



A PROUD HERITAGE OF EXPERIENCE & QUALITY

**USE & MAINTENANCE MANUAL**

**VT-WINEKEG4  
4-TAP WINE KEG DISPENSER**



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**READ AND SAVE THESE INSTRUCTIONS BEFORE USING APPLIANCE**



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## GENERAL INSTRUCTIONS

- Remove all external and internal packaging from your wine dispenser. 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 power cord must be replaced if it is damaged. Contact our customer service at 1-800-777-8466 or [info@vinotemp.com](mailto:info@vinotemp.com).
- Let the unit rest, **UNPLUGGED** for 24 hours once you have it placed at your place.

## SERVING WINE

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

°F	Wine Style
66	Armagnac, Brandy, Cognac
65	Full Bodied Red wine, Shiraz
62	Tawny Port
59	Medium Bodied Red Wine
57	Amontillado Sherry
56	Light Bodied Red Wine
54	Full Bodied White Wine
52	Medium Bodied White Wine
50	Rosé, Light Bodied White Wine
48	Vintage Sparkling
47	Fino Sherry
45	Non Vintage Sparkling

# IMPORTANT SAFETY INSTRUCTIONS

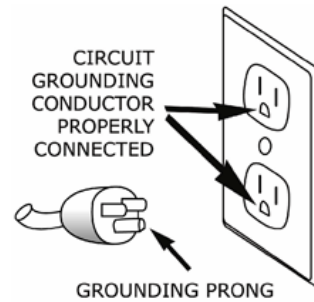
## Electrical Connections



**Improper use of the power cord plug can result in the risk of electrical shock, property damage and personal injury or death.**

This appliance is equipped with a 3-conductor cord set that has a moulded 3-prong grounding-type plug, and shall be plugged into a properly connected grounding-type outlet.

- A 3-prong grounding-type electrical outlet properly grounded in accordance with the National Electrical Code and local codes and ordinances must be required.
- A separate adequately fused and grounded circuit shall be used for this appliance. The voltage rating must match the rating label on the unit.
- Do not operate this appliance with a damaged, frayed or cracked power cord.
- Do not under any circumstances cut or remove the third ground prong from the power cord.
- The cord shall be secured behind the appliance and not left exposed or dangling to prevent accidental injury.
- Never unplug the appliance by pulling the power cord. To disconnect the unit, always grip the plug firmly and pull straight out from the wall outlet. When moving the unit, be careful not to damage the power cord.
- To protect against electric shock, do not immerse appliance, plug and cord in water or other liquids.



## Cleaning and Moving



**To reduce the risk of injury when using, cleaning and moving your appliance, follow these basic precautions.**

- Do not operate the appliance if housing is removed or damaged.
- Do not use this appliance for other than its intended purpose.
- Do not operate the appliance with wet hands while standing on a wet surface or while standing in water.
- Exercise caution and use reasonable supervision when appliance is used near children. Never allow children to operate, play with or crawl inside the unit. Keep packing materials away from children.
- Unplugged the appliance or disconnected power before performing any maintenance or cleaning.
- Do not clean appliance with flammable fluids. Do not store or use gasoline

or other flammable vapours and liquids in the vicinity of this or any other unit. The fumes can create a fire hazard or explosion.

- Do not use solvent-based cleaning agents or abrasives on the interior and exterior of the appliance. These cleaners may damage or discolour the appliance.
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing shall be referred to a qualified technician.
- Keep fingers out of pinch point areas and be careful when closing doors if children are around.
- This appliance is designed for storing and cooling wine. Do not store perishable food or medical products within the unit.
- Exercise caution when moving and installing the appliance. The unit is heavy and may require two or more people when moving the unit to prevent strain or injury.
- Must remove all kegs and secure all loose shelves when you are moving the unit. Use protection materials to prevent the glass from being damaged.

## Disposing



**When disposing of refrigerated appliances, special handling is often required. It is the consumer's responsibility to comply with federal and local regulations when disposing of this product.**

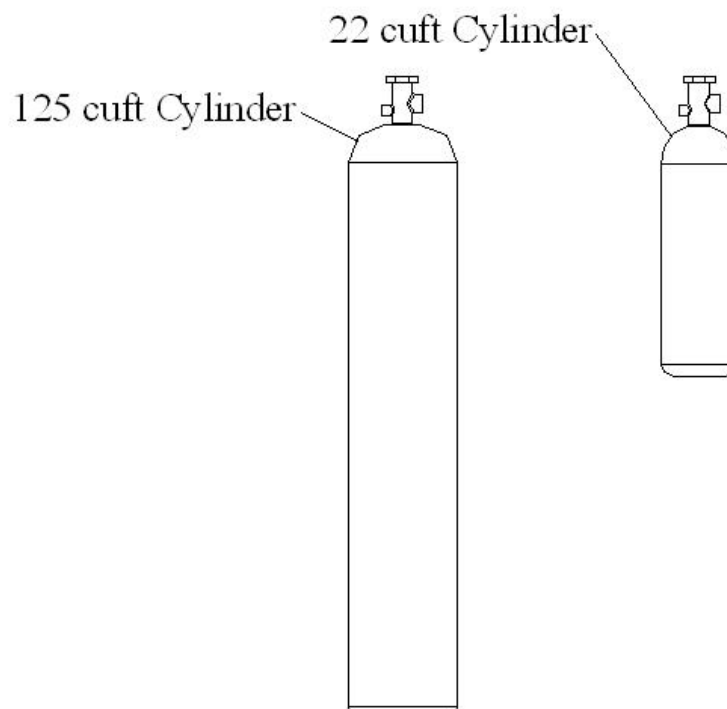
- Keep the carton, plastic bags and any exterior wrapping materials in a safe place that children can not play with these items. Destroy or recycle them if you don't need them. These items may cause children's suffocation.
- Risk of child entrapment and suffocation. Before you throw away this or an old appliance, remove the doors and leave the shelves in place, so that children may not easily climb inside.

# GAS CYLINDER SAFETY INSTRUCTIONS



Gas cylinders are under very high pressure, follow these safety instructions.

