



## Single- or Multi-Zone Wine Cabinet

# User Manual



Before use, please read and follow the safety rules and operating instructions in this manual.

## **1. GENERAL SAFETY INSTRUCTIONS**

Before you use your appliance for the first time, please read this user manual carefully. Store it carefully so that you can refer to it in the future, if necessary. To reduce the risk of fire, electrical shock, or injury when using your appliance, follow these basic precautions.

Generally speaking, your appliance must be maintained by a qualified professional.

For your safety and correct usage, before installing and first using the appliance, read this user manual carefully, including its hints and warnings. To avoid unnecessary mistakes and accidents or to avoid damage to the appliance, it is important to make sure that all people using the appliance are thoroughly familiar with its operation and safety features. Save these instructions and be sure that they remain with the appliance if it is moved or sold, so that anyone using it throughout its life will be properly informed on its usage and safety notices. This will ensure optimum operation of the appliance.

For the safety of life and property and to avoid any risk of injury, keep the precautions of these user's instructions as the manufacturer is not responsible for damages caused by omission.

This appliance is intended exclusively for domestic use and is intended for the storage of special drink products at a storage temperature higher than that of a storage compartment for fresh products. Under no circumstances is it intended to keep food products fresh.

Make sure that your electrical installation's voltage corresponds to that on the appliance's nameplate; the appliance must be

connected to an approved, earthed system. Incorrect repairs or connections can cause safety hazards. Have your electrical installation checked by a professional, if you are in any doubt.

This unit must be correctly connected to an earthed socket for your protection. Do not cut off or remove the earth wire on the mains cable supplied.

For safety reasons, do not use an electrical extension cable.

If your appliance is damaged (e.g. a major impact) or suffers harm (power surge due to lightning, flood, fire), it may be dangerous to use. Disconnect the main plug and have the appliance checked by an approved professional technician.

To prevent any danger, do not replace a damaged mains cable yourself. Contact your retailer, an approved service center or professional technician.

This appliance must be positioned such that the main socket is accessible. Do not move the appliance once it is full: you might distort its body beyond repair. The electrical components must not be directly accessible.

- ✓ Keep children away from the appliance.
- ✓ Do not use this appliance outdoors.

In the event that liquid is accidentally spilled (broken bottle, etc.) on electrical components (motor, etc.), disconnect the main plug immediately.

To prevent any risk of fire, electrocution or injury, do not immerse the power cable, plug or the appliance itself in water or any other liquid. Do not handle the appliance with wet hands.

Keep the appliance away from any source of heat and out of direct sunlight.

Do not allow the power cable to hang from a table or be in contact with sharp edges or hot surfaces.

Do not pull on the power cable - take hold of the plug to disconnect the appliance.

Ensure that the area where your appliance is positioned can support its weight when loaded (a 75 cl bottle weighs approximately 1.3 kg). Your cabinet must be placed on a flat surface. If you have to position it on a rug or carpet, place a support underneath.

To prevent damaging the door gasket, make sure the door is fully open when pulling shelves out of the rail compartment.

### **Safety of children and other vulnerable persons**

- ✓ This appliance can be used by children aged from 8 years and above, and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- ✓ User cleaning and servicing operations should not be carried out by children, unless they are more than 8 years old and are supervised.
- ✓ Keep all packaging away from children as there is risk of suffocation.
- ✓ Risk of child entrapment. Child entrapment and suffocation are not problems of the past. Junked or abandoned appliances are still dangerous, even if they will “just sit in the garage a few days”.

- ✓ If you are discarding the appliance, pull the plug out of the socket, cut the connection cable (as close to the appliance as you can) and remove the door to prevent children playing from suffering an electric shock or from closing themselves inside it.
- ✓ If this appliance, featuring a magnetic door seals, is to replace an older appliance having a spring lock (latch) on the door or lid, be sure to make the spring lock unusable before you discard the old appliance. This will prevent it from becoming a death trap for a child.
- ✓ Keep the appliance and its power cable out of reach of children less than 8 years old.
- ✓ Before you throw away your old wine cooler: take off the door. Leave the shelves in place so that children may not easily climb inside.
- ✓ Children aged from 3 to 8 years are allowed to load and unload this appliance.
- ✓ Children should be supervised to ensure they do not play with the appliance.

### **General safety**

**WARNING** — This appliance is intended to be used in household and similar applications such as:

- ✓ Staff kitchen areas in shops, offices and other working environments,
- ✓ Farm houses and by clients in hotels, motels and other residential type environments,
- ✓ Bed and breakfast type environments,
- ✓ Catering and similar non-retail applications.

**WARNING** — To avoid a hazard due to instability of the appliance, it must be fixed in accordance with the instructions.

**WARNING** — Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance, as they could leak or release fluids.

**WARNING** — If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

**WARNING** — Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction and ensure that air can circulate, especially if the appliance is recessed into a wall.

**WARNING** — Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

**WARNING** — Do not damage the refrigerant circuit.

**WARNING** — Do not use electrical appliances inside the wine storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

**WARNING** — The refrigerant is flammable. When disposing of the appliance, do so only at an authorized waste disposal center. Do not expose to flame.

**WARNING** — The refrigerant of these appliances is R600a, flammable and explosive articles should not be put in or near the cabinet, to avoid the fire or the possible explosion that could be caused.

## **Refrigerating fluid**

The refrigerating circuit in the appliance uses refrigerating isobutene (R600a), which is a highly inflammable natural gas and is therefore dangerous for the environment. When transporting or installing the appliance, ensure that no element of the refrigerating circuit is damaged. The refrigerating fluid (R600a) is inflammable.

## **Caution: risk of fire**

If the refrigerant circuit should be damaged:

- ✓ Avoid opening flames and sources of ignition.
- ✓ Thoroughly ventilate the room in which the appliance is situated.

It is dangerous to alter the specifications or modify this product in any way. Any damage to the cord may cause a short circuit, fire, and/or electric shock.

## **Electrical safety**

- ✓ We decline any liability in respect of incidents caused by poor electrical installation.
- ✓ The power cord must not be lengthened. Do not use an extension cable, or adapter, or multi-way socket.
- ✓ Make sure that the power plug is not crushed or damaged. A crushed or damaged power plug may overheat and cause a fire.
- ✓ Make sure that you can access the power plug of the appliance.
- ✓ Do not pull the power cable.
- ✓ Ensure that the appliance is always electrically grounded.
- ✓ If the power plug socket is loose, do not insert the power plug. There is a risk of electric shock or fire.
- ✓ You must not operate the appliance without the interior lighting lamp cover.

- ✓ Disconnect the appliance before replacing the light bulb.
- ✓ The cabinet is only applied with power supply of single phase alternating current of 115V/60Hz.
- ✓ Do not attempt to replace a damaged power cable, contact your after-sales service.
- ✓ The power socket must be easily accessible but out of reach of children. In case of doubt, contact your installation technician.

### **Daily use**

- ✓ This appliance is intended to be used exclusively for the storage of wine.
- ✓ Do not store flammable gas or liquids in the appliance. There is a risk of an explosion.
- ✓ Do not operate any electrical appliances in the appliance (electric ice cream makers, mixers etc.).
- ✓ When unplugging always pull the plug from the mains socket and do not pull on the cable.
- ✓ Do not place hot items near the plastic components of this appliance.
- ✓ The appliance manufactures storage recommendations should be strictly adhered to. Refer to relevant instructions for storage.
- ✓ Keep burning candles lamps and other items with naked flames away from the appliance so that do not set the appliance on fire.
- ✓ The appliance is intended for keeping beverages in normal household as explained in this instruction booklet.
- ✓ The appliance is heavy. Care should be taken when moving it. If your appliance is equipped with castors, remember that these are only designed to facilitate minor movements. Do not move the appliance over long distances.
- ✓ Never use the base, drawers, doors etc. to stand on or as



supports.

- ✓ To avoid items falling and causing injury or damage to the appliance, do not overload the door racks or put food in the crisper drawers.

### **Caution: cleaning and servicing**

- ✓ Before carrying out servicing, switch off the power supply and disconnect the appliance.
- ✓ When cleaning the appliance, do not use metal objects, steam systems, volatile fluids, organic solvents or abrasive substances.
- ✓ Never clean appliance parts with flammable fluids. The fumes can create a fire hazard or explosion.
- ✓ Do not use sharp or pointed objects to remove ice. Use a plastic scraper.

### **Important information concerning installation**

- ✓ It is intended to be used exclusively for the storage of wine.
- ✓ This refrigerating appliance is not suitable for frozen foodstuffs.
- ✓ The wine cooler is recommended to be designed at 54°F (12°C).
- ✓ This unit is intended for free-standing installation only. **It must never be built-under or built-in.** For proper operation of the appliance, it is imperative to allow good air circulation around the unit. We do not accept any liability instance of non-compliance with the installation instructions.
- ✓ Avoid locating the unit in moist areas.
- ✓ Keep the appliance away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption. Extreme cold or hot ambient temperatures may also cause the appliances not to perform properly.

