

CONSTANT TEMPERATURE AND HUMIDITY AIR CONDITIONER – WINE CELLAR AIR CONDITIONER

恒温恒湿空调—酒窖空调



WINE CELLAR AIR CONDITIONING
酒窖空调

PRODUCT FEATURES

产品特点

Wine cellar air conditioner is a low-temperature precision constant temperature and humidity air conditioner. Its operating principle is the same as that of ordinary air conditioners, but it has its own low-temperature compressor. Because the temperature requirement for a wine cellar is generally between 10 °C and 16 °C, while the minimum outlet air temperature of an ordinary air conditioner is about 18°C, resulting in an indoor minimum temperature of around 20 °C, it is necessary to use a low-temperature compressor for cooling. The actual cooling temperature of a low-temperature compressor is approximately 0°C to 20°C. The unit is equipped with a humidifier. Depending on the power of the unit, two types are commonly used: ultrasonic humidification and electrode humidification. A built-in water inlet tank is connected to the humidifier, and it has its own temperature and humidity control system. In addition, according to the requirements of the wine cellar, the unit is also equipped with a condensate drain pump and an anti-vibration device.

酒窖空调即低温精密恒温恒湿空调。其机组原理和普通空调相同，但其又具有自低温压缩机，因为 酒窖的温度要求一般为 10°C-16°C 之间，而普通空调的最低出风温度为 18°C 左右，所达到的室内最低温度为 20°C 左右，所以必须采用低温压缩机制冷，低温压缩机的实际制冷温度大概为 0°C-20°C；机组内部装有加湿器，根据机组功率大小通常采用超声波加湿和电极加湿两种。内置引进水箱连接加湿器，有自己的温湿度控制系统。另外根据酒窖要求，机组内还会配置冷凝排水泵和防振装置。

WINE CELLAR FEATURES

酒窖特点

Wine storage requires suitable conditions:

(1) Humidity — The ideal humidity is 50—70%. If the environment is too humid, the cork will become moldy and rot quickly, leading to wine leakage and natural oxidation of the wine. If it is too dry, the cork will shrink, also allowing air to enter and oxidize the wine.

(2) Temperature — The ideal storage temperature for wine is 10° C—16° C. Excessively high temperatures or sharp temperature fluctuations will cause the wine to mature too quickly, making it rough and lacking elegance.

(3) Light — Light is harmful to wine, especially ultraviolet (UV) rays, which can damage the wine's quality. In addition to avoiding direct sunlight, neon lights and white lights should also be avoided. This is why wine bottles are generally dark in color. Wine should be stored in a dark, light-free place.

(4) Vibration — Keeping the environment quiet is also very important. Vibration can cause wine to over-mature and easily lead to deterioration in quality.

(5) Odors — An environment with fresh air is equally important for maintaining wine quality. Unpleasant gases in the environment will slowly penetrate the cork into the wine, thereby affecting the wine's flavor. What is most detrimental to wine storage is the strong fluctuation of temperature, humidity, light, vibration, and odors, which can affect the aging of wine.

Currently, most wines are stored using simple heating and cooling air conditioning equipment, which is relatively low in cost. However, if only this type of equipment is installed, because heating/cooling units also have dehumidifying functions, the indoor environment will become increasingly dry, with relative humidity dropping to as low as 20–30%. This is quite harmful to wine preservation and should not be underestimated. In addition, without professional constant-temperature control and light-proof, ventilated treatment, problems such as corrosion of the wine head and decorative fixtures often occur.

Good overall insulation planning for the walls can keep the temperature inside the wine cellar stable between 10° C and 16° C, and maintain the humidity between 50% and 70%. Moreover, it ensures quietness and no vibration, providing uniform and stable ideal cellar temperature and humidity in any season, so that the cellar environment is hardly affected by outside changes.

