



VANTAGGIO
WINE CELLARS



Instruction Manual

MODELS

V300-BG-ST



V300-BG-DT



V164-BG-ST



V164-BG-DT



V54-BG-ST



V54-BG-DT



Thank you for your purchase of the Vantaggio Wine Cooler. Please be advised that there are a handful of safety protocols and operating instructions to consider prior to using the wine coolers. Please read and follow the instructions as dictated.

WARNING!

The information in this document is subject to modification without any prior notice.

Some models are available in dedicated countries only.

We offer no guarantee that our wine cooler will function for any purpose other than the reasons for which it was specifically designed. We cannot be held responsible for any human errors, and we are not responsible or liable for any spoilage or damage to wines or any other contents (incidental or consequential) to possible defects of the wine cooler. Warranty applies to the wine cooler only and not to the contents of the wine cooler.

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

Cleaning and user maintenance shall not be done by children without supervision.

Children should be supervised to ensure that they do not play with the appliance.

Please be advised that you should never put acidic items, such as flammable or explosive materials, in or near the wine cooler. This equipment is intended for the storage and display of nonhazardous bottled or canned products only.

This appliance is intended to be used within secure residential and commercial spaces, including examples such as:

- Staff kitchen areas in shops, offices, and other working environments.
- Personal and/or commercial farmhouses.
- Clients managing hotels, motels, bed & breakfasts, and other temporary residential lodgings.
- Catering and similar non-retail applications.

DANGER: Risk of child entrapment

Before you throw away your old wine chiller:

- Take off the doors.
- Leave the shelves secure to prevent children from climbing inside.
- Travel to an authorized waste disposal centre to dispose of your old wine cooler in an environmentally responsible manner.

R600a WARNINGS:

For your own personal safety, please observe and adhere to the following recommendations:

- This appliance contains a small quantity of R600a refrigerant. While it is environmentally friendly, it's also a flammable substance if exposed to open flame. It does not damage the ozone layer, nor does it contribute to the greenhouse effect.
- Prior to installation, ensure that the tubing of the refrigerant circuit has not been damaged during transportation.
- Avoid using or manipulating sharp objects near the appliances.
- Leaking refrigerant can ignite and may damage the eyes.
- In the event any damage is detected, secure the wine cooler in a controlled space away from open flames or any device that creates a spark. Disconnect the appliance from the main power.
- Thoroughly ventilate the room in which the appliance is located for several minutes.
- Notify Customer Service for necessary action and advice.

Installation Instructions

- The room for installing the appliance must be at least 1 cubic metre per 8 grams of refrigerant. The refrigerant quantity contained in this appliance is listed above in grams; it is also noted on the Rating Plate of the appliance.
- **WARNING:** complete installation of the wine cooler in a fixed space in accordance with the instructions. This will prevent instability that can cause a hazardous accident.



- This symbol is a warning and indicates the refrigerant and insulation blowing gas are flammable.
- **WARNING:** Risk of fire / flammable materials
- **WARNING** - Do not store explosive substances such as aerosol cans with a flammable propellant near this appliance.
- **WARNING** - When positioning the appliance, ensure the supply cord is not trapped or damaged.
- **WARNING** - Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- **WARNING** - The refrigerant and insulation blowing gas are flammable. When disposing of the appliance, do so only at an authorized waste disposal centre. Do not expose the appliance to flame at the time of disposal.

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

- **WARNING** - Maintain clear and unobstructed ventilation within the appliance. Ensure your wine cooler space is properly ventilated.
- **WARNING** - Do not use mechanical devices or other sources to accelerate the defrosting process. Follow the recommended instructions from the manufacturer.
- **WARNING** - Do not damage the refrigerant circuit.
- **WARNING** - Do not use electrical appliances inside the food storage compartments of the appliance unless they are clearly recommended by the manufacturer.

- **WARNING** - If you do not use the machine for a long time, please unplug the power cord from the electrical socket or switch off the power supply to conserve power.
- **WARNING** - Children should be prohibited from playing with the appliance.
- **WARNING** - Do not use extension cords or ungrounded adapters.
- **WARNING** - If the supply cord is damaged, please contact the manufacturer to order a replacement. Consult with a service agent or similar qualified person to avoid a hazard.

Upon completing installation, allow 24 hours to pass before powering up the wine cooler. During this time, we recommend that you leave the door open to clear any residual odours.

BEFORE LOADING & PLUGGING in the wine cooler

Important: All models without front venting (air opening) are strictly for freestanding only (see technical chart).

Recommendations:

Ensure the space you've selected for your personal wine cooler is:

- Unencumbered by clutter and well ventilated
- Located away from any heat source and direct sunlight
- Dry and disconnected from any possible sources of dampness (i.e. laundry room, pantry room, bathroom, etc.)
- Flat, stable, and secure
- Powered by a reliable electricity (standard socket to country standards, linked to the ground). It is **NOT** recommended to use a multi-socket or extension lead
- Have a surge protector fitted to the electrical outlet
- In no proximity to a microwave oven. Certain microwave ovens do not have a wave interference shield, which can interfere with how the wine cabinet operates

Notes:

- **V300-BG-ST-RH** model is for freestanding **ONLY**
- **V54-BG-ST-RH/V54-BG-DT-RH/V164-BG-ST-RH/V163-BG-DT-RH** models are available as both built-in and freestanding units (as per the drawings thereafter).

Wine coolers must remain within a controlled environment to preserve a proper ambient temperature (please view the end of manual). If the temperature exceeds the optimal range, it will affect the performance of the wine cooler. Placing the unit in cold or hot temperature conditions may cause the wine cooler's temperatures to fluctuate, which could disrupt the wine fermentation process.

Grounding instructions:

The wine cooler must be grounded to reduce risks for electrical shock. The wine cooler is equipped with a power cord, a grounding wire, and a plug that must be properly affixed and grounded into an electrical outlet.

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

Note: If your wine cooler is exposed to frequent sources of light, you are advised to use surge protectors to shield the cellar from the effects of the light.

Installing your wine cooler:

Unpack and remove all protection and adhesive strips from the wine cooler packaging.

