

Vinvautz  
the *GRAND CRU CLASSE* collection

*Wine Cellar User Manual*

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Thank you for choosing Vinvautz Wine Cellar. Before use, please read and follow all safety and operating instructions.

■ *The Vinvautz Difference (Vin + Vautz = Wine + Safe!)*

Vinvautz is one of the first to develop a self-contained wine cellar suitable for big and small family and office with excellence in its French craftsmanship and unique stylish design sets for the needs of the trendy cosmopolitan life. Vinvautz is the famous designer and manufacturer of professional Wine Cellar and creates aesthetic masterpieces by perfectly blending architectural elements and artistic creations in its designs. Vinvautz wine cellar is purposefully engineered for wine storage in a variety of elegant, beautiful and stylish that enhances the ensembles in your home.

■ *Digital control*

A digital control and multiple sensors ideal for storage of both red and white wines.

■ *Flexible storage*

Retractable beechwood shelves are designed to provide easier accommodation.

■ *Durable and High quality*

Compressor type cooling offers stability in operation and durability for long lasting storage.

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**Please read this manual carefully before installing and starting up, and store it in a safe place. If you pass on the product to another person, hand over this instruction manual along with it.**

## IMPORTANT SAFEGUARDS

When using an electrical Wine Cellar, basic precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

### FOR YOUR SAFETY

Read all instructions carefully, even if you are quite familiar with the Wine Cellar.

- The Wine Cellar is intended to be used for the storage of wine. Use this Wine Cellar only as described in this manual. Other uses not recommended may cause fire, electric shock or personal injury.
- 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.
- **Electrical devices are not toys.** Always keep the device out of the reach of children. Keep the mains cord out of the reach of children. Do not let the mains cord hang over the edge of the table or worktop on which the Wine Cellar stands.
- To protect against the risk of electric shock, DO NOT IMMERSE the Wine Cellar, cord, or plug in water or spray any other liquid.
- Unplug the Wine Cellar from the plug socket when not in use, when moving from one location to another and before cleaning.
- To disconnect the Wine Cellar, grip the plug and pull it from the wall outlet. Never pull by the cord.
- **WARNING:** Please keep the Wine Cellar away from

substance, which can cause ignition. Do not operate the Wine Cellar in the presence of explosive and/or flammable fumes.

- Do not place the Wine Cellar or any of its part near an open flame, cooking or other heating appliances.
- Do not operate the Wine Cellar with a damaged cord or plug, if the product malfunctions, or if it is dropped or damaged in any manner. If the SUPPLY CORD is damaged, you must have it replaced by the manufacturer, or your local authorized service centre or qualified electricians in order to avoid a hazard.
- The use of attachments not recommended by the manufacturer may be hazardous.
- Place the Wine Cellar on a dry level surface.
- Do not operate if the housing is removed or damaged.
- A loose fit between the AC outlet (receptacle) and plug may cause overheating and a distortion of the plug. Contact a qualified electrician to replace loose or worn outlet.
- Locate the Wine Cellar away from direct sunlight and sources of heat (stove, heater, radiator, etc.).
- **WARNING:** This Wine Cellar is CFC- and HFC-free and contains small quantities of Isobutane (R600a) which is environmentally friendly, but flammable. It does not damage the ozone layer, nor does it increase the greenhouse effect. Care must be taken during transportation and setting up of the Wine Cellar that no parts of the cooling system are damaged. Leaking coolant can ignite and may damage the eyes.  
In the event of any damages:
  - Avoid open flames and anything which creates a spark,
  - Disconnect from the mains,
  - Air the room in which the Wine Cellar is located for several minutes
  - Contact your local authorized service centre for advice.

- The more coolant there is in a Wine Cellar, the larger the room it should be installed in. In the event of a leakage, if the Wine Cellar is in a small room, there is the danger of combustible gases building up. For every 8 g of coolant at least 1 cubic meter of room space is required. The amount of coolant in the Wine Cellar is stated on the data plate inside the Wine Cellar. It is hazardous for anyone other than an Authorised Service Personnel to carry out servicing or repairs to this Wine Cellar. In Queensland of Australia the authorized person must hold a Gas Work Authorisation for hydrocarbon refrigerants, before carrying out servicing or repairs which involve the removal of covers.
- **WARNING:** Keep ventilation openings, in the Wine Cellar enclosure or in the built-in structure, clear of obstruction. No liability will be accepted for any damage incurred owing to misuse of the Wine Cellar or as a result of repairs carried out by unqualified personnel. In this case neither the guarantee nor any other liability claims will apply.
- **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. Never use a Wine Cellar with a damaged circuit.
- **WARNING:** Do not use any electrical appliances inside the Wine Cellar.
- **WARNING:** To avoid a hazard due to instability of the Wine Cellar, it must be fixed in accordance with the instructions.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this Wine Cellar.
- This Wine Cellar is intended to be used in household and similar applications such as
  - staff kitchen areas in shops, offices and other working environments;

- farm houses and by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments;
  - catering and similar non-retail applications.
- Do not attempt to repair or replace any part of your Wine Cellar unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician or your local authorized service centre.
  - Replace all panels after service before operating.
  - Use two or more people to move and install the Wine Cellar. Failure to do so can result in back or other injury.
  - Never clean Wine Cellar parts with flammable fluids. These fumes can create a fire hazard or explosion. And do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other Wine Cellar. The fumes can create a fire hazard or explosion.
  - Do not connect or disconnect the electric plug when your hands are wet.
  - It is recommended that a separate circuit, serving only your Wine Cellar be provided. Use receptacles that cannot be turned off by a switch or pull chain.
  - If you have a lockable Wine Cellar, do not keep the key near the Wine Cellar or within reach of children.

**WARNING: To reduce the risk of fire, electric shock or personal injury, unplug or disconnect the appliance from the power supply before servicing.**

## SAVE THESE INSTRUCTIONS

If you are experiencing problems, check the Troubleshooting Guide at the back of this manual. It lists causes of minor operating problems that you can correct by yourself.


