



**DIVA Evolution 180, 265 & 305  
Multi-temperature Cabinets  
User Guide**



## **About Avintage and French Corner Cellars**

Avintage is the premium line of wine cabinets made by Frio Group, Europe's leader in wine cabinets. Located in France, Frio's sole activity is the development and manufacturing of wine cabinets. Frio is recognized for its expertise resulting from years of servicing wine enthusiasts.

Created by a winemaker, Avintage has developed a reputation as an outstanding manufacturer and has earned the loyalty of many wine collectors and lovers over the past 20 years. Exclusively built in Europe, Avintage offers superior quality wine cabinets with a wide portfolio.

French Corner Cellars is the exclusive distributor of Avintage wine cabinets in the USA and Canada. Already involved in the wine industry, French Corner Cellars owners decided to expand their services to provide the means to preserve and serve wine at optimum conditions. Located in New York's Capital Region, French Corner Cellars serves private customers as well as businesses wishing to enhance the potential of their wine collection. The quality of our cabinets is also reflected in the range of services and the warranty we offer our customers.

We thank you for your confidence and your business. We trust you will enjoy your new Avintage wine cabinet.

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# 1 Warnings and Safety Instructions

Warnings and Safety Instructions mentioned in this guide are not meant to cover all possible instructions and situations that may occur during the cabinet's lifetime.

- Keep ventilation openings in the cabinet or in the built-in structure clear of obstruction.
  - Do not use other **mechanical devices** or means to accelerate the defrosting process other than those recommended by the manufacturer.
  - Do not damage the refrigerant system.
  - Do not use **electrical appliances** inside the refrigerated storage compartment, unless they are of a type recommended by the manufacturer.
    - Do not connect the wine cabinet to multi-use electrical adapters.
  - Do not use your wine cabinet outdoors. Do not expose it to atmospheric agents (humidity, moisture, extreme temperatures, etc.).
  - This cabinet is not intended or designed for use by children or by people lacking experience with or knowledge about the appliance unless they are supervised or have received instructions on how to use the device by a person responsible for their safety.
- Before you dispose of your old cabinet:
- Take off the doors.
  - Leave the shelves in place so that children may not easily climb inside.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this cabinet.
  - Do not operate the cabinet in the presence of explosives and/or flammable fumes.
  - Always keep the keys in a separate place and out of reach of children. Keep children away from the cabinet. Do not let them play with the cabinet.
  - Disconnect the cabinet before performing any servicing or cleaning operations. (Disconnect the power cord or the corresponding circuit breaker, depending on the model.)
  - In case liquid is accidentally spilled (broken bottle or other) on the electrical elements (motor or other), immediately disconnect the power cord.
  - Make sure that your electrical voltage and power rates correspond to the indications on the name/data plate on your wine cabinet, which must be connected to a grounded 3-prong electrical outlet. Repairs or incorrect connections will lead to dangerous conditions. Have your electrical installation checked by a professional if you are in doubt.
  - To avoid any risk, if the power cord is damaged have it replaced by an approved technical center, the dealer or an authorized service representative.
  - Never pull on the power cord. Never carry the cabinet by the cord and never pull on the cord to disconnect it. Grip the plug connected to the wall outlet to unplug.
  - Place the power cable in a way to protect it from any damage or risks of falling.

- To avoid any risk of fire, electric shock or injury, do not dismount the cabinet.
- To avoid any risk of fire, electric shock or injury, do not immerse the power cord, the plug or the cabinet in water or any other liquid.
- The power cable must not come in contact with sharp edges, hot parts or any heat source.
- If your cabinet is damaged by a major shock or has suffered any kind of over-voltage incident due to lightning, flooding or fire, it may prove dangerous. Unplug the cabinet and have it checked by an approved professional technician.
- An electrical device must only be repaired by qualified personnel; unqualified repairs may lead to serious dangers for the user.
- For safety reasons, do not use an electrical extension cord.
- Always remove all bottles before moving this cabinet.
- Frost formation on the interior evaporator wall and upper parts is a natural phenomenon. Therefore, the cabinet should be defrosted during normal cleaning or maintenance.
- Please note that changes made by the owner to the cabinet construction will cancel the warranty and product liability.
- This cabinet is designed to conserve wine only. Do not store food inside it!
- This wine cabinet should not be recessed or built into an endorsed cabinet; it's designed for freestanding installation only.
- Do not splash or spray water from the hose on or in the cabinet.
- The cabinet should not be plugged into an ungrounded electrical power source.
- The cabinet is supplied with a UL listed, 3-wire power cord ready for connection to a 120V, 60Hz supply.

## 2 Get to Know Your Wine Cabinet



## 3 Before Use

### 3.1 At Cabinet Reception

Check that the cabinet and box have not been damaged during transport. Do not put in use if the cabinet has been damaged during transport.

**Transport damages must be reported to French Corner Cellars within 24 hours of the delivery.**

Remove the packaging. Clean the inside of the cabinet using warm water with a mild detergent. Rinse with clean water and dry thoroughly. (See cleaning instructions on page 26.) Use a soft cloth.

If the cabinet has been laid flat during transport, or if it has been stored in cold surroundings (colder than 41°F), it must be allowed to stabilize in an upright position for at least 24 hours before being switched on.

### 3.2 Location

Measure the area where the DIVA Classic or Evolution will be located and ensure there is enough clearance on all sides (8 inches is needed above the top of the cabinet, and 1 inch is needed on the sides and back).

For safety and operational reasons, the cabinet may not be installed outdoors. It should be placed on a level surface in a dry, well-ventilated room (max. 75% relative air humidity). Never place the cabinet close to sources of heat such as ovens, stoves or radiators; avoid placing it in direct sunlight.

It's important that the cabinet is level. The sides can be adjusted by screwing or unscrewing the adjustable feet at the front of the cabinet.

Use a spirit level to check that the cabinet is perfectly level.

### 3.3 Ambient Temperature

The winter function will guarantee the wine cabinet will operate at an ambient temperature as low as 41°F.

## 4 Installation and Setup

### 4.1 Setup

The cabinet should be transported in its original package to avoid any risk of deterioration or damage.

If you transport the wine cabinet laying down, it must be protected and laid on the side where the compressor's loading nozzle is facing downward. Before connecting the appliance, please let the appliance stand upright for 24 hours.

If you are trying to stand the wine cabinet up from the rear, lay it on its left side first.

This wine cabinet should not be recessed, nor should it be placed in an enclosed cabinet. It is designed for free-standing installation only.

Remove the plastic protecting the screen.

During the setup process of the wine cabinet as well as after an electrical power outage, the control system is set by a calibration process. During this process, the display and the selection buttons are lit and the alert pictogram (triangle with exclamation point) blinks.

The process can take from 10 to 60 seconds. When the process is finished, the display and buttons return to normal.

The temperature inside the wine cabinet is automatically controlled by the electronic control system (Figure 1).





The system is preset in the factory and operates automatically. The basic parameters were defined for an average central area temperature of 53.6F (12°C) (+/- 35.6F). If you change the settings, the last selection will be kept in its memory.



Avoid risk of electrical shock:

- Plug into a grounded 3-prong outlet.
- Do not move the ground plug.
- Do not use an adapter.
- Do not use an extension cord.

Improper connection of the equipment grounding conductor may result in electric shock and will void the warranty. If you are in any doubt as to whether the appliance has been properly grounded, have the appliance checked by a qualified electrician or service technician.

