

# BEFORE USING YOUR WINE CELLAR

The appliance you have purchased is a wine cellar (or wine-cooler), a professional product designed exclusively for storing wine.

**To get the most out of your new appliance, read the user instructions thoroughly. They describe the appliance in full and provide useful wine storage tips.**

**Keep this handbook for future consultation.**

1. After unpacking the appliance, make sure that the door shuts properly.  
Any damage must be reported to your dealer within 24 hours after delivery of the appliance.
2. Wait at least two hours before connecting the appliance to the power supply in order to ensure the refrigerant circuit is fully efficient.
3. Installation of the appliance and electrical connections must be carried out by a qualified electrician, in accordance with the manufacturer's instructions and local regulations.

# SAFEGUARDING THE ENVIRONMENT


## 1. Imballo

The packing material is 100% recyclable and bears the recycling symbol. For disposal, comply with the local regulations. Keep the packing materials (plastic bags, polystyrene parts, etc.) out of the reach of children, as they are a potential source of danger.

## 2. Scrapping/Disposal

The appliance is manufactured using recyclable material.

This appliance is marked in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring the correct disposal of this appliance, you can help prevent potentially negative consequences for the environment and the health of persons.

The symbol  on the appliance, or on the accompanying documents, indicates that this appliance should not be treated as domestic waste but must be taken to a special collection centre for the recycling of electrical and electronic equipment.

When scrapping the appliance, make it unusable by cutting off the power cable and removing the doors and shelves so that children cannot easily climb inside and become trapped.

Scrap the appliance in compliance with local regulations on waste disposal, taking it to a special collection centre; do not leave the appliance unattended even for a few days, since it is a potential source of danger for children. For further information on the treatment, recovery and recycling of this product, contact your competent local office, the household waste collection service or the shop where you purchased the appliance.

## Information:

This appliance does not contain CFCs. The refrigerant circuit contains R134a (HFC) or R600a (HC) (see the rating plate inside the appliance). Appliances with Isobutane (R600a): isobutane is a natural gas without environmental impact, but is flammable. Therefore, make sure the refrigerant circuit pipes are not damaged.

This product may contain Fluorinated Greenhouse Gases covered by the Kyoto Protocol; the refrigerant gas is inside a hermetically sealed system.

Refrigerant gas: R134a has a Global Warming Potential of (GWP) 1300.

## Declaration of conformity

- This appliance has been designed for preserving food and is manufactured in compliance with Regulation (CE) No. 1935/2004.



- This appliance has been designed, manufactured and marketed in compliance with:
  - safety objectives of the "Low Voltage" Directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments);
  - the protection requirements of Directive "EMC" 2004/108/EC.

Electrical safety of the appliance can only be guaranteed if it is correctly connected to an approved earthing system.



# GENERAL PRECAUTIONS AND SUGGESTIONS

- Use the wine cellar only to store wines and do not put any other type of food into it.
- Be careful not to cover or obstruct the appliance's ventilation openings.
- To avoid the risk of suffocation and becoming trapped, do not allow children to play or hide inside the appliance.
- Before any maintenance or cleaning, unplug the plug from the power socket or switch off the electrical power.
- Only an authorised person can replace the power supply cable.
- Do not keep explosive substances in the appliance.
- Be careful when moving the appliance not to damage flooring (e.g. parquet).
- Do not use extensions or multiple adapters.
- The appliance is not intended for use by young children or unsupervised infirm people.
- Do not damage the cooling fluid circuit.
- Do not use electrical appliances inside the appliance's frozen food storage compartments, if they are not of the type recommended by the manufacturer.
- Place the appliance in a dry and well-ventilated room. The appliance is designed to work in rooms where the temperature falls within the following intervals, which in turn are a function of the climatic class given on the data plate: the appliance may not work correctly if it is left for a long time at a temperature higher or lower than the interval specified.

