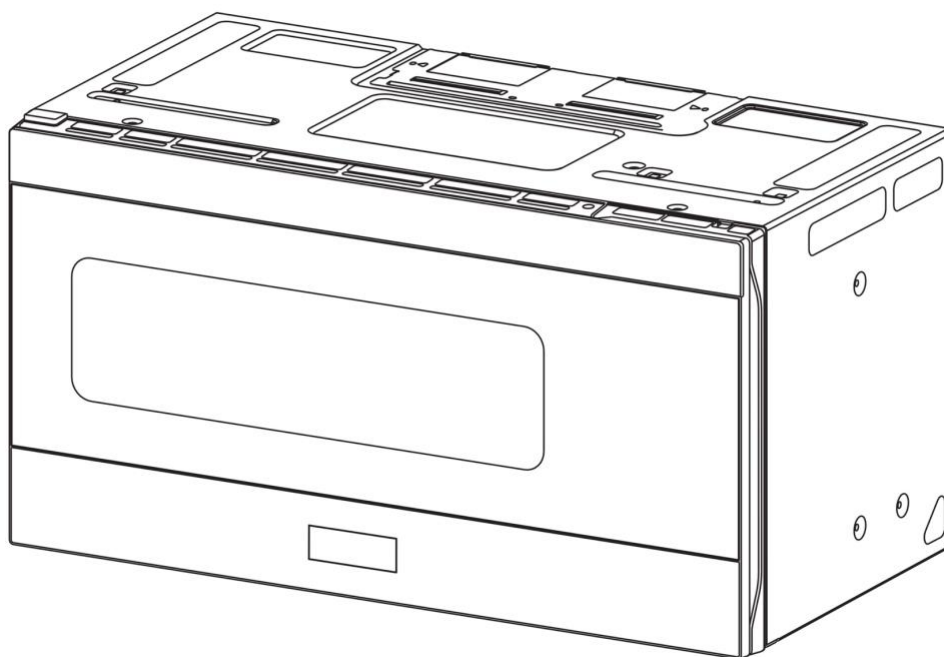


A PROUD HERITAGE OF EXPERIENCE & QUALITY



**30" OVER THE RANGE
MICROWAVE OVEN**

EM044K6BB (BR-MW OH16-S)

OWNER'S MANUAL



WWW.VINOTEMP.COM

GENERAL OPERATING INSTRUCTIONS

Remove all external and internal packaging from your appliance. Be sure that all parts have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Upon receipt and inspection of unit, the supply cord must be replaced if it is damaged. Contact our customer service at 1-800-777-8466 or info@vinotemp.com.

Let the unit rest UNPLUGGED for 24 hours once you have it placed in your home.

**READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE
-Save these instructions-**

**To register your product, visit: <http://www.vinotemp.com>
Register your warranty within 10 days of receiving the unit.
Please be sure to retain your proof of purchase.**

Protect Your Investment with an Extended Warranty!



Add a New Leaf extended warranty to your order, and have the security of knowing that if there should be a problem, even years in the future, New Leaf will be there to assist! Usable for any Wine Cellar or other electronic device manufactured by Vinotemp. Add this warranty to purchases made from vinotemp.com or other qualified vendors. Warranty must be registered within the first 10 days from original purchase.

Visit www.vinotemp.com to purchase.



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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- 1) Do not attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- 2) Do not place any object between the microwave front face and the door or allows soil or cleaner residue to accumulate on sealing surfaces.
- 3) Do not operate the microwave if it is damaged. It is particularly important that the microwave door close properly and that there is no damage to the:
 - a) DOOR (bent)
 - b) HINGES AND LATCHES (broken or loosened)
 - c) DOOR SEALS AND SEALING SURFACES
- 4) The microwave should not be adjusted or repaired by anyone except properly qualified service personnel.

If there is any damage to the Microwave Oven, please contact to your Dealer. Please do not to attempt to repair or replace any part by yourself.

Read these instructions carefully before using your microwave oven, and keep it carefully. If you follow the instructions, your oven will provide you with many years of good service.

SAVE THESE INSTRUCTIONS CAREFULLY

IMPORTANT SAFETY INSTRUCTIONS



For your safety, please follow the information in this manual to reduce the risk of fire, burns, explosion, electric shock, exposure to excessive microwave energy, and to help prevent property damage or personal injury.

1. Read all instructions before using the appliance.
2. Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" (see above).
3. This appliance must be grounded. Connect only to a properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 6.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers - for example, closed glass jars - are able to explode and should not be heated in this microwave oven.
6. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of microwave oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store this appliance outdoors. Do not use this product near water, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surface.
14. Do not let cord hang over edge of table or counter.
15. See door surface cleaning instructions on page 18.



17. To reduce the risk of fire in the microwave oven cavity:
 - a. Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the microwave oven to facilitate cooking.
 - b. Remove wire twist-ties from paper or plastic bags before placing the bag in the microwave oven.
 - c. If material inside of the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
18. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present.

THIS COULD RESULT IN VERY HOT LIQUID SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.

To reduce the risk of injury to persons:

- 1) Do not overheat the liquid.
- 2) Stir the liquid both before and halfway through heating it.
- 3) Do not use straight-sided contained with narrow necks.
- 4) After heating, please allow the container to stand in the microwave oven for a short time before removing the container.
- 5) Use extreme care when inserting a spoon or other utensil into the container.

SAVE THESE INSTRUCTIONS

UNPACKING AND EXAMINING YOUR MICROWAVE

Open the bottom of the carton, bend the carton flaps back, and tilt the microwave oven over to rest on the plastic foam pad. Lift the carton off the microwave oven and remove all packing materials, including the Owner's Manual, Installation Manual, top cabinet and rear wall templates, charcoal filter, and turntable (with ring). **SAVE THE CARTON AS IT MAY MAKE INSTALLATION EASIER.**

- 1) Remove the feature sticker from the outside of the door, if there is one.
- 2) **DO NOT REMOVE THE WAVEGUIDE COVER.**
- 3) Read and **SAVE** the Owner's Manual and Installation Manual.

Check the microwave oven for any damage, such as misaligned or bent door, damaged door seals and sealing surfaces, broken or loose door hinges and latches, and dents inside the cavity or on the door. If there is any damage, do not operate the microwave oven and contact your dealer or repair center. See Installation Instructions for more details.

GROUNDING INSTRUCTIONS

This appliance must be grounded. This microwave oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current.



Improper use of the grounded plug can result in the risk of electrical shock. If the power cord is damaged, frayed or shows cracks or abrasions across its length, have it replaced at an authorized service center.

DANGER – Electrical Shock Hazard

Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

WARNING – Electrical Shock Hazard

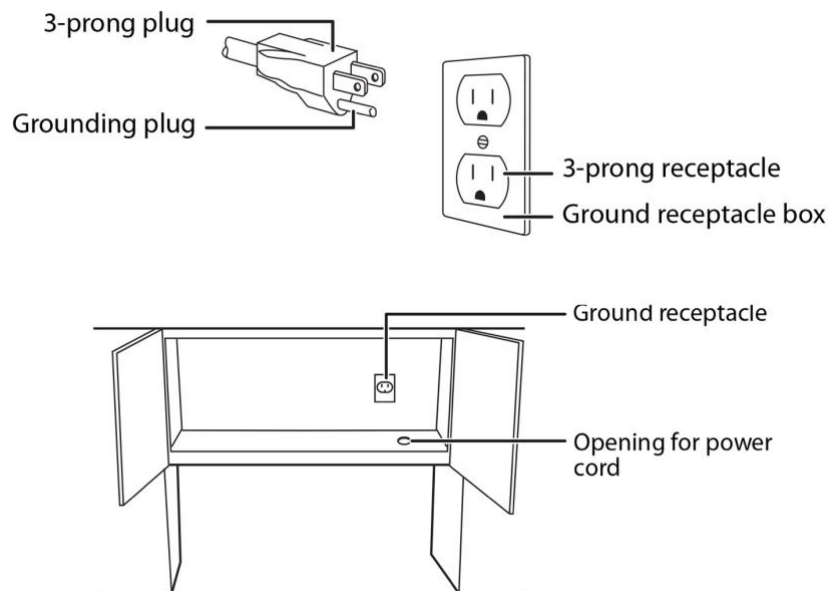
Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

Electrical Requirements

Check the Installation Instructions for proper location for the power supply.