Once all the packing materials are removed, move the wine cooler to your desired location. It must be positioned so that the plug is accessible, and the compressor is unobstructed by another physical object. Then, release the power cord.

Levelling your wine cooler: Wine cooler must be levelled **BEFORE** loading your wines.

Your wine cooler is equipped with 4 adjustable feet to assist with the levelling process. We recommend that you adjust the back feet to their maximum height and adjust the front feet to level the wine cooler with your flooring.

INSTALLATION INSTRUCTIONS FOR BUILT IN wine coolers: (UNDERBENCH OR IN COLUMN) FRONT VENTING wine coolers ONLY.



Reminder: The V300-BG-ST-RH model is a free-standing only unit. If you attempt to install the model as a built-in unit, you void the warranty.

1. "Built in" wine coolers ventilate at the front of the machine. They're not designed for full integration behind a joinery door.
2. Please follow the installation diagram when installing built-in wine coolers. Please follow the recommended dimensions to avoid inadvertently affecting ventilation of your wine cooler.
3. Built-in wine coolers draw air from the right of the ventilation frame (**V120, V135, V126 from the rear**) and expel through the left of the ventilation frame under the front door.
4. "Built in" wine coolers have a power switch located on the control panel. You can control the electrical current flowing through your wine cooler accordingly.

5. The wine cooler requires a standard 120V (60hz) power point.
6. The power cord is 2.0m in length and is fixed on the right side at the back when looking from the front of the cabinet.
7. As with most appliances today, the wine cooler has sensitive electronic components which are susceptible to damage if exposed to lightning or faulty electricity. Therefore, you are advised to use a power surge protector to avoid problems of this nature.
8. Air vents on the door must be provided for built-in wine coolers when a wooden door is installed at the front of your cellar.

In hot climate zones, you require an air vent or grid with a minimum ventilation size of 200 mm x 40 mm. This ventilation **MUST** be cut out at the top of the back partitioning **OR** at the top of either side of the partitioning so cool fresh air freely flows into the 30 mm gap located at the rear of the cabinet.

The air vent or grid must not face heat generating appliances, such as ovens, or be exposed to areas without access to cool fresh air. Failing to comply with the above specifications could result in **WARRANTY** becoming void.

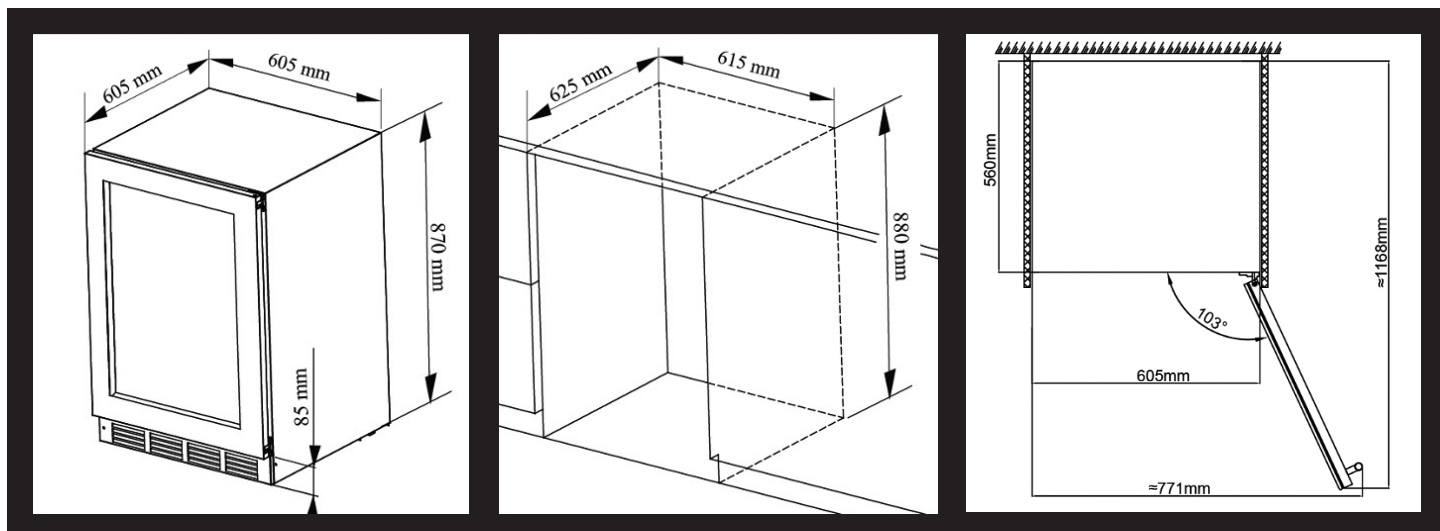
INSTALLATION DRAWINGS FOR BUILT-IN WINE COOLERS: (UNDER BENCH OR IN COLUMN) FRONT VENTING WINE COOLERS ONLY.

Note: The appliance must be positioned so that the plug is accessible after installation.

