that meets the following criteria can be considered suitable for maturing or serving wine.



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120



A constant temperature

A good cabinet should maintain a stable temperature throughout the year, whatever the temperature of its external environment. Professionals are unanimous in recommending a temperature of 10 - 14°C, which allows wine to acquire all of its refined features and qualities.



Optimised humidity

Humidity is the circulation of humid air (not to be confused with condensation). The humidity of a cabinet should be 50 - 80%. Absence or insufficiency of humidity can result in the air drying out and therefore the cork, thereby allowing wine to penetrate the cork, resulting in the famous and irreparable oxidised taste.



Air circulation

A lack of ventilation, especially in a damp environment, can result in the development of mould and bacteria which may settle on corks and cause them to deteriorate. If there is insufficient ventilation, this proliferation of mould may also cause bad odours, which could be transmitted to the wine through the cork.



Maximum protection from light

To mature well, wine must be protected from light. Light, particularly its U.V. component, irreversibly damages the tannins of wine by oxidation. This is why wine has been stored for so many years in tinted glass bottles, the darker the better.



Absence of vibration

Stillness is key in ensuring optimal wine maturation. Vibrations are harmful to the wine maturing process as they disturb the sediment in the wine. The many vibrations generated by daily life (railways, the underground, busy roads...) are harmful to wine maturation as they cause the molecules of some of wine's chemical compounds to break down.



Suitable storage

The specific and varied shape of wine bottles (Bordeaux, Burgundy, Alsace...) and their significant weight mean that storage has to be specifically adapted. Furthermore, it must be easy for the user to select bottles to be served. Therefore, easy-access systems are required for optimal user comfort.

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Oxygen Range



Key Feature of Oxygen Range

- Digital electronic controls
- Internal temperature displayed on control panel
- Automatic cold temperature function
- Temperature fault alarm icon
- Interior lining of dimpled aluminium
- Thermal insulation (59mm polyurethane foam)
- Solid door or glass door, U.V. protected with highly effective filter
- 2 adjustable feet
- Door lock
- 1 wire rack at the bottom of the cabinet
- Stainless steel handle on the solid door model

ArteVino advantages

A choice between two doors



Glass door with silver frame



Solid door



And also... low energy products.

ArteVino is committed to caring for the environment. With the Oxygen range, save up to 67% in energy, compared with a conventional cabinet.



Choosing your ArteVino wine cabinet

1

Which size? Choose your wine cabinet size according to the number of bottles that you want to store:



Small size model



Medium size model



Large model

2

Which temperature system?

Choose the temperature system according to how you intend to use your cabinet:



1-temperature cabinet

One temperature (between 9°C and 15°C) to mature your wines in the best possible conditions.



2-temperature cabinet

A 2 temperatures multi-drinks cabinet, with an upper compartment dedicated to wine maturation and a lower area to chill all kinds of drinks (Champagne, soft drinks, beers, fruit juices)



Multi-temperature cabinet

Staggered temperatures to allow you to have all your wines at the correct serving temperature.

Universal Shelf-AOHU1

Storage adapted to your requirements, over time.

Solid beech universal shelf exclusively developed for the Oxygen range. It allows 3 different uses for all types of bottles.



Sliding version
12 bottles



Display version
36 bottles



Storage version
72 bottles



Quick and easy identification of your bottles thanks to the label holder

HK\$750

**Capacities expressed using traditional Bordeaux bottles according to the layout of the cabinet.

Wine maturing cabinets
(Single-temperature) :

Storage of wine to be cellared medium to long-term until
it reaches its prime



OXP1T98NVD

Temperature settings	9°C-15°C
Maximum bottle capacity	98
Standard shelves	2
Energy efficiency class	B
Net Weight (kg)	57.2
Dimensions HxWxD (mm)	960x680x690
HK\$13,800	



OXG1T230NPD

Temperature settings	9°C-15°C
Maximum bottle capacity	230
Standard shelves	4
Energy efficiency class	A+
Net Weight (kg)	82.4
Dimensions HxWxD (mm)	1825x680x700
HK\$17,500	



OXM1T182NVD

Temperature settings	9°C-15°C
Maximum bottle capacity	182
Standard shelves	3
Energy efficiency class	B
Net Weight (kg)	81.8
Dimensions HxWxD (mm)	1480x680x690
HK\$18,200	



OXG1T230NVD

Temperature settings	9°C-15°C
Maximum bottle capacity	230
Standard shelves	4
Energy efficiency class	B
Net Weight (kg)	96.4
Dimensions HxWxD (mm)	1825x680x690
HK\$19,800	

Two zones cabinet (Two-temperature) :
With an upper compartment dedicated to wine maturation,
and a lower area to chill all kinds of drinks
(Champagne, soft drinks, beers, fruit juices)



OXG2T206NVD
Temperature settings 3°C-6°C / 10°C-14°C
Maximum bottle capacity 206
Standard shelves 7
(5 storage, 1 sliding & 1 beverage)
Energy efficiency class C
Net Weight (kg) 86
Dimensions HxWxD (mm) 1825x680x690
HK\$26,800

Wine serving cabinet
(Multi-temperature) :
Graduate temperature for wine at an ideal serving temperature



OXGMT225NVD
Temperature settings 6°C-10°C / 15°C-20°C
Maximum bottle capacity 225
Standard shelves 5
Energy efficiency class B
Net Weight (kg) 99
Dimensions HxWxD (mm) 1825x680x690
HK\$22,300

	Temperature settings	Maximum bottle capacity	Standard shelves	Energy efficiency class	Power Input	Net Weight (kg)	Refrigerant	Dimensions HxWxD (mm)
Single-temperature cabinets								
OXPT98NVD	9°C-15°C	98	2	B	60W	57.2	R600a	960x680x690
OXMT182NVD	9°C-15°C	182	3	B	65W	81.8	R600a	1480x680x690
OXG1T230NPD	9°C-15°C	230	4	A+	70W	82.4	R600a	1825x680x700
OXG1T230NVD	9°C-15°C	230	4	B	70W	96.4	R600a	1825x680x690
Two-temperature cabinet								
OXG2T206NVD	3°C-6°C / 10°C-14°C	206	7	C	65W	86	R600a	1825x680x690
Multi-temperature cabinet								
OXGMT225NVD	6°C-10°C / 15°C-20°C	225	5	B	70W	99	R600a	1825x680x690

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Vineo Range

Multi-temperature cabinets :
Allow you to have all your wines at the correct serving temperature



VINO085LVDS

Temperature settings	6°C-8°C/14°C-18°C
Maximum bottle capacity	84
Standard shelves	3
Energy efficiency class	F
Net Weight (kg)	52
Dimensions HxWxD (mm)	1220x540x570
	HK\$16,500



VINO125LVDS

Temperature settings	6°C-8°C/14°C-18°C
Maximum bottle capacity	124
Standard shelves	4
Energy efficiency class	F
Net Weight (kg)	62
Dimensions HxWxD (mm)	1570x540x570
	HK\$17,500

	Temperature settings	Maximum bottle capacity	Standard shelves	Energy efficiency class	Power Input	Net Weight (kg)	Refrigerant	Dimensions HxWxD (mm)
Multi-temperature cabinets								
VINO085LVDS	6°C-8°C / 14°C-18°C	84	3	F	132W	52	R600a	1220x540x570
VINO125LVDS	6°C-8°C / 14°C-18°C	124	4	F	132W	62	R600a	1570x540x570