

CUBE^o



The only cooling technology approved by the
Canadian Association of Professional Sommeliers

Science meets fine wines,
taste the difference.

A TEMPERATURE STABILIZER

The Cube° technology is leading an unprecedented revolution in wine aging methods.

Producing the highest quality wine requires patience, consistency, and the perfect environment. The Cube° maintains optimal storage conditions with the accuracy of a laboratory device.

Unlike other cooling systems that rely on a compressor, the Cube° operates quietly and continuously, enabling the most precise and reliable temperature stability the wine world has ever seen.

CUBE°



CUBE° - YELLOW BIRCH - WHEAT - BLACK

EUROPE AT HOME

Experts unanimously agree : the most important factor in aging wine is temperature stability.

The Cube° was designed to replicate the conditions of Europe an below-ground wine cellars within modern domestic cellars.

The system continuously monitors temperature and humidity to precisely recreate Continental seasonal fluctuations.

This temperature-stabilized environment not only gives the wine a longer shelf life, but enhances it s complexity at the end of the aging process.

CUBE°



CUBE° - YELLOW BIRCH - GRISON - WHITE





JUST LIKE IN THE CHÂTEAU

Cellaring is the core component of the delicate and complex process of aging wine.

It has been known for centuries that the conditions of under-ground wine cellars contribute significantly to the legendary timeframe of certain bottles. They maintain very stable temperatures throughout the year, with only slight seasonal variations. This environmental-stability is the cornerstone of wine longevity.

Unfortunately, modern wine cellars have never before yielded such stability, as the mechanism of their cooling systems is intermittent and creates constant vacillation around the set temperature. Even minor temperature fluctuations can compromise the aging process.

The Cube° eliminates this risk by stabilizing cellar temperature and creating an ideal environment for wine storage.

CUBE°



THE CUBE^o TECHNOLOGY

e-cool technology imparts the Cube^o's prized precision to wine storage.

An electric current drives heat from the inside of the cellar to the outside environment. No moving parts - only the movement of electrons.

Heat is circulated within two separate loops, each filled with pure distilled water.



A TRUE PEACE OF MIND

This revolutionary heat transfer technology allows the system to remain utterly silent. No noise, no vibration. Furthermore, the same physics that ensure stillness also ensure the durability of the system. The Cube^o enjoys a substantially longer lifespan than any other cooling technology.

It provides uninterrupted operation, and true peace of mind, for at least 20 years.

This new patent-pending technology offers a long-awaited solution for the mechanized wine cellar, enabling any domestic cellar to operate with European precision.





FOR POSTERITY, THROUGH INSPIRATION.

The Cube° was created to help preserve the cultural legacy of aging wine, and to connect present and future generations to traditional wine aging techniques.

The system uses energy-efficient technology and has a small ecological footprint.

The Cube° is propelled by pure water. No refrigerant gas is involved. The excess heat that is collected from wine storage space is recycled to impact positively on household energy consumption. The Cube° itself is made from robust and renewable materials.

These design and engineering features ensure that the Cube° preserves the environment for future generations with the same care and dependability with which it preserves the wine it was designed to protect.

CUBE°





CUBE°400-YELLOW BIRCH-MIDNIGHT-MATTE BLACK

CUBE°



THE SYSTEM FUNCTION

The Cube° is adaptable to any space.

Composed of three interconnected units, the system works as a closed circuit.

Only one of the units is placed inside the cellar. The other two units are positioned either in an adjacent room or in a room on a different floor. The units may be positioned at a flexible distance apart from one another, offering a wide range of installation configurations.

The Cube° can be arranged to fit seamlessly into any space.

There is no need for an outdoor unit or mechanical room to hide it from view.

Its invisible tubing and refined design make it easy to integrate.

CUBE°

CUBE°RC

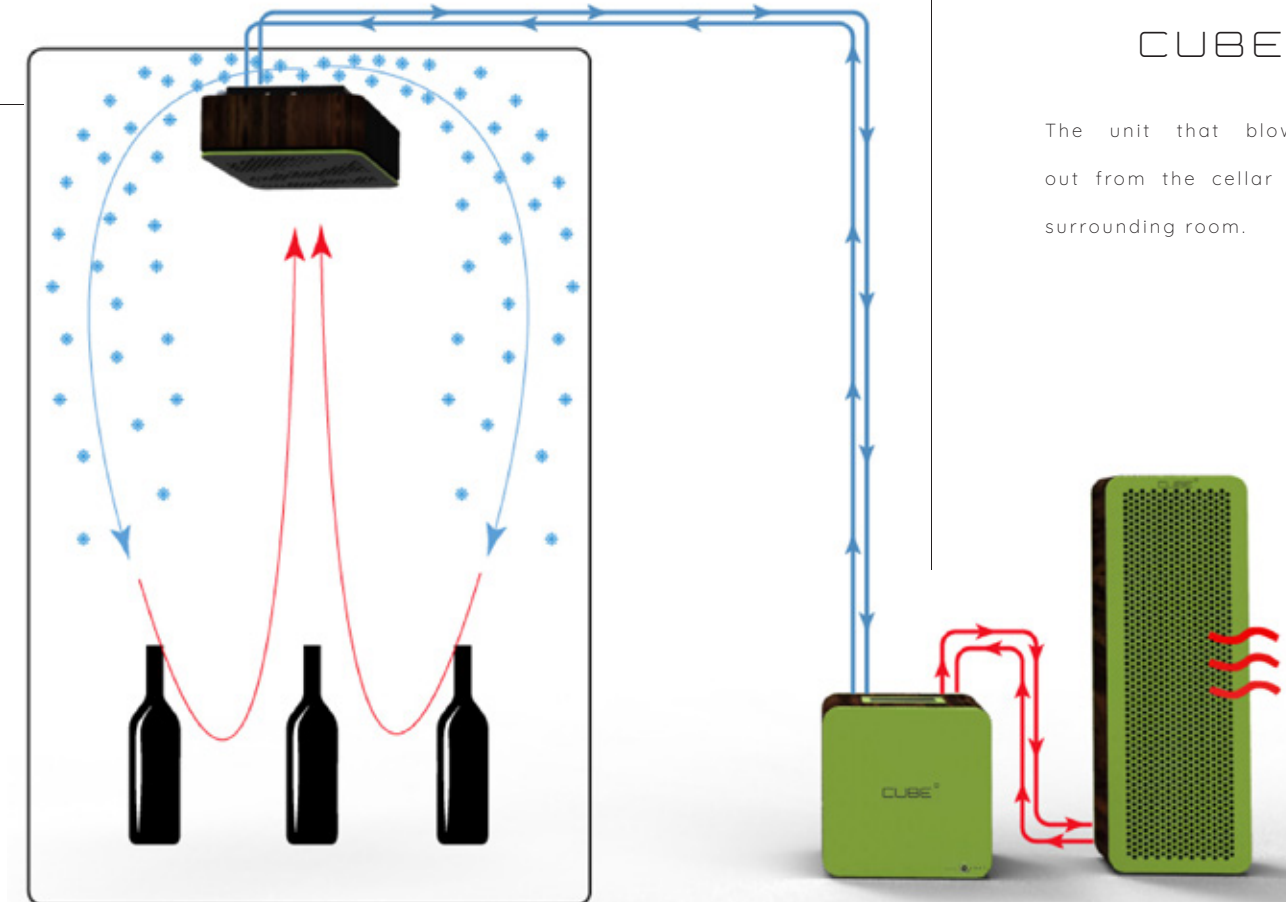
The cooling unit at the heart of the wine cellar. Connected to the Cube° - control unit, it captures heat in order to maintain ideal wine aging conditions.

