WELCOME

You have just purchased a EuroCave product – thank you for your custom. We take particular care in manufacturing our products in terms of their design, ergonomics and ease of use. We hope that you will be completely satisfied with this product.

WARNINGS

The information contained in this document may be changed without warning. EuroCave offers no guarantee for this appliance when it is used for purposes other than those for which it was designed. EuroCave shall not be held responsible for any errors contained in this manual or for any damage linked to or resulting from the supply, performance or use of this appliance.

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It is not designed to be used by people (including children) with reduced mental, sensorial or physical abilities, or by people who have no experience or knowledge, unless they have first received instructions on how to use the machine or are supervised by a person responsible for their safety.

Children must be supervised to ensure that they do not play with the appliance.

If the power lead is damaged, it must be replaced by a special cable or unit available from the manufacturer or its customer service department.

WARNING:
– Ensure that the air vents in the appliance’s cavity and the flush-fitting structure are unobstructed.
– Necessity to have the plug accessible after installation
– Do not use mechanical devices or other means to speed up the defrosting process other than those recommended by the manufacturer.
– Do not damage the refrigeration circuit.
– Do not use electrical appliances inside the wine storage compartment, unless they have been recommended by the manufacturer.
– This appliance is only designed for storing wine.
– This appliance is not designed to be used as a built-in appliance.
– Do not store in this appliance explosive substances such as aerosols containing flammable propellant gas.
– This appliance is intended for domestic and similar applications such as:
 – kitchenettes reserved for staff of shops, offices and other professional environments;
 – gîtes and use by guests of hotels, motels and other environments which are residential in nature
 – hotel rooms;
 – the food service industry and other similar applications except for retail sale.

There is a name plate inside the cabinet. The name plate provides various technical information and safety notice with a yellow flame triangle label, name and chemical symbol of the refrigerant. The refrigerator contains flammable refrigerant (R600a: iso-butane). Requirements to ensure gas safety and safe use of refrigerators: The refrigerator system behind and inside the refrigerator contains refrigerant. Do not allow any sharp objects must come into contact with the refrigeration system.

Children should be supervised to ensure that the refrigerator should be used properly.

Do not use the mechanical devices or other means to accelerate the defrosting process, unless they are of the type recommended by the manufacturer.

Do not block the openings on the circumstances of the refrigerator.
– In case of having damaged the refrigerant circuit, do not use electric items or fire equipments nearby, and open all the windows to provide good ventilation. Please also contact your local maintenance agent to follow up
– Do not remove the bottom grill of the cabinet unless it is recommended by the manufacturer. Do not place directly the wine bottles without the grill.
– The use of an extension cord is not recommended.
– DANGER: Risk of child entrapment. Before you throw away your old wine cabinet:
  – Take off the doors
  – Leave the shelves in place so that children may not easily climb inside.

The warning labels mentioned above should be kept throughout the life of the refrigerator. The user manual should be handed over to any person who would use or handle the refrigerator whenever the refrigerator would be transferred to another location and delivered to a recycling plant.
Our priority is helping you to find the best solutions for your wine storage needs. To do so, EuroCave has drawn on its considerable expertise to combine the 6 essential criteria for serving wine:

**Temperature**
The two enemies of wine are extreme temperatures and sudden fluctuations in temperature. A constant temperature allows wine to reach its full potential.

**Humidity**
It is an important factor, allowing the corks to retain their sealing qualities. The level of humidity must be above 50% (ideally between 60 and 75%).

**Protection from light**
Light, particularly its ultraviolet component, causes wine to deteriorate very quickly by irreversible oxidation of tannins. It is therefore strongly recommended that you store your wine in a place protected from U.V. light.

**Lack of vibration**
Vibration disturbs wine's long development process and is often fatal for your finest wines. The "Main Du Sommelier" supports adapt to the shape of the bottle and protect it from vibration (anti-vibration technology).

**Circulation of air**
A constant supply of fresh air prevents mould from developing in your cabinet. EuroCave cabinets benefit from a ventilation system by breather effect, which makes it very similar to the ventilation system found in a natural cellar.

**Storage**
Moving bottles around too often is harmful to your wine. Having suitable shelving which limits handling is essential.

