VINTEC

User Manual

VWS050SBA-X
VWS050SSA-X
VWD050SBA-X
VWD050SSA-X
VBS050SBA-X
VBS050SSA-X

vintec.com

The information in this document is subject to modification without any prior notice.
Some models are available in dedicated countries only.
VINTEC offers no guarantee for our Wine Cellar and Beverage Centre if it is being used for any purpose other than that for which it was specifically designed.
VINTEC cannot be held responsible for any error in this manual.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
Children should be supervised to ensure they do not play with the appliance (AU & NZ).

This appliance can be used by children aged from 8 years and above and 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. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision .

This appliance uses flammable refrigerant, please secure the cooling pipe during the delivery process. Position the wine cooler away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Never clean appliance parts with flammable fluids. The fumes can create a fire hazard or explosion. When disposing your appliance, please choose an authorized disposal site. Children should be supervised to ensure that they do not play with the appliance.
R600A WARNINGS
The following models use small quantity of R600A (iso-butane) flammable refrigerant:
VWS050SBA-X/VWS050SSA-X/VWD050SBA-X/ VWD050SSA-X/VBS050SBA-X/VBS050SSA-X : –35g
For your safety please observe the following recommendations :
- This appliance contains a small quantity of R600A refrigerant which is flammable. Avoid safety hazards by carefully installing, handling, servicing and disposing of this appliance.
- During transportation and installation, ensure that the tubing of the refrigerant circuit is not damaged.
- Avoid using or manipulating sharp objects near the appliances.
- Leaking refrigerant can ignite and may damage the eyes.
- In the event any damage does occur, avoid exposure to open fires and any device which creates a spark. Disconnect the appliance from the mains power.
- Thoroughly ventilate the room in which the appliance is located for several minutes.
- Notify Customer Service for necessary action and advice.
- The room for installing the appliance must be at least 1 cubic metre per 8 grams of refrigerant. The refrigerant quantity contained in this appliance is listed above in grams; it is also noted on the Rating Plate of the appliance.

It is hazardous for anyone other than an Authorised Service Person to carry out servicing or repairs to this appliance.

– WARNING: Keep ventilation openings in the appliance enclosure or in the built-in structure clear of obstruction.
– 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 compartments.
– WARNING: Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
– 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: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are the type recommended by the manufacturer.
– WARNING: If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
– WARNING: When positioning the appliance ensure the supply cord is not trapped or damaged.
WARNING: Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
– WARNING: Your appliance is fitted with long life LED lighting. In the unlikely event the LED lights should fail, then the LED lights should be serviced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
– WARNING: In Queensland Australia, the authorised pers on must hold a Gas Work Authorisation for hydrocarbon refrigerants, before carrying out servicing or repairs which involve the removal of covers.
The environment and personal safety must be considered when disposing of this appliance.
Please ensure the appliance is taken to a recycle centre for safe recycling.
This appliance contains insulation formed with flammable blowing gases and flammable refrigerant. Avoid safety hazards by carefully disposing of this appliance.

Allow 24 hours before switching on the Wine Cellar and Beverage Centre. During this time we recommend that you leave the door open to clear any residual odours.

BEFORE LOADING & PLUGGING IN THE Wine Cellar and Beverage Centre.

Important: All models without front venting (air opening) are strictly for free standing only. (See technical chart).

Recommendations:

The location you have selected for your Wine Cellar and Beverage Centre should:

- be unencumbered and well ventilated;
- be well away from any heat source and direct sunlight;
- not be too damp (laundry, pantry, bathroom etc.);
- have a flat floor;
- have a standard and reliable electricity supply (standard socket to country standards, linked to the ground). It is NOT recommended to use a multi-socket or extension lead;
- have a surge protector fitted to the electrical outlet;
- away from the microwave oven. Certain microwave ovens do not have wave interference shield. When placed within 1 meter vicinity of the wine cabinet, they may affect the operation of the wine cabinet.

Notes:

- VWS050SBA-X/VWS050SSA-X/VWD050SBA-X/ VWD050SSA-X/VBS050SBA-X/VBS050SSA-X models are built-in type as per the drawings in the installation section (page 5).
  The Wine Cellar and Beverage Centre should be placed where the ambient temperature is between 5˚C to 35˚C. If the ambient temperature is above or below this range, the performance of the unit may be affected. Placing your unit in extreme cold or hot conditions may cause interior temperatures to fluctuate. The ideal range of temperature may not be reached. (See Climate Class at the end of this manual).