CUBE° control-unit

The system's central unit monitors the cooling unit and ensures the continual circulation of heat between the cold and warm water loops.

CUBE°RH

The unit that blows heat out from the cellar into the surrounding room.



HUMIDITY CONTROL



CUBE^o

A COMMONLY NEGLECTED ELEMENT

Imprecise humidity level may have harmful consequences on the preservation of wine over time.

Too low?

The wine may evaporate or even leak through the dried up cork, decreasing the volume of wine inside the bottle.

Too high?

Excess humidity may foster cork contamination and mold.

Very often, compressor systems will cool the room down so fast that the air loses its humidity instantly.

This is why wine cellars usually need a drain and a humidifier.

THE CONDENSATION PROBLEM SOLVED

Thanks to its continuous monitoring and adjusting, the Cube^o does not dry the air it is cooling, but instead takes advantage of the humidity naturally present in the room.

The Cube^o is also equipped with a unique internal protection which prevents the room from ever reaching the dew point. The harmful effects of humidity and condensation are no longer a threat.

AN ADVANCED DEVICE
ON THE INSIDE



CUBE°RH-WALNUT-NATURAL-GREEN

CUBE°

A DECORATIVE FEATURE ON THE OUTSIDE

THE CUBE^o CREATES PERFECT CELLAR
CONDITIONS

AND FITS PERFECTLY
WITH SURROUNDING DECOR.

The beautiful wooden framework of the
standard Cube^o is made of solid yellow
birch or walnut.

It is available in six standard hues,
with the added option of a customizable
exotic wood frame.

CUBE^o



CUBE^o400-YELLOW BIRCH-SMOKE-RED

MINIMAL
OR ECCENTRIC?



The versatility of the color of the grill enables a unique evolving character to the Cube°, with 6 standard colors and optional customization to any hue.

The Cube° can reflect a minimal or extravagant style, but its visual design always reflects elegance and passionate commitment to excellence.



THE TOUCH SCREEN



The user interface is simple and intuitive to operate, and its locked screen protects against accidental setting changes.

All commands are monitored from the touch screen, including the inside temperature, the ambient humidity, and the temperatures of the system's cool and warm water loops. Each measurement is captured precisely and tracked thanks to the ultra-sensitive sensors of the Cube°-RC, located at the heart of the wine cellar.

The fan power of each unit of the Cube° can be adjusted separately. This function provides ultimate control of the sound level of the system, both inside and outside of the cellar.

Temperature can be set to maintain perfect stability, or to recreate the seasonality of European below-ground wine cellars. If temperature fluctuations are chosen, each transition occurs gradually over a 30-day period.

CUBE°



PERFECTION,
EVEN IN THE CREATION OF IMPERFECTION...

The primary function of the Cube° is to keep wine at a meticulously stable temperature, occasionally oscillating within a hundredth of a degree, and it excels at this function.

However, this precise level of stability can almost be considered “too perfect” for some users.

So the Cube° offers the option of creating precise and very slow fluctuations to insert just the right amount of imperfection.

This way, some users choose to keep year-round temperature consistency, others choose slight variations to replicate the storage environment of European wine cellars that give the wine a unique signature.

CUBE°



THE CUBE^o LOOKS AFTER THE WINE ALL YEAR ROUND

During certain periods of the year, the ambient temperature of the cellar may be too cold, particularly when the cellar is located in a basement.

If this happens, the Cube^o will automatically reverse its mechanism and impart heat from the surrounding room in order to maintain perfect temperature stability inside the cellar.

The ideal temperature is always achieved, regardless of the location of the cellar or the time of the year.



CUBE^o

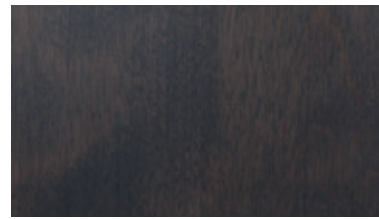


CUSTOMIZING OPTIONS - WOOD FRAMES

Each unit of the system is individually customizable. Based on its positioning within the living space, the Cube° can be harmonized to fit the specific decor of each room.



