



User Manual



Thank you very much for choosing DIVIN wine fridge to store your precious collections! We hope you may enjoy using it.

**Delivery Date:** 

\*The delivery date is the date when the warranty begins.

Serial Number:

\*The serial number is located on the data plate, which can be found on the inner wall of the wine fridge. Please write down your serial number in the blank.

Please staple your invoice to your user manual.

## **General Instructions Before Usage**

- This appliance is not intended for children, please pay attention to their safety.
- To ensure the cooling system may function properly, after this wine fridge has been laid down during transportation and delivered, allow it to rest unplugged in a standing position (with the base situated on the floor) for at least 24 hours before turning on for use.
- Check the conditions of the product and take photos as you are receiving it from the delivery company. Inform them immediately when noticing any damages caused during transportation.
- Install the appliance only on a sturdy, flat, and level surface and be cautious during the installation at all times.
- Keep any packaging materials if needed for the future and keep them away from children.
- Make sure your power supply sources have met all the electrical standards required by laws. DO NOT use extension cords; use an exclusive and properly installed outlet instead.
- When stacking wine bottles, stack up to a maximum of 2 layers.
- To avoid the risk of tipping over, please only pull out one shelf with bottles at a time, especially when the wine fridge is still very empty.

### **Further assistance from DIVIN**

Website-Support: https://divinwinefridges.com.au/support/

E-mail: info@divinwinefridges.com.au

Tel: 0484 308 208

Business Hours: 7:30-16:00 (Mon.-Thu.) | 7:30-14:00 (Fri.)

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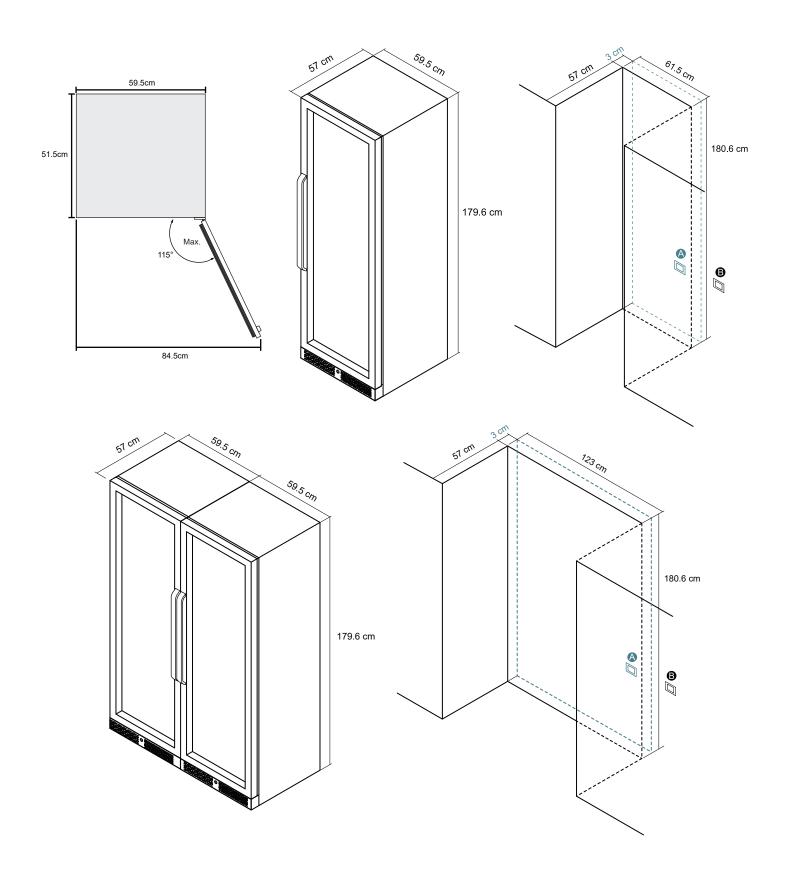
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## **Important Safeguards & Warnings**

