

BACCO 15



BACCO 15 is a compact monoblock air conditioner, sized for a small winery. It is often used in the basement and under-stairs because of its limited size and excellent performance in a small space.



WINERY VOLUME

up to 15 m³



AMBIENT HUMIDIFIER

option included



DIGITAL CONTROLLER

integrated to the body



TEMPERATURE CONTROL

cold only



OUTDOOR UNIT

not required

THE WINERY CONDITIONER

A winery is not a refrigerator; it's a place that must favour the slow ageing and refining processes that will enhance the flavours and aromas of your best wines. The role of the air conditioner in a cellar or winery is essential for maintaining an ideal microclimate by controlling temperature and humidity. Therefore, in addition to good insulation of the room, an excellent air conditioning system is in place to guarantee an adequate level and without sudden changes in temperature and humidity.

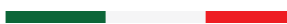
The winery conditioners BACCO are designed and built in Italy for over 10 years and are the result of continuous improvements, aimed at maximum quality. The number beside each model indicates the maximum volume in m³ of the room that the air conditioner can manage. This number refers to properly insulated premises with good energy performances and is merely indicative, as each winery is a world unto itself.

All models are equipped with an adiabatic humidifier that atomises the water producing an ultra-fine mist that is absorbed by the environment in a very short time, replenishing the missing humidity % and thus maintaining the ideal humidity level for storage and ageing wines.

The main features of BACCO winery conditioners are the ease of installation (any refrigeration technician can do the job), the low maintenance and their reliability over time.

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BACCO

Winery conditioners



www.aircold.dk



BACCO 30

BACCO 30 has better performance than the smallest model, keeping a small size. The well insulated small cellars (up to 30m³) can count on a precious ally to control the microclimate.

- WINERY VOLUME: up to 30 m³
- AMBIENT HUMIDIFIER: option included
- DIGITAL CONTROLLER: integrated to the body
- TEMPERATURE CONTROL: warm and cold
- OUTDOOR UNIT: not required



BACCO 60

BACCO 60 is the most versatile model of our line; its square and elegant shape fit perfectly inside any winery or wine cellar. According to customer needs can be customised.

- WINERY VOLUME: up to 60 m³
- AMBIENT HUMIDIFIER: option included
- DIGITAL CONTROLLER: control unit
- TEMPERATURE CONTROL: warm and cold
- OUTDOOR UNIT: standard included



BACCO 90

BACCO 90 is designed for medium-sized cellars. Excellent construction quality, extraordinary power and good air diffusion make it a reliable and durable partner for any winery.

- WINERY VOLUME: up to 90 m³
- AMBIENT HUMIDIFIER: standard included
- DIGITAL CONTROLLER: control unit
- TEMPERATURE CONTROL: warm and cold
- OUTDOOR UNIT: standard included



BACCO 130

BACCO 130 is the best solution for large cellars that require both power and excellent air diffusion. An uncompromising machine designed to last over time.

- WINERY VOLUME: up to 130 m³
- AMBIENT HUMIDIFIER: standard included
- DIGITAL CONTROLLER: control unit
- TEMPERATURE CONTROL: warm and cold
- OUTDOOR UNIT: standard included