Climatic Class	Room T. (°C)	Room T (°F)
SN	from 10 to 32	from 50 to 90
N	from 16 to 32	from 61 to 90
ST	from 16 to 38	from 61 to 100
T	from 16 to 43	from 61 to 110

## Important:

- If large amounts of wine are put in the appliance, it may take several days for it to reach a constant temperature.
- Caution! The storage temperature must never drop below +6°C.
- When the appliance is working, drops of dew or frost may form on the inner liner wall. This depends on the operation. There is no need to scrape the frost off or dry off the dew. The back wall defrosts automatically. The defrost water is automatically conveyed to a drain hole, and then collected in a container where it evaporates.
- The bottles can be stored neatly on the wooden racks. Each shelf can bear a maximum weight of 40 Kg.

## Remember when arranging

- Place the bottles in a central position on the rack.
  - When closing the door make sure that the bottles do not touch the glass door.
  - Caution: highly concentrated alcohol must be kept hermetically closed and in a vertical position.
  - Because of the circulation of air in the refrigerator, different temperature zones form: the colder zones are those near the back wall, the warmer zones are close to the door glass.
  - Always store bottled wines individually and not in cases or cardboard boxes.
  - The recommended quantities of 0.75 l Bordeaux type bottles are as follows:
    - h 1400: 88 bottles;
    - h 1600: 101 bottles;
    - h 1800: 119 bottles.
- However, the appliance itself has been built to withstand the following loads:
- h 1400: 101 bottles MAXIMUM;
  - h 1600: 121 bottles MAXIMUM;
  - h 1800: 137 bottles MAXIMUM.

# INTRODUCTION TO WINE

## Wine storage

A well-known characteristic of wine is that it can be stored over time: in the correct location, white wines can be stored for about two years after their vintage although ideally they should be drunk within one year. While light red wines can be stored for up to two years, full-bodied reds will age well for 10 years and dessert wines even up to twenty years.

When you buy a bottle of wine, transfer it to your wine cellar or other suitable place immediately.

There are three main factors that weigh on the process from grape cultivation to harvesting and fermentation: light, humidity and ambient temperature. To ensure the taste of the wine matures to its peak and the aroma remains unaltered, it must be stored with the right interaction of these three factors.



## Storage location

Not everyone has a basement suitable for use as a cellar.

Technology has only recently come up with an effective substitute for a natural cellar. Your new wine cellar is a special appliance designed specifically to hold and store wines properly. Indeed, it should only be used for your favourite bottles of wine, not for fruit, vegetables and tins. In this way, you can store and age any kind of wine properly even if you don't have a natural wine cellar.



## How to store wine

When storing your wine bottles, one golden rule not to be overlooked is that they must be laid horizontally or at an angle to ensure the wine keeps the cork wet. Some say that this causes the classic smell of "cork" in wine. In actual fact, keeping the cork in contact with the wine enhances its elasticity thereby guaranteeing its continued effectiveness.

Another important factor in storing wine is how the bottles are arranged: the bottles should be arranged at liberty by place of origin, type of wine, area of production, winery or vintage, using the catalogue labels provided if desired. Arranging the bottles so that they can be easily identified and selected prevents any accidental jolts which, like vibrations, can unsettle sediments and alter the visual appearance of the wine for some time. Hence, try to move your bottles as little as possible, allowing the wine to rest.

Furthermore, don't push the bottles so far back that they rest against the rear wall of the cellar as this would not only interfere with the automatic defrosting function, the water droplets collected during defrosting could also ruin the bottle labels.

Bottle racks must be made from wood as this effectively absorbs any vibrations and keeps bottles away from the wall transmitting heat or cold.

In addition, the bottles of wine must be stored away from substances or places with strong odours which can be easily absorbed by the wine. To this end, your new appliance has an active carbon filter to absorb any impurities in the air.

