CELLARCOOL



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We manufacture, test and certify 100% of our wine cooling units in the USA. By sourcing the best components and closely controlling our manufacturing processes, we can assure the highest-quality, lowest defect manufacturing rates in the industry.

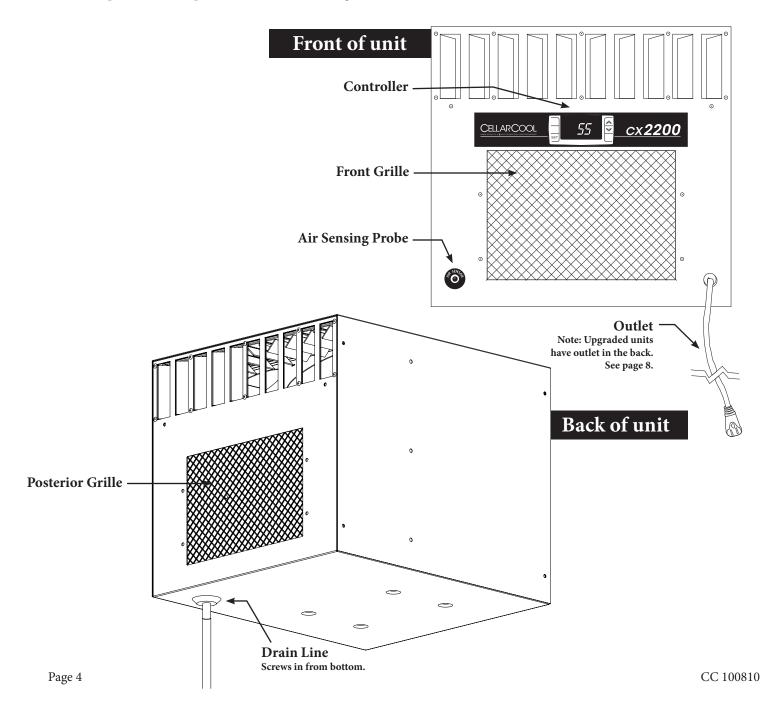
CellarCool QUICK REFERENCE GUIDE

Thank you for purchasing a CellarCool cooling unit. We strive to provide the highest quality products and the best possible customer service. If you have any questions about your CellarCool unit, please call us at **1(855) CELLAR-1**.

This User's Manual is intended to assist in the proper installation and maintenance of the CellarCool cooling system. In order to ensure the longevity of your cooling unit, the equipment should be installed properly and have a proper care and maintenance schedule. Please read and review this manual carefully and keep it for future reference.

What Is the CellarCool Cooling System?

The CellarCool system is a specialized refrigeration unit designed for one purpose only: to maintain the optimal temperature and humidity levels conducive to the proper storage and aging of fine wines. It is a self-contained cooling unit designed to be used as a forced-air through-the-wall unit. The CellarCool cooling system is especially designed for the use and application to maintain optimal conditions for wine storage and aging. The system is fully self-contained and can be installed as a "Thru-The-Wall' application. The standard "Through-the-Wall" units are temperature controlled via air sensor. The CellarCool unit can be set at any temperature within the acceptable wine-aging range of 50°F to 67°F. It is designed to cool 30°F cooler than the ambient temperature of the space to which it is exhausting.



RECEIVING & INSPECTING THE UNIT

Customer Warranty Registration

PLEASE COMPLETE AND RETURN THE WARRANTY CARD UPON RECEIPT OF THE UNIT TO ACTIVATE WARRANTY.

By completing the Product Registration Card, you will be confirmed in our customer database ensuring that your information is on file to help you obtain efficient warranty service.

Please refer to pages 16-17 for complete terms and conditions, warranty guidelines, and policy for your CellarCool cooling unit.

Receiving and Inspecting the Unit

Note: CellarCool units are manufactured in the USA and tested prior to shipment.

- Lift only at the designated hand hold locations on the shipping container or fully support the unit from underneath. A shipment may include one or more boxes containing accessories.
- Before opening the container, inspect the packaging for any obvious signs of damage or mishandling.

Review the Packing Slip to Verify Contents

- Check the model number to ensure it is correct.
- Check that all factory options ordered are listed.

If any items listed on the packing slip do not match your order information, contact CellarCool Customer Service immediately at 1(855) CELLAR-1.

Check the Accessory Kits for the following contents:

Kit One:

- CellarCool Owners User's Manual
- Registration / Warranty Card

Kit Two:

- 6 Screws, #6 x 3/4 Hex Washer Head
- 6 Self Tapping Screws
- 1 10 ft. Drain Line tube, Plastic 3/8
- 1 4 1/2 ft. Insulation Foam
- 2 Mounting Flanges

Please leave the CellarCool unit in its original box until you are ready for installation. This will allow you to move the product safely without damaging it. When you are ready to remove the product from the box, refer to page 10 for installation instructions.

Note: Save your box and all packaging materials. They provide the only safe means of transporting/shipping the unit.

Model CX	Serial Number <u>C</u>
Installed by	Date

PREPARING THE WINE CELLAR

The performance and life of your CellarCool unit are contingent upon the steps you take in preparing the wine cellar.

