



WINE NEVER LOOKED
— OR TASTED —
SO GOOD

SUB[®]ZERO



YOUR WINE HAS A NEW BEST FRIEND

Wine is one of the great pleasures of life, especially when it accompanies a delicious meal. You deserve the best from every glass. Yet often the wine you serve has already been robbed of its intended flavor by natural enemies such as heat and light.

Fortunately, wine has an ally even more powerful than its enemies: the Sub-Zero wine preservation and storage system. Blending superior-grade materials, advanced technologies, and a 70-year heritage of American craftsmanship, it is quite simply the best friend a wine – and a wine lover – can have.

Detail by fine detail – from UV-protective glass to tenderly cradling, smooth gliding shelves – Sub-Zero gives your wines every advantage as they await the day you serve them. True to our reputation, every unit is factory tested for five to 24 hours before shipping, to ensure a long and dependable life.

Fine wine is a valuable investment. Protect it accordingly. But even more important, enjoy it fully and completely.

See our wine storage at an official Sub-Zero and Wolf showroom. Get hands on, and let a personal kitchen concierge show you features, answer questions and, if you like, refer you to local designers and contractors. Find the official showroom nearest you at subzero-wolf.com/locator.



THE ENEMIES OF WINE MEET THEIR MATCH

Heat, humidity, light, vibration – all these things can harm the flavor of your favorite Chablis or Cabernet. They can cause a cork to dry out, a label to rot, or even an unpleasant aroma to rise into your offended nostrils. But Sub-Zero wine storage incorporates advanced technologies and exclusive craftsmanship details to defeat the enemies of wine, and make sure that you'll always get the best out of every glass, for as long as you own your unit.



TEMPERATURE CONTROL DEFEATS HEAT

Unstable temperatures can cause premature aging and a sour taste in wine. But independent storage zones in our units provide the ideal cool, steady temperatures for both red and white wines, between 40° and 65°. And an advanced microprocessor holds the temperature within one degree of the set point.



TINTED GLASS BLOCKS LIGHT

Light causes aging, and even unpleasant aromas. But our UV-resistant, bronze-tinted glass and cocoa black interior walls shield wine from these harmful rays.



DUAL EVAPORATORS CONTROL HUMIDITY

Too little moisture causes corks to dry out, and wine to oxidize. Too much, and labels can rot. Our dual evaporators – one for each storage zone – maintain the steady, moderate humidity that wine prefers.

MULTIPLE FEATURES MINIMIZE VIBRATION

A rough, noisy compressor creates vibration that can damage delicate wines, such as pinot noir. But our compressors are mounted on cushioning rubber grommets. Additionally, our shelving glides smoothly in and out, providing access without agitating the wine, and textured racks further dampen vibration.





INTEGRATED WINE STORAGE

Our most advanced wine storage units, integrated models come in widths from 18" to 30", ready for custom or stainless steel panel applications. Preserve and protect from 59 to 146 bottles of wine, with up to three separate temperature zones, UV-resistant glass and much more.



A STUNNING LOOK IN SIZES FOR ANY ROOM

Where do you enjoy your wine? Dining room. Study. Master bedroom. Media room. Even al fresco, on the patio or poolside. With several styles and widths from 18" to 30", our wine storage fits comfortably into any room in your home. Even better, it fits any décor – choose the classic stainless steel look, or match your custom cabinetry – custom front panel and hardware allows for infinite design options.





BUILT-IN WINE STORAGE

These 30" wide, 84" tall units are for serious wine lovers, with fifteen racks and a 146-bottle capacity. Equipped with advanced features to preserve the character and complexity of your wine. Available in either stainless steel or panel ready models.



UNDERCOUNTER AND FREESTANDING WINE STORAGE

With five racks and a 46-bottle capacity, these units are perfect for kitchen, study, master suite – any room where you might enjoy a sip. Their 24" width makes them ideal for small galley kitchens, condos or apartments. The undercounter model is available either stainless or panel ready.

BETTER CARE FOR THE BOTTLE.
MORE ENJOYMENT IN THE GLASS.



- ❄ Wine benefits from consistent temperature. Sub-Zero technology ensures it. Each zone can be set within a range of 40°F to 65°F, with one-degree digital accuracy.
- ❄ Shelves pull out on a smooth, sturdy roller assembly, providing easy access and firm support for each bottle.
- ❄ Careful control of humidity keeps corks from drying out.
- ❄ Switch on the discreet interior lighting, and your wine becomes a decorative element in the room.
- ❄ UV-resistant glass keeps out the invisible rays that are damaging to wine.
- ❄ Cherrywood shelf fronts display your collection beautifully.
- ❄ Tie in to your home security system and protect your wine investment.
- ❄ Prized bottles take center stage on the illuminated display shelf.



