



OWNERS MANUAL

IN BUILT AND FREE- STANDING

WINE FRIDGE
GC194 PRO SERIES

GRAND CRU®



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www.grandcruwinefridges.com.au



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IMPORTANT SAFETY INFORMATION

IN BUILT AND FREESTANDING

WINE FRIDGE
GC194 PRO SERIES



This manual contains important information including safety and installation instructions of the appliances. Please read it carefully before use and follow all safety information & instructions. It is recommended to keep this manual for easy reference so that you can be familiar with the operation of the appliance.

DO NOT TURN ON FOR AT LEAST 24 HOURS AFTER DELIVERY



Let the appliance stand upright for approximately 24 hours before connecting it to the power source, which helps to reduce the possibility of a cooling-system malfunction from handling during transportation.

FOR YOUR SAFETY

Before using your Wine Fridges, please carefully read this instruction manual in order to maximize its performance. Store all documentation for subsequent use or for other owners. This product is intended solely for household use or similar applications such as:

- the kitchen area for personnel in shops, offices and other working environments
- on farms, by clientele of hotels, motels and other environments of a residential type
- at bed and breakfasts (B & B)
- for catering services and similar applications not for retail sale.

This appliance is intended to be used exclusively for the storage of wine or beverage, any other use is considered dangerous and the manufacturer will not be responsible for any omissions. Also, it is recommended that you take note of the warranty conditions.



Important: Please removed all packaging, stickers and films from the products surface and clean the product's surfaces with a damp cloth and mild detergent before using for the first time.

IMPORTANT SAFETY INFORMATION

The Wine Fridges contains a refrigerant gas (R600a: isobutane) and insulating gas (cyclopentane), with high compatibility with the environment, that are, however, inflammable. We recommend that you follow the following regulations so as to avoid situations dangerous to you:

- Before performing any operation, unplug the power cord from the power socket.
- The refrigeration system positioned behind and inside the Wine Fridges contains refrigerant. Therefore, avoid damaging the tubes.
- If in the refrigeration system a leak is noted, do not touch the wall outlet and do not use open flames. Open the window and let air into the room. Then call a service centre to ask for repair.
- Do not scrape with a knife or sharp object to remove frost or ice that occurs. With these, the refrigerant circuit can be damaged, the spill from which can cause a fire or damage your eyes.
- Do not install the appliance in humid, oily or dusty places, nor expose it to direct sunlight and to water.
- Do not install the appliance near heaters or inflammable materials.
- Do not use extension cords or adapters.
- Do not excessively pull or fold the power cord or touch the plug with wet hands.
- Do not damage the plug and/or the power cord; this could cause electrical shocks or fires.
- It is recommended to keep the plug clean, any excessive dust residues on the plug can be the cause fire.
- Do not use mechanical devices or other equipment to hasten the defrosting process.
- Absolutely avoid the use of open flame or electrical equipment, such as heaters, steam cleaners, candles, oil lamps and the like in order to speed up the defrosting phase.
- Do not use or store inflammable sprays, such as spray paint, near the Wine Fridges. It could cause an explosion or fire.
- Do not use electrical appliances inside the food storage compartments, unless they are of the type recommended by the manufacturer.
- Do not place or store inflammable and highly volatile materials such as ether, petrol, LPG, propane gas, aerosol spray cans, adhesives, pure alcohol, etc. These materials may cause an explosion.
- Do not store medicine or research materials in the Wine Fridges. When the material that requires a strict control of storage temperatures is to be stored, it is possible that it will deteriorate or an uncontrolled reaction may occur that can cause risks.
- Maintain the ventilation openings in the appliance enclosure or in the built-in structure, free of obstruction.
- Do not place objects and/or containers filled with water on the top of the appliance.
- Do not perform repairs on this Wine Fridges. All interventions must be performed solely by qualified personnel.
- This appliance can be used by children aged from 8 years and above and by persons with reduced physical, sensory or mental capabilities or with a lack of experience and knowledge; provided that they have been given adequate supervision or instruction concerning how to use the appliance in a safe way and understand the hazards involved.
- Children should not play with the appliance.
- Cleaning and user maintenance should not be made by children without supervision
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Children should be supervised to ensure that they do not play with the appliance.
- The appliance must be positioned so that the plug is accessible
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance shall not be installed in the laundry
- GWP for R600a: 3
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
 - **Warning:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
 - **Warning:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
 - **Warning:** Do not damage the refrigerant circuit.
 - **Warning:** Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer



SCRAPPING APPLIANCES

This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).

WEEE contains both polluting substances (which can cause negative consequences for the environment) and basic components (which can be re-used). It is important to have WEEE subjected to specific treatments, in order to remove and dispose properly all pollutants, and recover and recycle

all materials. Individuals can play an important role in ensuring that WEEE does not become an environmental issue; it is essential to follow some basic rules:

- WEEE should not be treated as household waste;
- WEEE should be handed over to the relevant collection points managed by the municipality or by registered companies. In many countries, for large WEEE, home collection could be present.

In many countries, when you buy a new appliance, the old one may be returned to the retailer who has to collect it free of charge on a one-to-one basis, as long as the equipment is of equivalent type and has the same functions as the supplied equipment.

CONFORMITY

By placing the **CE** marking on this product, we declare, on our own responsibility, compliance to all of European safety, health and environmental requirements stated in the legislation for this product.