## 4.2 Installing shelves

There are three different shelf models.

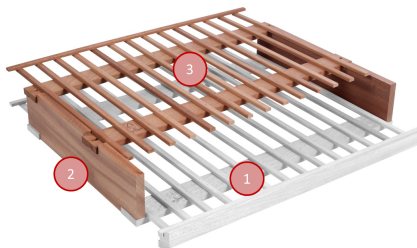
### 4.2.1 Fixed shelves

Place the fixed shelf on top of the internal wall supports, and then slide it toward the back of the cabinet. Make sure the wedge is on the upper end of the shelf.

### 4.2.2 Display shelves

The display shelf is delivered with 2 lateral supports (2) and a superior shelf (3). This shelf has to be installed on your current shelf in your wine cabinet (1).

Both supports (2) have to be stacked together on the current shelf in your wine cabinet (3).



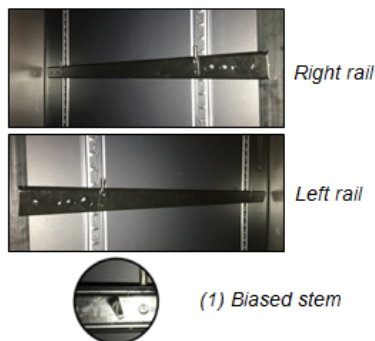
Then, fit the superior shelf (3) on both supports (2) in order to stabilize all the elements. You can then install your bottles above and below the shelves (3) and at the front presentation.

### 4.2.3 Sliding shelves

#### 1- Prepare your sliding rails in the right direction for installation:

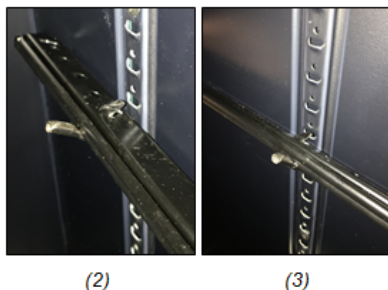
- The part with stems facing upward has to slide outward from the wine cabinet.
- The other part, with stems facing downward, has to be inserted into holes provided for that purpose in the lateral walls of the cabinet.

*Please note that biased stems facing downward (1) have to be positioned in the holes at the back of the appliance. They are biased in order to keep the shelf straight and prevent tilting.*



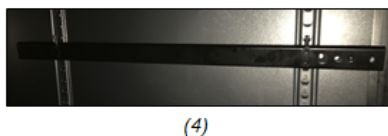
#### 2- Installation of the right rail:

- Position your rail at the desired height.
- Insert the biased stem into the hole at the back of the appliance (2).
- Then insert the second stem, at the same height as the other, into the hole at the front of the appliance (3).
- Be sure that the rail is level, fixed and doesn't tilt (4).



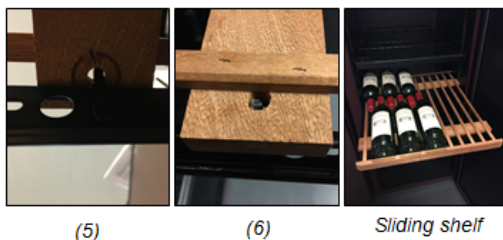
#### 3- Installation of the left rail:

- Position your rail at the same height as the right rail.
- Insert the biased stem into the hole at the back of the appliance.
- Then insert the second stem, at the same height as the other, into the hole at the front of the appliance.
- Be sure that the rail is level, fixed and doesn't tilt.



#### 4- Installation of the shelf on the rail:




- Pull both rails, sliding them outward from the wine cellar (5).
- Position the shelf in such a way that the 4 stems facing upward are inside the holes provided for that purpose on the shelf.




- You can place yourself under the shelf in order to have a better view and to know exactly where the holes are (6).
- The rails are slightly movable in order to block and keep the shelf on its sliding support.

# 5 Operation and Functions

## 5.1 Setting keys

	Key to increase
	key to decrease
	Key to enter the main menu

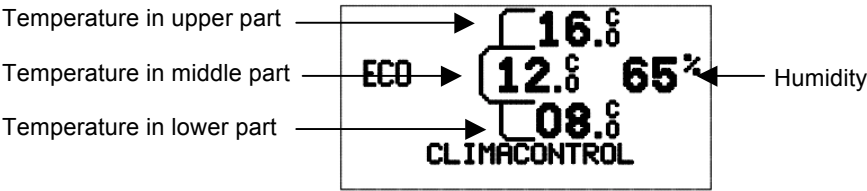
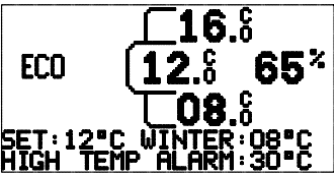
## 5.2 Display

In order to check the settings of your appliance, press the UP key “” and within 10 seconds the setting values will be displayed.

SET = selected temperature









WINTER = temperature for winter system activation

ALARM = temperature for high temperature alarm activation



### 5.3 Types of messages on the display

The following pictograms can be displayed:

	The requested temperature is reached. The appliance is working in a economical mode
	Pictogram to indicate that the compressor is running. The appliance is cooling down.
	Pictogram to indicate that the winter system is working. The appliance is warming up the internal temperature. (see chapter about low temperature protection)
	Pictogram to indicate that the light is on (see chapter internal light)
	Pictogram to indicate that the permanent light is on (see chapter internal light)
	Pictogram for Alarm (see chapter working problem)
	Pictogram to indicate that water has to be added (see chapter Humidity rate indicator)
	Pictogram for working problems with error code (see chapter working problem)

## 6 Temperature and Humidity

### 6.1 Introduction

In a natural wine cellar, the temperature varies little and, if it does, it generally varies very slowly from one season to the next. Your Avintage wine cabinet mechanically reproduces the optimum conditions of a natural wine cellar, which is indispensable for your wines.

The process relies on an electronic regulation system to precisely control the temperature. As a result, the wine cabinet operates by cycles: small temperature variations can therefore be observed in the air of the wine cabinet enclosure. This is normal and the temperatures, which can be randomly read by placing a thermometer in the tank, do not precisely reflect the temperature that interests you the most – namely, the temperature of your wine, for which your wine cabinet was designed.

It is thanks to this principle of small temperature variations in the air around the set point (temperature set, desired and controlled by the electronic regulation system) that an average stabilized temperature is obtained in the bottle.

The more bottles your wine cabinet contains, the greater the thermal mass of your bottles will be, and the less significant the impact of possible ambient temperature variations will be due to thermal inertia. **Thermal inertia** is the tendency of your bottles to keep their initial temperature for a long duration in case thermal equilibrium with their environment is disturbed.

Therefore, it is possible to designate in this way the slow pace at which a possible temperature disturbance would bring your bottles to a new point of equilibrium.

It should be noted that for liquids (except for water) the conductivity drops 0.15% per 33.8F (1°C) on the average when the temperature increases.

Most people have had unexpected guests show up, deeming it necessary to place a bottle of Champagne or white wine that is at an ambient temperature (68F - 20°C) into the refrigerator (39.2F - 4°C) to chill it. Yet after an hour, the bottle is typically still not chilled enough to be consumed.

