



XOU24WWGB

WINE AND WEED PRESERVATION SYSTEM
BLACK GLASS

LUXURY LIFESTYLE REFRIGERATION



XOU24WWGB

- Cedar Cannabis Trays and Steel Wine Racks Extend While Fully Loaded
- Secure Keyed Door Lock
- Two Individually Controlled Zones

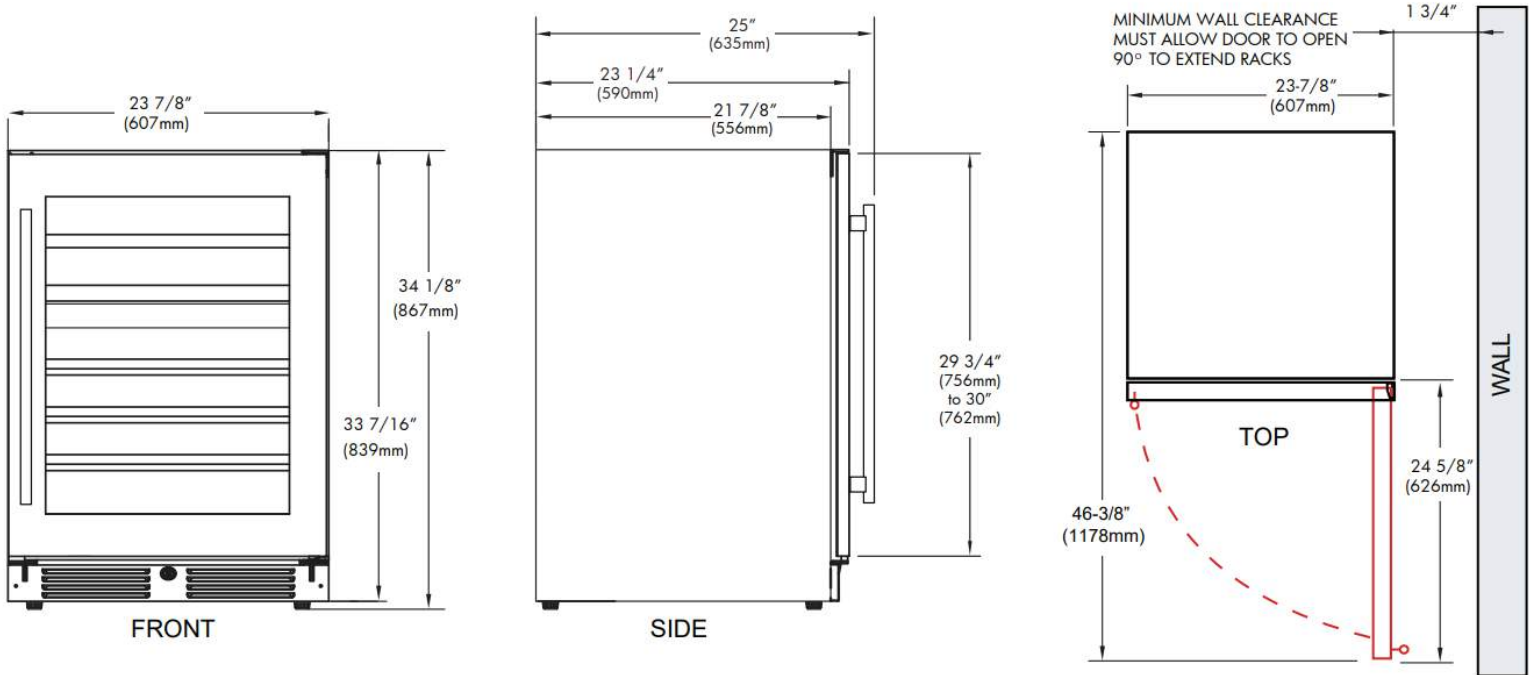
24" UNDERCOUNTER WINE AND WEED PRESERVATION SYSTEM

Designed with the needs of discerning connoisseurs in mind, the XO Wine and Weed Preservation System offers two climate-controlled storage areas for both your favorite wines and your carefully curated cannabis collection.

Now you can finally store your favorite wine and weed safely and securely – in one convenient system.