ENERGY SAVING

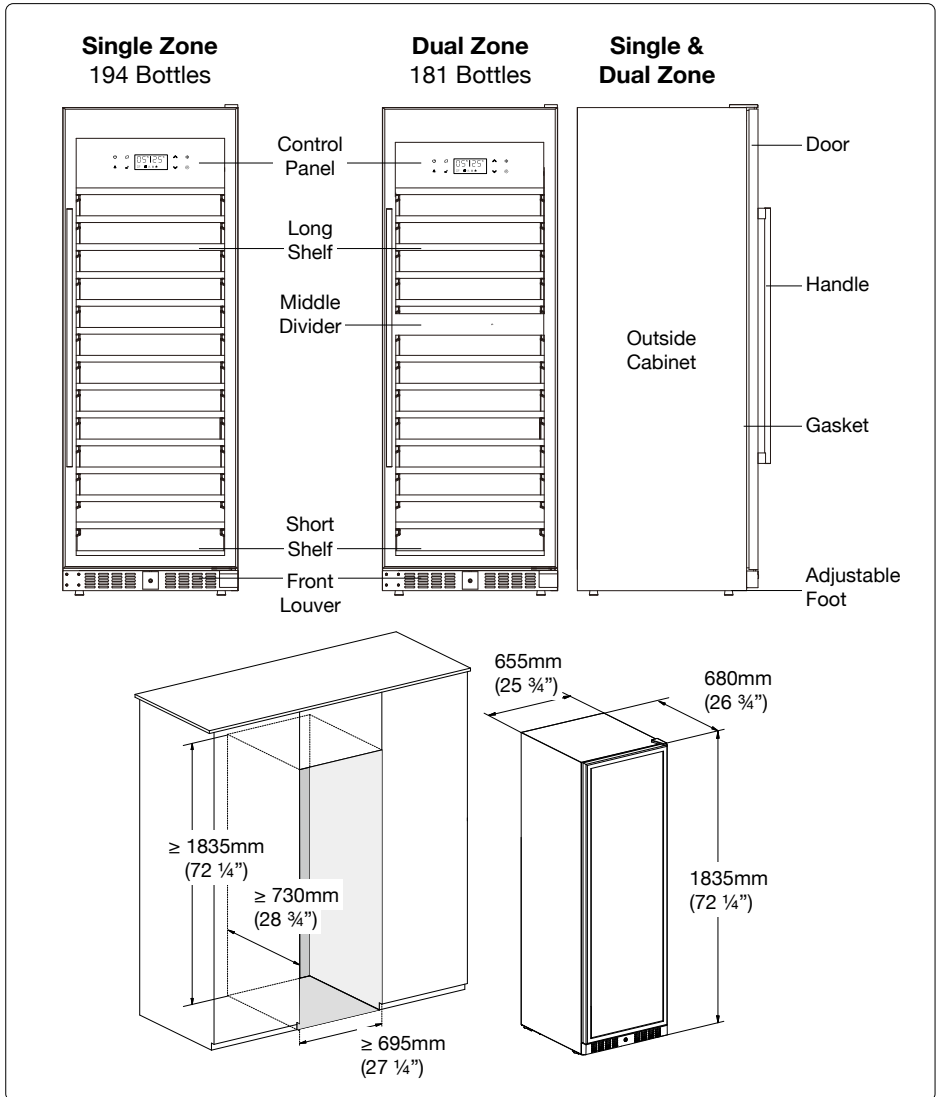
- Always ensure good ventilation. Do not cover ventilation opening or grille.
- Always keep fan louvers clear.
- Do not place appliance in areas of direct sunlight or close to a stove, heater or similar object.
- Open or keep the doors open as little as possible
- Remove dust present on the rear of the appliance

SERVICE

You should not attempt to repair the appliance yourself, as this could cause injury or a more serious malfunction. If you require a service call then please contact the Customer Care Department.

STRUCTURE & INSTALLATION

The following pictures only show the structure of the appliance. The dimension and shelf quantity may differ among the models of the same series.



INSTALLATION BEFORE OPERATION

DO NOT TURN ON FOR AT LEAST 24 HOURS AFTER DELIVERY



Let the appliance stand upright for approximately 24 hours before connecting it to the power source, which helps to reduce the possibility of a cooling-system malfunction from handling during transportation.

UNPACKING AND CLEANING THE WINE FRIDGE

- Remove the exterior and interior packing materials.
- Let the appliance stand upright for approximately 24 hours before connecting it to the power source, which helps to reduce the possibility of a cooling-system malfunction from handling during transportation.
- Use a soft cloth to clean the interior surface with lukewarm water.



Important: The front louver at the base of the appliance is for ventilation. Nothing should be placed in front of this front louver; otherwise your Wine Fridge may not operate properly.

- A decorative plinth can be fitted to the front of the base vent, a cut-out should be made in the plinth with bigger size than the front louver. The cut out is required whether the front louver is removed or not.

ADJUSTING THE HEIGHT AND LEVELLING OFF YOUR WINE CABINET

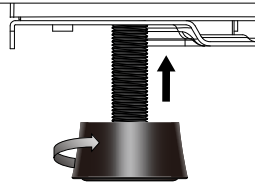
- The appliance is equipped with adjustable feet, so that the height may be adjusted to level the cabinet on uneven floor surfaces.
- We recommend that two people carry out this procedure.
- The height must be adjusted prior to building the appliance into the housing unit and it should be set at such a height that the top panel of the appliance fits exactly below the kitchen worktop.



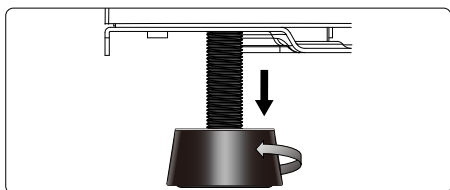
Important: Do not move the appliance when the feet are adjusted high.



- Tilt the appliance approximately 60° to allow access to the adjustable feet.
- Take care to ensure the cabinet is supported at all times.



- Twist the foot into a suitable position to level the cabinet.



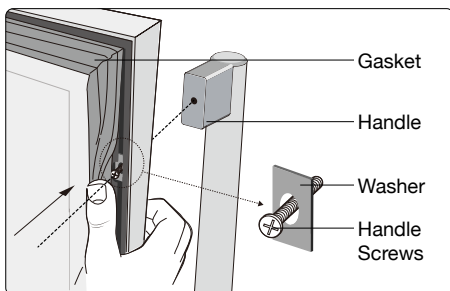
- Repeat these steps for the other adjustable feet.



Important: If the appliance is not level, then the door and door seal may be affected.

INSTALLING THE HANDLE (IF REQUIRED)

- Remove the door Gasket slightly to expose the two screw holes.
- Fix the Handle by screwing the two Handle Screws tightly, the Handle Screws with Washers are pre-installed inside the screw holes, pls. do not unscrew the Handle Screws too much in case the Washers fell off.
- Replace the Gasket.



LOCK & UNLOCK THE DOOR (FOR OPTION)

- Lock is an optional function. If your Wine Fridge has such function, a key should be attached inside the packing of this Manual.
- Insert the key into the lock and turn it counter-clockwise to unlock the door. To lock it, please turn clockwise. Please save the key well.

OPERATING THE WINE FRIDGE

WORKING CLIMATE

- The appliance is designed for operating from SN to T climate (see below climate class chart). It is recommended to maintain the ambient around 22-25°C which helps the appliance working with low power consumption.

Climate Class	Ambient Temperature
SN = Subnormal	10°C -32°C (50°F-90°F)
N = Normal	16°C -32°C (61°F-90°F)
ST =Subtropical	18°C -38°C (64°F-100°F)
T = Tropical	18°C -43°C (64°F-109°F)

- If the ambient temperature is above or below the designed climate range, the performance of the unit may be affected. For example, the appliance operating in extreme cold or hot conditions may cause interior temperatures to fluctuate, and the temperature set 5-22°C may not be reached sometimes.