- ✓ Plug the wine cooler into an exclusive, properly installed-grounded wall outlet. Do not under any circumstances cut or remove the third (ground) prong from the power cord. Any questions concerning power and/or grounding should be directed toward a certified electrician or an authorized products service center.
- ✓ To ensure proper electrical connection, follow the recommendations given in the present manual.
- ✓ Unpack the appliance and visually check that it is not damaged. Do not connect a damaged appliance. Inform your retailer or point of sale of any damage. In such a case, keep the packaging.
- ✓ It is recommended that the appliance be allowed to settle for at least 24 hours before connecting the electrical power supply, so that the compressor fluid feed is correct.
- ✓ Proper air circulation is necessary to avoid overheating. To ensure sufficient ventilation, observe the installation recommendations provided.
- ✓ In order to avoid fire risk, wherever possible, ensure that the appliance is not in contact with walls or with any hot element (compressor, condenser). Observe the installation recommendations.
- ✓ The appliance should not be placed close to radiators or cooking hot plates or gas rings.
- ✓ Check that electrical sockets remain accessible when the appliance is installed.

### **Power saving**

To limit the electricity consumption of your appliance:

- ✓ Install it in an appropriate place (see “Installation instructions”).
- ✓ Leave the doors closed as often as possible.

- ✓ To ensure that the appliance operates properly, clean the condenser regularly (see “Maintenance”).
- ✓ Regularly inspect the door seals and ensure that they are still closing properly. If this is not the case, contact your after-sales service.
- ✓ The following combination of shelves is recommended for energy to be used as efficiently as possible by the refrigeration unit. There are four shelves and one display shelf in total.
- ✓ The appliance's thermostat is electronic and allows you to set the temperature between 41°F and 64°F degrees (5°C and 18°C). For wine storage, it is recommended that you set your appliance to 54°F degrees (12°C). This temperature can be adapted according to the type of wine stored. Setting the temperature above 54°F degrees (12°C) will reduce the energy consumption of the appliance. Setting the temperature below 54°F degrees (12°C) will increase the energy consumption of the appliance. Some models allow you to set different temperature levels in the same cabinet. The appliance ensures that the temperature is maintained as long as it is in operation and used under normal conditions. The temperature inside the appliance can be influenced by many factors: room temperature, exposure to the sun, number of door openings and the number of bottles stored. Slight changes in temperature are perfectly normal.

## **Troubleshooting**

- ✓ Any electrical work should be carried out by a qualified and skilled technician.
- ✓ The appliance should be repaired by an accredited repair centre, using only manufacturer's original spare parts.

The appliance is designed for home use only. The manufacturer declines any liability whatsoever in the case of other use.



**R600a**

## **Safety Instructions**

- ✓ Caution — Do not obstruct the ventilation grills on the appliance. Keep ventilation openings in the appliance enclosure or in the structure for building-in clear of obstruction.
- ✓ Caution — Do not store explosive substances, such as aerosol cans containing an inflammable propellant, in the appliance.
- ✓ Caution — Do not damage the refrigerating circuit in the appliance.
- ✓ Caution — The refrigerating units use isobutane (R600a), and should not be placed close to ignition sources (for example, electrical contacts that are exposed or open contacts that could be closed by the refrigerating fluid in the event of a leak). The refrigerating fluid type is specified on the power cabinet identification plate.
- ✓ Caution — Do not use electrical equipment in the compartments of the appliance, unless they are of the type recommended by the manufacturer.

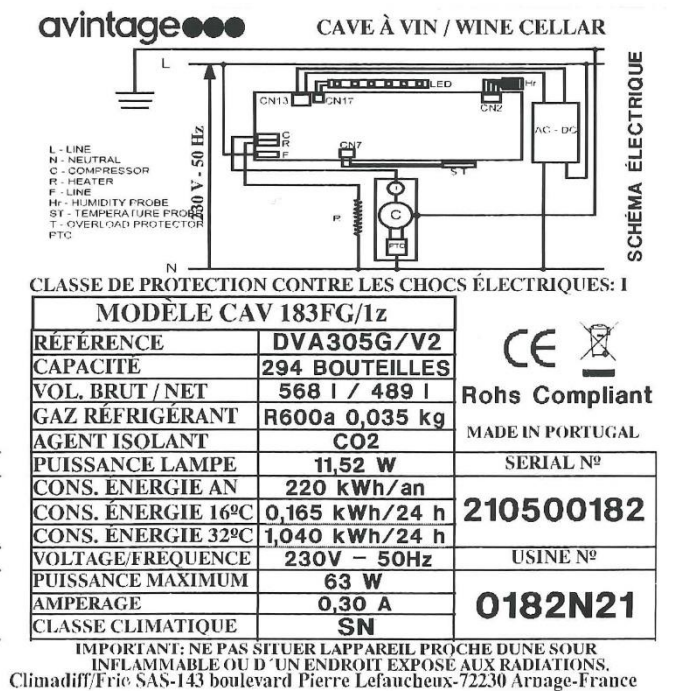
**This appliance meets the requirements of all applicable US and CANADA directives and their amendments.**



**US**115 Volts- 60 Hz Version

## 2. TECHNICAL DATA

Below is an example of the nameplate:



The nameplate attached to the inside or rear of the appliance (depending on the model) includes the entire information specific to your appliance.

We recommend that you make a note of its **serial number** in this booklet prior to installation, so that you can refer to it later (technical work, request for assistance, etc.).



Once the appliance is installed and loaded, access to it is not so easy.

**CAUTION: no assistance can be provided without this information.**

## 3. A WINE CABINET - WHAT FOR?

### Introduction

Don't forget that wine is a passion. Complex - it evolves very slowly, peacefully! It needs a combination of many conditions to blossom and quietly reach its summit. The permanence of these conditions is crucial! To start, it is necessary to make the distinction between aging temperatures, preservation temperatures and tasting temperatures.

The 5 golden rules to make this distinction are:

- ✓ The aging temperature designates a range of temperatures between 50°F and 57°F (10°C and 14°C); ideally, around 54°F (12°C), whatever the type of wine to be preserved and aged. But, more than the levels, it is the constancy of the temperature during the aging period which will allow the wine to fully blossom. Therefore, it is important to avoid any brutal thermal shock.
- ✓ Humidity: the bottles' cork must be kept permanently humid to remain hermetic. At a persistent relative humidity below 50 %, the bottles' cork dries out and the wine flows and oxidizes. At a persistent relative humidity above 80 %, mildew and mold may appear, and labels may get unstuck.

- ✓ Odors/ventilation: wine breaths through its cork. In the constant proximity of odors, wine denatures.
- ✓ Vibrations: vibrations cause wine fatigue and disturb its evolution. Therefore, it is crucial to keep the wine safe from any movement.
- ✓ Light: light increases the oxidation-reduction potential of wine, accelerating its aging. Therefore, it is important to offer it true protective darkness.

In addition, to all this, a basic concept has to be considered. It's absurd to preserve a wine with loving care for years, and then "kill" it by serving it at an inappropriate temperature. When served too cold, a wine's aromas are anaesthetized, and its defects are hidden. When served too warm, it will become unbalanced by too much alcohol. The serving temperature is the range of temperatures at which a wine should be served and consumed: from 44°F (7°C) for "liquoreux" wines up to 64°F (18°C) for red tannic vintage wines. It is important that these conditions be permanently satisfied!

### **Let's recapitulate your needs which led to your choice:**

- ✓ Do you purchase young wines and lovingly let them age? You are in the domain of **aging!**
- ✓ Do you purchase wines and champagnes close to their summit to have those near at hand and so be able to savor their rich aromas at the right temperature? You must follow a **multi-purpose** approach, with preservation and conditioning to temperature!
- ✓ Do you wish to consume your "cru" wines at the right temperature? A conditioning wine cabinet will be appropriate for you (also called a wine **servicing temperature** cabinet).

### **The various wine cabinets**

- ✓ **Aging:** the climatic enclosure is designed to guarantee over time as stable as possible the conditions of underground wine cabinets which favor the optimum blossoming of "grand cru" wines.
- ✓ **Multi-purpose:** which combines wine preservation and temperature conditioning areas in a single or multi-compartment cabinet, etc.
- ✓ **Servicing temperature or conditioning:** with these three cabinets, you will be able to taste your "grand cru" at the right temperature and let them exhale the lingering fragrance of their aromas.

### **Discover the qualities of your wine cabinet**

#### Reliability and safety:

All Wine Guardian wine cabinets are manufactured with high quality components. The technologies of the various used systems conform to the highest reliability and safety standards. The value of their contents deserves the greatest respect.

#### Single Zone Wine Cabinets - homogeneous temperature:

Our teams have thought about and worked on the distribution of cold to offer to your wines a homogeneous average temperature without any mechanical air mixing. Therefore, your wine bottles rest in peace!

#### Multi-Zone Wine Cabinets - different levels of temperature:

Natural stratification allows a staged choice, chambering, preservation, refreshment, a multi-purpose multi-area management!

