CellarPro

CONTROL THE ELEMENTS

WINE REFRIGERATION EQUIPMENT

2019-2020

cellarprocoolingsystems.com

The Best Choice.

We engineer CellarPro cooling units to ensure ideal temperature and humidity conditions for the long-term storing and aging of wine.

Our systems keep cellar temperatures in a tight, dependable range from 55°F to 60°F and maintain optimal humidity levels above 50%.

We rigorously test our units against the toughest standards of performance and longevity. In addition, all of our 110V units conform to strict UL safety standards.

Made in the USA, all CellarPro units include:

- The highest-quality components, like oversized compressors and Electrofin-coated coils, to provide outstanding cooling performance.
- Advanced temperature and humidity controls that minimize fluctuations—even under a wide range of external pressures.
- Innovative designs that offer maximum configuration choices and adaptability for the widest array of installations.
- Variable-speed fans that deliver maximum cooling power when temperatures rise and ultra-quiet operation when conditions are less challenging. (Except 1800 Models).
- Programmable LED display panels, so that you can conveniently adjust the settings of your cellar or storage environment. Optional networkable thermostat.
- Commercial-grade features that allow for simplified repair and maintenance, such as replaceable and reusable air filters, easy-access valves, and removable steel cases.
- The longest and most thorough warranty in the industry.

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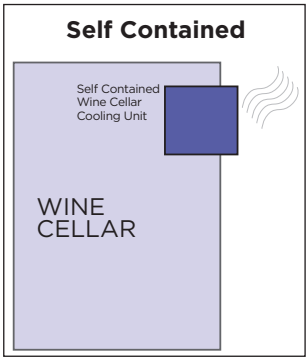
Contact our Sales Team Please call us at **877-726-8496** or visit us online at **cellarprocoolingsystems.com** for questions, pricing or to place your order.

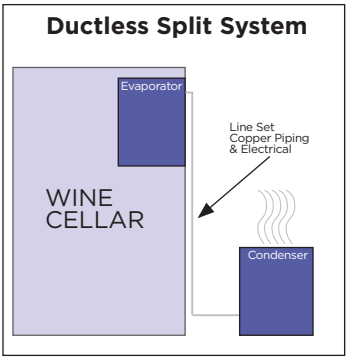
Which System Fits Your Need?

Different types of cooling units offer varied solutions to deal with air flow and installation:

Self-contained, non-ducted systems:
These units are fully-charged and ready to install out of the box. With self-contained units, the hot and cold sides of the cooling unit are combined in one package, on opposite sides of the cooling unit. The cold side will face into the cellar, the hot side into a space adjacent to the cellar. Self-contained systems are generally the most affordable to purchase and also to install.

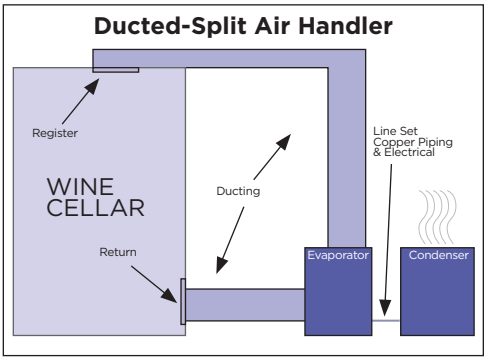


Split systems:
These units are "split" into a hot side, the condensing unit, and a cold side, the evaporator, which are connected by copper tubing, called the line set. Split systems are more expensive to install than self-contained units. However, split systems let you place the condensing unit in a remote location, even outdoors. We also offer Ceiling Mount units.

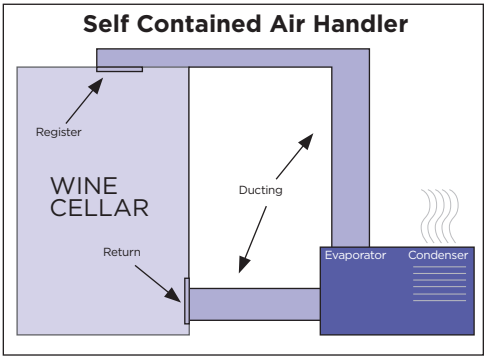


Ducted systems: Some split and self-contained units can be ducted, either on the cold side, on the hot side, or both.