WINE STORAGE

- The standard shelves are designed perfectly for Bordeaux style bottle storage. The maximum bottle loading may vary subject to the different size or dimension of wine bottles you store.
- The shelves can be pulled out by approximately 2/3 for easy access to the wine storage.

- To prevent damaging the door gasket, make sure to have the door opened fully all the way before pulling the shelves out.
- Please store wine in sealed bottles.
- Do not cover the shelves with aluminum foil or any other shelf material which may prevent air circulation.
- Should the wine fridge be left empty for long periods it is suggested that the appliance is unplugged, and after careful cleaning, leave the door ajar to allow air to circulate inside the cabinet in order to avoid possible condensation, mould or odours forming.
- Opening the door for long periods can cause a significant increase of the temperature in the compartments of the appliance. The recommended temperatures for chilling and storing your wines is as below, please choose zones and temperatures accordingly
- Pay attention to the recommended/preferable storage time of the wines you bought

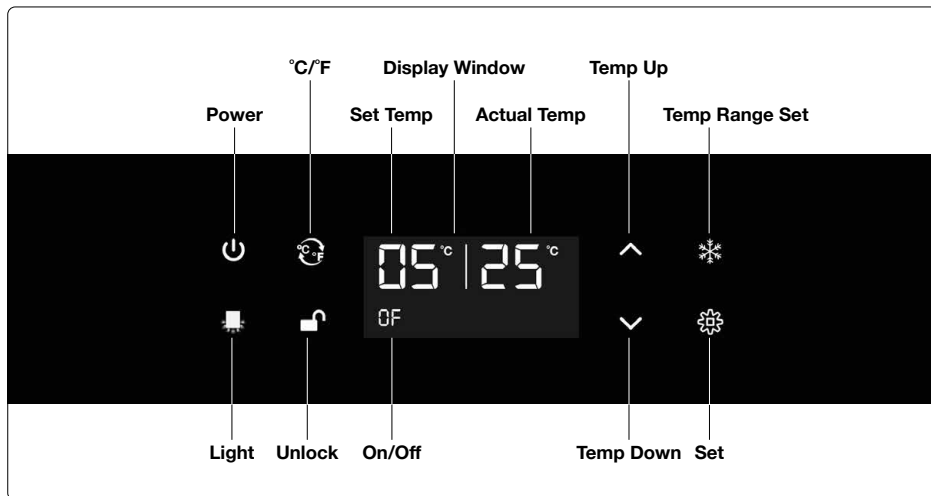
RECOMMENDED TEMPERATURES

Wine Type	Recommended Temperature
Red	14-18°C (59°F-64°F)
White	6-14°C (48°F-57°F)
Rose	6-12°C (50°F-52°F)
Sparkling	4-10°C (41°F-46°F)

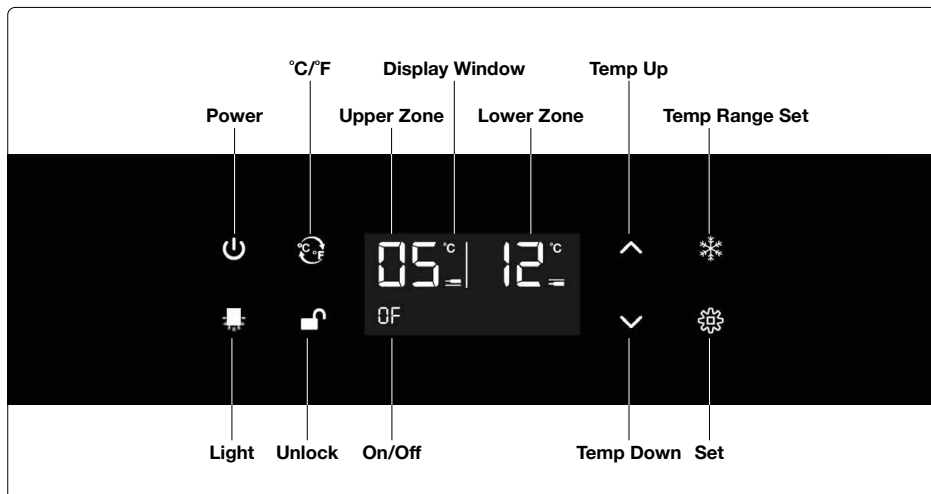
For further information see the Wine Temperature Serving Guide on page 27.

CONTROL PANEL



FOR SINGLE ZONE




FOR DUAL ZONE



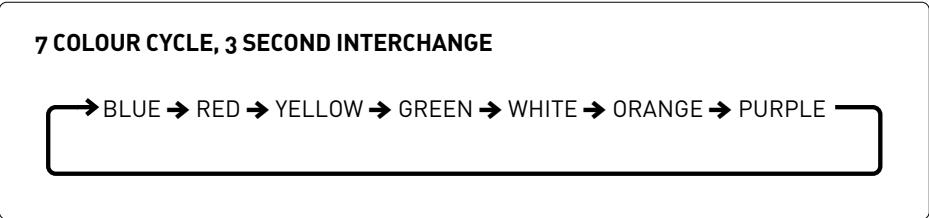
POWER ON/OFF CONTROL

- Press to turn on the control panel back light buttons if they are off.
- To turn off your wine fridge for cleaning or extended absence, press the power button  once. After the unit beeps once, hold the power button  for **10 seconds** and your wine fridge will shut itself off.
- Once the wine fridge has been turned off, please allow at least **5 minutes** before starting up again. This will limit excessive wear on the compressor.

 **Warning:** To avoid breaking the compressor, please do not turn on the appliance again within **5 minutes** after you turn it off.

INTERIOR LIGHTING ON/OFF CONTROL

- Your wine fridge comes equipped with 7 different lighting options: Blue-Red-Yellow-Green-White-Orange-Purple-7 colour cycle where the colour changes every 3 seconds.
- Press the light button once and the lights will change to only Blue, press the light button again and the colour will change to Red, press the light button again and the colour will change to Yellow, and so on. Finally, pressing a button a 9th time will turn of the lights.



UNLOCKING THE CONTROL PANEL



Press the lock button for **3 seconds** to lock/unlock the control panel.

SELECTING FAHRENHEIT(°F) & CELSIUS (°C) DISPLAY



Press the button to alter the temperature display in Fahrenheit or Celsius.

TEMPERATURE SETTING



FOR SINGLE ZONE
Press to set temperature. The digital flashes to inform the accessibility to adjust setting.



FOR DUAL ZONE
Press to select Upper/Lower zone for setting temperature. The digital display flashes to inform the accessibility to adjust setting.



TEMPERATURE UP
Press to increase setting temperature by 1°.