Note: Improperly preparing your enclosure or incorrectly installing your CellarCool unit may cause unit failure, leaking of condensation, and other negative side effects.

IT IS HIGHLY RECOMMENDED THAT YOU OBTAIN THE ASSISTANCE OF A WINE STORAGE PROFESSIONAL.

Wine storage professionals work with licensed contractors, refrigeration technicians, and racking companies to build wellinsulated, beautiful, and protective wine cellars. CellarCool has put together some useful tips to assist in the installation process. Our recommendations are meant to act as a guide in the process of building a proper enclosure. Your intended location may have specific needs that we do not address.

Wall & Ceiling Framing

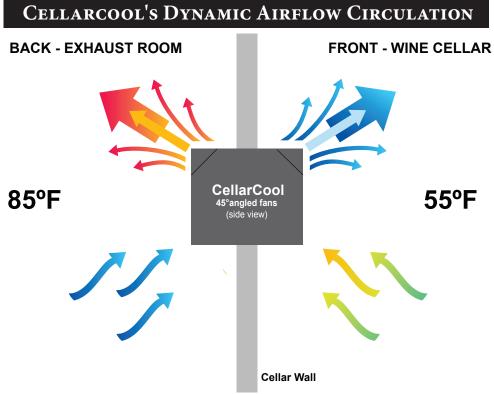
Build wine cellar walls using standard 2x4 or 2x6 construction methods and ceiling joists following the guidelines of local and state codes in your area. As a general rule, the thicker the walls and the higher the insulation factor in your cellar, the better it will be at maintaining a consistent temperature.

Insulation

Insulation is REQUIRED with the use of the CellarCool product. Standard fiberglass or rigid foam insulation is normally used in cellar construction or, in some cases, "blown-in" insulation is used. It is very important that all walls and ceilings are insulated to keep the cellar temperature as consistent as possible during the summer and winter months. The R-factor, or quality of insulation, is determined by the rate at which heat passes through the insulation. The higher the R-factor, the more resistant the insulation is to conducting heat. Using higher R-values in insulation will lower your operating costs and unit run time. (R-13 minimum, R19 recommended, R30 for ceiling and exterior walls)

Mounting the Unit

The unit should be mounted within 18" of the top of the room in order to achieve sufficient cooling. As the room cools down, the warm air will rise to the ceiling. Mounting the CellarCool high in the room will create a consistently cool environment by capturing the warm air and replacing it with cool air. Mounting the unit low in the room will result in a temperature variation in the room due to the unit's inability to draw warm air from the ceiling of the cellar to the unit itself.



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Ventilation

The necessity of dissipating heat away from the unit is critical to the unit's performance and cannot be overstated. As the unit operates and cools, a greater amount of heat is generated on the exhaust side of the unit. Adequate ventilation is required in order to dissipate heat away from the unit. If ventilation is inadequate, the exhaust will heat up and adversely affect the unit's ability to cool.

Vapor Barrier

Vapor Barrier is **REQUIRED** to prevent the intrusion of water vapor so that the cellar can be kept at the correct temperature and humidity. 6 mm plastic sheeting (recommended) should be applied to the warm side of the cellar walls. The vapor barrier must also be applied to the outside walls and ceiling. If it is impossible to reach the outside, then the plastic must be applied from within the cellar. The most common method is to wrap the entire interior, leaving the plastic loose in the stud cavity so the insulation can be placed between each stud. All of the walls and ceiling must be wrapped in plastic for a complete vapor barrier.

In areas of high humidity, such as Southern and Gulf States, the vapor barrier will prevent infiltration of warm moist air. The moist air can cause mold to form, and standing water in drain pans promote microbial and fungal growth that cause unpleasant odors and indoor air quality problems. If mold is found, remove it immediately and sanitize that portion of the unit.

Unobstructed Airflow

Unobstructed airflow to and from the unit is a critical factor in the unit's overall performance. Make sure there is a minimum 3 ft. horizontal clearance from the rear of the unit as well as a minimum 3 ft. clearance in front of the evaporator fans. This will assure that the unit can move the air around in an efficient manner. Avoid any attempt to camouflage the unit by installing racking in front of the unit. This will restrict the airflow and lower the performance of the unit.

Ambient Temperature Factor

The cooling system has the ability to cool a maximum of 30°F below the ambient temperature of the room it is exhausting to. Therefore, you want to exhaust the unit in a room which will not exceed 85°F and preferably a consistent 75°F. Otherwise the unit will not have the capacity to keep the wine at a desirable 55°F.

Door and Door Seal

At minimum an exterior grade (1 3/4") door must be installed as a cellar door. It is very important that weather stripping is attached to all 4 sides of the doorjamb. A bottom "sweep" or threshold is also required. The door must have a very good seal to keep the cellar cool in and the warm air out. One of the most common problems with cooling units running continually is the door not sealing properly.

Sizing the Unit to the Room

The specification chart will provide information on the units room size cooling capacity. There are circumstances in which a cellar design may require a larger unit due to some existing design restrictions. In such a case, we recommend that the customer consider purchasing a unit with a larger capacity to compensate for the design limitations. Issues such as glass doors, concrete, or brick walls and floors may seem adequate but do not offer the insulation capacity required to maintain the optimum environment.

