

## BUYING GUIDE: 400-800 CU FT - 3200VS

### CellarPro Cooling Systems - 3200 Series Cooling Units

Cooling Capacity @ 55°F (1)

3200VSi - Low Fan Speed		BTUH: 2487 Decibels: 54		
<b>3200VSi - Medium Fan Speed</b>		<b>BTUH: 2876 Decibels: 58</b>		
<b>3200VSi - High Fan Speed</b>		<b>BTUH: 3040 Decibels: 66</b>		
<b>Cellar Insulation - Walls, Ceiling &amp; Floor (1)</b>	R12	R19	R30	
<b>Cellar Size</b>		<b>Thermal Load (BTUH)</b>		
<b>400 Cubic Feet</b>	70°F	1810	1676	1596
	75°F	1921	1744	1636
	80°F	2033	1811	1676
	85°F	2146	1879	1717
	90°F	2256	1946	1758
	95°F	2369	2015	1800
<b>500 Cubic Feet</b>	70°F	2111	1958	1867
	75°F	2238	2035	1913
	80°F	2366	2112	1958
	85°F	<b>2495</b>	2190	2006
	90°F	<b>2622</b>	2267	2052
	95°F	<b>2750</b>	2345	2100
<b>600 Cubic Feet</b>	70°F	2359	2192	2092
	75°F	<b>2500</b>	2278	2143
	80°F	<b>2639</b>	2362	2194
	85°F	<b>2779</b>	2446	2244
	90°F	<b>2920</b>	<b>2531</b>	2296
	95°F	<b>3040</b>	<b>2616</b>	2347
<b>700 Cubic Feet</b>	70°F	<b>2630</b>	2450	2340
	75°F	<b>2782</b>	<b>2542</b>	2395
	80°F	<b>2934</b>	<b>2634</b>	2452
	85°F	X	<b>2725</b>	<b>2506</b>
	90°F	X	<b>2818</b>	<b>2562</b>
	95°F	X	<b>2910</b>	<b>2617</b>
<b>800 Cubic Feet</b>	70°F	<b>2902</b>	<b>2711</b>	<b>2596</b>
	75°F	<b>3040</b>	<b>2807</b>	<b>2653</b>
	80°F	X	<b>2904</b>	<b>2712</b>
	85°F	X	<b>3001</b>	<b>2771</b>
	90°F	X	X	<b>2828</b>
	95°F	X	X	<b>2887</b>

Cooling Capacity @ 60°F (1)

3200VSi - Low Fan Speed		BTUH: 2663 Decibels: 54		
<b>3200VSi - Medium Fan Speed</b>		<b>BTUH: 3084 Decibels: 58</b>		
<b>3200VSi - High Fan Speed</b>		<b>BTUH: 3258 Decibels: 66</b>		
<b>Cellar Insulation - Walls, Ceiling &amp; Floor (1)</b>	R12	R19	R30	
<b>Cellar Size</b>		<b>Thermal Load BTUH</b>		
<b>400 Cubic Feet</b>	70°F	1593	1475	1404
	75°F	1690	1535	1440
	80°F	1789	1594	1475
	85°F	1888	1654	1511
	90°F	1985	1712	1547
	95°F	2085	1773	1584
<b>500 Cubic Feet</b>	70°F	1858	1723	1643
	75°F	1969	1791	1683
	80°F	2082	1859	1723
	85°F	2196	1927	1765
	90°F	2307	1995	1806
	95°F	2420	2064	1848
<b>600 Cubic Feet</b>	70°F	2076	1929	1841
	75°F	2200	2005	1886
	80°F	2322	2079	1931
	85°F	2446	2152	1975
	90°F	2570	2227	2020
	95°F	<b>2693</b>	2302	2065
<b>700 Cubic Feet</b>	70°F	2314	2156	2059
	75°F	2448	2237	2108
	80°F	2582	2318	2158
	85°F	<b>2716</b>	2398	2205
	90°F	<b>2850</b>	2480	2255
	95°F	<b>2984</b>	2561	2303
<b>800 Cubic Feet</b>	70°F	2554	2386	2284
	75°F	<b>2694</b>	2470	2335
	80°F	<b>2834</b>	2556	2387
	85°F	<b>2976</b>	2641	2438
	90°F	<b>3116</b>	<b>2725</b>	2489
	95°F	<b>3258</b>	<b>2811</b>	2541

#### Legend

The upper table is shaded to show how the 3200VS cooling unit will work at maintaining 55°F inside the wine cellar, and the lower table is shaded to show how the 3200VS 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 3200 Series cooling units

#### Summary

CellarPro 3200 wine cooling units are designed to maintain optimal wine storage temperatures in wine cellars up to 800 cubic feet with adequate insulation, and can be operated with the condenser exposed to conditions up to 115°F. For more information, click on our **3200VS 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.

(1) For reference purposes, the calculated BTUH for **WhisperKool XLT 3000** is 2500 at 55°F and 2700 at 60°F.