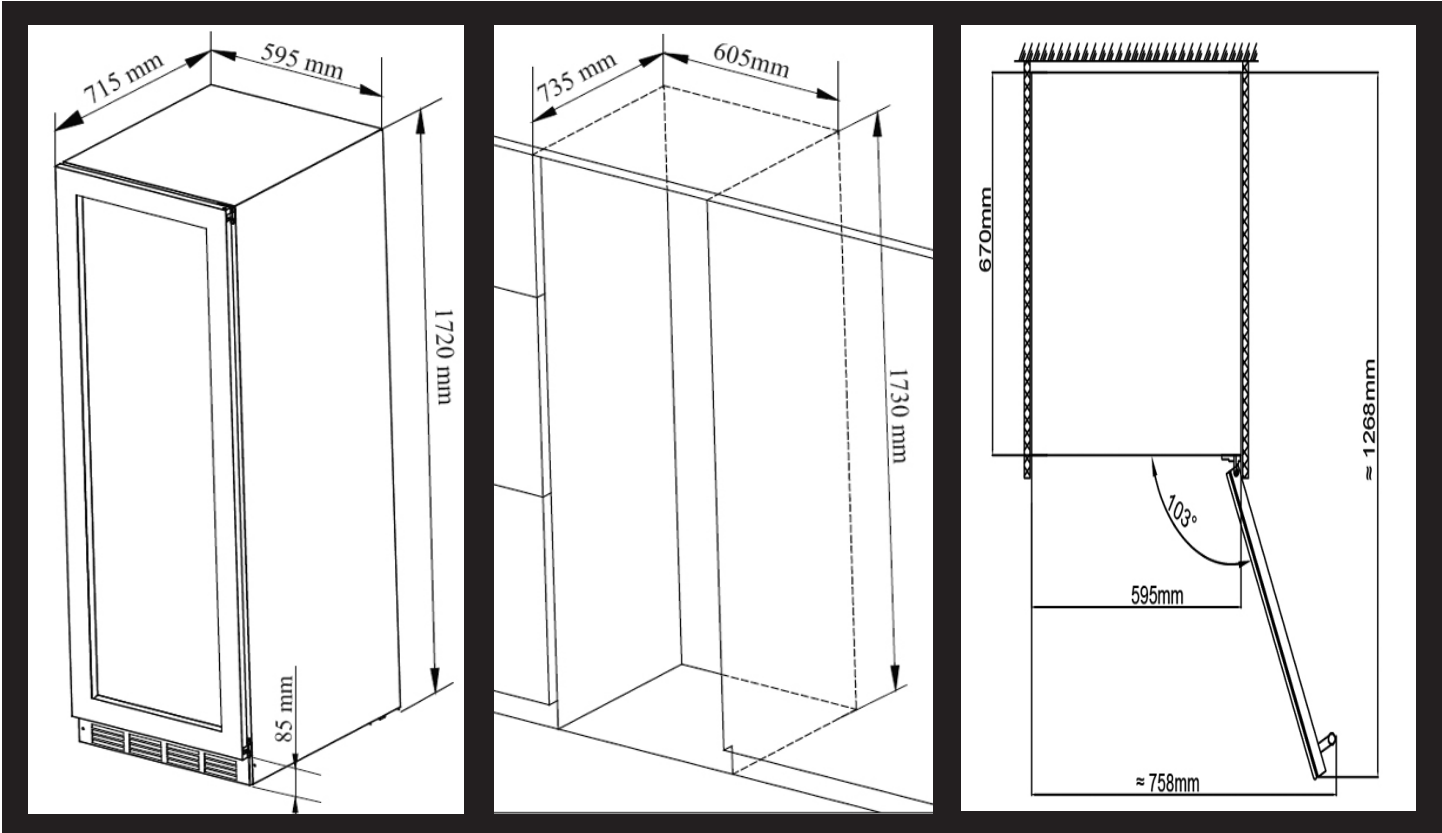
DIMENSIONAL DRAWINGS:

It is a built-in model inside the cabinet space. The cabinet should support proper ventilation and no back plane. Otherwise, it will affect how the wine cooler operates. (Installation drawing seen below).