Model	Room Size (cubic feet)	Weight (lbs)	AMP's (running)	Product Dimensions (W x H x D)
cx2200	350	55	3	14.25" x 13.25" x 16.38"
cx3300	650	76	5	14.25" x 19.75" x 21.63"
cx4400	1000	81	7	14.25" x 19.75" x 21.63"
cx8800	2000	101	10	16.25" x 22" x 22.25"

Temperature Delta - 30°F (when exhaust environment does not exceed above 85°F and below 50°F)

Warranty - 2 yr parts & labor / 5 yr compressor only

INSTALLATION

TESTING UNIT BEFORE INSTALLATION

Electrical Needs

The CellarCool System requires a dedicated 115-volt 15-amp circuit. The unit draws a large amount of amps at initial start up. By designating a dedicated circuit breaker, you will guarantee the unit has enough power to run effectively. Contact an electrician for assistance with the installation of this dedicated electrical circuit:

- 1. Match the electrical outlet to the plug provided on the CellarCool unit.
- 2. Provide a dedicated circuit and wiring for the unit.

Electrical Outlet

The unit is equipped with a twelve foot power cord located on the evaporator/cellar side of the unit, which comes standard on all units. An optional rear/outside cellar power cord can be requested at an additional charge. Plug your CellarCool unit into a surge protector or power conditioner. As with any sensitive electrical equipment, the CellarCool electrical equipment may be damaged by power surges and spikes. Power surges and spikes are not covered in the CellarCool warranty.

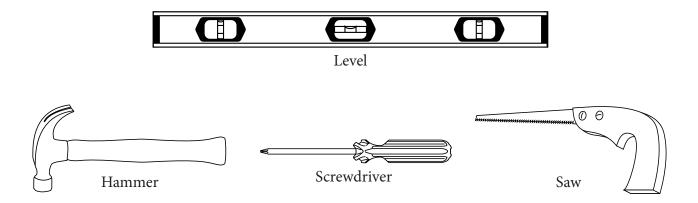
WE RECOMMEND THAT YOU DO NOT USE A GROUND FAULT INTERRUPTER (GFI) WITH THIS PRODUCT.

Testing Unit - Carefully remove your CellarCool unit from the box. Do not destroy your packaging material, as it provides the only safe means of transporting the unit. Place the CellarCool system on a tabletop to prepare it for installation and testing. Plug system into a live electrical outlet and turn unit on. The system may take up to 10 to 15 minutes before operating correctly, meaning all four fans are running. Cold air coming out on cellar side, hot air coming out on exhaust side. Once the operation has been tested, turn the unit off, and unplug the unit from the electrical outlet.*

* Note: If the system does not seem to be fully functional after 15 minutes, please refer to the Troubleshooting Guide on page 14.

Units weigh 50-101 pounds and are cumbersome for one person to carry. We recommend that you get someone else to help you during the installation process. **NEVER LAY UNIT ON ITS SIDE.**

TOOLS NEEDED FOR CUTTING THE HOLE FOR THE CELLARCOOL UNIT



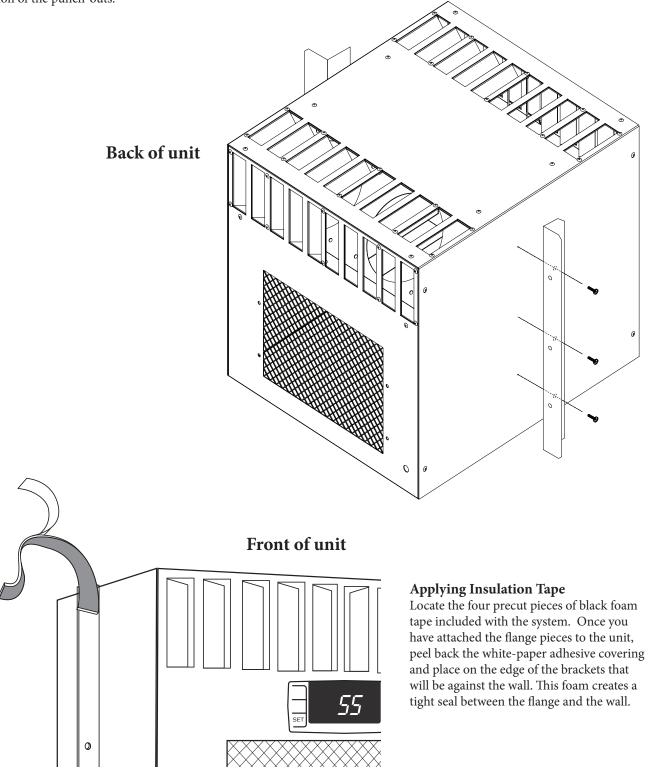
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INSTALLATION cont.

PREPARE UNIT FOR THROUGH-THE-WALL INSTALLATION

Mounting Flange Pieces

There are two individual mounting flange located in Kit 2 of your enclosed accessory kits. These flange pieces are designed to be used on the backside of the CellarCool Series to mount to the exterior wall. There are dimples located on the exterior of the housing. The punch-outs are designed for specific through-the-wall installation mounts. Please refer to the illustration for location of the punch-outs.