- Gas cylinder contents are under high pressure.
- Ensure contents of cylinders are properly identified.
- Don't destroy or remove identification tags or labels.
- Check to see cylinder valves are protected with protective caps.
- Leave caps on until the gas is about to be used.
- Do not roll or drop cylinders, or let them bump against each other.
- Secure large cylinders (125 cu ft) with a chain or strap positioned around the upper third of the cylinder.
- Small cylinders (22 cu ft) may be put on their side and blocked to prevent from rolling.
- Clear cylinder valve of any dust or dirt before attaching the regulator.
- Some regulators are only for specific gases and regulators should not be interchanged. CGA580 valve connection must be used for argon and nitrogen cylinders.
- Stand to the side of the regulator when opening the cylinder valve.
- Open cylinder valve slowly.
- Store cylinders in a well-ventilated area away from all sources of heat or flames.
- Before returning cylinder, close the valve and replace the protective cap.
- Mark empty cylinders "EMPTY".



# FEATURES & SPECIFICATIONS

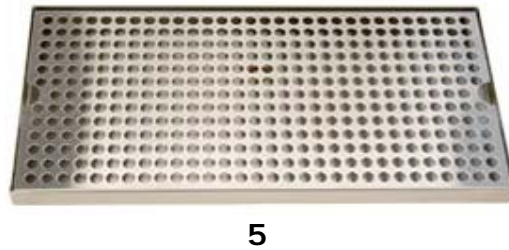
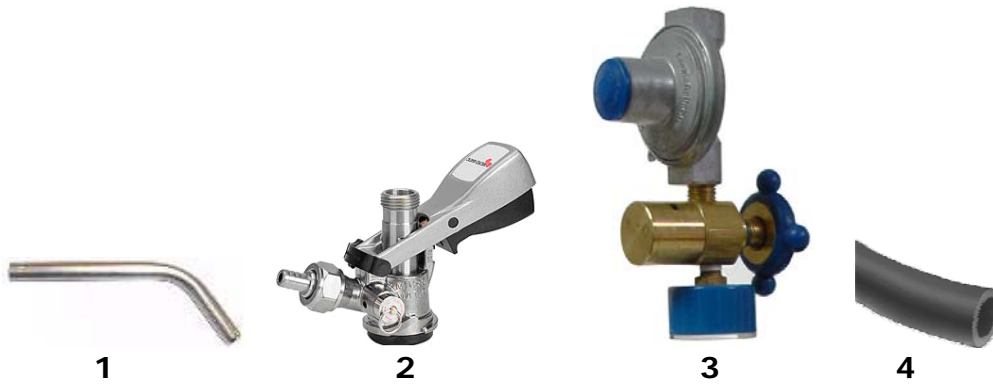
## Features and Parts



- VT-WINEKEG4 4 tap wine keg dispenser keeps wine fresh from oxidization and spoilage for 4 weeks through use of noble gas such as argon and nitrogen.
- The unit stores up to 4 wine kegs and dispenses wine through 4 individual spouts.
- Stainless interior floor and walls are made tough for loading wine kegs. Heavy-duty casters provide mobile installations.
- Touch buttons and LED lights make the unit look very attractive.
- 4 electronic dispensers provide manual pouring and adjustable by-the-ounce pouring options.
- Stainless steel trip tray catches wine spills and makes the top clean all times.
- Advanced digital temperature control and frost-free system maintain wine at the proper storing and serving temperatures between 40°F and 65°F.
- Front, rear and side exhausts make it easy to install the unit in different locations.
- Advertise wine brands on the front by placing the labels in the magnetic holders.

### Accessory Parts Included:

Item No	Descriptions	Quantity
1	Wine Spout	4
2	Keg Coupler	4
3	Pressure Regulator	1
4	¼" OD TUBE	10 ft
5	Drip Tray	1
6	Tri-Caster, bolt & washer	4



## Specifications and Dimensions

Model No	VT-WINEKEG4
Exterior	All Black Powder Coat Steel
Interior	All Stainless Steel
Storing Capacity	4 Kegs, 1/6 Barrel US Standard
Dispenser Type	4 Electronic Dispensers, Stainless Steel
Keg Coupler Type	Stainless Steel Probe
Drip Tray	Stainless Steel
Dispensing Gas	Argon or Nitrogen
Dispensing Gas Pressure	5-8 PSI
Cooling Temperature Range	40-65 °F
Ambient Temperature Range	55-90 °F
Installation	Freestanding or Built-in
Electrical Rating	115V / 60HZ / 1PH / 5A
Overall Dimensions	34-3/4"(W) X 23-1/4"(D) X 49 1/4"(H)
Keg Cooler Dimensions	34-3/4"(W) X 23-1/4"(D) X 35"(H)
Dispensing Tower Dimensions	16-3/8"(W) X 8-1/8"(D) X 14-1/4"(H)
Depth w/ Door Open 90 Degree	46 5/8"
Width w/ Door Open 180 Degree	58"
Net Weight	175 lb



# INSTALLATION INSTRUCTIONS

## Location Requirements

- Locate the unit away from direct sunlight and sources of heat (stove, heater, radiator, etc). This unit is intended for indoor use only. Do not install the unit in moist areas. Allow minimum 2 1/2" clearance each side between the unit and an oven/range to keep away from direct heat source.
- Do not install the unit where the ambient temperature range will be below 55°F or above 90°F. The compressor will not be able to maintain proper temperature. It is not intended for garage or basement installation.
- For best performance, it is recommended to install the unit where the temperature is between 70-80 °F. Otherwise, the unit may run longer at low efficiency.
- The unit must be placed in a properly ventilated location to prevent heat build-up generated by the refrigeration system. Failure to do so will prevent the unit from cooling properly, and may cause damage to the unit components as well as its contents.
- The unit must be installed on a floor that is level and strong enough to support a fully loaded unit up to 400lb.

## Clearance Requirements

<b>CAUTION</b>	<b>Do not block the front grille on the right front of the unit.</b>
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- This unit is designed to perform better for free-standing installation.
- However the unit can also be recessed in a space between counters or enclosures that allows for 1" clearance behind the unit.