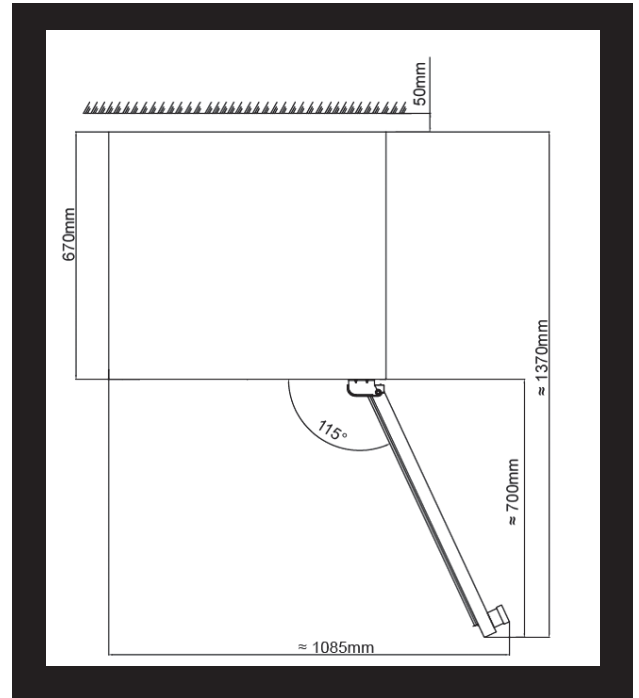
V54-BG-ST-RH/ V54-BG-DT-RH MODELS



V164-BG-ST-RH/ V163-BG-DT-RH MODELS



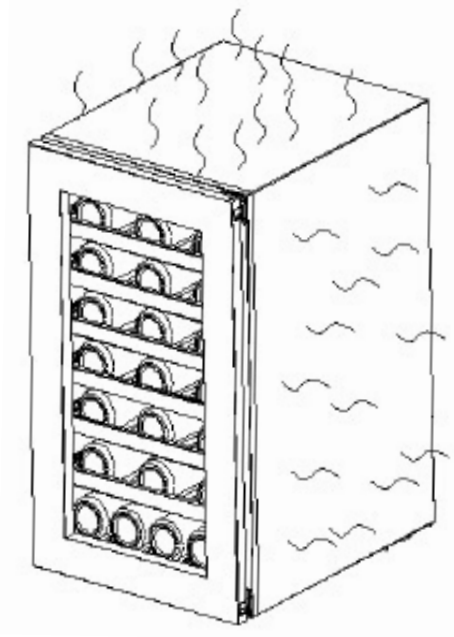
V300-BG-DT-RH model



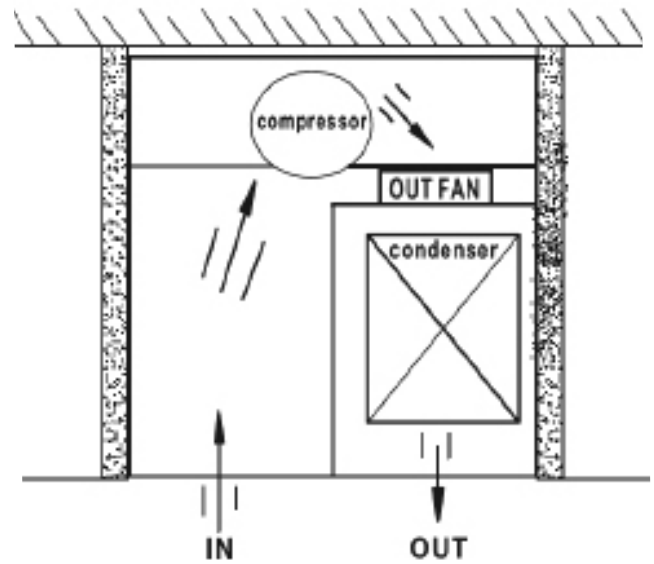
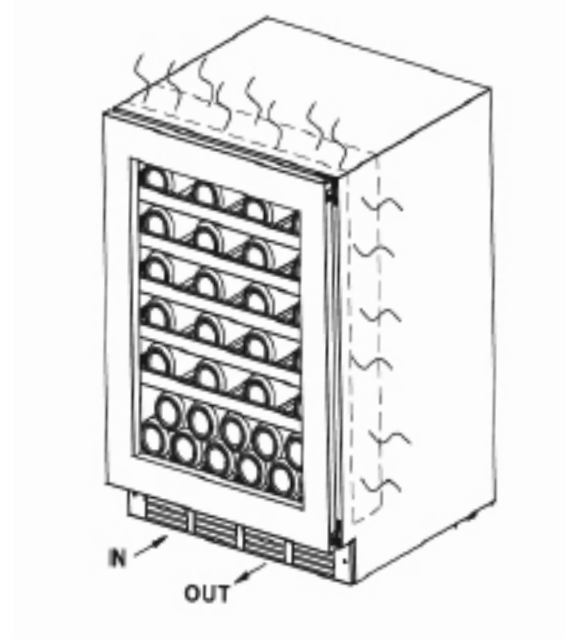
**Vantaggio V300 Dual Zone
Wine Cooler Cabinet**

RADIATOR SYSTEM DESCRIPTION

V300-BG-ST-RH model use lateral condensation cooling mode.



V54-BG-ST-RH/V54-BG-DT-RH/V164-BG-ST-RH/V163-BG-DT-RH Models use side anti-dew tube and independent cooling system:



Turning on your wine cooler

Plug in and switch on the cellar by pressing and holding the power button for a few seconds.

When you use the wine cooler for the first time (or restart the wine cooler after having it shut off for a long time), there will be a few degrees' variance between the temperature you have selected, and the one indicated on the LED readout. This is a normal occurrence due to extended inactivity. Once the wine cooler is running for a few hours, everything will stabilize.

Important: If the unit is unplugged, power is lost, or turned off, wait 3 to 5 minutes before restarting the unit. The wine cooler will not start if you attempt to restart before this time delay.

Operating Noises

Our wine coolers operate with compressors and fans that create background noise when powered up. The following examples of background noise are perfectly normal:

- Gurgling sounds - caused by the refrigerant flowing through the appliance's coils.
- Cracking/popping sounds - resulting from the contraction and expansion of the refrigerant gas that cools the wine cooler.
- Fan operating sound - circulates the air within the wine cooler.

An individual's perception of noise is informed by the environment in which sounds emanating from the wine cooler echo off the walls. Our wine coolers are in line with international standards for such appliances. We will always do our utmost to satisfy our customers. However, we will not retake possession of the goods due to complaints based on normal operating noises.

Loading your wine cooler

You may load your wine bottles in single or double rows within the unit.

However, please do take note of the following:

- If you do not have enough bottles to fill your wine cooler to capacity, please be advised that distributing your collection throughout the wine cooler is a more optimal use of storage rather than retaining all bottles "at the top" or "at the bottom."
- Do not remove or relocate adjustable wooden shelves to accommodate larger bottles or to increase the capacity of the cellar. This also allows the option to stack the bottles vertically when necessary. (See removing shelves).
- Keep a small gap between the walls of the unit and the bottles themselves to allow proper air circulation. Air circulation prevents mold and creates proper conditions to support viable wine storage temperatures.
- Do not overload your wine cooler as this can disrupt proper air circulation.
- Do not stack more than 1.5 rows of standard 0.75L bottles per shelf to facilitate correct air circulation.
- Avoid obstructing the internal fans (located inside on the back panel of the wine cooler) with your wine bottles.
- Do not slide the shelves outwards beyond the fixed position to prevent the bottles from falling.
- Do not pull out more than one loaded shelf at a time as this may cause the wine cooler to tilt forward.
- Do not cover the wooden shelves with alloy foil or other materials for the risk of obstructing air circulation.

Do not move your wine cooler while it is loaded with wine. This might distort the body of the wine cooler and cause unnecessary back injury.

Types of Regulation

Please note that depending on the size of your collection and the temperature settings you program into the unit, it can take up to 24 hours for the wine cooler to reach your desired temperature.

During this time, the LED readout may appear to be erratic. It is normal as this process occurs whenever the setting is modified and/or whenever many bottles are added to the cellar.

Your wine cooler is designed to store and mature all wines, including reds, whites, and sparkling vintages. The optimal recommended storage temperature is 12°C. They can also be programmed to an ideal serving temperature for an upcoming special occasion. Unless stated by the winemaker on the bottle, we recommend setting your wine cooler to temperatures of 7°C for your champagne, 12°C for your whites, and 18°C for your reds. (Refer to "Wine Service Temperature" recommendation chart).

Temperature Settings

Important: By default, the LED displays the actual internal temperature.