## DISPOSAL

Dispose of your Wine Cellar packaging properly. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. **Danger of suffocation!**

Refrigeration equipment must be properly disposed of in a professional and appropriate way, in accordance with the current local regulations and laws which protects the environment this applies to your old Wine Cellar and to your new Wine Cellar once it has reached the end of its service life.

**WARNING:** Please ensure that old, worn Wine Cellars are rendered unusable before disposal by removing the doors, removing the plug, cutting the network cable, and removing or destroying any snap fastenings or bolts. You will thus prevent children from locking themselves in the Wine Cellar during play (risk of suffocation) or endangering their lives in any other way. **DO NOT** dispose of the Wine Cellar in landfill as the insulation (Cyclopentane) and refrigerant gas (R600a) contained in these Wine Cellars are flammable.

Disposal instructions:

- The Wine Cellar must not be disposed of in the dustbin or with normal household rubbish.
- The coolant circuit, particularly the heat exchanger at the back/bottom of the Wine Cellar, must not be damaged.
- The  symbol on the product or its packaging indicates that this product is not to be handled as normal household waste but is to be taken to a recycling collection point for electrical and electronic goods. By correctly disposing of this product you are contributing to the protection of the environment and to the health of your fellow human beings. Improper disposal endangers health and the environment. Further information about the recycling of the product may be obtained from your town hall, refuse collection department or the store where you purchased the product.

## CONNECTION TO THE MAINS SUPPLY

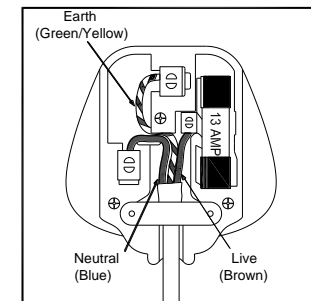
Check that the voltage marked on the product corresponds with your supply voltage.

This product is fitted with a 13A plug complying with BS1363. If this plug is unsuitable or needs to be replaced, please note the following:

**WARNING:  
THIS WINE CELLAR MUST BE  
EARTHED.**


**Important:** The wires in the mains lead are coloured in accordance with the following code:

GREEN/YELLOW - EARTH  
BLUE - NEUTRAL  
BROWN - LIVE



This Wine Cellar is equipped with a plug fitted with a 13 amp fuse. Should the fuse fail, then it must be replaced with an ASTA approved fuse (conforming to BS1362) of the same rating. If you need to replace the plug or if the plug is of the incorrect type for your socket, remove it and replace it with an appropriate type. Dispose of the old plug safely.

As the colours of the wires in the mains lead of this Wine Cellar may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows: The **GREEN/YELLOW** wire is the **EARTH** and must be connected to the terminal which is marked with the

letter 'E' or by the earth symbol  or coloured **GREEN** or **GREEN/YELLOW**.

The **BLUE** wire is the **NEUTRAL** and must be connected to the terminal which is marked with the letter 'N' or coloured **BLACK**.

The **BROWN** wire is the **LIVE** wire and must be connected to the terminal which is marked with the Letter 'L' or coloured **RED**.

Always ensure that the plug cord grip is fastened correctly.

If in doubt consult a qualified electrician who will be pleased to do this for you. This product conforms to EC Directive 2014/30/EU with respect to Electromagnetic Compatibility.

#### **NON-REWIREABLE MAINS PLUG**

If your Wine Cellar is supplied with a non-rewireable plug fitted to the mains lead, you will find that it incorporates a fuse, the value of which is indicated either on the base of the plug or on the fuse carrier. Should the fuse need replacing, you must use an ASTA approved one (conforming to BS1362) of the same rating.

If the fuse cover is lost, the plug must not be used until a replacement is obtained from an electrical supplier.

If you need to remove the plug, cut it from the mains lead and immediately dispose of it. Never attempt to re-use this plug or insert it into a socket outlet as there is a very great risk of an electric shock.



## **PRODUCT FEATURES**

- Built-under or Free-standing installation with dual temperature zones.
- Electronic temperature control with digital display and touchpad input.
- Temperature can be set from 5 ° to 22 °C (40 ° to 72 °F) for either compartment and can be displayed in either Fahrenheit or Celsius degree.
- Can be set to the long time storage maturing temperature or a specific serving temperature for red/white/sparkling wines.
- Dynamic compressor type cooling to ensure interior air circulation with even distribution of temperature and humidity.
- Soft white LED Interior Light with ON/OFF switch – Function mode and Showcase mode.
- Open-door and malfunction warning system.
- Sabbath mode will allow the lights to remain off during certain religious observances.
- Temperature memory function - If power is interrupted (power surge, breaker switch, etc.) and then powered up again, the Wine Cellar will operate with the last temperature set-point.
- Automatic defrosting with defrost water evaporation.
- Tempered triple pane tinted glass door protects your wine from UV light and creates an attractive display without condensation.
- Black coated matte steel outer frame and black plastic interior liner offer high performance and stability. The black liner prevents excessive light from damaging the maturity process.
- Unique anti-condensation function with On/Off switch to avoid layer of water condensation on glass door panel.
- Optional stainless steel handle.
- Slide-out adjustable solid varnished beech shelves allow for maximum convenience and flexibility to accommodate various size bottles.
- Environmentally-friendly refrigerant and foaming insulation gas.
- Security lock system with keys.
- Active charcoal air filter.

**NOTE:** Features and specifications are subject to change for product improvements without prior notice.

## INSTALLATION

### BEFORE USING YOUR WINE CELLAR

- Remove all exterior and interior packing. Clean the interior surface with lukewarm water using a soft cloth. The Wine Cellar may have residual odors at first, they will disappear as the Wine Cellar cools.
- Before connecting the Wine Cellar to the power source, let it stand upright for at least 24 hours. This will reduce the possibility of a malfunction in the cooling system caused by handling during transportation. During this time we recommend that you leave the door open to clear any residual odors.
- The door on this Wine Cellar can be opened from either the left or the right side. The Wine Cellar is delivered with the door opening on the left side. Should you wish to open the door from the right, follow the instructions 'Reversing the door hinge'.
- Install the handle on the door if necessary.