## Door Swing Requirements

- Side clearances are not necessarily required for door to swing 90° opening.

## Electrical Cord & Outlet

<b>CAUTION</b>	<b>It is strongly recommended that you do not use an adapter or an extension cord with this appliance because of potential safety hazards.</b>
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- 115V, 60Hz, 15 or 20A fused, grounded electrical supply is required. It is recommended that a separate circuit serving only your refrigerator be provided.
- Avoid connecting this unit to a Ground Fault Interrupter GFI circuit.
- Connect to properly polarized outlets only.
- Use outlets that cannot be turned off by a switch.
- Plug both the keg cooler and dispenser into grounded 3 prong outlets.

## Installing Casters

<b>CAUTION</b>	<b>The unit is heavy. Please have 2 more people installing the casters.</b>
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- Remove the 4 existing feet at the bottom.
- Install the tri-casters using the provided bolts and washers.

## Installing Gas Cylinders

<b>NOTE</b>	<b>The gas cylinder is shipped without filling any gas. Fill the gas before use.</b>
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1. Connect the pressure regulator to the gas cylinder by tighten the connection nut (CGA 580) clockwise with hand only. The pressure gauge monitors the cylinder inside pressure.



2. Remove the plug of the gas inlet that is located at the back of the unit.



3. Use ¼" OD tube to connect the gas inlet at the unit and the gas outlet at the pressure regulator valve.



<b>CAUTION</b>	<b>Make sure the pressure regulator valve is closed.</b>
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4. Open the cylinder valve by turning handle counter-clockwise. The pressure gauge monitors the inside pressure. The outlet pressure is set to 3-5 psig.

### **Changing Gas Cylinders**

Turn the pressure regulator valve clockwise to close, and turn the cylinder valve clockwise to close;

Remove the pressure regulator by turning the connection nut (CGA 580) counter-clockwise with hand only.

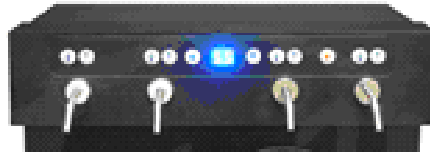
<b>NOTE</b>	If the connection nut is tight to turn, disconnect the ¼" OD tube at the outlet of the regulator valve and turn the regulator valve open to release the pressure. Then close the regulator valve.
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## DISPENSER and KEG SET-UP



The unit is used for adult only. Keep it out of reach of children. Lock the door at all times.

### Installing Wine Spouts



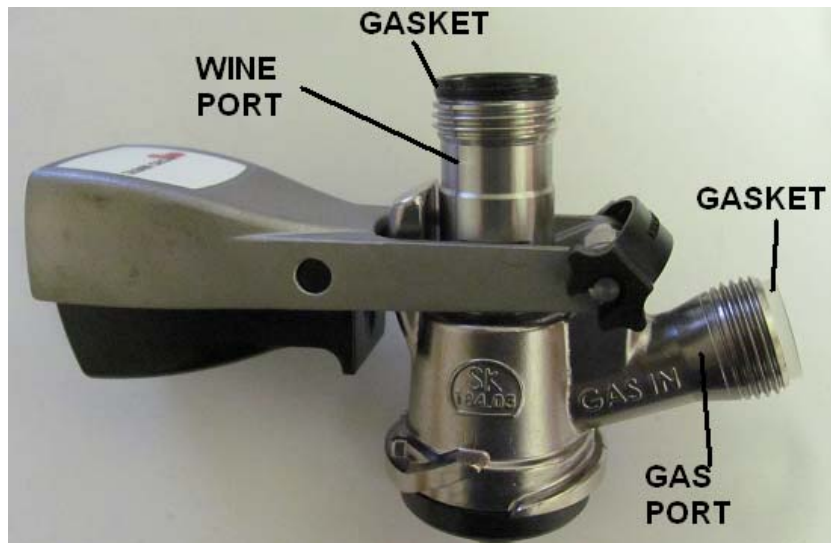
- Find the four wine spouts shipped within the unit.
- Push the longer side into the spout hole until it is engaged.

### Installing Drip Tray

- Find the drip tray and place it on the top of the cabinet below the spouts.

### Installing Keg Couplers

- Find the four keg couplers shipped within the unit.
- Screw wine line and gas line nuts onto the wine port and gas ports.





<b>CAUTION</b>	Do not press down the keg coupler lever handle when it is not connected with the keg, otherwise gas will leak.
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### Installing Kegs



<b>CAUTION</b>	Do not obstruct the air supply and air return grilles inside the keg cooler on the right wall.
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### Connecting Kegs

<b>NOTE</b>	The keg coupler 1, 2, 3 and 4 are connected to the dispensing spouts from the left to right.
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<b>CAUTION</b>	Make sure the pressure regulator valve is closed.
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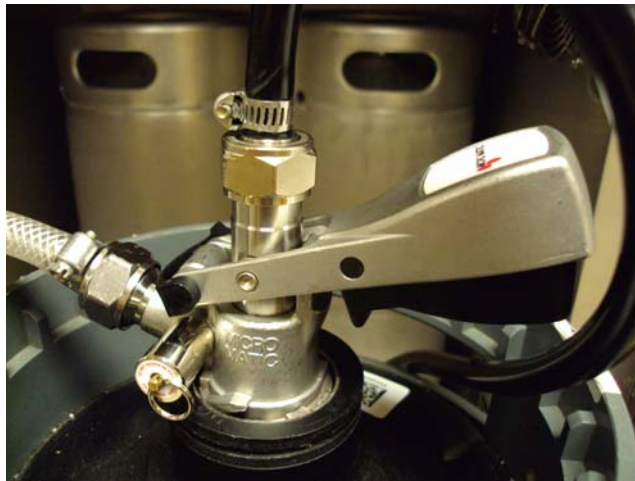
1. Align 2 mounting tabs on the keg neck with the slide-up ramps on the keg coupler.



2. Turn the keg coupler clockwise until 2 mounting tabs lock over the slide-up ramps.



3. Press down the coupler lever handle to turn on the gas and wine ports.





4. Open the pressure regulator valve by turning it counter-clockwise.



5. The maximum length of the tube can be 50 ft. You may need to adjust the gas pressure accordingly: remove the cap, and turn the adjustment clockwise to increase the pressure until the wine flow is sufficient.



