

INSTALLATION REQUIREMENTS

Tools

Tool Needed

Gather the required tool before starting installation.

- Phillips screwdriver

Location Requirements

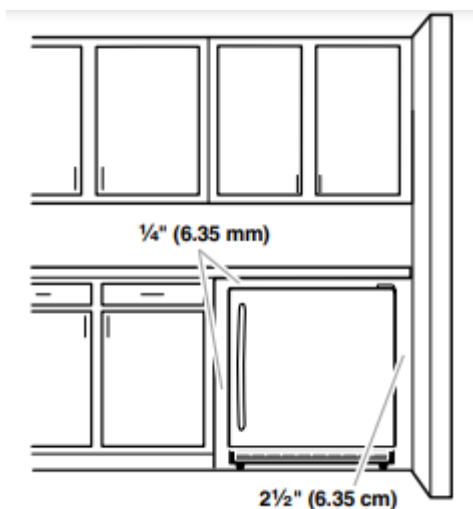
WARNING: Explosion Hazard

Keep flammable materials and vapors, such as gasoline, away from wine cellar.

Failure to do so can result in death, explosion, or fire.

NOTES:

- For the wine cellar to be flush with the front of the base cabinets, remove any baseboards or moldings from the rear of the opening. See “Opening Dimensions” later in this section.
- It is recommended that you do not install the wine cellar near an oven, radiator, or other heat source.
- Do not install in a location where the temperature will fall below 55°F (13°C). For best performance, do not install the wine cellar behind a cabinet door or block the base grille.

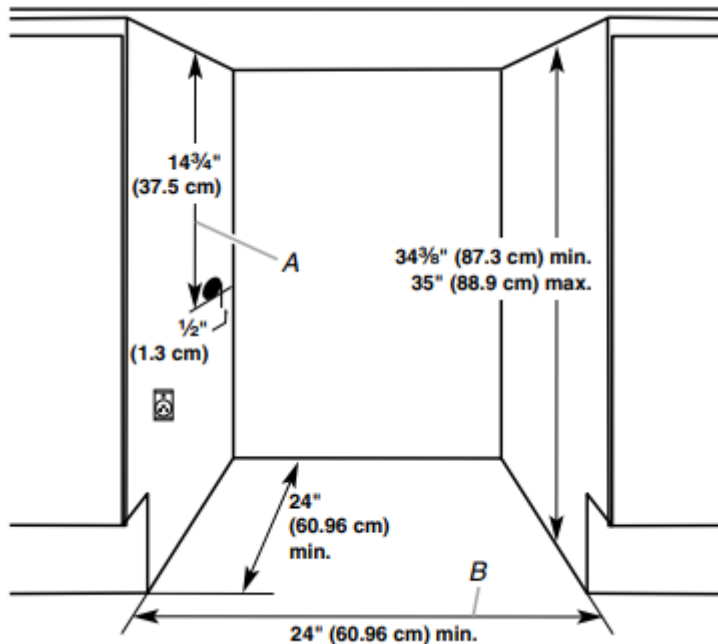


Opening Dimensions

- Height dimensions are shown with the leveling legs extended to the minimum height.

NOTE: When leveling legs are fully extended, add $\frac{5}{8}$ " (15 mm) to the height dimensions.

- If the floor of the opening is not level with the kitchen floor, shim the opening to make it level with the kitchen floor.



Critical Dimensions:

A. $14\frac{3}{4}$ " (37.5 cm) utility opening

B. 24" (60.96 cm) minimum opening width

Electrical Requirements

WARNING: Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

Before you move your wine cellar into its final location, it is important to make sure you have the proper electrical connection.

Recommended Grounding Method

A 115 volt, 60 Hz., AC only, 15- or 20-amp fused, grounded electrical supply is required. It is recommended that a separate circuit serving only your wine cellar be provided. Use an outlet that cannot be turned off by a switch. Do not use an extension cord.