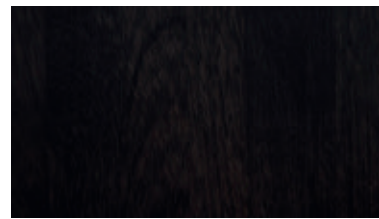
NATURAL



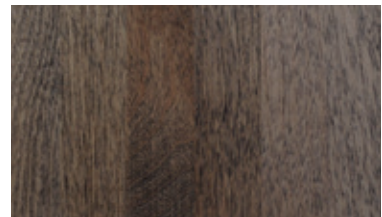
GRISON



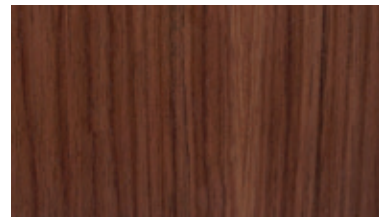
WHEAT



MIDNIGHT



SMOKE



WALNUT

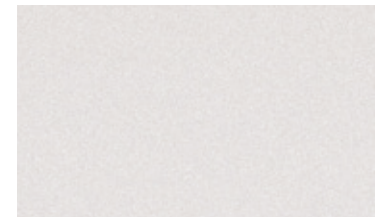
CUBE°



GRILL - CUSTOMIZING OPTIONS

Grill are easily interchangeable and may be ordered individually. Therefore, the Cube° can follow the evolution of a home's decor throughout the years.