### INSTALLATION OF YOUR WINE CELLAR

- The Wine Cellars are designed to be built-in or recessed or free standing installation.
- **WARNING:** Do not store or install the Wine Cellar outdoors. The Wine Cellar is for indoor use only.
- **WARNING:** Do not install the Wine Cellar in the laundry. Avoid locating the Wine Cellar in damp areas.
- Place your Wine Cellar on a floor that is strong enough to support it when it is fully loaded. To level your Wine Cellar, adjust the front leveling leg at the bottom of the Wine Cellar.
- For freestanding installation, 100mm of space between the back and sides of the Wine Cellar are suggested, which allows the proper air circulation to cool the

compressor and condenser for energy saving. Even for built-in installation, it is a must to keep 5mm space on each side and at the top to ensure proper service access and ventilation. Take care that the air vent at the front of the Wine Cellar must never be covered or blocked in any way.

- Locate the Wine Cellar away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption. Extreme cold ambient temperatures may also cause the Wine Cellar not to perform properly.
- Plug the Wine Cellar into an exclusive, easily accessible plug socket. Any questions concerning power and/or earthing should be directed towards a qualified electrician or an authorized products service centre.
- The Wine Cellar must be installed to all electrical, plumbing, water and drain connections in accordance with state and local codes.
- **IMPORTANT: HIGH HUMIDITY CLIMATE.** During periods of high humidity, some condensation may appear on outside surfaces of glass door. Then you can switch on the anti-condensation mode and this condensation on glass door will disappear.

**NOTE: The appliance must be positioned so that the plug is accessible.**

### BUILT-UNDER INSTRUCTIONS

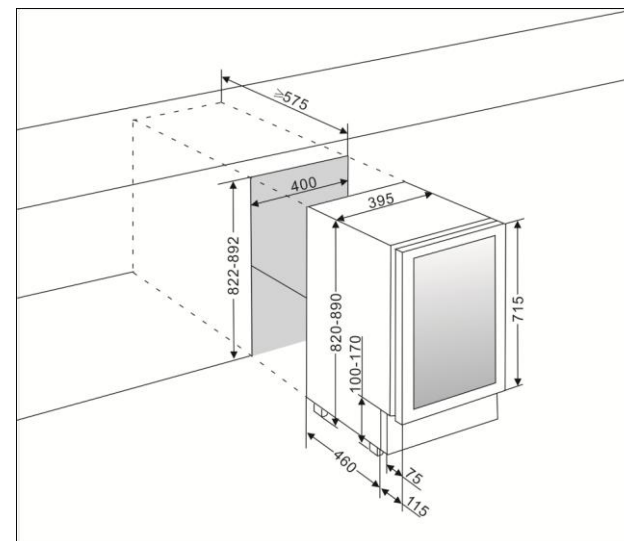
Make sure your installation does not block the front ventilation grille.

If the Wine Cellar is fully integrated to be installed for fitting kitchen plinth, make sure that the ventilation gaps in the plinth are at least 300 square centimeters and remove the ventilation grilles, so that warm air can disperse unhindered. Otherwise the Wine Cellar has to work harder, resulting in an increase in electricity consumption.

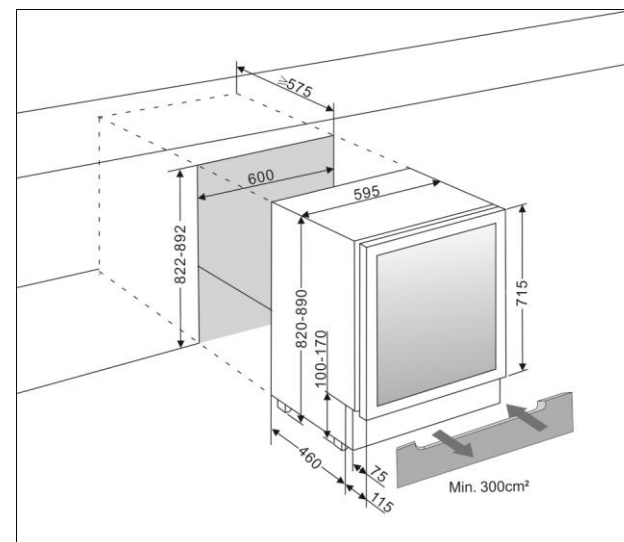
**NOTE:** When pushing the Wine Cellar into the niche,

make sure that the mains cable does not get trapped.

**Models: VZ28BDBU / VZ28BDBU-L**

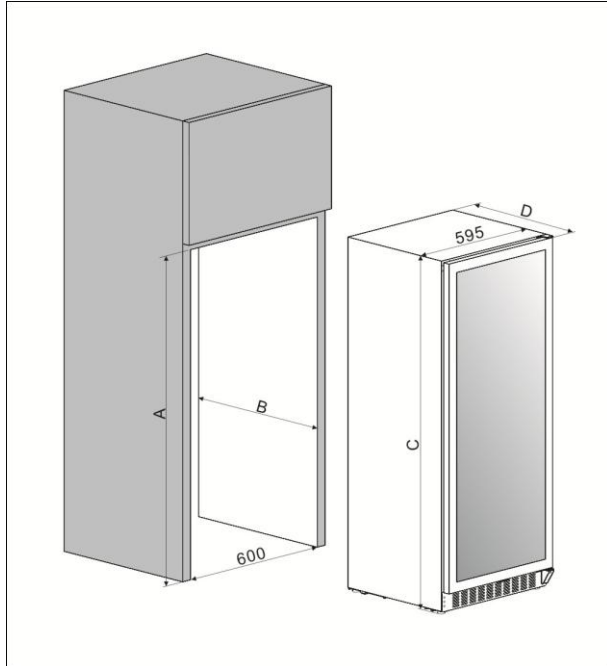


**Models: VZ45BDBU / VZ45BDBU-L**



## BUILT-IN CABINET INSTRUCTIONS

Make sure your installation does not block the front ventilation grille. And be sure the door will open and close properly in the chosen location.



