

MARVEL

# Undercounter Refrigeration Buyer's Guide



Co Presented by  
Marvel Refrigeration and Pinnacle Sales Group

Choosing undercounter refrigeration should feel exciting — not overwhelming. This guide walks you through the key decisions in plain language, so you can choose confidently and visit your local showroom prepared. The right unit depends on where it will live (indoors vs outdoors), what you're preserving (beverages, wine, fresh food, ice), and how stable the temperature must stay over time. This guide helps you choose confidently—then purchase through an authorized local dealer.



# Start With How You Live

Think about how you'll use the space. Are you creating a cocktail station? A wine corner? An outdoor entertaining area? Or simply adding convenience near your prep space? Your lifestyle should drive the appliance — not the other way around.

- Love hosting? A beverage center keeps drinks ready and organized.
- Collect wine? A dedicated wine refrigerator protects flavor and aroma.
- Outdoor kitchen? Choose a model designed for changing temperatures.
- Need prep convenience? An undercounter refrigerator keeps ingredients within reach.



# Quick Start: Choose Your Use Case

- Beverage center (frequent access, glass doors, wide temp range).
- Wine preservation / wine tempering (multizone temps, humidity, UV protection, vibration control).
- Refrigerator / freezer (fresh food stability, quick recovery after door openings).
- Ice (clear vs nugget vs crescent, drain needs, filtration considerations).
- Outdoor (weather resilient construction, correct model rating, ambient swings).

# Indoor or Outdoor?

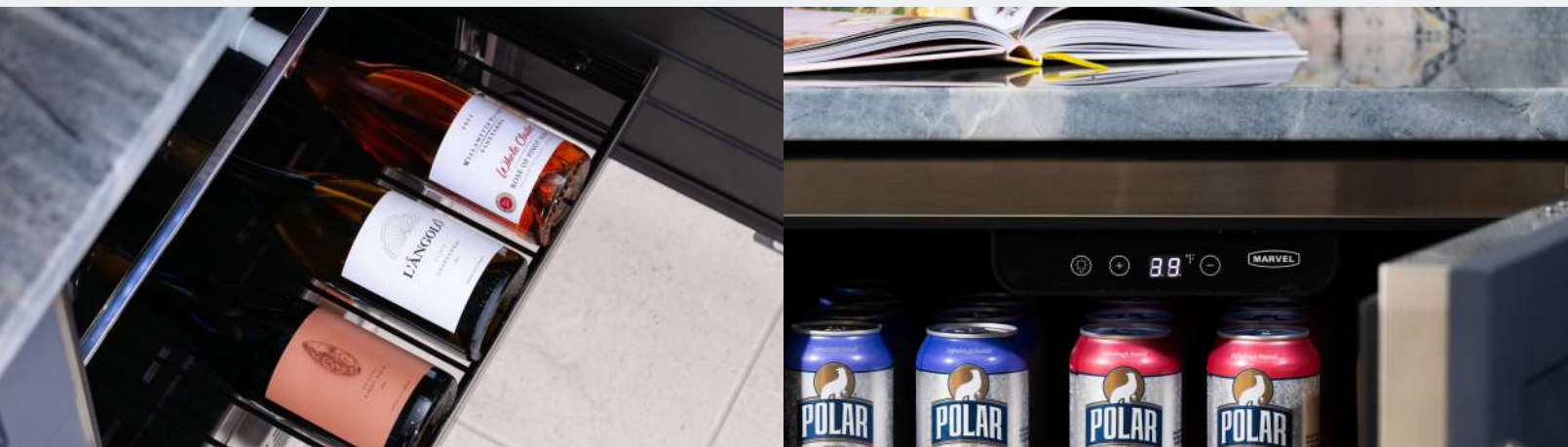
Not all refrigeration is built the same. Outdoor-rated models are designed to handle heat, humidity, and seasonal changes. If your unit will live on a patio or near a grill, make sure it's designed specifically for that environment.

## Outdoor checklist:

- Look for outdoor-rated models (not just 'can be placed outside').
- Prioritize robust stainless components (doors, grilles, hinges) designed for outdoor conditions.
- Plan for shade/covered installations when possible to reduce heat load and energy use.

# What Really Matters in Performance

The best undercounter units keep a steady temperature — even when doors are opened often during gatherings. Consistent cooling helps beverages taste better and keeps fresh items at their best. You don't need to memorize technical details.



## Just ask your dealer:

- How well does this model maintain temperature and recover after use?
- How stable is the cabinet temperature over time (not just the setpoint)?
- Is there multizone control (separate temps for wine vs beverages)?

# Space That Works for You

Look beyond the cubic footage. What matters most is how the shelves and storage are arranged. Can it fit tall bottles? Champagne? Party trays? Adjustable shelving makes a big difference.

## Fit test: Bring what you store most.

- Tall bottles / pitchers
- Champagne bottles
- Wide platters or party trays
- Cans + mixers + garnish containers



# Wine Needs a Little Extra Care

Wine refrigeration is about more than being cold. It's about balance — steady temperature, protection from light, and gentle operation that protects your bottles over time. Wine care is different from general refrigeration. Wine 'tempering' units can provide multiple zones for serving temperatures, while wine 'storage' units prioritize long-term stable storage. There is multizone temperature control, activated charcoal filters for air quality, humidity management (often targeting >50% to protect corks), UV protection, and vibration reduction as key considerations.

## Wine checklist:

- How many zones (1 / 2 / 3) and what temperature range per zone?
- Humidity management to protect corks.
- UV-resistant glass if using glass doors.
- Low vibration compressor design.
- Air filtration to reduce odor transfer.

## Noise: Plan for Open-Concept Living

Undercounter units often live close to gathering spaces. Ask about decibel ratings and how the unit behaves during compressor cycles and defrost cycles. Proper leveling and ventilation reduce unwanted noise.

## A Simple Decision Framework

Use this quick framework to narrow options before you compare finishes and handles.

Your Priority	Best Fit Tends To Be
Outdoor patio / summer kitchen	Outdoor-rated refrigeration with robust stainless construction
Entertaining (frequent access)	Beverage center with wide temp range + flexible shelving
Wine collection	Multi-zone wine tempering or wine storage with humidity / UV / vibration features
Fresh ingredients close to prep	Undercounter refrigerator with stable temps + quick recovery
Ice for cocktails	Ice machine (choose nugget vs clear vs crescent) + plan drain / filtration

## See It in Person

The best way to choose is to experience the unit in person. Visit your local authorized dealer to explore configurations, test storage layouts, and get expert advice tailored to your space. Bring your cabinet measurements and a few example items you plan to store. A quick visit can make the decision simple and confident.



**MARVEL**