WHITE



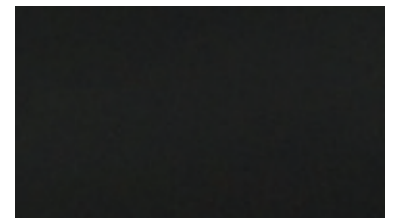
RED



GREY



MATTE
BLACK



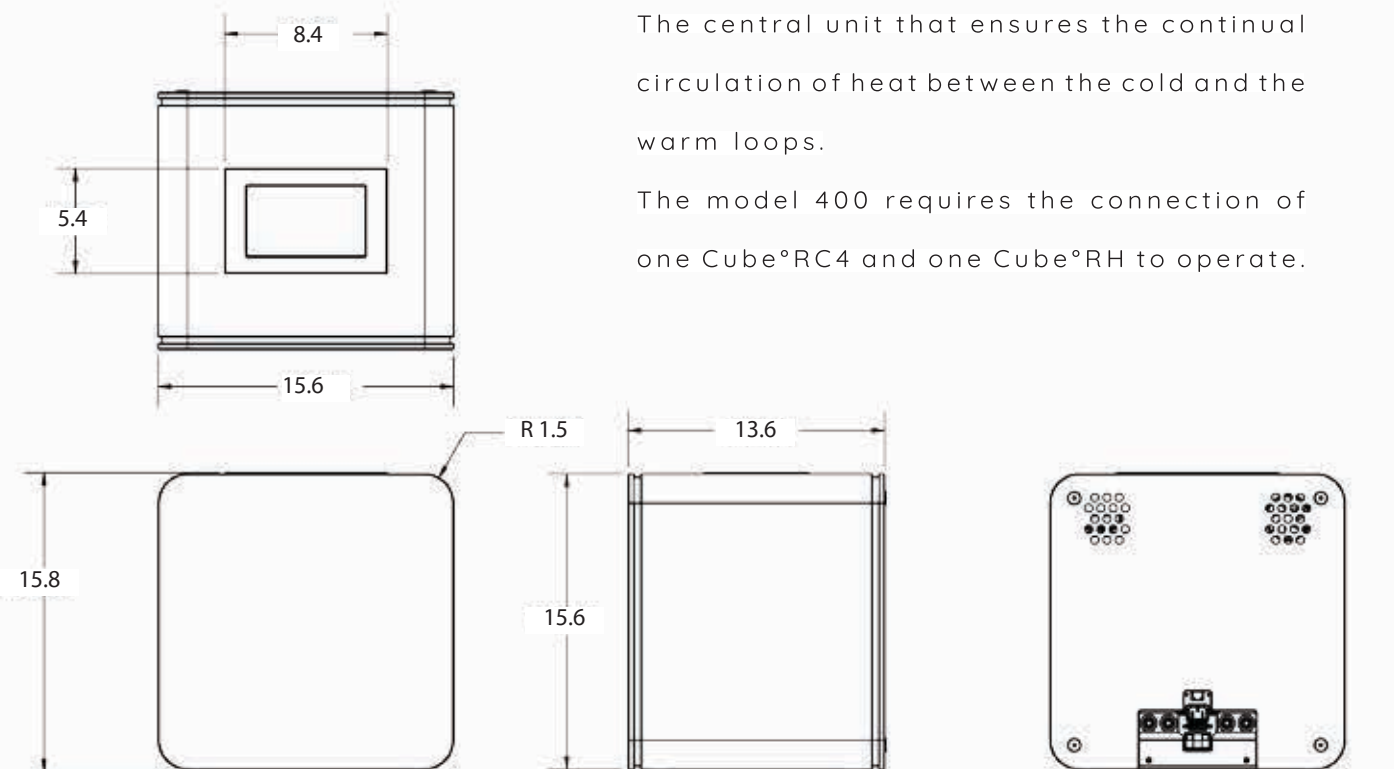
GREEN



GLOSSY
BLACK



CUBE° 400



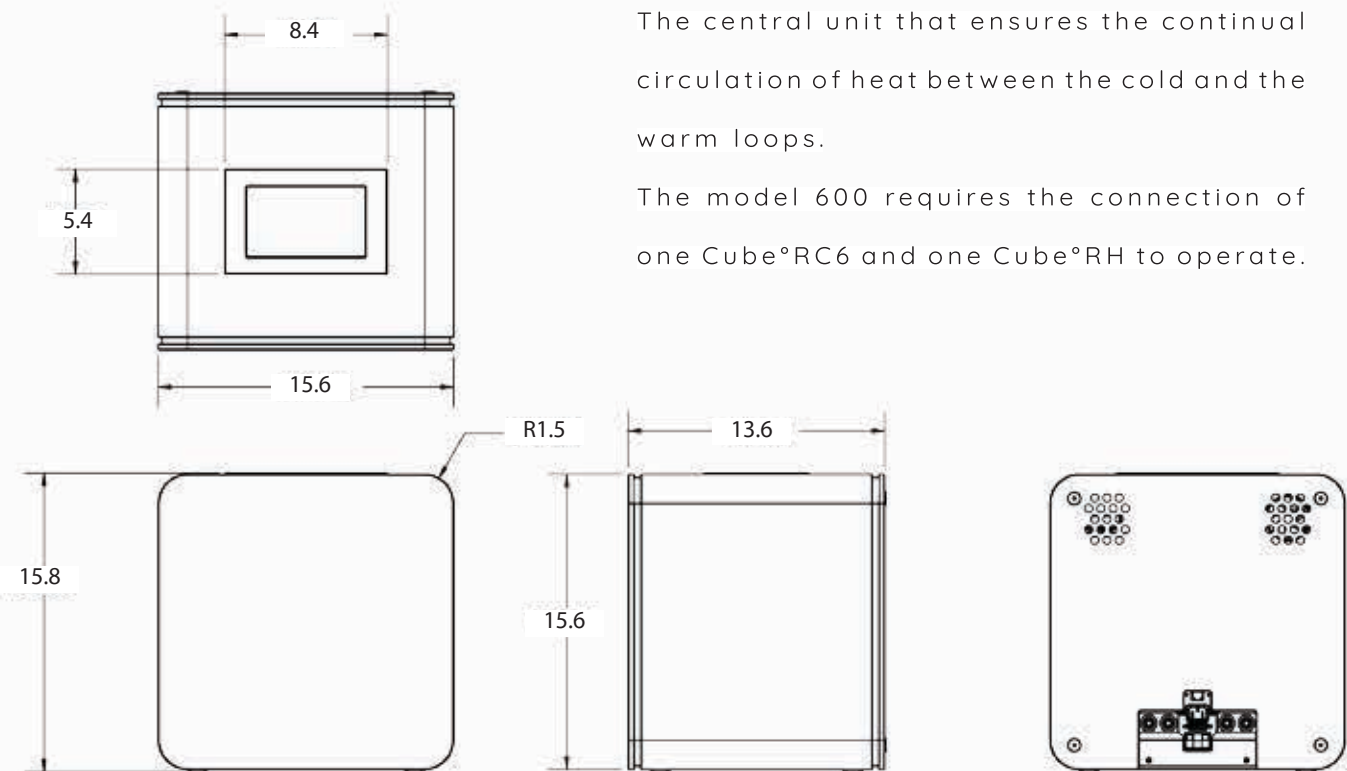
The central unit that ensures the continual circulation of heat between the cold and the warm loops.

The model 400 requires the connection of one Cube°RC4 and one Cube°RH to operate.

CUBE° 400

DIMENSIONS	HEIGHT	38,4 CM	15,125 IN
	WIDTH	38,4 CM	15,125 IN
	DEPTH	33,4 CM	13,13 IN
	WEIGHT	28,1 KG	61,8 LBS
SUPPLY	POWER ($\Delta T^\circ = 10^\circ C$)	400 W	1366 BTU/H
	VOLTAGE	120V 60HZ	-
	AMPERAGE	7.6 A	-
	WALL PLUG	NEMA 5-15P	-
	NOISE LEVEL	21 dBA	-
CIRCULATION	COLD WATER LOOP CAPACITY	2 L	0.5 gal
	COLD LOOP INLET/OUTLET CONNECTOR	G 1/4 OR BARB TUBE 3/8-5/8	
	WARM WATER LOOP CAPACITY	2 L	0.5 gal
	WARM LOOP INLET/OUTLET CONNECTOR	G 1/4 OR BARB TUBE 3/8-5/8	
TEMPERATURE	ACTUAL ACCURACY	0,001 °C	0,0018 °F
	DIGITAL READ-OUT ACCURACY	0,1 °C	0,18 °F
	SETTING ACCURACY	0,1 °C	0,18 °F
	STABILITY (\pm)	0,02 °C	0,36 °F
	COLD LOOP LOWER TEMPERATURE	1°C \geq DEW POINT	18°F \geq DEW POINT
	OPERATING TEMPERATURE	5 TO 25 °C	40 TO 77 °F
HUMDITY ACCURACY		3 %	
TOUCH SCREEN	SCREEN SIZE	18 CM	7 IN
	LANGUAGES	FRENCH / ENGLISH	
	FAN SPEED SETTING	SPEED LEVELS 1 TO 5	
	SEASONAL SETTING	✓	
	SCREEN LOCK	✓	
CERTIFICATION		UL / CSA	