Thank you for placing your trust in EuroCave.

### Standard temperatures for serving wine

<table>
<thead>
<tr>
<th>French wines</th>
<th>Temperature (°C)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alsace</td>
<td>10</td>
</tr>
<tr>
<td>Beaujolais</td>
<td>12</td>
</tr>
<tr>
<td>Sweet White Bordeaux</td>
<td>6</td>
</tr>
<tr>
<td>Dry White Bordeaux</td>
<td>8</td>
</tr>
<tr>
<td>Bordeaux Reds</td>
<td>17</td>
</tr>
<tr>
<td>Burgundy Whites</td>
<td>11</td>
</tr>
<tr>
<td>Burgundy Reds</td>
<td>18</td>
</tr>
<tr>
<td>Champagne</td>
<td>6</td>
</tr>
<tr>
<td>Jura</td>
<td>10</td>
</tr>
<tr>
<td>Languedoc-Roussillon</td>
<td>13</td>
</tr>
<tr>
<td>Provence Rosé</td>
<td>12</td>
</tr>
<tr>
<td>Sancerre</td>
<td>9</td>
</tr>
<tr>
<td>Dry White Loire Wines</td>
<td>10</td>
</tr>
<tr>
<td>Sweet White Loire Wines</td>
<td>7</td>
</tr>
<tr>
<td>Loire Reds</td>
<td>14</td>
</tr>
<tr>
<td>Rhône wines</td>
<td>15</td>
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<tr>
<td>Sweet Wines from the South-West</td>
<td>7</td>
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<tr>
<td>Reds from the South-West</td>
<td>15</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Australian wines</th>
<th>Temperature (°C)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet franc</td>
<td>16</td>
</tr>
<tr>
<td>Cabernet sauvignon</td>
<td>17</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>10</td>
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<tr>
<td>Merlot</td>
<td>12</td>
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<tr>
<td>Muscat à petit grain</td>
<td>6</td>
</tr>
<tr>
<td>Pinot noir</td>
<td>15</td>
</tr>
<tr>
<td>Sauvignon blanc</td>
<td>8</td>
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<tr>
<td>Semillon</td>
<td>8</td>
</tr>
<tr>
<td>Shiraz</td>
<td>18</td>
</tr>
<tr>
<td>Verdelho</td>
<td>7</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Other wines</th>
<th>Temperature (°C)</th>
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</thead>
<tbody>
<tr>
<td>California</td>
<td>16</td>
</tr>
<tr>
<td>Chile</td>
<td>15</td>
</tr>
<tr>
<td>Spain</td>
<td>17</td>
</tr>
<tr>
<td>Italy</td>
<td>16</td>
</tr>
</tbody>
</table>
I/ DESCRIPTION OF YOUR WINE CABINET

A Cabinet body
B Setting and control panel
C Lighting (2 LEDs)
D Breather hole + Active charcoal filter
E Door catch
F Cabinet body stiffener, large model only - do not remove
G Multi purpose shelf
H Grill
I Humidity cartridge - 1-temperature model only
J 2 adjustable feet for levelling
K Lower hinge (x2)
L Product identification label
M Fresh air vent
N Door (fitted with a dual-action lock)
O Upper hinge
P Condensate collection tray with outlet hole
Q Door catch
R Cabinet body stiffener, large model only - do not remove
S Multi purpose shelf
T Grill
U Humidity cartridge - 1-temperature model only
V 2 adjustable feet for levelling
W Lower hinge (x2)
X Product identification label
Y Fresh air vent
Z Door (fitted with a dual-action lock)
AA Upper hinge
AB Condensate collection tray with outlet hole

2/ POWER SUPPLY

The wine cabinet’s power lead has a plug to be plugged into a standard earthed outlet to prevent any risk of electric shock.

For your personal safety, the wine cabinet must be correctly earthed. Ensure that the socket is correctly earthed and that your installation is protected by a circuit breaker (30mA*).

* Not applicable to some countries.

Have the power supply socket checked by a qualified electrician who will check that it is correctly earthed and will carry out, if necessary, work to ensure that the socket complies with current standards.

Contact your usual EuroCave retailer to change the power lead if it is damaged. It must be replaced by a EuroCave original manufacturer’s part.