### **Temperature and humidity**

Temperature is a critical and vital factor during the entire life cycle of wine; it determines how well the wine develops when matured in the bottle. To ensure optimal storage, the temperature must be kept constant from 8 to 12 °C. Rapid, wide temperature swings must be avoided: when the temperature is too high, the liquids dilate accelerating the ageing process whereas excessively low temperatures (below 4 - 5 °C) can cause the precipitation of tartrates; such an imperfection would impair the pleasant appearance of the wine. In the extreme event that the temperature drops below 0 °C, the wine would freeze causing the cork to explode.

Humidity is also crucial in optimal wine storage: dry environments cause the cork to shrink whereas overly damp locations cause mould and harmful microorganisms to form. Humidity must be kept between 50% - 70%.

### **The cork**

This is an essential part of the bottle: the quality of the cork, selected by the wine-maker, is very important in the ageing process of the wine itself. The conditions of the cork, including corks in bottled wine, depend solely on the process and storage standards used by the manufacturer or bottler.

## **USING THE PRODUCT**

### **Starting up the appliance**

- To switch the appliance on and adjust the temperature, refer to the product sheet attached.
- For the appliance to work correctly we recommend setting the temperature according to the indications given in the "Introduction to wine" section.

### **Note:**

The ambient air temperature, frequency of door opening and the position of the appliance can affect internal temperatures. The set temperature must be adjusted based on these factors

### **Automatic winter function**

The SN climate class ensures operation of your Wine Cellar in ambient temperatures between 10°C and 32°C.

The new Automatic winter function ensures correct storage temperature of your wine in rooms with temperatures from 6°C and above.

This function is activated automatically by an external sensor if the room temperature falls below 10°C. For room temperatures between 6 and 10°C, the internal temperature of the appliance will be automatically set to an average of 4°C higher than the temperature of the room.

# CARE AND MAINTENANCE

Before any cleaning or maintenance operation, unplug the appliance from the mains or disconnect the electrical power supply.

The wine cellar has a fully automatic defrosting function.

- Droplets of water on the rear wall of the appliance indicate that the periodic automatic defrost cycle is in progress. The defrost water is automatically routed to a drain outlet and into a container from which it evaporates.
- Clean the defrost water drain outlet regularly using the tool supplied with the appliance in order to ensure defrost water is removed correctly.
- Clean the condenser at the rear of the appliance regularly with a vacuum cleaner or a brush.

## If necessary...

1. Empty the wine cellar.
2. Disconnect the appliance from the power supply.
3. Leave the door partly open (approx. 3-4mm) to prevent the formation of mould, unpleasant odours and oxidation.
4. Clean the appliance.
  - Clean the inside regularly with a sponge dampened in warm water and/or neutral detergent. Rinse and dry with a soft cloth. Do not use abrasive products.
  - Clean the outside with a damp cloth. Do not use abrasive products, scourers, stain-removers (e.g. acetone, trichloroethylene) or vinegar.
  - Clean the outside of the glass with a standard glass-cleaning detergent but with a damp cloth only on the inside to prevent detergents from interfering with the proper storage of the wine.

## Active carbons

In addition to temperature, air quality is also vital in wine storage. The active carbon filter is essential in filtering the external air, thereby assuring an adequate supply of clean air, free of dust and odours (Figure C1).

Replacement filters are available and can be requested from the After-sales Service.

## Rack cleaning

Use a damp cloth to clean the oak racks.

Be careful not to damage the rubber seal when removing the rack from the appliance. To that end, open the door fully.

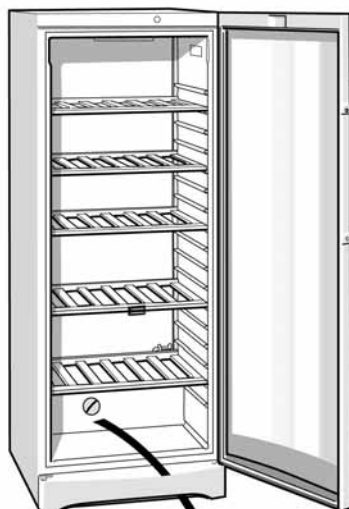
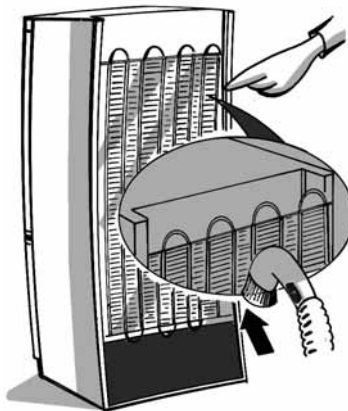


