

WINE ENTHUSIAST®

Vinotech® 190-Bottle Dual Zone Wine Cellar

Use and Care Manual

FEATURES AND SIZES MAY VARY. PLEASE READ THIS MANUAL CAREFULLY BEFORE INSTALLING AND OPERATING.

SAVE THESE INSTRUCTIONS.

A Message from Wine Enthusiast:

Thank you for purchasing your wine cellar from Wine Enthusiast. We have been dedicated to developing and offering the best selection of wine products for more than 40 years. Our devoted team of wine experts apply their knowledge and passion to develop high-quality, innovative cellars to protect and showcase wines for every wine drinker. Thoughtfully designed for style, function and performance, your wine cellar will be a welcome part of your home you'll enjoy for years.

We appreciate you choosing Wine Enthusiast for your wine storage needs and look forward to delivering the best products and service to you.

Welcome to the Wine Enthusiast!

Keep for Your Records

Staple your receipt to your manual. **You will need the receipt to obtain warranty service.**

_____

Model Number

_____

Serial Number

_____

Date of Purchase

QUESTIONS?

For toll-free telephone support in the U.S. and Canada, call **800.648.6058**

For online support and internet product information: **WineEnthusiast.com**

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 located inside the cabinet on a label on the bottom right side. The following model number is referenced in this Use and Care Manual.

Model:

264 03 90 03

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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 freestanding installation.
10. **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.
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.



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.

Safety Precautions

Electrical Requirement

- Make sure there is a suitable power 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.
- This appliance is designed for freestanding installation.

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.



WARNING!

Keep packaging materials away from children. Polythene sheets and bags can cause suffocation!

If possible, please recycle packaging material at a recycling facility.

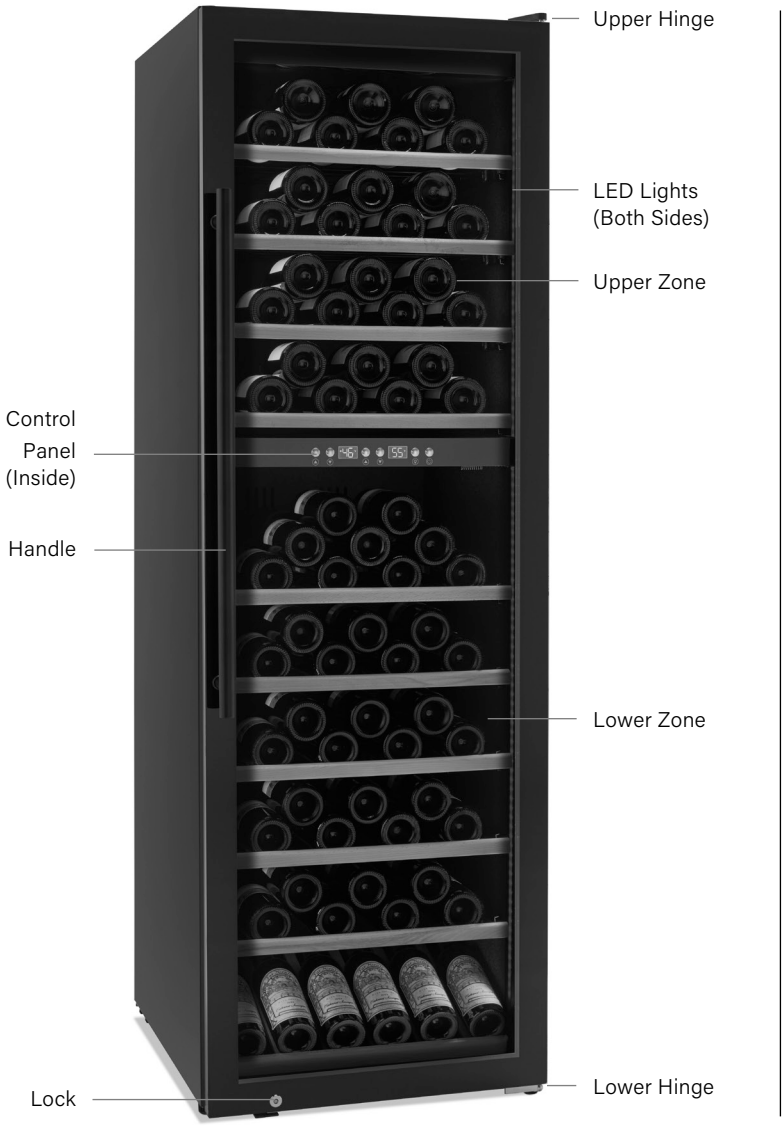
CAUTION!