葡萄酒的储存需要一个适宜的条件：

(1)、湿度 —— 理想的湿度为 50–70%, 环境过湿, 木塞发霉而快速腐烂, 导致漏酒, 酒自然就氧化了; 太干, 则使木塞收缩, 也会导致进空气氧化。

(2)、温度——理想的葡萄酒储藏温度为 10°C–16°C, 过高的温度或急剧的温度变化会使酒成熟过快, 酒会粗糙, 欠雅致。

(3)、光线 —— 光线对葡萄酒是有损害的, 特别是紫外线会破坏酒质。除了防止阳光直射, 霓虹灯和白色灯光应避免, 这也是为什么葡萄酒的瓶子一般是深色的原因。酒应该藏在阴暗避光处。

(4)、震动 —— 保持环境的安静也很重要, 震动会使葡萄酒过度成熟, 容易造成劣质化。

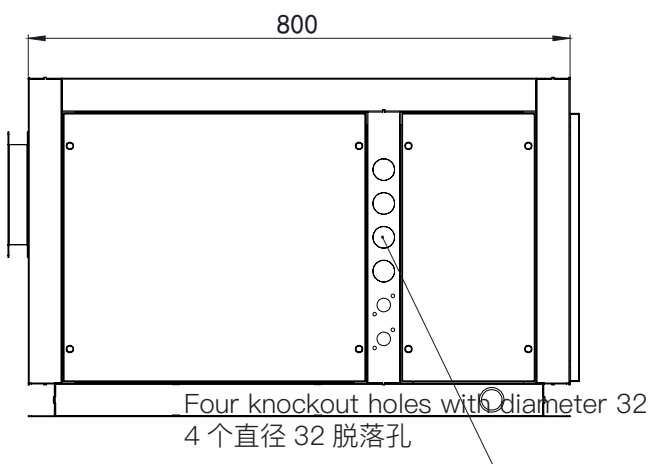
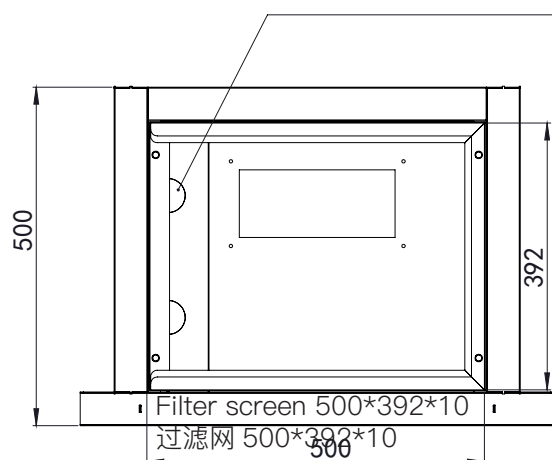
(5)、异味——气味清新的环境对维持葡萄酒的品质同样非常重要。环境中劣质的气体会慢慢通过木塞渗透到酒液中, 从而影响酒的风味。储存葡萄酒最忌讳的是温度、湿度、光线、震动、异味等强烈变化影响葡萄酒陈年。

目前大多数保存葡萄酒为单纯的冷暖气空调设备, 费用较低, 仅设置此类型设备, 由于冷暖气机兼具有除湿之功能, 会使得室内环境越来越干燥, 相对湿度甚至低到 20%–30%。这对保存葡萄酒伤害相当大, 不可轻忽。再加上没有专业的恒温控制及避光通风处理, 往往会造成葡萄酒的酒头与装饰结垢腐蚀等问题。良好的墙体隔热整体规划, 使酒窖内温度维持稳定在 10° C–16° C 湿度维持稳定在 50%~ 70% 之间范围, 并且安静无声、无震动, 不论在任何季节都能保持均匀、稳定的理想酒窖温度与湿度, 使窖温已几乎不受外界而变动。

