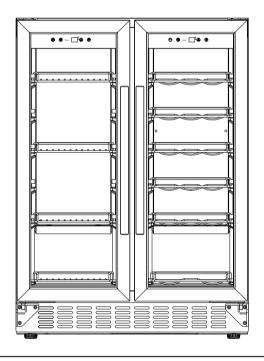
Vinotemp

A PROUD HERITAGE OF EXPERIENCE & QUALITY



DUAL ZONE WINE & BEVERAGE COOLER VT-36

OWNER'S MANUAL

Vinotemp www.vinotemp.com

YOUR WINE CELLAR

This unit can be used for Storage and/or Service. The unit has glass doors and soft interior lights that you can leave on to elegantly display your wine.

SERVING WINES

Storing wines at the proper temperature is important. To preserve them as long as possible wine should be stored at approximately 55° Fahrenheit. However, the chart below suggests the optimal drinking temperature for the different styles of wine.

°C	°F	Wine Style		
19	66.2	Armagnac, Brandy, Cognac		
18	64.4	Full Bodied Red wines, Shiraz		
17	62.6	Tawny Port		
15	59	Medium Bodied Red Wines		
14	57.2	Amontillado Sherry		
13	55.4	Light Bodied Red Wines		
12	53.6	Full Bodied White Wines		
11	51.8	Medium Bodied White Wines		
10	50	Rosé, Light Bodied White Wines		
9	48.2	Vintage Sparkling		
8	46.4	Fino Sherry		
7	44.6	Non Vintage Sparkling		

TABLE OF CONTENTS

GENERAL OPERATING INSTRUCTIONS	4
IMPORTANT SAFETY INSTRUCTIONS	5
CABINET DIAGRAMS	6
INSTALLATION INSTRUCTIONS	9
OPERATING YOUR WINE COOLER	12
CARE AND MAINTENANCE	15
PROBLEMS WITH YOUR WINE CELLAR	17
TERMS OF SALE AND WARRANTY	18

GENERAL OPERATING INSTRUCTIONS

Remove all external and internal packaging from your wine cellar. 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.

READ ALL INSTRUCTIONS BEFORE USING THIS WINE CELLAR -Save these instructions-

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

IMPORTANT SAFETY INSTRUCTIONS

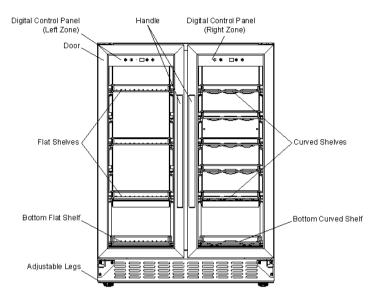
READ ALL INSTRUCTIONS BEFORE USING THIS WINE COOLER

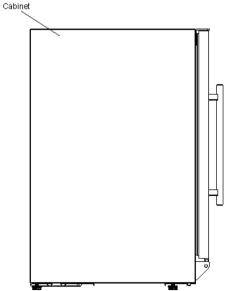
When using an electrical appliance, to reduce the risk of fire, electrical shock or injury when using your appliance, basic precautions should always be followed, including the following:

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Do not store or use gasoline or any other flammable vapors and liquids in the vicinity of this appliance. The fumes can create a fire hazard or explosion.
- This appliance is designed for storing and cooling beverages and wines. Do not store perishable food, medicine or other medical products as internal temperature may not be appropriate.
- Keep fingers out of the tight "pinching" areas. Spaces between the doors and cabinet are small. Be careful closing the doors when children are in the area.
- Never allow children to operate, play with or crawl inside the appliance.

WARNING: Risk of child entrapment. An empty cooler can be a dangerous attraction to children. If disposing of the cooler, remove gaskets, latches, lids or the entire door from your unused appliance, or take other action to ensure the cooler is harmless.

CABINET DIAGRAMS





TECHNICAL DATA

Model No.	VT-36		
Capacity	Left Zone: 58 12oz-cans Right Zone: 19 bottles		
Voltage	115V AC		
Current	2A (77°F)		
Protection Class / Climate Class	I / SN;N		
Frequency	60HZ		
Input Power	100W (77°F)		
Power Consumption (kWh/24h)	1.0 (59°F)		
Ambient Temperature	50-90°F		
Temperature Control Range	Left Zone: 36-43°F Right Zone: 40-65°F		
Net Weight / Gross Weight	100 Lbs / 110 Lbs		
Unit Size	23½"W x 24¼"D x 32¼" H		

*Note: This wine cooler is designed to store up to 19 standard Bordeaux 750 ml bottles of wine and up to 58 12 oz cans. Storing large and/or oddly shaped bottles (including champagne and sparkling wine bottles) or cans will decrease the capacity of your beverage cooler.