With this cabinet, there is no need to worry if you observe temperature variations on the order of 35.6F (2°C) around the set point in the cabinet's enclosure: Your wines are perfectly preserved! The contents of a wine cabinet filled with 200 bottles represents a mass of approximately 260 kg (one 75 cl wine bottle = 1.3 kg on the average), which is significant. By referring to the above example and the conditions under which this single bottle would have been subjected, the small variations

observed in the air of the wine cabinet and extrapolated to its 200 or 300 bottles have no impact.

## **6.2 Temperature indicator**

The electronic temperature indicator informs you of the average temperature in the cabinet. As we previously saw, the compressor's operating cycles allow the cabinet to obtain and sustain a perfectly constant average temperature inside the bottles.

If you place your own thermometer inside the appliance, it will not display the same value as the indicator on the control door panel: the electronic regulation system uses an algorithm to automatically calculate the temperature average over a defined amount of time. This average indicates the wine temperature.

If a large temperature difference is noticed between the set temperature and the displayed temperature, it is probably due to the door being left open for a prolonged time.

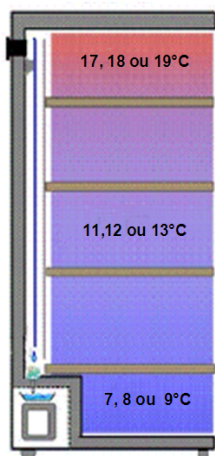
If your thermometer displays different instantaneous temperatures than the set temperature, don't worry! The liquid's inertia compared to air is based on a factor of 1 to 10 and your wine cabinet will correct for it. A variation outside the bottle of more than 33.8F (1°C) is evidenced by a variation of only 32F (0.1°C) in the bottle's contents.

## **6.3 Temperature settings**

### **6.3.1 Introduction**

The temperature factory setting is 46.4F (8°C) at the bottom, 53.6F (12°C) in the middle and 60.8F (16°C) on the top.

The temperature settings can be adjusted. The temperature range between the bottom and the top will always be 46.4F (8°C). Other possible settings are 42.8F-50F (6°-14°C), 44.6F-59F (7°-15°C), 46.4F-60.8F (8°-16°C), 48.2F-62.6F (9°-17°C), 50F-64.4F (10°-18°C).



*Top part, ideal for conditioning red wines to their serving temperature*


*Central part, ideal for aging*

*Bottom part, appropriate for sweet, sparkling and white wines*



Important: Vintage champagnes should be enjoyed around 53.6F (12°C).

### 6.3.2 Accessing the temperature setting mode

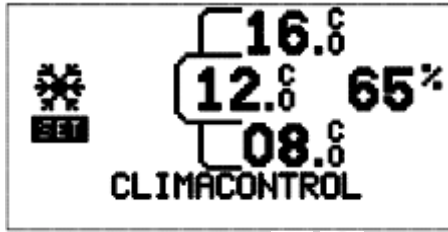
From the factory, all models are preset for Fahrenheit. To change the value between




F and °C, simply press the “” arrow for more than **3 seconds**.

If a new setting or an adaptation of the preservation temperature is considered to be necessary:



- Press the SET key “” for **3 seconds** to enter into the main menu.
- The possible settings are:
  - temperature setting
  - winter system temperature setting
  - high temperature alarm setting.
- The different settings will be automatically displayed after a few seconds in a sequential mode, or you can select one by pressing the SET key “” until the desired function is displayed.







- Press the UP and DOWN keys “ ” to select the temperature requested, and press the SET key “” to validate your choice, or wait a few seconds and you will be back into the main menu. When the setting is selected, the temperature is in a blinking mode, and then you can adjust it.

### Temperature decrease

- Press the DOWN key “” to decrease the temperature degree by degree.
- Validate your selection by pressing the SET key “”.


### Temperature increase


- Press the UP key “” to increase the temperature degree by degree.
- Validate your selection by pressing the SET key “”.

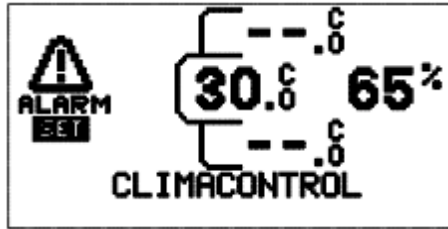
## 6.4 Temperature alarm




Your wine cabinet has a high temperature alarm, which is already preset at 86F (30°C). We recommend you do not change the setting.

Nevertheless, if you want to change the setting, you can adjust it between 77F (25°C) and 95F (35°C).

- Press and hold the SET key “” for 3 seconds to enter into the main menu.
- The possible settings are: temperature setting, winter system temperature setting, high temperature alarm setting.

- The different settings will be automatically displayed after some seconds in a sequential mode, or you can select one by pressing the SET key “” until the desired function is displayed.





- Press the UP and DOWN keys “ ” to select the temperature requested, and press the SET key “” to validate your choice, or wait a few seconds and you will return to the main menu. When the setting is selected, the temperature is in a blinking mode, and then you can adjust it.

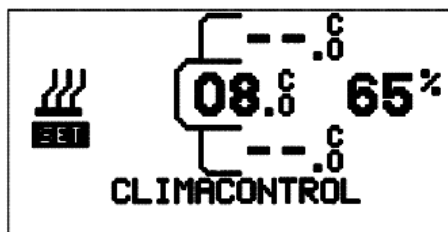
## 6.5 Winter system




This antifreeze system is an entirely autonomous system and does not require you to make any changes. The system activates itself according to the temperature threshold you selected and the ambient temperature.

Soon after the temperature in the bottom of your wine cabinet drops below a temperature of 8°C, the winter system starts running. The heating resistance warms the entire cabinet very slowly, smoothly and silently, ensuring frost protection.

The winter system is already preset at 46.4F (8°C), and we recommend not changing the factory setting. Nevertheless, if you want to modify it, you can adjust it between 39.2F (4°C) and 46.4F (8°C) by following these steps:

- Press the SET key “” for 3 seconds to enter into the menu function.
- The possible settings are: temperature setting, winter system temperature setting, high temperature alarm setting.
- The different settings will be automatically displayed after some seconds in a sequential mode, or you can select one by pressing the SET key “” until the desired one appears.



- Press the UP and DOWN keys “ ” to select the temperature requested, and press the SET key “” to validate your choice, or wait a few seconds and you will return to the main menu.

## 6.6 Humidity management

### 6.6.1 Introduction

The recommended average relative humidity range is between 55 and 75 percent. This will keep the cork of your bottles sufficiently humid to maintain the flexibility and elasticity required to keep them hermetic to liquids, while letting your wines breathe. Your Avintage wine cabinet automatically controls the relative humidity in the cabinet.

The combination of (1) the circulation of filtered ambient air loaded with humidity in the cabinet, (2) the phenomenon of condensation linked to the cabinet's operation, and (3) the surface area of the inner steel walls coated with a paint of large particle size offers your wines ideal ambient conditions.

***Note: Under exceptionally dry ambient conditions, it may be necessary to add water to allow the cabinet to maintain its desired humidity. To do this, you can place a wet sand bin or a bowl of purified water (or tap water, provided it does not have a strong smell) inside the device.***

Wait a few days after you have started operating the wine cabinet for the first time so that the ideal average relative humidity (55 to 70%) is stabilized in the cabinet.