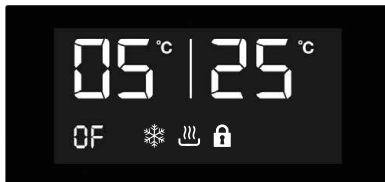


TEMPERATURE DOWN
Press to increase setting temperature by 1°.

TEMPERATURE DISPLAY WINDOW

FOR SINGLE ZONE

- The temperature display will show the set temperature when the Wine Fridge control panel is unlocked and selected to be reset, and show the actual temperature when the control panel is locked.



Set temperature
of the wine fridge



Actual temperature
of the wine fridge



Display Window is **On**

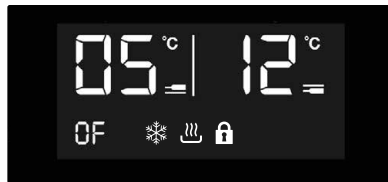


Display Window is **Off**

FOR DUAL ZONE

- The display window can be set to the of position for a less obtrusive appearance. Your Wine Fridge will continue to run, but the Wine Fridges display window will not be visible. You can check the temperature of the Wine Fridge by pressing the **Power** button.

- To set the display window to either on or off, press °C/°F button for 5 seconds while the control panel is locked.
- Once the ON/OFF indicator flashes, press °C/°F a second time to enter into the option interface. "ON" will show the display window at all times while "OF" will turn off the display window. Leave the control panel untouched for **5 seconds** to confirm your option.



Set temperature
of Upper Zone



Set temperature
of Lower Zone



Display Window is **On**.



Display Window is **Off**.

Note: Temperatures may fluctuate depending on whether the interior light is **On** or **Off** and depending on the position of the bottles.

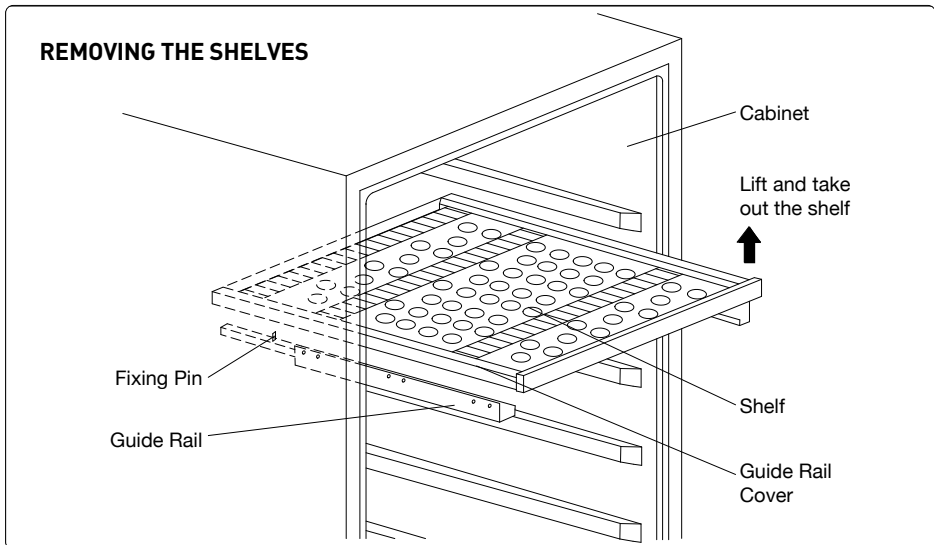
CARE & MAINTENANCE

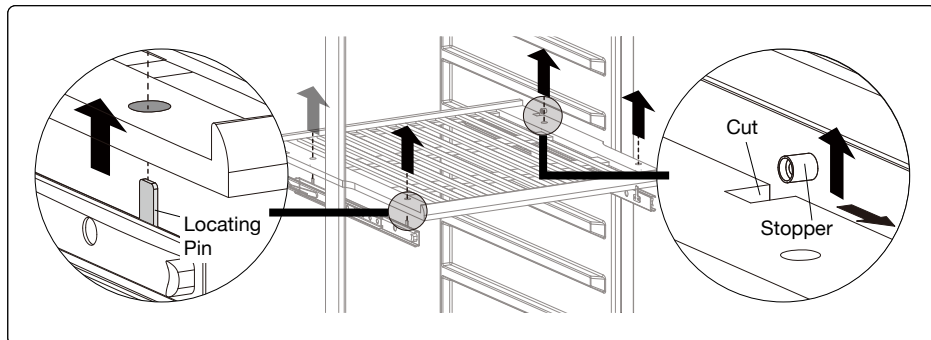
CLEANING THE WINE FRIDGE

- Turn off the power, unplug the appliance, and remove all items including shelves.
- Wipe the inside surfaces with a sponge and baking soda solution. The solution should be about 2 tablespoons of baking soda to 1 litre of warm water.
- Wash the shelves with a mild detergent solution. Allow the wooden shelves to dry before placing them back into the wine fridge.
- Remove excess water from the sponge or cloth when cleaning the controls, or any other electrical display areas.
- Wipe the outside cabinet with warm water and a mild liquid detergent. Wipe dry with a clean soft cloth.
- Do not use steel wool or steel brush on the stainless steel. These will contaminate the stainless steel with steel particles and rusting may occur.

REMOVING THE SHELVES

- Before removing a Shelf from the appliance, it is necessary to remove all the bottles on the Shelf.
- For a model without Telescopic Rail, move the shelf to the position where the cut of the wooden shelf is directly under the plastic stopper and lift the wooden shelf. Please ensure these are replaced when the shelf is put back.
- Make sure the shelves are fully engaged before loading any bottle into the cabinet. Pull the shelves out all the way to the **stopper** position and push them back in several times to make sure the shelves are properly engaged.
- For a model with Telescopic Rail, please lift the whole Shelf upwards horizontally to get it off from the 4 Locating Pins of Telescopic Rail.

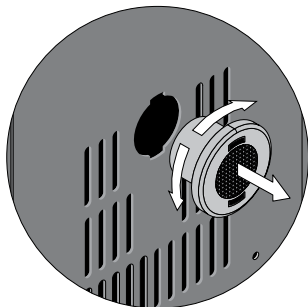


MODEL WITH TELESCOPIC RAIL**CARBON FILTER CHANGE (OPTION)**

A good ambient air quality is important for wine maturing. The Carbon Filter is very helpful to absorb odor and improve air quality. For the models with Carbon Filter, we suggest to replace it once a year. Please contact your dealer to get the filter.

REMOVING THE CARBON FILTER

- Hold the Carbon Filter and turn it 90° to the left or right to Remove it;
- Reinstalling the Carbon Filter:
- Hold the Carbon Filter and turn it 90° to the left or right until it clicks into place.