If you are moving to a foreign country, check that the supply characteristics of the cabinet correspond to the country (voltage, frequency).

3/ PROTECTING THE ENVIRONMENT / ECO-DESIGN

Spare parts for our appliances are available for 11 years. For further information, contact your EuroCave stockist. For France, contact our customer service department. Contact details at www.eurocave.com

Recycling: a caring gesture
Electrical and electronic equipment can have a harmful effect on the environment and human health owing to the presence of hazardous substances. You should never therefore trash electronic and electrical equipment with unsorted municipal waste.

When purchasing a new EuroCave product, you can entrust recycling of your old appliance to your EuroCave retailer. Speak to your EuroCave retailer. He will explain the removal and collection arrangements set up in the EuroCave network.

In compliance with legislation relating to protecting and caring for the environment, your wine cabinet does not contain C.F.C.s or H.C.F.C.s.

To save energy
• Install your wine cabinet in a suitable location (see following page) and observe the recommended temperature ranges.
• Keep the door open for as short a time as possible.
• Ensure that the door seal is in good working order and that it is not damaged. If it is, contact your EuroCave retailer.
• We recommend that you fill your wine cabinet to at least 75% of its total capacity.

4/ INSTALLING YOUR WINE CABINET

• When your cabinet is delivered, check the outside for signs of damage (impact, warping ...).
• Open the door and check that the various elements inside are intact (walls, Main du Sommelier supports, hinges, bottle support ...).
• Remove the protective elements found inside and outside your cabinet including the lower hinge protector (see diagram (1)).
• Fit the cap (see diagram 2), found in the accessories bag, used for sealing the hole in the lower hinge.

• Protective wedges for transportation have been attached to each shelf. 2 wedges per shelf (Picture 1). Remove all of them using a rotating movement (Picture 2). You can retain these wedges and reuse them if you have to transport your wine cabinet over a long distance.

Precautions
• Do not place your cabinet in an area liable to flood.
• Do not place your cabinet close to a source of heat or expose it to direct sunlight.
• Prevent water from splashing on any parts of the rear of the machine.
• Arrange the power lead so that it is accessible and does not come into contact with any of the appliance’s components.
• Tilts the cabinet slightly backwards in order to adjust the front feet (by screwing or unscrewing them) so that you can level your cabinet (spirit level recommended).
Precautions (Continued)

- If you notice low humidity levels (<55%) a few days after setting your wine cabinet into operation, we recommend that you use the humidity cartridge, supplied in a bag with the appliance. Place it at the bottom of the cabinet, under the rack in the drip tray provided (see diagram below). When using for the first time, completely immerse your cartridge in tap water for a few minutes to saturate it, then allow it to dry. Depending on external conditions, it may be necessary to add a 10cl glass of water after several months.

- If the appliance is not able to reduce humidity levels to the desire value, remove the black discharge pipe located at the base of the cabinet.

Installation

Place your cabinet in the desired location.

It must:
- be open to the outside and well ventilated (not in an enclosed cupboard, for example).
- not be too damp. Max 85% ambient humidity (linen cupboard, laundry room, bathroom...).
- have a flat, stable floor.
- be supplied with power (standard outlet, 16A, earthed with 30 mA circuit breaker). (* not applicable to some countries).

When moving your cabinet, never tilt it more than 45°, and always on its side (on the opposite side of the flexible lead).

- Place your cabinet in the desired location.
- Fit the charcoal filter (located in the “accessories” bag) by inserting it into the breather hole located on the top left-hand side of the inside of your cabinet.

Installation of two cabinets side by side

Caution: In the case of two side by side cabinets installed in extreme conditions (Temperature >30°C - Relative Humidity > 70%), in order to prevent condensation of stagnant air between the walls, please leave either a minimum space of 5 cm between the two cabinets, or fill the space with a foam sheet to remove the void.

Door security

In order to make your cabinet secure, all doors have a lock. You will find the key for this type of lock (figure 2) in your accessories bag. Carefully remove the caps using a thin blade and assemble the pin in its place. Reposition the cap on the opposite side

- Install the stop (which is located in the accessories bag) at the back of the cabinet (see diagram). This allows a space of 7 cm to be maintained between the wall and the rear of the cabinet. This space allows your cabinet’s power consumption to be optimised.
- Place the 2 caps in the 2 holes at the top of the cabinet.
- Do not push the caps all the way in, in order to allow the rear stop to be installed.
- Slide the rear stop between the caps and the wall of the cabinet, then push the 2 caps all the way in.