**IMPORTANT: THE HUMIDITY RATE CAN BE AROUND 45% OR EVEN LESS IF THE APPLIANCE IS USED IN A ROOM WITH EXTREME AMBIENT CONDITIONS AND/OR IF THE ROOM IS VERY DRY.**

### 6.6.2 Humidity settings

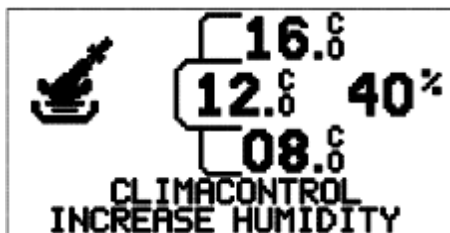
The indicated relative humidity value corresponds to a short-term average, which is regularly updated. There is nothing to worry about if the displayed relative humidity is momentarily a little lower. This time interval, which is usually very short, is not

sufficient for the corks to lose their elasticity.



The following values may be observed on the display:

- “45%” appears if the relative humidity at the cabinet's center is between 40% and 50%.
- “55%” appears if the relative humidity at the cabinet's center is between 50% and 60%.
- “65%” appears if the relative humidity at the cabinet's center is between 60% and 70%.
- “75%” appears if the relative humidity at the cabinet's center is above 70%.


A pictogram and a message will be displayed if the persistent relative humidity is below 40%. In that case, place a pot filled with water inside the wine cellar, and check the humidity level after 24 hours.

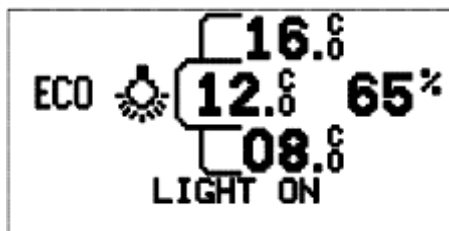


## 6.7 Internal light


Inside lighting can be switched on by pressing the DOWN button “” located on the control panel and symbolized by the “” pictogram.

The low emissivity LED light offers you the possibility to illuminate your wine cellar while maintaining the preservation conditions of your wines.

The light pictogram and a message will be displayed on the screen. If you do not switch it off, it will automatically stop after 5 minutes. Otherwise you can switch it off by pressing again on the DOWN key “”.



You can also turn on the light in a permanent mode.

Press the DOWN key “

 The LCD screen displays the word "ECO" on the left. In the center, there is a pictogram of a light bulb inside a rectangular frame. To the right of the frame, the number "65%" is shown. Above the frame, the temperature "16.0" is displayed with a small "C" for Celsius. Below the frame, the temperature "08.0" is displayed with a small "C". At the bottom of the screen, the text "PERMANENT LIGHT ON" is visible.

## 7 Organizing Your Wine Cabinet

Capacity indications assigned to the various Avintage wine cabinet models are given for guideline purposes. They will help you make your choice according to your desires and your available space. These capacities are defined today based on a standard bottle of the “Bordeaux 75cl tradition” type. In reality, you will probably be collecting bottles of different shapes and sizes. For practical reasons, it is likely that you will fill your wine cabinet with a smaller number of bottles than the maximum number it can hold.

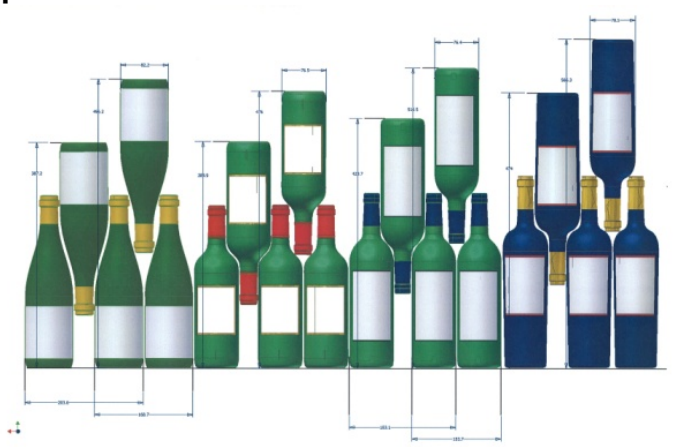
*For example, if a wine cabinet is loaded only with Burgundy wine bottles, there will be approximately 30% fewer bottles than the initial quantity calculated for Bordeaux bottles.*

Another important effect on loading is the number of wine bottle shelves: **An additional wine bottle shelf is equivalent to the loss of one to two bottle layers.**

You can add more sliding shelves in your wine cabinet if you want. Please just take into consideration the reduced bottle quantities you will be able to store.

Do not forget to take this aspect into consideration if you wish to have a functional wine cabinet *and* add a large number of wine bottle shelves; you will have to decide between capacity and practicality!

### 7.1 Types of bottles



This illustration shows four kinds of 75 cl wine bottles: Burgundy and Bordeaux wine

bottles of different dimensions.

There are many other bottles of various shapes and sizes. Shown below are examples of 75 cl Bordeaux bottles:



Note the storage differences according to the bottles' heights, diameters and criss-crossing storage method.

## 7.2 Organizing bottles

Note the difference in depth!

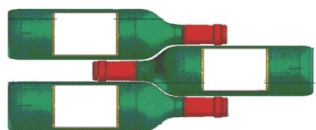
Top to bottom, neck to neck:

- ⊕ Loading capacity is increased.
- ⊖ Lots of space is lost!



Top to bottom, neck between bottle bodies:

- ⊕ There is less depth.
- ⊕ Loading capacity is increased.



## 7.3 Cabinet loading

**The desired temperature after the wine cabinet starts running will only be reached after many hours of operation. We recommend running your wine cabinet for a few hours while it is empty before you start loading it.**

Your wine cabinet is delivered with one or more wine bottle shelves made of metal or wood, according to the model you chose.

- Place the supports in the appropriate lateral notches inside the cabinet to fit your needs. Make sure that the supports are inserted correctly in the notches (only a

slight pressure is necessary to put the angle iron in place and make sure that it holds properly).

- Always start loading the wine cabinet from the lower level.
- Then simply stack the bottles with their bases facing backward in the back row and conversely for the front row. The wine bottle shelves are to be arranged according to the size of your wine cabinet and the shapes of your wine bottles.

**IMPORTANT: MAKE SURE THAT THE BOTTLES DO NOT COME IN CONTACT WITH THE INNER CABINET'S BACK WALL.**

If you have a large number of bottles, we recommend that you load 40 bottles at a time and then let the device run for 12 hours before you load another 40 bottles. Repeat this operation as many times as necessary in order to create a thermal mass in your wine cellar.

Additional storage shelves are available for purchase from the after-sales service department of your retailer or online at [www.frenchcornercellars.com](http://www.frenchcornercellars.com).

### **7.3.1 Shelves' maximum load**

The limit load per shelf must comply with the maximum indicated:

Maximum loading values of fixed wine bottle shelves: **150lbs/68 kg** (approximately 52 bottles, 4 levels of 75 cl bottles by shelf maximum). Sliding wine bottle shelves: **55 lbs/25 kg** (approximately 15 bottles).