DEFROSTING

- Defrosting occurs automatically inside of the Wine Fridge during operation. The defrost water is collected by the evaporating tray and evaporates automatically.
- The evaporating tray and defrost water drain hole should be cleaned periodically. This will prevent water from collecting in the bottom of the Wine Fridge, instead of flowing down the defrost drainage channel and drain hole.
- You can also pour a small amount of water down the drain hole to clean inside of it.
- You should be careful to make sure that wine bottles do not touch the rear wall of the appliance, as this can interrupt the automatic defrosting process and deflect water into the base of your Wine Fridge.

MOVING YOUR WINE FRIDGE

If you need to move your Wine Fridge to another location you should follow the steps outlined below.

- Remove all items from the Wine Fridge.
- Securely tape down all loose items such as the shelves inside of the appliance.
- Turn the adjustable foot up to the base to avoid damage.
- Tape the door closed.
- Ensure the appliance stays secure in the upright position during transportation. Also protect the outside of the appliance with a blanket or similar item.

POWER FAILURE

- If power is cut to the appliance, for a few hours it will be able to maintain the temperature inside the cabinet. Providing that the number of times that the door is opened is kept to a minimum.
- If the power cut is for longer than a few hours, then you will need to store the contents in an alternate location to prevent them being affected by temperature rise.



Important: If the appliance is unplugged, the power is lost or turned off you must wait 5 minutes before restarting the Wine Fridge. If you attempt to restart before this time delay, the compressor could be damaged.

VACATION TIME

SHORT VACATIONS

- Leave the Wine Fridge in operation for holidays of less than 3 weeks.

LONG VACATIONS

- If your appliance is not going to be in use for a period of time, you should remove the bottles of wine and switch off the appliance
- The interior should be cleaned with a solution of bicarbonate of soda and lukewarm water.
- The interior should then be thoroughly dried.
- To prevent mould growth, the door should be left slightly ajar.

DISCONNECTING FROM POWER

- If the unit is unplugged, or there is a power cut, you must wait for 5 minutes before restarting. Attempting to restart the Wine Fridge before 5 minutes has elapsed, may cause it not to function.

TROUBLESHOOTING

If you feel the appliance is out of order, follow these instructions to try to see if you can solve the problem simply by yourself before calling for service.

Problem	Problem Possible Cause / Measure
The wine fridge does not operate	<ul style="list-style-type: none"> • Not plugged in. • The appliance is turned off. • The circuit breaker tripped or a blown fuse.
The wine fridge is not cold enough	<ul style="list-style-type: none"> • Check the temperature control setting. • External environment may require a higher setting. • The door is opened too frequently. • The door is not closed completely. • The door gasket does not seal properly.
Automatically turn-on and turn-off frequently	<ul style="list-style-type: none"> • The room temperature is hotter than normal. • A large amount of contents has been added to the wine fridge. • The door is opened too frequently. • The door is not closed completely. • The temperature control is not set correctly. • The door gasket does not seal properly.
The lighting does not work	<ul style="list-style-type: none"> • Not plugged in. • The circuit breaker tripped or a blown fuse. • The lighting is turned off.
Too much vibration	<ul style="list-style-type: none"> • Check to assure that the appliance is level. • Check to assure no parts inside the cabinet or in the compressor chamber are loose.
The wine fridge seems to make too much noise	<ul style="list-style-type: none"> • The rattling noise may come from the flow of the refrigerant, which is normal. • As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant. • Contraction and expansion of the inside walls may cause popping and crackling noises. • The appliance is not level.
The door will not close properly.	<ul style="list-style-type: none"> • The wine fridge is not level. • The door was reversed and not properly installed. • The gasket is dirty. • The shelves are out of position.
The display window is shown with "HH" or "LL" instead of a digital figure, and/or with a continuous buzz sound.	<ul style="list-style-type: none"> • The temperature probe is out of order.

WARRANTY, SERVICE AND SUPPORT

Thank you for purchasing a Grand Cru Wine Fridge from Home Icon International Pty Ltd. Home Icon provides a 5-year warranty on the Grand Cru range of Wine Fridges.

WARRANTY REGISTRATION

Register your wine fridge now for warranty, and allow us to provide you with the best possible after sales service:

1. Please log on to our website at www.grandcruwinefridges.com.au
2. Click on the **'Support'** tab across the top
3. Select **'Warranty Registration'** and fill out the details as required

This warranty does not cover the following:

- Any damages caused from improper use or not used in accordance with the instruction manuals.
- Damage caused by connecting your product to the wrong power source/supply.
- Incorrect installation or modifications made during installation or use of the product.
- Removing screws or otherwise opening the outer case will void the warranty.
- Any damages resulting from poor handling or moving of the product, misuse, fire or water damage etc.
- Failure to maintain the product as per the Instruction Manual.
- Problems caused by incorrect or inadequate venting of the product.

SERVICE AND SUPPORT

Should an instance arrive where you require assistance, contact our support team:

1. Please log on to our website at www.grandcruwinefridges.com.au
2. Click on the **'Support'** tab across the top
3. Select the **'Request a Service'** option and fill out the details as required



NEED HELP? CALL
1300 935 683

STORING AND STACKING

DIFFERENT SHAPES AND SIZES

This brochure makes reference to the 'standard Bordeaux style bottle' when specifying capacity. However, wine producers use a huge range of different bottle shapes and sizes. Bottle shape variety should be considered when selecting the appropriate Grand Cru cabinet in which to house your precious collection, since shelf height and adjustability varies across the product range. Please also be aware that some bottles will not fit opposite each other on the same shelf and this may affect capacity. You may need to lay the bottles opposite more suitably shaped bottles. Ideally, bottles should lie with their necks comfortably interlocking.

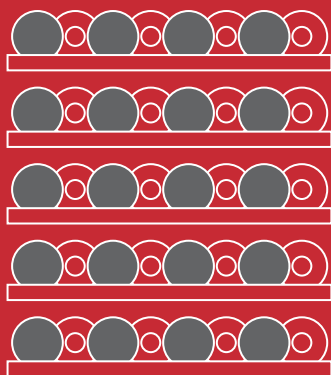
STACKING FOR AGEING

When filling your cabinet, we suggest stacking the bottles you wish to cellar and mature at the back of the shelves, and the wines you wish to consume in the shortterm at the front.