Grounding instructions

The Wine Cellar and Beverage Centre must be grounded in case of an electrical short circuit. Grounding reduces the risk of electrical shock. The Wine Cellar and Beverage Centre is equipped with a power cord having a grounding wire and plug. The Wine Cellar and Beverage Centre plug must be plugged into a properly affixed and grounded electrical outlet.

Note: In locations where there is frequent lightning, it is advisable to use surge protectors.

Improper use of the grounding plug can result in the risk of electric shock. Consult a qualified electrician or service person if the grounding instructions are not completely understood. If the supply cord is damaged, it must be replace by a qualified person in order to avoid electrical hazard.

INSTALLATION

Unpack and remove all of the protection and adhesive strips from the packaging around and inside the Wine Cellar and Beverage Centre. The Wine Cellar and Beverage Centre must be positioned such that the plug is accessible. Release the power cord.

Move your Wine Cellar and Beverage Centre to its final location. The Wine Cellar and Beverage Centre should be installed in a suitable place where the compressor will not be subject to physical contact.

- WARNING: Ensure the plug is accessible when the appliance is in position, or a switch is incorporated in fixed wiring according to the wiring rules.
  (See licensed electrician for further advice).

Levelling your Wine Cellar and Beverage Centre: Wine Cellar and Beverage Centre must be leveled BEFORE loading your wines. Your Vintec Wine Cellar and Beverage Centre is equipped with 4 adjustable feet to facilitate easy leveling.

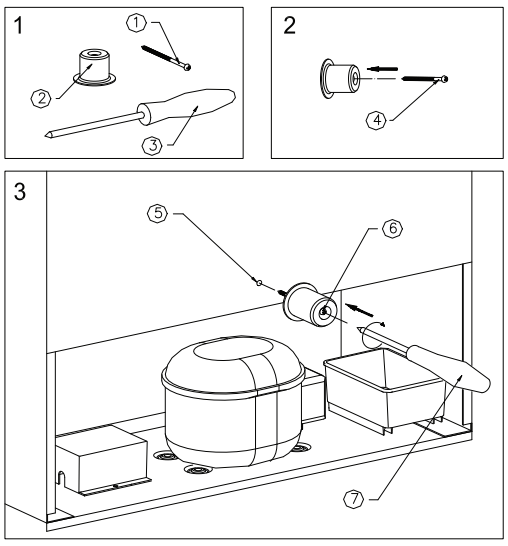
VINTEC recommends that you tighten the back feet to the maximum and adjust the front feet to level of the Wine Cellar and Beverage Centre.

Fixing the Back spacer:

Compressor run appliances require good ventilation for effective and longer usage. Your Vintec Wine Cellar and Beverage Centre is supplied with a back spacer.

Affix the back spacer at the back of the cellar for air circulation and heat evacuation.

INSTALLATION OF BACK SPACER



IMPORTANT - THIS SPACER MUST BE ATTACHED TO THE UNIT BEFORE THE INSTALLATION, FOR VENTILATION PURPOSE.
FAILURE TO DO WILL VOID THE WARRANTY

UNDER-BENCH INSTALLATION INSTRUCTIONS

DIMENSIONS:
VWS050SBA-X/VWS050SSA-X/VWD050SBA-X/
VWD050SSA-X/VBS050SBAX/VBS050SSA-X
Height 820mm – 860mm (40mm adjustable feet)
Width 595mm
Depth 571mm + 30mm stopper (Total of 601mm)
This Vintec Wine Cellar and Beverage Centre is not designed to be fully integrated behind a joinery door.
Please note that:
For VWS050SBA-X/VWS050SSA-X/VWD050SBA-X/
VWD050SSA-X/VBS050SBA-X/VBS050SSA-X
a minimum cut out width of 615mm is required to facilitate installation, removal and servicing.

1. Vintec "Built in" Wine Cellar and Beverage Centres are front venting but are not designed to be fully integrated behind a joinery door.

2. Vintec "Built in" Wine Cellar and Beverage Centres require 10mm clearance on both sides and 30mm on top, 30mm clearance at the rear (Back spacer is provided), to facilitate installation, removal, servicing and ventilation.