Models	A (mm)	B (mm)	C (mm)	D (mm)
VZ101BDHK / VZ101BDHK-L	1480	555	1476	575
VZ125BDHK / VZ125BDHK-L	1772	555	1768	575
VZ168BDHK / VZ168BDHK-L	1772	660	1768	680

## ELECTRICAL CONNECTION

**WARNING:** Improper use of the grounded plug can result in the risk of electrical shock. If the power cord is damaged, have it replaced by a qualified electrician or an authorized service centre.

All electrical work should be carried out by a suitably qualified and competent person in accordance with local and national safety regulations.

Check that the voltage marked on the product corresponds with your supply voltage.

Connect this Wine Cellar to a separate at least 13A circuit.

Connection should be made via a suitable switched socket which is easily accessible. For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30mA.

Have the receptacle and the circuit checked by a qualified electrician to ensure that the socket is grounded correctly.

**Note:** In locations where there is frequent lightning, it is advisable to use surge protectors.

Do not connect the Wine Cellar to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the Wine Cellar (e.g. danger of overheating).

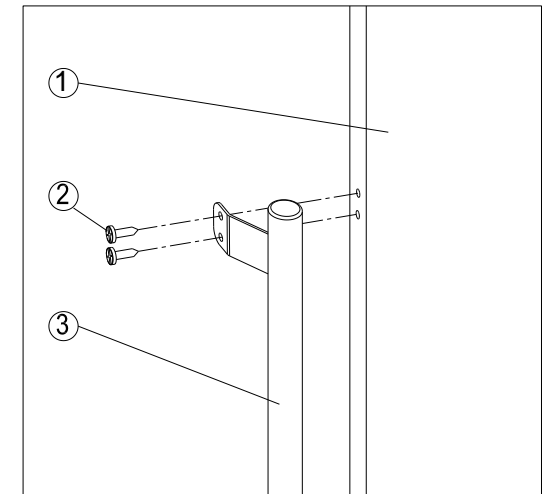
The Wine Cellar must not be connected to an inverter and must not be used with a plug adapter as these can cause damage to the Wine Cellar's electronic Wine Cellar.

The cord must rest securely behind the Wine Cellar and not be allowed to lie or hang unprotected.

**WARNING:**  
**THIS WINE CELLAR MUST BE EARTHED.**

## INSTALLING THE HANDLE

**IMPORTANT:** Do not overtighten the screws and do not use power tools to install the handle.



Remove the screws on the side of door ① where the handle is to be installed. Align the handle ③ and tighten the screws ② using a Phillips head screwdriver until the handle is both flush and secured tightly against the door side.



## OPERATING YOUR WINE CELLAR

This Wine Cellar is designed for operation at certain ambient temperatures. The climate class is specified on the rating plate.

The Wine Cellar may not work properly if it is left for a long period at a temperature outside the specified range. For example, placing your Wine Cellar in extreme cold or hot conditions may cause interior temperatures to fluctuate. The range between 5 °C and 22 °C (41 °F and 72 °F) may not be reached.

Climate class	Ambient room temperatures
SN	+10 °C to +32 °C
N	+16 °C to +32 °C
ST	+16 °C to +38 °C
T	+16 °C to +43 °C

### NOTE:

- When you use the appliance for the first time or restart the appliance after having been shut off for a long time, there could be a few degrees variance between the temperature you select and the one indicated on the LED readout. This is normal and it is due to the length of the activation time. Once the Wine Cellar is running for a few hours everything will be back to normal.
- If the Wine Cellar is unplugged, power lost, or turned off, you must wait 3 to 5 minutes before restarting the Wine Cellar. If you attempt to restart before this time delay, the Wine Cellar will not start.

## USE AND CONTROL

### The Controls of Your Wine Cellar



#### POWER ⏻

To turn the Wine Cellar on/off, press and hold the ⏻ key for 5 seconds.

**NOTE:** Pressing the ⏻ key once can switch off the audible alarm when the alarm is on.

#### UP + ^

To increase (warm) the set temperature by 1 °C or 1 °F.

#### DOWN - v

To decrease (cool) the set temperature by 1 °C or 1 °F.

#### LIGHT ☀️

To turn the inner light on/off.

#### Display

Display the digital temperature and service indicators.

☐ is for UPPER temperature zone and ☐ is for LOWER temperature zone.

#### Indicator Light

The indicator light is located at the right lower corner of the display. The indicator light will be on when the multi-key function is selected. To perform the multi-key function, press and hold the first key, then press the rest key for at least 5 seconds and then release all the keys.

#### F/°C Selector

Select the temperature display setting in Fahrenheit or Celsius degree. To change the temperature from Fahrenheit to Celsius or from Celsius to Fahrenheit, press and hold the **LIGHT** key for 5 seconds.