#### What is Climacontrol®?

Your wine cabinet is equipped of the Climacontrol® electronic function which manages all the parameters of the wine cabinet such as temperature, humidity, winter system, etc. This system is dedicated to the end user to be easy to use and offer security.

## **4. INSTALLATION INSTRUCTIONS**

### **Before using this appliance**

- ✓ This unit is intended for free-standing installation only. **It must never be built-under or built-in.** For proper operation of the appliance, it is imperative to allow good air circulation around the unit. We do not accept any liability instance of non-compliance with the installation instructions.
- ✓ Remove the exterior and interior packing.
- ✓ Before connecting the appliance to the power source, let it stand upright for approximately 24 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- ✓ Clean the interior surface with lukewarm water using a soft cloth.
- ✓ When disposing your appliance, please choose an authorized disposal site.
- ✓ Place your wine cooler on a floor that is strong enough to support it when it is fully loaded. To level your wine cooler, adjust the front leveling leg at the bottom of the wine cooler.
- ✓ Adequate ventilation is required, do not block the front air outlet.
- ✓ The appliance is for indoor use only.
- ✓ This appliance is intended to be used exclusively for the storage of wine.
- ✓ This appliance is using flammability refrigerant. So never damage the cooling pipe work during the transportation.

### **Attention**

- ✓ Store wine in sealed bottles.
- ✓ Do not overload the cabinet.
- ✓ Do not open the door unless necessary.
- ✓ Do not cover shelves with aluminum foil or any other shelf material which may prevent air circulation.
- ✓ Should the wine cooler be left empty for long periods it is suggested that the appliance is unplugged, and after careful cleaning, leave the door ajar to allow air to circulate inside the cabinet in order to avoid possible condensation, mold or odors forming.

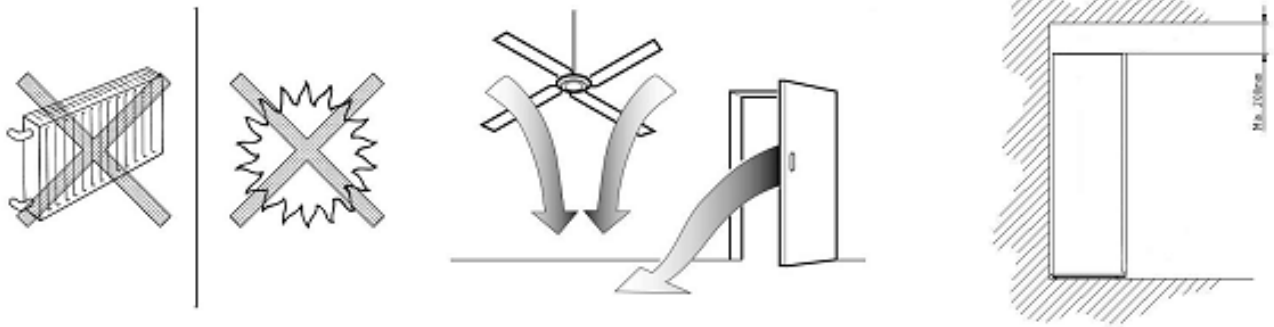
**CAUTION: please keep the appliance away from substances which can cause ignition.**

### **Installation area**

Be sure to install it in a suitable spot: far away from any heat source, protected from sunshine, not exposed to low temperatures. This way you will obtain the best operating conditions for the lowest energy consumption.

Also make sure that the surface area where the cabinet will be installed is flat and resistant (weight of the device plus its load; a 75 cl wine bottle generally weighs 1.3 kg).

Do not place it in the open air and be careful to maintain a minimum space of 8 inches between the top of the cabinet and the ceiling located above it, and 1 inch on the side and back.



Note: the defrosting water recovery tank located at the back of the cabinet near the compressor could overflow under extreme ambient conditions.

**For this reason, we recommend choosing the appropriate kind of wall and floor surfaces in the device's installation area so that humidity or the possible formation of water does not cause any damage.**

### **Connection to the electrical power network**

**Be sure to read and understand the safety instructions indicated at the beginning of this guide.**

If the wine cabinet was tilted very much during its transport or placement, it is important to leave the wine cabinet in the vertical position for 24 hours before connecting it so that the lubricating oil can descend and accumulate in the compressor.

Otherwise, the cooling system could completely break down. Refer to the safety instructions mentioned at the beginning of this guide!

Your wine cabinet is equipped with a connecting cable and a power plug for a 115V/60 Hz single phase power network. It must be connected to an earthed wall outlet with a minimum protection of 10 A.

### **Ambient room temperature limits**

This appliance is designed to operate in ambient temperatures specified by its temperature class marked on the rating plate.

<b>CLASS</b>	<b>SYMBOL</b>	<b>AMBIENT TEMPERATURES RANGE (°F)</b>
Extended temperate	SN	From 50°F to 90°F (10°C to +32°C)
Temperate	N	From 60°F to 90°F (16°C to +32°C)
Subtropical	ST	From 60°F to 100°F (16°C to +38°C)
Tropical	T	From 60°F to 109°F (16°C to +43°C)

This refrigerating appliance is intended to be used at ambient temperatures ranging from 50°F to 90°F (10°C to 32°C)



**IMPORTANT: Be careful not to exceed the following minimum and maximum ambient values retained for proper operation of your device. Extreme ambient temperatures (hot and cold) can alter the device's performance, and the possible and desired temperatures may not be obtained. If you would like to use your aging wine cabinet as a serving-temperature cabinet, and you would like to have an inner temperature more than 13°C (55°F), please respect the ambient temperatures listed below:**

SINGLE ZONE WINE CABINET		
Use	AGING	CONDITIONING
Ambient temperature range to respect	32-89°F (0-32°C)	32-89°F (0-32°C)
Temperature setting available	46-64°F (8-18°C)	46-64°F (8-18°C)
Winter system	Yes	Yes

MULTI-ZONE WINE CABINET										
Ambient temperature range to respect	32-89°F (0-32°C)					32-89°F (0-32°C)				
Temperature setting available (°F)	57°	59°	61°	62°	64°	57°	59°	61°	62°	64°
	50°	52°	54°	55°	57°	50°	52°	54°	55°	57°
	43°	44°	46°	48°	50°	43°	44°	46°	48°	50°
Winter system	Yes					Yes				

### Unpacking

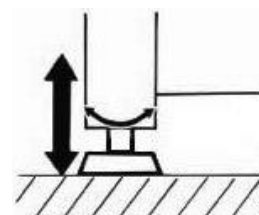
Depending on the model, remove the transport pallet on which your wine cabinet is placed by removing the two screws securing it to the frame at the rear of the device. Remove all the wedging or protection elements present inside.

### Levels:

Be careful to wedge and adjust the horizontality of your wine cabinet (the use of a spirit level is recommended). This will avoid any movement due to instability, generating noise and vibrations, and will ensure the perfect tightness of the door.

To do this, use the adjustable feet at the front of your wine cabinet (depending on the models).

You can also lean the device slightly backward to "force" the condensate water to flow (2/3 mm), which will prevent the formation of all kinds of deposits (scales). The adjustment is made by screwing and unscrewing.



### Space

#### Free standing installation:

Be sure to leave a space of at least 3 cm between the wall and the back of your wine cabinet to allow the free circulation of air. This device is not designed to be built in.

Make sure that the surface area where you are going to install the device can support its weight and the weight of its contents (a 75 cl wine bottle = 1.3 kg on average).

## 5. DESCRIPTION OF THE APPLIANCE




1. Lighting
2. Rating label
3. Height adjustable feet
4. Castor wheels
5. Temperature control system and thermometer
6. Door
7. Lock
8. Fixing place for shelf
9. Activated charcoal filter



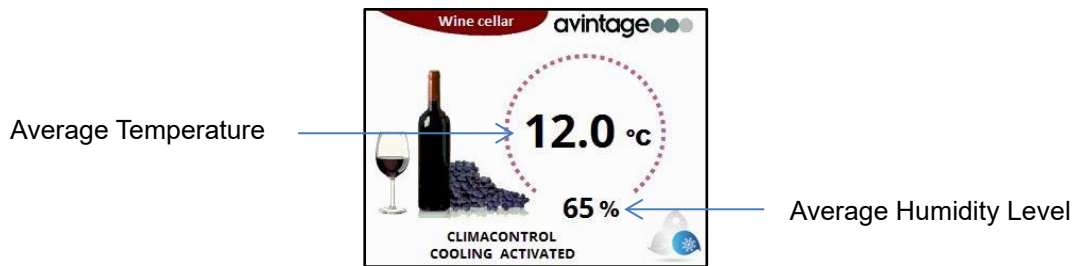
## Wine cabinet display

Peel off the plastic protection of the screen.