INSTALLATION cont.

CUTTING THE HOLE FOR THE CELLARCOOL UNIT

Location of Supply and Return Grilles

Locate the supply and return grilles inside the cellar to create an airflow pattern that maximizes air circulation in the room. Avoid short circulation of the air.

Do not:

- Install through-the-wall return air grilles at floor level, as they will collect dust from the floor.
- Mount the unit lower than 18" from the top of the room.
- Locate the supply or return air grille where it is blocked by bottles, boxes or cases

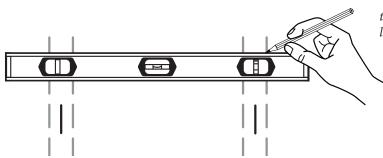
STEP 1:

Locate the center of the cellar. Using a stud finder, locate two adjacent studs in the walls, and mark them with vertical lines.

Using a level and a pencil, mark a horizontal line on the wall between the two studs, approximately 1.25 inches or as close as possible if more than 1.25) from ceiling. Using a ruler to measure down (see chart) and mark another horizontal line parallel to the first one. The dimensions of the hole should be approximately 1/4 inch larger than the width and height of the unit.

Cut Hole Dimensions	
cx2200 - 13.5" down	
cx3300 - 20" down	
cx4400 - 20" down	
cx8800* - 22.25" down	

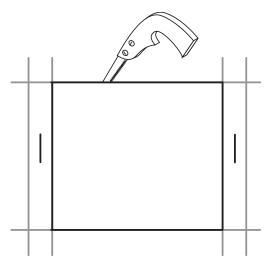
*Note: Due to the size of the cx8800, modification to wall framing will need to be made according to local building codes.



STEP 2:

Using a saw, cut along the uppermost horizontal line until your saw reaches the stud. Turn the saw around, inserting it into the cut you have just made, and cut toward the opposite stud so that you have a clean horizontal cut between the two studs. Be careful not to cut into the studs themselves. Now make the second horizontal cut from stud to stud on the line below the first cut.

Once the horizontal lines have been cut, make vertical cuts using the inside edge of the studs as a guide. Once you have made both vertical cuts, you should have a rectangular hole in the sheetrock. Now you have to make the same hole on the other side of the wall. Repeat step 2 on the other side.



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INSTALLATION cont.

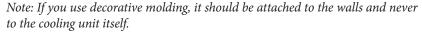
PLACEMENT OF UNIT

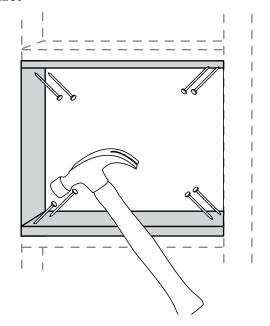
STEP 3:

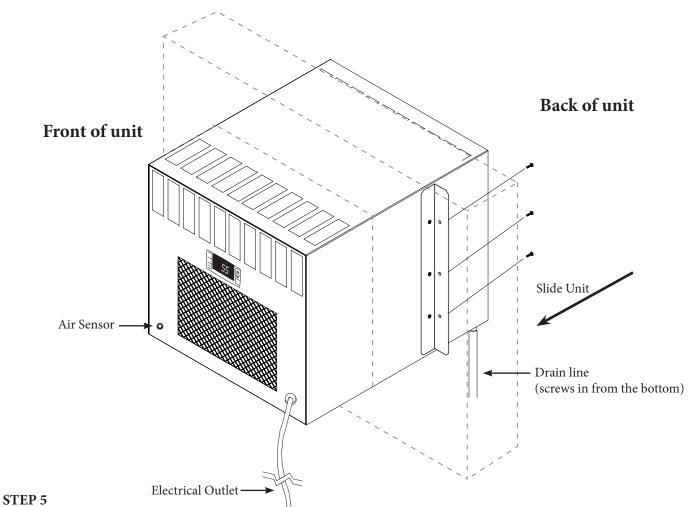
Sheetrock alone cannot support the weight of a 55-pound (or more) cooling system. Therefore, it is necessary to frame the hole that you have just cut with upper and lower supports. Using (2) 2"x4' at 14.5 inches in length and (8) 6d nails, secure the upper and lower supports to the right and left studs, just inside the sheetrock. Make sure that the internal height remains at 13.5" for cx2200, 20" for cx3300 and cx4400, 22.25" for cx8800 models, so that the CellarCool system will fit snugly through the frame cut-out.

STEP 4:

Slide the unit from the outside wall into your wine cellar with the flange flush to the wall. Secure the flange to the wall through the pre-drilled holes. The screws should penetrate the studs. Seal all cracks and gaps around the Cellar-Cool Extreme unit with an air-tight sealant or caulking to prevent air leakage.







Attach the condensate drain line

The condensation drain line tube is used to remove excess condensation from the unit to a proper discharge location. It is important that the drain line tube is properly connected and used to prevent leakage and other problems associated with excess condensation.