- Bottles must be arranged so that they do not come into contact with the back wall. If this happens, the condensation created on the wall may trickle onto the shelves and damage the bottle labels. In addition, contact with the cold wall may create a frost point, which is harmful to your wine.

- If you leave your wine cabinet closed for long periods (>3 months) in an environment where the temperature is close to your cabinet’s temperature setting (a difference of about ±3°C) this could create an environment in which mould develops or cause your wine bottles’ labels to peel off. Lack of dehumidification and air renewal can create significant humidity inside the cabinet. We strongly recommend that you regularly monitor your cabinet and clean it once a year.

- Wait 48hrs before plugging in your cabinet. When using your cabinet for the first time, the charcoal filter alarm will display. Reset the filter meter to 365 (see chapter 6, VII).

- Place your cabinet in the desired location.
- Fit the charcoal filter (located in the “accessories” bag) by inserting it into the breather hole located on the top left-hand side of the inside of your cabinet.

Door reversibility

This allows you to change the direction in which the door opens. Follow the instructions below (example for changing a right-hand door into a left-hand door):

1. Carefully remove the caps using a thin blade.
2. Unscrew the three screws using a “T25” Torx wrench.
3. Remove the upper hinge.
4. Remove the cabinet door by opening it slightly, then lifting it upwards.
5. Unscrew the door pin.
6. Carefully remove the cap using a thin blade and assemble the pin in its place. Reposition the cap on the opposite side.
7. Mount the door catch on the desired opening side, using screws.
8. Replace the washers, then the screws, on the side opposite the door catch.
9. Turn the door through 180°.

**Warning:** the door is very heavy. Take any necessary precautions to ensure that you do not injure yourself or drop it.

**Warning:** the glass door with a handle and the plain door with a handle are not reversible. The handle’s off-centre position does not allow it.
**4/ INSTALLING YOUR WINE CABINET**

10. Put the door back on its pin.
11. Screw the hinge so that the door is completely parallel to the cabinet. Check that the door seal adheres well to the cabinet (by closing the door), to ensure that it is completely airtight.
12. Put in place the caps.

**5/ LAYOUT – STORAGE**

Your EuroCave cabinet was designed to be adaptable. Its storage equipment adapts to your requirements and can be added to over time.

**Different types of storage**

**Shelf as standard**

- **Universal storage shelf**
  - Ref.: AEPHU1
  - Capacity: 72 bottles
  - Max weight: 100 kg

**Shelf as option**

- **Articulated presentation kit for ACMS shelves**
  - Ref.: AOPRESAR
  - Capacity: 32 bottles

- **Universal sliding shelf fitted with “Main du sommelier” supports**
  - Ref.: ACMS
  - Capacity: 12 bottles

- **Champagne sliding shelf**
  - Ref.: ACHH
  - Capacity: 10 bottles

- **Serving sliding shelf**
  - Ref.: ACVH
  - Capacity: 20 bottles

- **Display shelf**
  - Ref.: ACPH
  - Capacity: 22 bottles

We strongly recommend that you do not leave your wine bottles:

- Wrapped in tissue paper inside your EuroCave wine cabinet. Tissue paper does not tolerate ambient humidity in the long-term. The saturated paper will stick to your bottle labels and damage them.
- Stored in cardboard packaging or a wooden case in your EuroCave wine cabinet, in order to encourage maximum air flow around the bottles and prevent the packaging from deteriorating, which could eventually contaminate your wine bottles.

**Loading and layout advice**

The multi-purpose shelf (Ref. AEPHU1) can be used as a storage shelf, sliding shelf or display shelf. The shelves in your cabinet have 12 recesses, allowing your bottles to be stored safely.