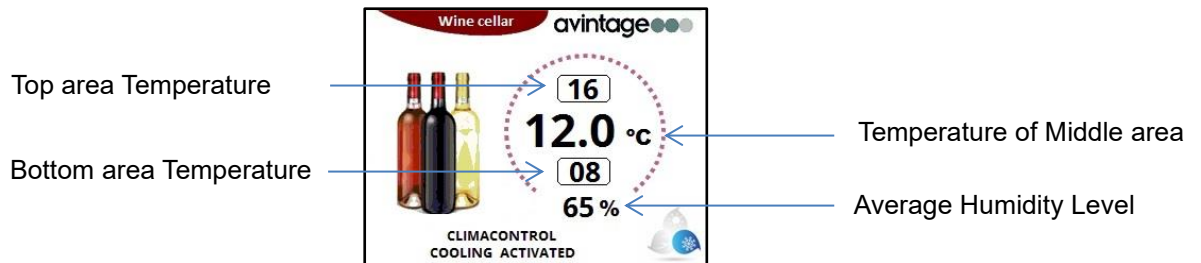
### Setting keys:

	Key to Increase
	Key to Decrease
	Key to enter the main menu





### Single Zone Wine Cabinet:




### Multi-Zone Wine Cabinet:



The following pictograms can be displayed:

	The requested temperature is reached, the appliance is working in an economical mode
	Pictogram to indicate that the compressor is running, the appliance is cooling down
	Pictogram to indicate that the winter system is working, the appliance is warming up the internal temperature (see chapter about "EQUIPMENTS - Low temperature protection "winter kit"")
	Pictogram to indicate that the temporary light is on (see chapter about "OPERATING INSTRUCTIONS - Internal light")
	Pictogram to indicate that the permanent light is on (see chapter about "OPERATING INSTRUCTIONS - Internal light")
	Pictogram to indicate that water must be added (see chapter about "OPERATING INSTRUCTIONS - Humidity rate indicator")
 A1	Pictogram for alarm or working problems with error code (see chapter about "F.A.Q. - There is an error code on the display of my wine cabinet")
	Pictogram for silent mode, it is possible to disable temporarily the buzzer sound alarm (see chapter about "F.A.Q. - There is an error code on the display of my wine cabinet")
	Pictogram to enter in setup menu
	Pictogram for screen safe setting (see chapter about "USE INSTRUCTIONS – Screen safe setting")

### Celsius / Fahrenheit:

Press UP arrow  » for more than 10 seconds to move from a display in Celsius to a display in Fahrenheit. Hold this same button for more than 10 seconds to get back to temperatures in Celsius, and so on.

### Diagram of the various temperature levels in your wine cabinet (depending on the setting)

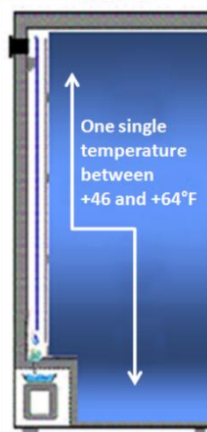


Top part, ideal for conditioning red wines to the serving temperature

Central part, ideal for preservation.

Bottom part, to have mellow white wines and champagnes at the tasting temperature.

**Please Note:** prestigious champagne vintages should be enjoyed around 12°C (54°F).



The entire wine cabinet is dedicated to the aging of your wines or, at your choice, to put a the right servicing temperature the wine color of your choice (single adjustable temperature between +8°C and + 18°C (46°F and 64°F)).

## **6. OPERATING INSTRUCTIONS**

### **Temperature Control**

To turn on your wine cabinet, connect it to a plug.

During the start-up of the wine cabinet or after an electrical power cut-off, the control system is set by a calibration process. During this process, the display and the selection buttons are lit and the alert pictogram (circle with exclamation point) blinks.

The process can take from 10 to 60 seconds. When the process is terminated, the display and buttons return to normal.

The temperature inside the wine cabinet is automatically controlled by the electronic control system.



The system is preset in the factory and operates automatically. The basic parameters were defined for an average central area temperature of 54°F (12°C) (+/- 4°F (2°C)). If you change the settings, the last selection will be kept in memory.

### **Temperature Selection**


If a new setting or an adaptation of the preservation temperature is necessary:

- ✓ Press the SET key « **S** » for 3 seconds to enter the main menu.
- ✓ The possible settings are temperature setting, high temperature alarm setting, & screen safe setting.
- ✓ The different possible settings will be automatically displayed after some seconds in a sequential mode, or you can select one by pressing successively the SET key « **S** » until the selected function.
- ✓ According to your model the below screen is displayed:




- ✓ Press the UP and DOWN keys «   » to select the temperature requested, and press the SET key « **S** » to validate your choice, or wait a few seconds and you will be back into the main menu. When the setting is selected, the temperature is in a blinking mode, and then you can adjust it.

#### **To decrease the temperature:**

- ✓ Press the DOWN key «  » to decrease the temperature degree to degree.
- ✓ Validate your selection by pressing the SET key « **S** »

#### **To Increase the Temperature:**

- ✓ Press the UP key «  » to increase the temperature degree to degree.
- ✓ Validate your selection by pressing the SET key « **S** »

### **Single Zone Wine Cabinets**

The inside temperature is homogenized, and the factory setting is 54°F (12°C).



You have the possibility to choose a single temperature inside between 46°F (8°C) and 64°F (18°C) allowing you to have an ideal aging temperature (54°F (12°C)) or a dedicated servicing temperature for the wine colors of your choice: red, white, rosé, champagnes, etc.

**IMPORTANT: In case you would like an internal temperature of 64°F (18°C) and given your wine cabinet has a glass door, the ambient temperature must be higher than 59°F (15°C).**

### Multi-Zone Wine Cabinets

The temperature level programmed in the factory for the middle area is set at 54°F (12°C).

You can change this setting, but do not forget the temperature difference between the top and the bottom will remain 14°F (8°C). Other possible settings are 43-50°F, 44-59°F, 46-61°F, 48-62°F and 50-64°F (6-10°C, 7°-15°C, 8°-16°C, 9°-17°C and 10°-18°C).



Some polyvalent wine cabinets are equipped with 2 specific separating shelves. For an optimum temperature distribution and separation, these 2 shelves should not be removed or repositioned.

### Operation

In a natural wine cabinet, the temperature varies little and, if it does, it generally varies very slowly from one season to another. So, your Wine Guardian wine cabinet mechanically reproduces the optimum conditions of a natural wine cabinet, which is indispensable for your wines.

The process relies particularly on an electronic regulation system to control the temperature very precisely. As a result, the wine cabinet operates by cycles: small temperature variations can therefore be observed in the air of the wine cabinet enclosure. This is normal and the temperatures which can be randomly read by placing a thermometer in the tank do not precisely reflect the temperature which interests you the most, namely, the temperature of your wine and for which your wine cabinet was designed.

It is thanks to this principle of small temperature variations in the air around the set point (temperature set, desired and controlled by the electronic regulation system) that an average stabilized temperature is obtained in the bottle.

The more bottles your wine cabinet contains, the greater the thermal mass of your bottles will be, and the less significant will be the impact of possible ambient temperature variations due to the thus-created thermal inertia. **Thermal inertia** is the tendency of your bottles to keep their initial temperature for a long duration in case thermal equilibrium with their environment is disturbed.

Therefore, it is possible to designate in this way **the slow pace at which a possible temperature disturbance would bring your bottles to a new point of equilibrium.**

It should be noted that for liquids (except for water) the conductivity drops 0.15% per 2°F (°C) on average when the temperature increases.

Who has not had one day when guests showed up unexpectedly and placed a bottle of champagne or white wine at ambient temperature (68°F / 20°C) in the refrigerator (39°F / 4°C) to chill it? Despite the abrupt and constant environmental thermal disturbance on the order of 61°F (16°C), after an hour under these conditions the bottle was still not ready to be consumed (not chilled enough).

Consequently, no need to worry if you observe temperature variations on the order of 36°F (2°C) around the set point in the cabinet's enclosure - your wines are perfectly preserved! The contents of a wine cabinet filled with 200 bottles represents a mass of approximately 260 kg (one 75 cl wine bottle = 1.3 kg on the average), which is quite a lot.

By referring to the above example and the conditions under which this single bottle would have been subjected, the small variations observed in the air of the wine cabinet and extrapolated to its 200 or 300 bottles have no impact.

### **Temperature indicator**

The electronic temperature indicator informs you about the average temperature in the cabinet. As we previously saw, the compressor's operating cycles or stops allow obtaining a perfectly constant average temperature inside the bottles.



If you place your own thermometer inside the appliance, it will not display the same value as the indicator on the control door panel: the electronic regulation system calculates automatically by an algorithm the temperature average on a time length defined. This average indicates to you the wine temperature.

If a significant temperature difference is noticed between the set temperature and the displayed temperature, it is probably due to a long door opening.




If your thermometer displays different **instantaneous** temperatures than the set temperature, nothing to get upset about! The liquid's inertia compared to air is based on a factor of 1 to 10 and your wine cabinet will correct for it (a variation outside the bottle of more than 2°F (1°C) is evidenced by a variation of only 0.2°F (0.1°C) in the bottle's contents).

### **Temperature alarm**


Your wine cabinet has a high temperature alarm which is already preset at 86°F (30°C). We recommend you not to change the setting. Nevertheless, if you want to change the setting, you can adjust it between 77°F (25°C) and 95°F (35°C).