The electrical requirements are a 120 Volt AC, 60 Hz, 15 amp. or more protected electrical supply. It is recommended that a separate circuit serving only the microwave oven be provided.

For your protection, the microwave oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded. **DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE GROUNDING PIN FROM THE PLUG. DO NOT USE AN EXTENSION CORD.**



The power supply cord and plug must be connected to a separate 120 Volt AC, 60 Hz, 15 Amp, or more branch circuit, single grounded receptacle. The receptacle should be located inside the cabinet directly above the microwave oven mounting location as shown above.

NOTE: (1) If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance. (2) If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person. (3) Does not accept any liability for damage to the microwave oven or personal injury resulting from failure to observe the correct electrical connection procedures.

ABOUT YOUR MICROWAVE OVEN

- Read this Owner's Manual and always save it for reference.
- A good microwave cookbook is a valuable asset. Check it for microwave cooking principles, techniques, hints, and recipes.
- NEVER use the microwave oven without the turntable and support nor turn the turntable over so that a large dish could be placed in the microwave oven. The turntable will turn both clockwise and counterclockwise.
- ALWAYS have food in the microwave oven when it is on to absorb the microwave energy.
- When using the microwave oven at power levels below 100%, you may hear the magnetron cycling on and off.
- It is normal for the exterior of the microwave oven to be warm to the touch when cooking or reheating.
- Condensation is a normal part of microwave cooking. Room humidity and the moisture in food will influence the amount of moisture that condenses in the microwave oven. Generally, covered foods will not cause as much condensation as uncovered ones. Ventilation openings must not be blocked.
- The microwave oven is for food preparation only. It should not be used to dry clothes or newspapers.
- Your microwave oven is rated at 1000 watts by using the IEC Test Procedure. In using recipes or package directions, check food a minute or two before the minimum time and add time accordingly.

ABOUT MICROWAVE COOKING

- Arrange food carefully. Place thickest areas towards outside of the dish.
- Watch the cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check the recipe or cookbook for suggestions, such as paper towels, wax paper, microwave plastic wrap, or a lid. Covers prevent spattering and help foods to cook evenly.
- Shield with small flat pieces of aluminum foil any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.
- Add standing time. Remove the food from the microwave oven and stir, if possible. Cover for the standing time which allows the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached. Doneness signs include:
 - Food steams throughout, not just at edge.
 - Center bottom of dish is very hot to the touch.
 - Poultry thigh joints move easily.
 - Meat and poultry show no pinkness.
 - Fish is opaque and flakes easily with a fork.

RADIO INTERFERENCE

1. Operation of the microwave oven may cause interference to your radio, TV or similar equipment.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
 - 1) Clean door and sealing surface of the oven.
 - 2) Reorient the receiving antenna of radio or television.
 - 3) Relocate the microwave oven with respect to the receiver.
 - 4) Move the microwave oven away from the receiver.
 - 5) Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

COOKWARE AND COOKING MATERIALS

CAUTION – Personal Injury Hazard

Tightly-closed utensils could explode. Closed containers should be opened and plastic pouches should be pierced before cooking.

Cookware and other materials must fit on the turntable. Always use oven mitts or pot holders because cookware may become hot.

See the instructions on "Materials you can use in microwave oven" and "Materials to be avoided in microwave oven" on page 7.

Cookware and Materials Test:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the cookware or materials in question. Stir the liquid both before and halfway through heating it.
2. Cook on maximum power for 1 minute. **Do not exceed 1-minute cooking time.**
3. Carefully feel the cookware or material. If the empty utensil is warm, do not use it for microwave cooking.



Materials you can use in microwave oven

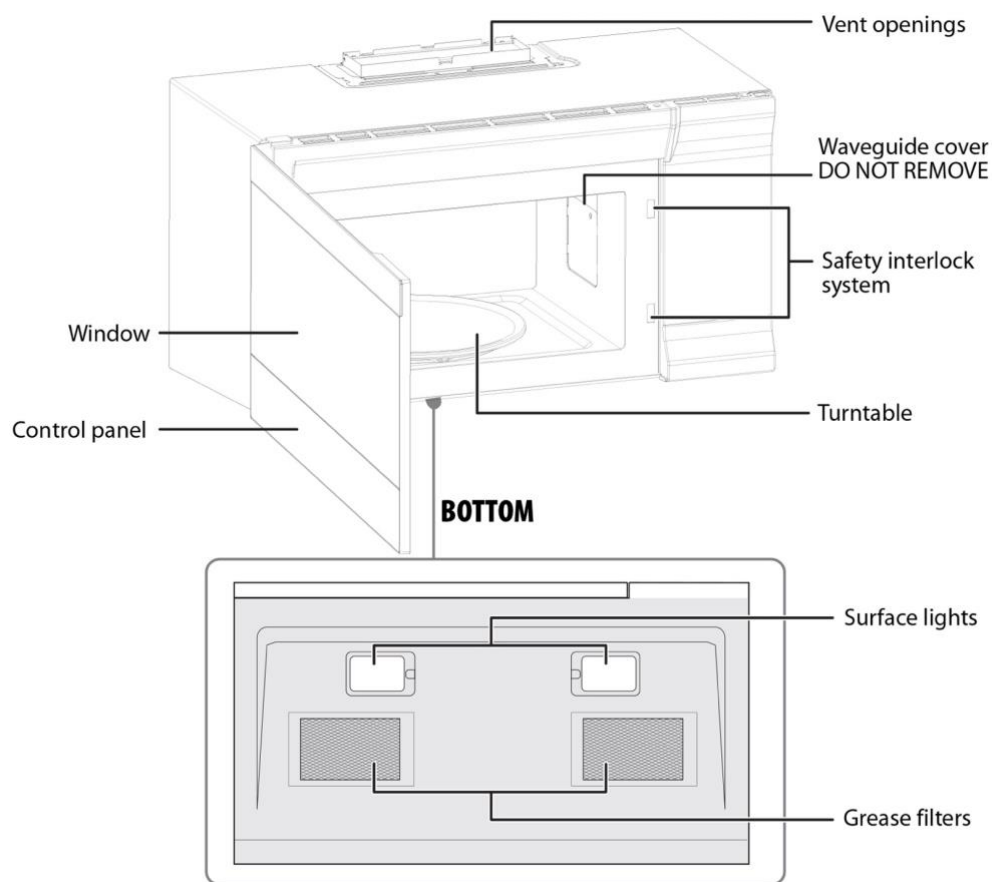
Utensils	Remarks
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

Materials to be avoided in microwave oven

Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foams	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

PARTS AND SPECIFICATIONS

Model	EM044K6BB (BR-MW OH16-S)
Rated Voltage/Frequency	120V / 60Hz
Rated Input Power (Microwave):	1550W
Rated Output Power (Microwave):	1000W
Microwave Oven Capacity	1.6 cu. ft.
Turntable Diameter:	13.5 in (34.5 cm)
External Dimensions (W x D x H)	31.3 x 16.4 x 15.0 in
Internal Dimensions (W x D x H)	20.24 x 14.41 x 9.25 in
Certifications	UL approved
Power Cord length	3.3 ft. (1 m)
Net Weight	56 lbs. (25.4 kg)



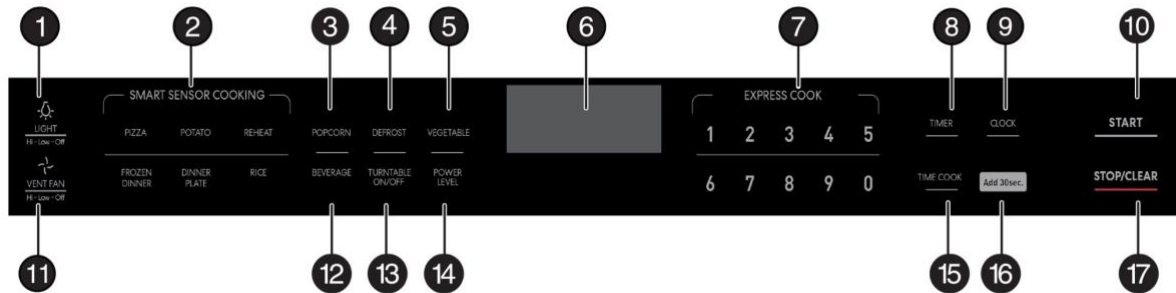
FEATURES OF MICROWAVE OVEN

- Sensor cooking
- 10 variable power levels
- Add 30 seconds and express cooking
- 1000W of power
- Exhaust fan with two speeds
- Task lighting
- Child lock
- Turntable
- Hidden vent