DRAIN LINE

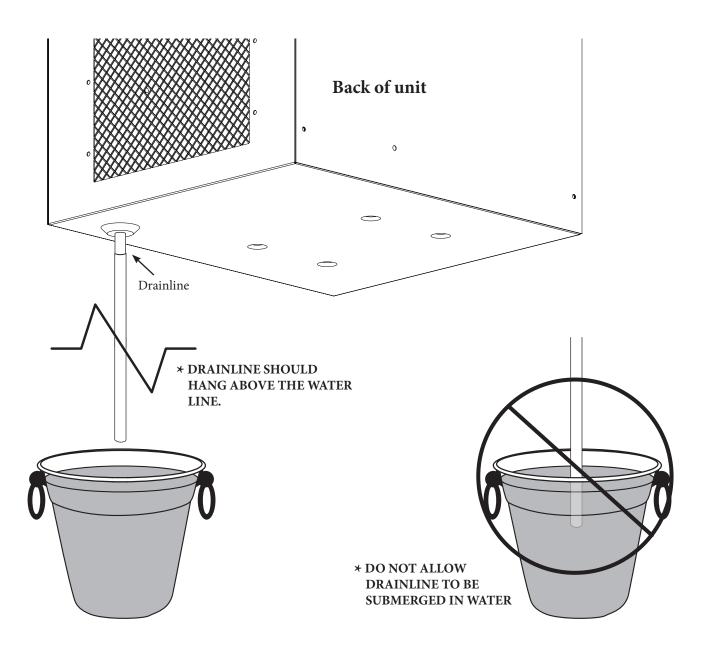
All units come with a drain line for additional removal of excessive condensate. This is a back up system to the Condensate Evaporator. It is mandatory to install the drain line attachment. During operation, the cooling unit will strip excess water from the air in order to maintain the proper level of humidity within the cellar. The Condensate Evaporator will heat and dissipate the excess moisture through the rear of the unit. However in extreme humidity, additional condensate will be created. Conversely the high humidity air has less capacity to absorb additional moisture through the exhaust of the unit. Thus the drain line will prevent overflow and leaking by allowing for discharge of the additional condensate.



FAILURE TO INSTALL THE DRAIN LINE VOIDS WARRANTY.



TO PREVENT MOLD FROM GROWING, ALLOW THE DRAINLINE TO HANG ABOVE THE WATER LINE.



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SYSTEM OPERATION: STANDARD & REMOTE

Initial Start-Up

When power is applied to the unit, the control will briefly display all symbols.

Normal System Cycle

After the unit or cellar has reached the set point, unit will turn off until temperature rises above set temperature (all units are shipped with the set point of 55°F and a differential of 4°F).

Anti Short Cycle

The Anti Short Cycle ensures that the unit will remain off for a period of 5 minutes after the unit has reached the set point to allow the pressure in the refrigeration system to equalize prior to starting the compressor.

Defrost Cycle

The Defrost Cycle is a precautionary measure, as icing or frosting of the coil does not occur during normal operation. The system will go through a defrost cycle every 2 hours. During the defrost cycle, unit shuts down.

Air Sensor

Each CellarCool cooling unit comes equipped with an air sensing probe. The air sensing probe senses the temperature of the cellar air and cycles the unit on and off based on the desired cellar temperature.

Note: The desired cellar temperature is the temperature is the temperature you set your unit to maintain.

MAINTENANCE SCHEDULE

Monthly	1. Check for unusual noise or vibration 2. Check drainline for proper drainage to assure no mold is in the drainline.
Quarterly	Clean filters: 1. Vacuum coils
Annually	1. Inspect for corrosion. 2. Check wiring connections and integrity of cords.

CONTROL PANEL FEATURES AND OPERATION



Button	Normal Functions
Up and Down Arrows	 Use these buttons to scroll up or down the CPSM menu. Displays the Highest and Lowest temperature sensed by the Air Sensor. This feature allows the customer instant access to the recorded data applicable to the Air Sensor. Temperatures, it can be easily reset to reflect current temperatures. 1. Press the "UP" arrow, or the "Down" arrow once, and the Highest or Lowest Temperature (Hi/Lo) sensed by the Air Sensor, will be displayed. 2. To reset the Hi/Lo, press and hold the "Set" button when the Hi/Lo value is displayed on the Digital Display, continue to hold the "Set" button until "rst" appears on the digital display and then blinks. This will erase the past recorded "Temperature Data History" and start recording, from the current time and temperature, forward. Temperatures displayed would reflect air temperatures from that point in time, and beyond. 3. The Hi/Lo feature should be reset at initial "Start-Up" and after the Cellar or Cabinet has obtained normal operating temperatures, which is generally 55°F.
Set Button	 Press the "Set" button once and it will display the Set Point. After approximately 5 seconds, the display will return to normal operation and display the Air Sensor temperature. Press and hold the "Set" button for 3-5 seconds until the set point is displayed and the "F symbol starts blinking. Next press the "UP or Down" arrows to change the Set Point. Next press the "Set" button once and the Set Point numbers and the "F on the display will blink to confirm the new Set Point setting.