- ✓ Press the SET key «  » for 3 seconds to enter the main menu.
- ✓ The possible settings are temperature setting, high temperature alarm setting, & screen safe setting.
- ✓ The different possible settings will be automatically displayed after some seconds in a sequential mode, or you can select one by pressing successively the SET key «  » until the selected function.
- ✓ According to your model the below screen is displayed:



- ✓ Press the UP and DOWN keys «   » to select the temperature requested, and press the SET key «  » to validate your choice, or wait a few seconds and you will be back into the main menu. When the setting is selected, the temperature is in a blinking mode, and then you can adjust it.

### Display of settings

To check the settings of your appliance, press the UP key «  » for 10 seconds and the setting values will be displayed.



C = selected temperature

A = temperature for high temperature alarm activation



### Screen safe setting

Your wine cabinet is equipped with a screen safe mode. The time programmed in the factory is 30 seconds, but you could adjust it:

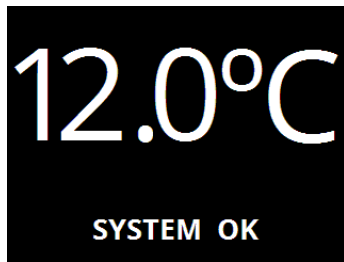
- ✓ Press the SET key «  » 3 seconds to enter the main menu.
- ✓ The possible settings are temperature setting, high temperature alarm setting, & screen safe setting.
- ✓ The different possible settings will be automatically displayed after some seconds in a sequential mode, or you can select one by pressing successively the SET key «  » until reaching the selected function.
- ✓ According to your model the below screen is displayed:



Define the time in seconds to enter in screen safe display. If the value is set to zero (0) the screen safe functionality is disabled.

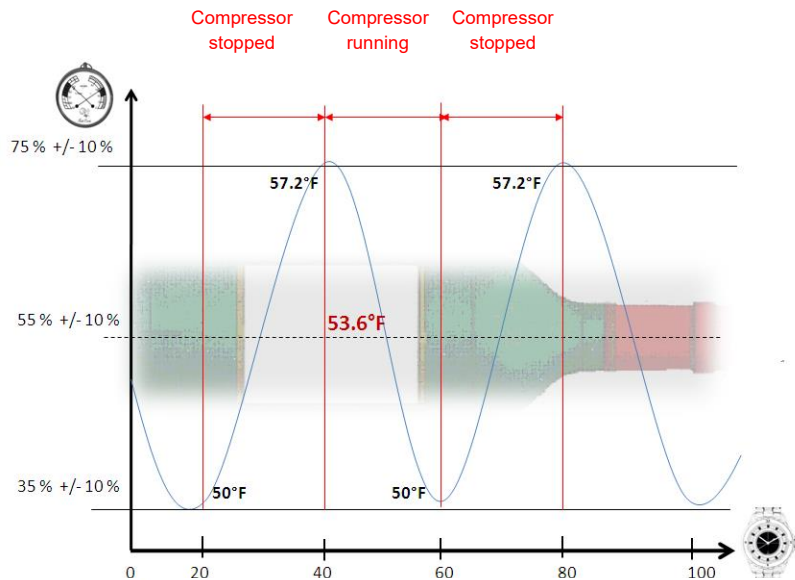
After 30 seconds or the other value defined in the setup menu, the display changes to a black background with the most relevant information shown (temperature and status of the system). If any button is touched the display returns to the previous display.



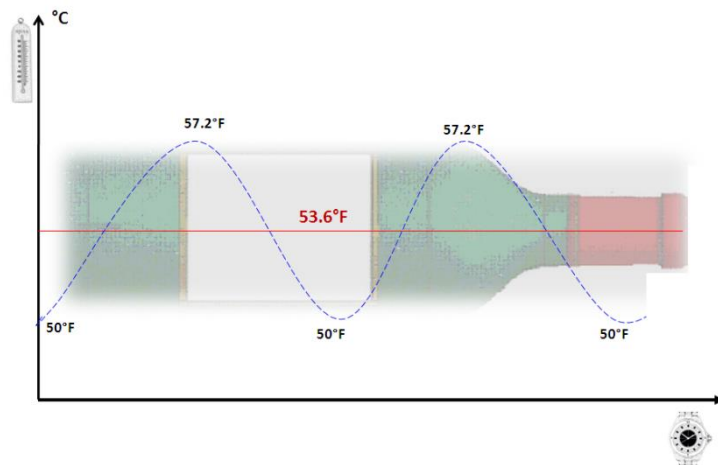


**Illustration of how the cabinet works**

Temperatures and Relative Humidity of the air at time T following the operating cycle.



Air Temperature and Average Temperature in the bottle.



**Relative humidity**

Between 55 and 75%, this is the average relative humidity range recommended to keep the cork of your bottles sufficiently humid to maintain the flexibility and elasticity required to keep it hermetic to liquids, while letting your wines breathe. Your Wine Guardian wine cabinet automatically controls the relative humidity in the cabinet.

The combination of the circulation of filtered ambient air loaded with humidity in the cabinet, the phenomenon of condensation linked to the cabinet's operation, and the surface area of the inner steel walls coated with a paint of large particle size offers your wines ideal ambient conditions.

Note: under exceptionally dry ambient conditions, it may be necessary to provide for the adding of water. To do this, you can place a wet sand bin in the device or else a bowl of pure water (or tap water provided it does not have a strong smell).

Wait a few days after you have started operating the wine cabinet for the first time so that the ideal average

relative humidity (around 60%) is stabilized in the cabinet.

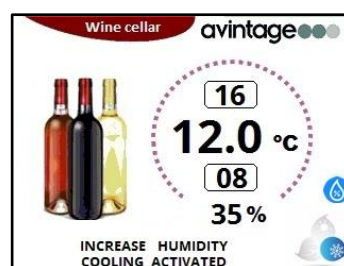
**IMPORTANT: The humidity can be around 45% or even less if the appliance is plugged in a room with extreme ambient conditions and/or if the room is very dry. Thus, it's necessary to add water (tray, bowl, etc.) in the upper part of the wine cabinet.**

### Relative humidity indicator



The indicated relative humidity value corresponds to a short-term average which is regularly updated. There is nothing to worry about if the displayed relative humidity is momentarily a little lower. This time interval, which is usually very short, is not sufficient for the corks to lose their elasticity. The following values may be observed on the display:


- 45% appears if the relative humidity at the cabinet's center is between 40% and 50%
- 55% appears if the relative humidity at the cabinet's center is between 50 % and 60 %
- 65 % appears if the relative humidity at the cabinet's center is between 60 % and 70 %
- 75% appears if the relative humidity at the cabinet's center is above 70 %

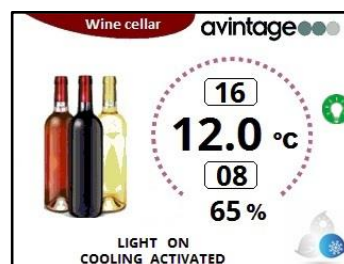
A pictogram and a message will be displayed if the persistent relative humidity is below 45% for 3 consecutive cycles. In that situation place a pot filled of water inside the wine cabinet and check the humidity level after 24 hours.





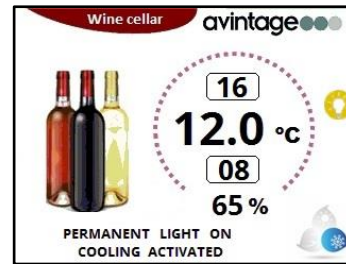
### Internal light

Inside lighting can be switched on by pressing the DOWN button «» located on the control panel and symbolized by the «» pictogram. It offers you the possibility to illuminate your wine cabinet while maintaining the preservation conditions of your wines (low emissivity LED).

The light pictogram and a message will be displayed on the screen. If you do not switch it off, it will automatically stop after 5 minutes. Otherwise, you can switch it off by pressing again on the DOWN key «».



You can also turn on the light in a permanent mode. Press the DOWN key «» for 5 seconds. The pictogram of the yellow light with a message will be displayed on the screen. To switch it off you will have to press again on the DOWN key «».



## **7. EQUIPMENT**

### **Vibrations**

Wine does not like to be disturbed. It especially dreads vibrations. This is why your wine cabinet compressor is mounted on special shock absorbers called "silent blocks". Likewise, the inside tank is insulated from the body by a thick layer of polyurethane foam which has the particularity of also absorbing vibrations.

Depending on the model, the wine bottle trays are made of solid wood and absorb vibrations better than metal. On some models, the wine bottle tray supports are also equipped with rubber pads.

Your bottles are sleeping peacefully!

### **Aeration**

Pure air permanently refreshed and filtered. Your wine cabinet is equipped with a permanent air refreshing system filtered by an activated charcoal filter.

It is recommended to replace this filter once a year.