### **Removing an Empty/Unfinished Wine Keg**

Use reversed steps.

## DISPENSING WINE



In case the machine does not stop dispensing, unplug the unit or disconnect power.

### Dispensing Wine

#### NOTE

Push the dispensing button to clean the remaining wine before and after changing a new keg.



55



### Manual Pouring



Press and hold the button above the selected spout to dispense wine, release it to stop




### Portion Pouring






Press it once and release to dispense 1 OZ wine.  
Press it twice and release to dispense 2 OZ wine.  
Press it 3 times and release to dispense 3 OZ wine.  
Press it 4 times and release to dispense 4 OZ wine.



## Reset Portion

You can change 1 OZ pouring to your own customized pouring. Press  until H2 is displayed and the display starts flashing the previous value, press  or  button to increase or decrease. Dispense wine and make adjustment until the desired amount of wine is poured. It may need additional calibration in order to set the correct pouring.

## Calibrate Pouring

Due to gas pressure variation, it may need to calibrate pouring. Press  until H3 is displayed and the display starts flashing the previous value, press  or  button to increase or decrease the value. Dispensing wine and make adjustment until correct amount of wine is poured.

## Keeping Spout Clean

- Use the secure cap to cover the spout if the unit is not in use.
- To remove the secure cap, press the release ring while pulling the cap.

## LED Lighting



Press it and release to turn on the lights; press it again to turn off the lights.

## Temperature readout

**55**

This is the actual cabinet temperature.

# TEMPERATURE CONTROL

## 1. The controller



### 1) Keys

**SET:** To display set-point; in programming mode it selects a parameter or confirms an operation.

: To start a manual defrost.

: To see the maximum stored temperature; in programming mode it browses the parameter codes or increases the displayed value.

: To see the minimum stored temperature; in programming mode it browses the parameter codes or decreases the displayed value.

: To turn on/off the power to the unit.

+ : To lock/unlock the keypad.

**SET** + : To enter in the programming mode.

**SET** + : To return to the temperature display.

### 2) Lock and unlock the keys

To lock the keys, press up + down keys + until POF is displayed; to unlock the keys, press up + down keys + until PON is displayed.

### 3) Display

During normal operating conditions, the display shows the value measured by the air temperature probe. In case of active alarm, the temperature flashes alternately to the code alarm. The LED functions are listed as follows.

LED	MODE	FUNCTION
	ON	Compressor enabled
	Flashing	Anti-short cycle enabled
	ON	Defrost cycle enabled
	ON	Fan enabled
	Flashing	Fan delay after defrost enabled
	ON	Alarm occurring
°C/°F	ON	Temperature measuring unit
°C/°F	Flashing	Programming mode

### 4) Alarm Signals

The alarm codes are described as follows.

MESSAGE	CAUSE	FUNCTION
P1	Temperature probe faulty	Compressor switching to Con and CoF
HA	High temperature alarm	Probe temperature ALU higher than the setting temperature; Outputs unchanged
LA	Low temperature alarm	Probe temperature ALL lower than the setting temperature; Outputs unchanged
CA	External alarm	All outputs off

Probe alarms P1", start a few seconds after the fault in the related probe; they automatically stop a few seconds after the probe restarts normal operation. Check connections before replacing the probe. Temperature alarms "HA", "LA" automatically stops as soon as the temperature returns to normal value. Alarm "CA" (with i1F=PAL) recovers only by switching off and on the instrument.

## 2. Temperature Setting

- Set the temperature at 55 °F for the optimum serving of wine
- On initial start-up, the time required to reach the desired temperature will vary, depending on the quantity of kegs, temperature setting and surrounding temperature.
- Allow 24 hours to stabilize the temperature for each new temperature setting operation

## 3. How to see temperature set-point

- 1) Press and immediately release the **SET** key, the display will show the set-point value.
- 2) Press again and immediately release the **SET** key to display the probe value.

## 4. How to change the set-point

- 1) Press and hold the **SET** key until the "°C" or "°F" LED starts flashing and the set-point is displayed.
- 2) Press the up/down keys ▲/▼ to change the set-point value within 10 sec.
- 3) Press the **SET** key again to store the new set-point value.

**NOTE:** The unit turns on at set-point **Set** plus regulation differential **Hy** after anti-short cycle **AC** has elapsed; the unit turns off at set-point **Set**.

## 5. Parameter Programming

- 1) Press and hold the **SET** + ▼ keys until the "°C" or "°F" LED starts flashing, then release the keys.
- 2) Press and hold again the **SET** + ▼ keys until the **Pr2** label is displayed, then release the keys. The first parameter **Hy** will be displayed.

- 3) Press up/down keys **▲/▼** to scroll to the required parameter within 10 sec.
- 4) Press the "**SET**" key to display its value.
- 5) Use up/down keys **▲▼** to change its value within 10 sec.
- 6) Press "**SET**" to store the new value and the display will flash 3 times.
- 7) **To exit:** Press **SET + ▲** or wait 15sec without pressing a key.

PARAMETER	DESCRIPTION	DEFAULT VALUE
Set	set-point (°)	55
Hy	temperature regulation differential (°)	4
AC	anti-short cycle delay (min)	10
Con	compress on with probe faulty (min)	20
CoF	compress off with probe faulty (min)	20
CF	temperature unit (°F/ °C)	F: Fahrenheit
rES	display resolution	in: integer
dLy	temperature display delay (min)	1
ot	probe calibration (°)	3
LS	minimum set-point (°)	40
US	maximum set-point (°)	65
idF	defrost cycle interval time (hour)	0
MdF	defrost cycle endurance time (min)	30
ALC	temperature alarm type	rE: relative to set-point
ALU	high temperature alarm (°)	10
ALL	low temperature alarm (°)	10
AFH	alarm recovery differential (°)	5
ALd	temperature alarm delay (min)	60
dAO	temperature alarm delay on startup (hr)	23

**NOTE:** Depending on the controller, not all parameters are used.

## 6. How to calibrate the air probe

If the actual cabinet temperature differs from the temperature controller set-point, reset parameter **ot** = actual cabinet temperature minus set-point temperature.

