Conforms to ANSI/UL Std 427

Certified to CAN/CSA Std C22.2 No. 120

We manufacture, test and certify 100% of our wine cooling units in the USA. By sourcing the best components and closely controlling our manufacturing processes, we can assure the highest-quality, lowest defect manufacturing rates in the industry.
While great effort has been made to provide accurate guidelines, Wine Enthusiast cannot warrant or warranty its units to properly cool a particular enclosure. Customers are cautioned that enclosure construction, unit location and many other factors can affect the operation and performance of the unit. Therefore the suitability of the unit for a specific enclosure or application must be determined by the customer and cannot be warranted by Wine Enthusiast.
INTRODUCTION

Thank you for purchasing an N’FINITY cooling unit. We strive to provide the highest-quality products and the best possible customer service. If you have any questions about your N’FINITY unit, please call us at 1-800-648-6058.

This owner’s manual is intended to assist in the proper installation and maintenance of the N’FINITY cooling system. In order to ensure the longevity of your cooling unit, the equipment should be installed correctly and have a proper care and maintenance schedule. Please read and review this manual carefully and keep it for future reference.

What is the N’FINITY Cooling System?
The N’FINITY system is a specialized refrigeration unit designed for one purpose only: to maintain the optimal temperature and humidity levels conducive to the proper storage and aging of fine wines. It is a self-contained cooling unit designed to be used as a forced-air, through-the-wall unit. Standard through-the-wall N’FINITY units are temperature-controlled by an air sensor. The N’FINITY unit can be set at any temperature within the acceptable wine-aging range of 50°F to 67°F. It is designed to cool 30°F cooler than the ambient temperature of the space to which it is exhausting.

RECEIVING & INSPECTING THE UNIT

Upon receiving your N’FINITY unit:

- Lift only at the designated hand-hold locations on the shipping container, or fully support the unit from underneath. A shipment may include one or more boxes containing accessories.
- Inspect the packaging for any obvious signs of damage or mishandling before opening the container.
- Note any discrepancies or visual damage on the bill of lading before signing.
- Place the box containing the N’FINITY unit on a tabletop to prepare it for testing prior to installation.
- Sit unit upright for 24 hours.
- Review the packing slip to verify the package’s contents.
- Check the model number to ensure it is correct.
- Check that all factory options ordered are listed.

NOTE: N’FINITY units are manufactured in the USA and tested prior to shipment.

Check the box for the following contents:

<table>
<thead>
<tr>
<th>N’FINITY 3000 and 4200</th>
</tr>
</thead>
<tbody>
<tr>
<td>Accessory kit #1:</td>
</tr>
<tr>
<td>(1) N’FINITY owner’s manual</td>
</tr>
<tr>
<td>(1) Single-piece mounting bracket</td>
</tr>
<tr>
<td>(18) Antimicrobial pan tabs</td>
</tr>
<tr>
<td>(1) Drain line brush</td>
</tr>
<tr>
<td>Accessory kit #2:</td>
</tr>
<tr>
<td>(1) Piece of ½” ID clear plastic tubing (10 feet)</td>
</tr>
<tr>
<td>(2) 16½” strips of insulation foam tape</td>
</tr>
<tr>
<td>(2) 17½” strips of insulation foam tape</td>
</tr>
<tr>
<td>(10) 1¾” hex-head screws</td>
</tr>
<tr>
<td>(6) #8-18 x ½” Phillips pan AB T/S black oxide screws</td>
</tr>
<tr>
<td>(1) ½” NPT x ½” hose ID x ½” hose ID tee fitting</td>
</tr>
</tbody>
</table>

Please leave the unit in its original box until you are ready for installation. This will allow you to move the product safely without damaging it. When you are ready to remove the product from the box, refer to pages 7-11 for installation instructions.

TIP: Save your box and all packaging materials. They provide the only safe means of transporting/shipping the unit.
The performance and life of your N'FINITY unit are contingent upon the steps you take in preparing the wine cellar. Improperly preparing your enclosure or incorrectly installing your N'FINITY unit may cause unit failure, leaking of condensation, and other negative side effects.

It is highly recommended that you obtain the assistance of a wine storage professional.

Wine storage professionals work with licensed contractors, refrigeration technicians, and racking companies to build well-insulated, beautiful, and protective wine cellars. N’FINITY has put together some useful tips to assist in the installation process. Our recommendations are meant to act as a guide in the process of building a proper enclosure. Your intended location may have specific needs which we do not address.

Wall & Ceiling Framing
Build wine cellar walls using standard 2x4 or 2x6 boards and ceiling joists without violating local or state codes in your area. As a general rule, the thicker the walls and the higher the insulation value, the more consistent your cellar temperature will be.

Insulation
Insulation is REQUIRED in order to properly use N’FINITY products. It is vital that all walls and ceilings be insulated to keep the cellar temperature as consistent as possible during the summer and winter months. Standard fiberglass or rigid foam insulation is normally used in cellar construction; in some cases, “blown-in” insulation is used. The R-value, or quality of insulation, is determined by the rate at which heat passes through the insulation. The higher the R-value, the more resistant the insulation is to conducting heat, and the more consistent your wine cellar’s temperature will be. Using higher R-values in insulation will lower your operating costs and N’FINITY unit run time. (R-13 is the recommended minimum; R-19 is preferred for interior cellar walls, and R-30 for ceilings and exterior walls.)