To avoid risk of personal injury or property damage when setting up, have two people unpack and move this appliance into place.

WARNING!

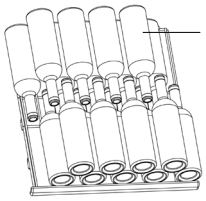
The refrigerant R600a contained within the appliance is environmentally friendly, but flammable. Leaking refrigerant can ignite.

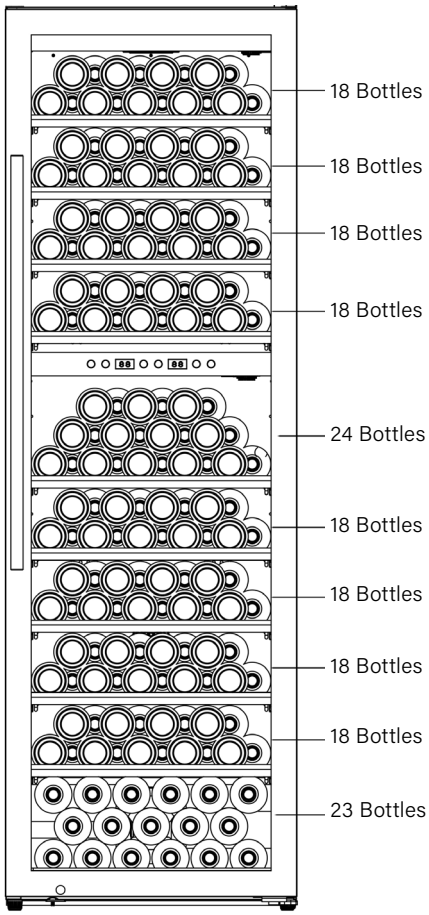
Wine Cellar Features and Use



LOADING CAPACITIES

Total Capacity:
191 Bottles





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 wine storage requirements. To set the temperature, press the + or — 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.

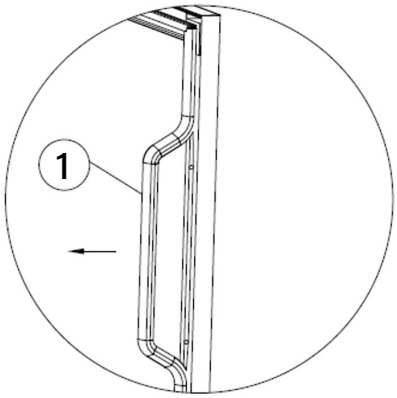
Shelving

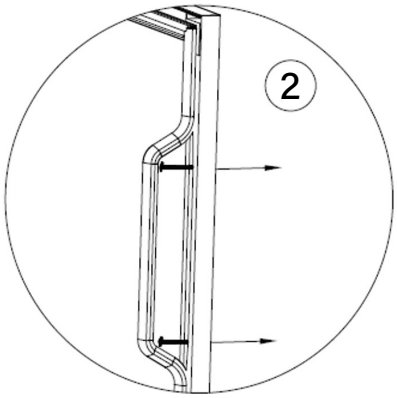
Your cabinet was designed to store a maximum number of bottles securely. We recommend that you observe the tips below to optimize loading:

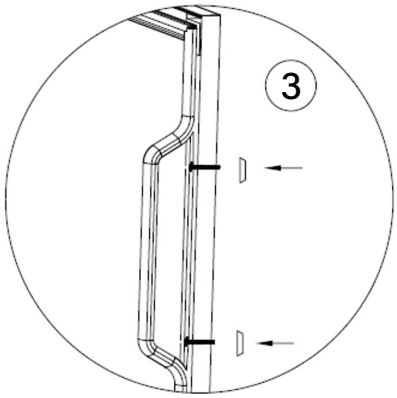
- Remove all packing materials from shelves once unit is stable and ready for bottle storage.
- Disperse the bottles evenly to avoid concentrating weight in one place. Bottles must not touch either the back of the cabinet or the step at the bottom. While your wine cellar was designed to hold large format bottles, such as Pinot Noir, larger bottles could 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 55 lbs.**

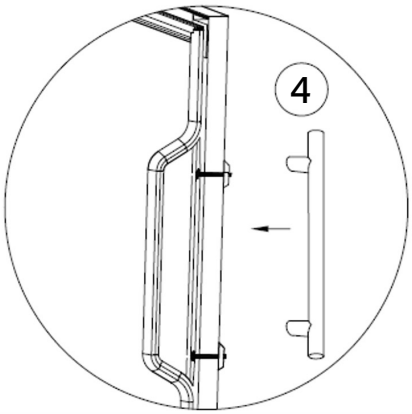
Installing the Handle

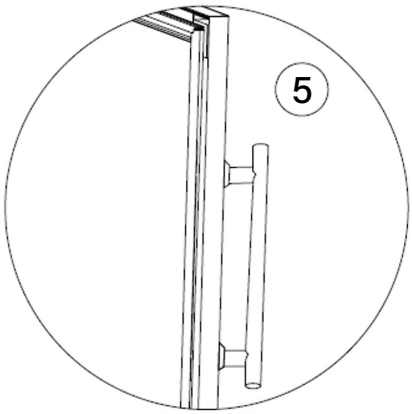
1. Pull back the door seal/gasket behind handle location.
2. Insert screws into pre-drilled screw holes.
3. Attach the gasket.
3. Attach handle and tighten screws.
5. Press door seal back into place.





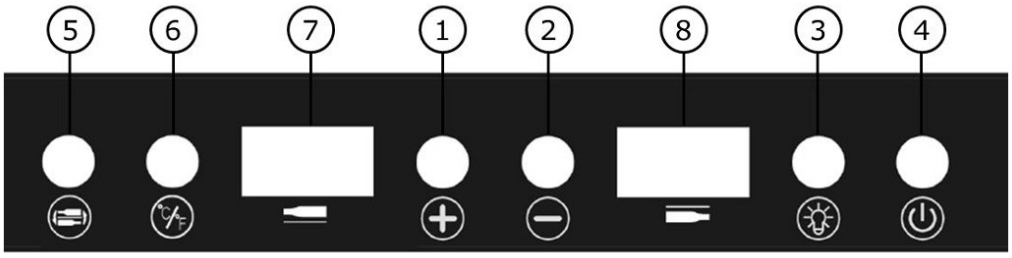






Operating Your Wine Cellar

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



1. Temperature UP: The temperature increases 1°F each time the + button is pressed.
2. Temperature DOWN: The temperature decreases 1°F each time the - button is pressed.
3. Turns the interior light ON and OFF.
4. Turns the Power ON and OFF.
5. Zone Select: Use to select the upper or lower zone when setting the temperature.
6. Toggle the LED display between Celsius and Fahrenheit readings.
7. Upper Zone Temperature Display.
8. Lower Zone Temperature Display.

Before You Start

The wine cellar should be placed in a location where the ambient temperature is between 60-80° 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

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

1. Make sure power cord is connected to a properly grounded outlet.
2. Turn power ON.
3. **Press and Hold the Zone Select (#5) button for 1 to 2 seconds to unlock the display.**
   - The Upper Zone temperature display (#7) will start flashing.
   - Set the desired temperature by pushing the Temperature UP (#1) or DOWN (#2) buttons.
   - Press the Zone Select (#5) button again to set the Lower Zone Temperature, the display will start flashing
   - Set the desired temperature by pushing the Temperature UP (#1) or DOWN (#2) buttons.
   - The control panel will auto-lock if left untouched for 5 seconds.