With cold-side ducting, the cooling unit could be located away from the cellar, removing any visible equipment from the cellar. With a hot-side ducting, the cooling unit can be located in a small space with limited airflow. Ducting will bring remote air to and/or from the cooling unit.



Regardless of the system you install, hot air exhaust must have room to dissipate so that it does not intermingle with the fresh air intake. If sufficient airflow around the hot side does not exist, you may need to purchase a split or ducted system.



Which Model is Best for My Needs?

Purchasing the right wine cooling unit for your space should result in years of temperature and humidity control inside your wine cellar, quiet, low-maintenance performance, and affordable operating costs.

Factor #1: Sizing
Most cooling units have nominal sizes corresponding to generic cellar volumes, e.g. 1,000 cubic feet. However, these sizes are based on assumptions about: the type of insulation used in the cellar, the ambient temperature outside the cellar, the length of ducting, or whether the cellar is residential or commercial.

Be careful about relying on the nominal size without considering these standard assumptions, because the actual conditions in your wine cellar may require a more powerful unit. For instance, adding glass windows or walls will dramatically alter the load.

Factor #2: Airflow
The hot side of the cooling unit, unless it is a water-cooled unit, must have access to fresh air, referred to as the fresh air intake, in order to operate effectively and generate cooling power inside the cellar. Different types of cooling units offer varied solutions to deal with hot air exhaust. Regardless of the system you install, hot air exhaust must have room to dissipate so that it does not intermingle with the fresh air intake. If sufficient airflow around the hot side does not exist, you may need to purchase a split or ducted system.

Factor #3: Noise Level
The compressor and fans on the hot side of the cooling unit will generate heat and produce some background noise. Ideally, this side of the unit will be located away from common living spaces. If your cellar is close to a room in your home, you may prefer a ducted or split system that lets you mitigate the noise by placing the louder, hot exhaust-emitting part of the cooling unit in a remote location.

Factor #4: Unit Cost
Self-contained systems are generally the most affordable to purchase and also to install. They do not require professional installation, and some can be ducted for remote placement or vented to the outdoors. However, the configuration needs of your space may demand a more expensive split or ducted system.

Factor #5: Humidification
If your cellar is in a low-humidity locale, like the Rocky Mountains, you may need to add humidity to your cellar. Some cooling units offer a humidification upgrade which, when connected to a water line, adds and maintains humidity inside the cellar based on humidistat settings.

Factor #6: Heating
If the space around your cellar isn't temperature-controlled and drops below your desired cellar temperature, you may need a cooling unit that can also produce heat.

1800 Series

Our most compact and popular cooling units, 1800 Series self-contained units arrive fully charged and ready to install out of the box. More efficient and quieter than similar systems from competing brands, 1800 Series cooling units are best suited for wine cabinets and small wine cellars up to 400 cubic feet.

NEW 1800H Houdini

The 1800H Houdini is the first cooling unit designed specifically for shallow depth wine cellars. The Houdini can be placed inside the cellar, atop the cellar, partially installed in the cellar ceiling, or completely remote from the cellar (requires duct kit).

Dedicated Circuit: 115V/15A UL Rated	1800QTL	1800QT	1800XT	1800XTS	1800XTSx	1800H HOUDINI
Capacity*	80 cu. ft.	200 cu. ft.	200 cu. ft.	400 cu. ft.	400 cu. ft.	400 cu. ft.
BTUH**	1,065	1,380	1,456	1,886	1,886	1,864
Max Ambient Temp ˚F	95	95	95	95	95	95
Decibels	41	45	47	48	51	49/55***
Width (Inches) **Depth (Inches)** **Height (Inches)**	18 16.5 10.5	18 16.5 10.5	18 16.5 10.5	18 16.5 10.5	18 16.5 10.5	36.5 10.5 10
Weight (Lbs)	60	60	60	60	70	80
Application	Indoor	Indoor	Indoor	Indoor	Outdoor	Indoor
Cold Intake/ Exhaust	Front/ Bottom	Front/ Bottom	Front/ Bottom	Front/ Bottom	Front/ Bottom	Multiple
Hot Intake/ Exhaust	Rear/ Top or Rear	Rear/ Top or Rear	Rear/ Top or Rear	Rear/ Top or Rear	Rear/ Top or Rear	Multiple
Item #	**#1151**	**#1084**	**#1086**	**#1294**	**#1652**	**#25544**