Vapor Barrier
Water vapor creates its own pressure, separate from the ambient air pressure, and will intrude into colder/drier areas. A vapor barrier is REQUIRED in order to prevent the intrusion of water vapor and maintain the correct cellar temperature and humidity. It is recommended that 6-millimeter plastic sheeting be applied to the warm side of the cellar walls. The vapor barrier must also be applied to the outside walls and ceiling. If it is impossible to reach the outside, then the plastic must be applied from within the cellar. The most common method is to wrap the entire interior, leaving the plastic loose in the stud cavity so the insulation can be placed between each stud. The ceiling and all of the walls must be wrapped in plastic for a complete vapor barrier.

In areas of high humidity, such as Southern and Gulf States, the vapor barrier will prevent infiltration of warm moist air. The moist air can cause mold to form. Standing water in drip trays promotes microbial and fungal growth that can cause unpleasant odors and indoor air quality problems. If mold is found, remove it immediately and sanitize that portion of the unit.

NOTE: High humidity significantly increases the heat load on the cooling system.

Any break in the vapor barriers (a cut, a nail hole, overlapping, etc.) will cause a moisture leak and must be sealed. The electric conduit is a “duct” for vapor to travel in. The conduit should be caulked and sealed on the warm air end.
Mounting the Unit
The unit must be mounted within 18 inches of the ceiling in order to achieve sufficient cooling. As the room cools down, the warm air will rise to the ceiling. Mounting the unit high in the room will create a consistently cool environment by capturing the warm air and replacing it with cool air. Mounting the unit low in the room will result in a temperature variation in the room due to (a) the unit’s inability to draw warm air down from the ceiling and (b) cold air settling to the floor.

Unobstructed Airflow
Unobstructed airflow to and from the unit is critical for the unit’s overall performance and lifespan. Make sure there is a minimum of three (3) feet of horizontal clearance in every direction around the unit (five feet is ideal). The air blown by the fans needs to circulate and either dissipate or absorb heat from the space. The system will operate more efficiently with a greater amount of air to exchange.

NOTE: Avoid attempting to camouflage the unit. This will restrict airflow, and thus the unit’s ability to work efficiently.

Door and Door Seal
An exterior-grade (1 3/4") door must be installed as a cellar door. It is very important that weather stripping be attached to all 4 sides of the doorjamb. A bottom "sweep" or threshold is also required. The door must have an excellent seal to keep the cool cellar air from escaping out of the cellar. If the seal is not airtight, the unit will run continuously. In cases where glass doors are used and the room size is close to the recommended unit size, a larger unit should be used. This will compensate for the insulation loss due to the lower insulating rating of glass.
Ventilation
The necessity of dissipating heat away from the unit is critical to the unit's performance and cannot be overstated. As the unit operates and cools, a greater amount of heat is generated on the exhaust side of the unit. Adequate ventilation is required in order to dissipate heat away from the unit. If ventilation is inadequate, the exhaust will heat the area or room and adversely affect the unit's ability to cool. In some cases, it may be advisable to install a vent fan to dissipate heat from within the exhaust area. However, you must have a fresh air inlet as well.

**NOTE:** If you are unsure whether you have adequate ventilation in your install location, please contact us to assess your specific installation at 1-800-648-6058.

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### N'FINITY's Airflow Circulation

**85°F**

**55°F**

**Cellar Wall**

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### Sizing the Unit to the Room

The specification chart will provide information on the unit's cooling capacity. There are circumstances in which a cellar design may require a larger unit due to some existing design restrictions. In such a case, we recommend that the customer consider purchasing a unit with a larger capacity to compensate for the design limitations. Furnishings and materials such as glass doors, concrete, or brick walls and floors may not offer the insulation capacity required to maintain the optimum environment for the aging of wine.

<table>
<thead>
<tr>
<th>Model</th>
<th>Room Size (cubic feet)</th>
<th>Weight (lbs)</th>
<th>BTUs</th>
<th>Amps (running)</th>
<th>Product Dimensions (W x H x D)</th>
</tr>
</thead>
<tbody>
<tr>
<td>3000</td>
<td>650</td>
<td>76</td>
<td>2049</td>
<td>5</td>
<td>14.25” x 15.75” x 17”</td>
</tr>
<tr>
<td>4200</td>
<td>1000</td>
<td>81</td>
<td>2253</td>
<td>5</td>
<td>14.25” x 15.75” x 17”</td>
</tr>
</tbody>
</table>

**Temperature Delta - 30°F** *(when exhaust environment does not exceed above 85°F and below 50°F)*

**Warranty - 2 yr parts & labor / 5 yr compressor only**
PRE-INSTALLATION

Electrical Needs
The N’FINITY System requires a dedicated 115-volt, 20-amp circuit. The unit draws a large amount of amps at initial startup. Match the electrical outlet to the plug provided on the N’FINITY unit and provide a dedicated circuit and wiring for the unit. By designating a dedicated circuit breaker, you will guarantee the unit has enough power to run effectively. Contact an electrician for assistance with the installation of this dedicated electrical circuit.

Electrical Outlet
Plug your N’FINITY unit into a surge protector or power conditioner. As with any sensitive electrical equipment, the N’FINITY electrical equipment may be damaged by power surges and spikes. Power surges and spikes are not covered under the N’FINITY warranty.

