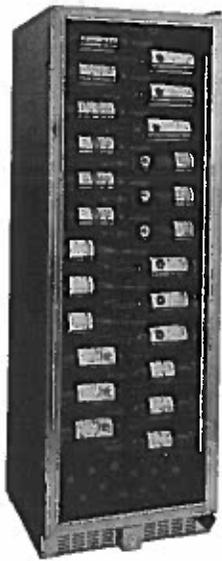




VinoView® Wine Cellar

User Manual



(Features and Size May Vary)

Models: 269 0X 88 0Y

X= 2 (Stainless Steel Trim) or 3 (Black Trim Glass)

Y= 3 (Right Hinge) or 4 (Left Hinge)

PLEASE READ THIS MANUAL CAREFULLY BEFORE INSTALLING AND OPERATING

IMPORTANT SAFEGUARDS

When using this appliance, always exercise basic safety precautions, including the following:

- 1. Read all of the instructions before using this appliance.**
2. 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.
3. Children should be supervised to ensure that they do not play with the appliance.
4. Use this appliance only for its intended purpose as described in this use and care guide.
5. This wine cellar must be properly installed in accordance with the installation instructions before it is used. See grounding instructions in the installation section.
6. Never unplug your wine cellar by pulling on the power cord. Always grasp the plug firmly and pull straight out from the outlet.
7. Unplug your wine cellar before cleaning or before making any repairs. **Note:** If for any reason this product requires service, we strongly recommend that a certified technician performs the service.
8. The SUPPLY CORD cannot be replaced. If the cord is damaged the appliance should be scrapped.
9. This appliance is designed for free standing installation or can be recessed into cabinetry.
10. If your old wine cellar is not being used, we recommend that you remove the door and leave the shelves in place. This will reduce possibility of danger to children.
11. Do not operate your wine cellar in the presence of explosive fumes.
12. Do not store foods in wine cellar as interior temperature may not be cool enough to prevent spoilage or may cause bacteria growth.



SAVE THESE INSTRUCTIONS

DANGER

Risk of child entrapment!

Before you throw away your old wine cellar, take off the doors.

Leave the shelves in place so that children may not easily climb inside.

Thank you for using our Wine Enthusiast

product. This easy-to-use manual

will guide you in getting the best use of

your wine cellar.

Please remember to record the model and

serial number, they are located inside the cabinet

on a label on the bottom right side.

Model number

Serial number

Date of purchase

Staple your receipt to your manual.

You will need the receipt to obtain warranty service.



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Electrical Requirement

- Make sure there is a suitable power Outlet (115 volts, 15 amps outlet) with proper grounding to power the wine cellar.
- Avoid the use of three plug adapters or cutting off the third grounding in order to accommodate a two plug outlet. This is a dangerous practice since it provides no effective grounding for the wine cellar and may result in shock hazard.

Install Limitations

- Do not install your wine cellar in any location not properly insulated or heated e.g. garage etc. Your wine cellar was not designed to operate in temperature settings below 60° Fahrenheit.
- Select a suitable location for the wine cellar on a hard even surface away from direct sunlight or heat source e.g. radiators, baseboard heaters, cooking appliances etc. Any floor unevenness should be corrected with the leveling legs located on the front and rear bottom corners of the wine cellar.
- This appliance is designed for free standing installation or can be recessed into cabinetry.

Use of Extension Cords

- Avoid the use of an extension cord because of potential safety hazards under certain conditions. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug and a 3-slot outlet that will accept the plug. The marked rating of the extension cord must be equal to or greater than the electrical rating of the appliance.

Wine Cellar Features and Use

Initial Setup

- Before connecting the wine cellar to the power source, let it stand upright for approximately **24 hours**. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.



- Once you have plugged the unit into an electrical outlet, let the unit run for at least 30 minutes to acclimate before making any adjustments.

Temperature Adjustment

- The wine cellar can be set to accommodate your wine storage requirements. To set the temperature, press the up or down arrow button to increase or decrease the temperature setting until the desired temperature is attained. It may take some time to reach the set temperature.
- The temperature will fluctuate more so when the wine cellar is empty.

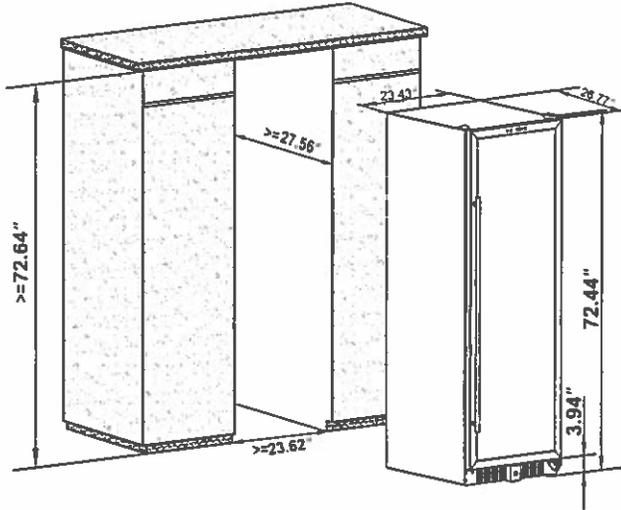
VinoView® Shelving (Type and number of shelves will vary per model)