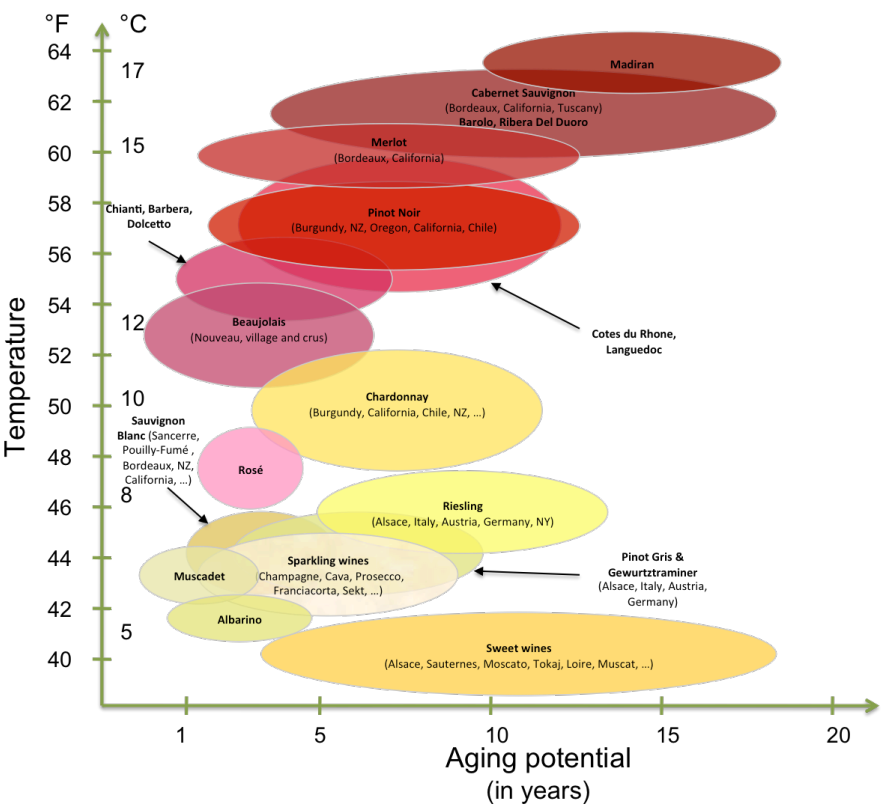
Do not exceed the designated maximum capacity. **(Warning: Do not obstruct the activated charcoal filter.)**

The wine bottle shelves are to be arranged according to the size of your wine cellar and the shapes of your wine bottles.

You can also load bottles into the cabinet without any shelf.



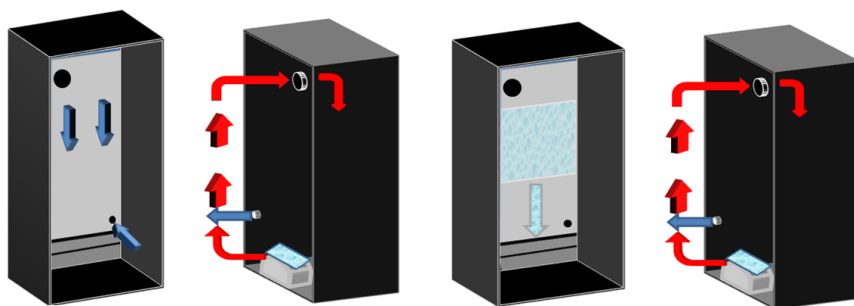
7.4 Ideal wine serving temperature



## 8 Defrosting and Cleaning

### 8.1 Automatic defrosting

The cabinet is equipped with an automatic defrost cycle. When the cooling cycle is finished, the refrigerated parts of the cabinet are defrosted automatically. The water from the defrosting process is channelled into an evaporation tray located in the back of the cabinet, close to the compressor. The heat from the compressor then evaporates the water from the tray, drawing it up by the charcoal filter and bringing humidity inside.



The wine cabinet produces cold air that is heavier than the warm air, so it drops slowly. This creates pressure and the air is pushed out by the hole located in the lower part of the appliance.

When the compressor is on, it heats and evaporates the water from the evaporation tray. The warm, wet air rises and is sucked into the carbon filter. Eventually, the humidity in the air turns to ice. When the compressor stops, the internal temperature will increase slowly, the ice will melt, and condensation will appear.

The excess condensation will be collected by the water tank located on the compressor. When the compressor starts again, the closed air circulation circuit starts again.

### 8.2 Cleaning

Normally the wine cabinet does not require any specific maintenance, except that the activated charcoal filter should be replaced once a year. However, if a cleaning is considered necessary, disconnect and clean the cabinet inside and outside using a soft detergent mixed with warm water. Do not use solvents or abrasive agents. Rinse

with pure water and let dry before reconnecting. For any other type of maintenance, contact the after-sales service department of your retailer.

**ANY TECHNICAL INTERVENTION PERFORMED BY AN UNAPPROVED PERSON  
MAY CANCEL THE WARRANTY.**

## 9 Maintenance

### 9.1 Changing the activated charcoal filter

The activated charcoal filter must be replaced once a year. The filter is a black round plastic part that filters the air entering your wine cellar. You can see it from the inside as well as from the outside. It is located in the upper right corner at the bottom of the wine cellar.



**Remove it from the inside by pulling it out or by pushing it by the external face, at the back of the unit, on its center area.**

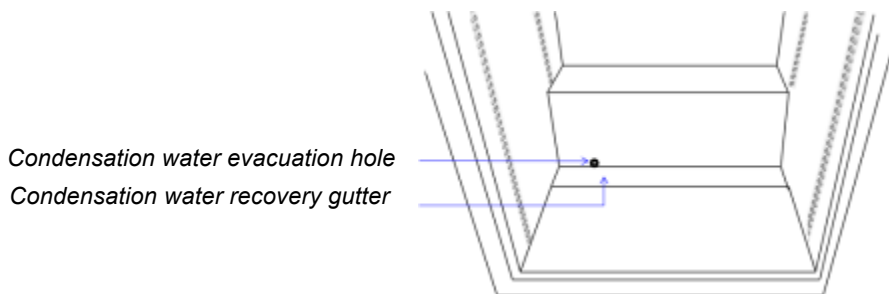
**CAUTION! THE FILTER IS INSERTED INTO A PLASTIC PART. DO NOT TRY TO REMOVE ALL THE PARTS. REMOVE ONLY THE FILTER. PULLING OR PUSHING THE PLASTIC RECEPTACLE MAY CAUSE IRREPARABLE DAMAGE, AS IT IS AFFIXED TO THE BODY OF THE WINE CABINET.**

To purchase a replacement filter, place an order with your retailer's after-sales service department or online at [www.frenchcornercellars.com](http://www.frenchcornercellars.com).



## 9.2 Extended stop

Completely disconnect the cabinet. Be sure to remove the bottles. Clean and dry the inside of the tank and especially the condensation recovery gutter located in the bottom part of the cabinet.



Note: Presence of water is normal.

