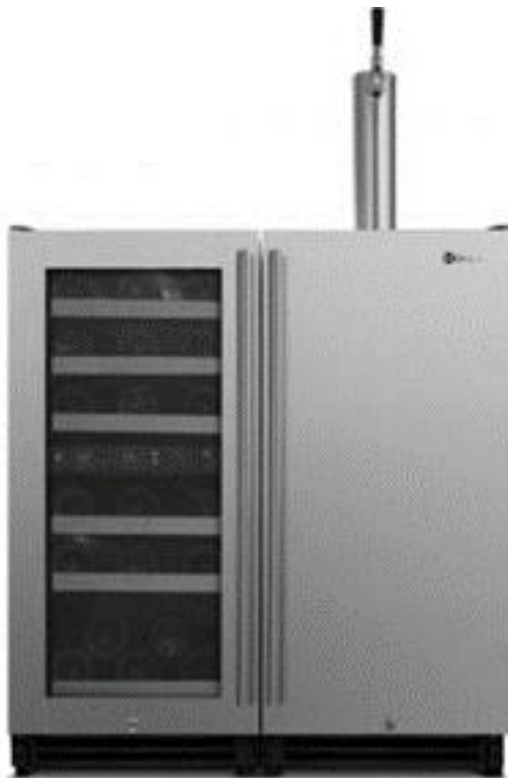




# N'FINITY Wine & Kegeerator Center



(Features and Size May Vary)

User Manual

Model Number 237 02 51 08

**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 may be built into cabinetry.
10. If your appliance 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 appliance, take off the doors.**

**Leave any 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 on a label in back of the wine cellar.

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Model number

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Serial number

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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.

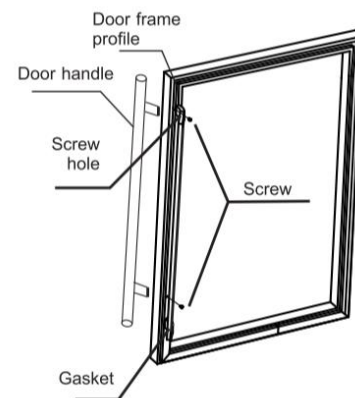
## Use of Extension Cords

- 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.

## 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.
5. Repeat with the second handle.

**NOTE:** DO NOT OVERTIGHTEN THE SCREWS AS THIS MAY CAUSE DAMAGE TO THE DOOR.



# 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 storage requirements. The Wine Zone can be set: 39° to 72°F and the Keg Zone can be set: 32° to 72°F. See the section **Operating Your Wine & Keg Center** for complete instructions on control panel operations.

## Wine Shelving

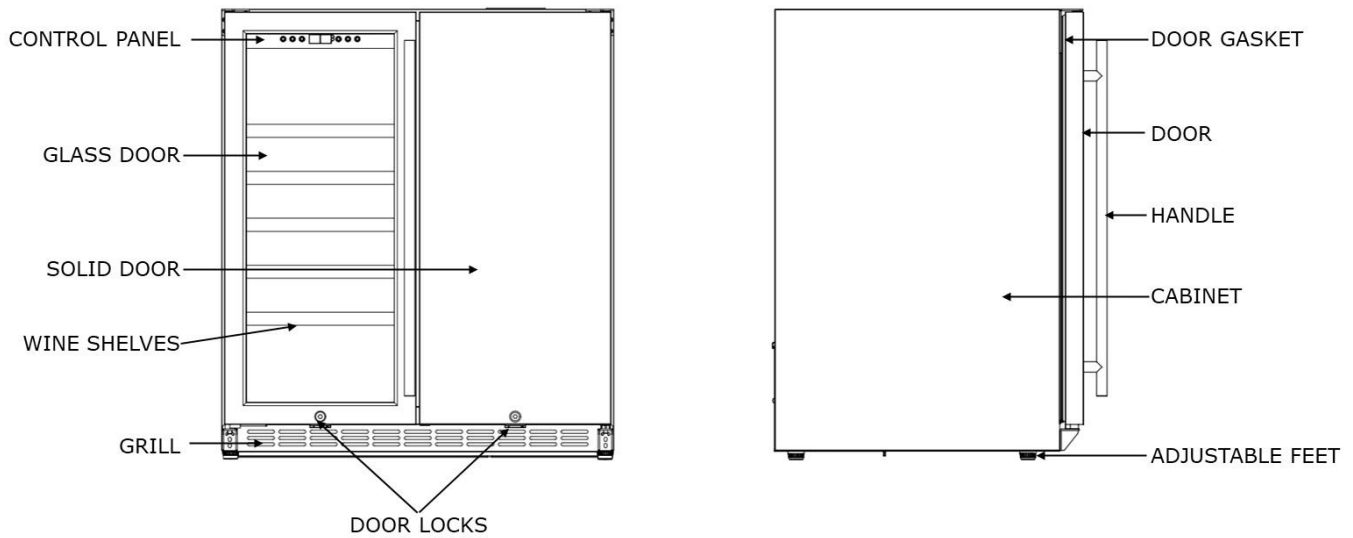
(Type and number of shelves will vary per model)