## Setting the Temperature Control

- The Wine Cellar has two separate temperature zones. The temperature of both zones can be set between 5 °C and 22 °C (41 °F and 72 °F). The LOWER temperature zone is ideal for storing white and red wine at a setting of 13 °C to 22 °C (55 °F to 72 °F). The UPPER temperature zone is suitable for storing champagne and white wine at a setting of 5 °C to 13 °C (41 °F to 55 °F).
- When the Wine Cellar is plugged in for the first time, the Wine Cellar will power up automatically to the preset defaults. The preset temperature at the factory for UPPER temperature zone is 10 °C (50 °F) and for LOWER temperature zone is 16 °C (60 °F).
- You can press the left side **UP** and **DOWN** keys to control the internal temperature of the UPPER temperature zone and press the right side **UP** and **DOWN** keys to control the internal temperature of the LOWER temperature zone. When you press the two keys at the first time, the display will show the last temperature set previously.
- **IMPORTANT:** The temperature set for the LOWER temperature zone must always be just as high or higher than that in the UPPER temperature zone. For optimal performance, the set temperature of the two zones should differ by at least 4 °C.
- The temperature that you desire to set will increase 1 °C or 1 °F if you press the **UP** mark once, on the contrary the temperature will decrease 1 °C or 1 °F if you press the **DOWN** mark once. The display flashes while you make the setting.
- After the temperature has been set, the display shows the current inner temperature of the particular temperature zone.
- To view the set temperature at any time, press the **UP** or **DOWN** key, the set temperature will temporarily flash in the display for 5 seconds. Then the display shows the current inner temperature again.

## ANTI-CONDENSATION MODE

Anti-condensation mode can prevent the condensation formed on the surface of glass door even at a climate with very high humidity. During seasons of high humidity, simply switch on the mode and the condensation will disappear shortly. The mode increases the energy consumption of the wine cellar, if this mode is not necessary, please switch it off.

## TEMPERATURE DISPLAY

During normal operation, the temperature display on the control panel shows the temperature inside the Wine Cellar. **The temperature display will flash** if

- A different temperature is being set,
- The temperature in the zone deviates by more than 5 °C from the set temperature.

The temperature display flashing ensures that the temperature can not rise or fall un-noticed and impair the wine.

## TEMPERATURE MEMORY FUNCTION

In the event of a power interruption (power surge, breaker switch, etc.), the Wine Cellar remembers the previous temperature settings. When the power is recovered, the temperature of the wine cellar compartment will go back to the same setting temperature as before the power interruption.

## TEMPERATURE ALARM

An audible alarm will sound if the temperature in one of the zones rises or falls outside the temperature range. The relevant temperature display will flash at the same time.

The temperature the appliance is set at determines the temperature the appliance recognizes as being too warm or too cool.

The audible alarm will sound and the temperature display will flash:

- When you switch the appliance on, if the temperature inside the appliance is very different from the temperature set.
- When there has been a lengthy interruption to the power supply.
- When too many items have been put into the unit at one time. Or too much ambient air flowed in when rearranging and removing storage items.
- When the door is not been closed tightly.
- The appliance is faulty.

The audible alarm will be automatically silenced and the temperature display stops flashing when the set temperature is reached again. However, if the noise disturbs you, you can switch the audible alarm off before this if you wish by pressing the **POWER** key once. The alarm will stop. The relevant temperature display continues to flash until the set temperature has been reached. The display then lights up constantly, and the alarm system is fully active again.

## DOOR ALARM

If the door has been left open for more than 60 seconds, the audible alarm will sound. Closing the door or pressing the **POWER** key once can switch off the audible alarm.

## INTERIOR LIGHT

The interior light makes it easy to view your wine labels and enhances the display of your collection. Touching the **LIGHT** mark toggles between 2 modes of operation for the internal lights: showcase mode and functional mode (default). If the Wine Cellar is in showcase mode, the lights will be on whether or not the door is open. If the Wine Cellar is in functional mode (default), the lights will turn on only when the door is open.

The Wine Cellar is equipped with a LED light fitting system. To change the LED light fitting pls contact the service department.

**NOTE:** Please use only the original LED light fittings provided by the manufacturer.

## BOTTLE RACKS AND STORAGE

**WARNING:** Do not pull out more than one loaded shelf at a time as this may cause the Wine Cellar to tilt forward.

**WARNING:** Do not try to slide the shelves outwards beyond the fixed position to prevent the bottles from falling.

**WARNING:** To prevent damaging the glass door, make sure the door is fully open when pulling shelves out of the compartment.

All the wine racks slide out for easy access, except for the bottom shelf. For easy access to the bottles stored, pull the rack out gently until it stops. The shelves are designed with an emergency stop to prevent them being removed too far when loaded.

Many bottles may differ in size and dimensions. As such the actual number of bottles you may be able to store may vary.

Bottle capacities are approximately at the maximum when storing traditional Bordeaux 750ml bottles. Please refer to **Appendix 1** for wine bottles loading instruction diagram.

You may load your wine bottles in single row or by stacking while taking note of the following - if you do not have enough bottles to fill your wine cellar, it is better to distribute the load throughout the wine cellar so as to avoid “all on top” or “all below” type loads.

- Do not remove or relocate adjustable wooden racks to accommodate larger type of bottles or increase the capacity of the cellar by stacking the bottles up when necessary. (See removing shelves)
- Keep small gaps between the walls and the bottles to allow air circulation. Like an underground cellar air circulation is important to prevent mould and promote a better homogeneous temperature.
- Do not overload your wine cellar to facilitate air circulation.
- Lay the bottles flat unless you are using the optional presentation shelf.
- Avoid obstructing the internal fans (located inside on the back panel of the Wine Cellar).

- Do not cross contaminate. Store only wine in your Wine Cellar to ensure that the environment is odor free.
- Only store wine in unopened bottles. Storing opened bottles may result in spillage.

## DYNAMIC CLIMATE / SILENT MODE

This Dynamic Climate mode enables the relative humidity inside the Wine Cellar and the temperature to be distributed evenly around the interior so you can store all your wine under exactly the same excellent conditions. If you would like to use the Wine Cellar to store wine long term, the dynamic climate mode is a must. This will create a continuous climate in the wine cellar compartment.

In the Dynamic Climate mode, the interior fan circulates the inside air evenly even the set temperature is reached. Dynamic Climate mode is **NOT** the factory preset mode because of creating noises and more energy consumption. To change to Dynamic Climate mode, touch and hold the **DOWN** key for approximately five seconds. The wine cellar will beep five times to confirm Dynamic Climate mode is on. To change back to default (Silent) mode (Also named as energy saving mode), touch and hold the **UP** key for approximately five seconds. The wine cellar will beep three times to confirm default (Silent) mode is on.