# 10 Technical Data

The DIVA Evolution models have the following features:

- 110/120 V / 60 Hz. UL / c UL compliance
- Maximum capacity: 178 bottles<sup>1</sup> (DIVA Evolution 180), 264 bottles<sup>2</sup> (DIVA Evolution 265) or 294 bottles<sup>2</sup> (DIVA Evolution 305)
- Maximum capacity in full shelves configuration: 110 bottles (DIVA Evolution 180), 154 bottles (DIVA Evolution 265) or 165 bottles (DIVA Evolution 305)
- Multi-temperature featuring 3 zones
- Winter function (security variation system)
- Anti-vibration system
- 1 active charcoal filter
- Constant hygrometry (from 55% to 70%)
- Temperature range: from 46.4F (8°C) to 64.4F (18°C)
- Thermometer and hygrometer electronic display
- 1 full glazed UV-proof door
- Black varnished case
- White LED internal light
- Back wheels and adjustable front feet
- Visual temperature alarm
- Compressor security
- Security lock
- Energy consumption: 0.59 kWh/24h (DIVA Evolution 180), 0.63 kWh/24h (DIVA Evolution 265) or 0.65 kWh/24h (DIVA Evolution 305)
- Sound level: 38 dB (DIVA Evolution 180, DIVA Evolution 265, DIVA Evolution 305)
- Gas: R600A
- Climatic category: SN (10-32°C or 32-89.6°F)
- Category: 2
- Gencod: 3595320104370 (DIVA Evolution 180 light shelves), 3595320104400 (DIVA Evolution 180 full shelves), 3595320104363 (DIVA Evolution 265 light shelves), 3595320104394 (DIVA Evolution 265 full shelves), 3595320104356 (DIVA Evolution 305 light shelves), and 3595320104424 (DIVA Evolution 305 full shelves)

## Product dimensions and weights:

DIVA Evolution 180

Packaging: 27.2 x 30.7 x 58.7in (69 x 78 x 149cm) – 159lbs (72kg)

Cabinet: 24.4 x 27.9 x 57.1in (62 x 71 x 145cm) – 148lbs (67kg)

## DIVA Evolution 265

Packaging: 27.2 x 30.7 x 74.8in (69 x 78 x 190cm) – 196lbs (89kg)

Cabinet: 24.4 x 27.9 x 73.2in (62 x 71 x 186cm) – 181lbs (82kg)

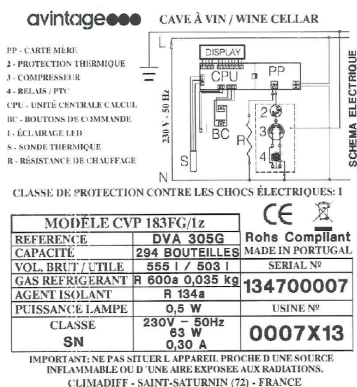
## DIVA Evolution 305

Packaging: 30.7 x 30.3 x 74.4in (78 x 77 x 189cm) – 205lbs (93kg)

Cabinet: 27.6 x 27.9 x 72.0in (70 x 71 x 183cm) – 192lbs (87kg)

<sup>1</sup>Maximum capacity for Bordeaux bottles stored on 3 shelves<sup>2</sup>Maximum capacity for Bordeaux bottles stored on 5 shelves

The technical marking and serial number of the cabinet can be seen from the plate located on the back of the cabinet (see below).



**Important:** Wiring and connections in power supply systems must respect all applicable domestic electrical codes. Consult these code lengths and sizes prior to cabinet installation.

Power supply: 115V ac, 60 Hz, single phase (grounded through 3-wire power supply cord)

Maximum fuse size: 10Amps

This cabinet is equipped with a 3-prong (ANSI type 5-15P grounded) plug for your protection against shock hazards. The cabinet should be plugged into a properly grounded 3-prong power outlet.

Do not under any circumstances cut or remove the round grounding prong from the cabinet plug power cord.

Do not under any circumstances use extension cords.

CLASS 1 LED PRODUCT

# Accessories

## 10.1 Wine bottle shelves

Each wine cabinet has its own type of wine bottle shelf.

Note that there is no ideal storage arrangement. A collection of wine bottles is rich when it is varied. It is up to each collector to arrange the storage capacity of the wine cabinet according to the collection.

*Additional wine bottle shelves may be ordered from your retailer or its after-sales service department or online at [www.frenchcornercellars.com](http://www.frenchcornercellars.com).*

### 10.1.1 Classical wooden shelf

#### 10.1.1.1 Fixed wooden shelf.

Reference:

- PREMIUM 1/62 (DIVA Evolution 180, DIVA Evolution 265)
- PREMIUM 1/70 (DIVA Evolution 305)

Dimensions:

- PREMIUM 1/62: 20.08 x 21.65 x 1.18in (51 x 55 x 3cm)
- PREMIUM 1/70: 23.23 x 21.65 x 1.18in (59 x 55.5 x 3cm)



PREMIUM 1/62 shelf



PREMIUM 1/70 shelf

#### 10.1.1.2 "Collector" reversible shelf

Reversible wooden shelf Bordeaux/Burgundy.

Reference:

- COLLECTOR 1/62 (DIVA Evolution 180, DIVA Evolution 265)
- COLLECTOR 1/70 (DIVA Evolution 305)

Dimensions:

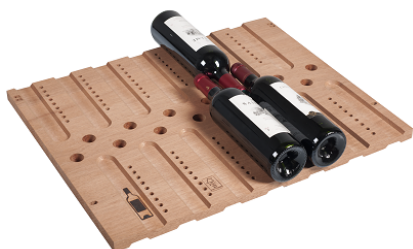
- COLLECTOR 1/62: 20.08 x 18.98 x 0.83in (51 x 48.2 x 2.1cm)
- COLLECTOR 1/70: 23.23 x 18.90 x 0.83in (59 x 48 x 2.1cm)

The "COLLECTOR" wine bottle shelf is a reversible Bordeaux or Burgundy wine



bottle shelf invented by Avintage to allow the user to make a simple, efficient, reliable and practical arrangement choice.

One side has imprints for "Bordeaux 75 cl type bottles" while the other side has imprints for "Burgundy 75cl type bottles." A pyro-etching of the type of bottle appears on the wine bottle shelves' sides, indicating the side to use according to your collection.



COLLECTOR shelf / Bordeaux face



COLLECTOR shelf / Burgundy face

### 10.1.1.3 Adjustable wooden shelf

The adjustable configuration allows you to store Bordeaux, Burgundy, Champagne and Magnum bottles. Thanks to the rulers and removable bars, you can adapt your shelf to the wine type you want to store and thus optimize your storage capacity. This shelf is only suitable for 62 cm-wide cabinets.

Reference: MODULPELLI (DIVA Classic 180, DIVA Evolution 265)

Dimensions: 22.05 x 20.08in (56 x 51cm)



### 10.1.1.4 "Presentation" display wooden shelf

Adaptable with PREMIUM 1/62 or PREMIUM 1/70 shelf, compatible with sliding rails

RAILV3, sold without basic shelf.

