

Wine Shelves

Safely and securely hold wine bottles while maintaining flavor integrity

By having this product in your restaurant, bar, vineyard, club, or lounge, you can keep your bottles of red, white, and blush wine organized and stored at the proper angle.

Wine Shelving

Item Number	Width	Length	Finish	Capacity
460ECWIN1424	14"	24"	Chrome	5 Bottles
460ECWIN1436	14"	36"	Chrome	8 Bottles
460ECWIN1448	14"	48"	Chrome	11 Bottles
460ECWIN2424	24"	24"	Chrome	10 Bottles
460ECWIN2436	24"	36"	Chrome	16 Bottles
460ECWIN2448	24"	48"	Chrome	22 Bottles
460EBWIN1424	14"	24"	Black Epoxy	5 Bottles
460EBWIN1436	14"	36"	Black Epoxy	8 Bottles
460EBWIN1448	14"	48"	Black Epoxy	11 Bottles
460EBWIN2424	24"	24"	Black Epoxy	10 Bottles
460EBWIN2436	24"	36"	Black Epoxy	16 Bottles
460EBWIN2448	24"	48"	Black Epoxy	22 Bottles

Wine Glass Holder

Item Number	Width	Length	Finish	Slots
460EC14STEM	14"	4"	Chrome	1
460CBGR09	18"	36"	Chrome	9
460CBGR11	18"	48"	Chrome	11

Wine Rack Module

Item Number	Width	Length	Capacity
460WINERK45C	26" x 26"	Chrome	45 Bottles
460WINERK45B	26" x 26"	Black Epoxy	45 Bottles

Wine Storage Tips

1. Consider temperature, humidity, and air or light exposure.
2. Store horizontally, with label facing up.
3. Avoid movements and vibrations.
4. Track how long wine is in storage.
5. After opening, store in cool, dark place: refrigerators, wine cellars, and closets. Consume within 3-5 days of opening.



Features



Environments

Chrome (Dry Environments)
Black Epoxy (All Environments, Dry & Moist).



Airflow

Open design of shelving and ability to adjust shelves facilitates ventilation and maximizes airflow in between and around products.



Durability

Long-lasting storage solution and commercial-grade construction.

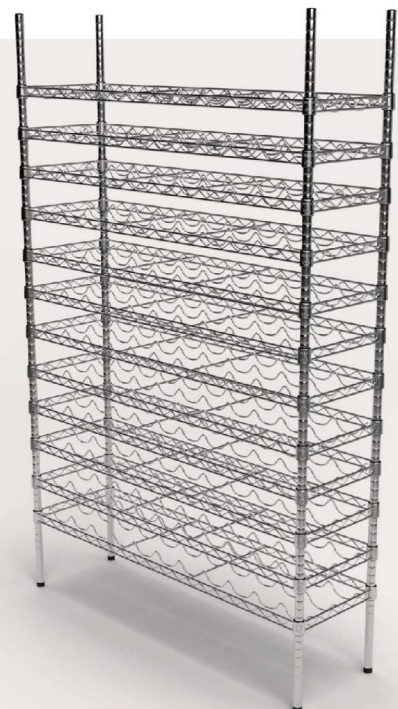


Bottle Capacity

Options of shelving sizes for small to large amounts of wine bottles for versatile storage options.

Popular Kits

460ECW144812	Chrome Finish
460ECW14243	Chrome Finish



Grooved Shelves

Hold bottles securely on their sides and prevent bottles from sliding around. This is also ideal for flavor retention and display.