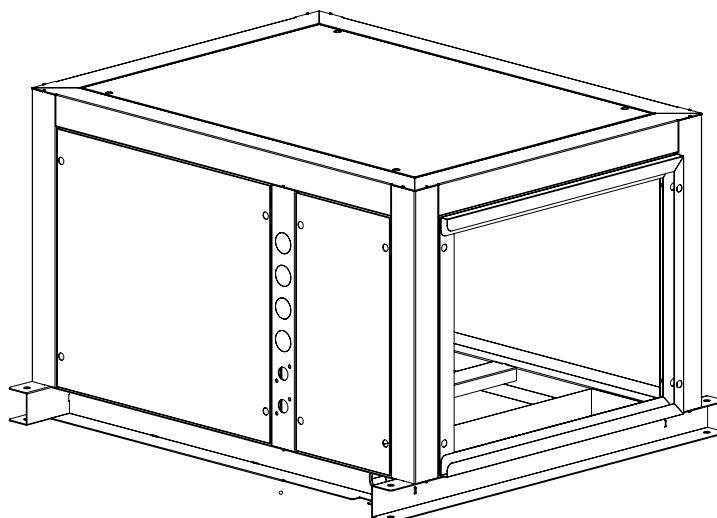
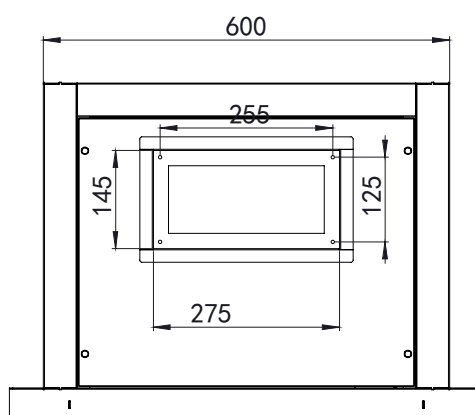
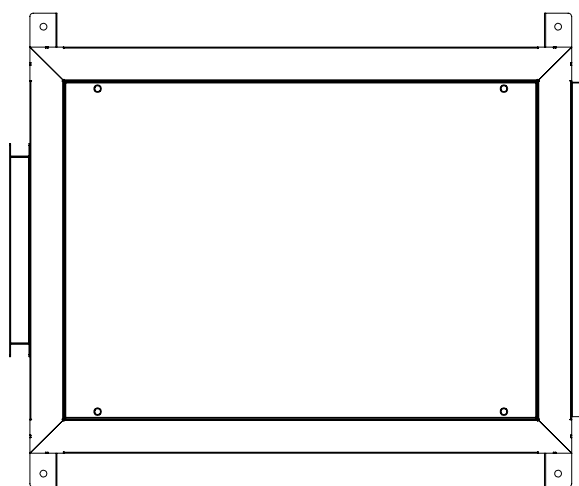
product model 产品型号			D-05	D-07	D-12	D-17	D-20	D-25	D-30
refrigerating output 制冷输出	refrigerating output 制冷输出	KW	5.5	8.1	12.8	16.9	20.1	25.6	31.3
	refrigerating capacity 制冷量	KW	5.2	7.6	12.5	16.1	19	23.1	30.3
compression engine 压缩机	Form 形式		vortex compressor 涡旋压缩机						
	Quantity 数量		1	1	1	1	1	1	1
Fan 风扇	Type 类型		AC/EC forward-curved centrifugal fan AC/EC 前倾离心风机						
	blowing rate 送风量	m³/h	1550	2300	3000	5250	5800	6150	10040
	Quantity 数量		1	1	1	1	2	2	2
Calorifier 加热器	Form 形式		PTC electrical heating PTC 电加热						
	heat capacity 加热量	KW	3	3	6	6	10	12	12
Humidifier 加湿器	Form 形式		electrode humidification 电极加湿						
	Moisture content 加湿量	kg/h	3	3	4.5	4.5	9	9	9
air filter 空气过滤器			primary effect 初效						
unit size 机组尺寸	Width 宽度	m m	800	1000	1000	1200	1200	1200	1200
	degree of depth 深度	m m	600	800	800	1000	1000	1000	1000
	Altitude 高度	m m	500	500	500	800	800	800	800
Weight 重量	indoor unit (air-cooled) 室内机 (风冷)	g	115	120	130	150	220	260	300
	Hydrocooling 水冷								
Distribution parameters 配电参数	Power supply specifications 电源规格		220V/380V 50HZ						
	recommended circuit breaker 推荐断路器	D	D32	D32	D32	D63	D63	D63	D63
	Cabling specifications 电缆规格	mm²	3*4	5*4	5*6	5*6	3*10+2*4	3*10+2*4	3*10+2*4
an outdoor unit 室外机	Model 型号		D-05W	D-07W	D-12W	D-17W	D-20W	D-25W	D-30W
	Quantity 数量		1	1	1	1	1	1	1
	Weight 重量	g	35	50	50	100	100	100	100
	Cabling specifications 电缆规格	mm2	3*1.5	3*1.5	3*1.5	3*2.5	3*2.5	3*2.5	3*2.5
	Width 宽度	m m	800	850	850	850	850	850	850
	Degree of depth 深度	m m	290	550	550	550	550	550	550
	Altitude 高度	m m	600	800	800	1600	1600	1600	1600

