

CellarPro Cooling Systems - 4200 220V / 50Hz Cooling Unit

Cooling Capacity @ 15°C

4200VSi 220V - Low Fan Speed		BTUH: 3463 Decibels: 54		
4200VSi 220V - Medium Fan Speed		BTUH: 3818 Decibels: 59		
4200VSi 220V - High Fan Speed		BTUH: 4104 Decibels: 67		
Cellar Insulation - Walls, Ceiling & Floor (1)		R12	R19	R30
Cellar Size	Ambient Temperature	Thermal Load BTUH		
14 Cubic Meters	21°C	1858	1723	1643
	24°C	1969	1791	1683
	27°C	2082	1859	1723
	29°C	2196	1927	1765
	32°C	2307	1995	1806
	35°C	2420	2064	1848
21 Cubic Meters	21°C	2465	2302	2203
	24°C	2602	2385	2253
	27°C	2739	2467	2302
	29°C	2877	2550	2351
	32°C	3014	2634	2402
	35°C	3152	2717	2453
28 Cubic Meters	21°C	2988	2799	2686
	24°C	3147	2895	2744
	27°C	3304	2990	2800
	29°C	3463	3087	2858
	32°C	3622	3183	2916
	35°C	3780	3279	2974
35 Cubic Meters	21°C	3509	3300	3173
	24°C	3685	3406	3238
	27°C	3861	3512	3301
	29°C	4037	3619	3365
	32°C	X	3727	3431
	35°C	X	3833	3495
42 Cubic Meters	21°C	4055	3824	3685
	24°C	X	3942	3756
	27°C	X	4059	3827
	29°C	X	4176	3898
	32°C	X	X	3969
	35°C	X	X	4040

Legend

The table is shaded to show how the 4200 cooling unit will work at 15°C in a 220V / 50Hz environment using various fan speeds under various thermal loads. The thermal loads are derived from assumptions about the size of the cellar; the R-value in the **six** cellar surfaces (ie walls, floor and ceiling) and the ambient temperature outside the cellar, as follows:

- The light-shaded numbers represent thermal loads that are within the capacity of the cooling unit at the low fan speed
- The medium-shaded numbers represent thermal loads that are within the capacity of the cooling unit at the medium fan speed
- The dark-shaded numbers represent thermal loads that are within the capacity of the cooling unit at the high fan speed
- "X" indicates conditions that are beyond the capacity of our 4200 Series cooling units

Summary

In 220V / 50Hz environments, CellarPro 4200 wine cooling units are designed to maintain 15°F temperatures in wine cellars up to 28 cubic meters with adequate insulation, and can be operated with the condenser exposed to conditions up to 46°C. For more information, click on our **4200VS performance and test data**.

Please note: The thermal loads above are calculated based on the R-Values shown for all walls and ceiling, and a concrete floor. Lower R-Values in the cellar (eg from glass doors) will increase the thermal load on the wine cellar and will require the cooling unit to operate at higher fan speeds. Warmer climates require higher insulation to enable the cooling unit to operate at lower fan speeds. To be certain that the thermal load won't exceed the capacity of the cooling unit, email your wine cellar specifications to us and we'll be glad to assist you.