WKb 1712

Wine storage cabinet

Barrique



LIEBHERR

Table Top

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Energy consump. in 365 days/24 h	149 kWh
Max. No. of Bordeaux bottles 0.75 Ltr	60 ¹
Frequency / voltage	60 Hz / 115 V~
Connection Rating	1.5 A
Door	Glass door, frame black
Side walls	black
Exterior dimensions in cm (h / w / d)	85 / 65.7 / 66.3
Controls	
Type of Control	MagicEye on front, key electronic
	Digital temperature display
Temperature display	Digital temperature display
Alarm in case of malfunction	visual and acoustic
Door alarm	acoustic
Features	
Temperature zones	1
Temperature range	+5 °C to +20 °C
Adjustable cooling circuits	1
Forced air system	Convection cooling, fresh air supply via FreshAir activated
	charcoal filter
Interior light	LED interior lighting
Handle	Ergonomically designed slimline handle, black
Design	HardLine-Design
Shelf material	Adjustable beech wood shelves
Storage shelves	3
Door hinges	Reversible door hinging
Lock	fitted
EAN-Nr.	9550000011366

 $^{^1}$ These models are only bound for storing wine. Maximum DIN norm bordeaux bottles capacity (0.75 l) as per norm NF H 35-124 (H: 300.5 mm, Ø 76.1 mm)

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Features





Door alarm

The audible door alarm alerts the user if the door has been open for longer than 60 seconds for safe protection of the food.



Reversible door hinges

It is possible to change the door hinge on the appliance. The reversible door hinges permit optimum use of the appliance wherever it is located.



Wine storage cabinets

Wine storage cabinets provide similar conditions to wine cellars. A constant temperature prevails throughout the interior in these appliances. It can be set to between +5 °C and +20 °C as required. Wine storage cabinets are ideal for the long-term storage and maturing of wines. Depending on the set temperature, these appliances can however also store more ample stocks of wine at serving temperature. In the GrandCru and Vinothek series, Liebherr



Activated charcoal filter

Environmental odours can affect wines stored for longer periods. In the wine cabinets, perfect air quality is ensured through an easily-replaceable FreshAir activated charcoal filter.



Low-vibration storage

Even slight vibrations can disturb the wine maturing process and prevent the tannins from settling. Specially developed, exceptionally low-vibration compressors in all the wine cabinets mean that the wine is optimally stored.

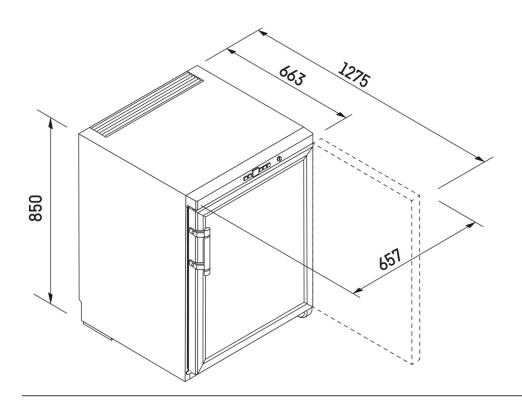


Ideal humidity

Maintaining the proper humidity is an important aspect for the storage of wines. In this way, corks remain supple and do not dry out. Wine should be stored in a horizontal position to keep the corks moist from the inside. With over 50 % air humidity, wine cabinets guarantee the perfect conditions. The air humidity can be controlled as required in the wine storage cabinets by pressing the ventilation button.

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Technical drawing



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