Your wine cabinet was designed with our patent pending VinoView shelving allowing you to showcase your prized wines and easily view your collection. We recommend that you observe the tips below to optimize loading and performance:

- Remove all packing materials from shelves once unit is stable and ready for bottle storage.
- Disperse the bottles evenly to avoid concentrating weight in one place. Bottles must not touch either the back of the cabinet or the step at the bottom. While your wine cellar was designed to hold large format bottles, such as Pinot Noir, larger bottles could reduce the number of bottles you can fit on a shelf.
- Make sure that the bottles are not all grouped together either at the top or bottom of the cabinet.
- Only pull out one shelf at a time, never attempt to pull out more than one.
- **Maximum weight capacity per shelf is 50 lbs.**



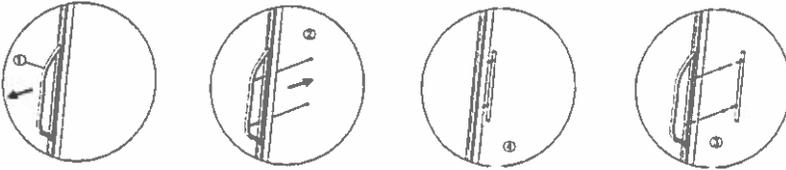
Installation as a built-in wine cellar



These cut out dimensions show the minimum space required for your wine cellar to perform as designed.

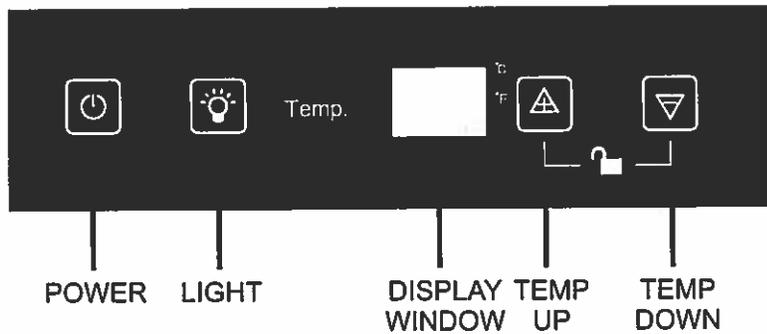
Installing the Handle

1. Pull back the door seal behind handle location.
2. Insert screws into pre-drilled screw holes.
3. Attach handle and tighten screws.
4. Press door seal back into place.



Operating Your Wine Cellar

Each wine cellar includes an operating panel on the front of the unit. This operating panel includes several features to operate and control the temperature.



- Power:** Turns the Wine Cellar System ON and OFF (Hold for 5 sec.)
- Lighting:** Turns the Interior Light ON and OFF
- Pressing for 5 Seconds to switch between Celsius and Fahrenheit
- Control Panel Lock:** Pressing Simultaneously + and - for 5 Seconds to Lock or Unlock the Control Panel
- Display Window:** Displays Set and Actual Temperature
- Temp. Up:** Increases Set Temperature
- Temp. Down:** Decreases Set Temperature

Before You Start

The wine cellar should be placed in a location where the ambient temperature is between 60-80° Fahrenheit. If the ambient temperature is above or below this range, the performance of the unit may be affected. For example, placing your unit in extreme cold or hot conditions may cause interior temperatures to fluctuate.

Setting the Temperature Control

NOTE: The temperature readout shows the actual cellar temperature, it will temporarily show the set temperature while making adjustments, then reverts back after 5 seconds.

1. Make sure power cord is connected to a properly grounded outlet.
2. Turn power ON.
3. Set the desired temperature by pushing the Temp UP or DOWN button.
4. Temperatures increase or decrease 1°F with each push of the UP or DOWN button.

NOTE: Temperatures may fluctuate depending on whether the interior light is ON or OFF and depending on the position of the bottles.

Lock or Unlock the Control Panel

To LOCK the control panel:

The control panel will lock automatically after 2 minutes if the cooler has no any operations during this period.

To UNLOCK the control panel:

1. Simultaneously press the + and - buttons for 5 seconds.
2. The control panel will beep when it is unlocked.

Temperature Settings for Serving Wine

Although optimal storage temperature is generally regarded to be 53-57°F, different varietals of wine require different service temperature settings. The recommended temperature ranges for serving different varietals of wine are listed



below. Your wine cellar will indicate when you have set the Upper/Lower zones to the below temperature ranges.

