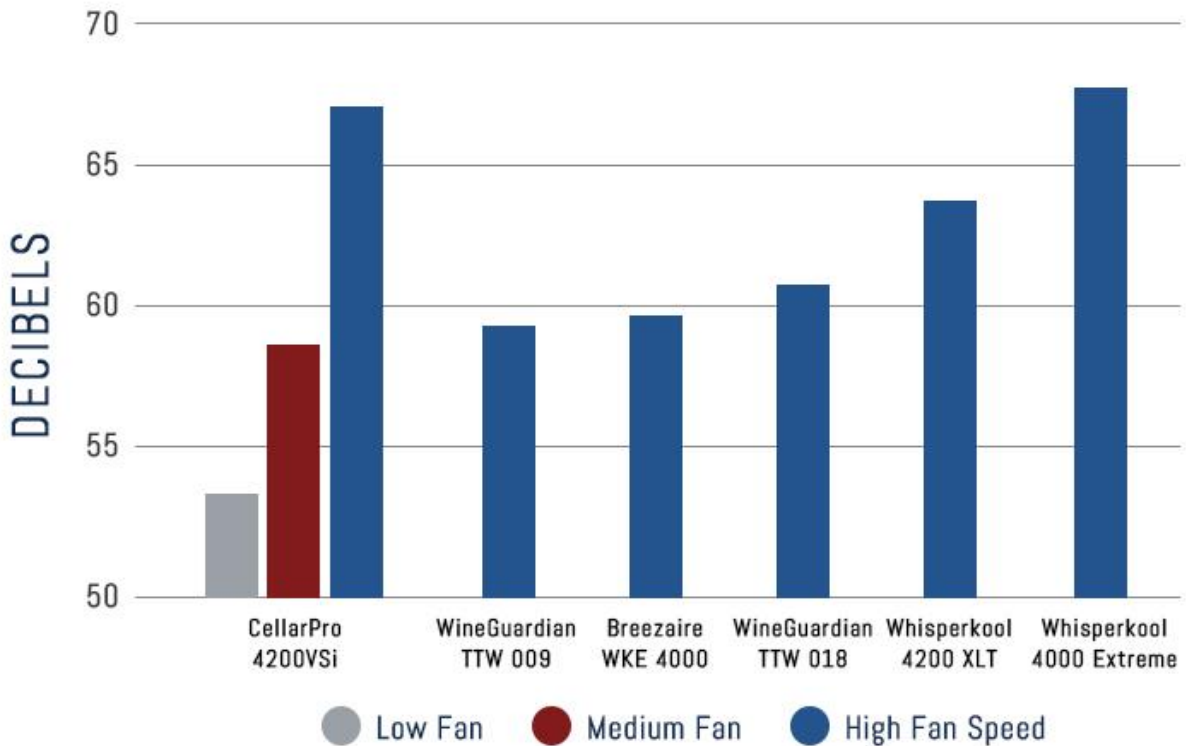


## 4200 VS SOUND PERFORMANCE

### CellarPro 4200VSi, WhisperKool 4200XLT, WhisperKool Extreme 4000, Breezaire WKE4000, Wine Guardian TTW009 and TTW018 Noise Comparison



### Summary:

CellarPro's 4200VSi cooling units with variable-speed fans are significantly quieter than WhisperKool's 4200XLT, WhisperKool's Extreme 4000, Breezaire's WKE4000 and Wine Guardian's TTW009 and TTW018 cooling units. The decibel readings for the CellarPro, WhisperKool 4200XLT and Breezaire wine cooling units were measured in identical conditions while the fans and compressor were cycled "on". The decibel measurement for WhisperKool's Extreme 4000 was provided by Vinotheque. The decibel measurements for Wine Guardian's TTW 009 and TTW 018 were provided by Wine Guardian.