- All the instructions of this user manual must be read and adhered carefully to ensure safety, proper performance of the product, and the validity of DIVIN's warranty.
- This wine fridge is designed for commercial and residential indoor environments (excluding garages and other places that can have extreme temperature shifts) only for storing a wide variety of wines. If the wine fridge is used for purposes other than wine storage and causing damages to the unit directly, then we cannot provide full warranty.
- To avoid electric shock, **DO NOT** use the wine fridge or wire plug near wet locations. Also, **DO NOT** operate the product with wet hands.
- Your wine fridge was designed to operate in temperature settings between 5°-35°
   Celsius. If the temperature is higher or lower than this range, the function of the wine fridge will be affected and the temperature of the wine fridge may be unstable or may not reach the desired temperature.
- **DO NOT** place the wine fridge near any heat sources (e.g. gas stoves, heaters, etc.) and in direct sunlight.
- Wine fridges with compressors are not noiseless and may produce different sounds when in use. Therefore, it is not recommended to install them in bedrooms.
- When cleaning, DO NOT spray any cleaning chemicals around the front exhaust openings and the back of the appliance. This can avoid damages to the metal pipes that are around the compressor. When damages happen, refrigerant may leak and eventually cause the malfunction of the cooling system.
- Extension cords are not recommended. Use a separate outlet that complies with the safety regulations. Never unplug the unit by pulling on the power cord. Always grasp the plug firmly and pull straight out from the outlet.
- This appliance is not intended for use by children, please pay attention to children's safety.
- Keeping the interior and exterior of your wine fridge clean and tidy and avoiding any spillage of wines inside the unit.

- When stop using the product for a long time, open the door to ventilate to avoid excessive moisture staying inside the unit. After that, lock the door to prevent children from being injured.
- Make sure the environment, where the appliance is used, is well-ventilated and the front exhaust openings are not blocked by any objects that may prevent proper air circulation.
- The wine fridge is equipped with an auto defrost system. Please DO NOT use other methods to speed up the defrosting process.
- When relocating the unit, remove the wines stored inside first to reduce the weight.
- The warranty applies only to the wine fridge itself and does not cover the items stored items.
- If you wish to dispose of this product, please send it to an authorized large electrical recycling facility.

# Installation



<sup>\*</sup>Reserve 3cm extra distance only when the power outlet is right behind the wine fridge.

<sup>\*</sup>The reserved built-in space does not include the projection of the handles (4.3cm).

## The Touch Controls and Operation



**NOTE**: Just a gentle touch is required to activate multiple settings from the touch control panels.

# Left and right temperature display

The number on the left side of the touch panel screen is the temperature display of the upper-temperature zone, and the number on the right side is the temperature display of the lower-temperature zone.

For example: when the left number shows 14, the upper-temperature zone is 14°C, when the right number is 12, it means the lower temperature zone is 12°C



#### Power button

### Turn ON/OFF:

Touch the Power button once and hold for about 3 seconds for turning on the unit. Repeat again until seeing a "3, 2, 1" countdown to turn off the unit.

**NOTE:** The countdown is designed for preventing turning the unit off accidentally.



### Temperature setting lock/unlock button

To prevent the temperature setting of the wine fridge from being changed by accident, this fridge allows you to set the temperature after you press this button for 3 seconds. If you do not press any button after unlocking, it will lock automatically after about 20 seconds.



### Temperature adjustment up/down arrow



To adjust the temperature setting, tap the up arrow once to increase 1°C, and tap the down arrow once to decrease 1°C.



### Temperature zone selection

Select the temperature setting of the upper either or lower temperature zone, and view the current temperature of the upper and lower temperature zones of the wine fridge by using this button. Press this button after the temperature setting is unlocked, and the touch control panel will display the current temperature settings for the upper and lower zones. The temperature of the upper-temperature zone on the left will be flashing first, and then press this button again to select the temperature of the lower-temperature zone on the right. The temperature can be set with the temperature up/down button before the number stops flashing. When the flashing is finished, the temperature setting is completed.



L

### 3-In-1 LED side light / °F / °C switch

### LED light switch:

LED side light has 3 colors to choose from (Icy blue/Rose pink/Moon white), press this button 1 time to switch to another color.