NOTE: Before performing any type of installation, cleaning, or removing a light bulb, unplug wine cellar or disconnect power.

INSTALLATION INSTRUCTIONS

Unpack the Wine Cellar

WARNING: Excessive Weight Hazard

Use two or more people to move and install wine cellar.

Failure to do so can result in back or other injury.

Remove the Packaging

- Remove tape and glue residue from surfaces before turning on the wine cellar. Rub a small amount of liquid dish soap over the adhesive with your fingers. Wipe with warm water and dry.
- Do not use sharp instruments, rubbing alcohol, flammable fluids, or abrasive cleaners to remove tape or glue. These products can damage the surface of your wine cellar. For more information, see “Wine Cellar Safety.”
- Dispose of/recycle all packaging materials.

When Moving Your Wine Cellar:

Your wine cellar is heavy. When moving the wine cellar for cleaning or service, be sure to cover the floor with cardboard or hardboard to avoid floor damage. Always pull the wine cellar straight out when moving it. Do not wiggle or “walk” the wine cellar when trying to move it, as floor damage could occur.

Clean Before Using

After you remove all of the packaging materials, clean the inside of your wine cellar before using it. See the cleaning instructions in “Wine Cellar Care.”

Door Closing

Door Closing

Your wine cellar has four leveling legs. If your wine cellar seems unsteady or you want the door to close more easily, adjust the wine cellar’s tilt using the instructions below.

WARNING: Electrical Shock Hazard

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Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

1. Plug into a grounded 3 prong outlet.

WARNING: Excessive Weight Hazard

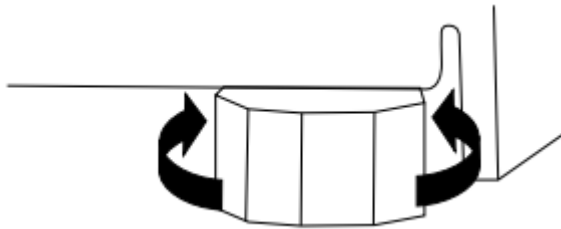
Use two or more people to move and install wine cellar.

Failure to do so can result in back or other injury.

2. Move the wine cellar into its final location.

3. Turn the leveling legs to the right to lower the wine cellar, or turn the leveling legs to the left to raise it. It may take several turns of the leveling legs to adjust the tilt of the wine cellar.

NOTE: Having someone push against the top of the wine cellar takes some weight off the leveling legs. This makes it easier to adjust the leveling legs.



4. Open the door and check that it closes as easily as you like. If not, tilt the wine cellar slightly more to the rear by turning both front leveling screws to the right. It may take several more turns, and you should turn both leveling legs the same amount.

WINE CELLAR USE

Normal Sounds

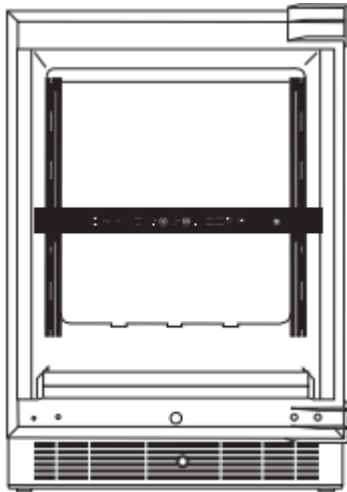
Your new wine cellar may make sounds that your old one didn't make. Because the sounds are new to you, you might be concerned about them. Most of the new sounds are normal. Hard surfaces, such as the flooring and surrounding structures, can make the sounds seem louder. The following describes the kinds of sounds and what may be making them.

- Your wine cellar is designed to run more efficiently to keep your wine at the desired temperatures and to minimize energy usage. The high efficiency compressor and fans may cause your wine cellar to run longer than your old one. You may also hear a pulsating or high-pitched sound from the compressor or fans adjusting to optimize performance.
- Rattling noises may come from the flow of refrigerant or items stored inside the wine cellar.