DO NOT USE A GROUND FAULT INTERRUPTER (GFI) WITH THIS PRODUCT.

Testing the Unit (prior to installation)
Carefully remove your N’FINITY unit from the box. Do not destroy your packaging material, as it provides the only safe means of transporting the unit. Place the N’FINITY system on a tabletop to prepare it for installation and testing. Plug system into a live electrical outlet and turn unit on. The system may take up to 10 to 15 minutes before operating correctly: all four fans running, cold air issuing from the cellar side of the unit, and hot air coming out of the exhaust side. Once the operation has been tested, turn the unit off and unplug it from the electrical outlet.

NOTE: If the system does not seem to be fully functional after 15 minutes, please refer to the Troubleshooting Guide on page 17.

Location of Supply and Return Grilles
Locate the supply and return grilles inside the cellar to create an airflow pattern that maximizes air circulation in the room. Avoid short circulation of the air.

DO NOT:
- Install through-the-wall return air grilles at floor level, as they will collect dust from the floor.
- Mount the unit more than 18 inches from the top of the room.
- Locate the supply or return air grille where it is blocked by bottles, boxes or cases.

Units weigh 75-85 pounds and are cumbersome for one person to carry. We recommend that you get someone else to help you during the installation process. NEVER LAY UNIT ON ITS SIDE.
AIRFLOW CONTROL

Airflow Options
The magnetic deflectors can be used to mount the system lower in the cellar, flush-mount the condenser side of the system, or direct the airflow to avoid recirculation. Simply apply the magnetic deflectors in one of the positions displayed below. Choose the option that will best suit your installation.

NOTE: Do not cover both of the openings on the same side of the unit for any reason. This will cause cooling issues and premature failure.

ONE-SIDE SELECTIVE AIRFLOW OPTIONS

OPTION 1

OPTION 2

OPTION 3

OPTION 4

TWO-SIDE SELECTIVE AIRFLOW OPTIONS

OPTION 5

OPTION 6

OPTION 7

OPTION 8

NOTE: Do not cover both of the openings on the same side of the unit for any reason. This will cause cooling issues and premature failure.
PREPARING THE INSTALLATION LOCATION

Minimum Tools Needed:

- Hammer
- Level
- Screwdriver
- Saw

Locate the desired installation location (no lower than 18 inches from the ceiling). Using a stud finder, locate the studs on either side of the center point, and mark them with vertical lines.

Using a level and a pencil, mark a horizontal line on the wall between the two studs, no less than 1 ½ inches and no more than 18 inches from the ceiling.

Using a ruler or measuring tape, measure 16 inches down and mark another horizontal line parallel to the first one.

Using a saw, cut along the uppermost horizontal line until your saw reaches the stud. Turn the saw around, inserting it into the cut you have just made, and cut toward the opposite stud. Be careful not to cut into the studs themselves. You should now have a clean, horizontal cut between the two studs.

Next, make the second horizontal cut from stud to stud on the line 16 inches below the first cut.

Once the horizontal lines have been cut, make vertical cuts using the inside edge of the studs as a guide. Once you have made both vertical cuts, you should have a rectangular hole in the sheetrock. Now you have to make the same hole on the other side of the wall. Since you already have one hole, this is an easy process. Using a nail, mark all four corners of the first hole by making nail holes through the sheetrock. Then, on the other side of the wall, connect the holes with a pencil mark and cut.

Sheetrock alone cannot support the weight of a cooling system. Therefore, it is necessary to frame the hole that you have just cut with upper and lower supports. These supports also provide solid material for the mounting bracket screws.

Using two 2x4s (each 14.5 inches in length) and eight 6d nails, secure the upper and lower supports to the right and left studs, just inside the sheetrock. Make sure that the internal height remains at 16 inches so that the system will fit snugly through the framed cut-out.
INSTALLING THE SYSTEM

Single-Piece Mounting Bracket
The unit utilizes a single-piece mounting bracket. This sturdy bracket frames the installation location and secures the unit to the wall.

Applying Insulation Tape
Locate the four (4) precut pieces of black foam tape included with the system, two larger pieces and two smaller pieces. To apply, simply peel back the white paper adhesive covering and place on the mounting bracket. The large pieces are applied to the top and bottom while the smaller pieces are for the sides. This foam creates a tight seal between the bracket and the wall.

Through-the-Wall
1. Slide the unit into the installation location from inside the cellar. Make sure the controller side of the unit is inside of the cellar.

2. Slide the prepared single-piece mounting bracket onto the unit from outside the cellar.

3. On each side of the side of the unit you will notice six (6) indents. These mark the two different installation depths. Select one of the two mounting depths and attach the single-piece mounting bracket to the unit with the six (6) supplied ½" self-tapping screws. DO NOT use self-tapping screws longer than ½" in length.

4. Finally, secure the mounting bracket to the wall through the pre-drilled holes using the ten (10) supplied #6 1¾" hex-head screws. The screws should penetrate the studs as well as the upper and lower supports to provide adequate support for the unit.

5. Seal all cracks and gaps around the unit on the cellar side with an airtight sealant and caulking to prevent air leakage. The hole that the unit is installed through is basically a break in the vapor barrier. An airtight seal is imperative.

NOTE: If you use decorative moulding, it should be attached to the walls and never to the cooling unit itself. The moulding itself should be removable in case the unit needs servicing.
DRAIN LINE

Condensation Drain Line Tube
The condensation drain line tube is used to remove excess condensation from the unit to a proper discharge location. It is important that the drain line tube be properly connected and used to prevent leakage and other problems associated with excess condensation.