**Installing a shelf in storage version**

To install bottles on a storage shelf, proceed as follows:

1. Insert 2 runners in the shelf support strips. For each shelf, position one runner on the right and one runner on the left (see diagram 1). Ensure that the runners are correctly fixed in their housing (see diagram 2).
2. Place the shelf in the 2 runners. (see diagram 3)
3. Place a locking dowel in each of the 2 holes located at the front of the shelf, in the upper section. These pins then fix the shelf with respect to the runner and prevent any unwanted movement.
4. Start by placing bottles in each recess of the back row with the base of the bottle towards the back.
5. Continue by placing the bottles in the opposite direction on the front row.
6. Continue stacking the bottles, ensuring that no bottles touch the back wall.
7. A storage shelf can support a maximum of 6 rows of 12 bottles, i.e. 72 traditional Bordeaux bottles (97 kg).
Installing a shelf in display version

To install bottles on a display shelf, proceed as follows:
1. Insert 2 runners in the shelf support strips. For each shelf, position one runner on the right and one runner on the left (see diagram 1 and 2).
2. Place the shelf in the 2 runners (see diagram 3).
3. Place a locking dowel in each of the 2 holes located at the back of the shelf, in the upper section. These pins prevent the shelf from sliding all the way out of the cabinet.
4. Start by placing bottles in each recess of the back row with the base of the bottle towards the back (maximum capacity: 6 traditional Bordeaux bottles).
5. Continue stacking the bottles on the back row (6+6+6+6 = 24 traditional Bordeaux bottles), ensuring that no bottles touch the back wall.
6. To display your bottles, place them vertically at the front of the shelf.
7. In display version, the shelf has a maximum capacity of 30 traditional Bordeaux bottles.

Installing a shelf in sliding version

To install bottles on a sliding shelf, proceed as follows:
1. Insert 2 runners in the shelf support strips. For each shelf, position one runner on the right and one runner on the left (see diagram 1 and 2).
2. Place the shelf in the 2 runners (see diagram 3).
3. Place a locking dowel in each of the 2 holes located at the back of the shelf, in the upper section. These pins prevent the shelf from sliding all the way out of the cabinet.
4. Start by placing bottles in each recess of the back row with the base of the bottle towards the back.
5. Continue by placing the bottles in the opposite direction on the front row.
6. A sliding shelf can only hold a single row of bottles (maximum of 12 traditional Bordeaux bottles).
7. In the case of a mixed layout, for optimal accessibility, we recommend that you place the sliding shelves in the central and upper section of the appliance.

NEVER PULL OUT MORE THAN ONE LOADED SLIDING SHELF AT A TIME.

Layout advice

Your EuroCave wine cabinet has been designed to safely hold a maximum number of bottles. We recommend that you observe the following advice to optimize loading:

- Distribute your bottles as uniformly as possible over the various cabinet shelves, in order to spread the weight. Also ensure that none of the bottles is touching the rear wall of the cabinet.
- Spread the load over the entire cabinet rather than placing bottles all at the top or all at the bottom.
- Observe the loading instructions for the specific storage layout of your cabinet and never stack bottles on a sliding shelf.
- If you have sliding shelves, it is preferable to position them in the central and upper section of your cabinet to facilitate daily access.

In the same way, place one or two bottles of each of your different wines on the sliding shelves and keep spare bottles on the storage shelves. You then simply replace bottles when they are consumed.

**NB:** Never modify the position of the stiffener in your cabinet (see description page 6) without first consulting your dealer and never handle this part when the cabinet is loaded.

To ensure that your cabinet functions optimally, we recommend that you fill it to at least 75% of its capacity.

**6/ USING YOUR WINE CABINET FOR THE FIRST TIME**

I. Connection and starting up

Wait 48 hours before plugging in your wine cabinet.
To switch it on, press and hold down button for 3 seconds.

II-A. Description (1-temperature VLAPREMIERE-S, VLAPREMIERE-M, VLAPREMIERE-L models)

**A** Lighting mode
**B** Temperature zone
**C** Sensor fault alarm
**D** Temperature alarm
**E** Charcoal filter alarm
**F** Confirmation and setting access key
**G** Setting and selection keys
**H** Lighting mode confirmation and access key
**I** Charcoal filter meter access key
**J** ON / OFF key
**K** Humidity alarm
**L** Heater in-use light
**M** Compressor in-use light
**N** Temperature display

The tactile keys are very sensitive. There is no need to apply force, only a light touch is required to register the command. Remember to remove your finger from the panel between each press.