### **Relative humidity**

Fluctuates around 55% ( $\pm 10$ ); this is the average relative humidity range recommended to keep the cork of your bottles sufficiently humid to maintain the flexibility and elasticity required to keep it hermetic to liquids, while letting your wines breath.

### **Exposure to U.V.**

Warning: pay attention to light; it accelerates the oxidation-reduction process and therefore the premature aging of wine, which is undesirable.

- Solid door: when your wine cabinet is equipped with a solid door, there's no problem. Your wines will remain protected from light.
- Glass door: nothing to worry about either! It was treated to filter up to 70% of ultraviolet rays!

### Sliding rails installation (RAILV3)

#### 1- Prepare your sliding rails in the right direction for installation:

- The part with stems, facing upwards, must slide out of the wine cabinet.
- The other side of the rail has biased stems to connect the sliding rail to the mounting rail of the wine cabinet.

*Please note that biased stems facing downwards (1) must be positioned in the holes at the back of the appliance. They are biased to keep the shelf straight and to prevent tilting.*



Right rail



Left rail



(1) Biased stem

#### 2- Installation of the right rail:

- Position your rail at the desired height.
- Firstly, insert the biased stem into the hole at the back of the appliance (2).
- Then, insert the second stem, at the same height than the other, into the hole at the front of the appliance (3).
- Be sure that the rail is level, fixed and doesn't tilt (4).



(2)



(3)



(4)

#### 3- Installation of the left rail:

- Position your rail at the same height as the right rail.
- Firstly, insert the biased stem into the hole at the back of the appliance.
- Then, insert the second stem, at the same height as the other, into the hole at the front of the appliance.
- Be sure that the rail is level, fixed and doesn't tilt.

#### 4- Installation of the shelf on the rail:

- Pull both rails sliding them out of the wine cabinet (5)
- Position the shelf in such a way that the 4 stems facing upwards are inside the holes provided for that purpose on the shelf.
- You can place yourself under the shelf to have a better view and to know exactly where holes are (6).
- Rails are slightly movable in order to block and well maintain the shelf on its sliding support.



(5)



(6)



Sliding shelf

## How to manage your collection?

Examples of serving temperatures (to be complied with for your tastings):

Opinions vary, and the ambient temperature, too, but many agree on the following:

<b>WINES</b>	<b>SERVING TEMPERATURE</b>
Prestigious Bordeaux wines – Reds	61-63°F / 16-17°C
Prestigious Burgundy wines – Reds	59-61°F / 15-16°C
Prestigious dry white crus	57-61°F / 14-16°C
Light, young, full-flavored reds	52-54°F / 11-12°C
Provence rosés, primeur wines (futures)	50-54°F / 10-12°C
Dry whites and red "local" wines	50-54°F / 10-12°C
"Local" white wines	46-50°F / 8-10°C
Champagnes	45-46°F / 7-8°C
Liquoreux wines	43°F / 6°C

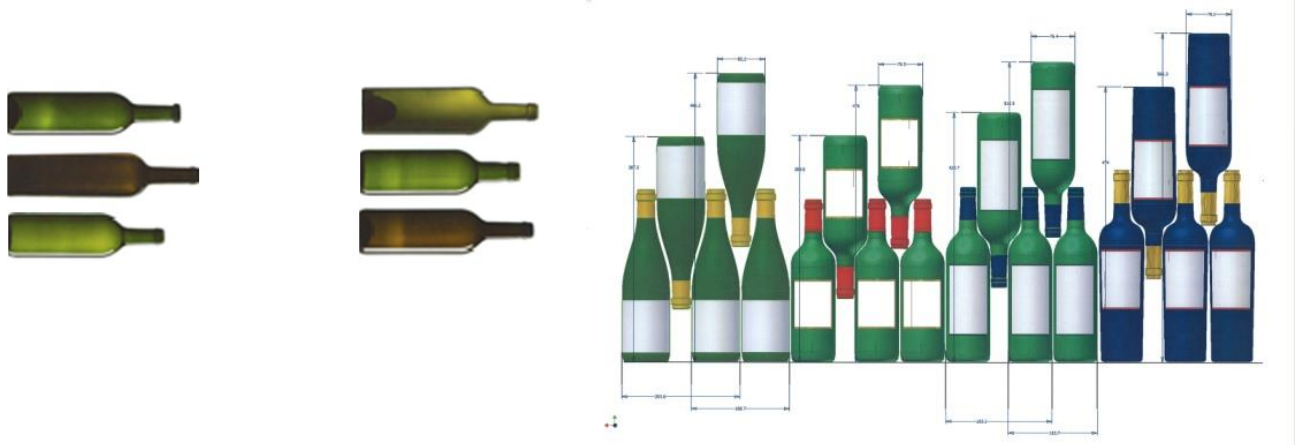
Maturity table (in years):

The time required for each cru, each vintage, each color to attain its optimum maturity varies. The table below will give you an idea about the number of years your bottles will need to reach the ideal summit of their maturity, that is, the ideal moment to savor them.

<b>APPELLATIONS</b>	<b>White Rosé</b>	<b>Red</b>
Alsace	1 - 4	
Alsace grand crus	8 - 12	
Beaujolais (crus)		1 - 4
Beaujolais primeur		1 - 2
Bergerac	2 - 3	3 - 4
Bordeaux	2 - 3	3 - 4
Burgundy	5	7
Cahors		5 - 10
Cotes de Provence	1 - 2	2 - 5
Cote Rotie, Hermitage	8	8 - 15
Burgundy grand crus	8 - 10	10 - 15
Bordeaux grand crus	8 - 10	10 - 15
Jurancon mellow, liquoreux	6 - 10	
Jurancon dry	2 - 4	
Languedoc	1 - 2	2 - 4
Loire	5 - 10	5 - 12
Loire mellow, liquoreux	10 - 15	
Macon	2 - 3	1 - 2
Montbazillac	6 - 8	
Savoie	1 - 2	2 - 4
Rhone Valley	2	4 - 8
Yellow wine	20	

## 8. LOADING

### Types of bottles



We see here 4 kinds of 75 cl wine bottles: Burgundy and Bordeaux wine bottles of different dimensions. There are many other bottles of various shapes and sizes, as shown below, examples of 75 cl Bordeaux bottles:

You will note the storage differences according to the bottles' heights, diameters, and crisscrossing method.

### Criss-crossing types

Note the difference in depth!

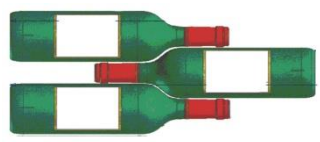
Top-to-bottom neck-to-neck:

- ⊕ Loading capacity increased



Top-to-bottom neck between bottle bodies:

- ⊕ Less depth
- ⊖ Lots of space lost!



### Wine bottle shelves

Each wine cabinet has its type of wine bottle shelf.

Note that there is no ideal storage arrangement. A collection of wine bottles is rich when it is varied. It is up to you to arrange the storage capacity of your wine cabinet according to your collection.

### Reversible wine bottle shelves:

The "Collector ®" wine bottle tray is a reversible Bordeaux or Burgundy wine bottle shelf invented by Frio Enterprise to allow making a simple, efficient, reliable, and practical arrangement choice.



One side has imprints for "Bordeaux 75 cl type bottles", while the other side has imprints for "Burgundy 75cl type bottles". A pyro etching of the type of bottle appears on the wine bottle tray's sides indicating to you the side to use according to your collection.



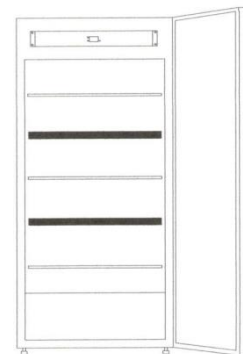
### Sliding wine bottle shelves:

Depending on the model, the wine cabinet is delivered with one or more sliding wine bottle trays.



### Separating shelves

Some polyvalent wine cabinets are equipped with 2 specific separating shelves. For an optimum temperature distribution and separation, these 2 shelves should not be removed or repositioned.



Additional wine bottle shelves may be ordered online at [wineguardian.com/product-category/parts-and-accessories](http://wineguardian.com/product-category/parts-and-accessories)

### **Announced capacity**

The announced capacity is the maximum capacity calculated with a defined number of shelves, which varies according to the model. This standard is calculated with 75cl bottles of the traditional Bordeaux type. Any other type of bottle size and the addition of shelves will considerably reduce the storage capacity. The capacity of your wine cabinet is measured according to the EN62552 standard.

### **Loading method**

#### Details on capacities:

Capacity indications assigned to the various Wine Guardian wine cabinet models are given for guideline purposes. They will help you make your choice according to your desires and your available space. These capacities are defined today based on a standard bottle of the "Bordeaux 75cl tradition" type. You will probably be collecting bottles of different shapes and sizes. For practical reasons, it is likely that you will fill your wine cabinet with a smaller number of bottles than the maximum number it can hold.