### Automatic light on/off mode:

The initial setting of the wine fridge is automatic light on mode, the LED light will be on automatically after the door is opened, and will be off automatically after the door is closed.

### Long-lasting light mode:

If you want to keep the LED light on after the wine fridge door is closed, press this button for about 3 seconds and stop after you hear a beep sound. Repeat the same steps to turn off this mode and return to the automatic light on/off mode. The light color will return to icy blue as the first display color.

### °F / °C switch:

Press this button for 3 seconds to hear the first beep and do not let go until you hear the second beep, this is when the switch is completed. Repeat the same action to restore the temperature unit before the adjustment.

### Close door reminder alert

Press this button for 3 seconds to hear the first beep and do not let go until you hear the second beep, this is when the switch is completed. Repeat the same action to restore the temperature unit before the adjustment.

# H H High/Low Temperature Alarm

When the temperature of the wine fridge is over 23°C or lower than 0°C, an alarm with beeps will begin, which will stop once the temperature is lower than 23°C or higher than 0°C.

**NOTE:** The alarm can be deactivated by pressing any buttons on the control panels.

## **Temperature Setting & Energy Saving Recommendations**

### **Temperature Setting Tips:**

The temperature of the wine fridge can be set to accommodate your wine collections and storage requirements. If your collections include age-worthy and ready-to-drink wines, we recommend to designate the left cabinet for ready-to-drink and the right cabinet for maturation or vice versa. The best temperature for maturing wines is around 12-14°C.

**NOTE:** Lower temperatures (12-14°C) are better for achieving ideal maturation at a normal rate, while high temperatures will speed up the maturation process, but do not necessarily result in good results.

The temperature of the ready-to-drink cabinet can be set according to the serving temperature of the type of wines that are stored in that cabinet. In general, the ideal serving temperature for red wine is anywhere between 15-18°C; 10-14°C for whites and rosés; 6-8°C for dessert wines; 5-10°C for sparkling wines. However, the actual optimal serving temperature depends on the characteristics of the wine (wine body, vintage, whether it has been aged in oak barrels, etc.). Therefore, please refer to the recommendations provided by wineries for the ideal serving temperature of their wines.

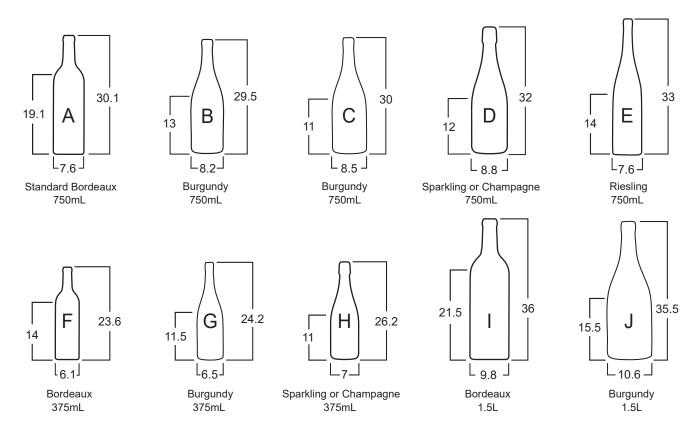
### **Energy Saving Tips:**

- Install the wine fridge in a cool and ventilated area and away from any heat sources (e.g. sun light, ovens, less insulated spaces, etc.).
- Avoid opening the doors frequently or for too long.
- Set the temperature around 12-14°C for both temperature zones (the left and right cabinets); not only is it more energy saving, but also helps store any wines for a long term and serves whites and rosés at the same time.
- Set the two temperature zones at the same temperature.

## **Wine Shelves & Bottle Configurations**

The following is our recommendation on proper wine storage, which can also be used as a reference for other similar size bottles.

\*The wine bottle pictures below are indicated with approximate sizes in cm.