Your cabinet was designed to store a maximum number of bottles securely. We recommend that you observe the tips below to optimize loading:

- Remove all exterior and packing materials.
- 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. Larger bottles 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 30 lbs.**

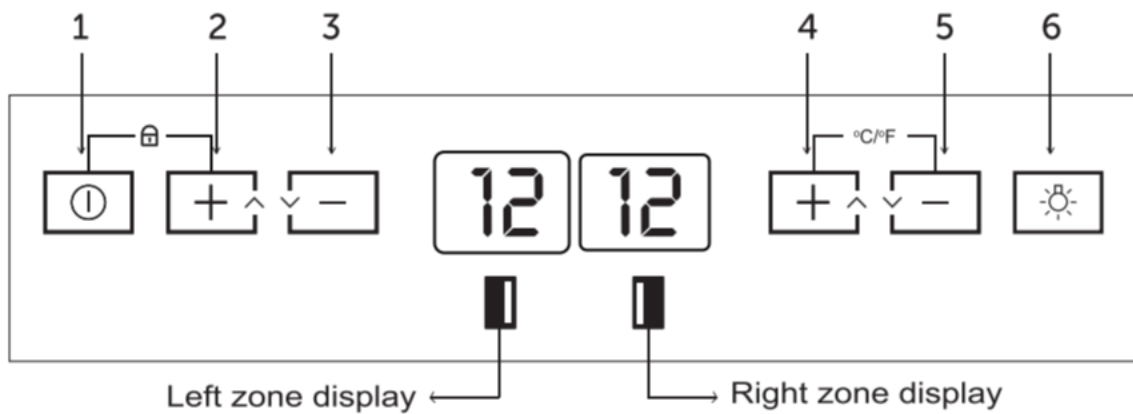


# Parts and Features



# Operating Your Wine & Keg Center

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



1. Press and hold for 6 seconds to turn the Power ON or OFF
2. Increases Set Temperature of Left Zone 1°F with Each Push
3. Decreases Set Temperature Left Zone 1°F with Each Push
4. Increases Set Temperature Right Zone 1°F with Each Push
5. Decreases Set Temperature Right Zone 1°F with Each Push
6. Turns the Interior Light ON and OFF

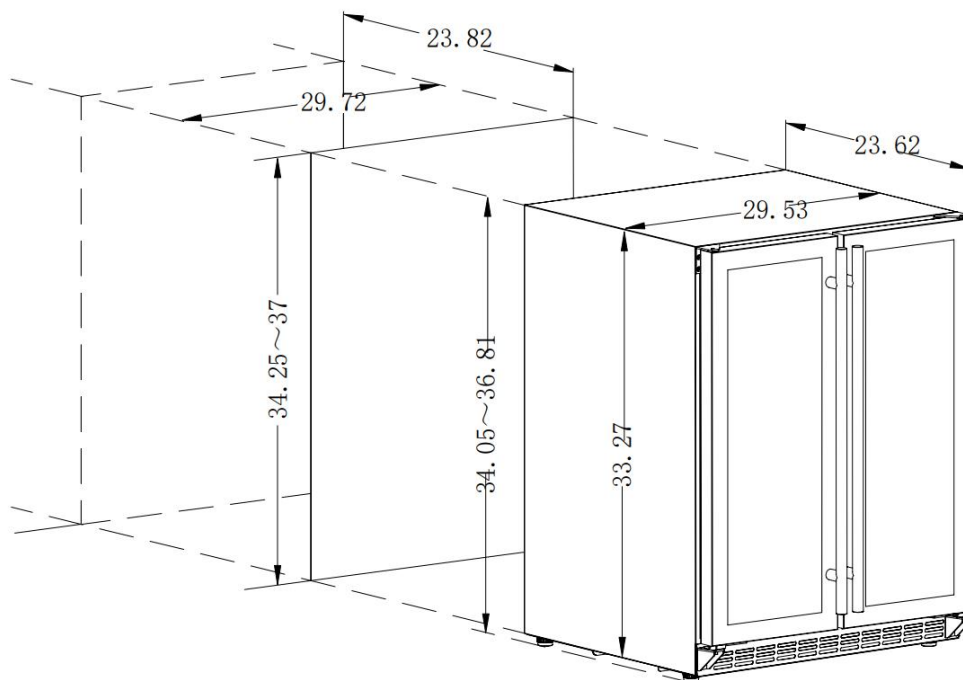
**Display Lock:** Press and hold simultaneously #1 and #2 to Unlock and Lock the Control Panel