Reference:

- PRESENTATION62 (DIVA Evolution 180, DIVA Evolution 265)
- PRESENTATION70 (DIVA Evolution 305)

Dimensions:

- PRESENTATION62: 20.08 x 18.31 x 4.72in (51 x 46.5 x 12cm)
- PRESENTATION70: 23.23 x 18.11 x 4.72in (59 x 46 x 12cm)



## 10.1.2 Classique metal shelf

### 10.1.2.1 Metal shelf with black wooden front

Reference: CLASSIQUE 2/62 (DIVA Evolution 180, DIVA Evolution 265)

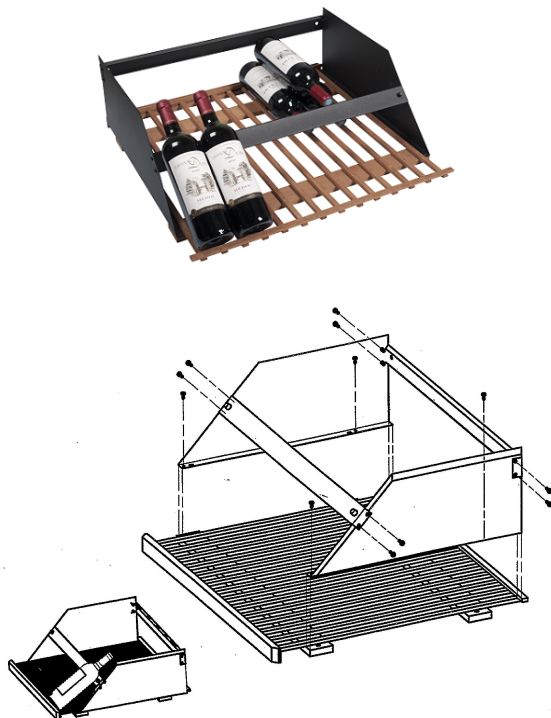
Dimensions: 20.08 x 21.65 x 1.18in (51 x 55 x 3cm)



### 10.1.2.2 Display metal shelf

Adaptable with PREMIUM 1/70 shelf, installation set included with 2 side panels, 2 cross bars, 4 wooden screws and 8 metal screws, sold without basic shelf.

Reference: KITPRESPREMIUMBGN (DIVA Evolution 305)



## 10.2 Rails for sliding shelves

Depending on the model, the wine cabinet is delivered with one or more sliding wine bottle shelves. You may purchase additional adapted wine bottle shelves, as well as sliding rails, by placing an order with the after-sales service department of your retailer or online at [www.frenchcornerwines.com](http://www.frenchcornerwines.com).

Adaptable with COLLECTOR 1/62, COLLECTOR 1/70, PREMIUM 1/62, PREMIUM 1/70 or CLASSIQUE 2/62 shelf

Reference: RAILV3 (DIVA Classic 180, DIVA Evolution 265 and DIVA Evolution 305)



RAILV3 for sliding shelf

## 10.3 Other accessories

### 10.3.1.1 Active charcoal filter

Pure air continuously renewed and filtered.

Reference: FILTRE1



Active charcoal filter

### 10.3.1.2 Thermometer - Hygrometer

For temperature and hygrometry control.

Reference: BLTY01



BLTY01

### 10.3.1.3 Labels

For easy identification of your bottles.

Reference: LABELS



5 labels

### 10.3.1.4 Lava stones

For hygrometry control, sold in a bag without box.

Reference: LAST



Lava stones

### 10.3.1.5 Box for lava stones

For hygrometry control, sold without lava stones.

Reference: LABOX



Box for lava stones

# 11 Customer Care and Troubleshooting

**Customer Care number: 855-WNECORK (855-963-2675)**

## 11.1 Before calling for service

Before calling French Corner Cellars Customer Care, refer to the Troubleshooting Guide below. Check the household fuse or circuit breaker to see if it has been blown or tripped and make sure that the electrical connection to the cabinet has not been disconnected. A power outage may also cause a disruption in service.

## 11.2 Troubleshooting

### 11.2.1 Electricity

My wine cabinet does not work.

1. Is there power to the power plug? Check your circuit breaker or test your outlet.
2. Make sure the plug is correctly plugged into the outlet.
3. If your wine cabinet is in an unheated room, refer to the section "Winter Kit."

### 11.2.2 Temperature

- My wine cabinet is too cold.  
Select a higher temperature.
- My wine cabinet is not cold enough.  
Select a lower temperature.
- The temperature in my wine cabinet varies slightly:
  1. The true temperature to take into account is the temperature in the bottle. Instantaneous variations, which you can read, correspond to the compressor's operating cycles and stops. It is thanks to this principle of small variations repeated in the air of your wine cabinet that a favorable average temperature is obtained to ensure your wines maintain the best conditions of maturity.
  2. Our wine cabinets are extensively insulated to ensure a temperature as stable as possible for your wines. Consequently, a variation of 1°C in the temperature outside the bottle will only be evidenced by a temperature variation of approximately 0.1°C in the liquid.

3. If the temperature read in your wine cabinet is different from that usually observed and it does not persistently vary (over several hours), please contact the after-sales service department of your retailer.

### **11.2.3 The wine cabinet's compressor does not start running.**

Are you sure? Our compressors are silent. Check the following:

1. Is the ambient temperature of your room low (below the minimum demanded temperature)?
2. Is the selected temperature too high? Select the minimum possible temperature (refer to the chapter "Temperature Setting" according to your model) and check whether the compressor starts running without touching it.
3. Is the electrical connection powered? To check this, connect another electrical device to the same outlet.
4. If the compressor still does not run, contact the after-sales service department of your retailer.

### **11.2.4 The wine cabinet's compressor keeps running without stopping.**

If no cold effect is observed, call the after-sales service department of your retailer.

### **11.2.5 The winter system does not seem to be operating.**

The system operates only if the inside temperature in the lower part of your wine cabinet is below the set temperature.

### **11.2.6 Relative humidity**

What should the average relative humidity in my wine cabinet be?

1. The ideal average relative humidity should be between 55% and 65%; do not mistake this value for the instantaneous value, which varies as a function of the compressor's operating cycles. It is this average relative humidity value that counts.
2. Depending on the geographical zones and their relative humidity in the air, more water may or may not have to be added.  
In temperate countries, the relative humidity contained in the air is between 50% and 80%. Therefore, it is not necessary to add water, but it should be regularly checked.

The average relative humidity of my wine cabinet consistently remains below 50%.

Are you sure? Relative humidity fluctuates a lot and rapidly; this is normal.

1. Check whether the activated charcoal filter is too old or simply obstructed.
2. Make sure your hygrometer is operating correctly.

3. If you moisten a cloth every 2 hours, it will never be dry. This principle applies to corks. The constancy of the relative humidity average allows corks to preserve their elasticity, which is indispensable. Therefore, remember that an instantaneous value that seems low is normal, because it will rise later.

The relative humidity in my wine cabinet remains persistently above 80%.

Are you sure? Relative humidity fluctuates a lot and rapidly; this is normal.

1. Check whether the activated charcoal filter is too old or simply obstructed.
2. Make sure your hygrometer is operating correctly.
3. If you moisten a cloth every 2 hours, it will never be too wet. This principle applies to corks. The constancy of the relative humidity average allows corks to preserve their elasticity, which is indispensable. Therefore, remember that an instantaneous value that seems high is normal, because it will drop later.

The labels on my bottles become unglued.

1. Your wine is not threatened, but the relative humidity in your wine cabinet is too high.

### **11.2.7 There is water in the bottom of my wine cabinet outside the intended place.**

1. This is not detrimental to your wine.
2. Is the wine cabinet perfectly horizontal? Does it lean forward? Check with a level.
3. Is the drain pipe clogged?

### **11.2.8 There are odors in my wine cabinet.**

1. Has the activated charcoal filter been regularly changed? The filter should be changed every year and can be ordered from your retailer.
2. Is the activated charcoal filter simply obstructed by a bottle?

### **11.2.9 My wine cabinet makes noise.**

1. When running, the compressor makes noise. Check its attachment to the rubber shock absorbers (silent blocks) and make sure it is not in contact with another element.
2. Small rattling sounds arise from the circulation of the gas in the pipes and are the result of a normal operation of your wine cabinet.