# MAINTENANCE



**Unplug the unit or disconnect power before performing any maintenance.**

## Removing Condensate

- The unit is operated with automatic defrost cycle. The condensate collects in the drip tray that is located at the compressor compartment. Normally, the condensate vaporizes by the hot gas tubing.
- Remove the excessive condensate if the drip tray is full in high humidity conditions.

## Clean Condenser

- The condenser is black serpentine tubing with fins that is located behind the front grille. Coil may need to be cleaned at least every 6 months.
- Use a vacuum cleaner with an extended attachment to clean the coil when it is dusty or dirty.

## Changing the LED lights

- Remove the LED cover.
- Disconnect the wire plug and socket.
- Remove the LED PCB.
- Use the reverse steps to place a new one.

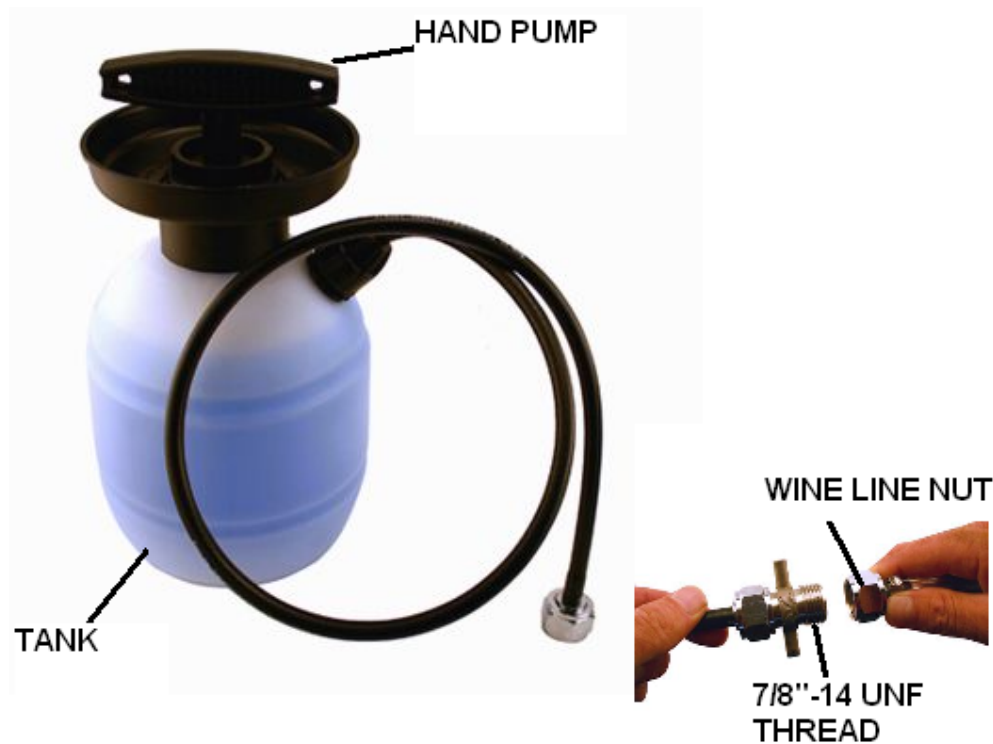
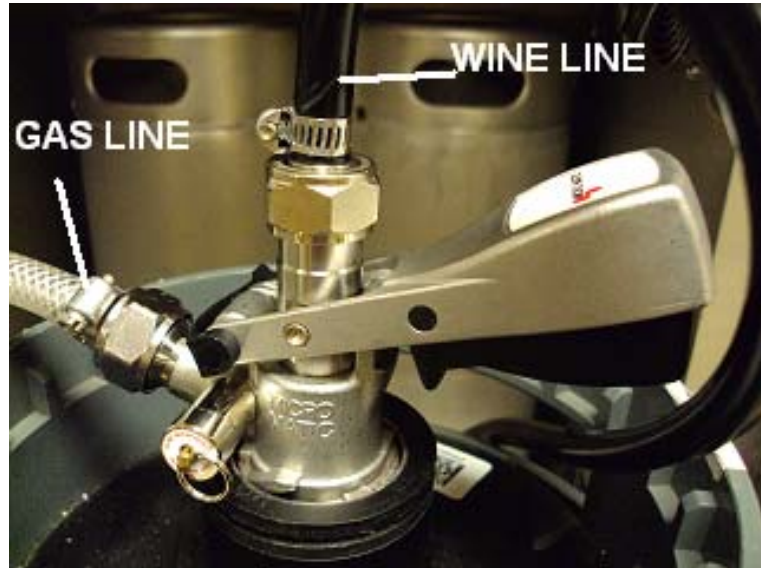
## Normal Operating Sounds

- You may hear a boiling or gurgling sound produced by flow of refrigerant through the evaporator.
- You may hear air being forced through the unit by the evaporator fan.
- You may hear air being forced through the condenser by the condenser fan.
- You may hear a clicking sound produced by the refrigerant valve and dispensing valve.
- You may hear a water dripping sound during automatic defrost cycle.
- You may hear a high pitched hum or pulsating sound produced by the compressor.

## Weekly or monthly cleaning with citric acid

- Citric acid may be used if heavy sediment has built.
- Use a keg clean kit with a hand pump tank and 7/8"-14 UNF thread, then fill the tank with citric acid.

- Unscrew the wine line nut off the keg coupler and screw it directly to the tank 7/8"-14 UNF threaded fitting.
- Press button to dispense while pump the tank.
- Fill the tank with clean cold water.
- Press button to dispense while pump the tank.