* Assumes 85˚F outside a properly-constructed wine cellar with R19 insulation and vapor barrier

** At 55˚F

*** Low/High fan speed

2000VS, 3200VS & 4200VS Series

CellarPro engineered the low profile 2000 Series specifically for installations in wine cellars with limited space and exterior exposure for the hot side. The 3200 Series are designed for wine cellars from 400 to 800 cubic feet. The 4200 VS Series are designed for wine cellars from 500 to 1,500 cubic feet. The 3200VS and 4200VS cooling systems are self-contained, fully-charged and ready for use out of the box. Each unit features variable-speed fans with a range of settings from super-quiet to maximum performance. Ductable up to 50' each way. Available in a choice of configurations. Made in the USA.

Dedicated Circuit: 115V/15A UL Rated	**2000VSi INTERIOR**	**2000VSx EXTERIOR**	**3200VSi INTERIOR**	**3200VSx EXTERIOR**	**4200VSi INTERIOR**	**4200VSx EXTERIOR**
Capacity*	400 cu. ft.	400 cu. ft.	800 cu. ft.	800 cu. ft.	1,000 cu. ft.	1,000 cu. ft.
BTUH**	1,886	1,886	3,040	3,040	3,938	3,938
Nominal Size	¼ Ton	¼ Ton	⅓ Ton	⅓ Ton	½ Ton	½ Ton
Max Ambient Temp °F	110	110	110	110	110	110
Decibels (L/M/H)	56/62	56/62	54/58/66	54/58/66	54/59/67	54/59/67
Width (Inches) **Depth (Inches)** **Height (Inches)**	14.1 22.2 13.2	14.7 27.8 13.4	14.1 25.1 10.6	14.5 27.6 19.7	14.1 25.1 10.6	14.5 27.6 19.7
Weight (Lbs)	72	81	92	100	115	123
Application	Indoor	Outdoor	Indoor	Outdoor	Indoor	Outdoor
Cold Intake/ Exhaust	Front/ Front or Up	Front/ Front or Up	Front/ Front	Front/ Front	Front/ Front	Front/ Front
Hot Intake/ Exhaust	Rear/ Rear or Up	Rear/ Rear	Rear/ Rear	Rear/ Rear	Rear/ Rear	Rear/ Rear
Item #	**#27056**	**#27057**	**#1616**	**#1654**	**#1079**	**#1080**

* Assumes 85°F outside a properly-constructed wine cellar with R19 insulation and vapor barrier

** At 55°F

6200VS & 8200VS Series

CellarPro's Largest Wall Mounted unit 8200VS Series (1 Ton Nominal) are suitable for wine cellars up to 2,200 cubic feet in both commercial and residential wine cellars. CellarPro's 6200 cooling units (3/4 Ton Nominal) are suitable for wine cellars up to 1,900 cubic feet in both commercial and residential wine cellars. Ductable up to 50' each way.

Dedicated Circuit: 115V/15A UL Rated	**6200VSi INTERIOR**	**6200VSx EXTERIOR**	**8200VSi INTERIOR**	**8200VSx EXTERIOR**
Capacity*	1,900 cu. ft.	1,900 cu. ft.	2,200 cu. ft.	2,200 cu. ft.
BTUH**	5,712	5,712	6,438	6,438
Nominal Size	¾ Ton	¾ Ton	1 Ton	1 Ton
Max Ambient Temp °F	110	110	110	110
Decibels (L/H)	66/69	66/69	66/69	66/69
Width (Inches) **Depth (Inches)** **Height (Inches)**	16.1 28 22	16.2 31.7 22.1	16.1 28 22	16.2 31.7 22.1
Weight (Lbs)	170	180	170	180
Application	Indoor	Outdoor	Indoor	Outdoor
Cold Intake/Exhaust	Front/Front or Up	Front/Front or Up	Front/Front or Up	Front/Front or Up
Hot Intake/Exhaust	Front/Front or Up	Front/Front	Front/Front or Up	Front/Front
Item #	**#14679**	**#14785**	**#14786**	**#14787**