Package Contents

- 1.6 cu. ft. over-the range microwave oven
- Turntable (with ring)
- Installation hardware packet
- Grease filters (2)
- Installation Manual
- Owner's Manual

CONTROL PANEL

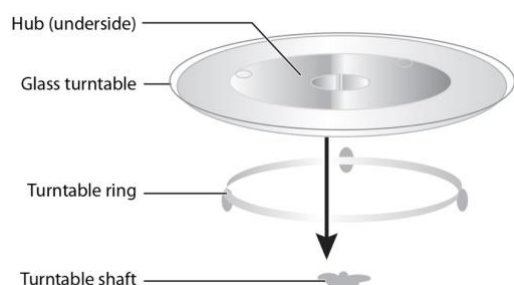


#	ITEM	DESCRIPTION
1	Light	Press to turn on/off the light underneath your microwave. See “Using the light” on page 17.
2	SENSOR COOKING	Detects the humidity released by your cooking food and adjusts the cooking time based on the type and amount of food cooking.
3	Popcorn	Press to cook popcorn. See “Popcorn” on page 16.
4	Defrost	Press to defrost frozen food. See “Defrosting in your microwave” on pages 14-15.
5	Vegetable	Press to cook vegetables. See “Vegetable” on page 16.
6	Display	In standby mode, displays the time. In cooking mode, displays cooking time, weight, and other information.
7	Number pad	Press to enter cook time, defrost time, clock time, and other information.
8	Timer	Press this button, then enter the time you want to count down. See “Using the kitchen timer” on page 14.
9	Clock	Press to set or check the clock. See “Setting the clock” on page 14.
10	START	In standby mode, press this button to begin cooking.
11	Vent Fan	Press to turn on/off your vent fan and remove odors from cooking. See “Using the vent fan” on page 17.
12	Beverage	Press to heat a beverage. See “Beverage” on page 17.
13	Turntable on/off	Press to turn your turntable on or off. See “Using the turntable” on page 17.
14	Power Level	Press to change your microwave’s power level (1-10). See “Cooking in your microwave” on page 13.
15	Time Cook	Press to enter a cooking time.
16	Add 30 sec.	While cooking, press this button to add 30 seconds to your cooking time.
17	STOP/CLEAR	Press to stop the cooking process. Press again to cancel the cooking operation.

SETTING UP YOUR OVEN

You can see the Installation Manual (included in your box) to install and set up your microwave.

INSTALLING THE TURNTABLE



- Never place the glass tray upside down. The glass tray should never be restricted.
- Both glass tray and turntable ring assembly must always be used during cooking.
- All food and containers of food are always placed on the glass tray for cooking.
- If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service center.

1. Place the turntable ring in the round depression in the bottom of the microwave oven so that it turns freely.
2. Place the glass turntable (flat side up) on the turntable ring so that the hub engages the turntable shaft in the bottom of the oven. The glass turntable should not turn freely when it is correctly installed.

USING YOUR MICROWAVE (Tips for the best results)

Storage Temperature

Foods taken from the freezer or refrigerator take longer to cook than the same foods would at room temperature.

Size

Small pieces of food cook faster than large ones. Pieces similar in size and shape will cook more evenly when cooked together. For more even results, reduce the power levels when cooking large pieces of food.

Natural moisture

Very moist foods cook more evenly because microwave energy heats water molecules very efficiently.

Stirring

Stir foods such as casseroles and vegetables from the outside to the center to distribute the heat more evenly. This will allow the food to cook faster. Constant stirring is not necessary.

Turn over items

Turn over foods such as pork chops, roasts, or whole cauliflower halfway through the cook time. This will help to expose all sides equally to microwave energy.

Food placement

Place delicate areas of food items, such as asparagus tips, toward the center of the turntable tray.

Food arrangement

Arrange unevenly shaped foods, such as chicken pieces or salmon, with the thicker or meatier parts toward the outside of the turntable tray.

Let the food stand

After removing the food from the microwave, cover the food with foil or a casserole lid and let it stand to finish cooking. This will help the food finish in the center and avoids overcooking the out edges. The length of stand time depends on the density and surface area of the food items.

Wrapping in paper towels or waxed paper

Sandwiches and many other food types containing pre baked bread should be wrapped prior to placing in the microwave to help prevent the food items from drying out while heating.

COOKING IN YOUR MICROWAVE

1. Press **Time Cook**, then use the number pad to enter the cooking time that you want.
Example: To enter 3 minutes and 15 seconds, press **3**, **1**, and then **5**.
2. (Optional) Press **Power Level**, then enter the power level that you want (1-10).
 - By default, your microwave cooks at 100% power.
 - Press Power Level while cooking to check the power level.

POWER LEVEL	OUTPUT	RECOMMENDED WHEN...
10	100%	<ul style="list-style-type: none">• Boiling water.• Cooking ground beef.• Making candy.• Cooking fresh fruits and vegetables.• Cooking fish and poultry.• Preheating browning dish.• Reheating beverages.• Cooking bacon slices.
9	90%	<ul style="list-style-type: none">• Reheating meat slices quickly.• Sautéing onions, celery, and green peppers.
8	80%	<ul style="list-style-type: none">• All reheating.• Cooking scrambled eggs.
7	70%	<ul style="list-style-type: none">• Cooking breads and cereal products.• Cooking cheese dishes and veal.• Cooking cakes, muffins, brownies and cupcakes.
6	60%	<ul style="list-style-type: none">• Cooking pasta.
5	50%	<ul style="list-style-type: none">• Cooking meats and whole poultry.• Cooking custard.• Cooking spare ribs, rib roast, and sirloin roast.
4	40%	<ul style="list-style-type: none">• Cooking less tender cuts of meat.• Reheating frozen packaged foods.
3	30%	<ul style="list-style-type: none">• Thawing meat, poultry, and seafood.• Cooking small quantities of food.• Finish cooking casseroles, stew, and some sauces.
2	20%	<ul style="list-style-type: none">• Softening butter and cream cheese.• Heating small amounts of food.
1	10%	<ul style="list-style-type: none">• Softening ice cream.• Raising yeast dough.

3. Press **Start** to begin heating.

Cooking with multiple cooking stages

For best results, some microwave recipes call for different power levels or different lengths of time for cooking. Your microwave may be set to change from one stage to another automatically (two stages maximum).

1. Press **Time Cook** once, then use the number pad to enter the cooking time that you want for the first stage.
Example: To enter 3 minutes and 15 seconds, press **3, 1**, and then **5**.
2. Press **Power Level**, then enter the power level that you want (1-10) for the first stage. The power level (PL) is shown on the display.
3. Press **Time Cook**, then use the number pad to enter the cooking time for the second stage.
4. Press **Power Level**, then enter the power level that you want (1-10) for the second stage. The power level (PL) is shown on the display.
5. Press **Start** to begin heating. When the microwave is done, it beeps and shows "END" on the display.

Setting the Clock

1. Press "**Clock**".
2. Use the number pad to enter the current time (1:00–12:59), then press **Start** to confirm the setting.

NOTE: Press Clock to check the time while cooking.

Using the Timer

1. In standby mode, press **Timer**.
2. Use the number pad to enter the time, then press **Start**. When the time reaches 0, your microwave beeps.

NOTE: You can use the timer while the microwave is cooking.

Cooking quickly

- Press a number on the number pad to instantly start cooking. For example, to cook for two minutes, press **2**.
- From standby, press **Add 30 sec.** to instantly cook for 30 seconds.
- To increase the time in 30 second increments (except auto cook and defrost), press **Add 30 sec.** repeatedly.

NOTE: You cannot quick start when using the defrost feature.