<b>NOTE</b>	Alkaline based cleaner may be used to remove acid deposits.
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# TROUBLESHOOTING

## Refrigeration System

Complaint	Possible Causes	Response
<b>Unit not running</b>	<ul style="list-style-type: none"> <li>a. On/off button not turned on</li> <li>b. Setting higher than ambient temperature</li> <li>c. Defrost or anti-short cycle mode</li> <li>d. Power cord unplugged</li> <li>e. No power to unit</li> <li>f. Low voltage, incorrect or loose wirings.</li> </ul>	<ul style="list-style-type: none"> <li>a. Press on/off button for 5 seconds</li> <li>b. Lower temperature setting</li> <li>c. Wait for time elapsing</li> <li>d. Check for power cord</li> <li>e. Check for power at outlet &amp; fuses</li> <li>f. Contact an authorized electrician</li> </ul>
<b>Temperature fluctuating</b>	<ul style="list-style-type: none"> <li>a. Air sensor</li> <li>b. Door opened often</li> </ul>	<ul style="list-style-type: none"> <li>a. It is normal because the air temperature changes much faster</li> <li>b. The temperature will become normal</li> </ul>
<b>Temperature high, unit running too long</b>	<ul style="list-style-type: none"> <li>a. Improper cabinet seals</li> <li>b. Ambient temperature high</li> <li>c. Front grille obstructed</li> <li>d. Iced evaporator</li> <li>e. Bad condenser air flow</li> <li>f. Dirty condenser</li> <li>g. Sealed system problem</li> <li>h. Undercharge or overcharge</li> <li>i. Low voltage</li> </ul>	<ul style="list-style-type: none"> <li>a. Check for gasket and door opening</li> <li>b. Check for installation location</li> <li>c. Clear restriction</li> <li>d. Defrost</li> <li>e. Check for condenser fan and restriction</li> <li>f. Clean condenser</li> <li>g. Call service for checking loss of refrigerant or restrictions</li> <li>h. Call service to add or remove refrigerant</li> <li>i. Contact an authorized electrician</li> </ul>
<b>Temperature high, compressor stopping and starting but very short running time</b>	<ul style="list-style-type: none"> <li>a. Temperature setting high</li> <li>b. Failed temperature sensor</li> <li>c. Failed components</li> <li>d. Bad condenser air flow</li> <li>e. Overcharge of refrigerant</li> <li>f. Discharge or suction pressure too high</li> <li>g. Incorrect voltage</li> </ul>	<ul style="list-style-type: none"> <li>a. Lower temperature setting</li> <li>b. Check for sensor resistance</li> <li>c. Check for compressor windings, start relay and overload protector.</li> <li>d. Check for condenser fan</li> <li>e. Call service for removing refrigerant</li> <li>f. Call service for OEM information</li> <li>g. Contact an authorized electrician</li> </ul>
<b>Cabinet temperature high, unit stopping and starting with short running time</b>	<ul style="list-style-type: none"> <li>a. Temperature sensor touching the evaporator, displaying temperature ok</li> <li>b. Short circuit of air flow between supply and return air</li> <li>c. Failed controller and temperature sensor</li> </ul>	<ul style="list-style-type: none"> <li>a. Place the temperature sensor away from the evaporator</li> <li>b. Deflect the supply air down</li> <li>c. Call service for diagnosis</li> </ul>
<b>Not cooling</b>	<ul style="list-style-type: none"> <li>a. Bad evaporator air flow</li> </ul>	<ul style="list-style-type: none"> <li>a. Check for restriction</li> </ul>

<b>but compressor running</b>	<ul style="list-style-type: none"> <li>b. Bad evaporator fan</li> <li>c. Refrigerant leakage</li> <li>d. Solenoid valve and capillary tube refrigeration system restrictions</li> </ul>	<ul style="list-style-type: none"> <li>b. Check for fan turning</li> <li>c. Call service for checking loss of refrigerant</li> <li>d. Call service for checking restrictions</li> </ul>
<b>Evaporator freezing up</b>	<ul style="list-style-type: none"> <li>a. Bad evaporator air flow</li> <li>b. Bad evaporator fan</li> <li>c. Not stopping due to air leak, high ambient temperature or low setting</li> <li>d. Low ambient temperature</li> <li>e. Bad temperature sensor</li> <li>f. Moisture in the system, working initially then stopping</li> <li>g. Refrigerant low or leaking</li> <li>h. Capillary tube blockage</li> </ul>	<ul style="list-style-type: none"> <li>a. Check for restriction</li> <li>b. Check for fan turning</li> <li>c. Check for seal, door opening, ambient temperature and setting</li> <li>d. Defrost unit</li> <li>e. Check for sensor resistance</li> <li>f. Call service for checking sealed system</li> <li>g. Call service for checking amp and sealed system</li> <li>h. Call service for checking low side pressure</li> </ul>
<b>Water leak</b>	<ul style="list-style-type: none"> <li>a. Air leak in the cabinet</li> <li>b. Bad evaporator air flow</li> <li>c. Water passages restricted</li> <li>d. Drip tray leak</li> </ul>	<ul style="list-style-type: none"> <li>a. Check for air leak</li> <li>b. Check for air restriction</li> <li>c. Clean the drip tray</li> <li>d. Check for drip tray</li> </ul>
<b>House circuit tripping</b>	<ul style="list-style-type: none"> <li>a. Incorrect fuse or breaker</li> <li>b. Incorrect wirings</li> <li>c. Failed components</li> </ul>	<ul style="list-style-type: none"> <li>a. Check for fuse or breaker</li> <li>b. Check for wirings and connections</li> <li>c. Call service</li> </ul>
<b>Noisy operation</b>	<ul style="list-style-type: none"> <li>a. Mounting area not firm</li> <li>b. Loose parts</li> <li>c. Compressor overloaded due to high ambient temperature and bad ventilation</li> <li>d. Malfunctioning components</li> </ul>	<ul style="list-style-type: none"> <li>a. Add support to improve installation</li> <li>b. Check for loose washers, screws and tubing.</li> <li>c. Check for ambient temperature and ventilation</li> <li>d. Call service for checking Internal loose, inadequate lubrication and incorrect wirings</li> </ul>