3. Vintec Built in Wine Cellar and Beverage Centres draw air from the rear and expels it through the metal grid under the door at the front. If a kick board is to be placed in front of the Wine Cellar and Beverage Centre's grid another one must be fitted into the kick board with a minimum air flow allowance of 150cm².

4. Vintec "Built in" Wine Cellar and Beverage Centres have a power switch located on the control panel so power point location is not critical.

5. The Wine Cellar and Beverage Centre requires a standard 240 volt/10 amp power point. (Or according to different countries specifications).

6. The power cord is 1.9m in length and is fixed on the right side at the back when looking from front of cabinet.

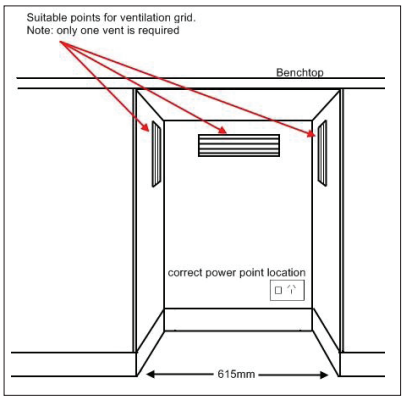
7. As with most appliances of today, the Wine Cellar and Beverage Centre has sensitive electronic components which are susceptible to damage through lightning and electricity supply faults. It is therefore advised to use a power surge protector to avoid problems of this nature.

8. Air vent within the joinery must be provided for Vintec built in Wine Cellar and Beverage Centres (Front venting)

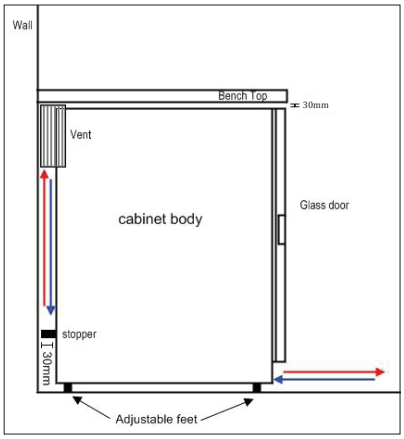
In Hot climate zone, an air vent or grid, with a minimum ventilation size of 200mm x 40mm MUST be cut out at the rear top of the back partitioning or at the top of either side of the partitioning, allowing cool fresh air full access to flow into the 30mm gap located at the rear of the cabinet.
This air vent or grid must not be opened on the same side as other appliances such as ovens or an area that is sealed and without access to fresh cool air. Failing to comply with the above specifications could result in WARRANTY void.

INSTALLATION DRAWINGS FOR fornt venting under bench Wine Cellars and Beverage Centres:

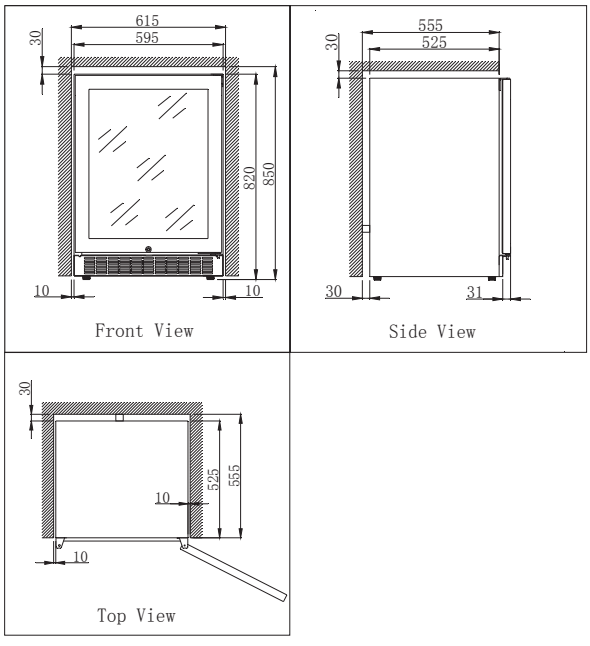
Front View (VWS050SBA-X/VWS050SSA-X/
VWD050SBA-X/VWD050SSA-X/VBS050SBA-X/
VBS050SSA-X



Cross section



Dimensional drawings:



TURNING ON YOUR Wine Cellar and Beverage Centre

Plug in and switch on the cellar by pressing on the power button for a few seconds.
When you use the Wine Cellar and Beverage Centre for the first time (or restart the Wine Cellar and Beverage Centre after having it shut off for a long time), there will be a few degrees variance between the temperature.

You have selected and the one indicated on the LED readout. This is normal and it is due to the length of the activation time. Once the Wine Cellar and Beverage Centre is running for a few hours everything will stabilise.

Important: If the unit is unplugged, turned off, or power is lost due to an electricity power outage wait 3 to 5 minutes before restarting the unit.
The Wine Cellar and Beverage Centre will not start if you attempt to restart before this time delay.

OPERATING NOISES

To reach the desired temperature settings, VINTEC Wine Cellar and Beverage Centres, like all Wine Cellar and may produce the following types of noises. These noises are normal and may occur as follows:
- Gurgling sound - caused by the refrigerant flowing through the appliance's coils.
- Cracking/popping sounds - resulting from the contraction and expansion of the refrigerant gas to produce cold.
- Fan operating sound - to circulate the air within the Wine Cellar and Beverage Centre.

An individual's perception of noise is directly linked to the environment in which the Wine Cellar and Beverage Centre is located, as well the specific type of models. VINTEC Wine Cellar and Beverage Centres are in line with international standards for such appliances. VINTEC will always do its utmost to satisfy its customers but will not retake possession of the goods due to complaints based on normal operating noise occurrences.

LOADING YOUR Wine Cellar and Beverage Centre
You may load your wine bottles in single or double rows while taking note of the following: if you do not have enough bottles to fill your Wine Cellar and Beverage Centre, it is better to distribute the load throughout the Wine Cellar and Beverage Centre so as to avoid all on top or all below type loads.
- Do remove or relocate adjustable wooden shelves to accommodate larger type of bottles or increase the capacity of the cellar by stacking the bottles up when necessary. (See removing shelves).
- Keep smalls gap between the walls and the bottles to allow air circulation. Like an underground cellar air circulation is important to prevent mould and for a better homogeneous temperature within the cellar.
- Do not over load your Wine Cellar and Beverage Centre to facilitate air circulation.
- Do not stack more than 1.5 rows of standard 0.75L bottles per shelves to facilitate air circulation.
- Avoid obstructing the internal fans (Located inside on the back panel of the Wine Cellar and Beverage Centre).
- Do not slide the shelves outwards beyond the fixed position to prevent the bottles from falling.
- Do not pull out more than one loaded shelf at a time as this may cause the Wine Cellar and Beverage Centre to tilt forward.
- Do not cover the wooden shelves with alloy foil or other materials, as it will obstruct air circulation.
- Do not move your Wine Cellar and Beverage Centre while it is loaded with wines. This might distort the body of the Wine Cellar and Beverage Centre and cause back injury.

TYPES OF REGULATION

Please note that depending on the loading and settings chosen it takes about 24 hours for the Wine Cellar and Beverage Centre to see the temperature stabilising. During this time the LED seems to move erratically in particular for dual zone models. It is normal and this process occurs whenever the setting is modified and/or whenever a large amount of bottles are added to the cellar. Designed to store and mature all wines: red, white and sparkling. These Wine Cellar and Beverage Centres reproduce the ideal conditions for wine storage, at a constant recommended temperature of 12°C. They can also be set to provide ideal serving temperature for full enjoyment of the wine's qualities. Unless stated by the wine maker on the bottle, VINTEC recommends 7°C for your champagne, 12°C for whites and 18°C for reds. (Refer to Wine Service Temperature recommendation chart).
Designed to store wines at the correct temperature for best enjoyment. The upper chamber can hold 12, 14 or 16 bottles, depending on the models, at a temperature of 6°C to 10°C dedicated mainly to white, sparkling wines and champagnes. The lower chamber accommodates 20, 30 or 34 bottles depending on the models, mainly for red wines, which could be stored either at room emperature (18°C-20°C) for consumption or at 12°C for a longer time of storage.

TEMPERATURE SETTINGS

Important: The LCD displays by default the actual internal air temperature.
The temperature settings are pre-set at the factory as follows. In the event of a power interruption, all previous temperature settings are automatically erased and it will revert to the preset temperature settings.

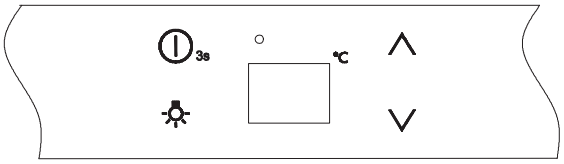
Factory preset chart

Model	Setting	Temperature
VWS050SBA-X VWS050SSA-X	12˚C	12˚C(+/-2.5˚C)
VBS050SBA-X VBS050SSA-X	6˚C	6˚C(+/-2.5 ˚C)
VWD050SBA-X VWD050SSA-X	Upper compartment: 6˚C	6˚C(+/-2.5 ˚C)
	Lower compartment: 12˚C	12˚C(+/-2.5 ˚C)

It is important to understand that there is a difference between the air temperature inside the Wine Cellar and Beverage Centre and the actual temperature of the wine: You will need to wait approximately 12 hours before noticing the effects of temperature adjustment

due to the critical mass within a full Wine Cellar and Beverage Centre.
Once the temperature is set, it is strongly advised not to toy with it or adjust frequently. The thermostat will maintain the temperature inside the Wine Cellar and Beverage Centre within a +/- 2.5˚C range. But the thermal inertia of the wine and the glass is such that within this temperature range, the actual temperature of the wine will only fluctuate 0.5˚C to 1˚C.

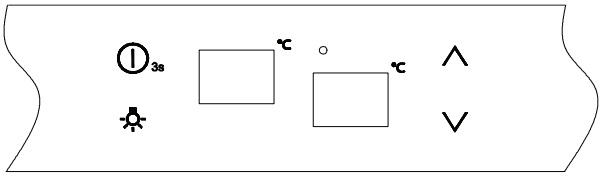
Control panel of VWS050SBA-X / VWS050SSA-X/ VBS050SBA-X /VBS050SSA-X models



To modify the pre-set temperature of single zone models Adjust the desired cooling temperature by pressing the ∧ or ∨ buttons. Each depression of the buttons will scroll through the available temperature settings in increments or decrease of 1 degree Celsius.

The temperature setting can be adjusted from 6˚C to 18˚C (beverage centre: 2˚C to 10˚C). To view the set temperature, press and hold the ∧ or ∨ buttons, the set temperature will temporarily flash in the LED display for 5 seconds.

Control panel of VWD050SBA-X/VWD050SSA-X models



- The temperature setting is range as below:
  Upper compartment: 6 - 12˚C
  Lower compartment: 12 - 18˚C

- When the system enters the temperature set up. With each press on the ∧ key, the temperature setting of the upper zone will decrease by 1˚C. When the temperature setting reaches the lower limit of 6˚C,the temperature will return to 12˚C. Each press on the ∨ and the temperature setting of the lower zone will decrease by 1˚C. When the temperature setting reaches the lower limit 12˚C, the temperature will return to 18˚C
- If you wish to view the set temperature inside the wine cabinet. Please press the ∧ or ∨ key and hold for 3-5 seconds. The set temperature of the upper zone or the lower zone will be displayed on the control board. After 5 seconds the temperature will return to display the actual temperature.
- Flashing LED = Set Temperature
- Steady LED = Cabinet Temperature

INTERNAL LIGHT

In order to reduce energy consumption, this wine cabinet will automatically switch off the LED lights after 10 minutes.
If you want the LED light to remain on continuously, this is possible. Please press and hold the ☼ button for 5 seconds, the display will show LP. After 4 seconds the display will revert back to normal and the light will remain on until manually switched off.
If you want to revert back and conserve energy (recommended), please press and hold the ☼ button for 5 seconds, the display will show LF, after 4 seconds the display will revert back to normal, and the light will automatically switch off after 10 minutes.

WINE SERVING TEMPERATURE CHART

All wines mature at the same temperature, which is a constant temperature set between 12˚C to 14˚C. The below chart is an indicative temperature chart to indicate the best temperature for drinking purposes.

Champagne NV, Sparkling, Spumante,	6˚C
Dry White Semillon, Sauvignon Blanc,	8˚C
Champagne Vintage,	10˚C
Dry White Chardonnay,	10˚C
Dry White Gewürztraminer, Riesling, Pinot grigio,	10˚C
Sweet White Sauternes, Barsac, Montbazillac, Ice Wine, Late Harvest ,	10˚C
Beaujolais,	13˚C
Sweet White Vintage: Sauternes,	14˚C
White Vintage Chardonnay ,	14˚C
Red Pinot Noir,	16˚C

Red Grenache, Syrah , 16°C
Red Vintage Pinot Noir, 18°C
Cabernet & Merlot: French, Australian, New Zealand, 18°C
Chilean, Italian, Spanish, Californian, Argentinean, Vintage Bordeaux . 18°C

IMPORTANT INFORMATION ABOUT TEMPERATURE

Your VINTEC Wine Cellar and Beverage Centre has been designed to guarantee optimum conditions for storing and/or serving your wines.