* Assumes 85°F outside a properly-constructed wine cellar with R19 insulation and vapor barrier

** At 55°F

Air Handlers

Suitable for wine cellars up to 1,750 cubic feet in both commercial and residential wine cellars. Performance testing shows that this unit maintains optimal cellar temperature and humidity conditions in extreme conditions up to 110°F more effectively than similar units from competing brands.

Dedicated Circuit: 115V/15A UL Rated	6500 HORIZ.	6500 VERTICAL	6500 SPLIT*** INDOOR	8500 HORIZ.	8500 VERTICAL	8500 SPLIT*** INDOOR
Capacity*	1,750 cu. ft.	1,750 cu. ft.	1,750 cu. ft.	2,500 cu. ft.	2,500 cu. ft.	2,500 cu. ft.
BTUH**	5,771	5,771	5,771	7,156	7,156	7,156
Nominal Size	¾ Ton	¾ Ton	¾ Ton	1 Ton	1 Ton	1 Ton
Max Ambient Temp °F	110	110	110	110	110	110
Decibels (L/M/H)	53/58/63	53/58/63	47/51/59	55/60/65	55/60/65	47/51/59
Width (Inches)	37.2	18.6	18.6	37.2	18.6	18.6
Depth (Inches)	18.2	18.6	18.6	18.2	18.6	18.6
Height (Inches)	19.3	37.9	19.3	19.3	37.9	19.3
Weight (Lbs)	161	161	171	170	170	180
Application	Indoor	Indoor	Indoor/ Outdoor	Indoor	Indoor	Indoor/ Outdoor
Cold Intake/ Exhaust	End/ Top or Sides	Side/ Top or Sides	Side/ Top or Sides	End/ Top or Sides	Side/ Top or Sides	Side/ Top or Sides
Hot Intake/ Exhaust	End/ Top or Sides	Side/ Top or Sides	Side/ Top or Sides	End/ Top or Sides	Side/ Top or Sides	Side/ Top or Sides
Item #	**#1713**	**#7402**	**#2314**	**#7401**	**#1764**	**#7080**

* Assumes 85°F outside a properly-constructed wine cellar with R19 insulation and vapor barrier

** At 55°F

*** Outdoor Available

#7084 AH6500 Split Outdoor

#7110 AH8500 Split Outdoor

Extreme Air Handlers

Self-contained Air Handler designed for wine cellars up to 5,000 cubic feet and rated for extremely large cellars, wine cellar cooling system is ready to use out of the box. Systems of these sizes specifically designed for wine are not offered by other competitors in the market.

Dedicated Circuit: 230V/30-40A	AH18SC	AH18Sx SPLIT	AH24SC	AH24Sx SPLIT	AH30SC	AH30Sx SPLIT
Capacity*	5,000 cu. ft.	5,000 cu. ft.	7,500 cu. ft.	7,500 cu. ft.	10,000 cu. ft.	10,000 cu. ft.
BTUH**	15,000	15,000	17,500	17,500	23,500	23,500
Nominal Size	1 ½ Ton	1 ½ Ton	2 Ton	2 Ton	2 ½ Ton	2 ½ Ton
Max Ambient Temp ˚F	110	110	110	110	110	110
Voltage Requirement (Single Phase/60Hz)	230V	230V	230V	230V	230V	230V
Max Amps	30A	30A	40A	40A	40A	40A
Decibels (L/M/H)	51/55/63	51/55/63	51/55/63	51/55/63	54/55/63	51/55/63
Width (Inches) **Depth (Inches)** **Height (Inches)**	68.3 24 23.2	51.6 24 23.2	68.3 24 23.2	51.6 24 23.2	68.3 24 23.2	51.6 24 23.2
Weight (Lbs)	220	330	245	365	260	370
Application	Indoor	Indoor/ Outdoor	Indoor	Indoor/ Outdoor	Indoor	Indoor/ Outdoor
Cold Side Ductable	Yes	Yes	Yes	Yes	Yes	Yes
Hot Side Ductable	Yes	No	Yes	No	Yes	No
Item #	**#7685**	**#15093**	**#16698**	**#16702**	**#16699**	**#16703**