WORLD CLASS SERVICE | COMPREHENSIVE WARRANTIES

OUR LASTING COMMITMENT TO YOU



FEATURES

CAPACITY

- 24 Glass Jars (350ml) Each
- 8 Glass Jars (100ml) Each
- 30 (750ml) Bordeaux Bottles
- 5.7 cu ft

STYLES



- Also available in:
- Stainless Steel
 - Panel Ready

FEATURES

- Secure Lock and Key
- Wine and Weed Systems maintain two different climate zones from one control panel.
- Cannabis Environment Range: 54° F to 75° F
- Wine Environment Range: 41° F to 64° F
- Designer Flat Handle Included
- Elegant tri-color interior illumination
- Intuitive digital touch controls
- 6-1/2' Power Cord with low profile 90 flat plug
- Low E Glass blocks harmful UV light
- Alarm Functions and Sabbath Mode
- Patent Pending

SPECIFICATIONS

- ELECTRICAL** 120V 60HZ 4.35 AMP*
- DIMENSIONS** 34-1/8"H x 23-7/8"W x 23-1/4"D
- ROUGH IN** 34-1/4"H min x 24"W x 24"D
- REFRIGERANT** R600A
- WEIGHT** 149 lbs

2 CANNABIS STORAGE TRAYS

- 24 x Glass Jars (350ml) each
- 8 x Glass Jars (100ml) each

Extra compartments for even more storage!



NEW



Modern Design Flat Handle Included

PROPER STORAGE MATTERS YOUR XO WINE AND WEED PRESERVATION SYSTEM

WINE and WEED: Similarities and Differences

Wine and cannabis have a number of preservation conditions in common making them excellent candidates to store together, providing the system is designed to accommodate those areas where environmental requirements diverge.

LIGHT: Sunlight, specifically ultraviolet light, can be damaging to both cannabis and wine. In the case of wine, it causes naturally occurring riboflavin and pantothenic acid to react with amino acids. Although sunlight and grow lights are beneficial to the growing plants, once harvested, UV causes the cannabinoids present to deteriorate reducing potency. Your XO Wine and Weed is equipped with double glazed thermopane glass that has a built-in UV blocker.

TEMPERATURE: Your XO Wine and Weed is designed to maintain two different temperature zones. Both wine and cannabis benefit from a controlled temperature environment, however 30 bottles of wine between 41° and 64° F. Heat and variations in temperature can damage wines. Red wine is typically stored at 54° to 58° , white wine is kept colder for serving. As a general rule, if you are unsure of what temperature to store a bottle at, 55° is generally considered to be ideal for most vintages. Cannabis also benefits from storage in a cool, stable environment but ideally should be kept at a temperature between 60° and 68° F. Temperatures below 70° help prevent the growth of harmful mold. Your XOU24WW, comes preset from the factory at 65° F in the upper zone for cannabis and 55° F in the lower zone for wine.

HUMIDITY: High or low humidity conditions can do harm to both wine and weed for different reasons. With regard to wine storage, an ambient range of 50 - 70% humidity is usually adequate. 60% humidity is generally considered ideal. For all these reasons, it is a good idea to limit opening and closing any wine cooler frequently. It is a good idea to keep it well stocked. Storing only a few bottles can cause excess humidity and condensation to develop. When loading the wine section, add bottles gradually rather than in large quantities which can cause broader temperature variations for what you have stored already.

Cannabis, is more sensitive to an optimal humidity range. Cured weed is not dry, it should have a moisture level of 10 - 12% for smoking. For this reason, your unit arrives with a supply of silicon sealed glass jars to limit air exchange and for humidity control. We recommend the use of size 4 Boveda (or similar) humidity control packets with a rating of 58% RH. Use of these in a sealed glass container have demonstrated the ability to limit evaporation of terpenes and the conversion of THC to CBN helping preserve flavor, aroma and potency.

VIBRATION: Vibration is another element that can harm wine. Your XO Wine and Weed has design features to aid in limiting the transmission of vibration to the bottles, however it is advisable to install your wine and weed cooler in an area away from loudspeakers, power equipment, heavy floor traffic and similar noise conditions.