Failure to use the condensation drain line tube will void the warranty on the unit.

To attach the drain line tube:

1. Wrap tee with Teflon tape one or two turns clockwise.

2. Next, thread the barb tee into the rear drain port and rotate until tight. Make sure the tees of the barb are sticking straight up and down.

3. Next, attach the piece of ½” ID clear plastic tubing to the lower tee of the barb.

4. Every six weeks, disconnect the drain line from the barb tee. Remove the barb from the rear drain port and clean it. Then use the supplied drain line brush to clean the interior drain line. Use the drain line access door (pictured at right) to drop a pan tab into the drip tray to prevent the buildup of microbial growth.

* INCORRECT: Do not allow drain line to be submerged (if draining into a vessel).

* CORRECT: Drain line should hang above the water line.

Drain Line Connection
It is important that the drain line tube be properly connected and used to prevent leakage and other problems associated with excess condensation. If the drain line is draining into a vessel, make sure that the drain line hangs above the surface and is not submerged. This will prevent the formation of mold.
SYSTEM OPERATION

Initial Startup
When power is applied to the unit, the control will briefly display all symbols, and the snowflake symbol will be displayed (if unit is calling for cooling). There may be a brief delay (up to 60 seconds) before the evaporator fan turns on. When the evaporator fan is activated, the fan symbol will display.

APST (Advanced Product Safety Technology) is a temperature control feature for the evaporator fan that comes standard with all N’FINITY units. APST ensures that in the possible event of a cooling deficiency, the heat from the indoor fan will not raise the temperature of the wine cellar, which could otherwise have an adverse effect on the wine-aging process.

Set Point
The set point is preset at the factory (N’FINITY) to 55°F. It can be adjusted by the customer between 50°F and 70°F (in 1°F increments).

Cooling Operation
Cooling is activated once the air-sensing probe senses a temperature that is 4°F greater than the set point. The controller then energizes the compressor relay which activates the compressor. The evaporator and condenser fans operate with the compressor. The unit provides cooling until the air-sensing probe senses the set point has been reached. At this point the compressor relay is de-energized, which stops the compressor.

Anti-Short Cycle
The Anti-Short Cycle ensures that the compressor will remain off for a period of three minutes after the unit has reached the set point to allow the pressure in the refrigeration unit to equalize prior to starting the compressor.

Anti-Frost Cycle (defrost)
After two hours of compressor operation the controller will activate the Anti-Frost Cycle. The compressor relay will de-energize, stopping the compressor, evaporator fans, and condenser fans. The compressor relay will remain de-energized for five minutes, and then the unit will return to normal operation. The set point and the dripping snowflake symbol will be displayed during the Anti-Frost Cycle.

Air-Sensing Probe Failure Protection
In the event that an air-sensing probe should fail, the APST (Advanced Product Safety Technology) will automatically transition the unit to a timed cycle based on detailed laboratory testing, which will ensure that the product is kept within a safe temperature range.

Display
The set point is displayed by default. "Def" is displayed during an Anti-Frost Cycle. The air-sensing probe and evaporator probe temperatures can be accessed by pushing the SET button and scrolling through "Pb1" (air-sensing probe).

Safety Features
Once the compressor relay is de-energized the controller must wait five minutes before reenergizing the relay. This prevents the compressor from repeatedly turning off and on. If the unit is calling for cooling during this time, the compressor symbol will blink, indicating that cooling is needed but the control is waiting for the Anti-Short Cycle delay.

In the event of a faulty air-sensing probe, the compressor will cycle off for 10 minutes and on for 40 minutes. "E1" will be displayed on the screen.

Alarms
See "Alarm Codes" in Controller Function chart.
# CONTROLLER FUNCTIONS

<table>
<thead>
<tr>
<th>Button/Symbol</th>
<th>Normal Functions</th>
</tr>
</thead>
</table>
| **ON/OFF**    | - Press and hold the ON/OFF button for approximately 3 seconds to turn the unit on or off.  
**NOTE:** This does not disconnect power from the unit. In order for the power to be shut off from the unit, the power cord must be unplugged from the wall receptacle.  
- This button also serves as an escape button. |
| **UP/DOWN ARROWS** | - Use these buttons to scroll up or down a menu.  
- Press and hold the UP ARROW button for approximately five seconds to manually start the defrost sequence. |
| **SET**       | - Press the SET button once to view the set point, temperature of the air-sensing probe.  
- Once the SET button is pressed, "SEt" will be displayed. Press the UP or DOWN ARROW buttons to scroll through Pb1 and the set point parameter.  
- Press the SET button again to view any of these values.  
- To change the set point, press the SET button when "SEt" is displayed on the screen. The current set point will be displayed. Use the UP or DOWN ARROW buttons to change the set point to the desired temperature. Press the SET button again once the desired temperature is reached.  
- Hold the SET button for approximately 5 seconds to enter the CPSM (Customer Preference Selection Mode) menu. CPSM details are available on the next page. |
| **SNOWFLAKE** | **Constant** - Unit is in cooling mode and the compressor and fans are running.  
**Blinking** - The unit is calling for cooling, but must wait five minutes before restarting the compressor. This five-minute delay serves as an anti-short cycle for the compressors protection. |
| **DRIPPING SNOWFLAKE** | Unit is running an Anti-Frost Cycle. The compressor and fans will be turned off during this cycle. |
**Alarm**
The alarm symbol is shown when the unit encounters an issue that needs attention. The displayed alarm codes are explained below. The alarm code will remain displayed until corrected.