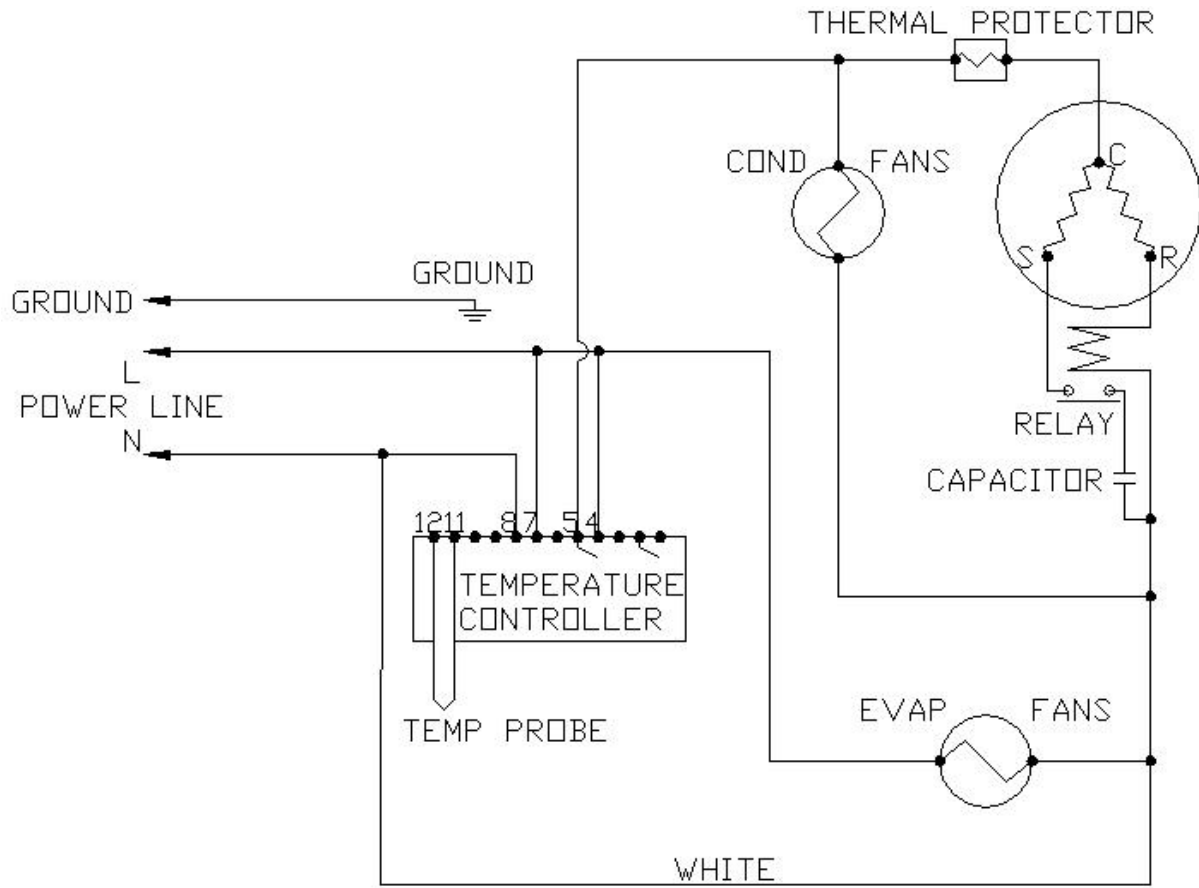
### Dispensing System

<b>Complaint</b>	<b>Possible Causes</b>	<b>Response</b>
<b>Unit not dispensing</b>	<ul style="list-style-type: none"> <li>a. Gas empty</li> <li>b. Defective pressure regulator</li> </ul>	<ul style="list-style-type: none"> <li>a. If all spouts don't dispense wine, check for pressure gauge at the adjustable regulator; or turn the disposable cylinder slightly counter-clockwise at the fixed regulator to see if any gas escaping and then turn it clockwise to tighten.</li> <li>b. If all spouts don't dispense wine and there is pressurized gas, check the regulator.</li> </ul>