ELECTRICAL CONNECTION

WARNING: Improper use of the grounded plug can result in the risk of electrical shock. If the power cord is damaged, have it replaced by an authorized products service center.

- This unit should be properly grounded for your safety. Don't use extension cords or an adapter.
- Do not kink or pinch the power supply cord.
- The cord should be secured behind the wine cooler and not exposed or dangling to prevent accidental injury.
- The power cord of this unit is equipped with a 3-pin plug which fits with 3-pin wall outlets to minimize the possibility of electrical shock.
 Do not under any circumstances cut or remove the ground wire from the power cord supplied.
- Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded.
- When a standard 2-pin wall outlet is encountered, it is your responsibility to have it replaced with a properly grounded 3-pin wall outlet.
- This unit requires a standard 115V—60HZ. Follow the voltage rating, for this provides the best performance and also prevents overloading house wiring circuits that could cause a fire hazard from overheating.
- Never unplug the appliance by pulling the power cord. Always grip the plug firmly and pull straight out from the outlet.
- Repair or replace immediately all power cords that have become frayed or damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either end. When moving the appliance, be careful not to damage the power cord.

EXTENSION CORDS: Because of potential safety hazards under certain conditions, it is strongly recommended that you **do not use** an extension cord with this appliance. However, if you must use an extension cord it is absolutely necessary that it be a UL/CUL-Listed, 3-wire grounding type appliance extension cord having a grounding type plug, 3-pin wall outlet, and the electrical rating of the cord be 115 volts and at least 10 amperes.



INSTALLATION INSTRUCTIONS

Before Using Your Appliance:

- Remove the exterior and interior packaging.
- Before connecting the appliance to the power source, let it stand upright for approximately 2 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Clean the interior surface with lukewarm water using a soft cloth.
- Install the handle on the door.

Installation of Your Appliance:

- Use two or more people to move and install appliance. Failure to do so can result in back or other injury.
- Place your wine cooler on a floor that is strong enough to support it when it is fully loaded.
- Choose a well-ventilated area with temperatures above 50°F and below 90°F.
- The appliances are designed to be for built-in, recessed or free standing installation.
- For built-in installation, leave a ¼" (6.35mm) space on each side and at the top of the wine cooler to ensure proper air circulation to cool the compressor and condenser.
- Even for built-in installation, must keep space on each side and at the top. If you plan to use the units in a built-in application please follow the requirements shown below:

9 4111 611161116 61161111	90 00				
Cabinet Opening Dimensions (minimum)					
Width	24"				
Depth	25"				
Height	33"				

- The appliance must be installed with all electrical, water and drain connections in accordance with state and local codes.
- Make certain that the pipes are not pinched, kinked or damaged during installation. Check for leaks after connection.

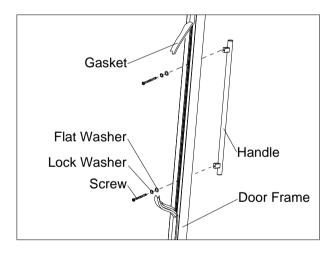
NOTE: Designed for indoor, home use only. The appliance should not be located next to sources of high heat or in direct sunlight. Do not store or install the appliance outdoor, garage, basement or in moist areas. Don't install in a location where the temperature will fall below 50°F. For best performance and to ensure proper ventilation, do not install the appliance behind a cabinet door or block the base grille.

Positioning Your Wine Cooler:

- It is important for the appliance to be leveled in order to work properly. You may need to make several adjustments to level it.
- To level your appliance, adjust the front legs at the bottom of the appliance.
- When positioning the wine cooler, ensure that there is at least a ¼ inch clearance at the sides and a 1 inch clearance at the back of the cooler as this is the main outlet for heat. This will allow for adequate ventilation.

Installing Stainless Steel Handle:

- Pull away the door gasket in the area where the handle is to be installed. The gasket is easily removed by hand, no tools are necessary.
- Insert the two (2) Phillips head screws with the lock washers and flat washers through the gasket side of the door frame until the screws pass through the door frame. Follow the sequence shown in the figure.
- Align the handle with the screws installed in the above step.
 Tighten the screws using a Phillips head screwdriver until the handles secure tightly against the door frame. (Do NOT over tighten as this will cause damage to the handle assembly).
- Replace the door gasket to its original position.