### Alarm Codes

<table>
<thead>
<tr>
<th>Message</th>
<th>Cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>E1</td>
<td>Faulty air-sensing probe</td>
<td>Contact Customer Service at 1-800-648-6058</td>
</tr>
</tbody>
</table>
| AH1     | The air probe is sensing a temperature that is 10° above the set point | 1. Allow time for the wine to reach the desired temperature  
2. Make sure all windows and doors are closed and have a proper seal  
3. Follow the procedures in the pre-installation instructions to test the unit for proper cooling |
| AL1     | The air robe is sensing a temperature that is 10° below the set point | 1. Make sure unit is not in cooling mode (the snowflake symbol will not be lit)  
2. Add heat to the room until the wine reaches the desired temperature |

### CPSM (Customer Preference Selection Mode)

Press and hold the set button for approximately five (5) seconds to enter the CPSM menu. Use the DOWN ARROW button to access the following parameters.

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>PA2</td>
<td>No adjustable settings in this parameter.</td>
</tr>
<tr>
<td>tab</td>
<td>No adjustable settings in this parameter.</td>
</tr>
<tr>
<td>Rel</td>
<td>No adjustable settings in this parameter.</td>
</tr>
<tr>
<td>LOC</td>
<td>Change this parameter from &quot;n&quot; to &quot;y&quot; to lock the keyboard from changes to the set point.</td>
</tr>
<tr>
<td>CA1</td>
<td>Change the value to increase or decrease the temperature reading of the air sensor. (This process recalibrates the probe to the controller.) Increasing the value by 1 means an increase in the temperature reading by 1 degree. Decreasing the value by one means a decrease in the temperature reading by 1 degree. This parameter can be adjusted +– 12 degrees. If needed, adjust this setting to match the temperature sensor inside your cellar.</td>
</tr>
</tbody>
</table>
# TROUBLESHOOTING GUIDE

## Unit has ice forming on the evaporator

<table>
<thead>
<tr>
<th>Possible cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Evaporator filter and/or coil are dirty.</td>
<td>Clean filter and coil with a vacuum. If coil is very dirty, use a spray bottle with a small amount of liquid dish detergent. Spray coil, let set for five minutes, and then flush with fresh water.</td>
</tr>
<tr>
<td>There is something blocking the supply and or return air</td>
<td>Remove blockage</td>
</tr>
<tr>
<td>One or both evaporator fans are not turning on</td>
<td>Call a service tech to troubleshoot</td>
</tr>
<tr>
<td>The temperature of the room to which the unit is exhausting has dropped below 50°</td>
<td>Raise the temperature of the exhaust room</td>
</tr>
<tr>
<td>The unit has not undergone an Anti-Frost Cycle yet</td>
<td>Check for ice in the depth of the coil. Melt with blow dryer until coil is warm to the touch. Soak up water with a towel.</td>
</tr>
<tr>
<td>Unit continues to ice</td>
<td>Observe ice formation pattern. If only part way up the coil face, unit could be low on refrigerant. If so, call Technical Support at 1-800-648-6058.</td>
</tr>
</tbody>
</table>

## Unit does not run/power up

<table>
<thead>
<tr>
<th>Possible cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unit is not plugged in</td>
<td>Make sure the unit is plugged into an outlet</td>
</tr>
<tr>
<td>No power to outlet</td>
<td>Contact an electrician</td>
</tr>
<tr>
<td>Line voltage is incorrect rating for unit</td>
<td>Check line voltage to make sure there is 110-120V</td>
</tr>
<tr>
<td>Room at set point</td>
<td>Lower set point</td>
</tr>
<tr>
<td>Thermostat not calling for cooling</td>
<td>Lower set point</td>
</tr>
<tr>
<td>Faulty thermostat or wiring</td>
<td>Call Technical Support at 1-800-648-6058</td>
</tr>
</tbody>
</table>

## Cellar temperature is too warm

<table>
<thead>
<tr>
<th>Possible cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>The temperature of the room unit is exhausting to has exceeded 85°</td>
<td>Lower the temperature of the exhaust room</td>
</tr>
<tr>
<td>The unit is undersized for the room</td>
<td>Order correctly sized unit</td>
</tr>
<tr>
<td>There is something blocking the supply and/or return air on evaporator or condenser side of the unit</td>
<td>Remove airflow obstruction</td>
</tr>
<tr>
<td>Unit is mounted too low in the cellar</td>
<td>Relocate unit so the distance from the ceiling and top of the unit is no more than 18”</td>
</tr>
<tr>
<td>One or more of the fans is not turning on</td>
<td>Call Technical Support at 1-800-648-6058</td>
</tr>
<tr>
<td>Compressor is not turning on</td>
<td>Call Technical Support at 1-800-648-6058</td>
</tr>
<tr>
<td>Compressor keeps cycling on overload</td>
<td>Make sure all fans are working and there are no airflow obstructions</td>
</tr>
<tr>
<td>Poor seal around door</td>
<td>Make sure there are no air gaps around the door. If door seal is damaged, replace it.</td>
</tr>
<tr>
<td>Controller set too high</td>
<td>Lower the set point</td>
</tr>
<tr>
<td>Evaporator coil is frosted or iced up</td>
<td>Observe ice formation pattern. If only part way up the coil face, unit could be low on refrigerant. If so, call Technical Support at 1-800-648-6058.</td>
</tr>
</tbody>
</table>
# TROUBLESHOOTING GUIDE