* Assumes 85˚F outside a properly-constructed wine cellar with R19 insulation and vapor barrier

** At 55˚F

Split Systems

Split refrigeration systems separate the evaporator from the condensing unit, allowing the noise and heat from the condensing unit to be located away from interior living areas. Configurable for internal or external installations, our splits include a variable-speed fan on the evaporator with a low setting for quieter operation and a high setting for maximum power.

Dedicated Circuit: 115V/15A UL Rated	3000S	3000 Sh	4000S	4000 Sh	6000S	8000S
Capacity*	600 cu. ft.	600 cu. ft.	1,000 cu. ft.	1,000 cu. ft.	1,500 cu. ft.	2,000 cu. ft.
BTUH**	2,671	2,491	3,938	3,938	5,046	6,713
Nominal Size	⅓ Ton	⅓ Ton	½ Ton	½ Ton	¾ Ton	¾ Ton
Max Ambient Temp ˚F	110	110	110	110	110	110
Decibels (L/M/H)	51/55/63	51/55/63	51/55/63	54/58/66	54/58/66	54/58/66
Width (Inches) **Depth (Inches)** **Height (Inches)**	16.6 12.6 22.1	30.4 14.4 13.2	16.6 12.6 22.1	30.4 14.4 13.2	30.4 14.4 13.2	46.4 14.4 13.2
Weight (Lbs)	81	105	86	110	121	161
Application	Indoor	Indoor	Indoor	Indoor	Indoor	Indoor
Cold Side Ductable	Yes	No	Yes	No	No	No
Hot Side Ductable	No	No	No	No	No	No
Item #	**#1713**	**#7402**	**#1763**	**#7401**	**#1764**	**#1765**

* Assumes 85˚F outside a properly-constructed wine cellar with R19 insulation and vapor barrier

** At 55˚F

Outdoor Hood converts unit to exterior rated.

Ceiling Mount Systems

This system uses a ceiling mounted evaporator with a stainless cover to provide maximum wall space for wine racking and bottle storage. All ceiling-mount units include our remote display and an integrated condensate pump as standard equipment.

Dedicated Circuit: 115V/15A UL Rated	3000 Scm	4000 Scm	6000 Scm ***	8000 Scm ***
Capacity*	600 cu. ft.	1,000 cu. ft.	1,500 cu. ft.	2,000 cu. ft.
BTUH**	2,671	3,938	5,046	6,713
Nominal Size	⅓ Ton	½ Ton	¾ Ton	¾ Ton
Max Ambient Temp ˚F	110	110	110	110
Decibels (L/H)	54/65	54/65	57/68	57/68
Width (Inches) **Depth (Inches)** **Height (Inches)**	35.1 18.6 6.5	35.1 18.6 6.5	2@35.1 18.6 6.5	2@35.1 18.6 6.5
Weight (Lbs)	97	100	164	255
Application	Indoor/ Outdoor	Indoor/ Outdoor	Indoor/ Outdoor	Indoor/ Outdoor
Cold Intake/ Exhaust	Front/ Rear	Front/ Rear	Front/ Rear	Front/ Rear
Item #	**#17973**	**#17974**	**#17975**	**#17976**

* Assumes 85˚F outside a properly-constructed wine cellar with R19 insulation and vapor barrier

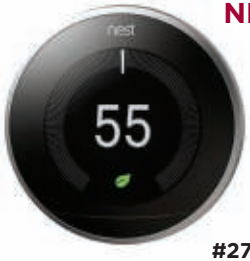
** At 55˚F

*** Dual Evaporators

Specialty Cooling Systems

CellarPro refrigeration systems can be used for a variety of specialty applications that require cool temperatures with minimal fluctuations, high humidity and ample airflow. With variable speed fans for super-quiet operation, our high-performance refrigeration systems are designed to handle the most extreme environments. Contact us with any special requests.