**C/F Display:** Press and hold simultaneously to Alter the Temperature Display to Fahrenheit or Celsius

## Installation as a Built-In Cellar

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

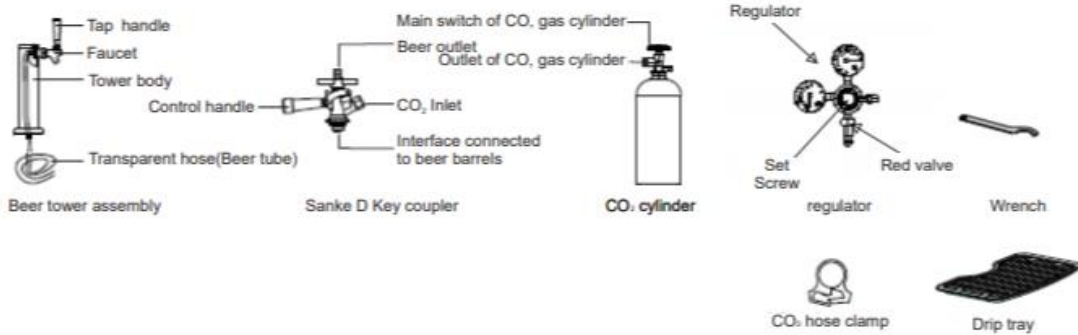
- The Wine & Kegerator Center is designed to be installed with a minimum space requirement as shown below.
- When the product is installed, there should be a small gap of ¼ inch above for added ventilation.





# Kegeerator Assembly

## Installation components

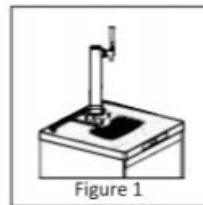


## Installation steps

1. Install the beer tower assembly and the shake D key coupler:

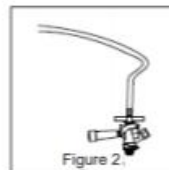
a) Plug the beer tower assembly into the top cover of the beer dispenser:

Put beer tower directly over the hole at the top of the beer dispenser's upper surface. Fix the beer tower assembly with screws directly on the upper surface of the beer dispenser. (See Figure 1). Screw the tap handle clockwise into the beer tap to make a firm connection. Then connect the tap to the beer tower components and tighten with a wrench.



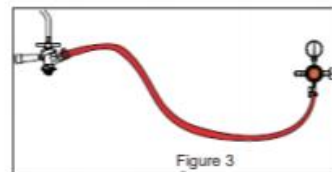
b) Take out the accessories of the shake D key coupler.

Attach the transparent hose to the beer outlet of the shake D key coupler (See Figure 2).



2. Install CO<sub>2</sub> gas cylinder and CO<sub>2</sub> regulator valve:

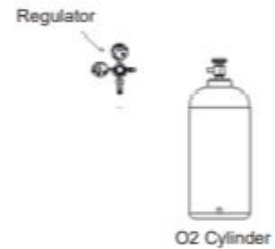
Connect the ends of the red CO<sub>2</sub> tube respectively to the CO<sub>2</sub> intake port of the shake D key coupler and the round outlet of the CO<sub>2</sub> regulator valve. Lock these connections firmly with the two clamps on the red CO<sub>2</sub> tube (See Figure 3).



### 3. Install Regulator

- With a charged/fill CO2 cylinder (only use beverage/ food grade CO2) install Regulator to CO2 cylinder; before tightening make sure the Regulator gauges are in the upright position, so they can be read properly.

**\* NOTE: Then tighten with Large Adjustable Wrench until snug.**



### 4. Tapping the Keg

- Align Sanke D Keg coupler with lugs on keg and rotate clockwise until coupler is in locked position.

