

鉅銳

微電腦恆溫恆濕雪茄櫃

BO RUEI

TEMPERATURE & HUMIDIFY
CIGAR CHAMBER

- ◎抗紫外線度模鋼化玻璃
- ◎銀質金屬拉絲外框
- ◎完美圓弧造型
- ◎廣角式強力隱藏後鈕
- ◎手工製雪松木雪茄盒
- ◎附壁美背式散熱，美觀大方
- ◎開門LED燈自動啟動照明

三位溫濕度紅綠色數位恆溫恆濕控制
溫度控制12.0~25.0℃，濕度50.0~80.0%RH
氣冷式全密閉壓縮機降溫除濕節能低噪音
鋁質金屬門框5mm雙層強化玻璃門隱形把手
內箱ABS耐燃塑材高密度PU發泡一體成型
溫濕度異常警報，可選配溫濕度電腦連線監控
單門玻璃自動除霧附梅花鎖
專利無水加濕器加濕功能
溫濕度過高或過低異常警報
PTC 低耗電加熱器加溫功能
活性碳清淨過濾器
具32000筆溫濕度記錄



LT-150C

外箱尺寸:W605xD595xH935mm
內箱尺寸:W515xD435xH700mm
有效容積:150L 單門:3層
最大/平均耗電量:280W/18W
重量:52KG
電源:AC110V/60Hz



LT-240C

W605xD595xH1340mm
W515xD435xH1100mm
240L 4層
280W/20W
62KG
AC110V/60Hz



LT-310C

W605xD595xH1640mm
W515xD435xH1400mm
310L 5層
280W/30W
72KG
AC110V/60Hz



LT-380C

W605xD595xH1895mm
W515xD435xH1700mm
380L 6層
180W/40W
82KG
AC110V/60Hz



雪茄是一種有生命的東西，需要保存在「雙70」的條件下，相對濕度應該調節在70%左右，溫度應該控制在大約20℃左右(70華氏度)。

雪茄講求「三分煙，七分養」，除了防止雪茄發霉長蟲或者爆裂，還有很大一部分是為了雪茄的醇化。養雪茄，最好的養護伴侶是雪松木。雪松木含有非常豐富的精油，雪松油具有防止和驅除雪茄蟲的效果，吸水性強；潮濕的時候可以自動吸收一部分的水氣，乾燥的時候可以釋放一些水氣，防止雪茄乾燥和發霉。

雪松木的香氣可以加速雪茄醇化，增加雪茄香氣和微變化。讓雪茄的口感達到最佳狀態。保存雪茄要恆溫恆濕，但至少每兩周，需要把打開通風，檢查一下雪茄的狀態，讓新鮮空氣能夠進入。

Automatic start of LED lights

Three displays of temperature and humidity control (red/green).

The temperature is set at 12.0~25.0°C and the humidity is set at 50.0~80.0%RH.

Air-cooled fully enclosed compressor, featuring cooling, dehumidification, energy saving, and zero noise.

Aluminum metal door frame 5mm, double-layered tempered glass, invisible handle

Abnormal time alarm, with computer monitoring (optional)

The inner chamber is made of ABS flame-resistant plastic and high-intensity PU

Single door glass equipped with an automatic defogger and a tubular key lock (LED lights)

Patented water-free humidifier

PT low power consumption heater

Abnormal time alarm

Activated carbon filter

32,000 records of temperature/humidity

Right

Cigars should be kept at the relative humidity of 70% humidity and the temperature of 20°C (70°F).

Cigars should be kept away from moldy or bursts and mostly kept for alcoholization. For cigar, the best company is cedar wood, which contains rich essential oil. The oil is used to prevent worms with strong water absorption. It can absorb or release moisture to prevent dryness and mold.

The aroma of cedar wood can accelerate alcoholization and add the aroma to cigars, creating the best taste of cigars. Cigars should be kept at a constant temperature and humidity. The chamber should be opened for ventilation at least every two weeks to let fresh air enter.

Lower

Outer chamber:

Inner chamber:

Volume: Single door: Three layers; Four layers; Five layers; Six layers

Maximum/average power consumption:

Weight:

Power supply: