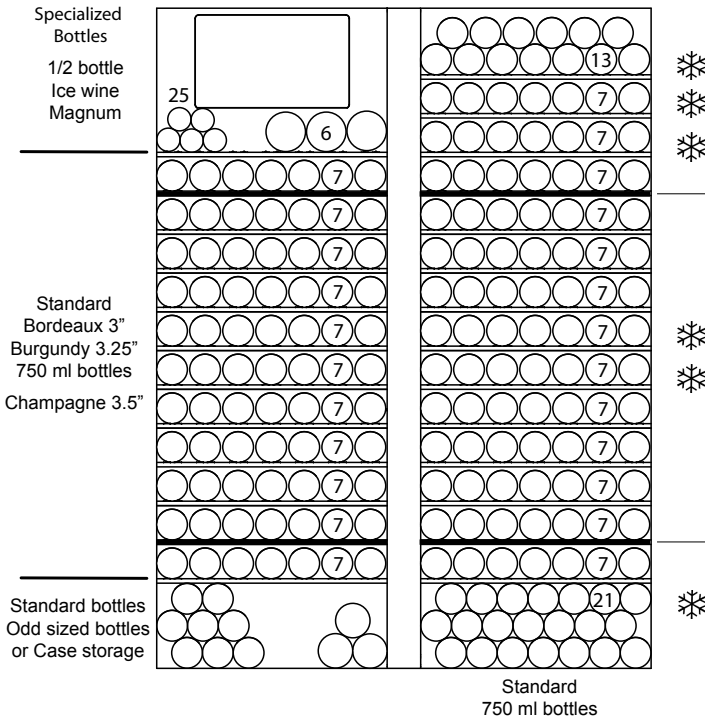


TEMPERATURE DISTRIBUTION AND LOADING TIPS

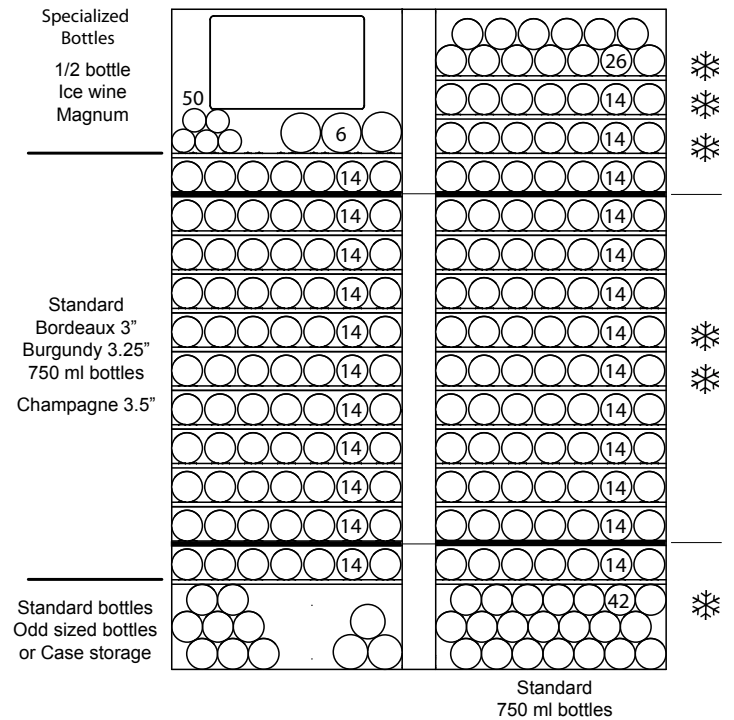
Maximum capacities and sample loading arrangements for WineKoolIR wine cellars are illustrated below. Standard Burgundy and Bordeaux bottles are best arranged with necks facing out; some taller bottles may need to be arranged neck to neck. Never stack bottles more than two rows high on a shelf; all shelves must be installed as directed. Avoid placing bottles directly in front of the cooling unit's circulating fan for more uniform temperature in cabinet.

MODEL 250



Maximum capacity 250 bottles
Based on 10% (25 x 1/2 bottles)

MODEL 500



Maximum capacity 500 bottles
Based on 10% (50 x 1/2 bottles)



Chiller section

Long term Aging section

Short term Holding section

IMPORTANT NOTE

The top shelf of the cabinet should have the coldest temperature and may be used as your “chilling” section.

All Wine Cabinets have minor differences in temperature depending on where articles are stored. Top to Bottom differences will be present in any Cellar due to layering and pressure differences. The coldest temperatures will occur closest to the “Top” where the cold air originates.

The temperature readout represents samples of the air close to the position of the sensor. Other points in the cabinet will vary according to many factors, including the type of bottle loading, proximity to the door, corners, exposure to outside temperature, door usage etc. Just as in air conditioned rooms and refrigerators, not all locations measure the same temperature.

For example if you measure the air temperature exiting the coil, it will always be substantially colder than the set temperature. It is this basis that governs the ultimate temperature of any specific point in any cabinet.

Please make sure not to block the air flow under, and to the right side of the cooling unit. This would direct the cold air back into the cooling unit causing short cycles.

Remember, the important element for storing wine is constant temperature, not absolute temperature. We do guarantee that if your cellar is working normally the liquid temperature of your wine will not fluctuate even 1/4 of a degree C.