OPERATING YOUR WINE COOLER



Left Zone Panel

Right Zone Panel

How to Use the Buttons on the Display Panel:

POWER ()

Powers on/off the appliance. To turn off the appliance, touch the \circlearrowleft mark and hold 5 seconds.

LIGHT 🌣

To control the interior light turn on/off.

UP A

Used to raise (warm) the set temperature by 1°C or 1°F.

DOMN **△**

Used to lower (cool) the set temperature by 1°C or 1°F.

°F/°C Selector %

Selects the temperature display setting to display in Fahrenheit or Celsius degree.

Temperature Display:

- The temperature range of left zone is 34-43°F which is suitable for beverage and sparkling wine. The temperature range of right zone is 40-65°F which is suitable for sparkling, white and red wines.
- To view the set temperature at any time, touch the UP or DOWN marks. The set temperature will temporarily flash in the LED display for 5 seconds.

• The internal storage temperature will appear in blue color in the temperature display window.

NOTE: If the unit is unplugged, power lost, or turned off you must wait 3 to 5 minutes before restarting the unit. If you attempt to restart before this time delay the unit will not start. When you use the unit for the first time or restart the unit after having been shut off for a long time, there could be a few degrees variance between the temperature you select and the one indicated on the LED readout. This is normal and it is due to the length of the activation time. Once the unit is running for a few hours everything will normalize.

Storage:

Many bottles may differ in size and dimensions. The actual number of bottles you are able to store may vary. You can place 19 standard bottles in the each zone (or 58 12oz-cans in the beverage zone). Bottle capacities are approximate maximums when storing traditional Bordeaux 750 ML bottles and include bulk storage.

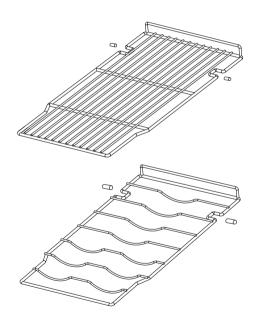
Door Lock:

Your unit is provided with a lock and key combination. The keys are located inside the plastic bag that contains the Owner's Manual. Insert the key into the lock and turn it counterclockwise to unlock the door. To lock the door, do the reverse operation while making sure metal pin is engaged completely. Remove the key and place it in a secure place for safekeeping.

Shelves:

To prevent damaging the door gasket, make sure to have the door completely opened when pulling the shelves out of the rail compartment.

- For easy access to the storage content, you must pull the shelf conservatively out of the rail compartment; however this unit was designed with a plastic post on each side of the shelf track to prevent bottles from falling.
- When removing the shelf out of the inner rail, make sure to remove all items first. Then move the shelf to the position where the notch of the shelf is exactly under the plastic post and lift the shelf. In order to replace the shelf, repeat these directions in reverse.



CARE AND MAINTENANCE

Cleaning your appliance:

- Turn off the power, unplug the appliance, and remove all items including shelves.
- Wash the shelves with a mild detergent solution.
- Wash the inside surfaces with a warm water and baking soda solution. The solution should be about 2 tablespoons of baking soda to a quart of water.
- Wring excess water out of the sponge or cloth when cleaning area of the controls, or any electrical parts.
- Wash the outside cabinet with warm water and mild liquid detergent. Rinse well and wipe dry with a clean soft cloth.
- Do not use steel wool or steel brush on the stainless steel. These will contaminate the stainless steel with steel particles and rusting may occur.
- Do not connect or disconnect the electric plug when your hands are wet.
- Never clean appliance parts with flammable fluids. These fumes can create a fire hazard or explosion.
- Do not use solvent-based cleaning agents or abrasives on the interior. These cleaners may damage or discolor the interior.



CAUTION: Failure to unplug the appliance could result in electrical shock or personal injury.

Power Failure:

Most power failures are corrected within a few hours and should not affect the temperature of your appliance if you minimize the number of times the door is opened. If the power is going to be off for a longer period of time, you need to take the proper steps to protect your contents

Vacation Time:

- Short vacations: Leave the appliance operating during vacations of less than three weeks.
- Long vacations: If the appliance will not be used for several months, remove all items and turn off the appliance. Clean and dry the interior thoroughly. To prevent odor and mold growth, leave the door open slightly (blocking it open if necessary).

Moving Your Appliance:

- Remove all items.
- Securely tape down all loose items (shelves) inside your appliance.
- Turn the adjustable legs up to the base to avoid damage.
- Tape the doors shut.
- Be sure the appliance stays secure in the upright position during transportation. Also protect outside of appliance with a blanket, or similar item.