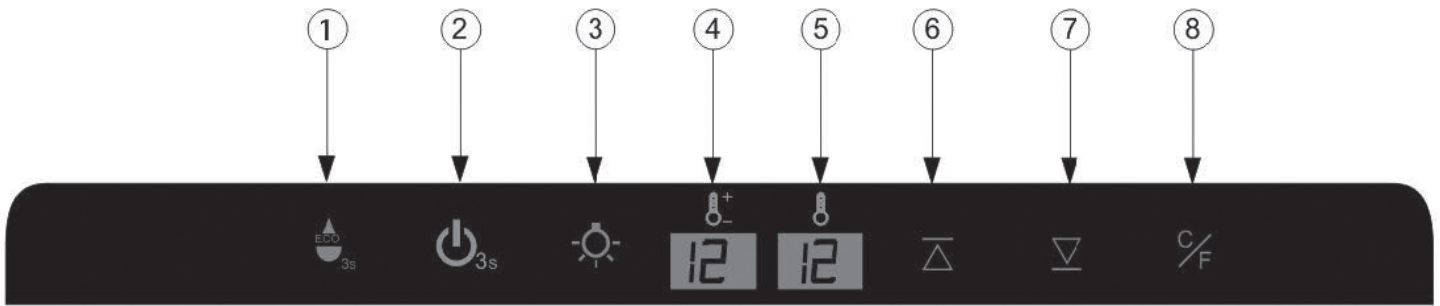
In the event of a power interruption, all previous temperature settings are automatically erased, and it will revert to the preset temperature settings.

Also note that the electrical board of all models comes with a built-in memory function.

It is important to understand that there is a difference between the air temperature inside the wine cooler and the actual temperature of the wine: It can take approximately 12 hours for the temperature within the wine cooler to cool the temperature within the wine to the same degree.

Once the temperature is set, it is strongly advised not to toy with it or make frequent adjustments. The thermostat will maintain the temperature inside the wine cooler within a +/- 2.5°C range. However, the thermal inertia of both the wine and the glass will only alter the actual temperature of the wine by 0.5°C to 1°C.

V54-BG-ST-RH/V164-BG-ST-RH DISPLAY BOARD OPERATING INSTRUCTION:



① Energy Saving Mode

Press the button for 3 seconds to enter the energy-saving mode. Press ⑥ ⑦ to exit out of the energy-saving mode.

② ON/OFF the power button:

In standby mode: press and hold for 3 seconds to turn the cooler on. The wine cooler will begin to receive power.

In the power-on state: press and hold the power button to turn the unit off. Notice the window begins with the number 4 before counting down 3, 2, and 1. The machine is now turned off.

③ Lamp button:

To activate the lighting, press the lights on/off button. (If there is a door light switch, the light will be on only when the light is turned off and the door is opened, and the light will be off when the door is closed. If you want the light to stay on, just turn it on. The door lamp switch will not be controlled.)

④ Display Window:

Displays the setting temperature.

⑤ Window:

Displays the actual temperature.

⑥ Temperature setting up button:

Press one time, the set value will increase 1 degree Celsius / Fahrenheit from the original setting temperature.

⑦ Temperature setting down button:

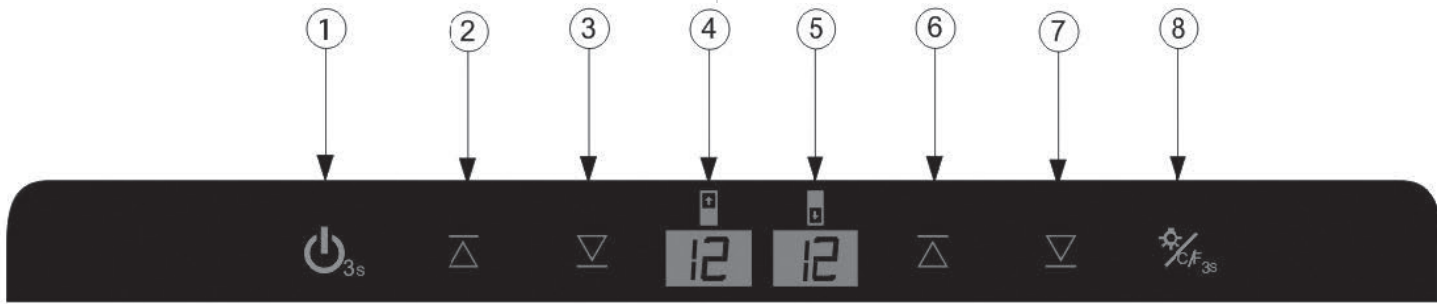
Press one time, the set value will reduce 1 degree Celsius / Fahrenheit from the original setting temperature.

⑧ C/F display conversion function keys:

Set the conversion degrees for Celsius / Fahrenheit display. Each press of this button, the display window will switch from degrees Celsius or Fahrenheit.



V54-BG-DT-RH/V163-BG-DT-RH DISPLAY BOARD OPERATING INSTRUCTION:



① "ON/OFF" the power button:

Press the button 3 seconds to power off (Window ④ digital countdown displays 3, 2, 1,). Press again (without delay), the power turns on.

② Upper zone temperature setting up button:

Press one time, window ④ the set value will increase 1 degree Celsius in the original setting temperature, the setting range according to customer requirements.

③ Upper zone temperature setting down button:

Press one time, window ④ the set value will reduce 1 degree Celsius in the original setting temperature, the setting range according to customer requirements.

④ Window:

Displays the upper zone temperature of the unit.

⑤ Window:

Displays the lower zone temperature of the unit.

⑥ Upper zone temperature setup button:

Press one time to increase the set value by 1° Celsius / Fahrenheit from the original temperature setting. Set the appropriate temperature to match your personal requirements.