Defrosting in your microwave

1. Press **Defrost** repeatedly to select "MEAT," "POULTRY," or "FISH."
2. Press **START**.
3. Use the number pad to enter the weight of the item to be defrosted (in pounds). For example, 10 = 1.0 lbs.
Note: You may enter any weight from 0.1 to 6.0 lbs.
4. Press **START** to start defrosting. The remaining cooking time is displayed. Your microwave may beep periodically to remind you to turn the food. Press **START** to continue.



Tips for best results:

- Use defrost only for raw food items.
- Defrosting gives best results when your food is taken directly from the freezer. If the food has been stored in a refrigerator-freezer that does not maintain a temperature of 5°F (-15°C) or below, always program a lower food weight or lower cook time to prevent cooking the food.
- Enter a reduced weight if the frozen food has been outside the freezer for more than 20 minutes.
- The shape of the food package alters the defrosting time. For example, a shallow, rectangular food package will defrost more quickly than a deep block of food.
- Separate pieces as they begin to defrost.

Tips for defrosting meat

For the best results, use these suggestions when defrosting meat:

MEAT	NORMAL WEIGHT	COOK TIME
Roast beef or pork	2.5 to 6 lbs. (40 to 96 oz.)	<ul style="list-style-type: none">• Placed fat-side down.• After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil.• Let stand, covered for 15-30 minutes.
Steaks, chops, or fish	0.5 to 3 lbs. (8 to 48 oz.)	<ul style="list-style-type: none">• After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow flat pieces of aluminum foil.• Remove any pieces of food that are nearly defrosted.• Let stand, covered for about 5 to 10 minutes.
Ground meat	0.5 to 3 lbs. (8 to 48 oz.)	<ul style="list-style-type: none">• After each stage, remove any pieces of food that are nearly defrosted.• Let stand, covered with foil for 5 to 10 minutes.
Whole chicken	2.5 to 6 lbs. (40 to 96 oz.)	<ul style="list-style-type: none">• Remove giblets before freezing poultry.• Start defrosting with the breast side down.• After the first stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil. After the second stage, again shield any warm portions with narrow strips of aluminum foil.• Let stand, covered, for 30 to 60 minutes in the refrigerator.
Chicken pieces	0.5 to 3 lbs. (8 to 48 oz.)	<ul style="list-style-type: none">• After each stage, rearrange or remove any pieces of food that are nearly defrosted.• Let stand for 10-20 minutes.

Cooking with the sensor

Sensor cooking detects the humidity released by your cooking food and adjusts the cooking time based on the type and amount of food cooking.

- Press **Reheat**, then press **START**. Your microwave automatically sets the cook time.
- When using sensor cooking:
- **Casseroles:** Add 2-3 tablespoons of liquid, cover with a lid or vented plastic wrap. Stir when instructed from the display.
 - **Canned foods:** Place the contents into a microwave-safe dish and cover with a loose-fitting lid or vented plastic wrap. Let it stand a few minutes before serving.
 - **Plates of food:** Arrange food on the plate. Cover with a loose-fitting lid or vented plastic wrap. Let it stand a few minutes before serving.

PIZZA

The pizza setting cooks from one to two slices (6-8 oz.) of pizza automatically.

- Press **Pizza**, then press **START**.

NOTE: If additional time is needed, continue to cook manually.

POTATO

The potato setting cooks from two to four potatoes automatically.

1. Poke holes in your potatoes skin 5-6 times with a fork. Do not cover your potatoes.
2. Press **Potato**, then press **START**.
3. Let the potatoes stand for about five minutes after the microwave has finished to complete cooking.

FROZEN DINNER

The frozen dinner setting is designed for one frozen entree or frozen convenience foods (such as frozen dinners) from 10-20 oz.

- Press **Frozen Dinner**, then press **START**.

When cooking frozen dinners:

- Read the instructions on your frozen food for best results, if available.
- Make sure that moisture can escape from the packaging. All frozen dinner instructions should specify that you poke holes in the plastic covering before cooking.
- Be careful when removing the plastic covering. Remove the side facing away from you to avoid steam burns.

DINNER PLATE

The dinner plate setting is designed for one to two plates.

- Press **Dinner Plate**, then press **START**.

RICE

The rice setting cooks one to two cups of rice automatically (starting from room temperature).

- Press **Rice**, then press **START**.

VEGETABLE

The vegetable sensor feature cooks from one to four cups of fresh vegetables (when starting at room temperature).

1. Press **Vegetable** repeatedly to select the number of cups:

SERVING	PRESS VEGETABLE BUTTON...
1 cup	Once
2 cups	2 times
3 cups	3 times
4 cups	4 times

2. Press **START**.

POPCORN

1. Press **Popcorn** repeatedly to select your popcorn bag's weight:

WEIGHT	PRESS POPCORN BUTTON...
3.3 oz.	Once
3.0 oz.	2 times
1.75 oz.	3 times



2. Press **START**.

CAUTION: DO NOT leave the microwave unattended while popping popcorn.

BEVERAGE

The beverage setting heats one two three cups of a beverage. Use the table below to determine the setting to use.

1. Press **Beverage** repeatedly to select the number of servings:

SERVING	PRESS VEGETABLE BUTTON...
1 cup	Once
2 cups	2 times
3 cups	3 times

2. Press **START**.

VARIOUS FUNCTIONS OF YOUR MICROWAVE

Using the stop/clear button

Press **STOP/CLEAR** to:

- Erase information that you entered incorrectly
- Cancel the timer
- Pause the microwave during cooking (press **START** to resume)
- Display the clock after cooking is completed
- Cancel a programing during cooking (press twice)

Using the light

- To use the light underneath your microwave, press **Light** repeatedly to cycle between high brightness, low brightness, or off.

NOTE: To change a light bulb, see "Replacing the lights" on pages 20-21.

Using the vent fan

Your microwave's vent fan works as a range hood to filter out smoke and other odors from cooking.

- Press **Vent Fan** repeatedly to cycle between high speed, low speed, or off.

NOTE: You can use the vent fan while cooking in the microwave.

- The fan automatically starts when heat rises from range surface units or burners and stays on until the temperature decreases. It cannot be turned off manually during this time. This protects the microwave from excessive temperatures.

Using the turntable

For the best results, leave the turntable on. However, you can turn it off for large dishes.

- Press **Turntable on/off** to turn your turntable on or off.

Using the child lock

- To lock the microwave, press and hold **STOP/CLEAR** for three seconds. The microwave beeps, and a lock indicator appears on the display.
- To unlock the microwave, press and hold **STOP/CLEAR** until the lock indicator disappears (about three seconds).

Cleaning and Maintaining Your Microwave

Cleaning the outside of your microwave

Exterior

The outside surface is pre-coated steel and plastic. Clean the outside with mild soap and water, then rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

Door

Wipe the window on both sides with a damp cloth to remove any spills or splatters. Metal parts will be easier to maintain if wiped frequently with a damp cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak, or dull the door surface.

Control Panel

If the control panel is dirty, open the microwave door before cleaning. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close the door and press **STOP/CLEAR** to clear any buttons you may have pressed.

Cleaning the inside of your microwave

Interior

Wipe with a soft cloth and warm water. Do not use abrasive or harsh cleaners or scouring pads. For baked-on food, use baking soda or a mild soap, then rinse thoroughly with hot water.

To help loosen baked-on food particles or liquids, heat two cups of water (add lemon juice if you want to keep your microwave fresh smelling) in a four-cup measuring cup at high power for five minutes or until boiling. Let it cool in the microwave, then wipe the interior with a soft cloth.

Waveguide cover

The waveguide cover is located on the right wall inside your microwave. Keep the waveguide cover clean to assure good microwave performance. Carefully wipe with a damp cloth any food splatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. **DO NOT REMOVE THE WAVEGUIDE COVER.**

Removing odors

Occasionally, a cooking odor may remain in the microwave. To remove, combine one cup water, lemon juice, and several whole cloves in a two-cup glass measuring cup. Boil for several minutes at high power, then let it cool in the microwave. Wipe the interior with a soft cloth.

Turntable and turntable support

Remove the turntable and turntable support and wash them in mild, sudsy water. For stubborn stains, use a mild cleanser and non-abrasive scouring sponge. You can also wash them in the top rack of a dishwasher.

The turntable motor shaft is not sealed, so excess water or spills should be wiped up immediately.