The value shown on the display is the actual temperature inside the cabinet. It is therefore necessary to wait before your new setting takes effect.

- The default setting is 12°C/54°F (ideal maturing temperature).
- However, you can set the temperature from 6 to 18°C/43 to 64°F.
- Recommended temperature setting range for maturing wine: 10 - 14°C/50 - 57°F.
- Recommended temperature setting range for storing wine: 15 - 18°C/59 - 64°F.

II-B. Temperature setting

Press and hold down the key for 3 seconds to start up.

1. Press and hold down the key for approximately 2 seconds. The display will start to flash.
2. Press the or keys to set the desired temperature.
3. Press the button to confirm.

- The tactile keys are very sensitive. There is no need to apply force, only a light touch is required to register the command. Remember to remove your finger from the panel between each press.

**N.B.:** to function correctly, your cabinet must be placed in a room with a temperature of 0 - 33°C/32 - 95°F (solid door) or 0 - 30°C/32 - 86°F (glass door).

Transforming your wine maturing cabinet into a wine serving cabinet: you can use your 1-temperature cabinet as a wine serving cabinet to bring your white or red wines to the correct serving temperature. You can use your 1-temperature cabinet as a wine serving cabinet to bring your white or red wines to the correct serving temperature (temperature setting possible from 6 - 18°C / 43 - 64°F):
- for white wine: recommended setting range: 6 - 10°C / 43 - 50°F
- for red wine: recommended setting range: 15 - 18°C / 59 - 64°F

This cabinet can therefore be used as a red or white wine serving cabinet.
6/ USING YOUR WINE CABINET FOR THE FIRST TIME

III-A. Description (multi-temperatures S-LAPREMIERE-L)

A Lighting mode  
B Temperature zones concerned  
C Sensor fault alarm  
D Temperature alarm  
E Charcoal filter alarm  
F Confirmation and setting access key  
G Setting and selection keys

H Lighting mode access and confirmation key  
I Charcoal filter meter access key  
J ON /OFF key  
K High temperature in cabinet display  
L Hot circuit indicator  
M Cold circuit indicator  
N Low temperature in cabinet display

III-B. Temperature setting

Recommended temperature setting range for the low temperature: 7 - 9 °C / 45 - 48 °F.  
Recommended temperature setting range for the high temperature: 17 - 19 °C / 63 - 66 °F.

1. Press and hold down the key for 3 secs to power up.
2. Press the or keys to set the desired temperature.
3. Press the button to confirm.

Precaution: bright light, never look directly at the LED beam.

IV. Relative humidity level display (1-temperature model only)

Your wine cabinet has a function for measuring humidity levels, allowing you to see the level of relative humidity inside the appliance, when the setting is 9 – 15 °C.  
The ideal level of humidity is above 50% and ideally between 60 and 75%.

To display the humidity level inside your cabinet, press and hold down the button for 2 seconds.

In a particularly dry environment and/or in not very good weather conditions (e.g. winter), you can use the “Hygro++” humidity kit which allows you to increase the level of relative humidity inside your wine cabinet.

V. Setting the lighting mode

1. Press 2 seconds the key. The indicator of the active mode will flash.
2. Press the or keys to select the desired mode.
3. Press the key to confirm.

Precaution: bright light, never look directly at the LED beam.

VI. Charcoal filter meter display

When using the filter for the first time or replacing it, set the meter to 365.

1. Press 2 seconds the key. The display will flash.
2. Press the key to set to 365.

Replacement of the LEDs on the control panel must only be carried out by a qualified electrician.

The charcoal filter must be replaced every year.

N.B: in order to operate correctly, your cabinet must be placed in a room with a temperature of 12-30 °C / 54-86 °F.

The value shown on the display is the actual temperature inside the cabinet. It is therefore necessary to wait before your new setting takes effect.
Maintenance operations to be carried out approximately once a year
• Unplug and unload the appliance.
• Clean the water drain at the bottom of the wine cabinet. Pay attention that nothing is blocking this drain.
• Regularly vacuum the condenser at the back of the appliance.
• Clean the inside of the compartments with water and a gentle cleaning product. Rinse thoroughly.
• Dry it with a soft rag.
• Replace the active charcoal filter in the breather hole at the top of your cabinet. It must be replaced by an original manufacturer’s part.
• Check that the seals are in good condition. Using unsuitable cleaning products can cause premature ageing of the seals.