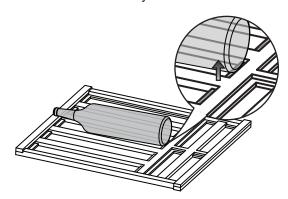


<sup>\*</sup>To avoid collisions between the bottles on the upper and lower display shelves due to different sizes, it is highly recommended to first place narrower bottles (e.g., A and E bottles) be placed on the lowest shelf of each temperature zone before starting to place wider bottles (e.g., B, C and D bottles).

\*If you can't fit in a wide bottle, you can remove the beech wood shelves (see page 1 for disassembly video instruction) to make enough space.

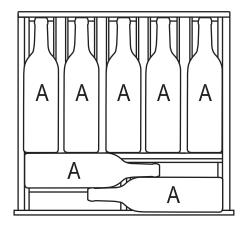
\*Before the display shelf is removed for more room, you can place about 8.3 cm diameter Burgundy bottles on the front horizontal area, but bottles with diameter of 8.5 cm or more are not recommended, because the bottle will protrude and touch the display shelf above, causing the shelf to work unsmoothly when used. If you wish to place a bottle that is just under or over 8.5 cm in the horizontal area of a particular display, it is recommended that you remove the display shelf above that shelf. The display shelf above the shelf can be removed to make more space.

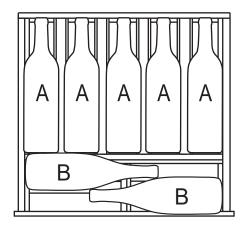
\*The horizontal area at the front of the first shelf in the lower temperature zone is recommended for Bordeaux bottles only, to avoid collision with the bottles on the shelf directly above it.

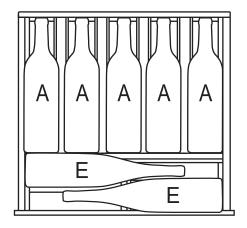


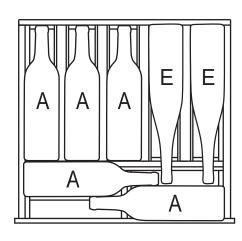
\*When a Burgundy bottle is placed in the horizontal area at the front of a shelf, Bordeaux or Burgundy bottles (750ml) can be placed in the back row of the shelf directly above it, but the bottoms of these bottles must be placed on the dented area at the back of the display (as shown in the picture above) to prevent the bottles on the top and bottom shelves from collisions when pulling the top shelf.