Cleaning and replacing the filters

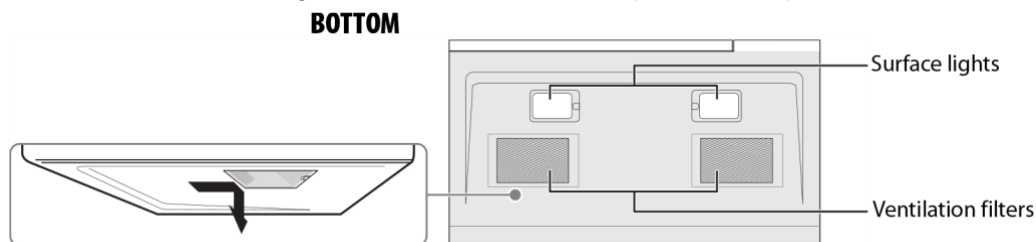
Cleaning the exhaust filters

The exhaust filters should be removed and cleaned about once a month.

CAUTION: Do not operate the oven hood without the filters properly in place.

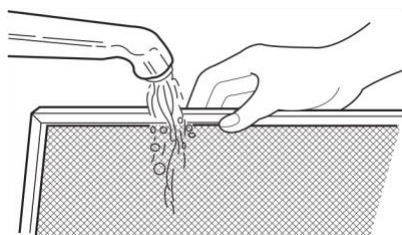


1. To remove the exhaust filters, slide the filter toward the back of the microwave and then pull it downward while sliding it out of the side slot. Repeat the step for the second filter.

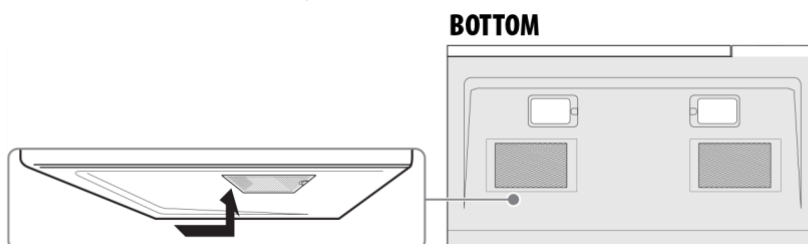


2. Soak the ventilation filters in hot water using a mild detergent or wash in a dishwasher. Rinse well and shake to dry.

CAUTION: Do not use ammonia. The aluminum on the filter will corrode and darken.



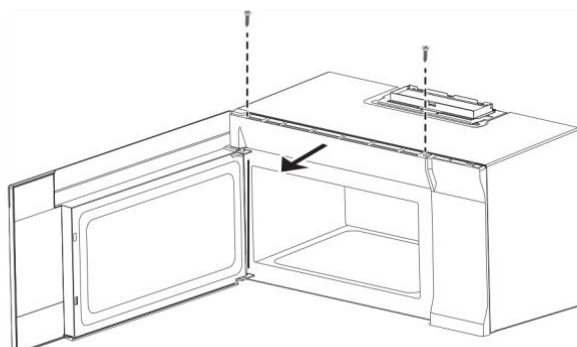
3. To reinstall the exhaust filter, slide it into the side slot and then push up and toward the front of the microwave to secure it. Repeat for the second filter.



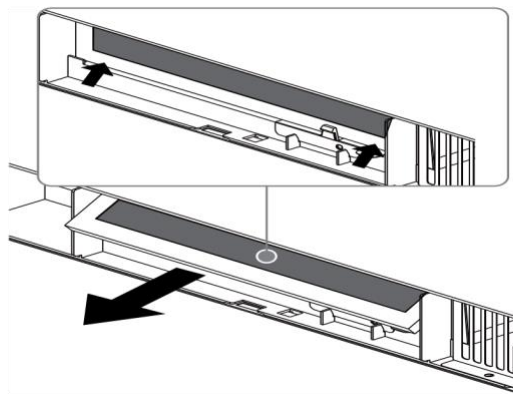
Replacing the charcoal filter

The charcoal filter is used in non-vented, recirculated installations. The filter should be changed every 6 to 12 months depending on use.

1. Unplug the microwave oven or turn off power at the main circuit breaker.
2. Remove the vent grill screws.
3. Pull the vent grill away from the unit.



4. Remove the charcoal filter by pushing it inwards, then lift up and pull it out of the microwave.

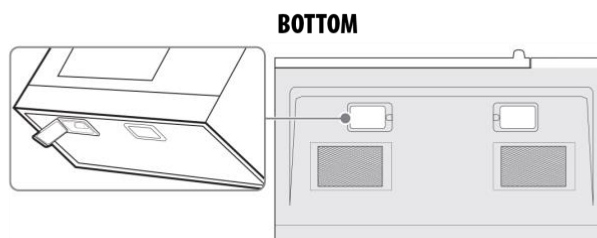


5. Insert the new charcoal filter, close the vent grill, and secure with the vent grill screws.
6. Plug the microwave back in or turn the power back on at the main circuit breaker.

Replacing the lights

Surface light (external)

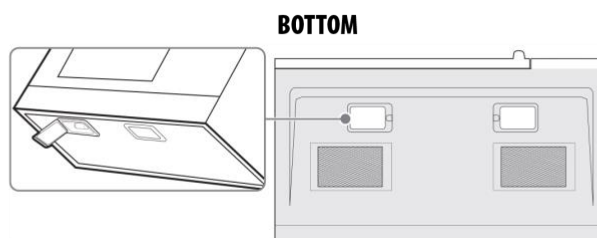
1. Unplug the microwave oven or turn off power at the main circuit breaker.
2. Remove the light cover screws under the microwave.



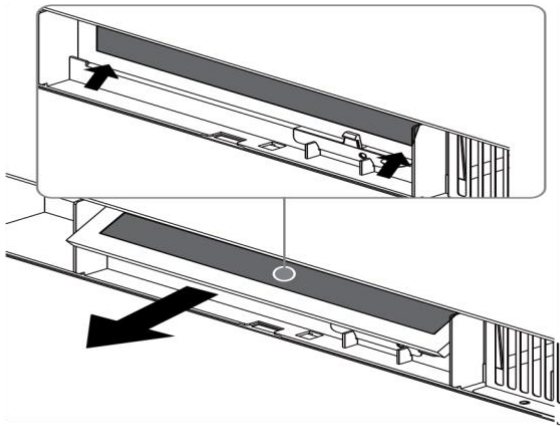
3. Remove the old light bulbs and replace with new 1.2W LED lights.
4. Reinstall the light cover screws to secure the covers.
5. Plug the microwave back in or turn the power back on at the main circuit breaker.

Microwave light (internal)

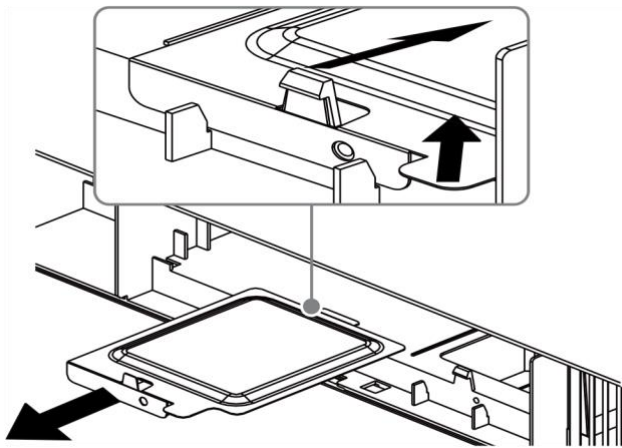
1. Unplug the microwave oven or turn off power at the main circuit breaker.
2. Remove the vent grill screws.
3. Pull the vent grill away from the unit.



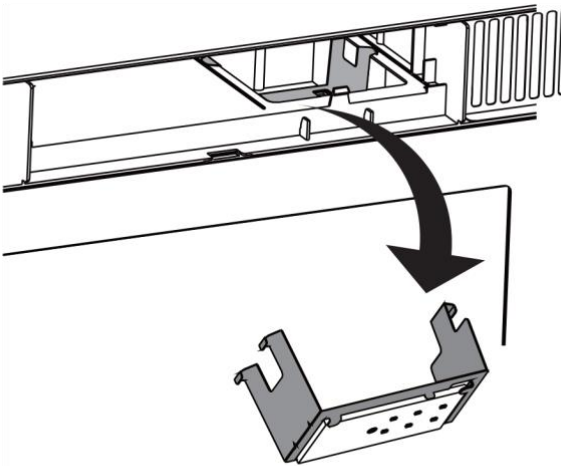
4. Remove the charcoal filter by pushing it inwards, then lift up and pull it out of the microwave.