⑦ Lower zone temperature setup button:

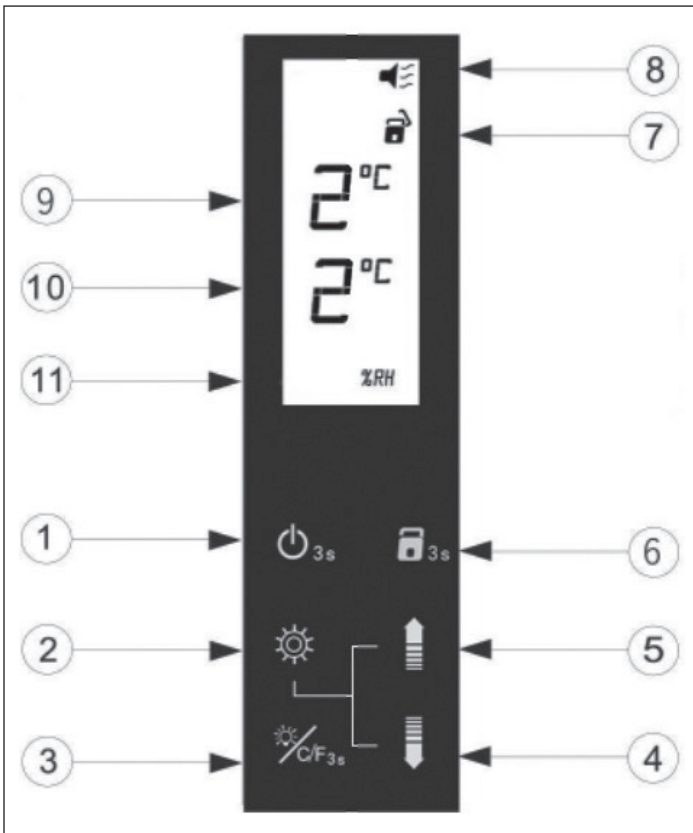
Press one time to decrease the set value by 1° Celsius / Fahrenheit from the original temperature setting. Set the appropriate temperature to match your personal requirements.

⑧ Lamp button:

Press the button and the lamp turns on. Press the button again and the lamp will turn off. (If there is a door light switch, the light will be on only when the light is turned off and the door is opened, and the light will be off when the door is closed. If you want the light to stay on, just turn it on. The door lamp switch will not be controlled.)



V300-BG-ST-RH Display Board Control Instruction:



① Power key:

Standby mode: press the button to switch the power on. Power down mode: press and hold the button for 3 seconds. The window will display a countdown until the unit's power is off.

② Function setting key:

When you need to set the temperature, please press the function setting key. You can then set the desired temperature for the unit.

③ Lighting button / Celsius Fahrenheit Conversion key:

Every click of the lighting button, LED lights on / off switch between. (If there is a door light switch, the light will be on only when the light is turned off and the door is opened, and the light will be off when the door is closed. If you want the light to stay on, just turn it on. The door lamp switch will not be controlled.)

Boot state, press the button for 3 seconds, the window ⑨⑩ of the temperature display will be converted between Celsius and Fahrenheit.

④ Down key:

When you need to decrease the temperature, please press the function setting key ② to adjust the setting. The window ⑨⑩ will display the current temperature, and you can use the down key to decrease the temperature by 1 degree.



⑤ Up key:

When you need to increase the temperature, please press the function setting key ② to adjust the setting. The window ⑨⑩ will display the current temperature, and you can use the up key to increase the temperature by 1 degree.

⑥ Child lock:

In the powered down state, the keyboard is automatically locked and will not operate for more than 15 seconds. Press and hold the button for 3 seconds to unlock.

⑦ Child lock status prompt:

 Indicates the locked state.
 Indicates the unlocked state.

⑧ Faulty system:

Indicates that the fault alarm function is activated.

For Single temperature "S" "B" series

⑨ Indicates that the fault alarm function is activated.

⑩ Display the current measured temperature.





⑪ Displays the current humidity within the cabinet.



V300-BG-ST-RH

WINE SERVING TEMPERATURE CHART:

All wines mature at the same temperature, which is a constant temperature set between 12°C to 14°C. The chart below indicates the best temperatures to drink your wines.

	Champagne NV, Sparkling, Spumante	6°C
	Champagne Vintage	10°C
	Dry White Semillon, Sauvignon Blanc	8°C
	Dry White Gewürztraminer, Riesling, Pinot Grigio	10°C
	Dry White Chardonnay	10°C
	Sweet White Vintage: Sauternes	14°C
	White Vintage Chardonnay	14°C
	Sweet White Sauternes, Barsac, Montbazillac, Ice Wine, Late Harvest	10°C
	Beaujolais	13°C
	Red Pinot Noir	16°C
	Red Grenache, Syrah	16°C
	Red Vintage Pinot Noir	18°C
	Cabernet & Merlot: French, Australian, New Zealand	20°C
	Chilean, Italian, Spanish, Californian, Argentinean	20°C
	Vintage Bordeaux (Room temperature not exceeding 20°C)	20°C

Important Information about Temperature



Your wine cooler has been designed to guarantee optimal conditions for storing and/or serving your wines.

Fine wines require long, gentle fermentation to achieve their full potential. To do so, they require specific environmental conditions that wine coolers provide.

All wines mature within a similar range of temperature, which varies between 12°C to 14°C. Only the temperature of “dégustation” (wine appreciation) varies according to the type of wines (see “Wine Serving Temperature Chart” above). It’s the consistency in those cooling temperatures that help create the perfect conditions for wine fermentation. In other words, as long as the temperature of your wine cooler is constant (between 12°C to 14°C), your wines will age appropriately.

Not all wines will improve over the years. Some should be consumed at an early stage (2 to 3 years), while others improve over decades of proper storage (50 years or more). All wines have a peak in maturity, so do check with wine merchants to get the relevant information.

Defrosting / Condensation / Hygrometry / Ventilation



Your wine cooler is designed with an “auto-cycle” defrost system. During “auto-cycle,” the refrigerated surfaces of the wine cooler defrost automatically. Defrost water from the wine cooler storage compartment drains automatically and part of it goes into a drainage container, which is located at the back of the wine cooler next to the compressor. The heat is transferred from the compressor and evaporates any condensation that has collected in the pan. Part of the remaining water is collected within the wine cooler for humidity purposes. This system produces the correct humidity level inside your wine cooler to support the long-lasting endurance of the wine cork.

Notes: The water collected by condensation is therefore recycled. Under extremely dry environmental conditions, you may have to add some water into the water container provided with your wine cooler.

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

The wine cooler is not totally sealed; fresh air admission is permitted through the drainpipe. Air is circulated through the cellar by means of a fan/fans and the hollow shelves.