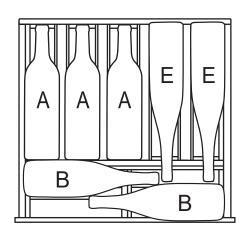
# **Display shelves**

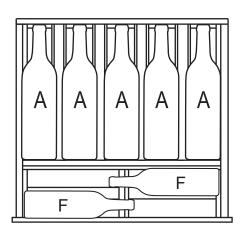


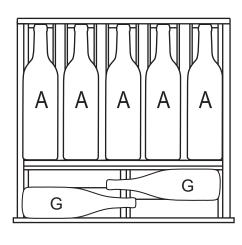


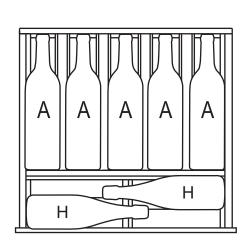


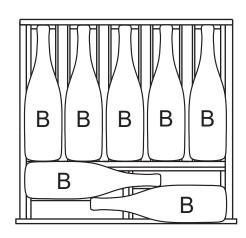


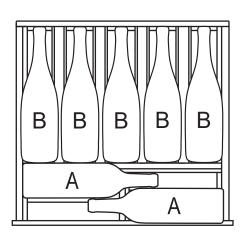


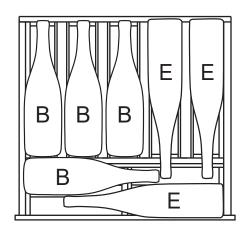


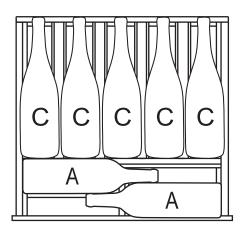




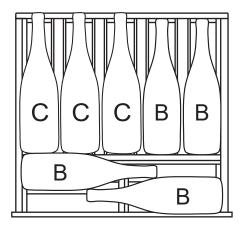


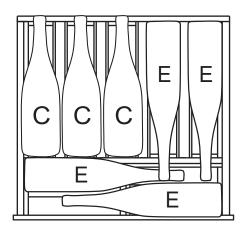


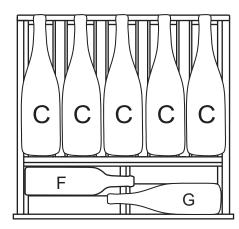


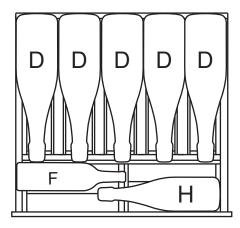


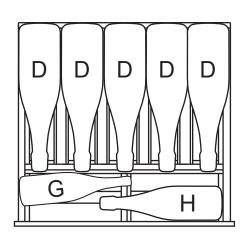
### **Display shelves**

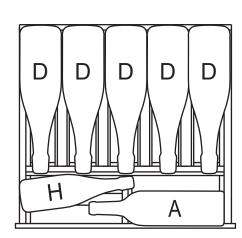






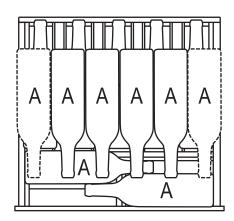




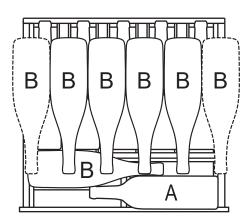


\*Please make 5 D bottles of the back row facing outward of the fridge, the front row can fit 375mL of F, G, and H bottles or mix and match with A, B or E bottles.

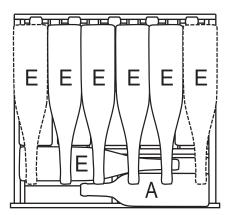
## The top upper-temperature zone fixed shelf



Fits two layers of A bottles in the back row, 5 bottles on the first layer; 6 bottles on the second



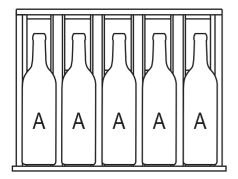
Stacks 5A bottles on the first layer of the back row. 6 B bottles / 5 C bottles / 5 D bottles on the second layer

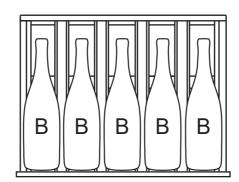


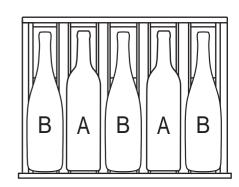
Stacks 5A bottles on the first layer of the back row. 6 E bottles on the second layer

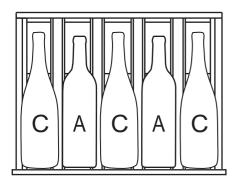
<sup>\*</sup>Please be sure to make stacked bottles on the back row of the second layer facing outward of the wine fridge, and before pulling out this layer of shelves, take out the second layer of the leftmost and rightmost bottles (dotted line area) first to avoid slipping.

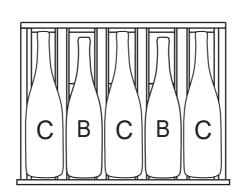
### Normal shelf (First layer of the lower-temperature zone)

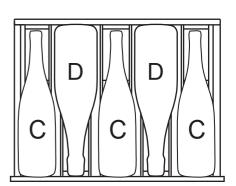


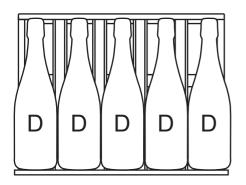


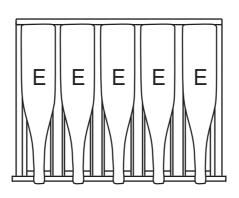


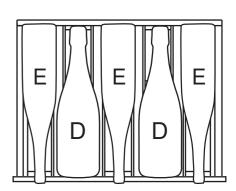






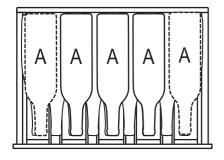




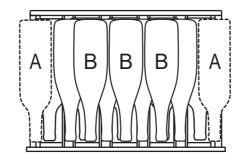


\*When the shelves are stacked with two or three layers of wine, we recommended storing only A bottles or smaller diameter bottles in the horizontal area of the display shelf right below. This can avoid contact between the bottles on the normal shelf and the display shelf.