CUBE° 600



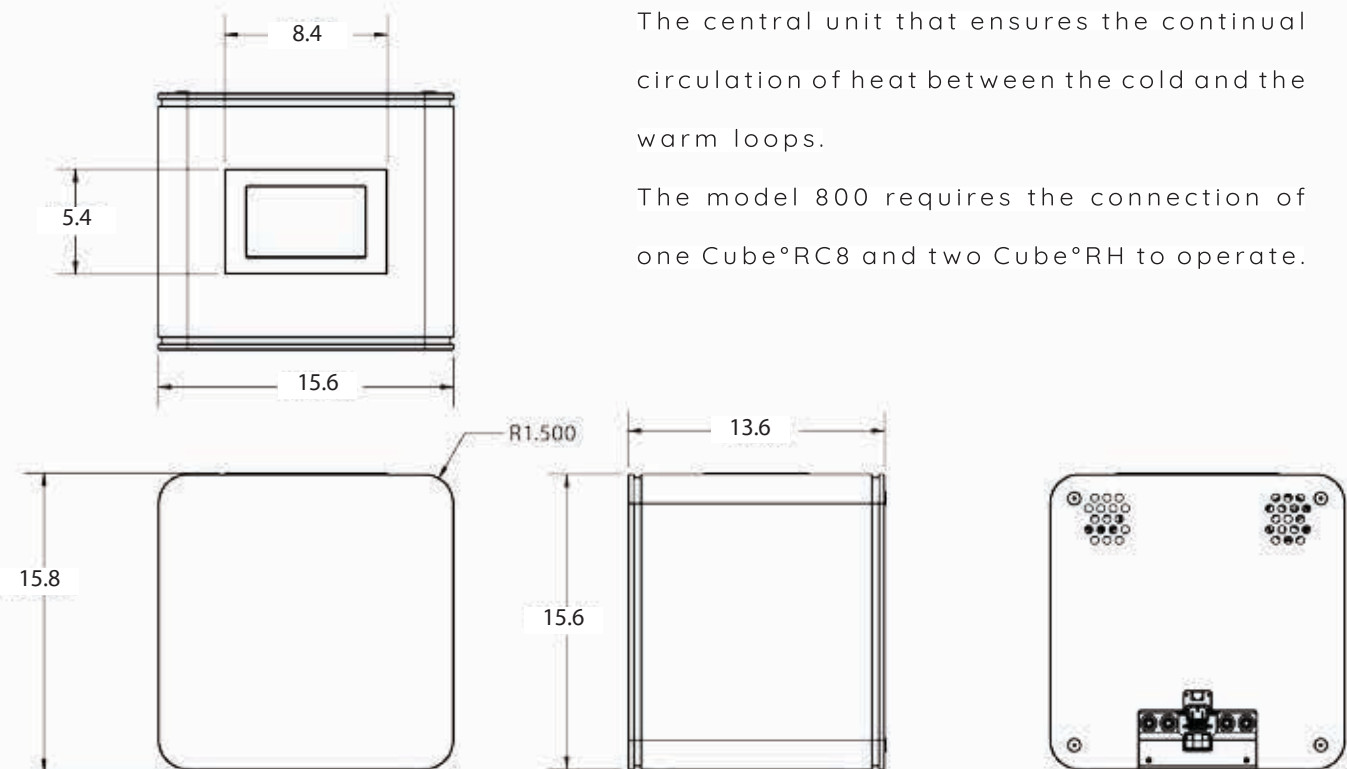
The central unit that ensures the continual circulation of heat between the cold and the warm loops.

The model 600 requires the connection of one Cube°RC6 and one Cube°RH to operate.

CUBE° 600

DIMENSIONS	HEIGHT	38,4 CM	15,125 IN
	WIDTH	38,4 CM	15,125 IN
	DEPTH	33,4 CM	13,13 IN
	WEIGHT	33,4 KG	73,4 LBS
SUPPLY	POWER ($\Delta T^\circ = 10^\circ C$)	600 W	2049 BTU/H
	VOLTAGE	120V 60HZ	-
	AMPERAGE	10.5 A	-
	WALL PLUG	NEMA 5-15P	-
	NOISE LEVEL	21 dBA	-
CIRCULATION	COLD WATER LOOP CAPACITY	2 L	0.5 gal
	COLD LOOP INLET/OUTLET CONNECTOR	G 1/4 OR BARB TUBE 3/8-5/8	
	WARM WATER LOOP CAPACITY	2 L	0.5 gal
	WARM LOOP INLET/OUTLET CONNECTOR	G 1/4 OR BARB TUBE 3/8-5/8	
TEMPERATURE	ACTUAL ACCURACY	0,001 °C	0,0018 °F
	DIGITAL READ-OUT ACCURACY	0,1 °C	0,18 °F
	SETTING ACCURACY	0,1 °C	0,18 °F
	STABILITY (\pm)	0,02 °C	0,36 °F
	COLD LOOP LOWER TEMPERATURE	1°C \geq DEW POINT	18°F \geq DEW POINT
	OPERATING TEMPERATURE	5 TO 25 °C	40 TO 77 °F
	HUMIDITY ACCURACY	3 %	
TOUCH SCREEN	SCREEN SIZE	18 CM	7 IN
	LANGUAGES	FRENCH / ENGLISH	
	FAN SPEED SETTING	SPEED LEVELS 1 TO 5	
	SEASONAL SETTING	✓	
	SCREEN LOCK	✓	
	CERTIFICATION	UL / CSA	

CUBE° 800



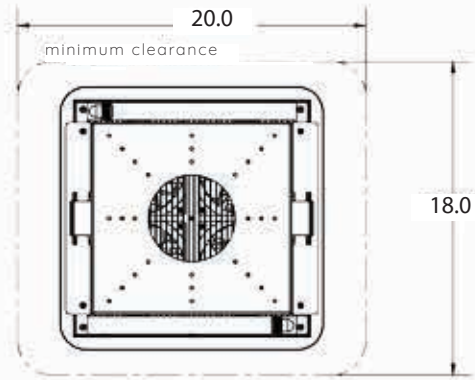
The central unit that ensures the continual circulation of heat between the cold and the warm loops.

The model 800 requires the connection of one Cube°RC8 and two Cube°RH to operate.