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TROUBLESHOOTING GUIDE

Possible Cause	Solution
Evaporator filter and/or coil are dirty.	Clean filter and coil with a vacuum.
	If coil is very dirty, use a small hand spray with a small amount of liquid dish washer detergent. Spray coil, let set for 5 min, then flush with fresh water.
There is something blocking the supply and or return air	Remove blockage
One or both evaporator fans are not turning on.	Call a service tech to troubleshoot
The temperature of the room, the unit is exhausting to, has dropped below 50°	Raise the temperature of the exhaust room
The unit has not gone through its anti-frost sequence, yet.	Check for ice in the depth of the coil. Melt with blow drier until coil warm to the touch. Soak up water with a towel.
If unit continues to ice.	Observe ice formation pattern. If only part way up the coil face, unit
1 unit continues to 100	could be low on refrigerant. If so, call Customer Service at 855-235-52
nit does not run/power up	
Possible Cause	Solution
Unit is not plugged in	Make sure the unit is plugged into an outlet
No power to outlet	Contact an Electrician
Line voltage is incorrect rating for unit	Check line voltage to make sure there is 115v/20amp
Room at set point	Lower set point
Thermostat not calling for cooling	Lower set point
Faulty thermostat or wiring	Call Customer Service at 855-235-5271
ellar Temperature is to Warm	
Possible Cause	Solution
The temperature or the room unit is exhausting to has exceeded 85°	Lower the temperature of the exhaust room.
The unit is undersized for the room.	Order correct size unit
There is something blocking the supply and/or return air, on evaporator or condenser side of the unit	Remove air flow obstruction
Unit is mounted too low in the cellar	Re-Locate unit so the distance from the ceiling and top of the unit is no more than 18"
One or more of the fans is not turning on.	Call Customer Service at 855-235-5271
Compressor is not turning on.	Call Customer Service at 855-235-5271
Compressor keeps cycling on overload	Make sure all fans are working and there are no airflow obstruction
Poor seal around door.	Make sure there are no air gaps around the door. If door seal is dam aged, replace it.
Controller set too high	Lower the set point.
Evaporator coil is frosted or iced up	Observe ice formation pattern. If only part way up the coil face, unit could be low on refrigerant. If so, call Customer Service at 855-235-52

TROUBLESHOOTING GUIDE

Unit leaks water		
Possible Cause	Solution	
Unit is not level	Unit should be level in wall to prevent leaking	
Drain line clogged or kinked	Check drain line to make sure water can flow freely.	
Drain is clogged preventing water from escaping	Disconnect Drain and clear out.	
Drain line does not have a downward slope	Fix drain line so there is a downward slope from the unit to the drain.	
Coil is iced causing excess condensation.	Melt ice with blow drier. Soak up with a towel.	
Unit runs but does not cool		
Possible Cause	Solution	
Lack of air flow/heat exhaust (outer room)	Make sure fans are unobstructed; clean evaporator if necessary	
Fans run but compressor does not.	Compressor may have overheated. Shut unit off for 1 hour to allow compressor to cool. Turn back on and check for cooler air flow out. If compressor runs, check for and clean condenser coil as possible cause of compressor overheating. If problem repeats, call customer service.	
Unit undersized	Call Customer Service at 855-235-5271	
Evaporator fan runs but compressor does not		
Possible Cause	Solution	
Compressor and/or starting components faulty	Call Customer Service at 855-235-5271	
Fans run but compressor does not.	Compressor may have overheated. Shut unit off for 1 hour to allow compressor to cool. Turn back on and check for cooler air flow out. If compressor runs, check for and clean condenser coil as possible cause of compressor overheating. If problem repeats, call customer service.	
Compressor runs; evaporator fan does not		
Possible Cause	Solution	
Faulty fan motor	Call Customer Service at 855-235-5271	
Faulty fan relay	Call Customer Service at 855-235-5271	
Compressor short cycles		
Possible Cause	Solution	
Compressor and /or starting components faulty	Call Customer Service at 855-235-5271	
Humidity in cellar too high		
Possible Cause	Solution	
Cellar vapor barrier not sufficient	Install proper vapor barrier	

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INSTALLATION TERMS AND CONDITIONS WhisperKOOL Cooling System

CellarCool PRODUCT BASE TERMS

CellarCool Corporation ("CellarCool") is in the business of manufacturing and selling wine cabinets, cooling units and related goods; each such wine cabinet, cooling unit and related good is referred to herein as a "Product". As used herein, the term "CellarCool" includes any Product sold under the names CellarCool. "Purchaser" means the original purchaser of a CellarCool Product. "End User" means the consumer who has installed and is actually using a CellarCool Product. Every sale of a Product from CellarCool to a Purchaser is made subject to these Terms and Conditions of Sale ("Terms and Conditions").

Product prices are specified in the CellarCool published price list that is current at the time CellarCool receives Purchaser's particular order. Prices are subject to change at any time prior to CellarCool's acceptance of Purchaser's particular order. No contract of sale exists until CellarCool has accepted Purchaser's order and provided Purchaser with a written acknowledgment of Purchaser's order. Prices are exclusive of, and Purchaser shall pay, all taxes, duties, levies or fees imposed on CellarCool or Purchaser by any taxing authority related to Purchaser's order. Payment for a CellarCool Product must be made in lawful money of the United States of America in immediately available funds. CellarCool accepts all major credit cards. CellarCool may change payment terms for unfilled orders if, in CellarCool's reasonable opinion, Purchaser's financial condition, previous payment record or relationship with CellarCool merits such change.