## Unit leaks water

<table>
<thead>
<tr>
<th>Possible cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unit is not level</td>
<td>Unit should be level in wall to prevent leakage</td>
</tr>
<tr>
<td>Drain line clogged or kinked</td>
<td>Check drain line to make sure water can flow freely</td>
</tr>
</tbody>
</table>
| Drain is clogged, preventing water from escaping    | 1. Disconnect exterior drain line and clear it out; run provided drain line brush through the drain port and into the interior drain line.  
2. Open access port and, using a flashlight, check drain line for blockage; drop a pan tab into the drip tray to prevent further blockages. |
| Drain line does not have a downward slope          | Fix drain line so there is a downward slope from the unit to the drain |
| Coil is iced, causing excess condensation           | Melt ice with blow drier. Soak up with a towel.                          |

## Unit runs but does not cool

<table>
<thead>
<tr>
<th>Possible cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lack of air flow/heat exhaust (outer room)</td>
<td>Make sure fans are unobstructed; clean evaporator if necessary</td>
</tr>
<tr>
<td>Fans run but compressor does not</td>
<td>Compressor may have overheated. Shut unit off for 1 hour to allow compres sor to cool. Turn back on and check for cooler air flow out. If compressor runs, check for and clean condenser coil as possible cause of compressor overheating. If problem repeats, call Technical Support 1-800-648-6058</td>
</tr>
<tr>
<td>Unit undersized</td>
<td>Order correctly sized unit</td>
</tr>
</tbody>
</table>

## Evaporator fan runs but compressor does not

<table>
<thead>
<tr>
<th>Possible cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Compressor and/or starting components faulty</td>
<td>Call Technical Support at 1-800-648-6058</td>
</tr>
<tr>
<td>Fans run but compressor does not</td>
<td>Compressor may have overheated. Shut unit off for 1 hour to allow compres sor to cool. Turn back on and check for cooler air flow out. If compressor runs, check for and clean condenser coil as possible cause of compressor overheating. If problem repeats, call Technical Support.</td>
</tr>
</tbody>
</table>

## Compressor runs; evaporator fan does not

<table>
<thead>
<tr>
<th>Possible cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Faulty fan motor</td>
<td>Call Technical Support at 1-800-648-6058</td>
</tr>
<tr>
<td>Faulty fan relay</td>
<td>Call Technical Support at 1-800-648-6058</td>
</tr>
</tbody>
</table>

## Compressor short cycles

<table>
<thead>
<tr>
<th>Possible cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Compressor and /or starting components faulty</td>
<td>Call Technical Support at 1-800-648-6058</td>
</tr>
</tbody>
</table>

## Humidity in cellar is too high

<table>
<thead>
<tr>
<th>Possible cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cellar vapor barrier not sufficient</td>
<td>Install proper vapor barrier</td>
</tr>
</tbody>
</table>
# MAINTENANCE SCHEDULE

<table>
<thead>
<tr>
<th>Frequency</th>
<th>Task Description</th>
</tr>
</thead>
</table>
| Monthly     | 1. Check for unusual noise or vibration  
2. Check drain line for proper drainage and make sure there is no mold growth                      |
| Every Six Weeks | Using the supplied drain line brush, clean the interior drain line leading from the drip tray and drop a pan tab into the drip tray (see illustration below for more details). |
| Quarterly   | Use a vacuum with brush attachment to clean coils; be careful not to crush coil fins when cleaning                                               |
| Annually    | 1. Inspect for corrosion  
2. Check wiring connections and integrity of cords  
3. Pour a 50/50 bleach solution into the drain line every spring                             |

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**WARNING**: Keep pan tabs out of reach of children. They contain quaternary ammonium chloride and can cause skin and eye irritation. They are harmful or fatal if ingested. Wear protective gloves when handling pan tabs. Wash thoroughly after handling. If pan tabs make contact with eyes, rinse cautiously with water for several minutes. In case of an emergency, call 1-800-255-3924 (24 hours).
TECHNICAL ASSISTANCE

Wine Enthusiast Technical Support is available Monday through Friday from 9:00 a.m. to 6:00 p.m. EST.

The customer service representative will be able to assist you with your questions and warranty information more effectively if you provide them with the following:

- The model and serial number of your N'FINITY unit.
- Location of unit and installation details, such as ventilation, ducting, construction of your wine cellar, and room size.
- Photos of the cellar and installation location may be needed.

Contact Wine Enthusiast Customer Service
Wine Enthusiast Companies
333 North Bedford Rd.,
Mt. Kisco, NY 10549
1-800-648-6058
www.wineenthusiast.com
1. N'FINITY Product Base Terms

Wine Enthusiast Companies is in the business of manufacturing and selling wine cabinets, cooling units and related goods; each such wine cabinet, cooling unit and related good is referred to herein as a "Product". As used herein, the term "Wine Enthusiast" includes any Product sold under the names Wine Enthusiast. "Purchaser" means the original purchaser of a Wine Enthusiast Product. "End User" means the consumer who has installed and is actually using a Wine Enthusiast Product. Every sale of a Product from Wine Enthusiast to a Purchaser is made subject to these Terms and Conditions of Sale ("Terms and Conditions").