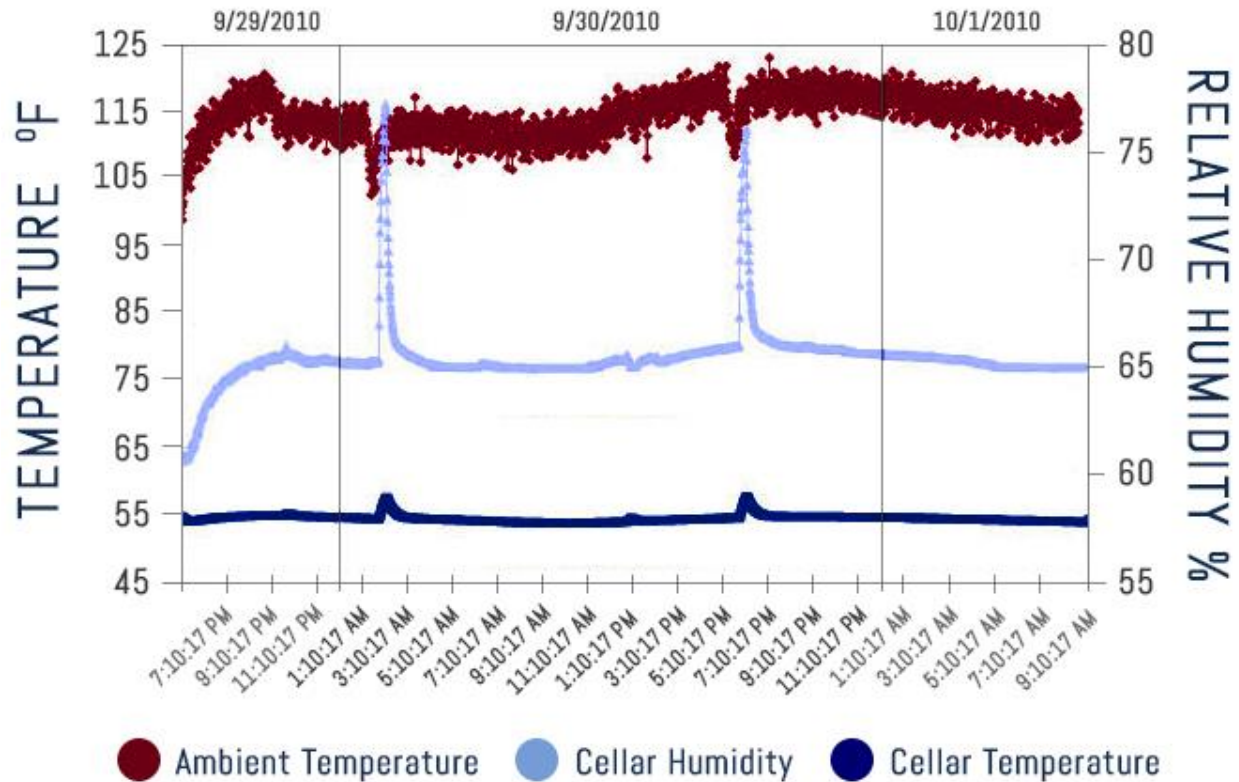
### Test Conditions:

- All wine cooling units (except for WhisperKool's Extreme 4000 and both Wine Guardian units) were installed and tested in the same test wine cellar.
- The decibel measurements were recorded three feet from the wine cooling unit and six feet above the floor.
- WhisperKool's Extreme 4000 measured 68 decibels three feet in front of the cooling unit (per Vinotheque).
- Wine Guardian's TTW 009 and TTW 018 measured 59.5 and 61 decibels, respectively, three feet in front of the cooling units (per Wine Guardian).

- CellarPro's 4200VSi offers three variable-speed settings - Low, Medium and High - to meet variable cooling needs and ambient conditions. Decibel measurements were recorded at all three fan settings and displayed in the above chart.
- Neither WhisperKool, Breezaire nor Wine Guardian offer variable-speed fan control.

## 4200 VS COOLING & HUMIDITY PERFORMANCE

### CellarPro 4200VSi Performance Results - High-Temperature Environment



### Summary:

We tested CellarPro's 4200VSi wine cooling unit for 36 hours by heating the condenser environment to 115°F. Despite the grueling heat, CellarPro's 4200VSi was able to maintain temperatures at 55°F and relative humidity at 65% inside the wine cellar. (2)