Category	Target Temp (F)	Target Humidity	1800 Models	4200 Models
Beer	60-65°	60-75%	1800XTS-B Item #2176	4200VSi-B Item #2177
Leather	65-70°	45-55%	1800QTL-L Item #2182	4200VSi-L Item #2185
Audio Visual	70-75°	< 40%	1800QTL-AV Item #2180	4200VSi-AV Item #2181



NEW Networkable Thermostat Upgrade

Our networkable thermostat upgrade kit allows our cooling units to connect to Nest, Ecobee and other Wi-Fi enabled thermostats (sold separately). Monitor, manage and access your cooling unit using smartphone apps or via the Internet from anywhere in the world. Set up alerts and service reminders allowing your wine cellar to remain protected day and night.

#27346 Networkable Thermostat Upgrade -Nest & Honeywell
#27310 Networkable Thermostat Upgrade - Ecobee4 Pro

How to Figure Out the Thermal Load

The most important step in designing a wine cellar is selecting the appropriate refrigeration system - and we can help!

Thermal Load = The amount of energy, expressed in British Thermal Units per Hour (BTUH), required to maintain your wine cellar at the desired cellar temperature. The variables required to calculate a thermal load include: the size of the cellar, the thickness and R-value of the insulation used in building the cellar, the desired cellar temperature, and the peak ambient temperature (or maximum temperature outside the cellar). Other factors, such as altitude, infiltration, ducting, areas of glass, and other heat sources, to name a few, may impact the final thermal load calculation and increase the required capacity of the cooling unit.

To get started, visit cellarprocoolingsystems.com and fill out the form. Our engineers will calculate the thermal load of your wine cellar based on the criteria you provide. Once the load is calculated, a wine cellar design specialist will contact you, usually within 1-2 business days.

220V Systems (International)

We've taken our most popular size cooling systems and offer 220-230V versions, some that will operate in either 50 or 60Hz environments, and some that only will operate in 50Hz environments. Our overseas customers purchase our units because they are designed for rugged conditions, use the best components, are engineered and built in the US, and are thoroughly tested before shipment. They are being sold into private and commercial cellars in Europe, Asia, Australia/NZ, and Central America. Choose Farenheit or Celsius on your controller before you purchase!

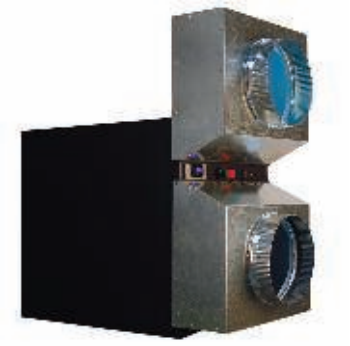
Dedicated Circuit: 220V/15A UL Rated	1800XT 220V	1800XTS 220V	1800H 220V	4200VSi 220V	4000S SPLIT 220V	4000Sh HORIZ SPLIT	6000S SPLIT 220V
Capacity*	3/6 m^3	3/9 m^3	3/9 m^3	35 m^3	14/21 m^3	14/21 m^3	35/42 m^3
BTUH**	1,373	1,745	1,731	4,104	3,115	3,387	4,701
Nominal Size	—	—	—	⅓ Ton	⅓ Ton	⅓ Ton	½ Ton
Max Ambient Temp °C	35	35	35	46	43	43	43
Hertz	50/60	50	50	50	50/60	50/60	50/60
Decibels (L/M/H)	46@50Hz 50@60Hz	53	49/55	54/59/67	53/59/67	53/59/67	56/61/69
Width (Cm)	46	46	93	36	42	77	77
Depth (Cm)	42	42	27	64	32	37	37
Height (Cm)	27	27	25	50	56	34	34
Weight (Kg)	28	28	36	70	39	50	39
Application	Indoor	Indoor	Indoor	Indoor	Indoor/ Outdoor	Indoor/ Outdoor	Indoor/ Outdoor
Cold Intake/ Exhaust	Front/ Bottom	Front/ Bottom	Multiple	Front/ Front	Front/ Front	Front/ Front	Front/ Front
Hot Intake/ Exhaust	Rear/ Top or Rear	Rear/ Top or Rear	Multiple	Rear/ Rear	End/ End	End/ End	Front End/ End
Item #	**#1130**	**#27252**	**#27247**	**#1512**	**#2017**	**#16270**	**#7345**