5. Push the tab to release the light cover and carefully pull it up from the front edge.



6. Remove the LED module and replace only with an equivalent 1.2 watt LED bulb.



7. Carefully push the light cover back into place.

8. Replace the charcoal filter. Push the vent grill back into place (engaging both the bottom and top tabs) and replace the vent grill mounting screws.

MAINTENANCE

Troubleshooting

If you have a problem with your microwave, review the following chart for a possible solution. If the microwave still does not work properly, contact the nearest authorized service center.

TROUBLE	POSSIBLE CAUSE	POSSIBLE REMEDY
Microwave will not start	<ul style="list-style-type: none"> a. Electrical cord is not plugged in. b. Door is open. c. Wrong operation is set. 	<ul style="list-style-type: none"> a. Plug into the outlet. b. Close the door and try again. c. Check instructions and try again.
Arcing or sparking in the microwave	<ul style="list-style-type: none"> a. Materials to be avoided in microwave oven were used. b. The oven is operated when empty. c. Spilled food remains in the cavity. 	<ul style="list-style-type: none"> a. Use only microwave-safe materials. b. Do not operate the microwave when it's empty. c. Clean the microwave with wet towel.
Uneven cooked foods	<ul style="list-style-type: none"> a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely. c. Cooking time or power level is not suitable. d. Food is not turned or stirred. 	<ul style="list-style-type: none"> a. Use only microwave-safe materials. b. Defrost the food completely before attempting to cook it. c. Use correct cooking time and power level. d. Turn or stir food.
Overcooked foods	Cooking time or power level is not suitable.	Use correct cooking time and power level.
Undercooked foods	<ul style="list-style-type: none"> a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely. c. Microwave ventilation ports are blocked or restricted. d. Cooking time or power level is not suitable. 	<ul style="list-style-type: none"> a. Use only microwave-safe materials. b. Defrost the food completely before attempting to cook it. c. Check to see that ventilation ports are not restricted. d. Use correct cooking time and power level.
Improper defrosting	<ul style="list-style-type: none"> a. Materials to be avoided in microwave oven were used. b. Cooking time or power level is not suitable. c. Food is not turned or stirred. 	<ul style="list-style-type: none"> a. Use only microwave-safe materials. b. Use correct cooking time and power level. c. Turn or stir food.
The vent fan turns on by itself	The fan automatically starts when heat rises from range surface units or burners and stays on until the temperature decreases. This protects the microwave from excessive temperatures.	Your microwave is operating normally. The fan cannot be turned off manually during this time.
The turntable will not move	<ul style="list-style-type: none"> a. The turntable is misaligned. b. The turntable is turned off. 	<ul style="list-style-type: none"> a. Make sure that the turntable is properly aligned on the ring and shaft. b. Press Turntable on/off to turn your turntable back on.



TERMS & CONDITIONS

Shipping/Delivery fees are the responsibility of the Purchaser. Seller is not responsible for the carrier's missed/Non delivery for any reason. Delivery is curbside. Optional upgrades in delivery service is an additional fee. If upgraded delivery service cannot be performed properly, Purchaser agrees to accept delivery curbside and the difference in upgraded cost will not be refunded. If item with free shipping/freight is canceled in transit, a charge of 25% of the price of the unit/s plus freight costs both ways will be charged. All damages must be noted at time of delivery on BOL and Seller to be notified within 48 hours of delivery of such damage. Purchaser acknowledges if cancelation is authorized by Seller, a 35% restocking fee and freight both ways will be charged. No cancelation or refund on made-to-order products. If an order has been placed and production has not started, cancellation fee of 15% of total amount will be charged. Cancelled orders paid by Credit Card will have an additional fee of 3% deducted from the total refund. Refurbished units are sold as is. Purchaser assumes risks to the quality and performance of goods and assumes the costs of all necessary service or repair not covered herein.

(Box here for check mark) Accept Terms & Conditions

Vinotemp International Corp. ("Seller") and the person or entity that acquires these goods from Seller ("Purchaser") hereby fully agrees to the following terms and conditions of the sale: **Shipping/Delivery** fees are the responsibility of the Purchaser whether freight prepaid or freight collect. Seller assumes responsibility for the goods sold to the Purchaser until the goods have reached Purchaser's delivery address (FOB Destination) and the delivery receipt is signed clear. Seller is not responsible for the carrier's late delivery, missed delivery, unpaved roads, remote locations, stairs, elevators, narrow door openings and other such issues in attempting to fit or deliver the goods into the Purchaser's location. Delivery to remote locations may require additional fees. Remote location may be defined at the discretion of the carrier as more or less than 50 miles from the nearest major city. Purchaser assumes all responsibility for additional costs related to freight such as access, measurement, installation, hookup, wiring, moving and storage of the goods, flight of stairs, carrier's inability to safely and/or adequately deliver, inability to use the building elevator to lift the goods, narrow openings, along with any additional costs to deliver or redeliver the product properly. Make sure to review access to the property and size of the product ordered. The transportation of all goods is subject to the terms and conditions which the carrier imposes on Purchaser. Installation is the responsibility of the Purchaser. If white glove delivery was ordered and cannot be performed properly, or access is hindered in any way, Purchaser agrees to accept delivery curbside (delivery service cannot be refunded). If Purchaser will-calls or pays for their own freight responsibility transfers to the Purchaser when the Purchaser or Purchasers freight company picks up the unit from Seller. Freight quoted are either curbside, threshold or white glove. Standard white glove delivery is main floor, easy access and NO STAIRS, Doors, aligned feet attached (if necessary) and removal of packaging, additional fees for additional requests. Each service has a different rate and will require additional fees. If freight is not charged (Free Shipping or Freight Included) and the order is cancelled after shipping, a freight charge of 25% of the cost of the unit, each direction will be charged. Item swap outs are arranged as curbside delivery and pickup unless noted otherwise. There is no white glove service for returns. Approved returns must have original and/or proper packaging. Swap-outs (Delivery and Pick up are at the same time) Original unit must be packed and ready for carrier pick up at time of delivery of new unit. Packaging of old unit must be adequate for shipping, not oversized or on a pallet if unit was not originally delivered on a pallet. Carrier will not drop off new unit if the original unit is not ready. If the carrier has to make a second attempt, customer will be subject to additional charges for the attempted delivery and for any packaging issues. Deliveries include ONE attempt by the shipping company to deliver the product to the consumer. If for any reason

the customer is unavailable to accept the order and the product is undeliverable under any circumstances, the customer will be responsible for any extra shipping and handling charges.

We are a manufacturer not a shipping company, deliveries are done by a 3rd party service. Email us at info@vinotemp.com for a quote or any additional information. Freight discussed is Continental USA (excluding Alaska, Puerto Rico, Hawaii), cost is additional please email info@vinotemp.com for a quote.

California **Proposition 65** Warning: The products sold on this ecommerce website and to the public may contain chemicals and other substances known to the State of California to cause cancer and birth defects and other reproductive harm.

Totes made of vinyl, imitation leather, and/or leather material contain lead and/or other substances that are known to the State of California to cause cancer, birth defects and other reproductive harm.

Microfiber "Plastic microfiber" means a small synthetic particle that is fibrous in shape, less than 5 millimeters in length, and is released into water through the regular washing of textiles made from synthetic material.

Composite wood: May contain formaldehyde.

Galvanized metal and some of its constituents contain lead and/or other substances that are known to the State of California to cause cancer, birth defects and other reproductive harm.

Products made of vinyl contain lead, Diethyl Hexyl Phthalate (DEHP), and/or other substances that are known to the State of California to cause cancer, birth defects and other reproductive harm.

Acrylic may contain Acrylic Acid and/or other substances that are known to the State of California to cause cancer, birth defects, and other reproductive harm.

Appliances may contain tin or lead in either the paint or the controllers, and/or other substances that are known to the State of California to cause cancer, birth defects, and other reproductive harm.