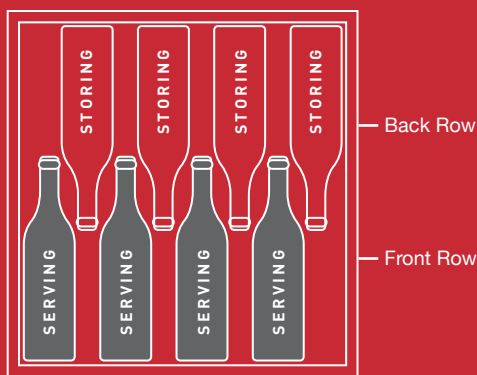
STACKING FOR ACCESSIBILITY

When stacking bottles, it is practical to keep bottles from the same case together. See diagrams below, in which bottles from the same case are represented by the same colours. Vertically stacking same-case bottles enables safe and easy access to all your different wines.

STACKING FOR STORING & SERVING



FRONT VIEW



TOP VIEW

FREQUENTLY ASKED QUESTIONS



CHOOSING THE RIGHT WINE FRIDGE

To keep my wines ready to serve at the perfect drinking temperatures?

Choose any Dual-Zone Grand Cru wine fridge, and keep in mind that most whites are generally best served at 6-8 deg C, and most reds at 16-18 deg C. With a Dual-Zone cabinet, you can fine-tune the serving temperatures of different styles of wine: You can set the temperature to suit your needs.

To store my wines in the ideal cellaring conditions so they can mature?

Choose any Grand Cru Wine fridge, and make sure you set it at 12-14 deg C as this is the proper temperature for cellaring and medium/long term storage for all wines: reds, whites, roses and champagne.

To cellar only white wines or only red wines?

All wines cellar at the same temperature (12-14 deg C), so any Single-Zone fridge set between 12-14 deg C is ideal for white wine and/or red wine storage. When set

within this temperature range, Single-Zone fridges will also keep humidity levels above 55% (which is important to maintain the integrity of the cork). Having said that, any dual zone can also be kept at the same temperature and humidity levels throughout the whole unit.

To cellar both red and white wines?

All wines — Whites, Reds, Champagnes — cellar at the same temperature (12-14 deg C), so any Grand Cru fridge set between 12-14 deg C is ideal for white wine and/or red wine storage. Set within this temperature range, Grand Cru wine fridges will also keep humidity levels above 55% (which is important to maintain the integrity of the cork).

My wine is purely for investment: which wine fridge will suit me best?

For (investment) wine to appreciate in value, the discerning purchaser will want a wine fridge that is designed for cellaring at the perfect temperature so any of the Grand Cru units will suit that purpose – it just becomes more of a question of the size of unit needed.

WINE TEMPERATURE

At what temperature should I be cellaring my wines?

The recommended cellaring temperature is between 12 and 14 degrees Celsius. Whichever temperature you choose, the key is to remember that the temperature must be constant.

What should the humidity levels be in my wine cabinet?

The humidity in a wine cabinet should be over 55% so that corks don't dry out and shrink: humidity levels below 55% can lead to your wines spoiling because of oxidation. All Grand Cru wine fridges are designed to maintain humidity levels above 55% (when set at 12-14 deg C).

Do I need humidity control when cellaring my wines?

YES, humidity is essential to ensure that the corks do not dry out. If that happens, they shrink and air can get into the wine. If air gets into the wine it will cause oxidation, generating an odorous smell.

How long can I keep my wines in a Dual -Zone wine fridge?

As long as the temperature is correct, there is no limit to how long your wine can be stored in there.

Can I use my wine fridge for beer and food?

No, wine fridges are not normal fridges. The temperature does not go low enough to keep food fresh and are not cold enough for the serving of beer. The Grand Cru GC46BC Beverage Centre is designed for beers (or white wines at drinking temperature), as they can cool beverages down to 2 deg C, and have metallic racks on which to stand beer bottles up. However, they are not suitable for food storage.

I have a Dual-Zone wine cabinet. Can I use one compartment for the serving of my white wines and the bottom compartment for cellaring my wines?

YES. Just set the top compartment temperature to between 6*-8* and the bottom section to a temperature range of 12*-14*.

TECHNICAL & INSTALLATION

What is the difference between Dual-Zone cabinets and Single-Zone wine cabinets?

Dual -Zone wine fridges are designed for keeping and serving red and white wines at the perfect drinking temperatures. Single-Zone wine cabinets are designed for cellaring all wines (reds, whites or sparkling) at the proper temperature (12-14 deg C).

Does my cabinet require ventilation and can it be built-in under bench?

Some of the Grand Cru range are not suitable for built -in installation, so please consider this before purchasing. The following Grand Cru wine fridges are suitable for built in installation: GC46, GC100, GC166, GC183 & GC194.

TROUBLE SHOOTING

My unit is making a lot of noise

If your wine fridge sounds noisy, it may be: 1) due to incorrect stacking of bottles and/ or the fridge is not completely level, so please empty the unit, check the levelling and then reload, 2) because ventilation requirements have not been considered, and so the unit is over-heating —refer to the manual or call Grand Cru for further help.

There is water coming out of the back of my cabinet.

The door has been left open to some degree. Please wipe out the unit and ensure the door is shut.

There is water on the inside back wall of my cabinet

This is a perfectly normal occurrence and needed to maintain the correct humidity in the wine fridge. Just keep your bottles away from the wall so you do not block the water flow, an essential part of the cellaring climate.

My bottles are wet

If they are in contact with the back wall of the cabinet, they will have some condensation on them so please make sure you keep a finger's distance between the bottom of the bottle and the wall when you load. If not, please keep in mind that it is normal that condensation appears on the bottles after you open the door, and that high humidity is essential in cellaring your wine properly.

There is a +/- 2 deg temperature swing on the digital readout

Yes, this is normal. It is the variance in the air temperature that triggers the thermostat and the compressor. The small temperature fluctuations occur in the air around the bottles, not in the wine itself.

There is condensation on the outer surface of the glass door of my wine cabinet

This indicates excessive humidity in the environment.

What happens if there is a power outage?

The units are very well insulated and can maintain the temperature for hours before there is any change in the temperature itself. We don't advise opening the doors during the outage. Once the power is restored, electronically-controlled cabinets can revert to factory settings, so reset as necessary.

SHIPPING & DELIVERY

What happens if my home/property is damaged?

While this scenario is extremely rare, it can occur. If anything at your home/property is damaged by the carrier, contact Customer Support immediately! We will make the initial arraignments with the carrier to get compensation to you in a quick and timely fashion. As always, note the BOL of what was damaged before you sign!

Note: Grand Cru cannot give direct compensation for damages that occur to your home/property before and/or after the fact. These actions have to be negotiated through you and the carrier, but as our customer we will give you all the necessary information and assistance needed to make sure you have a timely and satisfactory resolution to the matter.

I signed for my wine cellar as delivered for in satisfactory condition, but I discovered damage later on. What do I do?