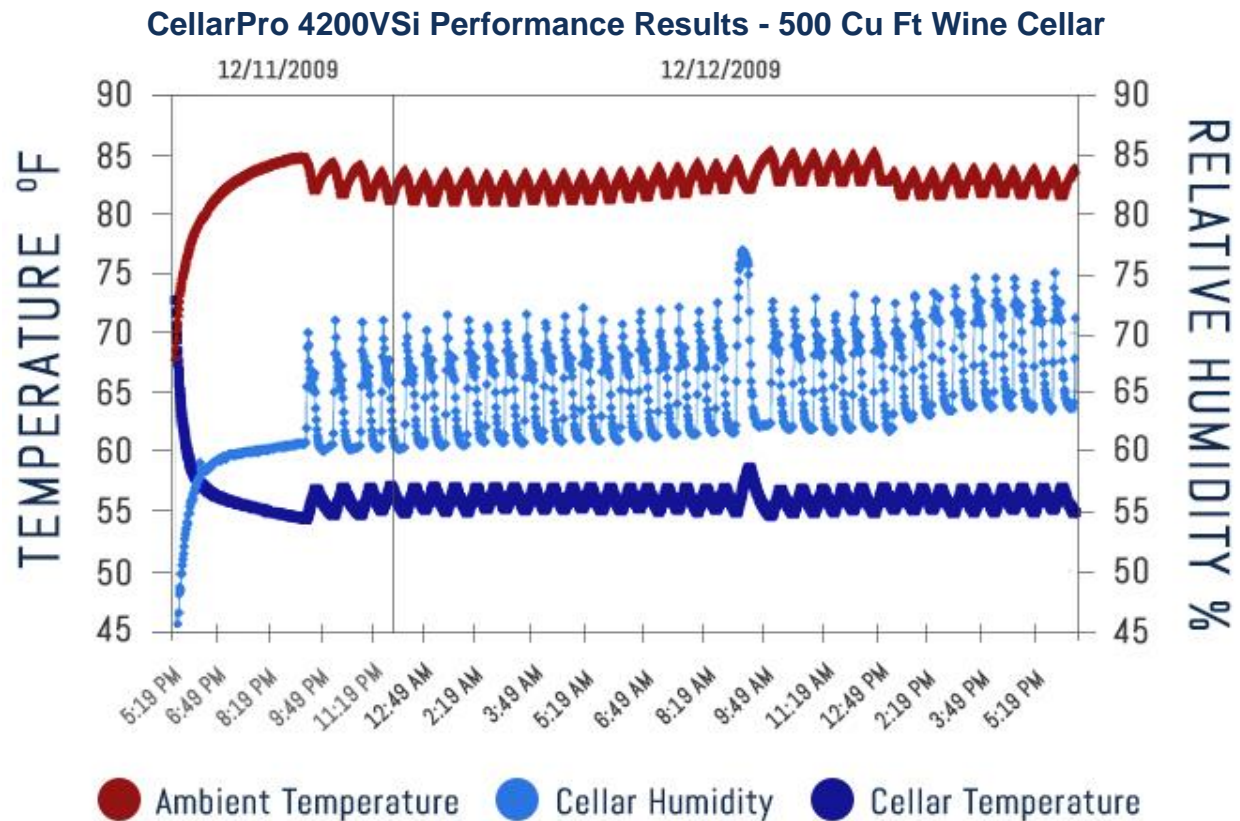
### Test Conditions:

- The cooling unit was tested in a 1000 cubic foot wine cellar with R-13 rigid foam insulation and a moisture barrier
- The wine cellar was filled with approximately 1000 bottles
- The CellarPro cooling unit was set to maintain 55°F (53°F "off" and 4°F Temperature Differential) (1)
- The temperature measurements inside the wine cellar were taken at the far wall (approximately 12' from the cooling unit)

1) CellarPro cooling units provide maximum flexibility for controlling the environment inside a wine cellar. Rather than selecting a single temperature target, CellarPro users designate the lower and upper temperature settings during which the cooling unit cycles off and on. In the test charted above, the CellarPro cooling unit was set to cycle "off" at 53°F, and cycle "on" at 57°F (55°F average.)

(2) The short spikes reflect the cooling unit's auto-defrost cycle.

## 4200 VS COOLING & HUMIDITY PERFORMANCE



## Summary:

We tested CellarPro's 4200VSi wine cooling unit for 24 hours in a 500 cubic foot wine cellar with the fan speed on "high" to make sure that the cooling unit wouldn't "short cycle" - ie turn off too quickly - leading to temperature stratification and excess humidity inside the wine cellar. We used the "high" fan speed, though the cooling unit needed much less BTU, to make the test as difficult as possible.

As shown in the chart above, CellarPro's 4200VS cooling unit had normal cycle patterns, and did an outstanding job of keeping the temperature at 55°F and humidity at 65 percent inside the wine cellar.

## Test Conditions:

- The cooling unit was tested in a 500 cubic foot wine cellar with R-13 rigid foam insulation and a moisture barrier
- The wine cellar was filled with approximately 500 bottles
- The CellarPro cooling unit was set to maintain 55°F (53°F "off" and 4°F Temperature Differential) (1)

- The temperature measurements inside the wine cellar were taken at the far wall (approximately 6' from the cooling unit)

1) CellarPro cooling units provide maximum flexibility for controlling the environment inside a wine cellar. Rather than selecting a single temperature target, CellarPro users designate the lower and upper temperature settings during which the cooling unit cycles off and on. In the test charted above, the CellarPro cooling unit was set to cycle "off" at 53°F, and cycle "on" at 57°F (55°F average.)