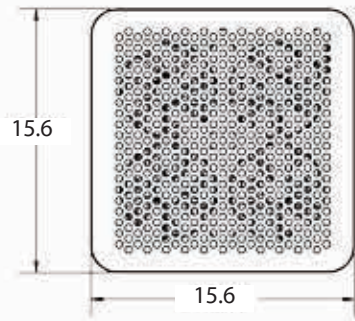
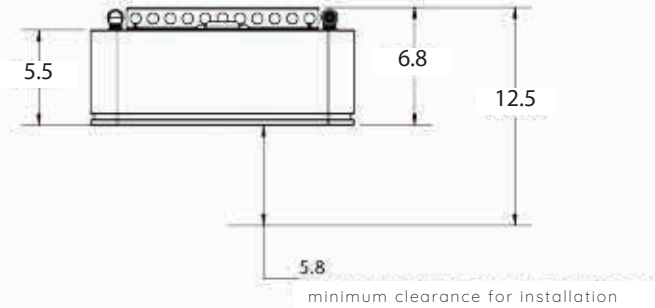
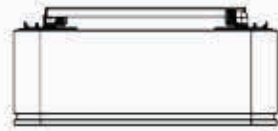
CUBE°

CUBE° 800

DIMENSIONS	HEIGHT	38,4 CM	15,125 IN
	WIDTH	38,4 CM	15,125 IN
	DEPTH	33,4 CM	13,13 IN
	WEIGHT	41,0 KG	90,2 LBS
SUPPLY	POWER ($\Delta T^\circ = 10^\circ C$)	800 W	2732 BTU/H
	VOLTAGE	220V 60HZ	-
	AMPERAGE	7.2 A	-
	WALL PLUG	NEMA 6-15P	-
	NOISE LEVEL	21 dBA	-
CIRCULATION	COLD WATER LOOP CAPACITY	2 L	0.5 gal
	COLD LOOP INLET/OUTLET CONNECTOR	G 1/4 OR BARB TUBE 3/8-5/8	
	WARM WATER LOOP CAPACITY	2 L	0.5 gal
	WARM LOOP INLET/OUTLET CONNECTOR	G 1/4 OR BARB TUBE 3/8-5/8	
TEMPERATURE	ACTUAL ACCURACY	0,001 °C	0,0018 °F
	DIGITAL READ-OUT ACCURACY	0,1 °C	0,18 °F
	SETTING ACCURACY	0,1 °C	0,18 °F
	STABILITY (\pm)	0,02 °C	0,36 °F
	COLD LOOP LOWER TEMPERATURE	1°C \geq DEW POINT	18°F \geq DEW POINT
	OPERATING TEMPERATURE	5 TO 25 °C	40 TO 77 °F
HUMIDITY ACCURACY		3 %	
TOUCH SCREEN	SCREEN SIZE	18 CM	7 IN
	LANGUAGES	FRENCH / ENGLISH	
	FAN SPEED SETTING	SPEED LEVEL 1 TO 5	
	SEASONAL SETTING	✓	
	SCREEN LOCK	✓	
CERTIFICATION		UL / CSA	



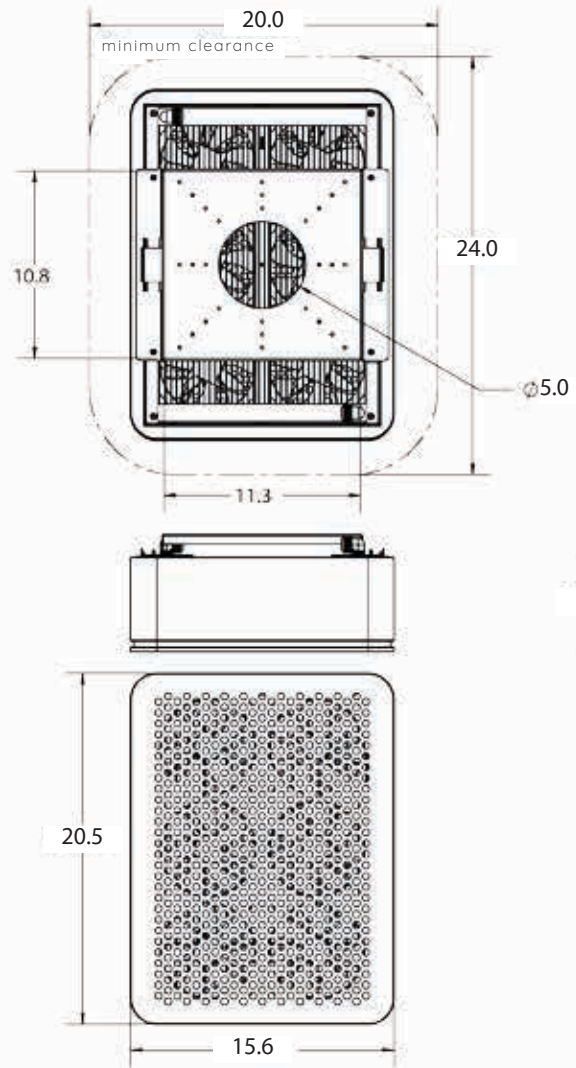
The cooling unit at the heart of the wine cellar. The Cube^o RC4 works with four adjustable speed fans.



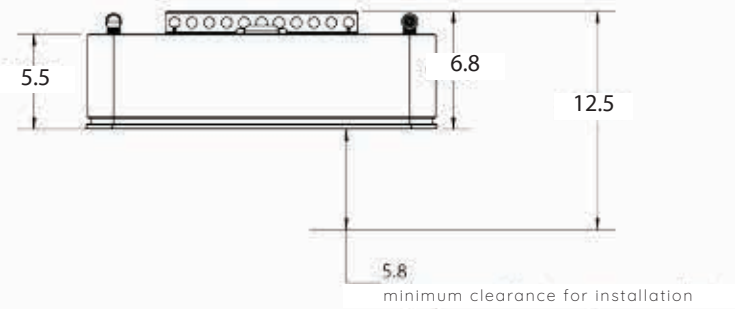
DIMENSIONS	HEIGHT	38,4 CM	15,125 IN
	WIDTH	38,4 CM	15,125 IN
	DEPTH	17,2 CM	6,775 IN
	WEIGHT	14,3 KG	31 LBS

SUPPLY	VOLTAGE	12 V	-
	AMPERAGE	0,72 A	-
	NOISE LEVEL	20 TO 53 dbA	-
	WATER IN CIRCULATION	1,5 L	0.4 gal

FAN SPEED ADJUSTMENT [ENERGY DISSIPATION]	LEVEL 1	60 W/°C	114 BTU/°F
	LEVEL 2	70 W/°C	133 BTU/°F
	LEVEL 3	80 W/°C	152 BTU/°F
	LEVEL 4	90 W/°C	171 BTU/°F
	LEVEL 5	100 W/°C	190 BTU/°F



