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The Aroma of Wine  
Originates from the Perfect Harmony  
of Time and Environment

**WINE CELLAR CLIMATE  
CONTROL SYSTEM**  
Split-Type Inverter





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### Inverter-Driven | Energy Saving & Eco-Friendly

The smart inverter compressor delivers precise temperature and humidity control with significant energy savings, reducing long-term operating costs; R32 Eco-friendly with zero ODP (Ozone Depletion Potential) and lower GWP (Global Warming Potential) refrigerant.



### Smart Touch Control, Simplified

4" HD Smart Touch Panel — intuitive interface, one-touch access to all settings. High-precision sensors monitor conditions in real time, while smart fan speed control ensures precise and effortless temperature management. Conformal-coated PCB withstands harsh industrial environments. Wide-voltage range and low-power design for superior energy efficiency. Standard 86-box mounting with slim, compact profile — easy installation and seamless look.



## WINE CELLAR CLIMATE CONTROL SYSTEM Split-Type Inverter J15 / J30

### Precision Temperature Control

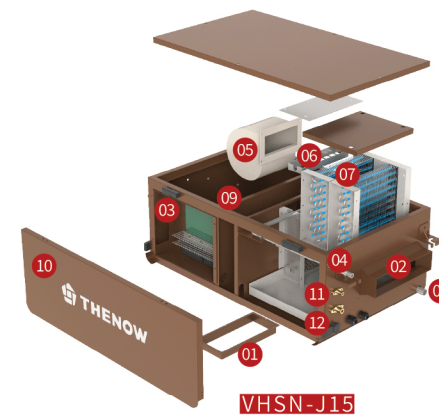
High-precision sensors capture minute changes — zero delay, zero error in temperature monitoring. Smart PID algorithm continuously adjusts compressor output and heating/cooling intensity based on setpoint and real-time data, maintaining temperature within  $\pm 2^{\circ}\text{C}$  for a perfectly stable storage environment. Customizable temperature ranges meet the needs of different wine varieties — from crisp whites to full-bodied reds, each gets its ideal "living temperature".

### Multi-Dimensional Energy Saving

Inverter compressor delivers on-demand cooling/heating — significantly reducing energy consumption. Heat pump technology replaces traditional electric heating — stronger warmth with greater efficiency. During dehumidification, recovered condenser heat enables isothermal dehumidification — no temperature fluctuation, no impact on wine.

### Designed to Last — Multi-Layer Protection

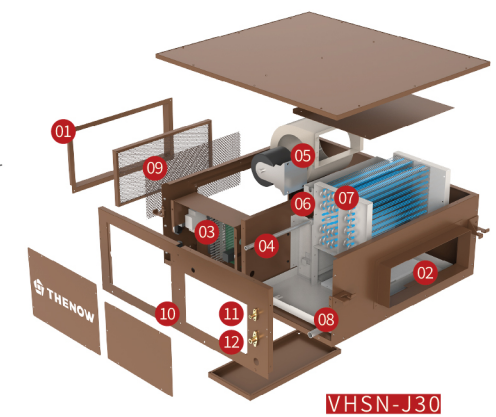
Nickel-plated evaporator coils form a dense barrier against high humidity and corrosion in wine cellars. Dual-sided anti-corrosion coating extends product lifespan, ensures long-term reliability, and minimizes maintenance.



VHSN-J15

### Schematic Diagram

- 01.Return Air Inlet
- 02.Supply Air Outlet
- 03.Junction Box
- 04.Water Inlet
- 05.Fan
- 06.Wet Film Pad
- 07.Evaporator & Condenser
- 08.Drain Outlet
- 09.Pre Filter
- 10.Access Door
- 11.Shut-off Valve (2-point)
- 12.Shut-off Valve (3-point)



VHSN-J30

### Quiet Operation — Never Disturb the "Sleep" of Wine

Innovative airflow path design minimizes noise. Paired with smooth-running inverter compressor, it creates a tranquil cellar environment — where fine wine rests undisturbed.

### Constant Humidity — Safe & Clean

Swedish organic humidification membrane with recirculating water technology delivers stable humidity to your wine cellar. Naturally anti-bacterial — prevents mold growth, ensuring safe and eco-friendly humidification without chemical residues.

### Flexible Installation, Adapts to Diverse Scenarios

Side and bottom dual return vents enable flexible installation to suit diverse application scenarios. Built-in control box saves space with an integrated design for reliable operation. Pull-out humidification membrane — tool-free maintenance in just a few steps.

### Multi-Layer Safety Protection

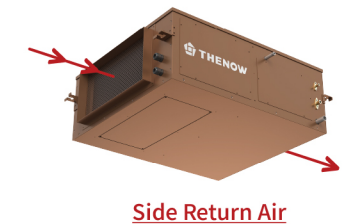
Smart water flow control automatically regulates pressure — minimizing leakage risk. Upgraded silent solenoid valve for quieter operation. Real-time water level monitoring with alarm — instant alert at any irregularity.

### Technical data

PERFORMANCE	UNIT	VHSN-J15	VHSN-J30
Power	/	220V/50Hz	220V/50Hz
Cellar Size	m3	5~15	15~30
Horse Power	HP	0.5	1
Cooling Capacity A	kW	0.8	1.6
Cooling Capacity B	kW	1.9	2.5
Heating Capacity	kW	2.3	3
Air Flow	m3/h	300	400
Static Pressure	Pa	30	30
Nosie	dB(A)	38	40
Controller	/	Full-touch smart control	Full-touch smart control
Temperature	$^{\circ}\text{C}$	10~18, $\pm 2$	10~18, $\pm 2$
Humidity	%RH	50~70, $\pm 5$	50~70, $\pm 5$
Total Power	kW	0.73	1
Humidifier	Type	Wet-film	Wet-film
Indoor Unit Size	mm	881*473*314	900*764*340
Outdoor Unit Size	mm	758*336*500	758*336*500
Connection Tube Size	mm	Liquid6.35/Gas9.52	Liquid6.35/Gas9.52



Bottom Return Air



Side Return Air

Note:

1. Cooling Capacity A Test Conditions:  
Indoor (Wine Cellar): Dry-bulb temperature (T) = 12 $^{\circ}\text{C}$ , Relative humidity (RH) = 60%  
Outdoor: Dry-bulb temperature (T) = 35 $^{\circ}\text{C}$ , Relative humidity (RH) = 60%.

2. Cooling Capacity B Test Conditions:  
Indoor (Wine Cellar): Dry-bulb temperature (T) = 27 $^{\circ}\text{C}$ , Relative humidity (RH) = 60%  
Outdoor: Dry-bulb temperature (T) = 35 $^{\circ}\text{C}$ , Relative humidity (RH) = 60%.

3. There are several factors such as glass, stone, concrete, insulation, ambient temperature, ventilation etc. which will change the required amount of Kw needed to properly cool your wine room or wine cabinet. We strongly recommend you contact us or our distributors beforehand to help choose the model suitable. We do not bear the losses caused by the selection errors caused by the above reasons.

\*The above datas are all from testing agencies, and our company provides design technical parameters. The structural images displayed are functional diagrams and are not necessarily the exact structures, the final data subject to actual products.