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

Interior Light

To complement the look of your wine collection, LED lighting has been built into the wine cellar. Simply press lightly the "Light" button and the light comes on, push again for off. For maximum energy efficiency, leave light off when not viewing your collection.

Door Lock

- This unit comes with key lock.
- The keys are located inside the plastic bag along with the user manual. To unlock the door, insert the key into the lock and turn counter clockwise.
- To lock the door, simply reverse the operation making sure the metal pin is engaged completely.
- Then remove the key and place it in a secure place for safekeeping.

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

WINE ENTHUSIAST LATITUDE L	
INSTALLATION TYPE	Freestanding
ELECTRICAL REQUIREMENTS	115 ~ 60Hz
PROTECTION CLASS	I
CLIMATE CLASS	ST
AMBIENT TEMPERATURE	60°F - 100°F
TEMPERATURE CONTROL RANGE	Upper & Lower Zone: 41°F – 68°F
TOTAL VOLUME	16.2 Cu. Ft.
RATED POWER INPUT	160 Watts
RATED CURRENT	1.4 Amps
START-UP AMPS	1.8 Amps
RUNNING AMPS	1.3 Amps
REFRIGERANT	R600a – 1.76 oz.
ENERGY CONSUMPTION	265 kWh/year
PLUG TYPE	Right Angle NEMA 5-15P Plug with SJT 3X18AWG Cord
BREAKER SIZE	15 Amp Line*
DECIBEL RATING	40 dB(A)
APPROXIMATE NET WEIGHT	240 lbs
DIMENSIONS	73½"H x 23½"W x 27⅜"D**

** Multiple Unit Note: If there is more than one cellar on a line, a 20 Amp circuit is required for every 2 units.*
*** Handle adds 2" to depth.*

PLEASE NOTE: The Double wine cellar is actually two units with opposing hinges. Each unit will have its own power cord and every two units combined electric power requires a dedicated 20 amp outlet.

SGS C US 800143

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, Cleaning & Maintenance

General

- Prepare a cleaning solution of 3-4 tablespoons of baking soda mixed with 2 cups of warm water or use one part Borax for ten parts water (about one cup per gallon). 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.

WARNING!

To avoid electric shock always unplug your 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.

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 Guide

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:

- Door may have been opened too frequently or for an extended period of time.
- Allow time for recently added wine to reach desired temperature.
- Check door gasket for proper seal.
- Clean condenser coils.
- Adjust temperature control to colder setting.

Wine Appears Too Cold:

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

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 door 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 gasket for proper seal.

Wine Cellar 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.

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 Care at http://help.wineenthusiast.com or by phone 800.648.6058.

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 at 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 Care at http://help.wineenthusiast.com 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.

Your Cheat Sheet to Wine Serving Temperatures

Too many people pour wine at the wrong temperature destroying its decadent flavors and aromas. Serve your bottlings at perfect temperatures. Here's everything you need to know.

STYLE OF WINE	EXAMPLE	RECOMMENDED SERVING TEMPERATURE
Sweet Wines	Sauternes	Well Chilled 43°F–48°F (6°C– 9°C)
Sparkling Wines	Champagne	Chilled 45°F–49°F (7°C– 9°C)
Light-, Medium-Bodied White Wines	Chenin Blanc	Chilled 45°F–49°F (7°C– 9°C)
Full-Bodied White Wines	Oaked Chardonnay	Lightly Chilled 48°F–55°F (9°C– 13°C)
Light-Bodied Red Wines	Beaujolais	Room Temperature or Lightly Chilled 53°F–55°F (11°C– 13°C)
Medium-, Full-Bodied Red Wines	Tempranillo	Room Temperature 60°F–65°F (15°C– 18°C)

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