**IW-18 INTEGRATED
WINE STORAGE**

OVERALL SIZE

W 18" (457)
H 84" (2134)
D 24" (610)

STORAGE CAPACITY

(750 ml bottles)
59 bottles
15 shelves



**IW-24 INTEGRATED
WINE STORAGE**

OVERALL SIZE

W 24" (610)
H 84" (2134)
D 24" (610)

STORAGE CAPACITY

(750 ml bottles)
102 bottles
15 shelves



**IW-30 INTEGRATED
WINE STORAGE**

OVERALL SIZE

W 30" (762)
H 84" (2134)
D 24" (610)

STORAGE CAPACITY

(750 ml bottles)
146 bottles
15 shelves



**IW-30R INTEGRATED
WINE STORAGE**

OVERALL SIZE

W 30" (762)
H 84" (2134)
D 24" (610)

STORAGE CAPACITY

(750 ml bottles)
86 bottles
9 shelves

REFRIGERATOR CAPACITY

4.0 cu ft (113 L)



**BW-30 BUILT-IN
WINE STORAGE**

OVERALL SIZE

W 30" (762)
H 84" (2134)
D 24" (610)

STORAGE CAPACITY

(750 ml bottles)
146 bottles
15 shelves



**UW-24 (UNDERCOUNTER),
UW-24FS (FREESTANDING)
WINE STORAGE**

OVERALL SIZE

W 23 7/8" (606)
H 34" (864)
D 24" (610)

STORAGE CAPACITY

(750 ml bottles)
46 bottles
6 shelves



Measurements in parentheses are in millimeters unless noted otherwise.



1) HUMIDOR

Provides just the right environment for up to 100 fine cigars at a 48 ring gauge, with custom hygrometer guarding against moisture damage. Crafted of cherry, with Spanish cedar interior.

2) BULK WINE STORAGE

Easily stores a variety of wines in non-traditional containers, from burgundies to champagnes to taller flutes and imposing magnums. Rustproof metal drawer with Cherrywood front.

3) INVENTORY TILES

Label your wines to easily find the exact bottle you want. Choose pre-printed pack of 15 tiles with eight different varieties, or customizable pack of 15 blank tiles to personalize your own labeling system.

4) DESSERT WINE RACK

Carefully cradles the slimmer, more delicate bottles until you can enjoy them.

5) DOOR LOCK KIT

Protect your valuable wine investment from unwanted guests with this small, discreet yet very secure lock. Installs easily at top of cabinet door. Two keys included.



ENHANCE THE EXPERIENCE WITH WINE ACCESSORIES

With a Sub-Zero wine storage unit, you'll get the best from every glass, enjoying both reds and whites at exactly the temperature you prefer. Our wine accessories can add even more pleasure to the wine lover's experience. Choose special racks for slim dessert wines or larger burgundies, buy an assortment of inventory tiles to label each bottle, or even add a humidor for a convenient wine-and-cigar session.



FOOD AND WINE PAIRING IT'S AN ART, NOT A SCIENCE

Before matching wines, think about the meal as a whole. Pairing wine with food is a balancing act. Identify dominant characteristics of the food, taking the flavors, weight, and intensity of the dish into consideration. Also, be sure to match the quality of your wine with the quality of your dish. A complex or special occasion dish deserves a complex and special occasion wine, while simple, everyday dishes go best with simple, everyday wines.

STARTING WITH THE DISH

- Choose similar flavors. Match richness with richness, delicate with delicate and earthy with earthy.
- Use acidity and tannins to contrast fats in dishes.
- Pair spicy foods with wines that have low alcohol and some residual sugar.
- For desserts, choose a wine that is slightly less sweet than the dessert.
- Pair regional wines with regional dishes whenever possible.
- Don't be intimidated to try new styles and varietals.
- Drink what you like.

STARTING WITH THE WINE

CHAMPAGNE: Anything salty

PINOT GRIS/GRIGIO: Lighter delicate fare and fish

CHARDONNAY: Chicken, fatty fish, and rich sauces

RIESLING: Spicy foods and dishes with pears or apples

SAUVIGNON BLANC: Tart dressings or sauces – also a great contrast to creamy cheeses.

CABERNET SAUVIGNON: Fatty red meats

ZINFANDEL AND MALBEC: Grilled foods and barbeque

PINOT NOIR: Mushrooms, duck, game birds, and pork



FIND JUST THE RIGHT RECIPE AT SUB-ZERO-WOLF.COM

Discover delicious, with dozens of recipes created by our own Sub-Zero and Wolf corporate chefs. Entrées, appetizers, desserts and more - for a dinner party or a special family meal - sure to bring out your culinary skills and delight your guests.

WHAT OWNERS CAN EXPECT

A LIFETIME OF SUPPORT

ASSISTANCE 24/7

You can reach the Sub-Zero Customer Care Center anytime to speak with product experts at our Madison, Wisconsin factory.

MORE EXPERTISE CLOSE BY

Attend a use-and-care class or get answers to product questions from the kitchen experts at your nearest official Sub-Zero and Wolf Showroom.

RICH ONLINE RESOURCES

Watch use-and-care videos, browse recipes, and learn cooking tips and maintenance information. It's all at your fingertips at subzero-wolf.com.

FACTORY CERTIFIED INSTALLATION

Receive an extra year of full warranty by using one of our certified installers – professionals painstakingly vetted and trained by Sub-Zero and Wolf.

FACTORY CERTIFIED SERVICE

That phrase distinguishes professionals handpicked and rigorously trained by Sub-Zero and Wolf. You'll find them nationwide.

EVEN THE WARRANTY IS BUILT TO LAST

SUB-ZERO Full Two-Year Warranty. Limited Six- through Twelve-Year Warranty. Full Five-Year Warranty on the Sealed System.

For full warranty details, visit subzero-wolf.com.





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