### **11.2.10 My wine bottle trays sag during loading.**

1. Make sure that the maximum load capacity is not exceeded.




### 11.2.11 I've had a power outage. What do I do with the cabinet?

Most power outages are resolved in a short time. An outage of 1 to 2 hours will not affect the temperatures in your cabinet. In order to protect the wines during the outage, open the door as little as possible. For outages that are very long, take necessary steps to protect the wine.

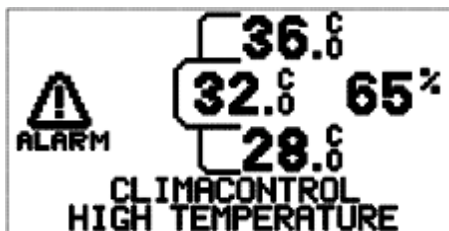
After a power outage, the appliance holds in memory the last settings you selected or the factory settings if you did not change them.

### 11.2.12 The alarm pictogram is displayed.

When the alarm is on, you can disable the sound by pressing the UP key “” for 5 seconds. A message will be displayed on the screen to indicate that the alarm is deactivated.

#### High temperature alarm:

The alarm indicator may be displayed if the inside temperature is too high. A message is displayed on the screen.



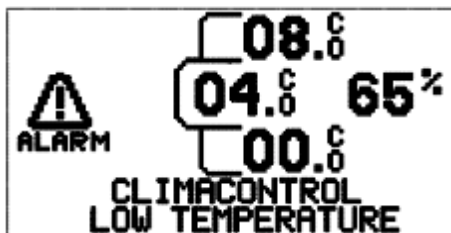
This alarm is on during the first installation of the appliance, until the selected temperature is reached. You have to wait several hours before the temperature is stabilized.

The alarm can be triggered if the door has been left opened, or if the door has not been closed properly. The ambient temperature will modify the temperature measured inside the cabinet.

If you are not in the initial stages of setting up your wine cabinet and/or the door has not been left open, and if the alarm cannot be disabled, unplug your appliance and call the service center.

#### Low temperature alarm:

When the inner temperature reaches 4°C, the low temperature alarm is triggered.



The low temperature alarm sounds when the ambient temperature is very cold, or if the door has been left open in a location with a very cool ambient temperature.

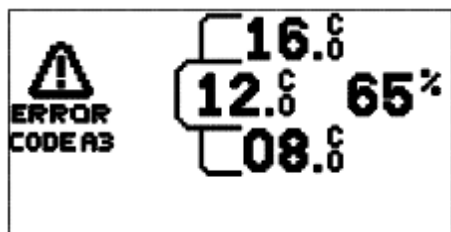
If you have not left the door open and the wine cabinet is not in a very cold area, then check the appliance settings (selected temperature and winter system temperature activation).

If the selected temperature and the winter system temperature settings are correct, contact the service center.


If the internal temperature is cooler than the ambient temperature, and the low temperature alarm is on, unplug your appliance and call the service center.

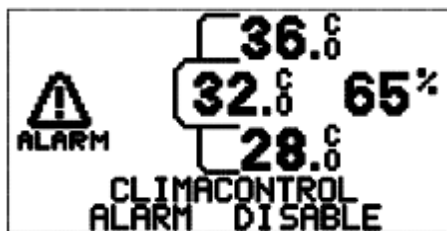
### 11.2.13 There is an error code on the display of my wine cabinet.

The electronic system can detect a default and indicate an error code on the display, as A1, A2, etc.



If you see this code, note it and give it to the technician, who will find the meaning of the code on our technical documentation. It is recommended you unplug your appliance until it can be fixed.

When the alarm is on, you can deactivate the sound by pressing the UP key “” for 5 seconds. A message will be displayed to indicate that the alarm has been deactivated.



If after one hour, the parameters are not back to normal, the alarm will sound again. We recommend you disconnect your appliance and call the service center.

Note: Do not panic if you observe an abnormal temperature or relative humidity value inside your wine cabinet! Only an extended and persistent exposure of your wines to these abnormal conditions could prove detrimental to them.

## **12 Warranty and Spare Parts**

### **12.1 Warranty disclaimer**

Faults and damage caused directly or indirectly by incorrect operation, misuse, insufficient maintenance, incorrect cabinet building installation or main power connection, fire, accident, lightning, voltage variation or other electrical interference, including defective fuses or faults in main power installations, will not be covered by the warranty.

Repairs performed by non-approved service centers, and any other faults and damage that the manufacturer can substantiate have been caused by reasons other than manufacturing or material faults, are not covered by the warranty.

Please note that changes to the construction of the cabinet or changes to the component equipment of the cabinet will invalidate the warranty and product liability, and the cabinet cannot be used lawfully. The approval stated on the rating plate will also be invalidated.

Transport damage discovered by the buyer is primarily a matter to be settled between the buyer and the distributor. The distributor must ensure that such complaints are resolved to the buyer's satisfaction.

Before calling for technical assistance, please check whether you are able to rectify the defect yourself. If your request for assistance is unwarranted, e.g. if the cabinet has failed as a result of a blown fuse or incorrect operation, you will be charged the cost incurred by your call for technical assistance.


### **12.2 Spare parts**

When ordering spare parts, please state the type, serial number and production numbers of your cabinet. This information is given on the rating plate. The rating plate contains (refer to section 10 Technical Data) various technical information, including type and serial numbers.

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## 13 Disposal



The symbol  on the product, or on the documents accompanying the product, indicates that this cabinet may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Environmental regulations regarding its disposal must also be observed. When disposing of the cabinet you should contact your local authority's waste disposal department, who will inform you of how the collection and recycling of such units takes place in your area.

You should check with your electric utility company to see if a bounty program is offered in your area. Since some bounty programs have required specifications for appliances (e.g., must be in working condition, of a minimum vintage and/or dimension), you may also need to confirm that your appliance is acceptable for such a program.

If a bounty program is not available, you can contact your municipal department of public works to inquire about the procedures for collecting and disposing of refrigerated appliances in your neighborhood. Typically, for refrigerators/freezers, municipalities require you to make an appointment for bulky item collection, which may be provided at no additional cost. Some municipalities charge a fee for refrigerated appliance collection or require you to haul items to a transfer station or dump. (Your municipality can direct you to a solid waste contractor for more information.) Other municipalities may require the refrigerant to be recovered from appliances before they will accept it for pick-up. In such cases owners would need to hire a technician with certified recovery equipment to remove the refrigerant prior to disposal.

By ensuring that 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 inappropriate waste handling of this product. Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about the disposal and recycling of this product, please contact your local government office, your household waste disposal service or the store where you purchased the product.

When disposing of a refrigerated appliance, inquire about the disposal practices of the entity removing your unit to ensure that it will be disposed of responsibly. If you learn about illegal or suspect activities (e.g., refrigerant venting), you can file a report easily and anonymously by visiting [EPA's Office of Enforcement and Compliance Assurance website](#).

*NOTE: Do not attempt to remove refrigerant or compressors. Improperly handled*

*refrigerant may result in physical harm. Only properly trained individuals using EPA-approved refrigerant recovery equipment should attempt to remove refrigerant from appliances.*



**US**115 Volts- 60 Hz Version

***We reserve the right to alter specifications without prior notice. Please refer to our websites to obtain the most recent product specifications, technical and warranty information.***



**[www.frenchcornercellars.com](http://www.frenchcornercellars.com)**

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