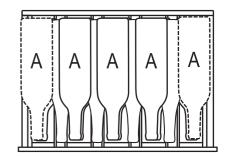
### Normal shelf (First layer of lower-temperature zone) stacking



The First layer with 5C bottles; The second layer with 4C bottles; the third layer with 5A bottles



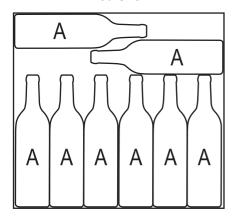
A and B bottles can be mixed and stacked, 5A bottles on the first layer; 2A bottles and 4B bottles on the second layer; The Third layer with 3B bottles.



A and C bottles can be mixed and stacked, 5A bottles on the first layer; 4C bottles on the second layer; The Third layer with 5C bottles.

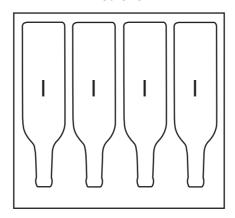
\*When the bottles are stacked, there's no need to pull this shelf to get the wine or place the wine; if you need to pull this shelf, please take out the bottles on the dotted line first to avoid slipping.

# The upper-temperature zone fixed shelf



Horizontal placement of 2 bottles in the back row and 6 bottles in the front row.

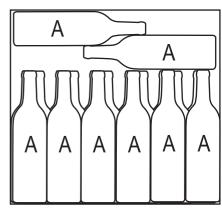
# The upper-temperature zone fixed shelf



Stacks 4 I bottles / 4 J bottles

\*Take off one display shelf above the fixed shelf before use.

# The upper-temperature zone fixed shelf (Storage mode)



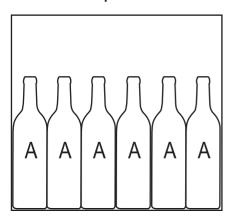
Stacks three layers of A bottles.

Place 2 bottles horizontally in the back row of the first layer and 6 bottles inon the front row.

Place 5 bottles on the second layer; 6 bottles on the third layer.

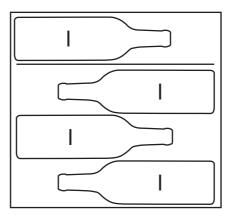
\*Take off the two display shelves above before use

# The bottom fixed shelf of the lower-temperature zone



\*Fits 6 A bottles / 6 B bottles / 6 C bottles

# The bottom fixed shelf of the lower-temperature zone

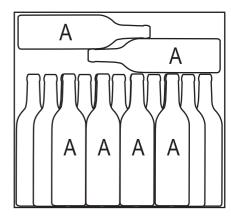


The area above the arch at the end of this layer fits 1 I bottle / 1 J bottle.

The front row fits 3 I bottles / 3 J bottles

\*Take off one display shelf above before placing 1.5L bottles and use kneaded erasers to avoid slipping.