All Purchaser orders, whether written or verbal, are governed by these Terms and Conditions and are subject to acceptance by CellarCool. Any term or condition which may be included on any Purchaser's purchase order, or in any form of communication (whether verbal or in writing) from any Purchaser to CellarCool, that is not identical with these Terms and Conditions, is hereby expressly objected to and rejected by CellarCool, and shall NOT become a part of the contract of sale of any Product. CellarCool's failure to object to any such conflicting term and/or condition of sale contained in any communication (including a purchase order) from a Purchaser shall not be considered as acceptance of such term and/or condition or as a waiver of these Terms and Conditions. The only language in which CellarCool states these Terms and Conditions is English. CellarCool reserves the right, in its sole discretion, to change these Terms and Conditions at any time, for any reason, without notice. CellarCool shall not be liable to Purchaser for any delay of delivery of a Product caused by Force Majeure, or any other cause beyond CellarCool's control.

2. CellarCool PRODUCT LIMITED WARRANTY

A. Two (2) Year Limited Warranty.

For the period of TWO (2) YEARS (the "Limited Warranty Period") from the date of original sale of a Product by CellarCool, if a CellarCool Product is found to be defective in material or workmanship after undergoing CellarCool's customer service troubleshooting, then, subject to the CellarCool Product Limited Warranty Limitations and Exclusions as well as the other Terms and Conditions stated herein, CellarCool will do the following, as appropriate, for the end user ("End User") who has installed and is actually using the Product, with regard to LABOR, PARTS and FREIGHT:

- (1) LABOR repair or replace (at CellarCool's sole option) the Product at no charge to the End User; and
- (2) PARTS supply, at no charge to the End User, new or rebuilt replacement parts for the Product in exchange for the return of defective parts; and
- (3) FREIGHT cover normal ground freight charges for parts, and, in the event the Product is not repairable in the field, cover normal ground freight charges (within the continental United States) for the repair or replacement of the Product.

B Five (5) Year Compressor Limited Warranty.

The two (2) year limited warranty period stated in Section 2(a) above is extended for an additional three (3) year period with regard to a CellarCool Product's compressor only. Labor, freight and parts ancillary to the compressor remain subject to the two (2) year limited warranty

C Product Warranty Limitations and Exclusions.

- (1) This limited warranty does not cover cosmetic damage caused during installation, damage due to acts of God, commercial use, accident, misuse, abuse, negligence, or modification to any part of the Product. Delivery and installation of the Product, any additional parts required, as well as removal of the Product if warranty work is required, are all at the sole cost, risk and obligation of the End User.
- (2) This limited warranty does not cover damage due to improper installation or operation or lack of proper maintenance of the Product, connection of the Product to improper voltage supply, or attempted repair of the Product by anyone other than a technician approved by CellarCool to service the Product.

- (3) This limited warranty does not cover any Product sold "AS IS" or "WITH ALL FAULTS."
- (4) This limited warranty is valid only in the continental United States, Alaska and Hawaii. Sales elsewhere (including Puerto Rico) are excluded from this warranty.
- (5) Proof of purchase of the Product in the form of a bill of sale or receipted invoice, which is evidence that the Product is within the Limited Warranty Period, must be presented by the End User to CellarCool in order to obtain limited warranty service.
- (6) This limited warranty is void if the factory applied serial number has been altered or removed from the Product.
- (7) Removing the rivets from the Product's unit housing without prior authorization from CellarCool voids this limited warranty.
- (8) The End User must first contact CellarCool Customer Service by telephone
- (at 1-855-235-5271) prior to attempting service on any Product still under the limited warranty, else the limited warranty is voided.
- (9) THE REPAIR OR REPLACEMENT OF THE PRODUCT AS PROVIDED UNDER THIS LIMITED WARRANTY IS THE EXCLUSIVE REMEDY OF YOU, THE END USER, AS WELL AS ANYONE ELSE IN THE CHAIN OF TITLE OF THE PRODUCT, DOES NOT START A NEW LIMITED WARRANTY TIME PERIOD, AND IS IN LEIU OF ALL OTHER WARRANTIES (EXPRESS OR IMPLIED) WITH REGARD TO THE PRODUCT. IN NO EVENT SHALL CellarCool BE LIABLE FOR INCIDENTAL, CONSEQUENTIAL, SPECIAL OR CONTINGENT DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT. THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE HEREBY EXPRESSLY DISCLAIMED. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights, and you may have other rights, which vary from state to state.
- (10) Failure of the End User to comply with all of the Product Installation Requirements, Maintenance Requirements and End User Requirements may, at CellarCool's sole discretion, void this limited warranty.
- (11) No one has any authority to add to or vary the limited warranty on this Product.