Our barware items may contain plastic, acrylic, enamel, crystal, metal and/or other substances that are known to the State of California to cause cancer, birth defects, and other reproductive harm.

Appliances may contain Tin, Lead or Nickel

Damage: All damages must be noted at time of delivery. If a bill is signed that there is no damage, buyer accepts delivery as free and clear. Any claim for damages of the goods, when FOB Destination, that incurred during shipment by the carrier are insured and handled directly with the carrier by the Seller if noted on the receipt and notified within 48 hours of delivery. OPEN AND INSPECT YOUR DELIVERY. When FOB Destination, if the item is damaged by the freight company, and Purchaser cancels rather than accepts a replacement, the order can be cancelled by paying for freight costs both ways and a 35% restocking fee for stocked items. No cancellation or refunds on custom/made or made to order products. When shipped 3rd Party (FOB Warehouse), Purchaser assumes all responsibility for delivery, payment of freight and freight claims for damages during shipment. Manufacture defects will be handled directly with Seller, subject to the limited warranty below.

Fees: All sales are final. Unless authorized in writing by the Seller, Purchaser may not return the goods under any circumstance. If Seller agrees in writing to take back stocked goods, there will be a restocking/service fee that is 35% of the purchase price of the goods and freight both ways (product must be new, unused, and in original packaging). If Purchaser returns goods claiming that the goods are defective and goods are found to be in working condition by the Seller, Purchaser is liable for the cost of freight both ways plus and a service fee that is 35% of the purchase price of the goods. Built to Order and Custom products are nonreturnable, nonrefundable. Purchaser must notify Seller of nonconforming goods within 48 hours of receipt, after which time all goods are deemed accepted by the Purchaser. If an order has been placed and production has not started, cancellation of your order will be a 15% charge. If Purchaser



tenders payment with a check that has insufficient funds (NSF), a collection fee plus NSF fee of \$50 will be added to the invoice, which Purchaser agrees to pay promptly. If Purchaser puts a stop payment on a check or credit card for any reason, Purchaser agrees to pay for all costs associated with the Seller's collection or litigation of such a claim, including, without limitation, general and special damages, court costs and attorneys' fees. Finance charges begin the date of invoice. Title to the goods reverts back to the Seller in the case of nonpayment of goods or services. All fees and costs to retrieve the product, cost of freight, legal costs, collection fees and court fees, credit card fees and interest rate of 18% (annual rate) will be the responsibility of the Purchaser. In a credit card dispute, Purchaser assumes and must immediately pay any "credit card arbitration" fees and chargeback fees which the credit card companies charge at the time of the chargeback. Cancelled orders using a Credit Card will have an additional fee of 3% deducted from the refund. Any disputes not resolved within 30 days from the invoice date will be reported to credit reporting agencies.

LIMITED WARRANTY: Seller warrants that the goods will be free of defects in materials and workmanship as follows:

Furniture style (wood) wine cabinets made in the U.S.: all cooling unit parts only for a period of 1 (year) year; cabinetry and labor (uninstalled) for a period of 12 (twelve) Months (Model numbers "Vino" and "Custom").

Metal cabinet units (appliances) (compressor) (made in China and Denmark)(Model numbers start with EL, VT, IL, or EP: parts and labor for cooling system and cabinetry for a period of 12 (twelve) months.

Thermoelectric Units: 90 (ninety) days (including Wine and Beverage Coolers, Beer Dispensers, Humidor, Portofino Wood Cellars, and Refrigerators). (Models start with EL, VT, IL or EP). WineMate and Cellar Tec (WM, Wine Mate or CT)(Wine Cooling Units) Split and Ducted Systems and other installed cooling units are parts only for 1 year, no labor. Self Contained WineMate Cooling Systems are 1 year parts, 1 year labor. Removal and reinstallation of cooling units is not included.

Wine Accessories, Racking Systems, Parts and Other miscellaneous items is a 30 day warranty. Il Romanzo units: Warranty 90 (ninety) days. Replacement part 12 (twelve) months from the date of sale.

Brama: 1 year warranty from date of purchase.

Non-New Units (Scratch & Dent/Refurbished/Floor Models), warranty for compressor units is 90 days from your dated invoice and 30 days for thermoelectric units (parts for function only, not cosmetic defects). These units are refurbished and sold as is; Purchaser assumes risks to the quality and performance of goods and assumes the costs of all necessary service or repair not covered herein. Extended warranties via New Leaf may not be purchased on Non-New Units. Delivery is curbside. Upgrades in delivery will require an additional fee.

Element Grills (via Element Products LLC), grills have a thirty day limited parts warranty on grill accessories.

If a model is not listed here will have 90 day warranty on parts only if it's a new item.

Parts and Repairs: Warranty on in-house repairs: 90 days parts and labor for compressor; 30 days parts and labor for Thermoelectric; Customer is required to put down a labor deposit of \$75 for Thermoelectric units; \$150 for compressor based Wine Coolers and \$195 for WineMate units which will be kept if a unit is found to be in good working condition. Customer is responsible for freight costs to us.

Warranty on parts purchased: 30 days; if part fails within 30 days of purchase, customer is to ship us back the part; upon inspection, if defective, VT will send replacement part at no charge.

If a purchaser claims a product is "defective" with regards to refrigeration, Purchaser must obtain a letter from a qualified refrigeration technician at the Purchaser's cost to verify that the unit was

installed properly, with proper ventilation and the unit is truly malfunctioning due to a manufacturing defect.

Removal or reinstallation of a unit is not included in warranted costs. Purchaser's exclusive remedy is limited at Seller's option to repair or replace defective part[s] with either new or reconditioned part[s]. Purchaser is responsible for shipping the unit prepaid to a designated facility and Seller will pay return shipping charges in the continental United States for items repaired under warranty within 12 (twelve) months from date of sale. The returned unit must be packaged correctly, with enough protection to ensure the unit is not further damaged. Oversized or lack of packaging is not permitted and will be refused. Replacement or exchanged units will be returned to Purchaser through curbside delivery only. Any redelivery fees are the Purchaser's responsibility. Since the natural variation in texture, density, grain, color, tone, and shade of wood is unavoidable; Seller does not guarantee the texture, color, tone, or shade of the wood: nor does seller guarantee the colorfastness of wood or against peeling, chipping, cracking, or scratching. Note: Unfinished wood is subject to warping; all wood surfaces must be sealed before placing cellar into service. Make sure doors are aligned by reviewing the owner's manual. Improper repair or placement of the unit will void the warranty. Any third party repair facility must be preapproved in writing by Seller, before providing replacement parts under warranty. Change Orders: Custom units already in production that require a change will be subject to a change order fee.

Storage Fees: When having an item serviced by a Vinotemp service technician at the Vinotemp facility, Purchaser agrees to pick up their repaired item or make arrangements for return shipping within a 30 day period once they have been notified by Vinotemp through phone call, email, or letter that their unit is ready for pick up. If the item remains in the Vinotemp warehouse after 30 days but no longer than 60 days, the Purchaser will incur additional storage fees of 2%. After 60 days in storage, the item will become property of Vinotemp. For custom units with deposits: If product is not picked up or shipped within 60 days of completion, Purchaser deposit is forfeited and product becomes the property of Vinotemp. Warranty period is from the date of sale (not from shipping, delivery, nor installation). All completed cabinetry, racking, or other custom work must be picked up or shipped within a period of 14 days after Vinotemp has notified the Purchaser by phone call, email, or letter. Any completed cabinetry, racking, or other custom work stored longer than 14 days will incur an additional monthly storage fee. After 60 days, the product will become property of Vinotemp.