# The bottom fixed shelf of the lower-temperature zone (Storage mode)

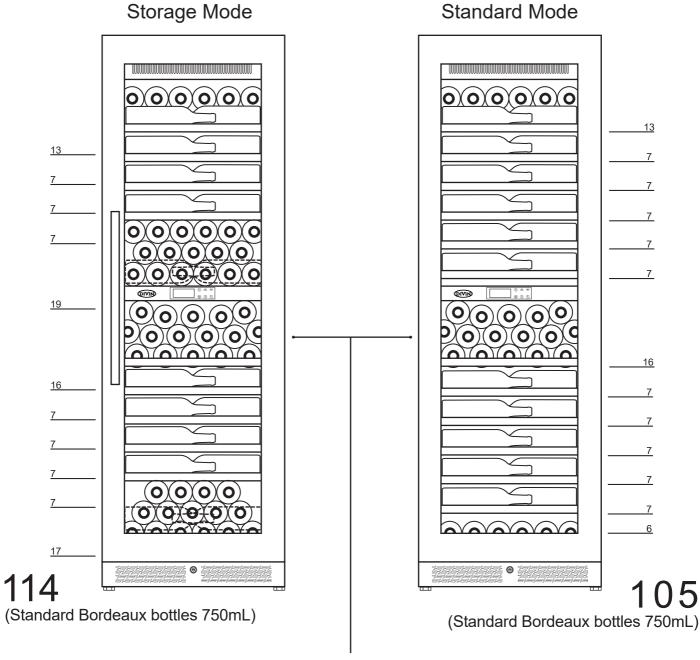


Stacks three layers of A bottles.

Place 2 bottles horizontally above the dent in the back row of the first layer. Place 6 bottles in the front row. Place 5 bottles on the second layer; 4 bottles on the third layer.

\*Take off one display shelf above the fixed shelf before use

# **Bottle Capacity**



\*Before pulling out the display shelves, please take out the leftmost and rightmost bottles in the front row to avoid slipping.

<sup>\*</sup>When stacking wine, please pay attention to whether the total weight of the wine is within the safe load range. The safe load of the display shelf is about 13kg; the safe load of the upper-temperature zone fixed shelf is about 19kg; the normal shelf (the first layer of the lower-temperature zone) has a safe load of about 16kg.

### **Care and Maintenance**

 Please keep the interior and exterior of your wine fridge clean and tidy spillage of wine in the fridge. If there's any spillage please clean up with soon as possible.

#### Glass Doors:

We recommend using alcohol wipes, glass cleaning cloths, and also glass cleaner to wipe and clean the outer layer. However, we do not recommend wiping the inner layer. This can avoid the smell of the cleaning solution remaining inside the fridge and affecting the wine collection.

• Stainless Steel Door Frames, Shelf Trims, and Front Exhaust Grill: We recommend using stainless steel cleaner to wipe them clean. (Please clean products on the small areas first.)

**Note:** Stainless steel is not a material that is completely free from rusting. Regular cleaning and caring can prevent rust caused by grease and moisture.

### Activated Charcoal Filter:

We recommend replacing your filter once every year. Replacement frequency on the condition of your environment. For example, we recommend frequency of replacement in heavy oil fumes environments.

### Drawer slides:

No need to clean. Apply lubricant for maintenance.

# **Troubleshooting Guide**

Problems	Possible Causes & Solutions
Wine fridge does not operate	<ul> <li>Check if the unit is plugged into a working power outlet.</li> <li>Try turning on the unit (refer to p. 6) after connecting to a working outlet.</li> <li>The circuit breaker is tripped or the fuse is blown. Call a professional electrician for help.</li> </ul>
Not cold enough	<ul> <li>It takes some time for the wine fridge to cool down after it has just been turned on. Also, the air inside cools down faster than the wines.</li> <li>The air inside the wine fridge will cool down faster than the wines.</li> <li>Check to see if the set temperature is too high</li> <li>The doors may have been opened frequently or for an extended period of time so it is losing cold air.</li> <li>The doors are not fully closed.</li> <li>The sealing strip is not fully sealed and leaving gaps in between the doors. Use a hair dryer to heat up around the unsealed parts of the strip to bring back its original shape.</li> </ul>
LED lights are not working	<ul> <li>Make sure the unit is plugged into a working outlet.</li> <li>Select the correct Lights On/Off button. Touch once to turn on and touch again to turn off.</li> <li>The LED lights are burned out and need to be replaced.</li> <li>The circuit breaker is tripped or the fuse is blown.</li> </ul>
Noise	<ul> <li>Wine fridges are not noiseless products and may produce different sounds when in use, which does not affect the operation of the unit.</li> <li>The compressor makes noises when operating for the cooling process and it stops when the temperature reaches the set temperature.affect the operation of the unit.</li> <li>When the refrigerant is flowing through the piping it can generate the sound of a water stream. Sometimes the sound may vary due to the internal structure of the wine fridges.</li> <li>The fans inside the wine fridge can create a fan noise when operating.</li> </ul>