* 220V@50Hz/220V@60Hz

** 1800XT #1870 and 4200VSi #1548 available in outdoor versions

Cold Temp Installations

#1727	Cold-Temperature Compressor Heater
#6972	Fan Cycling Control Switch
#10437	Low Ambient Head Pressure Kit AH12-AH36



Duct Hoods & Kits

#7409	1800 Duct HOOD (Hot Side) with Inline Fan
#7407	Fan Cycling Control Switch
#7408	Low Ambient Head Pressure Kit AH12-AH36
#15092	Low Ambient Head Pressure Kit AH12-AH36

Grills, Filters & Cleaning

#1368	Filter + Frame Kit
#1868	VS Louvered Wood Grill Cover
#1121	3200/4200 Replacement Air Filter
#1122	3200/4200 Reusable Aluminum Air Filter

Remote Displays & Bottle Probes

#1603	Remote Display/Control Unit
#7285	White Wine Modifications 1800 Series

Drain Lines for 1800 Series

#1606	1800 Condensate Drain Line REAR
#7431	1800 Condensate Drain Line BOTTOM

Air Handler Heating & Humidification

#7236	Air Handler Integrated Humidifier
#2067	Humidifier for AH18-36 Air Handler Systems
#7237	Air Handler 900W Heater
#7260	Air Handler 1800W Heater

Outdoor Hoods Split Systems

#1766	Outdoor Hood for Mini Split 3000S/3000Sh
#2011	Outdoor Hood for 4000S/4000Sh Split Systems
#2009	Outdoor Hood for 6000S Split Systems
#2010	Outdoor Hood for 8000S Split Systems

Cellar Pro Extended Warranties

#1836	VSi Series Extended Warranty
#7528	Split/AH Series Extended Warranty
#1835	1800 Series Enhanced Warranty

1445 N. McDowell Blvd.
Petaluma, CA 94954

Contact our Sales Team
Please call us at **877-726-8496**
or visit us online at
cellarprocoolingsystems.com
for questions, pricing or
to place your order.

ABOUT CELLARPRO

We couldn't find a wine cooler to meet our standards—so we built one to set a new standard.

We invested nearly a year in designing, building, and testing our first CellarPro wine cooling unit. With the finest materials, advanced engineering, and proud American craftsmanship, we developed our first cooling systems in 2008—and never looked back.

The rewards of our researchand development are clear. Testing data empirically shows that CellarPro wine cooling units outperform the competition on every level: temperature control, humidity levels, consistency, and quietness.

All CellarPro wine cooling units are manufactured in our state-of-the-art facility in Petaluma, California. And, before leaving our factory, every unit is inspected and bench-tested—no exceptions. If you're in Sonoma, stop by and watch our team build the finest wine cooling systems in the world.

Each wine cooling unit is backed by the best and longest warranty in the industry, covering parts and repair on most units for up to 5 years.

We support our customers with a commitment to helpful, efficient service. If you have any questions, either before or after purchase, don't hesitate to call us toll-free at 877-726-8496 or to contact us by email. Our direct dial number is 707-794-8000.

If you're uncertain which unit suits your needs, we'll calculate your thermal load from a few pieces of key information about your cellar. You can also find troubleshooting resources for common unit issues online.

Thank you for your interest in CellarPro Cooling Systems.