Fine wines require long and gentle developments and need specific conditions in which to reach their full potential.

All wines mature at the same temperature, which is a constant temperature set between 12°C to 14°C. Only the temperature of dégustation (wine appreciation) varies according to the type of wines (see Wine Serving Temperature Chart above). This being said and as it is for natural cellars used by wine producers for long periods of storage, it is not the exact temperature that is important, but its consistency. In other words, as long as the temperature of your Wine Cellar and Beverage Centre is constant (between 12°C to 14°C) your wines will be stored in perfect conditions.
Not all wines will improve over the years. Some should be consumed at an early stage (2 to 3 years) while others have tremendous ageing capability (50 and over).
All wines have a peak in maturity. Do check with your wine merchant to get the relevant information

DEFROSTING/CONDENSATION/ HYGROMETRY/ VENTILATION

Your Wine Cellar and Beverage Centre is designed with Auto-cycle defrost system. During Off-cycle the refrigerated surfaces of the Wine Cellar and Beverage Centre defrost automatically. Defrost water from the Wine Cellar and Beverage Centre storage compartment drains automatically and part of it goes into a drainage container, which is located at the back of the Wine Cellar and Beverage Centre next to the compressor.
The heat is transferred from the compressor and evaporates any on that has collected in the pan.
Part of the remaining water is collected within the Wine Cellar and Beverage Centre for humidity purposes.
This system enables the creation of the correct humidity level inside your Wine Cellar and Beverage Centre required by the natural cork to maintain a long lasting seal.
Notes: The water collected by condensation, is therefore recycled. Under extremely dry environmental conditions, you may have to add some water into the water container provided with your Wine Cellar and Beverage Centre.

All units are equipped with a double glazed glass door that has a third internal acrylic layer to minimise condensation on the glass door.

The Wine Cellar and Beverage Centre is not totally sealed; Some fresh air is allowed through the drainpipe.

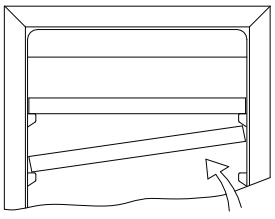
Air is circulated through the cellar by means of a fan/fans and the hollow shelves.
Notes: During the refrigerating cycle, heat is given off which disperses through the external surfaces of the Wine Cellar and Beverage Centre. Avoid touching the surfaces during those cycles.

ADJUSTABLE WOODEN SHELVES:

ADJUSTING/REMOVING THE SHELVES
For easy access to the storage content, you must pull the shelves approximately 1/3 of its depth out of the rail

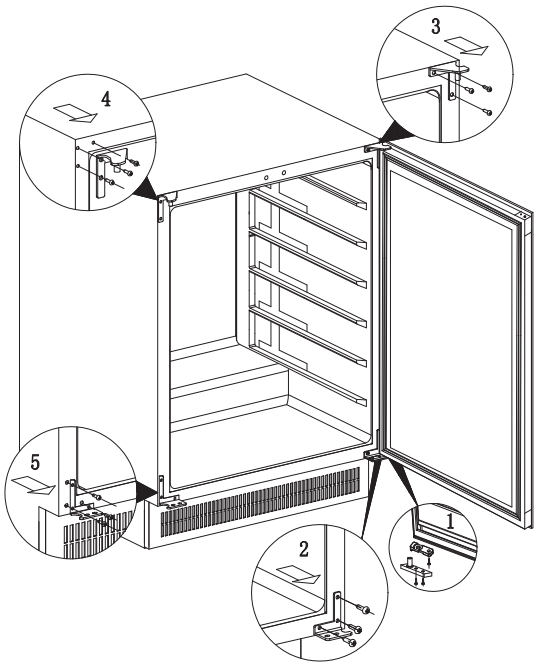
compartment. These wine cabinets, however, are designed with a notch on each side of the shelf tracks to prevent bottles from falling.
When removing any of these shelves out of the rail compartment, tilt the shelf as per the diagram and simply pull out, or push in the shelf until it sits on the support brackets securely.