*For example, if a wine cabinet is loaded only with Burgundy wine bottles, there will be approximately 30% fewer bottles than the initial quantity calculated for Bordeaux bottles.*

Another important effect on loading is the number of wine bottle shelves: **an additional wine bottle shelf**

**is equivalent to the loss of one bottle layer, and even two...**

You can add more sliding shelves in your wine cabinet if you want to. Just please take in consideration the bottle quantities in that case that will be reduced.

Do not forget to take this aspect into consideration if you wish to have a more functional wine cabinet and add a large number of wine bottle shelves: you will have to decide between capacity and practicality!

Loading:

**The desired temperature after the wine cabinet starts running will only be reached after many hours of operation. We recommend running your wine cabinet empty for a few hours before you start loading it.**

Your wine cabinet is delivered with one or more wine bottle shelves made of wood according to the model:

- Place the supports in appropriate lateral notches inside the cabinet to fit your needs. Make sure that the supports are inserted correctly in the notches (only a slight pressure is necessary to put the angle iron in place and make sure that it holds properly).
- Start by loading the lower part of your wine cabinet.
- Then simply stack the bottles with their bases facing backward in the back row and conversely for the front row. The wine bottle trays are to be arranged according to the size of your wine cabinet and the shapes of your wine bottles.

**IMPORTANT: make sure that the bottles do not come in contact with the inner cabinet's back wall. The back wall will be at a temperature too low for the wine.**

If you have a large number of bottles, we recommend that you load 40 bottles at a time and then let the device run for 12 hours before you load another 40 bottles. Repeat this operation as many times as necessary to create a thermal mass in your wine cabinet.



## **9. MAINTENANCE**

### **Cleaning**

Normally the wine cabinet does not require any specific maintenance except that the activated charcoal filter should be replaced once a year. However, if a cleaning would be considered necessary, disconnect, and clean the cabinet inside and outside using a soft detergent mixed with warm water (do not use solvents or abrasive agents). Rinse with pure water and let dry before reconnecting. For any other type of maintenance, contact the after-sales service of your retailer.

**Any technical intervention performed by an unapproved person may cancel the warranty.**

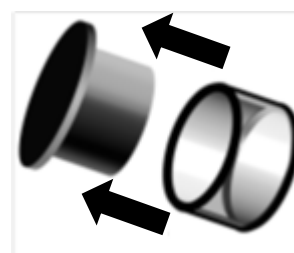
### **Changing the activated charcoal filter and periodicity**

Replacing the activated charcoal filter: it must be **replaced once a year**. The filter is a black round plastic part which filters the air entering your wine cabinet. You can see it from the inside as well as from the outside. It is located in the upper right corner at the bottom of the wine cabinet.



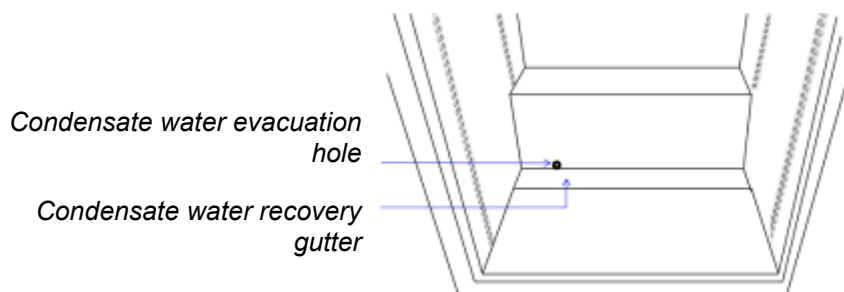
**Push the charcoal filter from the outside of your wine cabinet to remove it from inside the appliance.**

**CAUTION! The filter is inserted in a plastic part. Do not try to remove all the parts, ONLY the filter. Pulling or pushing the plastic receptacle may not be repairable as it is foamed into the body.**



### **Extended stop**

Completely disconnect the device. Be sure to remove the bottles. Clean and dry the inside of the tank and especially the condensate water recovery gutter located in the bottom part of the cabinet.



→ Presence of water is normal

### **Defrost condensation**

The cabinet is equipped with an automatic defrost cycle. When the cooling cycle is finished, the refrigerated parts of the cabinet are defrosted automatically.

The water from the defrost is channeled into an evaporation tray which is located in the back of the cabinet

close to the compressor. The heat from the compressor then evaporates the water from the tray that will be drawn up by the charcoal filter, bringing humidity inside.



The wine cabinet produces cold air that is heavier than the warm air, so it drops slowly. It creates a pressure difference and pushes out the air through the hole located in the lower part of the appliance. When the compressor is on, it heats and evaporates the condensate water. The warm air goes up and this wet air is filtered by the carbon filter.

At the evaporator contact, the air humidity turns to ice. When the compressor stops, the internal temperature will increase slowly, the ice will melt. Forming condensation.

The excess condensate will be collected by the water tank located on the compressor. When the compressor starts to operate again, the closed air circulation circuit starts again.

### Transporting the wine cabinet

The cabinet should be transported wherever possible in its original package to avoid any risk of deterioration.

If you should transport the wine cabinet laying down, it must be protected and laid on the side where the compressor's loading nozzle is facing downward.

To purchase replacement parts or additional shelves, contact us at [wineguardian.com](http://wineguardian.com).

## **10. IN THE EVENT OF A BREAKDOWN**

Despite the care we take during production, a breakdown can never be totally ruled out. Before contacting your retailer's after-sales department, please check that:

- ✓ The appliance is properly plugged in.
- ✓ There is not a power cut in progress.
- ✓ The breakdown is not one of those described in the table at the end of this manual.

**IMPORTANT:** if the power cable supplied is damaged, it must be replaced by the manufacturer, a service center approved by the brand or the retailer. In all events, it must be replaced by qualified personnel to avoid any risk of injury.

**IF THESE CHECKS REVEAL NOTHING, THEN CONTACT YOUR RETAILER'S AFTER-SALES DEPARTMENT.**

### **CAUTION!**

**Unplug the appliance before carrying out any maintenance or repair work.**

## **11. WARRANTY DISCLAIMER**

Faults and damage caused directly or indirectly by incorrect operation, misuse, insufficient maintenance, incorrect cabinet building installation or main power connection, fire, accident, lightning, voltage variation or other electrical interference, including defective fuses or faults in main power installations, will not be covered by the warranty.

Repairs performed by non-approved service centers, and any other faults and damage that the manufacturer can substantiate have been caused by reasons other than manufacturing or material faults, are not covered by the warranty.

Please note that changes to the construction of the cabinet or changes to the component equipment of the cabinet will invalidate the warranty and product liability, and the cabinet cannot be used lawfully. The approval stated on the rating plate will also be invalidated.

Transport damage discovered by the buyer is primarily a matter to be settled between the buyer and the distributor. The distributor must ensure that such complaints are resolved to the buyer's satisfaction.

Before calling for technical assistance, please check whether you can rectify the defect yourself. If your request for assistance is unwarranted, e.g. if the cabinet has failed as a result of a blown fuse or incorrect operation, you will be charged the cost incurred by your call for technical assistance.

## **11. SPARE PART**

When ordering spare parts, please state the type, serial number and production numbers of your cabinet. This information is given on the rating plate. The rating plate contains (refer to section 10 Technical Data) various technical information, including type and serial numbers.

## **12. DISPOSAL**

The symbol on the product, or on the documents accompanying the product, indicates that this cabinet may not be treated as household waste. Instead, it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.



Environmental regulations regarding its disposal must also be observed. When disposing of the cabinet you should contact your local authority's waste disposal department, who will inform you of how the collection and recycling of such units takes place in your area.

You should check with your electric utility company to see if a bounty program is offered in your area. Since some bounty programs have required specifications for appliances (e.g., must be in working condition, of a minimum vintage and/or dimension), you may also need to confirm that your appliance is acceptable for such a program.

If a bounty program is not available, you can contact your municipal department of public works to inquire about the procedures for collecting and disposing of refrigerated appliances in your neighborhood. Typically, for refrigerators/freezers, municipalities require you to make an appointment for bulky item collection, which may be provided at no additional cost. Some municipalities charge a fee for refrigerated appliance collection or require you to haul items to a transfer station or dump. (Your municipality can direct you to a solid waste contractor for more information.) Other municipalities may require the refrigerant to be recovered from appliances before they will accept it for pick-up. In such cases owners would need to hire a technician with certified recovery equipment to remove the refrigerant prior to disposal.

By ensuring that this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about the disposal and recycling of this product, please contact your local government office or your household waste disposal service.

When disposing of a refrigerated appliance, inquire about the disposal practices of the entity removing your unit to ensure that it will be disposed of responsibly. If you learn about illegal or suspect activities (e.g., refrigerant venting), you can file a report easily and anonymously by visiting [EPA's Office of Enforcement and Compliance Assurance website](#).

NOTE: Do not attempt to remove refrigerant or compressors. Improperly handled refrigerant may result in physical harm. Only properly trained individuals using EPA-approved refrigerant recovery equipment should attempt to remove refrigerant from appliances.

***We reserve the right to alter specifications without prior notice. Please refer to our websites to obtain the most recent product specifications, technical and warranty information.***

Non-binding document.