Energy Saving Tips:

- The appliance should be located in the coolest area of the room, away from heat producing appliances, and out of the direct sunlight.
- Ensure that the unit is adequately ventilated. Never cover air vents.
- Only open the door for as long as necessary.



PROBLEMS WITH YOUR WINE CELLAR

You can easily solve many common wine cellar problems, saving you the cost of a possible service call. Try the suggestions below to see if you can solve the problem before contacting Vinotemp at info@vinotemp.com.

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE			
Wine cellar does not operate	 Not plugged in. Using wrong voltage. The circuit breaker tripped or there is a blown fuse. 			
Wine cellar 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 seal does not seal properly. The wine cellar does not have the correct clearances to operate efficiently and safely. 			
Turns on and off frequently	 The room temperature is hotter than normal. A large amount of contents has been added to the appliance. 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. 			
Vibrations	Check to see that the wine cellar is level.			
Wine cellar seems to make too much noise	 The rattling noise may come from the flow of the refrigerant, which is normal. As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant in your unit. Contraction and expansion of the inside walls may cause popping and crackling noises. The appliance is not level. 			
Door will not close properly	 The wine cellar is not level. The doors were not properly installed. The seal is weak. The shelves are out of position. 			
The light does not work	 Not plugged in. The circuit breaker tripped or a blown fuse. The light switch is "OFF". 			

TERMS OF SALE AND WARRANTY

Vinotemp International ("Seller") and the person or entity that acquires these goods from Seller ("Purchaser") hereby fully agree to the following terms and conditions of the sale: Shipping fees are the responsibility of the Purchaser whether freight prepaid or freight collect. 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. Purchaser assumes all responsibility for delivery, payment of freight, access, measurement, installation, hook-up, wiring, 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. Any damages due to manufacture defects will be handled directly with Vinotemp International, subject to the limited warranty. All sales are final, and unless authorized in writing by the Seller. Purchaser may not return the goods, under any circumstance. If Purchaser refuses to accept the goods, under any circumstance, the Purchaser is liable for the return and cost of freight both ways, and if Seller does take back the goods, there will be a restocking/service fee that is 35% of the purchase price of the goods. (Product must be in original packaging). Built-to-Order products (including Cabinets, Racking, and Accessories) are non-returnable. Purchaser must notify Seller of non-conforming goods within four days of delivery, after which time all goods are deemed accepted. If an order has been placed and production has started, cancellation of your order will be a 15% charge. 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 collection or litigation of such a claim, including without limitation extra damages, court costs and attorneys' 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. Statute of limitations must be handled in arbitration in the County of Los Angeles.

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 for a period of 5 (five) years; cabinetry and labor (uninstalled) for a period of 12 (twelve) months from date of sale. For the metal cabinet wine units: parts and labor for cooling system and cabinetry for a period of 12 (twelve) months from date of sale. Thermoelectric Units: 90 (ninety) days from the date of sale (including Wine Coolers, Beer Dispensers, Humidor, Portofino Wood Cellars. and Refrigerators). Wine-Mate Split Systems and installed products are parts only for 1 year, no labor. Other Wine-Mate Cooling Systems are 5 years parts, 1 year labor. Wine Accessories and Racking Systems 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 within 12 (twelve) months from date of sale. 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 quarantee 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 third party repair facility must be pre-approved before providing parts free of charge. 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 good. This limited warranty applies only inside the Continental US. (Alaska, Puerto Rico and Hawaii are not warranted.)

For 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. For Element Grills (via Element Products LLC), grills have a 1 year comprehensive parts warranty on entire product. Three years limited parts warranty covering the stainless burner and a thirty day limited parts warranty on grill accessories. If grill is defective and unused plus all packaging and parts are intact, we will either replace the grill or provide service to repair the grill. Returned product must accompany all original packaging and parts and is subject to our 35% restocking fee (and freight both ways). Wilt Wine-Mate products, if the customer calls and the product is "defective", you must obtain a letter from your qualified refrigeration technician at the customers cost, to verify that the unit was installed properly, with proper ventilation and the unit is truly malfunctioning due to manufacture defect.

Purchaser understands and acknowledges that the goods sold here are wine cellars, cigar humidors, and/or other similar units which house wine or cigars. 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 non-transferable. 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 litating any legal action. The sale and all terms are subject to California law. Any legal proceeding arising out of or relating to these terms and conditions or to the goods sold generally shall be brought solely and exclusively in the County of Los Angeles. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute.

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. 10/12

SERVICE & IMPORTANT NOTICE

Upon receipt and inspection of unit, the supply cord must be replaced if it is damaged. Contact 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.





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www.vinotemp.com

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