Caring for glass elements:
• To clean the glass elements of your cabinet, use a non-abrasive soft cloth which has had a suitable glass cleaning product applied to it.

Regular monitoring of your cabinet and reporting any faults to your retailer will ensure that your appliance provides you with many years of faithful service.

Minimum duration of guarantee offered by the manufacturer: 3 years parts.

If your appliance does not seem to be working correctly, contact your EuroCave retailer.

The LA PREMIERE can be found at the following locations:

<table>
<thead>
<tr>
<th>Model</th>
<th>Height (mm)</th>
<th>Width (mm)</th>
<th>Depth (mm)</th>
<th>Weight when empty (Kg)</th>
<th>Recommended temperature range (°C / °F)</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Glass door</td>
<td>Sold door</td>
<td>Glass door</td>
<td>Sold door</td>
<td></td>
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<tr>
<td>V-LAPREMIERE-L</td>
<td>1825</td>
<td>680</td>
<td>690</td>
<td>92 / 78</td>
<td>0-30 / 32-86</td>
</tr>
<tr>
<td>V-LAPREMIERE-M</td>
<td>1480</td>
<td>680</td>
<td>690</td>
<td>79 / 68</td>
<td>0-30 / 32-86</td>
</tr>
<tr>
<td>V-LAPREMIERE-S</td>
<td>960</td>
<td>680</td>
<td>690</td>
<td>56 / 49</td>
<td>0-30 / 32-86</td>
</tr>
</tbody>
</table>

The use of glass doors can alter your wine cabinet’s performance in some extreme temperature conditions.
### Standards

Your product complies with the following standards:

1. **ELECTRICAL SAFETY DIRECTIVE (2014/35/EU) 2014/35/EU**

2. **EMC DIRECTIVE 2014/30/EU**
   - Standards
     - EN 55014-1: 2017
     - EN IEC 55014-2: 2021
     - EN IEC 61000-3-2: 2019
     - EN 61000-3-3: 2013
     - EN 62233: 2008

3. **ENVIRONMENT**
   - Delegated regulation
     - 2019/2016/EU
     - Regulations
       - 2017/1369/EU
       - 2019/2019/EU
     - Directive 2011/65/EU

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### Data relating to American energy consumption regulations

<table>
<thead>
<tr>
<th>Reference</th>
<th>Model</th>
<th>Type of door</th>
<th>United States</th>
<th>Annual energy consumption kWh/yr</th>
</tr>
</thead>
<tbody>
<tr>
<td>V-LAPREMIERE-L</td>
<td>Single temperature</td>
<td>Solid Door</td>
<td>115V 60Hz - R600a gas</td>
<td>172</td>
</tr>
<tr>
<td>V-LAPREMIERE-L</td>
<td>Single temperature</td>
<td>Glass Door</td>
<td>212</td>
<td></td>
</tr>
<tr>
<td>V-LAPREMIERE-M</td>
<td>Single temperature</td>
<td>Solid Door</td>
<td>143</td>
<td></td>
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<tr>
<td>V-LAPREMIERE-M</td>
<td>Single temperature</td>
<td>Glass Door</td>
<td>172</td>
<td></td>
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<tr>
<td>V-LAPREMIERE-S</td>
<td>Single temperature</td>
<td>Solid Door</td>
<td>114</td>
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<td>V-LAPREMIERE-S</td>
<td>Single temperature</td>
<td>Glass Door</td>
<td>143</td>
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<tr>
<td>S-LAPREMIERE-L</td>
<td>Multi-temperatures</td>
<td>Solid Door</td>
<td>172</td>
<td></td>
</tr>
<tr>
<td>S-LAPREMIERE-L</td>
<td>Multi-temperatures</td>
<td>Glass Door</td>
<td>212</td>
<td></td>
</tr>
</tbody>
</table>


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*Depending on the country, EuroCave wine cabinets may contain flammable refrigerant gas (R600a: ISO BUTANE).*
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