3. PRODUCT INSTALLATION REQUIREMENTS

- (a) Prior to installing a CellarCool Product, the End User must read the CellarCool Owner's Manual and thereafter the End User must follow the required installation, use and maintenance procedures set forth by CellarCool in CellarCool's Owner's Manual. The Owner's Manual is shipped with each Product and if another copy is needed, replacement copies can be downloaded from CellarCool's website (www.CellarCool.com) or by contacting CellarCool directly for a new copy of the Owner's Manual.
- (b) It is highly recommended that the End User obtain the assistance of a wine storage professional.
- (c) Failing to address all of the variables associated with proper installation will cause the Product to operate incorrectly and limit both the Product's ability to cool and the longevity of the Product itself.
- (d) The limited warranty card should be completed and promptly returned by the End User to CellarCool to ensure limited warranty registration and confirmation of date of purchase.
- (e) The End User is responsible for all risks and costs of installation of the Product, including but not limited to all labor costs as well as cost of any additional parts required for the proper and complete installation of the Product. The End User is responsible for all risks and costs of removing the Product if limited warranty work is required.
- (f) The Product cannot operate at its optimum capacity if airflow is constricted by ducting or venting the exhaust side of the Product into a location with inadequate ventilation.

4. MAINTENANCE REQUIREMENTS

It is the End User's responsibility to clean off any accumulated dust, lint, or other debris from the front and rear intake grills; failure to do this on a regular basis will restrict the airflow and may affect the Product's ability to function properly. Periodically cleaning the Product's vents will help assure maximum cooling efficiency. The drain tube must also be checked and kept clean and free of debris and mold to maintain proper performance.

Mold is a natural living organism in the environment. It exists in the air in the form of microscopic spores that move in and out of buildings through doors, windows, vents, HVAC systems and anywhere else that air enters. Once it is discovered, mold must be addressed quickly and appropriately. Delayed or improper treatment of mold issues can result in costly and reoccurring repairs. If the End User suspects a mold problem, it is always best to hire a qualified and experienced mold remediation specialist.

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5. ADDITIONAL END USER RESPONSIBILITIES

The following items are not covered under any warranty and are the sole responsibility of the End User:

- (a) End Users should satisfy themselves that the Product they are purchasing is suitable for their particular needs and requirements, and thus no responsibility will be placed with CellarCool for the End User's decisions in this regard.
- (b) It is the End User's responsibility to secure safe haven/storage for ANY AND ALL items that are being kept and stored in the End User's wine cellar, including any Product. CellarCool takes no responsibility for the safety and preservation of the aforementioned items in the event that the environment becomes unsuitable to maintain a proper storage environment.

6. SALES AND USE TAX

CellarCool only collects California sales tax for orders shipped within the State of California; CellarCool does not collect sales tax for orders shipped to other states. However, the Purchaser and the End User may be liable to the taxing authority in their state for sales tax and/or use tax on the Product. The Purchaser and the End User should each check with their state's taxing authority for sales and use tax regulations.

7. CUSTOMER SERVICE AND TROUBLESHOOTING

CellarCool's customer service department is available to answer and questions or inquiries for End Users regarding a CellarCool Product, as well as to assist in performing basic troubleshooting, Monday through Friday, from 8:00 a.m. to 4:00 p.m. PST, at telephone number 1-855-235-5271. CellarCool Corporation is located at 1738 East Alpine Avenue, Stockton, California 95205.

8. ADDITIONAL TERMS AND CONDITIONS

- (a) Return Policy. All return inquiries must be made within thirty (30) calendar days of the original purchase of a Product and are subject to a twenty five percent (25%) restocking fee. Shipping costs are not refundable and the Purchaser is responsible for all return shipping costs (including customs fees and duties, if applicable).
- (b) CellarCool retains a security interest in each Product until payment in full.
- (c) Every provision of these Terms and Conditions shall be construed, to the extent possible, so as to be valid and enforceable. If any provision of these Terms and Conditions is held by a court of competent jurisdiction to be invalid, illegal or otherwise unenforceable, such provision will, to the extent so held, be deemed severed from the contract of sale between Purchaser and CellarCool, and all of the other non-severed provisions will remain in full force and effect.
- (d) The laws of the State of California (without regard for conflicts of law) shall govern the construction and enforcement of the these Terms and Conditions, except that these Terms and Conditions shall be interpreted as through drafted jointly by CellarCool and Purchaser. Any dispute will be resolved by the courts in the County of San Joaquin, State of California, and all parties, CellarCool, Purchaser and End User, hereby irrevocably submit to the personal jurisdiction of such courts for that purpose. No waiver by CellarCool of any breach or default of the contract of sale (including these Terms and Conditions) concerning a Product will be deemed to be a waiver of any preceding or subsequent breach or default.

9. Questions or Additional Information

If you have any questions regarding these Terms and Conditions or wish to obtain additional information, contact us via phone at 1-855-235-5271 or please send a letter via U.S. Mail to:



438 E. Shaw Ave. #121, Fresno, CA 93710 1(855) 235-5271 1 (855) Cellar1 www.CellarCool.com

TECHNICAL ASSISTANCE

CellarCool Customer Service is available Monday through Friday from 8:00 a.m. to 4:00 p.m. Pacific Time.

The customer service representative will be able to assist you with your questions and warranty information more effectively if you provide them with the following:

- The model and serial number of your CellarCool Series Unit.
- Location of unit and installation details, such as ventilation, ducting, construction of your wine cellar, and room size.

Contact CellarCool Customer Service

1738 E. Alpine Avenue, Stockton, CA 95205 www.CellarCool.com Email: support@CellarCool.com US Toll Free 1 (855) 235-5271

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CELLAR COOL

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