- As each cycle ends, you may hear a gurgling sound due to the refrigerant flowing in your wine cellar.
- You may hear water running into the drain pan when the wine cellar is defrosting.
- You may hear clicking sounds when the wine cellar starts or stops running.

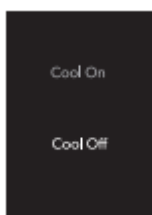
Using the Controls

The control panel for the wine cellar is located on the middle separator (mullion) of the wine cellar. The control of the wine cellar has no mechanical parts or buttons. When disconnected, the control panel displays nothing and may be difficult to locate.



Turning Control On/Off

- The first time that the wine cellar is plugged in, the control will be in Cool Off mode. Cool On and Cool Off will be the only options that display



- Press COOL ON for 3 seconds to turn on the wine cellar. All menus and recommended temperature settings will be displayed.



- The left temperature and preset touch pads control the temperature of the upper compartment.

- The right temperature and preset touch pads control the temperature of the lower compartment.

Viewing Celsius Temperatures

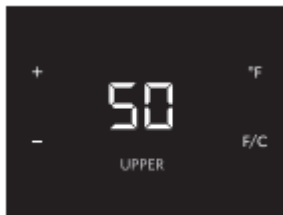
- Press the F/C touch pad to toggle between displaying the temperature in degrees Fahrenheit and degrees Celsius. The corresponding indicator will illuminate.



A. F/C touch pad

Adjusting the Control

When the wine cellar is turned On for the first time, the temperature defaults to the recommended setting. There are two adjustable temperature controls, with one for each compartment.



- To adjust set point temperatures, press “+” (plus) or “-” (minus) until the desired temperature setting is reached.

NOTE: The set point for the wine cellar is 50°F (10°C) for both the upper and lower compartments. The set point range for the upper compartment is 42°F to 54°F (5°C to 12°C) and 42°F to 64°F (5°C to 17°C) for the lower compartment

The control is set correctly when the wine is as cold as you like it.

NOTE: Wait at least 24 hours between adjustments for the product to acclimate. Recheck the temperatures before making further adjustments.

Using Presets

For your convenience, your wine cellar also has controls that are preset to recommended storage temperature for specific wines



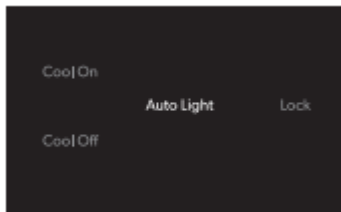
Pressing any preset option will set the temperature to the recommended temperature for the specified wine:

- Assorted: 54°F (12°C)
- Champagne: 46° (7°C)
- Red Wine: 64°F (17°C)
- Sweet Wine: 42°F (5°C)
- White Wine: 50°F (10°C)

Auto Light

The wine cellar has a sensor that will turn on the interior display light automatically when someone walks by. When motion is no longer detected, the interior display light will go off after 2 minutes.

- Press the Auto Light option to activate this feature.



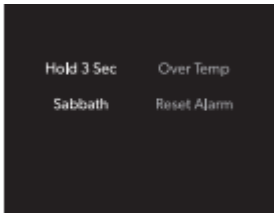
- When the Auto Light is not activated, the interior display light will only turn on when the door is opened.

NOTE:

- Leaving the light on for an extended period of time will slightly increase the temperature of the wine cellar.
- The light is an LED, which does not need to be replaced. However, if the LED does not illuminate when the door is opened, call Service to check the problem and replace, if necessary. See “Assistance or Service” for contact information.

Sabbath Mode

Sabbath Mode is designed for the traveler or for those whose religious observances require turning off the lights. By selecting this feature, the temperature set points remain unchanged, but the control panel lights, interior lights, and control audio turn off. For most efficient wine cellar operation, it is recommended to exit the Sabbath Mode when it is no longer required.



