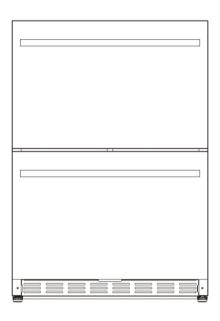


# Indoor/Outdoor Wine & Beverage Cellar User Manual



Model: 236 02 80 02

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

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 custsery@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





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# **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 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.

**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.

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



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# SAVE THESE INSTRUCTIONS DANGER

Risk of child entrapment.

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

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

Thank you for using our Wine Enthusiast

product. This easy-to-use manual Model number

will guide you in getting the best use of

your wine cellar. Serial number

Please remember to record the model and

serial number, they are located inside the cabinet
on a label on the bottom right side.

Staple your receipt to your manual.

You will need the receipt to obtain warranty service.



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# Technical Data

Model	Two Drawer Wine and Beverage Cellar 236 02 80 02
Installation	Free-Standing or Built-In
Power	115V~60Hz
Total Volume	5.12 CF
Current	1.3 Amps
Refrigerant	R600a - 0.99 oz.
Protection Class	I
Climate Class	ST
Ambient Temperature	50°F to 109°F
Temperature Control Range	54° to 72°F Wine / 32° to 50°F Beverage
Net Wt. LBS.	113,5 lbs.





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# Wine cellar 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.

# Wine cellar door does not shut properly:

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

# **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.
- Avoid installing the unit on circuits which may also have other high amperage appliances in use.

# **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.
- $\bullet$  This appliance is designed for free standing installation or can be recessed into cabinetry.

## **Use of Extension Cords**

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





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# Wine Cellar Features and Use

# Your Wine Cellar Includes the following:

- Instruction manual
- 2 drawer handles
- 3 rolling pull-out shelves
- Beverage compartment divider
- · 2 Anti-tip brackets

# **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

- $\bullet$  When the wine cellar is plugged in for the first time, the LED display will show the factory preset temperature of 50°F.
- The wine cellar can be set to accommodate your wine storage requirements. To set the temperature, press the up or down arrow button to increase or decrease the temperature setting until the desired temperature is attained. It may take some time to reach the set temperature.
- The temperature will fluctuate more so when the wine cellar is empty.
- In the event of a power interruption, your wine cellar has a memory function and will revert to the previous user settings once power is restored.

# **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.

# Wine Cellar Does Not Operate:

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

# Wine appears 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.

# Wine temperature is too cold:

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





- **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.

# Shelvina

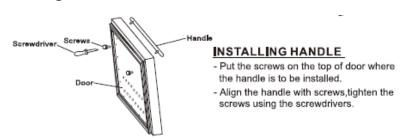
Your cabinet was designed to store a maximum number of bottles securely. We recommend that you observe the tips below to optimize loading:

- Remove tape from shelves once unit is stable and ready for bottle storage.
- 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.
- Rated shelf capacity is based on standard 750 ml Bordeaux wine bottles.

# Before You Start

The appliance should be placed in a location where the ambient temperature is between 61°-109°F (16°-43°C). If the ambient temperature is outside 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.

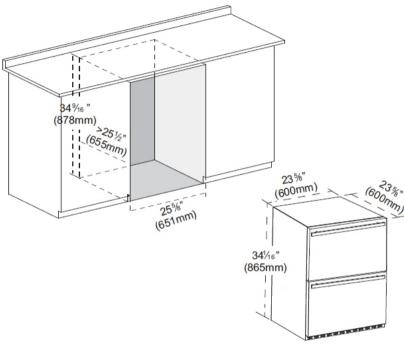
# Installing the Handle



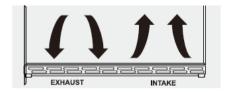




# Installation as a Built-In Cellar



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



Position the unit to allow free air flow through the front grill



# 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

# 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.
- Airflow sounds created by the interior evaporator fan or the exterior condenser fan when in operation

# **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.



# Setting the Temperature Control

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

- 1. Make sure power cord is connected to a properly grounded outlet.
- 2. Turn power ON using the power button  $\circ$
- 3. The temperature setting range is 54°F 72°F for the upper wine zone and 32°F 50°F for the lower beverage zone
- 4. Select the desired zone by pressing both the up and down arrow together
- 5. Press the SET button to enter the temp setting mode. The set temp will flash.
- 6. Set the desired temperature by pushing the Temp UP or DOWN button.
- 7. Temperatures increase or decrease 1°F with each push of the UP or DOWN button. After 5 seconds the set temp will stop flashing and the display will show the actual temp
- 8. C/F: Press and hold both the power button and the set button together to change between °C or °F temperature readout
- Manual defrost: Press the Up Arrow button for 6 seconds to start or stop defrost.

# Interior Light

• For convenience, LED lighting has been built into the wine cellar upper zone. Simply push the Light button (Down Arrow) once to turn ON and once to turn OFF. For maximum energy efficiency, leave light off when not viewing your collection.

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

# WINEENTHUSIAST

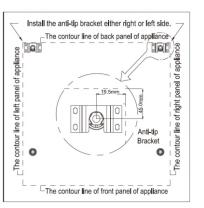
# **Anti-Tip Bracket Installation**

If freestanding and/or to reduce the risk of tipping the unit by abnormal usage or improper loading, it is recommended to secure by properly installing the anti-tip device included.

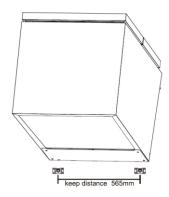
# Step 1

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- An anti-tip bracket can be installed on either one or both sides
- If using both, keep the two bracket distance at 565 mm as in Picture 2
- To install, place the bracket on the floor as shown in Picture 1
- Mark the location of the four holes of the bracket on the floor
- Use a 5/16 drill bit and insert plastic anchors
- · Secure bracket to floor using screws







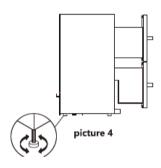
Picture 2



# Step 2

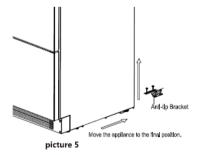
- Lift the unit to access the underside of the rear
- Use a screwdriver to remove the two small silver screws adjacent to the leveling legs (picture 3) to avoid interference between the screws and the bracket on install in Step 3
- Loosen and lower the foot as in picture 4 to about 2.5 to 3mm





Step 3

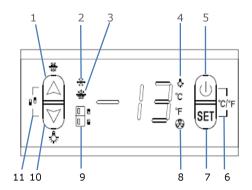
• Slide the appliance back into position and make sure the leg engages securely with the anti-tip bracket.





# **Operating Your Wine Cellar**

The wine cellar includes an operating panel on the front of the unit. This operating panel includes several buttons, silk screen instructions, and indicator lights as detailed below:



- 1. Temperature increase and defrost start/stop button
- 2. Cooling ON indicator light
- 3. Defrost ON indicator light
- 4. Interior light ON indicator light
- 5. Power button
- 6. Press and hold #5 and #7 to change between °F and °C
- 7. SET button to enter the temp setting mode
- 8. Evaporator fan ON indicator light
- 9. Temperature zone indicator light
- 10. Temperature decrease and interior light on/off button
- 11. Press and hold #1 and #10 to change between upper and lower zone



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