- To prevent damaging the door gasket, make sure to have the door all the way opened when pulling shelves out of the rail compartment.
- When removing any of these shelves out of the rail compartment: to fit or remove the shelf, tilt the shelf as per the diagram and simply pull out, or push in the shelf until it sits on the support brackets securely.



REVERSIBILITY OF THE DOOR

WARNING: To avoid accidents during the process of changing the door,
we recommend that you get assistance.
The glass door is heavy and may cause injury if dropped.



1. Open the door to a 90 degrees angle, take out the 2 screws from lower door axis, remove the door , Remove the axis plate from the door.
   Unscrew the screw located underneath the doorfr-ame and the limit device, and relocate it at the left end side of the doo r frame.
2. Take out the 3 hinge screws from the lower hinge (right) and remove it.
3. Take out the 3 hinge screws from the top hinge (right) and remove it.
4. Remove decorative nail from left top of cabinet and install spare top hinge (Left) at left top of cabinet with 3 screws.
5. Following the above procedure, install the spare lower hinge to the left.
6. Install and align the door.
7. Insert the plastic caps to cover the holes.

OPERATION ANOMALIES

Ensure that there is power to the electrical supply plug by connecting another electrical appliance to it. Check fuse, if any. Make sure that the door is closed properly.

If your Wine Cellar and Beverage Centre appears to be malfunctioning, unplug it and contact your VINTEC's after sales service. Any intervention on the cold circuit should be performed by a refrigeration technician who should carry out an inspection of the circuit sealing system. Similarly, any intervention on the electrical circuit shouldbe performed by a qualified electrician.

Notes : Any intervention performed by a non- authorised technician by Vintec will lead to the warranty being considered as null and void.

POWER FAILURES

In the event of a power interruption, all previous temperature settings are automatically erased and it will revert to a preset temperature setting. (See preset chart). Most power failures are corrected within a short period of time. An hour or two's loss of power will not affect Wine Cellar and Beverage Centre's temperatures.
To avoid sudden change of temperature while the power is off, you should avoid opening the door.
For longer periods of power failure, do take steps to protect your wine.
Irrespective of the cause, if you notice either abnormal temperature or humidity levels inside your Wine Cellar and Beverage Centre, be reassured that only long and frequent exposure to these abnormal conditions can
cause a detrimental effect on your wines.

TROUBLESHOOTING GUIDE

Common problems may easily be solved, saving you the cost of a possible service call. Please read carefully the instruction manual and refer to the troubleshooting guide chart.

PROBLEM	POSSIBLE CAUSE
Wine Cellar and Beverage Centre does not operate.	Not plugged in. The appliance is turned off. The circuit breaker tripped or the fuse is broken.
Wine Cellar and Beverage Centre is not cold enough.	Check the temperature control setting. External environment may require a higher setting. The door is opened too often. The door is not closed completely. The door gasket does not seal properly.
Turns on and off frequently.	The room temperature is higher than normal. A large amount of contents has been added to the Wine Cellar and Beverage Centre. The door is opened too often. The door is not closed completely. The temperature control is not set correctly. The door gasket does not seal properly.
The light does not work.	Not plugged in. The circuit breaker tripped or a blown fuse. The bulb is out of order. The light button is "OFF".
Vibrations.	Check to assure that the Wine Cellar and Beverage Centre is level.
The Wine Cellar and Beverage Centre seems to make too much noise.	A Gurgling noise may come from the low side of the refrigerant system, which is normal as each cycle ends in your Wine Cellar and Beverage Centre. Contraction and expansion of the inside walls may cause popping and crackling noises. The Wine Cellar and Beverage Centre is not level.

The door will not close properly.	The Wine Cellar and Beverage Centre is not level. The door was reversed and not properly installed. The gasket is faulty. (Magnet or rubber is spoiled). The shelves are out of position.