If this occurs, please contact Customer Support immediately! There is a window of 48 hours where you would still be entitled to a replacement and/or compensation. After the window lapses, we cannot provide a replacement or compensation as the wine cellar is officially signed off "AS IS"

I am receiving or I have received delivery and certain services are not being rendered or were not rendered. What do I do?

Contact Customer Support so we can look into the matter directly with the carrier. We may be able to have the services rendered and/or provide compensation for the inconvenience. Note: Make sure you are informed of what services that are and are not included in your delivery. Refer to this information packet or you can discuss this at the time of purchase with your Home Icon Customer Representative before delivery.

Does the carrier install/assemble any components (such as shelving) at the time of delivery?

No. We cannot nor do we authorise the carrier to install shelving or assemble any part of the wine fridge. This is always the responsibility of the client regardless of what services are being rendered. If you require a white glove unpacking service, please contact Customer Support to find out more as this feature incurs a fee.

We hope that this has been informative and insightful information that will help you not only on your purchase, but as well as the delivery process. Should you have any further questions in regards to this information and/or should you have questions that are not included in this information packet please do not hesitate to contact us.

Customer Support: 1300 935 683

Email: info@homeicon.com.au



NEED HELP? CALL

1300 935 683

WINE STORAGE GUIDE



SOME HELPFUL ADVICE

Have you bought some nice wine that you are planning keep for a special occasion or maybe you wish to start your own wine collection. What are the best tips for successfully storing your wine?

Firstly, it's useful to remember that only a small percentage of fine wines on the market benefit from long-term aging. Most wines are best enjoyed within a few years of release. If you're looking to buy wines to mature, you should really consider investing in a proper wine fridge or an external wine storage solution, but more about that later.

For everyone else, however, following a few simple guidelines should keep your wines safe until you're ready to drink them.

1. KEEP IT COOL

Heat is enemy number one for wine. Temperatures higher than 21°C will age a wine more quickly than is usually desirable. And if it gets too much hotter, your wine may get "cooked," resulting in flat aromas and flavours. The ideal temperature range

is between 7°C and 18°C (and 14°C is often cited as close to perfect), though this isn't an exact science. Don't worry too much if your storage runs a couple degrees warmer, as long as you're opening the bottles within a few years from their release.

2. BUT NOT COLD

Keeping wines in your household refrigerator is fine for a couple months, but it's not a good bet for the longer term. The average fridge temp sits between 3 - 4°C to safely store perishable foods, and the lack of moisture (humidity) could eventually dry out corks, which might allow air to seep into the bottles and damage the wine. Keeping wine in a fridge for a longer time will also slow down the aging process which is not ideal.

3. CONSISTENCY IS THE KEY

More important than worrying about achieving a perfect 12°C is avoiding the landmines of rapid, extreme or frequent temperature variations. Temperature variation is likely to be more critical for older wines where the seal of the cork is less tight (corks lose some elasticity

with age). The problem with temperature variations is that the volume of the wine expands as temperature rises, decreasing the ullage volume, and then contracts as temperature falls, increasing the ullage volume. If the closure is providing a completely airtight seal then this is of relatively little consequence. Aim for consistency, but don't get paranoid about minor temperature fluctuations; wines may see worse in transit from the winery to the store. (Even if heat has caused wine to seep out past the cork, that doesn't always mean the wine is ruined. There's no way to know until you open it—it could still be superb).

4. TURN OFF THE LIGHTS

Light, especially sunlight, can pose a potential problem for long-term storage. The sun's UV rays can degrade and prematurely age wine. One of the reasons why vintners use coloured glass bottles? They're like sunglasses for wine. Light from household bulbs probably won't damage the wine itself, but can fade your labels in the long run.

5. HUMIDITY IS IMPORTANT BUT NOT CRITICAL

Conventional wisdom says that wines should be stored at an ideal humidity level of 70 percent. The theory goes that dry air will dry out the corks, which would let air into the bottle and spoil the wine. Yes, this does happen, but unless you live in a very dry desert or arctic like climate, it probably won't happen to you. Anywhere between 50 percent and 80 percent humidity is considered safe, and placing a tray or saucepan of water in your storage area can improve conditions. Conversely, extremely damp conditions can promote mould. This won't affect a properly sealed wine, but can damage the labels. A dehumidifier can fix that.

6. FLAT OR STANDING – STORING OR ON SHOW

Traditionally, bottles have been stored on their sides in order to keep the liquid up against the cork, which theoretically should keep the cork from drying out. If you're planning on drinking these bottles in the near-term, or if the bottles have alternative closures (screw caps or synthetic corks), this is not necessary.

7. LIMIT THE MOVEMENT

There are theories that vibration could damage wine in the long term by speeding up the chemical reactions in the liquid. Some serious collectors worry about even the subtle vibrations caused by electronic and other appliances, though there's little evidence supporting the impacts of this. Significant vibrations could possibly disturb the sediment in older wines and keep them from settling, potentially making them unpleasantly gritty.

WHERE SHOULD I STORE MY WINE?

If you do not have a cool, not-too-damp basement or underground garage that can double as a fridge, you can improvise with some simple wine racks in a safe place. Rule out your kitchen or laundry, where hot temperatures could affect your wines, and look for a location that is generally less effected by climate control systems and not directly in line with sun light pouring in from a window. Perhaps there is a little-used closet or other vacant storage area that could be repurposed for storing wine?

WINE TEMPERATURE SERVING GUIDE



HOW TO SERVE WINE

When it comes to serving your favourite bottle of wine at the correct temperature, ideally it should be just right. Too hot and the wine's alcohol will be emphasized, leaving it flat and flabby. Too cold and the aromas and flavours will be muted and, for reds, the tannins may seem harsh and astringent. The old adage of serving white wines chilled and red wines at room temperature is a useful starting point, although not nearly detailed enough.

The reason we try to serve wine at their correct temperatures is because the temperature can dramatically impact the way a wine smells and tastes. By serving the wine at its ideal temperature, we ensure we will always get the best experience and enjoyment from our favourite bottle.

For those like myself who wish to be even more specific, I have included below some more detailed serving temperature recommendations for Australia's most popular wine varieties.

NON-VINTAGE CHAMPAGNE/SPARKING WINE AND ICE WINE – ICE COLD, 4-6°

I like to put my bubbly in the freezer about an hour before I pop it – but don't forget about it or you'll have an explosion. If you're short on time, you can also place the bottle in an ice bucket for 30 minutes and have similar results. The ice cold temperature will keep the bubbles fine rather than foamy. After you open the bottle and pour the first glasses, you should place the open bottle on ice until the entire bottle is finished.