product model 产品型号			JS-05	JS-07	JS-12	JS-17	JS-20	JS-25	JS-30
refrigerating output 制冷输出	refrigerating output 制冷输出	KW	5.5	8.1	12.8	16.9	20.1	25.6	31.3
	refrigerating capacity 制冷量	KW	5.2	7.6	12.5	16.1	19	23.1	30.3
compression engine 压缩机	Form 形式		vortex compressor 涡旋压缩机						
	Quantity 数量		1	1	1	1	1	1	1
Fan 风扇	Type 类型		AC/EC forward-curved centrifugal fan AC/EC 前倾离心风机						
	blowing rate 送风量	m³/h	1550	2300	3000	5250	5800	6150	10040
	Quantity 数量		1	1	1	1	2	2	2
Calorifier 加热器	Form 形式		PTC electrical heating PTC 电加热						
	heat capacity 加热量	KW	3	3	6	6	10	12	12
Humidifier 加湿器	Form 形式		electrode humidification 电极加湿						
	Moisture content 加湿量	kg/h	3	3	4.5	4.5	9	9	9
air filter 空气过滤器			primary effect 初效						
unit size 机组尺寸	Width 宽度	m m	750	750	750	750	800	800	800
	degree of depth 深度	m m	500	500	500	500	780	780	780
	Altitude 高度	m m	1800	1800	1900	1900	1900	1900	1900
Weight 重量	indoor unit (air-cooled) 室内机 (风冷)	g	135	140	150	180	245	295	330
	Hydrocooling 水冷		115	120	130	150	220	260	300
Distribution parameters 配电参数	Power supply specifications 电源规格		220V/380V 50HZ						
	recommended circuit breaker 推荐断路器	D	D32	D32	D32	D63	D63	D63	D63
	Cabling specifications 电缆规格	mm²	3*4	5*4	5*6	5*6	3*10+2*4	3*10+2*4	3*10+2*4
an outdoor unit 室外机	Model 型号		JS-05W	JS-07W	JS-12W	JS-17W	JS-20W	JS-25W	JS-30W
	Quantity 数量		1	1	1	1	1	1	1
	Weight 重量	g	35	50	50	100	100	100	100
	Cabling specifications 电缆规格	mm2	3*1.5	3*1.5	3*1.5	3*2.5	3*2.5	3*2.5	3*2.5
	Width 宽度	m m	800	850	850	850	850	850	850
	Degree of depth 深度	m m	290	550	550	550	550	550	550
	Altitude 高度	m m	600	800	800	1600	1600	1600	1600

Two knockout holes with diameter 50 on each side of the electrical box
 电箱左右各有二个直径 50 脱落孔



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