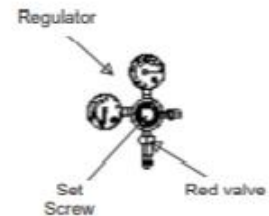


- Pull plastic handle out and push down to switch to the on position (this will lock in position)



### 5. Turning on the Co2

- Make sure the yellow valve on the Regulator is in the on position to charge the keg (Parallel with CO2 line)
- Turn knob on CO2 tank counter clockwise to turn tank on.
- Use the set screw located in the center of the regulator to begin pushing CO2 into your keg. Slowly turn set screw clockwise until the top gauge reads "5PSI".



6. *Install upper cover guardrail and drip tray:*

- Set the upper cover guardrail and drip tray on top of the beer dispenser .

**Notes:**

- When replacing the beer keg, first turn off the safety switch on the CO2 regulator valve and remove the mixed ball valve to take out the keg.
- When replacing the CO2 gas cylinder, remember to turn off the main switch of the CO2 gas cylinder and the safety switch on the CO2 regulator valve. Afterwards, use a wrench to loosen the hexagonal nut port connecting the CO2 regulator valve with the CO2 tank. Then, using a wrench, remove the fixed bolt of the CO2 tank to take out the CO2 tank.
- During the installation process, be sure that all parts are connected tightly and that there are no gas leaks.
- When connecting the hose to the connection port, you can dip the ends into warm water to make the connection easier.
- If the high-pressure compressed gas in the CO2 tank is not handled properly, it could be dangerous:
  - a. Make a note of the D.O.T. testing date on the cylinder neck before installation. If it is more than 5 years old, don't use the product. Return it to the gas supplier.
  - b. Keep gas cylinder away from heat sources. Unused cylinders should be placed upright in a cool, ventilated place (preferably at 70°F).

**NOTE: TEST FOR CO2 LEAKS AFTER EACH FITTING,  
WITH A MIXTURE OF SOAP AND WATER**

## Replacement Parts

Kegeator replacement parts can be ordered at [www.WineEnthusiast.com](http://www.WineEnthusiast.com).

Part #	Description
237 02 51 08 A1	NFINITY Wine Beverage and Keg Center Faucet
237 02 51 08 A2	NFINITY Wine Beverage and Keg Center Tower
237 02 51 08 A3	NFINITY Wine Beverage and Keg Center Drip Tray
237 02 51 08 A4	NFINITY Wine Beverage and Keg Center Keg Coupler
237 02 51 08 A5	NFINITY Wine Beverage and Keg Center 90 Degree Elbow Connection
237 02 51 08 A6	NFINITY Wine Beverage and Keg Center Regulator Dual Gauge
237 02 51 08 A7	NFINITY Wine Beverage and Keg Center Gas Tank 2.5LB
237 02 51 08 A8	NFINITY Wine Beverage and Keg Center Gas Hose and Clamps
237 02 51 08 A9	NFINITY Wine Beverage and Keg Center Faucet Wrench



## Before You Start

The wine cellar should be placed in a location where the ambient temperature is between 32° to 72° 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

1. Unlock the control panel; press and simultaneously hold the Power and Right Zone Temperature UP buttons until you hear a beep.
2. Set the desired temperature by pushing the UP or DOWN buttons.
3. Temperatures increase or decrease 1°F with each push of the UP or DOWN button.
4. The temperature display will always show the set temperature.

## 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 soft light 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.



## 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

<b>Total Volume</b>	<b>6.4 CF</b>
<b>Installation</b>	<b>Free-Standing/Built-In</b>
<b>Voltage &amp; Frequency</b>	<b>115~60Hz</b>
<b>Current</b>	<b>1.5A</b>
<b>Power Input</b>	<b>150 W</b>
<b>Protection Class</b>	<b>I</b>
<b>Climate Class</b>	<b>N</b>
<b>Running Amps</b>	<b>1.3A</b>
<b>Ambient Temperature</b>	<b>32 - 72°F</b>
<b>Refrigerant</b>	<b>R600a – 0.77 oz.</b>
<b>Temp. Control Range</b>	<b>Wine Side – 39° to 72° F Keg Side – 32° to 72° F</b>
<b>Approx. Net Weight</b>	<b>126.8 LBS</b>
<b>Dimensions (W x D x H)</b>	<b>29.53'x23.62'x34.05'</b>



CONFORMS TO  
UL STD.  
60335-1 & 60335-2-24  
CERTIFIED TO  
CSA STD.C22.2 NO.  
60335-1 & 60335-2-24



# 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.

## Mold on the Interior

- Microscopic mold spores are naturally occurring and present in the ambient air. When mold gets in your wine cellar it may grow within the humid environment.
- Removal can be completed with mild solutions of commonly available products such as Borax, vinegar, or baking soda.