LIGHTER BODIED WHITE WINE, SWEETER ROSÉ, VINTAGE CHAMPAGNE AND DESSERT – COLD, 6-10°

The best way to get lighter bodied white wine and sweeter rose cold is to place it in the fridge immediately after buying it; however, if you buy the wine already chilled the same day you want to drink it, either leave it in the fridge for several hours, or you can place it in the freezer for about 30 minutes. After you open the bottle and pour the first glasses, you should place the open bottle on ice until the entire bottle is finished.

FULL BODIED WHITE WINE AND DRY ROSÉ – COOL, 10-14°

The best way to get full bodied white wine cool is to place it in the fridge or preferably a wine fridge immediately after buying it. I suggest taking the wine out of the fridge 30 minutes prior to serving and after opening the bottle and pouring everyone their first glass, I prefer not to place it on ice, but instead let the bottle sweat on the table, as the wine’s aromas and character changes slightly as the temperature rises.

LIGHTER BODIED RED WINE – COOLED, 12-16°

The most common misconception with lighter bodied red wine is that it is ideal to serve it at room temperature (see below), when in fact serving it cool is the best way to enjoy it. To cool lighter red down to its proper serving temperature, either place it in the fridge an hour before serving or preferably invest in a good quality wine fridge and serve immediately at the right temperature. After opening and either decanting or pouring the first glasses, just as with full bodied white I like leaving the wine out on the table to slowly warm.

FULL BODIED RED WINE – ROOM TEMPERATURE, 16-18°

Depending on the time of year, room temperature in Australia sits somewhere between 20°C and 25°C which is not the ideal serving temperature. Red wine served too warm will lose all its finesse and freshness to an overpowering sensation of alcohol. To cool full bodied red down to its ideal serving temperature, I like to place it in the fridge 20 minutes before serving or preferably invest in a good quality wine fridge and just take it out 15 minutes prior to serving. After opening and either decanting or pouring the first glasses, leave the wine out on the table.



POCKET GUIDE

19° VINTAGE PORT

16° - 18° SHIRAZ, DURIF, CABERNET SAUVIGNON

14° - 16° PINOT NOIR, GSM, SANGIOVESE CABERNET MERLOT, GRENACHE, TAWNY PORT

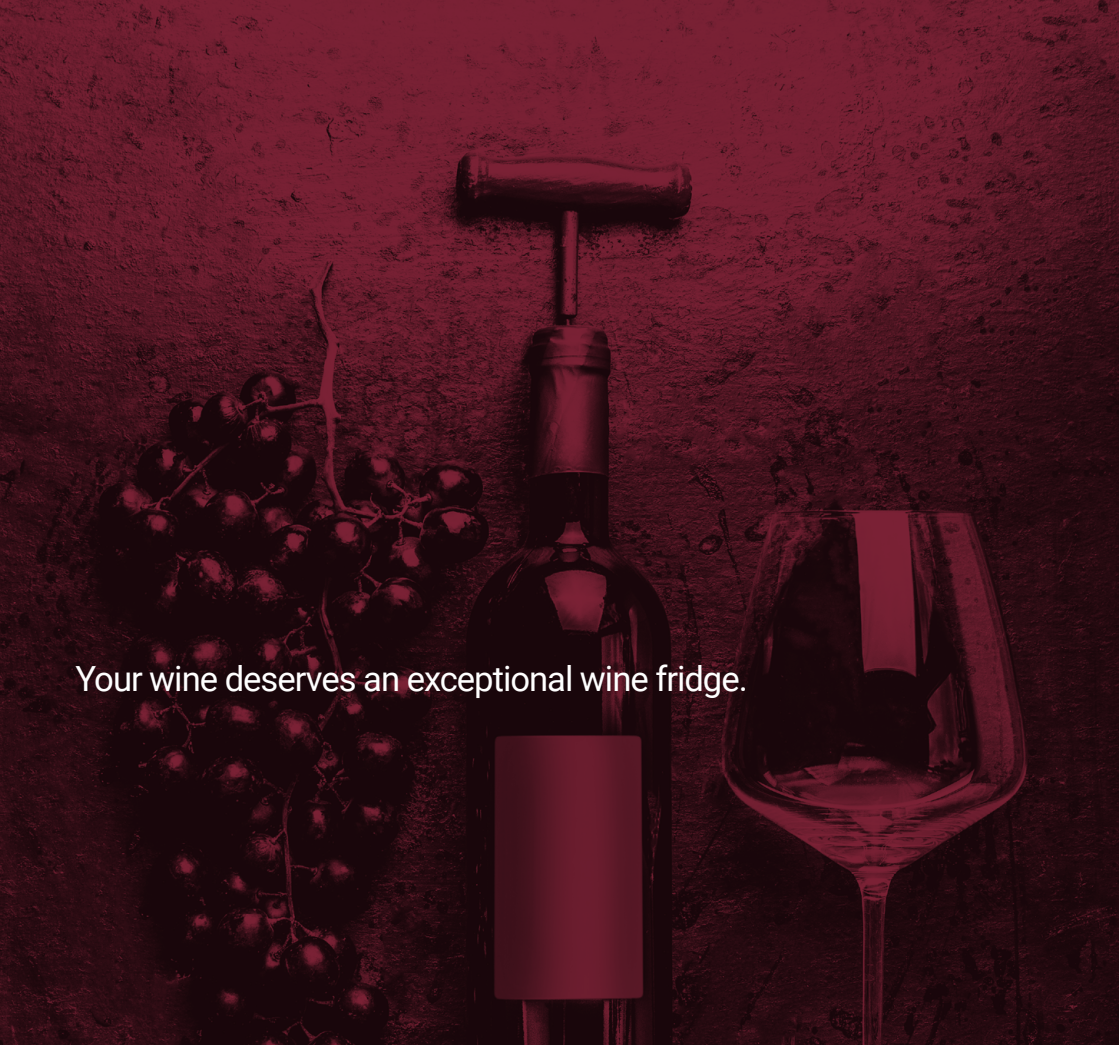
12° - 14° CHARDONANAY, MERLOT, GAMAY

10° - 12° DRY ROSE, SEMILLON, VIOGNIER, MARSANNE, SAUTERNES

8° - 10° SPARKLING RED, CHENIN BLANC, REISLING, VERDELHO, SEMILLON SAUVIGNON BLANC, VINTAGE CHAMPAGNE

6° - 8° SAUVIGNON BLANC, SWEET ROSE, PINOT GRIGIO, PINOT GRIS, DESSERT WINES

4° - 6° NON-VINTAGE CHAMPAGNE, SPARKLING WHITE, ICE WINES



Your wine deserves an exceptional wine fridge.

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www.grandcruwinefridges.com.au



NEED HELP? CALL
1300 935 683