FIG. C



# TROUBLESHOOTING GUIDE

## 1. The appliance is not working.

- Is there a power failure?
- Is the plug properly inserted in the socket?
- Is the double-pole mains switch on?
- Has the fuse blown?
- Is the power cord damaged?
- Is the control panel in stand-by?

## 2. The internal temperature is not low enough.

- Is the door shut properly?
- Are the bottles preventing the door from closing properly?
- Is the appliance installed near a heat source?
- Are the control panel settings correct?
- Are the air circulation vents blocked?

## 3. The temperature inside the wine cellar is too low.

- Is the control panel in stand-by?

## 4. The appliance is excessively noisy.

- Has the appliance been installed correctly?
- Are the pipes at the back touching or vibrating?

## 5. Water collects at the bottom of the cellar.

- Is the defrost water drain blocked?

### Notes:

Gurgling and hissing noises due to expansion in the refrigerant circuit are normal.

# AFTER-SALES SERVICE

## Before contacting the After-sales Service:

1. check first if you can solve the problem by yourself (see "Troubleshooting guide").
2. Switch the appliance on again to see if the problem recurs. If it does, disconnect the appliance from the power supply and wait for about an hour before switching it on again.
3. If the problem persists after this course of action, contact After-sales Service.

### Specify:

- the nature of the problem,
- the model,
- the Service number (the number after the word SERVICE on the data plate on the inside of the appliance),

- your full address,
- your telephone number and area code.

**SERVICE** 0000 000 00000

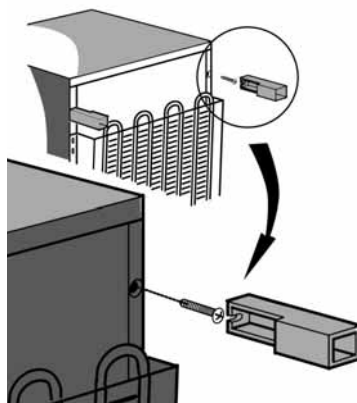


### Note:

The direction of door opening can be changed. If this operation is performed by After-sales Service it is not covered by the warranty.

# INSTALLATION

- Install the appliance away from heat sources. Installation in a hot environment, direct exposure to the sun or installation near heat sources (heaters, radiators, cookers) will increase power consumption and should therefore be avoided.
- If this is not possible, the following minimum distances must be respected:
  - 30 cm from coal or paraffin stoves;
  - 3 cm from electric and/or gas stoves.
- Fit the spacers on the rear of the condenser at the back of the appliance (see figure).
- To optimize appliance efficiency, leave a 5 cm gap above the appliance and make sure that adjacent kitchen units are sufficiently distanced to allow air circulation.
- Install the appliance in a dry, well-ventilated place, and ensure it is level, using the front adjustment feet if necessary.
- Clean the interior.
- Fit the accessories.



## Electrical Connection

- **Electrical connections must be made in accordance with local regulations.**
- Voltage and power consumption are indicated on the rating plate inside the appliance.
- **Regulations require that the appliance is earthed.**  
The manufacturer declines all liability for injury to persons or animals and for damage to property resulting from failure to observe the above procedures and reminders.
- If the plug and socket are not of the same type, have the socket replaced by a qualified electrician.
- Do not use extension leads or adapters.

## Disconnecting the appliance

It must be possible to disconnect the appliance by unplugging it or by means of a two-pole switch fitted upline of the socket.