The door cannot be shut properly	<ul> <li>Check if the door were tilted.</li> <li>Wine fridge doors are not properly installed</li> <li>Check if the set temperature is too high</li> <li>Problems with door sealing strips (such as magnetic losses, displacement, deformation, etc.)</li> <li>The shelf was not pushed to the bottom when stored, so the shelf's side bar propped against the glass door.</li> </ul>
The control panels are showing higher or lower temperatures than the set temperatures	How the compressor works is that it operates as the current temperature of the wine fridge is higher than the set temperature and stops operation when the current temperatures drops below the set temperature.
Compressor runs too frequently when	<ul> <li>The wine fridge just turned on</li> <li>The indoor temperature is too high.</li> <li>Just put in a large amount of wines</li> <li>Doors may have been opened frequently or for an extended period of time.</li> </ul>
How to deal with power outage?	<ul> <li>In case of power outage, please do not open the door to prevent the temperature from rising due to the loss of cool air inside the wine fridge. DIVIN wine fridge is equipped with a temperature memory feature, which will automatically restore the temperature setting to that before the power outage.</li> <li>Most power outages will be restored within a few hours and will not affect the temperature of your wine fridge as long as you leave the doors closed. If you are still worried about power outages lasting a long period time, you can seek advice from a professional electrician to install an uninterruptible power supply (UPS).</li> </ul>

## **Warranty & Terms**

The warranty of DIVIN wine fridges includes 2-year warranty for the products (except for consumables like the activated charcoal filters) and 3-year for compressor (except for solenoid valves) from delivery date. Any faulty parts will be repaired and/or replaced at no charge under warranty conditions, due to manufacturing faults, which do not extend to negligence or misuse caused by the users.

### **Terms and Conditions:**

- All the instructions of this user manual must be read and adhered carefully to ensure safety, proper performance of the product, and the validity of DIVIN's warranty.
- Once the warranty period expires, there will be charges for parts replacement, service, and maintenance fee, according to the price list. Substitute part will be used for repair when the replacement part is not available.
- Once the damage is caused by improper use of the wine fridge within the warranty period, we will quote extra charges for inspection service and traveling fees.
- Once it is determined by our engineer, which is not covered by the warranty within the warranty period, repairs will begin only if the client agrees with the quotation and charges.
- Please provide the serial number and have invoice/sales confirmation ready when booking an onsite service.
- The warranty is only available in Australia.

### Warranty Disclaimer (the warranty does not cover the following):

- Defective product, provided by the client, is determined not to be the products of Global.
- Defective products with expired warranty.
- Damages caused by unauthorized disassembly and reassembly, improper care and maintenance, or any usage not described in the Operation Manual.
- Defective product form improper source or illegal acquisition.
- Product not purchased from DIVIN Australia or authorized distributors.
- Wear, scratch, stain, and deformation on appearance due to human factors.
- Damage caused by using device or accessory, which is not conforming to specifications

- Consumables: e.g. activated charcoal filters.
- Loss of any wine or other products, stored in the DIVIN wine fridges, due to compressor failure.
- Damages caused by acts of God, pest and rat Infestation, or inadequate power supply.
- Influenced by the special environment, which is high-corrosion areas, such as brimstone area, high salinity coastal zone, marsh gas, chemical corrosion or on a boat.
- Non-functional damages as a result of user's expectation, audio frequency, volume, etc.
- Warranty certificate is damaged, lost, altered, or illegible.
- Warranty covers only the wine fridge itself, not the contents of preservation.
- Any other possible risks that client should bear in the use of the wine fridge, such as change in temperature or moisture, cork leak, fire, flood, mildew, corruption of content, desiccation, etc.