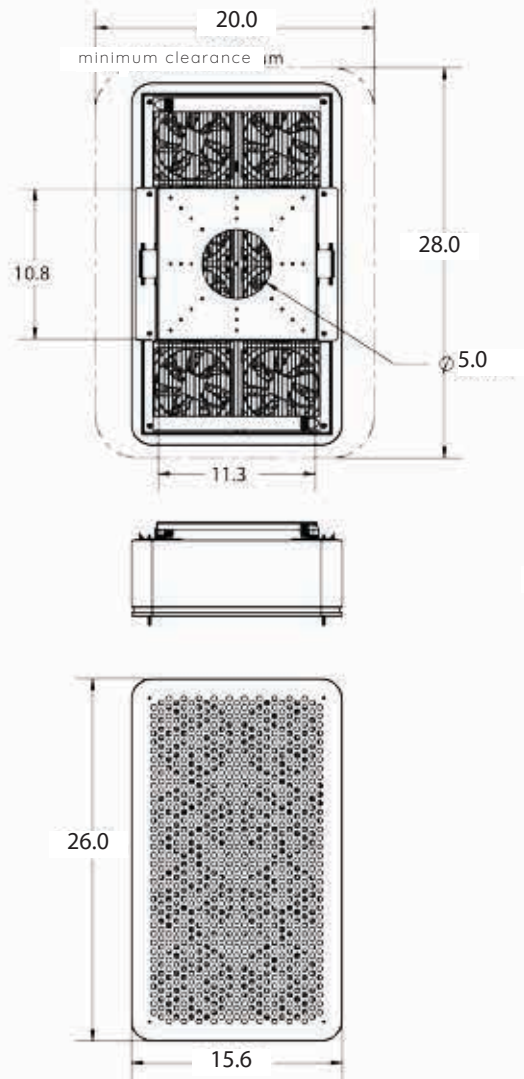
The cooling unit at the heart of the wine cellar. The Cube° RC6 works with six adjustable speed fans.



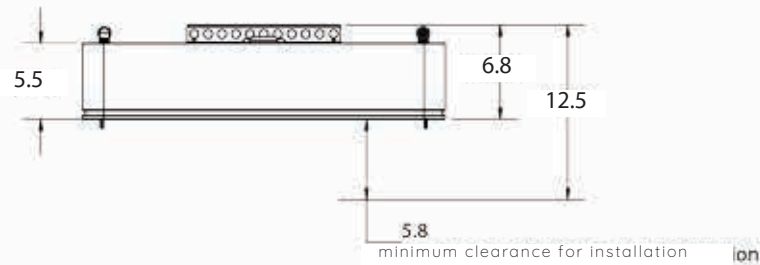
DIMENSIONS	HEIGHT	51,2 CM	20,17 IN
	WIDTH	38,4 CM	15,125 IN
	DEPTH	17,2 CM	6,775 IN
	WEIGHT	22 KG	48 LBS

SUPPLY	VOLTAGE	12 V	-
	AMPERAGE	0,72 A	-
	NOISE LEVEL	22 TO 55 dBA	-
	WATER IN CIRCULATION	2,25 L	0,6 gal

FAN SPEED ADJUSTMENT [ENERGY DISSIPATION]	LEVEL 1	90 W/°C	171 BTU/°F
	LEVEL 2	105 W/°C	199 BTU/°F
	LEVEL 3	120 W/°C	228 BTU/°F
	LEVEL 4	135 W/°C	256 BTU/°F
	LEVEL 5	150 W/°C	285 BTU/°F



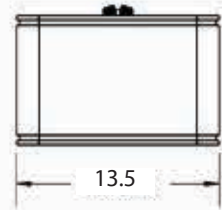
The cooling unit at the heart of the wine cellar. The Cube^o RC8 works with eight adjustable speed fans.



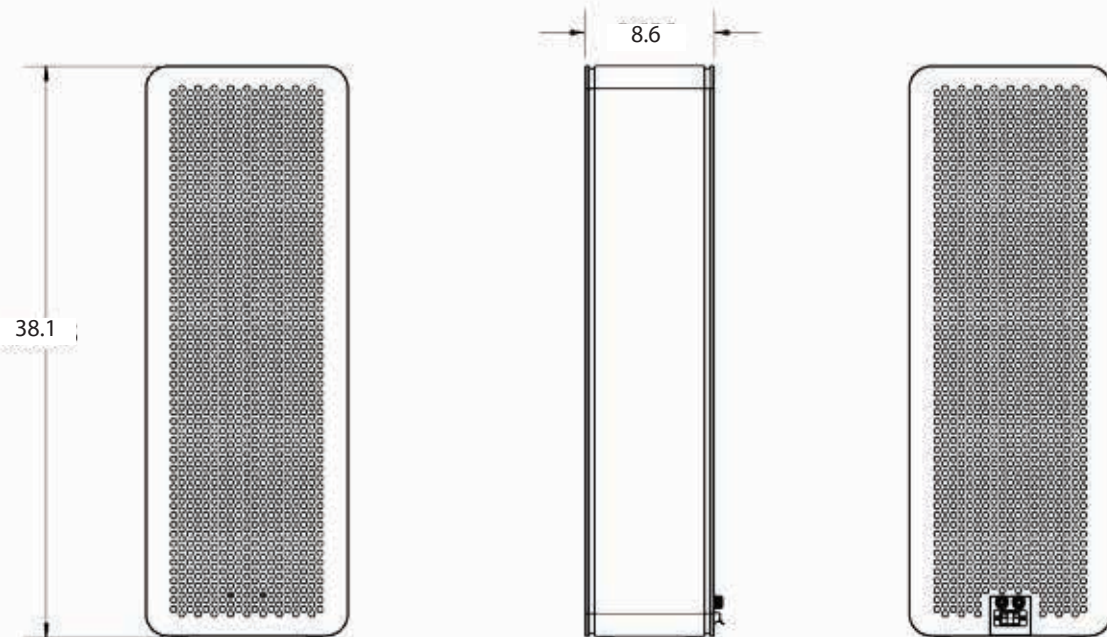
DIMENSIONS	HEIGHT	66,0 CM	26,0 IN
	WIDTH	38,4 CM	15,125 IN
	DEPTH	17,2 CM	6,775 IN
	WEIGHT	27 KG	59 LBS