## SABBATH MODE

Sabbath mode is available for the observance of certain religious holidays. This mode turns off the displays, interior light and audible alarms and prevents them from turning on again. Normal cooling operations will still take place.

To initiate Sabbath mode, press the **POWER** and **LIGHT** keys at the same time for at least 5 seconds. The indicator light will flash four times and confirm the Sabbath mode is ON.

Sabbath mode can be exited by repeating the above process. The Sabbath Mode will automatically exit after 96 hours.

## OPERATING NOISES

The Wine Cellar is cooled by a compressor (refrigeration aggregate). The compressor pumps coolant through the cooling system, producing operating noise. Even when the compressor cuts out, noises caused by changes in temperature and pressure are unavoidable. Operating noise will be most audible immediately after the compressor cuts in. It becomes quieter as the operating period continues.

The following noises are normal and occur from time to time:

- Gurgling sound, caused by the refrigerant flowing through the Wine Cellar's coils,
- Humming noise made by the motor compressor. This noise can get louder for brief periods when the motor is switching on.
- Cracking/popping sounds, resulting from the materials contraction and expansion due to temperature variations,
- Fan operating sound, to circulate the air within the wine cellar compartment.

Unusual noise is normally the result of improper installation. Under no circumstances must tubing come into contact with a wall, other furniture or with other tubing.

Where the Wine Cellar is installed in open-plan kitchen or in partition walls, the level of operating noise will be heard more acutely. However, this is due to the surrounding architecture and not to the Wine Cellar.

*An individual's perception of noise is directly linked to the environment in which the Wine Cellar is located, as well the specific type of models. Our Wine Cellars are in line with international standards for such appliance and in line with the latest technical developments. But please remember that the noise of the compressor and the coolant circulating in the system is unavoidable.*

## DEFROSTING / HYGROMETRY / VENTILATION

Your Wine Cellar is designed with an automatic defrost system. During the "Off-cycle" the evaporator behind the rear wall of the Wine Cellar defrosts automatically. The condensate collects in the drain trough behind the rear wall of the Wine Cellar, and part of it flows through the drainage hole into the drip tray by/above the compressor. The heat is transferred from the discharge pipe or compressor and evaporates any condensation that has collected in the tray. Part of the remaining water is collected within the Wine Cellar for humidity purposes.

This system enables the creation of the correct humidity level inside your Wine Cellar required by the natural cork to maintain a long lasting seal.

The Wine Cellar is not totally sealed: fresh air admission is permitted through the drainpipe. Air is circulated through the Wine Cellar by means of a fan / fans and the hollow shelves.

**NOTE:** Frost may be accumulated on the evaporator if the Wine Cellar is repeatedly opened in a high heat or high humidity location. If this frost pattern does not clear within 24 hours, your Wine Cellar will require manual defrosting.

## WINE SERVING TEMPERATURE CHART

The below chart is the recommended temperature to indicate the ideal temperature for drinking (for reference only).

Wine Style	°C	°F
Champagne NV, Sparkling, Spumante	6	43
Dry White Semillon, Sauvignon Blanc	8	46
Champagne Vintage	10	50
Dry White Chardonnay	10	50
Dry White Gewürztraminer, Riesling, Pinot grigio	10	50
Sweet White Sauternes, Barsac, Montbazillac, Ice Wine, Late Harvest	10	50
Beaujolais	13	55
Sweet White Vintage: Sauternes...	14	57
White Vintage Chardonnay	14	57
Red Pinot Noir	16	61
Red Grenache, Syrah	16	61
Red Vintage Pinot Noir	18	65
Cabernet & Merlot: French, Australian, New Zealand, Chilean, Italian, Spanish, Californian, Argentinean...	20	68
Vintage Bordeaux ...	Room temperature not exceeding 20°C/68°F	

## IMPORTANT INFORMATION ABOUT TEMPERATURE

Your Wine Cellar has been designed to guarantee optimum conditions for storing and/or serving your wines.

Fine wines require long and gentle developments and need specific conditions in which to reach their full potential.

All wines mature at the same temperature, which is a constant temperature set between 11 °C to 14 °C. Only the temperature of “dégustation” (wine appreciation) varies according to the type of wines (see “Wine Serving

Temperature Chart” above). This being said and as it is for natural cellars used by wine producers for long period of storage, it is not the exact temperature that is important, but its consistency. In other words, as long as the temperature of your wine cellar is constant (between 11 °C to 14 °C) your wines will be stored in perfect conditions.

Not all wines will improve over the years. Some should be consumed at an early stage (2 to 3 years) while others have tremendous ageing capability (50 and over). All wines have a peak in maturity. Do check with your wine consultant to get the detailed information.

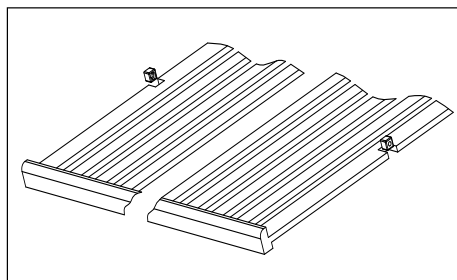
## CARE AND MAINTENANCE

**WARNING:** Failure to unplug the Wine Cellar during service and cleaning could result in electrical shock or other personal injury.

### REMOVING SHELVES

To remove any of the shelves from the rail compartment, move the shelf to the position where the notch of wooden shelf is exactly under the plastic post and then lift it up and out.

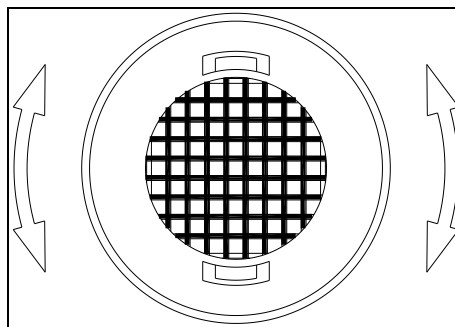
In order to replace the shelf, repeat steps described above in reverse.