Product prices are specified in the Wine Enthusiast published price list that is current at the time Wine Enthusiast receives Purchaser's particular order. Prices are subject to change at any time prior to Wine Enthusiast's acceptance of Purchaser's particular order. No contract of sale exists until Wine Enthusiast has accepted Purchaser's order and provided Purchaser with a written acknowledgment of Purchaser's order. Prices are exclusive of, and Purchaser shall pay, all taxes, duties, levies or fees imposed on Wine Enthusiast or Purchaser by any taxing authority related to Purchaser's order. Payment for a Wine Enthusiast Product must be made in lawful money of the United States of America in immediately available funds. Wine Enthusiast accepts all major credit cards. Wine Enthusiast may change payment terms for unfilled orders if, in Wine Enthusiast's reasonable opinion, Purchaser's financial condition, previous payment record or relationship with Wine Enthusiast merits such change.

All Purchaser orders, whether written or verbal, are governed by these Terms and Conditions and are subject to acceptance by Wine Enthusiast. Any term or condition which may be included on any Purchaser's purchase order, or in any form of communication (whether verbal or in writing) from any Purchaser to Wine Enthusiast, that is not identical with these Terms and Conditions, is hereby expressly objected to and rejected by Wine Enthusiast, and shall NOT become a part of the contract of sale of any Product. Wine Enthusiast's failure to object to any such conflicting term and/or condition of sale contained in any communication (including a purchase order) from a Purchaser shall not be considered as acceptance of such term and/or condition or as a waiver of these Terms and Conditions. The only language in which Wine Enthusiast states these Terms and Conditions is English. Wine Enthusiast reserves the right, in its sole discretion, to change these Terms and Conditions at any time, for any reason, without notice. Wine Enthusiast shall not be liable to Purchaser for any delay of delivery of a Product caused by Force Majeure, or any other cause beyond Wine Enthusiast's control.

2. N'FINITY Product Limited Warranty

A. Two (2) Year Limited Warranty.

For the period of TWO (2) YEARS (the "Limited Warranty Period") from the date of original sale of a Product by Wine Enthusiast, if a Wine Enthusiast Product is found to be defective in material or workmanship after undergoing Wine Enthusiast's customer service troubleshooting, then, subject to the Wine Enthusiast Product Limited Warranty Limitations and Exclusions as well as the other Terms and Conditions stated herein, Wine Enthusiast will do the following, as appropriate, for the end user ("End User") who has installed and is actually using the Product, with regard to LABOR, PARTS and FREIGHT:

(1) LABOR - repair or replace (at Wine Enthusiast's sole option) the Product at no charge to the End User; and
(2) PARTS – supply, at no charge to the End User, new or rebuilt replacement parts for the Product in exchange for the return of defective parts; and
(3) FREIGHT – cover normal ground freight charges for parts, and, in the event the Product is not repairable in the field, cover normal ground freight charges (within the continental United States) for the repair or replacement of the Product.

B Five (5) Year Compressor Limited Warranty.

The two (2) year limited warranty period stated in Section 2(a) above is extended for an additional three (3) year period with regard to a Wine Enthusiast Product's compressor only. Labor, freight and parts ancillary to the compressor remain subject to the two (2) year limited warranty.

C Product Warranty Limitations and Exclusions.

(1) This limited warranty does not cover cosmetic damage caused during installation, damage due to acts of God, commercial use, accident, misuse, abuse, negligence, or modification to any part of the Product. Delivery and installation of the Product, any additional parts required, as well as removal of the Product if warranty work is required, are all at the sole cost, risk and obligation of the End User.
(2) This limited warranty does not cover damage due to improper installation or operation or lack of proper maintenance of the Product, connection of the Product to improper voltage supply, or attempted repair of the Product by anyone other than a technician approved by Wine Enthusiast to service the Product.
This limited warranty does not cover any Product sold "AS IS" or "WITH ALL FAULTS."

This limited warranty is valid only in the continental United States, Alaska and Hawaii. Sales elsewhere (including Puerto Rico) are excluded from this warranty.

Proof of purchase of the Product in the form of a bill of sale or receipted invoice, which is evidence that the Product is within the Limited Warranty Period, must be presented by the End User to Wine Enthusiast in order to obtain limited warranty service.

This limited warranty is void if the factory applied serial number has been altered or removed from the Product.

Removing the rivets from the Product’s unit housing without prior authorization from Wine Enthusiast voids this limited warranty.

The End User must first contact Wine Enthusiast Customer Service by telephone (at 1-800-648-6058) prior to attempting service on any Product still under the limited warranty, else the limited warranty is voided.

THE REPAIR OR REPLACEMENT OF THE PRODUCT AS PROVIDED UNDER THIS LIMITED WARRANTY IS THE EXCLUSIVE REMEDY OF YOU, THE END USER, AS WELL AS ANYONE ELSE IN THE CHAIN OF TITLE OF THE PRODUCT, DOES NOT START A NEW LIMITED WARRANTY TIME PERIOD, AND IS IN LIEU OF ALL OTHER WARRANTIES (EXPRESS OR IMPLIED) WITH REGARD TO THE PRODUCT. IN NO EVENT SHALL Wine Enthusiast BE LIABLE FOR INCIDENTAL, CONSEQUENTIAL, SPECIAL OR CONTINGENT DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT. THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE HEREBY EXPRESSLY DISCLAIMED. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

Failure of the End User to comply with all of the Product Installation Requirements, Maintenance Requirements and End User Requirements may, at Wine Enthusiast’s sole discretion, void this limited warranty.