## 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.

## Troubleshooting

Many common issues with your wine cellar can be easily solved. Try the troubleshooting tips below if you experience any problems.

### **Does Not Operate:**

- Check if wine cellar is plugged in.
- Check if there is power in the AC outlet, by checking the circuit breaker.

### **Too warm:**

- Frequent door openings.
- Allow time for recently added wine to reach desired temperature.
- Check gaskets for proper seal.
- Clean condenser coils.
- Adjust temperature control to colder setting.



**Temperature is too cold:**

- If temperature control setting is too cold, adjust to a warmer setting.

**Runs too frequently:**

- This may be normal to maintain constant temperature during high temperature and humid days.
- Doors may have been opened frequently or for an extended period of time.
- Clean condenser coils.
- Check gasket for proper seal.
- Check to see if doors are completely closed.

**Moisture build-up on interior or exterior of the wine cellar:**

- This is normal during high humidity periods.
- Prolonged or frequent door openings.
- Check door gaskets for proper seal.

**Door does not shut properly:**

- Level the wine cellar.
- Check for blockages e.g. wine bottles, shelves.





# Limited Warranty

## This Warranty Covers Appliances Within The Continental United States Only.

**Length of Warranty:** This Limited Warranty lasts for one (1) year from date of receipt of purchase of the wine cellar ("Limited Warranty Period") and the sealed system (compressor, condenser, evaporator) will be covered for three (3) years. Extended warranties may be available for an additional cost at the time of purchase or up to the 30 days from date of purchase. These extended warranties would extend this one (1) year limited warranty to two (2), three (3), or five (5) years. Details about our extended protection plans can be found @ [wineenthusiast.com](http://wineenthusiast.com).

**Who is Protected:** This Limited Warranty protects the original purchaser during the Limited Warranty Period, provided that such purchaser can present appropriate proof of original purchase.

**What is Covered:** This Limited Warranty covers any defects in workmanship or materials in your new wine cellar under normal use.

**What is Not Covered:** The following are not covered by this Limited Warranty damage due to such things as accident, misuse, abuse, mishandling, neglect, unauthorized repair, failure to properly maintain, acts of God or any other cause beyond the reasonable control of the Wine Enthusiast whether similar or dissimilar to the foregoing.

Commercial use or use other than normal household or small office.

Purchaser understands and acknowledges that the wine cellar is a wine refrigerator, which houses wine. Purchaser assumes all the risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fires, water damage, mold, mildew, dryness and similar perils that may occur.

**What We Will Do:** During the Limited Warranty Period, Wine Enthusiast and/or the manufacturer will, at its sole discretion, repair or replace any wine cellar not operating within the manufacturer's specifications. All costs for labor and materials thereto shall be covered during the Limited Warranty Period. If Wine Enthusiast deems the wine cellar is not repairable, Wine Enthusiast will use the value of your original order toward a replacement; provided, however, that the purchaser will be responsible for all shipping and handling costs with respect to the replacement after the initial ninety (90) days after the date of receipt of original purchase. **After the initial ninety (90)**



***day period after the date of receipt of purchase, purchaser must pay any shipping and handling charges that are incurred in shipping or transporting the wine cellar for service under this Limited Warranty.*** Wine Enthusiast reserves the right to substitute materials of substantially similar quality in the event that identical materials are not available at the time the Limited Warranty services are performed. Wine Enthusiast reserves the right to request that purchaser contact a local refrigeration company to service the wine cellar.

**How to get Warranty Service:** In the event your wine cellar is not operating within the manufacturer's specifications, during the Warranty Period, contact customer service by email at [custserv@WineEnthusiast.net](mailto:custserv@WineEnthusiast.net) or by phone 800.648.6058.

**Limitation of Implied Warranties:** All implied warranties, including warranties of merchantability and fitness for a particular purpose, are limited in duration to the length of this Limited Warranty.

**Exclusion of Certain Damages:** Wine Enthusiast's liability is limited to replacement or repair of the defective wine cellar. Wine Enthusiast shall not be liable for any damages, whether incidental, consequential or otherwise, because of any defective wine cellar.

**How State Law Applies:** Some states do not allow limitations on how long an implied warranty lasts and/or do not allow the exclusion of incidental or consequential damages, so the above limitations and exclusions may not apply to you. The Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**Wine Enthusiast**  
**Valhalla, NY 10595**