### ACTIVE CHARCOAL AIR FILTER

The active charcoal air filter is located in the back of compartment. Replace it with a new one once a year. It can be purchased from your dealer or from the Spare Parts Department.

- Remove the shelf in front of the filter.
- Grip the filter and turn it 90° clockwise or anti-clockwise to remove.
- Insert the new filter in the vertical position and turn it 90° clockwise or anti-clockwise until it clicks into position.



### DOOR LOCK

If the Wine Cellar is provided with a lock system, the keys are wrapped in a plastic bag and tied together with the power cord. Insert the key into the lock, push in and turn it counterclockwise to unlock the door. To lock the door do the reverse operation making sure metal pin is engaged completely. Remove the key and place it in a secure place for safekeeping.

### CLEANING YOUR WINE CELLAR

Turn off the power, unplug the Wine Cellar, and remove all items including shelves and rack.

Wash the inside surfaces with a warm water and baking soda solution. The solution should be about 2 tablespoons of baking soda to a pint of water.

Wash the shelves with a mild detergent solution.

Wring excess water out of the sponge or cloth when cleaning any area of the controls.

Wash the exterior of wine cellar with warm water and mild liquid detergent. Rinse well and wipe dry with a clean soft cloth.

**Do not clean the stainless steel with steel wool pads.** Suggest to using an all-in-one stainless steel cleaner to clean the stainless steel and always clean in the direction of grain.

### POWER FAILURE

In the event of a power interruption, all previous temperature settings are automatically memorized. If power is interrupted (power surge, breaker switch, etc.) and then powered up again, the Wine Cellar will operate with the last temperature set-point.

Most power failures are corrected within a few hours and should not affect the temperature of your Wine Cellar if you minimize the number of times the door is opened. If the power is going to be off for a longer period of time, you need to take the proper steps to protect your contents.

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

### VACATION TIME

**Short holidays:** Leave the Wine Cellar in operation for holidays of less than three weeks.

**Long absences:** If the Wine Cellar will not be used for several months, remove all items, turn off the Wine Cellar and unplug. Clean and dry the interior thoroughly. To prevent odour and mold growth, leave the door open slightly: blocking it open if necessary.

### MOVING YOUR WINE CELLAR

Unplug the power plug from the electrical outlet.

Remove the contents from the racks and all moving parts from inside.

Raise the adjustable legs up to the base to avoid damage.

Tape the door shut and lock it if with a lock system.

Transport the wine cellar only in the upright position. Also protect the outside of the Wine Cellar with a blanket or similar item.

## **ENERGY SAVING TIPS**

Should the Wine Cellar be left empty for long periods of time, it is suggested that the Wine Cellar is unplugged, and after careful cleaning, leave the door ajar to allow air to circulate inside the wine cellar in order to avoid possible condensation, mold or odors forming.

The Wine Cellar should be installed in the coolest area of the room, away from heat producing Wine Cellars, and out of the direct sunlight.

Ensure that the Wine Cellar is adequately ventilated. Never cover air vents. Clean dust and dirt from the condenser at regular intervals.

Only open the door for as long as necessary and for as short a time as possible.

Store the content in an organised way.

Do not over-fill the Wine Cellar to allow air to circulate.

## TROUBLESHOOTING GUIDE

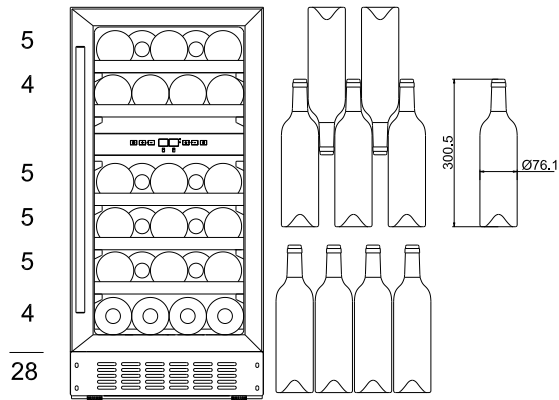
You can solve many common problems easily, saving you the cost of a possible service call. Try the suggestions below to see if you can solve the problem before calling customer service.