This Limited Warranty does not cover damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor trouble, strikes, lockouts, delay of carrier, unauthorized repair, or any other cause beyond the control of the Seller, whether similar or dissimilar to the foregoing. Seller is not responsible for any damages caused to Purchaser's property resulting from the goods. This limited warranty applies only inside the Continental US (Alaska, Puerto Rico, Hawaii and other territories/countries are not warranted). Purchaser understands and acknowledges that the goods sold here are wine cellars, cigar humidors, and/or other similar units which house wine or cigars or other items. Purchaser assumes all risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fire, water damage, mold, mildew, dryness and similar and any other perils that might occur. Seller is not responsible for incidental or consequential damages, and there are no warranties, expressed or implied, which extend beyond the Limited Warranty described above. Warranty and liability are nontransferable. The implied warranties of merchantability and of fitness for a particular purpose are hereby expressly disclaimed. Some states do not allow the exclusion of incidental or consequential damages, or a waiver of the implied warranties of fitness and/or merchantability, so the above limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state. Seller disclaims any indemnification for claims of infringement of any intellectual property of protectable nature. In the event of any dispute between Seller and Purchaser arising out of or relating to these terms and conditions or to the goods sold generally, Purchaser must first file a written claim with Seller within ten days of the occurrence giving rise to the claim and wait an additional thirty days for a response before initiating any legal action. The sale and all terms are subject to Nevada law. Any legal proceeding arising out of or relating



to these terms and conditions or to the goods sold Purchaser shall bring, solely and exclusively in Clark County. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute. Seller may make nonpayment claims until debt is paid in full. Any dispute or claim relating in any way to these to the Terms and Conditions, the Website, or any products or services sold or distributed by or through this Website, store, or catalog will be resolved by binding arbitration, rather than in court, except that you may assert claims in small claims court if your claims qualify. The Federal Arbitration Act and federal arbitration law apply to the Terms and Conditions. We each agree that any dispute resolution proceedings will be conducted only on an individual basis and not in a class, consolidated or representative action. If for any reason a claim proceeds in court rather than in arbitration we each waive any right to a jury trial. Both parties agree to bring suit in court to enjoin infringement or other misuse of intellectual property rights.

The above terms and conditions are the only ones governing this transaction and Seller makes no oral representations of any kind. These Terms and Conditions can only be modified in writing, signed by both Purchaser and Seller.

SPECIFIC WARRANTY BELOW for SCRATCH & DENT/OPEN BOX/ REFURBISHED/FLOOR MODELS/ CLOSEOUTS, OVERSTOCK: TERMS AND CONDITIONS OF SALE

Vinotemp (and its brands Element, Wine Mate, Cellar Tec, Apex Wine Racks, Epicureanist II Romanzo, Brama("Seller") and the person of the entity that acquires these goods from Seller ("Purchaser") hereby fully agree to the following terms and conditions of the sale:

1. Freight: Vinotemp is not a freight, moving or installation company, if Freight is arranged for the Buyer, the Seller assumes no responsibility for the goods sold to the Purchaser once the goods have left the Seller's premises, including, but not limited to, late delivery by the moving carrier, or for events caused by any difficulty carrier incurs in attempting to fit the goods into the Purchaser's place of business or residence due to the size of the goods or otherwise, such as the disassembly and reassembly of the goods. Purchaser assumes all responsibility for delivery, payment of freight, extra fees, access, measurement, installation, hook-up, moving and storage of the goods. The transportation of all goods is subject to the terms and conditions which the moving carrier imposes on Purchaser including, but not limited to, additional charges imposed per flight of stairs, and/or additional charges resulting from the carrier's inability to safely and/or adequately use the building elevator to lift the goods to an upper floor. Any claim for damages incurred during shipment by the carrier of the goods are insured and handled directly with the carrier and must be noted at time of delivery.

2. All sales are final, and unless authorized in writing by the Seller, Purchaser is not entitled to return goods, under any circumstances. If Purchaser refuses to accept goods, the Purchaser is liable for the return and cost of freight both directions and a restocking/service fee that is 35% of the purchase price of the goods. Purchaser must notify Seller of non-conforming goods within four days of delivery, after which time all goods are deemed accepted.

3. If Purchaser tenders payment with a check that has insufficient funds (NSF), or stops payment on a check or credit card for any reason, Purchaser agrees to pay for all costs associated with the Seller's connection or litigation of such a claim, including without limitation extra damages, court costs, collection fees and attorney's fees. Finance charges begin the date of invoice. Collection fees plus NSF fee of \$50 will be added to your invoice, which you agree to promptly pay. Title to the goods does not pass until payment is received in full by Seller and Seller retains a security interest in the goods until they are paid for in full. If the credit card dispute goes to arbitration, Buyer agrees to pay for credit card arbitration fees.

4. LIMITED WARRANTY on Non-New Units (Scratch & Dent/Refurbished and Floor Models): warranty for compressor units is 90 days from your dated invoice and 30 days for thermoelectric

units (parts for function only, not cosmetic defects). These units are refurbished and sold as is; Purchaser assumes risks to the quality and performance of goods and assumes the costs of all necessary service or repair not covered herein. Wine Accessories, Racking Systems and other items not mentioned are not warranted. There is no warranty on parts purchased separately. Removal and re-installation of unit is not included in warranted labor. Purchaser's exclusive remedy is limited, at Seller's option; to repair or replace defective part[s] with either new or factory reconditioned part[s]. Purchaser is responsible for shipping the unit pre-paid to designated facility and Seller will pay return shipping charges in the continental United States for items repaired under warranty. Since the natural variation in texture, density, grain, color, tone and shade of wood is unavoidable; Seller does not guarantee the texture, color, tone or shade of the wood; nor does seller guarantee the colorfastness of wood or against peeling, chipping, cracking or scratching. Note: Unfinished wood is subject to warping; all wood surfaces must be sealed before placing cellar into service. Improper placement of the unit will void the warranty. By Vinotemp in writing, any 3rd party repair facility must be pre-approved before providing parts free of charge.

5. Freight: If As-Is unit is shipped including freight and delivery is denied, customer is responsible for freight to and from buyer. Other costs Buyer is responsible for is storage, repackaging, and attempted delivery fees.

6. Vinotemp does not cover damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor trouble, strikes, lockouts, delay of carrier, unauthorized repair, or any other cause beyond the control of the Seller, whether similar or dissimilar to the foregoing. Seller is not responsible for any damages caused to Purchaser's property resulting from the good. This limited warranty applies only inside the Continental US. (Alaska, Puerto Rico and Hawaii are not warranted.)

7. Purchaser understands and acknowledges that the goods sold here are wine coolers, appliances, cigar humidors, and/or other similar units which may house wine or cigars or other consumables. Purchaser assumes all risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fire, water damage, mold, mildew, dryness and similar perils that might occur.

8. UNLESS OTHERWISE PROVIDED BY APPLICABLE LAW, SELLER IS NOT RESPONSIBLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES, AND THERE ARE NO WARRANTIES, EXPRESS OR IMPLIED, WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF; WARRANTY AND LIABILITY ARE NON-TRANSFERABLE. THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE ARE HEREBY EXPRESSLY DISCLAIMED. SELLER DISCLAIMS ANY INDEMNIFICATION FOR CLAIMS OF INFRINGEMENT OF ANY INTELLECTUAL PROPERTY OF PROTECTABLE NATURE.

9. In the event of any dispute between Seller and Purchaser arising out of or relating to these terms and conditions or to the goods sold generally, Purchaser must first file a written claim with Seller within thirty days of the occurrence giving rise to the claim and wait an additional thirty days for a response before initiating any legal action. Any legal proceeding arising out of or relating to these terms and conditions or to the goods sold generally shall be brought solely in Clark County. The prevailing party in any such proceeding is entitled to its attorney's fees and costs. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute.

10. Delivery is curbside. Upgrades in delivery will require an additional fee.

The above terms and conditions are the only ones governing this transaction and Seller makes no oral representations of any kind. These Terms and Conditions can only be modified in writing, signed by both Purchaser and Seller. 02/05/2019





Correct Disposal of this product:

This marking indicates that this appliance should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.





SERVICE & IMPORTANT NOTICE

Upon receipt and inspection of unit, the supply cord must be replaced if it is damaged. Contact our customer service at 1-800-777-8466 or info@vinotemp.com.

The manufacturer has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice.

WARNING:

**Please do not place the unit within reach of children.
For adult use only**

Contact info@vinotemp.com with any questions or visit

www.vinotemp.com



Add a New Leaf extended warranty to your order, and have the security of knowing that if there should be a problem, even years in the future, New Leaf will be there to assist! Usable for any Wine Cellar or other electronic device manufactured by Vinotemp. Add this warranty to purchases made from vinotemp.com or other qualified vendors. Warranty must be registered within the first 10 days from original purchase.

Visit www.Vinotemp.com to purchase.



732 S. Racetrack Road
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www.vinotemp.com

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