Technical Data:

Models		VWS050SBA-X VWS050SSA-X	VWD050SBA-X VWD050SSA-X	VBS050SBA-X VBS050SSA-X
Capacity	750ml bordeaux Bottles	50	14 upper/28 lower	-
	375ml Beer Bottles	-	-	140
Gas charge(g)		35g	35g	35g
Net capacity		146L	134L	146L
Preset Temperature (°C)		12°C	upper 6°C lower 12°C	6°C
Adjustable tmep in degrees		6 to 18 °C	upper 6-12°C lower 12-18°C	2-10°C
Heater (1)		-	Yes	-
Freestanding or Built-in		Built-in	Built-in	Built-in
Number of shelves: (1)		5(4+base)	4(3+base)	3
Ambient temperature range (°C)		5-35°C	5-35°C	5-35°C
Dimensions (mm) (WxDxH)		595x561x820	595x561x820	595x561x820
Packaged Dimensions (mm) (WxDxH)		655x665x875	655x665x875	655x665x875
Net weight		47kg	47/48kg	46/47kg
Gross weight		51kg	51/52kg	50/51kg

1. Models with a heater will raise their temperature to the set temperature if the ambient temperature is below the set temperature. Models without a heater will not raise the temperature to the set temperature in these conditions.

Electrolux Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND
APPLIANCE: ALL VINTEC/TRANSTHERM

VINTEC

This document sets out the terms and conditions of the product warranties for Vintec/Transtherm Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. **In this warranty:**
   (a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
   (b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
   (c) 'ASC' means Electrolux's authorised serviced centres;
   (d) 'Vintec/Transtherm' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
   (e) 'Warranty Period' means the period specified in clause 3 of this warranty;
   (f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
2. **Application:** This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.
3. **Warranty Period:** Subject to these terms and conditions, this warranty continues for in Australia for a period of 24 months and in New Zealand for a period of 24 months, following the date of original purchase of the Appliance.
4. **Repair or replace warranty:** During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.
5. **Travel and transportation costs:** Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.
6. **Proof of purchase** is required before you can make a claim under this warranty.
7. **Exclusions:** You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:
   (a) light globes, batteries, filters or similar perishable parts;
   (b) parts and Appliances not supplied by Electrolux;
   (c) cosmetic damage which does not affect the operation of the Appliance;
   (d) damage to the Appliance caused by:
   (i) negligence or accident;
   (ii) misuse or abuse, including failure to properly maintain or service;
   (iii) improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
   (iv) normal wear and tear;
   (v) power surges, electrical storm damage or incorrect power supply;
   (vi) incomplete or improper installation;
   (vii) incorrect, improper or inappropriate operation;
   (viii) insect or vermin infestation;
   (ix) failure to comply with any additional instructions supplied with the Appliance;

In addition, Electrolux is not liable under this warranty if:
   (a) the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
   (b) the Appliance is modified without authority from Electrolux in writing;
   (c) the Appliance's serial number or warranty seal has been removed or defaced.
8. **How to claim under this warranty:** To enquire about claiming under this warranty, please follow these steps:
   (a) carefully check the operating instructions, user manual and the terms of this warranty;
   (b) have the model and serial number of the Appliance available;
   (c) have the proof of purchase (e.g. an invoice) available;
   (d) telephone the numbers shown below.
9. **Australia:** For Appliances and services provided by Electrolux in Australia: Electrolux goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.
10. **New Zealand:** For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.
11. **Confidentiality:** You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

FOR SERVICE or to find the address of your nearest authorised service centre in Australia **PLEASE CALL 1800 771 776** For the cost of a local call (Australia only)	**AUSTRALIA** ELECTROLUX HOME PRODUCTS 163 O'Riordan Street, Mascot NSW 2020 vintec.com.au	**FOR ACCESSORIES** **PLEASE CALL 1800 666 778** For the cost of a local call (Australia only) or visit www.vintecclub.com
FOR SERVICE or to find the address of your nearest authorised service centre in New Zealand **PLEASE CALL 0800 550 020** (New Zealand only)	**NEW ZEALAND** ELECTROLUX (NZ) Limited 3-5 Niall Burgess Road, Mount Wellington vintec.co.nz	**FOR ACCESSORIES** **PLEASE CALL 0800 550 020** (New Zealand only or visit www.vintecclub.com

VINTEC

Service and support

In the rare event that your Vintec cabinet does not perform to your satisfaction, contact our dedicated support team:

1800 771 776

concierge@vintecclub.com

Vintec. We are part of the Electrolux Family. To add a touch of professional inspiration to your home, visit electrolux.com.au

Stay in touch and share your user experience by following us:

@vintecclub

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