Notes: During the refrigerating cycle, heat is given off and disperses through the external surfaces of the wine cooler. Avoid touching the surfaces during those cycles.

Adjustable Wooden Shelves



Sliding wooden shelf installation instructions:

Shelf taking: As per the instructions, pull out the shelf to support bracket ①. Press two sides of sliding roller buckles and pull out the shelf following the arrow mark ②.

Shelf installation: Push in the shelf alignment with two sides of the sliding roller, following the arrow mark ③.

Reversibility of the Door

REMARK: V300-BG-ST-RH models can't be door reversible (if the control panel is on the handle).

REMARK: If your wine cabinet is equipped with a lock at the bottom of the door, keep in mind that the door is not reversible. You must order and install a separate door to change the opening side.

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

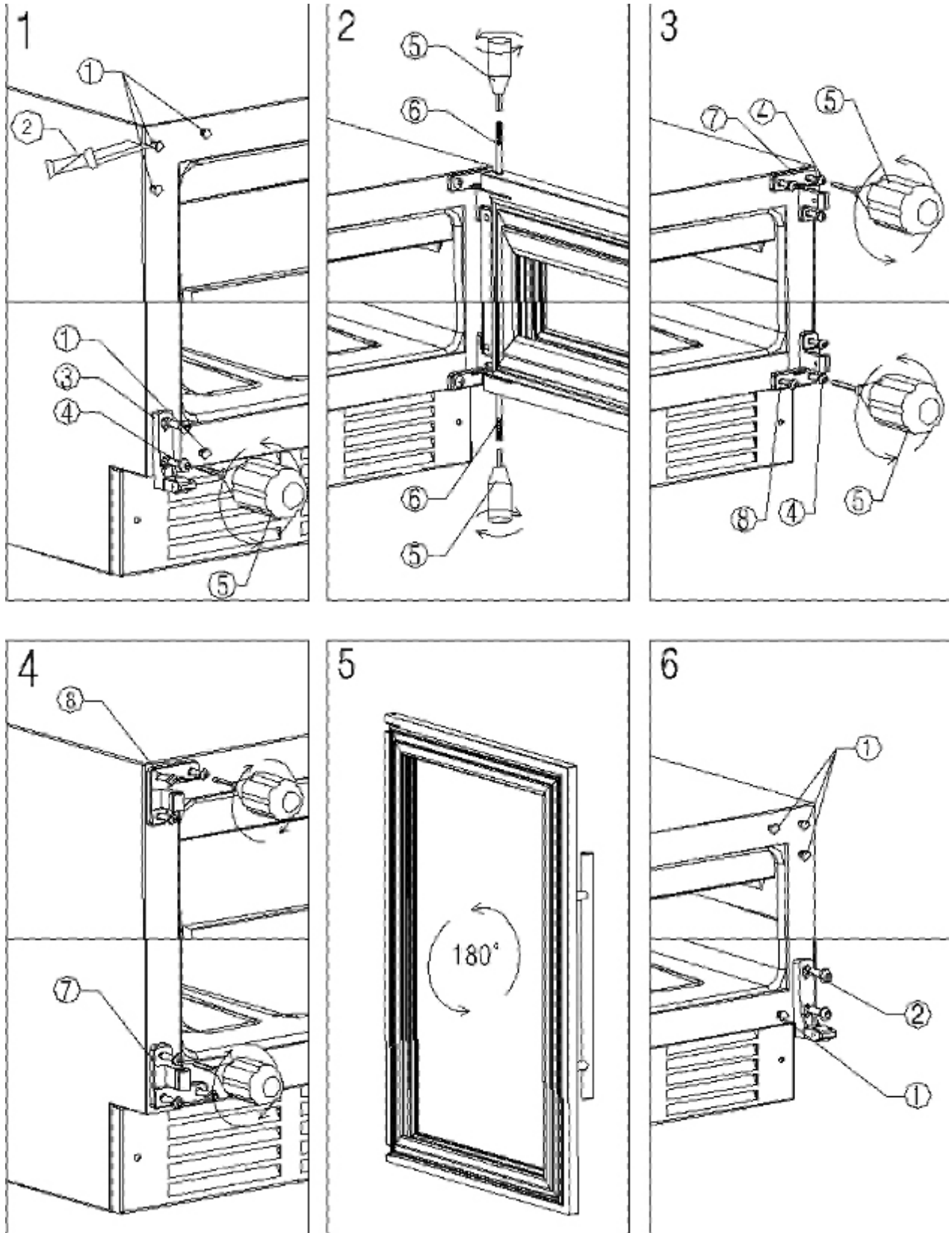
- Depending on the model and the type of handle your wine cabinet is equipped with, you may have to rotate the door 180 degrees.
- Depending on the type of handle your wine cabinet is equipped with, the door may not be reversible or may require that a left or right opening door be ordered to change the opening side.

1. To put the cabinet on open operation, place the door open to its maximum angle.
2. Use a small knife (2) to take off the decorative nail (1) on the opposite side (Drawing 1).
3. Use the inner six angle screwdriver (Tool 5) to disassemble the screws (4) of the drop-proof device (3). Then, remove the drop-proof device (Drawing 1).
4. Hold the door and use a six-angle screwdriver (Tool 5) to screw out the door shaft core (6) from the two ends of the top of the door. Take out the door and set aside (Drawing 2).
5. Discharge the upper and lower door hinge (7) (8) using the M5 inner six angle screwdriver (Tool 5) Then, assemble the door hinge on the opposite side (Drawing 3 and 4).
6. Rotate the door 180 degrees, then install the door on the right side of the cabinet (Drawing 5).
7. Finally, install the decorative nail and drop-proof device at the opposite side (Drawing 6).

