

**CellarPro Wine Cellar Refrigeration - 6000S Split Systems**

**Cooling Capacity @ 55°F (1)**

6000S - Low Fan Speed		BTUH: 4311    Decibels: 54		
6000S - Medium Fan Speed		BTUH: 4880    Decibels: 58		
6000S - High Fan Speed		BTUH: 5046    Decibels: 66		
<b>Cellar Insulation - Walls, Ceiling &amp; Floor (1)</b>		<b>R12</b>	<b>R19</b>	<b>R30</b>
<b>Cellar Size</b>	<b>Ambient Temperature</b>	<b>Thermal Load BTUH</b>		
	70°F	3988	3750	3606
	75°F	4188	3871	3679
<b>1250 Cubic Feet</b>	80°F	<b>4387</b>	3991	3751
	85°F	<b>4588</b>	4112	3824
	90°F	<b>4789</b>	4235	3899
	95°F	<b>4990</b>	<b>4356</b>	3972
	70°F	<b>4608</b>	<b>4346</b>	4188
	75°F	<b>4829</b>	<b>4480</b>	4268
<b>1500 Cubic Feet</b>	80°F	<b>5048</b>	<b>4613</b>	<b>4349</b>
	85°F	<b>X (5269)</b>	<b>4746</b>	<b>4429</b>
	90°F	<b>X (5490)</b>	<b>4879</b>	<b>4510</b>
	95°F	<b>X (5711)</b>	<b>5014</b>	<b>4591</b>
	70°F	<b>X (5141)</b>	<b>4860</b>	<b>4691</b>
	75°F	<b>X (5376)</b>	<b>5002</b>	<b>4775</b>
<b>1750 Cubic Feet</b>	80°F	<b>X (5612)</b>	<b>X (5144)</b>	<b>4861</b>
	85°F	<b>X (5849)</b>	<b>X (5288)</b>	<b>4949</b>
	90°F	<b>X (6085)</b>	<b>X (5431)</b>	<b>5035</b>
	95°F	<b>X (6324)</b>	<b>X (5576)</b>	<b>X (5124)</b>

**Cooling Capacity @ 60°F (1)**

6000S - Low Fan Speed		BTUH: 4311    Decibels: 54		
6000S - Medium Fan Speed		BTUH: 4880    Decibels: 58		
6000S - High Fan Speed		BTUH: 5411    Decibels: 66		
<b>Cellar Insulation - Walls, Ceiling &amp; Floor (1)</b>		<b>R12</b>	<b>R19</b>	<b>R30</b>
<b>Cellar Size</b>	<b>Ambient Temperature</b>	<b>Thermal Load BTUH</b>		
	70°F	3509	3300	3173
	75°F	3685	3406	3238
<b>1250 Cubic Feet</b>	80°F	3861	3512	3301
	85°F	4037	3619	3365
	90°F	4214	3727	3431
	95°F	<b>4391</b>	3833	3495
	70°F	4055	3824	3685
	75°F	4250	3942	3756
<b>1500 Cubic Feet</b>	80°F	4442	4059	3827
	85°F	<b>4637</b>	4176	3898
	90°F	<b>4831</b>	4294	3969
	95°F	<b>5026</b>	4412	4040
	70°F	4524	4277	4128
	75°F	<b>4731</b>	4402	4202
<b>1750 Cubic Feet</b>	80°F	<b>4939</b>	4527	4278
	85°F	<b>5147</b>	<b>4653</b>	4355
	90°F	<b>5355</b>	<b>4779</b>	4431
	95°F	<b>X (5565)</b>	<b>4907</b>	4509

**Legend**

The upper table is shaded to show how the 6000S cooling unit will work at maintaining 55°F, and the lower table is shaded to show how the 6000S cooling unit will work at maintaining 60°F, inside the wine cellar 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 6000S Series cooling units

**Summary**

CellarPro 6000S wine cooling units are designed to maintain optimal wine storage temperatures in wine cellars up to 1750 cubic feet with adequate insulation, and can be operated with the condenser exposed to conditions up to 110°F. For more information, click on our **6000S 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.