PROBLEM	POSSIBLE CAUSE	REMEDIAL ACTIONS
Wine Cellar does not operate.	<ul style="list-style-type: none"> <li>• Wine Cellar is not connected to a power supply.</li> <li>• The Wine Cellar is turned off.</li> <li>• The circuit breaker tripped or a blown fuse.</li> </ul>	<ul style="list-style-type: none"> <li>• Connect the Wine Cellar.</li> <li>• Switch on the Wine Cellar.</li> <li>• Switch on circuit breaker or replace fuse by a qualified electrician or call your local authorized service centre.</li> </ul>
Wine Cellar is not cold enough.	<ul style="list-style-type: none"> <li>• The temperature is not set correctly.</li> <li>• The ambient temperature could require a higher temperature setting.</li> <li>• The door was opened too often.</li> <li>• The door was not closed completely.</li> <li>• Door is not hermetically-sealed.</li> <li>• The condenser is too dirty.</li> <li>• The ventilation opening is blocked or too dusty.</li> </ul>	<ul style="list-style-type: none"> <li>• Check the set temperature.</li> <li>• Set a higher temperature.</li> <li>• Do not open the door more often than necessary.</li> <li>• Close door properly.</li> <li>• Check the door seal and clean or replace.</li> <li>• Clean the condenser when necessary.</li> <li>• Clear the obstructions and clean the dust.</li> </ul>
Wine Cellar turns itself on and off frequently.	<ul style="list-style-type: none"> <li>• The room temperature is higher than average.</li> <li>• A large amount of bottles has been added to the Wine Cellar.</li> <li>• The door is open too often.</li> <li>• The door is not closed completely.</li> <li>• The door gasket does not seal properly.</li> </ul>	<ul style="list-style-type: none"> <li>• Put the Wine Cellar in a cooler place.</li> <li>• Leave the Wine Cellar to work for a while until the set temperature has been reached.</li> <li>• Do not open the door more often than necessary.</li> <li>• Close door properly.</li> <li>• Check the door seal and clean or replace.</li> </ul>
The light does not work.	<ul style="list-style-type: none"> <li>• Wine Cellar is not connected to a power supply.</li> <li>• The circuit breaker tripped or a blown fuse.</li> <li>• The light was switched off on the control panel.</li> </ul>	<ul style="list-style-type: none"> <li>• Connect the Wine Cellar.</li> <li>• Switch on circuit breaker or replace fuse.</li> <li>• Switch on the light.</li> </ul>
Vibrations.	<ul style="list-style-type: none"> <li>• The Wine Cellar is not properly level.</li> </ul>	<ul style="list-style-type: none"> <li>• Level the Wine Cellar with the adjustable feet.</li> </ul>
The Wine Cellar seems to make too much noise.	The rattling noise may come from the flow of the refrigerant, which is normal. As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant in your Wine Cellar.	
	If temperature fluctuations occur, the contraction and expansion of the inner walls may cause popping and cracking noises.	
The door will not close properly.	<ul style="list-style-type: none"> <li>• The Wine Cellar is not properly leveled.</li> </ul>	<ul style="list-style-type: none"> <li>• Level the Wine Cellar with the adjustable feet.</li> </ul>
	<ul style="list-style-type: none"> <li>• The Wine Cellar is not properly leveled.</li> <li>• The door was reversed and not properly installed.</li> <li>• The gasket is dirty.</li> <li>• The shelves are out of position.</li> </ul>	<ul style="list-style-type: none"> <li>• Level the Wine Cellar with the adjustable feet.</li> <li>• Check the door hinge and reassemble correctly.</li> <li>• Clean the door gasket.</li> <li>• Check the shelves and refit correctly.</li> </ul>
Display “E1”, “E2” and “E7”.	<ul style="list-style-type: none"> <li>• “E1” or “E2” indicates that the air temperature sensor is failed.</li> <li>• “E7” indicates the door switch failure.</li> </ul>	<ul style="list-style-type: none"> <li>• Call your local authorized service centre.</li> </ul>
The icon “--” is lit up and flashing in the temperature display.	<ul style="list-style-type: none"> <li>• The display temperature is out of the range.</li> </ul>	<ul style="list-style-type: none"> <li>• Only temperatures within the range 0~99 F/-9~37 °C the Wine Cellar can display will be shown. If the temperature is not within this range, the icon “--” will be displayed instead. That is normal.</li> </ul>

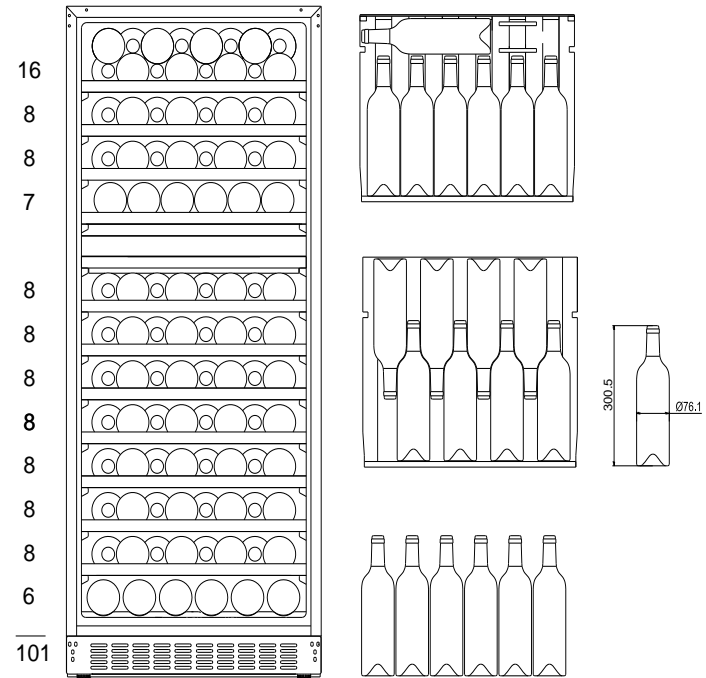
# APPENDIX 1: WINE BOTTLES LOADING INSTRUCTION DIAGRAMS

(750ml Standard Bordeaux Bottle)

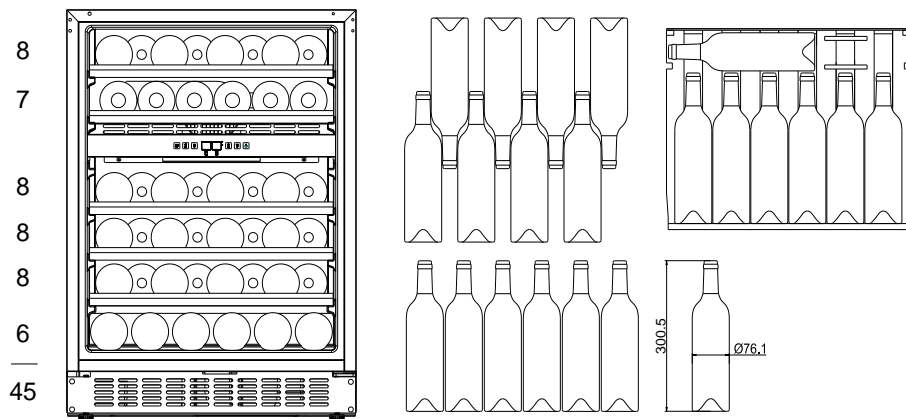
## Models: VZ28BDBU / VZ28BDBU-L



## Models: VZ101BDHK / VZ101BDHK-L



## Models: VZ45BDBU / VZ45BDBU-L











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