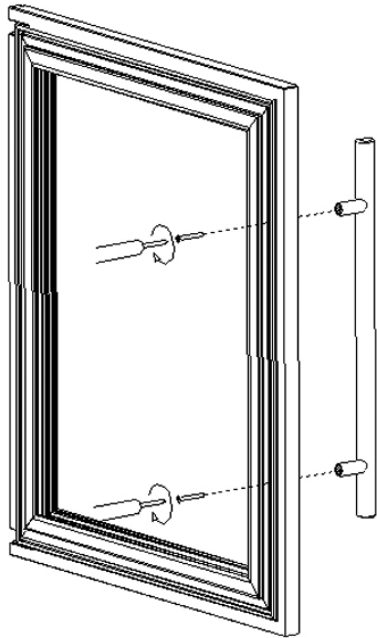
See next page for diagrams.

1. Decorative nail
2. Knife
3. Drop-proof device
4. M5 six angle
5. M5 six angle screwdriver
6. Door spindle core
7. Upper door hinge
8. Lower door hinge

Reversibility of the Door Diagrams



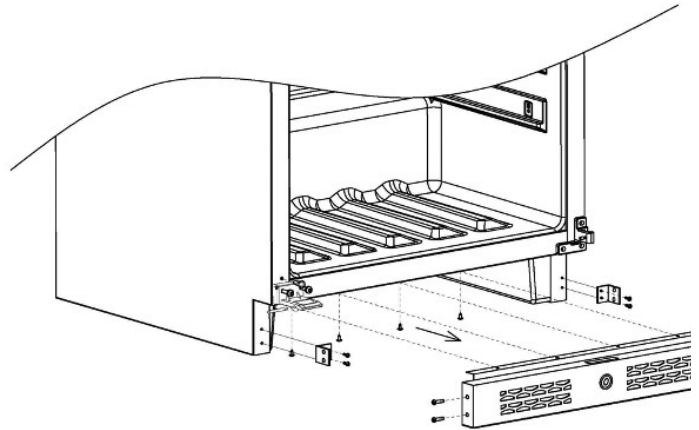
Handle Installation Method



1. Remove the handle from the cabinet, and grab 2pcs screws from the accessory bag. (Note: the screws of some models have been put on the door. If the door is made of all black glass, two white insulating columns shall be sleeved on the screw holes to prevent the metal screws from bursting the glass).
2. Pull open the seal from the side of the door and insert the screws into the two handle holes on the side of the door. Align the screws to the hole of the handle, and then tighten the screws using a Phillips screwdriver. Once tightened, compress the door seal.

If the holes for the handle screws don't align with the holes of the door, please use the electric drill to create new holes to insert the screws (in the surface side), and then install the handle to finish the door.

Ventilation frame Installation Method



1. Take the kick-plate out of the cabinet. Next, align the screw holes of the kick-plate with the screw holes on the bracket, and then fix the kick-plate to the brackets on both sides using the short screws.
2. Tilt the bottom of the cabinet slightly back and use the long screws to fix the kick-plate to the corresponding screw hole on the bottom of the cabinet.
3. Please take note: the brackets have already been installed on the cabinet.

Operation Anomalies

Ensure that there is power to the electrical supply plug by connecting another electrical appliance to it. If no power is circulating through the electrical outlet, check the fuse. Make sure that your wine cooler door is closed and secure.

If your wine cooler appears to be malfunctioning, unplug it and contact customer service. Any intervention on the cold circuit should be performed by a refrigeration technician, who will inspect the circuit sealing system. Similarly, any intervention on the electrical circuit should be performed by a qualified electrician.

Notes: Any intervention performed by a non-authorized technician will lead to the cancellation of your warranty.

Power Failures

In the event of power interruption, all previous temperature settings are automatically preserved. The wine cooler will revert to a preset temperature setting (see preset chart).

Most power failures are corrected within a short period of time. An hour or two's loss of power will not affect the wine cooler's temperatures. Ensure the wine cooler door remains firmly closed to help preserve the temperature within. For a longer period of power failure, consider taking additional steps to protect your wines.

Irrespective of the cause, if you notice either abnormal temperature or humidity levels inside your wine cooler, be reassured that only long and frequent exposure to these abnormal conditions can cause a detrimental effect on your wines.

Troubleshooting Guide

Common problems are easy to fix, which can save you time and money rather than calling a service technician. Please carefully read the instruction manual and revert to the troubleshooting guide chart.

Problem	Possible Cause
Wine cooler does not operate.	<ul style="list-style-type: none"> · Not plugged in. · The appliance is turned off. · The circuit breaker tripped, or the fuse is broken.
Wine cooler is not cold enough.	<ul style="list-style-type: none"> · Check the temperature control setting. · External environments may require a higher setting. · The door is opened too often. · The door is not closed completely. · The door gasket does not seal properly.
Turns on and off frequently.	<ul style="list-style-type: none"> · The room temperature is hotter than normal. · A large number of contents has been added to the wine cooler. · The door is opened too often. · The door is not closed completely. · The temperature control is not set correctly. · The door gasket does not seal properly.
The light does not work.	<ul style="list-style-type: none"> · Not plugged in. · The circuit breaker tripped or a blown fuse. · The bulb is out of order. · The light button is "OFF".
Vibrations.	<ul style="list-style-type: none"> · Check to assure that the wine cooler is level.
The wine cooler seems to make too much noise.	<ul style="list-style-type: none"> · 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 wine cooler. · Contraction and expansion of the inside walls may cause popping and crackling noises. · The wine cooler is not level.
The door will not close properly.	<ul style="list-style-type: none"> · The wine cooler is not level. · The door was reversed and not properly installed. · The gasket is faulty. (Magnet or rubber is spoiled) · The shelves are out of position.

Standard Features:

Compressor operated: R600a

- Available in rated voltage/frequency (as per country' requirements):
120V/60Hz

- Automatic defrost

- Humidity: 65% RH +/-10% RH

- Black outer and inner finish

- Internal light


- Adjustable feet x 4

- Two layers glass door

- Full black glass door

Before disposing of the appliance.

1. Disconnect the main plug from the main socket.
2. Cut off the main cable and discard it.

	Correct disposal of this product
	<p>This symbol on the product, or in its packaging, indicates that this product may not be treated as household waste. Instead, it should be taken to the appropriate waste collection point for the recycling of electrical and electrical equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by the inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council, your household waste disposal service, or the shop where you purchased the product.</p>



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