SUPPLY	VOLTAGE	12 V	-
	AMPERAGE	0,72 A	-
	NOISE LEVEL	23 TO 56 dBA	-
	WATER IN CIRCULATION	3 L	0,8 gal

FAN SPEED ADJUSTMENT [ENERGY DISSIPATION]	LEVEL 1	120 W/°C	228 BTU/°F
	LEVEL 2	140 W/°C	266 BTU/°F
	LEVEL 3	160 W/°C	304 BTU/°F
	LEVEL 4	180 W/°C	342 BTU/°F
	LEVEL 5	200 W/°C	379 BTU/°F



The unit that blows heat out from the cellar into the surrounding room.



DIMENSIONS	HEIGHT	96,8 CM	38,125 IN
	WIDTH	34,3 CM	13,5 IN
	DEPTH	23,6 CM	9,28 IN
	WEIGHT	39,6 KG	87 LBS

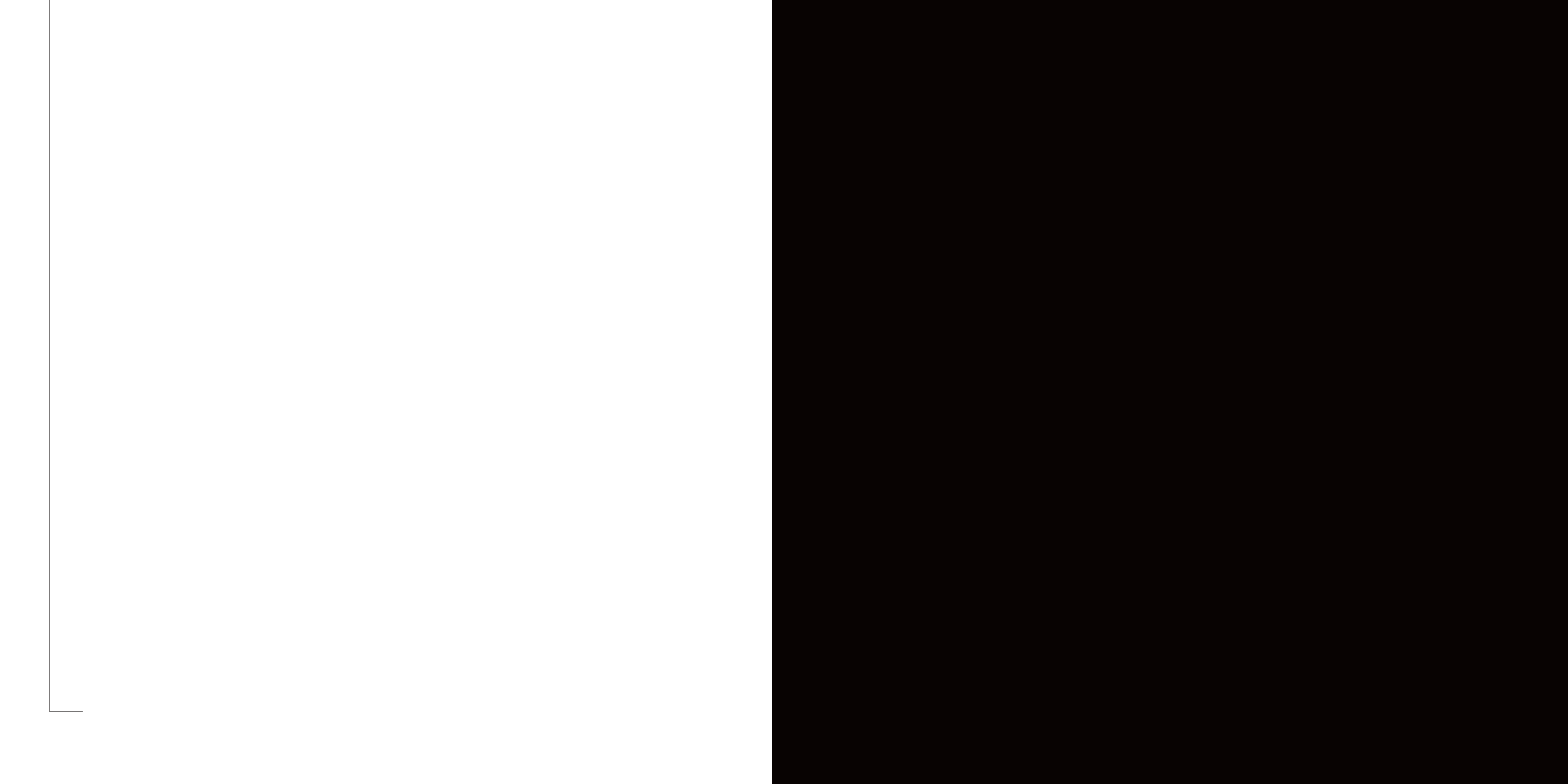
SUPPLY	VOLTAGE	12 V	-
	AMPERAGE	2,16 A	-
	NOISE LEVEL	23 TO 57 dBA	-
	WATER IN CIRCULATION	3,1 L	0,8 gal

FAN SPEED ADJUSTEMENT [ENERGY DISSIPATION]	LEVEL 1	150 W/°C	285 BTU/°F
	LEVEL 2	175 W/°C	332 BTU/°F
	LEVEL 3	200 W/°C	379 BTU/°F
	LEVEL 4	225 W/°C	427 BTU/°F
	LEVEL 5	250 W/°C	474 BTU/°F



CUBE[®]







www.thewinesquare.com