No one has any authority to add to or vary the limited warranty on this Product.

3. Product Installation Requirements

(a) Prior to installing a Wine Enthusiast Product, the End User must read the Wine Enthusiast Owner’s Manual and thereafter the End User must follow the required installation, use and maintenance procedures set forth by Wine Enthusiast in N’FINITY’s Owner’s Manual. The Owner’s Manual is shipped with each Product and if another copy is needed, replacement copies can be downloaded from Wine Enthusiast’s website (www.WineEnthusiast.com) or by contacting Wine Enthusiast directly for a new copy of the Owner’s Manual.

(b) It is highly recommended that the End User obtain the assistance of a wine storage professional.

(c) Failing to address all of the variables associated with proper installation will cause the Product to operate incorrectly and limit both the Product’s ability to cool and the longevity of the Product itself.

(d) The limited warranty card should be completed and promptly returned by the End User to Wine Enthusiast to ensure limited warranty registration and confirmation of date of purchase.

(e) The End User is responsible for all risks and costs of installation of the Product, including but not limited to all labor costs as well as cost of any additional parts required for the proper and complete installation of the Product. The End User is responsible for all risks and costs of removing the Product if limited warranty work is required.

(f) The Product cannot operate at its optimum capacity if airflow is constricted by ducting or venting the exhaust side of the Product into a location with inadequate ventilation.

4. Maintenance Requirements

It is the End User’s responsibility to clean off any accumulated dust, lint, or other debris from the front and rear intake grills; failure to do this on a regular basis will restrict the airflow and may affect the Product’s ability to function properly. Periodically cleaning the Product’s vents will help assure maximum cooling efficiency. The drain tube must also be checked and kept clean and free of debris and mold to maintain proper performance.

Mold is a natural living organism in the environment. It exists in the air in the form of microscopic spores that move in and out of buildings through doors, windows, vents, HVAC systems and anywhere else that air enters. Once it is discovered, mold must be addressed quickly and appropriately. Delayed or improper treatment of mold issues can result in costly and reoccurring repairs. If the End User suspects a mold problem, it is always best to hire a qualified and experienced mold remediation specialist.
5. Additional End User Responsibilities

The following items are not covered under any warranty and are the sole responsibility of the End User:
(a) End Users should satisfy themselves that the Product they are purchasing is suitable for their particular needs and requirements, and thus no responsibility will be placed with Wine Enthusiast for the End User’s decisions in this regard.
(b) It is the End User’s responsibility to secure safe haven/storage for ANY AND ALL items that are being kept and stored in the End User’s wine cellar, including any Product. Wine Enthusiast takes no responsibility for the safety and preservation of the aforementioned items in the event that the environment becomes unsuitable to maintain a proper storage environment.

6. Customer Service and Troubleshooting

Wine Enthusiast's technical support department is available to answer and questions or inquiries for End Users regarding a N’FINITY Product, as well as to assist in performing basic troubleshooting, Monday through Friday, from 9:00 a.m. to 6:00 p.m. EST, at telephone number 1-800-648-6058. Wine Enthusiast Companies is located at 333 North Bedford Rd., Mt. Kisco, NY 10549.

7. Additional Terms & Conditions

(a) Return Policy. All return inquiries must be made within thirty (30) calendar days of the original purchase of a Product and are subject to a twenty five percent (25%) restocking fee. Shipping costs are not refundable and the Purchaser is responsible for all return shipping costs (including customs fees and duties, if applicable).
(b) Wine Enthusiast retains a security interest in each Product until payment in full.
(c) Every provision of these Terms and Conditions shall be construed, to the extent possible, so as to be valid and enforceable. If any provision of these Terms and Conditions is held by a court of competent jurisdiction to be invalid, illegal or otherwise unenforceable, such provision will, to the extent so held, be deemed severed from the contract of sale between Purchaser and Wine Enthusiast, and all of the other non-severed provisions will remain in full force and effect.
(d) The laws of the State of New York (without regard for conflicts of law) shall govern the construction and enforcement of the these Terms and Conditions, except that these Terms and Conditions shall be interpreted as through drafted jointly by Wine Enthusiast and Purchaser. Any dispute will be resolved by the courts in the County of Westchester, New York, and all parties, Wine Enthusiast, Purchaser and End User, hereby irrevocably submit to the personal jurisdiction of such courts for that purpose. No waiver by Wine Enthusiast of any breach or default of the contract of sale (including these Terms and Conditions) concerning a Product will be deemed to be a waiver of any preceding or subsequent breach or default.

8. Questions or Additional Information

If you have any questions regarding these Terms and Conditions or wish to obtain additional information, contact us via phone at 1-800-648-6058 or please send a letter via U.S. Mail to:

Wine Enthusiast Companies
333 North Bedford Rd.,
Mt. Kisco, NY 10549

Model __________________________ Serial Number ____ ____ ____ ____ ____ ____ ____

Installed by ___________________________ Date ___________________________