# GLOSSARY

**Preservation:**

Preservation conditions allow protecting wines which are already in maturity and maintaining their qualities over time.

**Aging:**

The climatic enclosure is designed to guarantee over time conditions which are as close as possible to those specific to underground wine cabinets favoring the optimum blossoming of prestigious crus.

**Serving temperature:**

The wine cabinet permanently maintains bottles at the right serving temperature (tasting T°: prestigious red cru: 64 to 66°F (18 to 19°C), light red: 57 to 61°F (14 to 16°C), white, rosés and vintage champagnes: 50 to 54°F (10 to 12°C); liquoreux white: 46 to 50°F (8 to 10°C), etc.).

**Day's wine cabinet:**

See serving temperature above.

**PREMIUM 1/70 wine bottle shelf:**

Made of solid wood (water repellent tropical wood); they are designed to ensure an optimized, ergonomic, and safe storage of bottles (13 bottles for a layer).

**COLLECTOR wine bottle shelf:**

Made of wood; their imprints are specifically designed for an optimized, ergonomic, easy to access and secure storage of bottles. They are reversible (Front side: Bordeaux - Back side: Burgundy, Loire Valley, etc.). Bordeaux: 14 bottles, Burgundy: 13 bottles.

**Sliding wine bottle shelf:**

Mounted on rails, they facilitate access to a unique layer of prestigious "grand crus".

**Thermal shock:**

A thermal shock is a brutal temperature deviation of about 68°F (20°C) and more in less than 2 hours. And it is the repetition of this temperature variation that can damage your wines.

## F.A.Q.

Despite the care we bring to our production, a breakdown can never be totally excluded. Before contacting the After-Sales department of your store, please check:

- the cabinet is properly plugged in
- there is not a power outage
- have a look on the troubleshooting guide

### ELECTRICITY

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#### **My wine cabinet does not work:**

1. No power in the power plug: check your circuit breaker or test your plug.
2. The plug is not correctly plugged in.
3. If your wine cabinet is in an unheated room, refer to the section "winter kit".

### TEMPERATURE

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#### **My wine cabinet is too cold:**

Select a higher temperature.

#### **My wine cabinet is not cold enough:**

Select a lower temperature.

#### **The temperature in my wine cabinet varies slightly:**

1. The true temperature to consider is the temperature in the bottle. Instantaneous variations which you can read correspond to the compressor's operating cycles and stops. It is thanks to this principle of small variations repeated in the air of your wine cabinet that a favorable average temperature is obtained to ensure your wines the best conditions of maturity.
2. Our wine cabinets are extensively insulated to ensure a temperature as stable as possible for your wines. Consequently, a variation of  $2^{\circ}F$  ( $1^{\circ}C$ ) in the temperature outside the bottle will only be evidenced by a temperature variation of approximately  $0.2^{\circ}F$  ( $0.1^{\circ}C$ ) in the liquid.
3. If the temperature read in your wine cabinet is different from that usually observed and it does not persistently vary (over several hours), please contact the after-sales service of your retailer.

### THE COMPRESSOR OF MY WINE CABINET DOES NOT START RUNNING (ARE YOU SURE? OUR COMPRESSORS ARE SILENT)

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1. Is the ambient temperature of your room low (below the minimum demanded temperature)?
2. Is the selected temperature too high? Select the minimum possible temperature (refer to the chapter "OPERATING INSTRUCTIONS - Temperature setting" according to your model) and check whether the compressor starts running without touching it.
3. Is the electrical connection powered? To check this, connect another electrical device to the same outlet.
4. If despite both these checks the compressor does still not run, contact the after-sales service of your retailer.

### THE COMPRESSOR OF MY WINE CABINET KEEPS RUNNING WITHOUT STOPPING

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If no cold effect is observed, call the after-sales service of your retailer.

## RELATIVE HUMIDITY

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### **What should be the average Relative Humidity in my wine cabinet?**

1. The ideal average relative humidity should be between 55 and 75%; do not mistake this value for the instantaneous value which varies as a function of the compressor's operating cycles. Just like for the average temperature, it is this average relative humidity value which counts.
2. Depending on the geographical zones and their relative humidity in the air, more water may or may not have to be added. In temperate countries, the relative humidity contained in the air is between 50 and 80%. Therefore, it is not necessary to add water, but it should be regularly checked.

### **The average relative humidity of my wine cabinet remains persistently below 50%: are you sure? (Relative Humidity fluctuates a lot and rapidly - this is normal):**

1. Check whether the activated charcoal filter is too old or simply obstructed.
2. Make sure that your hygrometer is operating correctly.
3. If you moisten a cloth every 2 hours, it will not dry. This principle applies to corks. The constancy of the relative humidity average allows corks to preserve their elasticity, which is indispensable. Therefore, remember that an instantaneous value which seems low is normal, because it will necessarily rise later.

### **The relative humidity in my wine cabinet remains persistently above 80%. Are you sure? (Relative Humidity fluctuates a lot and rapidly - this is normal):**

1. Check whether the activated charcoal filter is too old or simply obstructed.
2. Make sure that your hygrometer is operating correctly.
3. If you moisten a cloth every 2 hours, it will never be too wet. This principle applies to corks. The constancy of the relative humidity average allows corks to preserve their elasticity, which is indispensable. Therefore, remember that an instantaneous value which seems high is normal, because it will necessarily drop later.

### **My bottles' labels unstick:**

1. Your wine is not threatened, but the relative humidity in your wine cabinet is too high.

## THERE IS WATER IN THE BOTTOM OF MY WINE CABINET OUT OF THE INTENDED PLACE

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1. This is not detrimental to your wine.
2. Is the wine cabinet perfectly horizontal? Does it lean forward?
3. Is the drainpipe clogged?

## THERE ARE ODORS IN MY WINE CABINET

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1. Has the activated charcoal filter been regularly changed? To be changed every year;
2. Is the activated charcoal filter simply obstructed by a bottle?

## MY WINE CAVE MAKES NOISE

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1. The compressor when running generates noise: check its attachment to the rubber shock absorbers (silent blocks) and whether it is in contact with another element.
2. Small rattling sounds are heard they arise from the circulation of the gas in the pipes and are the result of a normal operation of your wine cabinet.

## MY WINE BOTTLE TRAYS SAG DURING LOADING

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1. Make sure that the maximum load capacity is not exceeded.

## WHAT TO DO IN CASE OF A POWER OUTAGE?

Most power outages are resolved in a short time. An outage of 1 or 2 hours will not affect the temperatures in your cabinet. To protect the wines during the outage, open the door as little as possible. For outages that are very long, take necessary steps to protect the wine.

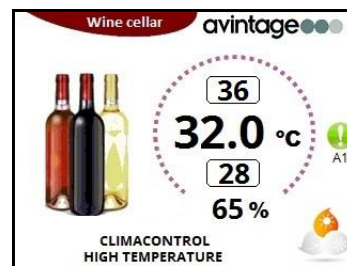
After a power outage, the appliance keeps in memory the last settings you selected or the factory settings if you did not change them.

## ALARM PICTOGRAM IS DISPLAYED

When the alarm is on, you can temporarily disable the sound by pressing the UP key «  » for 5 seconds. A message will be displayed on the screen to indicate that the alarm is deactivated.

### High temperature alarm:

The alarm indicator can be displayed if the inside temperature is too high. A message is display on the screen.



This alarm is on during the first installation of the appliance requiring time for the appliance to reach the selected temperature. You must wait several hours before the temperature is stabilised. The alarm can be on if the door has been left opened, or if the door has not been closed properly. The ambient temperature will modify the temperature measure.

If you are not in the cases described above, and if the alarm does not disable, you must unplug your appliance and call the service center.

### Low temperature alarm:

When the inner temperature reaches 4°C (39°F), the low temperature alarm is on.



The low temperature alarm is on when the ambient temperature is very cold, or if the door has been left opened in a very cool ambient temperature.

If you are not in the cases described above, you must check the appliance settings (Selected temperature). If the selected temperature is correctly set, you must contact the service center. If the internal temperature is cooler than the ambient temperature, and that low temperature alarm is on, you must unplug your appliance and call the service center.



## THERE IS AN ERROR CODE ON THE DISPLAY OF MY WINE CABINET


The electronic system can detect a default and indicate an error code on the display, as A1, A2, A3, A4 or A5.



In case you see this code, please note it and give it to the technician who will find on our technical documentation the meaning of this code. In that case it is recommended to unplug your product. It will help them to solve the possible problem faster and easier.

For alarms 3, 4 and 5 the following message appears alternating with the main screen, with a 3 seconds period.



When the alarm is on, you can deactivate temporarily the sound by pressing the UP key «  » for 5 seconds. A message will be displayed to indicate that the alarm is deactivated.



If after one hour, the parameters are not back to normal, the sound alarm will be on again. We recommend you disconnect your appliance and call the service center.

**But, whatever happens, do not panic if you observe an abnormal temperature or relative humidity value inside your wine cabinet! Only an extended and persistent exposure of your wines to these abnormal conditions might prove detrimental to them.**