

WINEMASTER

FRENCH MANUFACTURER OF WINE CELLAR AIR CONDITIONERS

THE IDEAL HUMIDITY LEVEL

A controlled humidity level is the key to a climate-controlled wine cellar that perfectly preserves your bottles. Excessive humidity promotes mold growth, which can damage labels and affect wine quality. The Drymaster is the ideal solution for controlling humidity in your wine cellar, which can vary depending on region, season, and weather.



FOR YOUR WINE CELLAR



Humidity
regulation



Quiet operation



Environmentally
friendly



Ideal climate
conditions for
wine preservation

DRYMASTER

HUMIDITY CONTROL



DRYMASTER

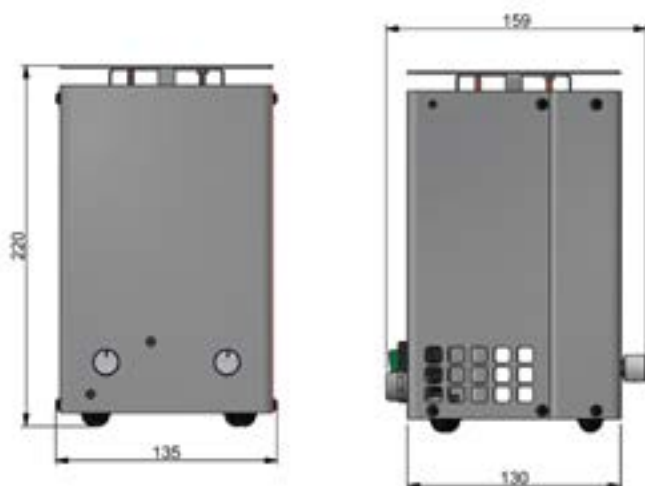
This device is used in addition to a wine cellar air conditioner. It allows you to lower the humidity in your wine cellar, where the ideal value is around 75% humidity.

To increase humidity, see the HygroMaster solution from WineMaster (contact us for advice).

- Sleek and discreet design with a neutral grey color
- Easy operation with a single on/off setting
- Simplified installation with integrated power connection
- Supplied with a 3-meter power cable
- 2-year warranty

SPECIFICATION	DRYMASTER
Power supply	230-240 V - 50Hz
Dimensions	L.159 x H.220 x D.166 mm
Net weight	2,6 kg
Power cable length	3 m
Heating mode power	300 W
Protection rating	IP23

The circuit breaker rating must be 16 amps.



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