Red Wines:	60-66°F
White Wines	45-52°F
Sparkling Wines	40-45°F

Interior Light

- To complement the look of your wine collection, a LED lighting has been built into the wine cellar. Simply push the "Light" button and the light comes on, push again for off. For maximum energy efficiency, leave light off when not viewing your collection.

Door Lock

- This unit comes with key lock.
- The keys are located inside the plastic bag along with the user manual. To unlock the door, insert the key into the lock and turn counter clockwise.
- To lock the door, simply reverse the operation making sure the metal pin is engaged completely.
- Then remove the key and place it in a secure place for safekeeping.

Normal Operating Sounds You May Hear

- Boiling water, gurgling sounds or slight vibrations that are the result of the refrigerant circulating through the cooling coils.
- The thermostat control will click when it cycles on and off.



Technical Data

Total Volume	15.11 CF
Installation	Free-Standing or Built-In
Voltage & Frequency	115~60Hz
Current	1.6A
Power Input	160 W
Protection Class	I
Climate Class	N
Running Amps	1.6A
Ambient Temperature	60 - 77°F
Refrigerant	R600a – 1.94 oz.
Temp. Control Range	40°F to 72°F
Approx. Net Weight	216 LBS
Dimensions (W x D x H)	23.43" x 26.77" x 72.24"



CONFORMS TO
UL STD. 471
CERTIFIED TO
CSA STD. C22.2
NO. 120



Proper Wine Cellar Care and Cleaning

Cleaning and Maintenance

Warning: To avoid electric shock always unplug your wine cellar before cleaning. Ignoring this warning may result in death or injury.

Caution: Before using cleaning products, always read and follow manufacturer's instructions and warnings to avoid personal injury or product damage.

General:

- Prepare a cleaning solution of 3-4 tablespoons of baking soda mixed with warm water. Use sponge or soft cloth, dampened with the cleaning solution, to wipe down your wine cellar.
- Rinse with clean warm water and dry with a soft cloth.
- Do not use harsh chemicals, abrasives, ammonia, chlorine bleach, concentrated detergents, solvents or metal scouring pads. Some of these chemicals may dissolve, damage and/or discolor your wine cellar.

Door Gaskets:

- Clean door gaskets every three months according to general instructions. Gaskets must be kept clean and pliable to assure a proper seal.
- Petroleum jelly applied lightly on the hinge side of gaskets will keep the gasket pliable and assure a good seal.

Power Interruptions

- Occasionally there may be power interruptions due to thunderstorms or other causes. Remove the power cord from AC outlet when a power outage occurs. When power has been restored, **wait 3 to 5 minutes** then re-plug the power cord to AC outlet.



Vacation and Moving Care

- For long vacations or absences, unplug the wine cellar and clean the wine cellar and door gaskets according to "General cleaning" section. Leave doors open, so air can circulate inside.

- Always move the wine cellar vertically. Do not move with the unit lying down, as possible damage to the sealed system could occur.

Note: After moving, wait for 24 hours before plugging in the wine cellar.



An Important Note Regarding Wine Cellars and Mold Growth

Finding mold growth inside of your wine cellar is a rare but potential occurrence. Microscopic mold spores are naturally occurring, present in the ambient air, and far more common than you might realize. Because your wine cellar is specially designed to retain humidity to protect your corks, when mold gets in your wine cellar it may grow within the desirably humid environment. To best protect your cellar from the presence and growth of mold follow these suggestions:

- In naturally humid ambient environments the use of a room dehumidifier will greatly improve the prevention, and elimination, of mold growth. Mold grows best in environments where the humidity is greater than 50%. Reducing the humidity in the ambient environment to a level below 50% is an important step to reducing humidity or stopping mold growth within the wine cellar.
- Moist humid air will enter your wine cellar whenever the door is opened. Leaving the door shut as much as possible and always during times of elevated ambient humidity will reduce interior cellar moisture levels. If your wine cellar is equipped with a door lock be sure to keep the lock engaged to prevent accidental opening, or opening without permission.
- Remove any excess moisture that might accumulate on the wine cellar walls or floor using a clean, dry towel. Be sure to also wipe the bottles and shelves as well if necessary.
- The use of moisture absorbers placed inside the wine cellar will aid in reducing humidity levels. The more commonly available absorbers include:
 - Baking Soda that can be placed in an uncovered shallow container.
 - Chalk sticks placed in a mesh bag.
 - Clay pellets that can be purchased in sealed packets or tubs of granules.
 - Silica Beads or Silica Gel is a porous form of sodium silicate that can absorb 40 times its weight in water. Available in sealed packets or tubs of loose beads.
 - Calcium Chloride is a lattice structure powder that is one of the strongest moisture absorbers available and also sold in tubs and sealed packets.
 - Commercially available products such as Damp Rid
- If you have found mold in your cellar and needs some detailed mold removal tips please contact our Technical Support staff at 800-356-8466 for additional assistance