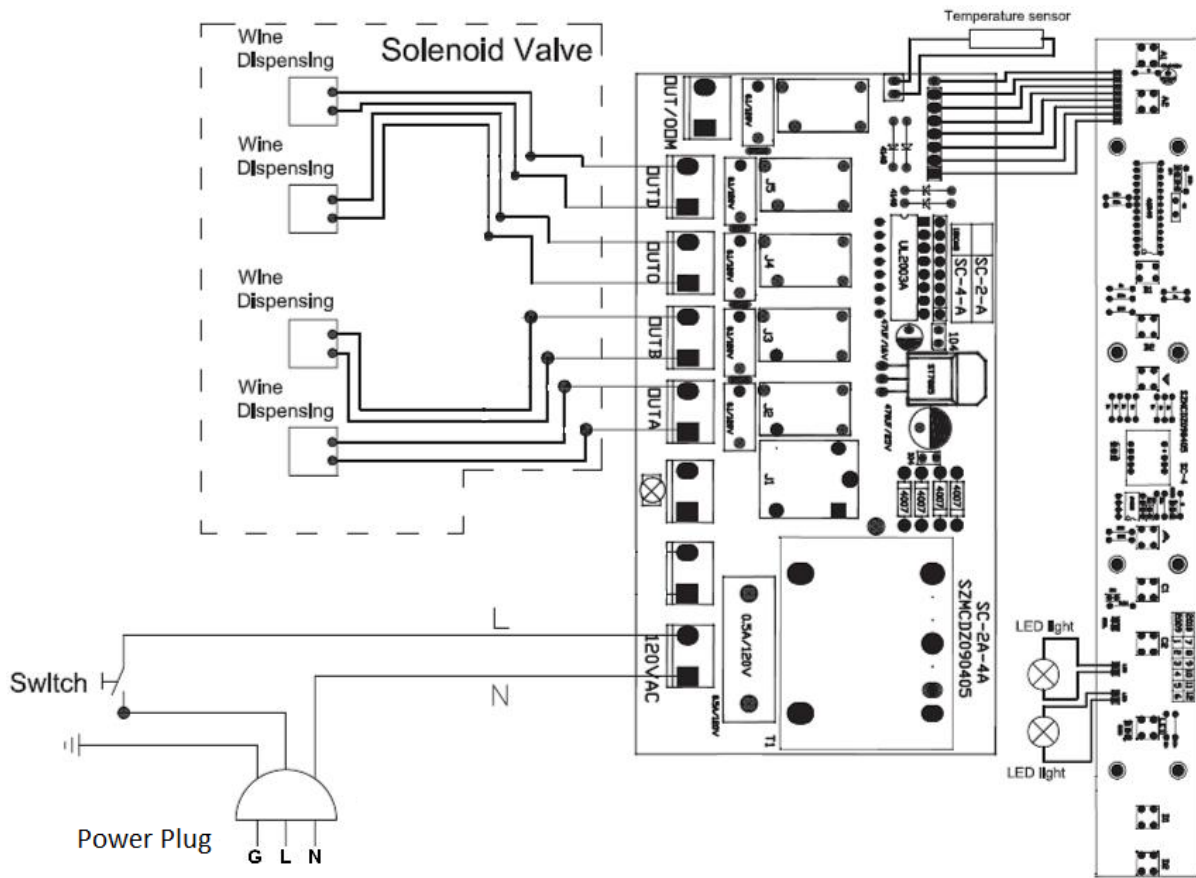
	<ul style="list-style-type: none"> <li>c. Keg coupler not tightened or defective</li> <li>d. Keg coupler and tubes not connected</li> <li>e. Wine draw not installed</li> <li>f. Gas tubing blockage</li>   <li>g. Wine tubing blockage</li>   <li>h. Defective solenoid valve</li>   <li>i. Incorrect or loose wirings</li> </ul>	<ul style="list-style-type: none"> <li>c. Check for the keg coupler to see if gas escaping</li> <li>d. Check for tube and coupling connections</li> <li>e. Check for the wine draws</li> <li>f. Check for kinked tubes or loose the keg coupler to see if gas escaping</li> <li>g. Check for kinked tubes or loose wine coupling to see if wine coming out</li> <li>h. Use citric acid with water to clean the system; otherwise check the wiring or replace it.</li> <li>i. Check all wirings and connections</li> </ul>
<b>Dispensing interrupted or slow</b>	<ul style="list-style-type: none"> <li>a. Gas pressure low</li> <li>b. Keg coupler leak</li> <li>c. Tubing kinked, twisted</li> <li>d. Spout clogged</li> <li>e. Keg coupler blocked</li> <li>f. Solenoid valve restricted or dirty</li>   <li>g. Inline filter dirty</li> </ul>	<ul style="list-style-type: none"> <li>a. If all spouts flow wine slow, adjust the pressure or change a new cylinder.</li> <li>b. Check for keg coupler seal to see if gas escaping</li> <li>c. Check for tubes; check if gas escaping.</li> <li>d. Check and clean it</li> <li>e. Clean or change it</li> <li>f. Use citric acid with water to clean the system; otherwise check the wiring or change it</li> <li>g. Change it</li> </ul>
<b>Wine spurting or spitting</b>	<ul style="list-style-type: none"> <li>a. Gas pressure too high</li> <li>b. Wine draw restricted</li> <li>c. Keg near empty and too much gas in the keg</li> <li>d. Keg coupler internal leak</li> <li>h. Solenoid valve dirty</li> </ul>	<ul style="list-style-type: none"> <li>a. If all spouts spurt wine, reduce the pressure to 3~5 psig.</li> <li>b. Check any restrictions</li> <li>c. Change a new keg</li>   <li>d. Change a new coupler</li> <li>h. Clean or change it</li> </ul>
<b>Wine dripping</b>	<ul style="list-style-type: none"> <li>a. Air trapped due to spout loose</li> <li>b. Wine valve dirty</li>   <li>e. Debris left in the valve seat</li> </ul>	<ul style="list-style-type: none"> <li>a. Pull the spout out and push it back</li> <li>b. Dispense a bottle of warm water to clean the system</li> <li>e. Check for debris if continuous dripping</li> </ul>
<b>Wine drop forming at the spout</b>	<ul style="list-style-type: none"> <li>a. Wine draw loose or leak</li> <li>b. Keg coupler internal leak</li> <li>c. Keg near empty</li> <li>c. Gas pressure too low</li> </ul>	<ul style="list-style-type: none"> <li>a. Check for wine draw</li> <li>b. Change the part</li> <li>c. Change a new keg</li> <li>c. Increase the pressure or change a new cylinder</li> </ul>
<b>Wine divided</b>	<ul style="list-style-type: none"> <li>a. Debris in spout</li> <li>d.</li> </ul>	<ul style="list-style-type: none"> <li>d. Clean out debris</li> </ul>
<b>Too much bubble</b>	<ul style="list-style-type: none"> <li>a. Gas pressure too high</li>   <li>b. Keg coupler dirty</li> </ul>	<ul style="list-style-type: none"> <li>a. Reduce the gas pressure to 3-5 psig</li> <li>b. Flush it using warm water</li> </ul>

# ELECTRICAL WIRING DIAGRAMS

## Refrigeration System



# Dispensing System



## SERVICE & IMPORTANT NOTICE

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

Contact us with any questions or visit:

17621 S. Susana Road  
Rancho Dominguez, CA 90221  
[www.vinotemp.com](http://www.vinotemp.com)

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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 charge that is 35% of the purchase price of the goods. Custom Cabinet and Racking 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 connection 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.

**LIMITED WARRANTY:** Seller warrants that the goods will be free of defects in materials and workmanship as follows: For the metal cabinet wine units: parts and labour for cooling system and cabinetry for a period of 12 (twelve) months from date of sale, removal and re-installation of unit is not included in warranted labour. For a scratch and dent or refurbished unit, warranty is 3 months from your dated invoice (parts for function only, not cosmetic). There is no warranty on parts purchased separately. 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, colour, tone and shade of wood is unavoidable; Seller does not guarantee the texture, colour, tone or shade of the wood: nor does seller guarantee the colour fastness 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. 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 labour 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 Seller's property resulting from the good. This limited warranty applies only inside the Continental US. (Alaska, Puerto Rico and Hawaii 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. Purchaser assumes all risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fire, water damage, mould, 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. 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. 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 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.