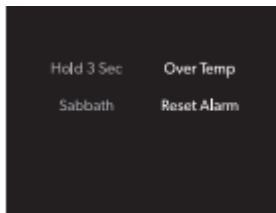
- Press and hold SABBATH for 3 seconds to turn on the feature. After the 3-second countdown, the feature will activate and all other displays will turn Off.
- Press and hold SABBATH for 3 seconds to turn off the feature and turn on the display

Door Open

If the door is open longer than 5 minutes, an alarm will sound every 2 minutes until the door is closed or any control is pressed.

Over Temp Alarm

The Over Temperature feature is designed to let you know when the wine cellar temperature rises above 70°F (21°C) for 4 hours or longer. The audio alarm will shut off automatically when the temperature returns to normal. To let you know an Over Temperature condition occurred, the indicator light will continue to flash until the Reset Alarm touch pad is pressed.

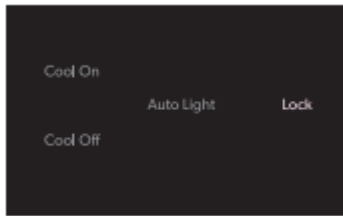


If the over temperature condition is still present when an Over Temp reset is performed, the indicator light will continue to reactivate every 4 hours until the wine cellar temperature is below 70°F (21°C).

NOTE: These features will not appear on your control unless your wine cellar is above 70°F (21°C) and the alarm requires a reset.

Lock Mode

The Lock mode deactivates all other options and avoids any changes being made to your desired temperature settings.



- To activate Lock mode, press and hold LOCK for 3 seconds. After the countdown, all other displays will turn off and become unavailable except Cool On, Cool Off and Lock.

Showroom Mode

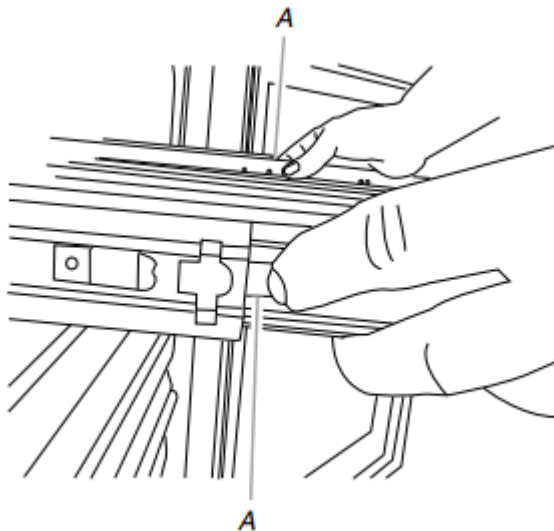
This mode is used only when the wine cellar is on display in a retail store. If you unintentionally turn on Showroom mode, Cool Off will light up on the display, and the controls will appear to work. Exit Showroom mode by pressing and holding COOL ON and SABBATH at the same time for 3 seconds.

Wine Racks

Remove and Replace the Wine Racks

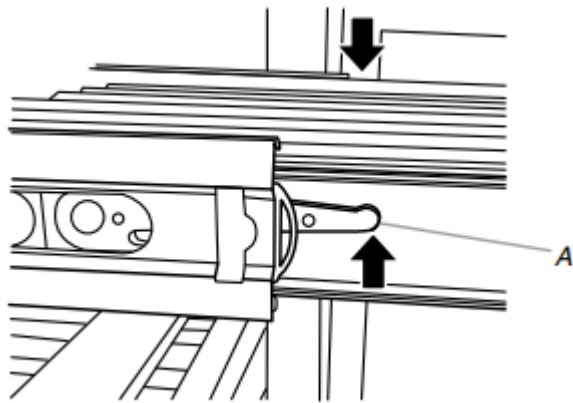
NOTE: When storing large bottles or magnums, remove the rack directly above.

1. Pull the rack forward until it stops.
2. Release the rack from the supports.
 - **Style 1** - Push in on the tabs to release the rack.



A. Tabs

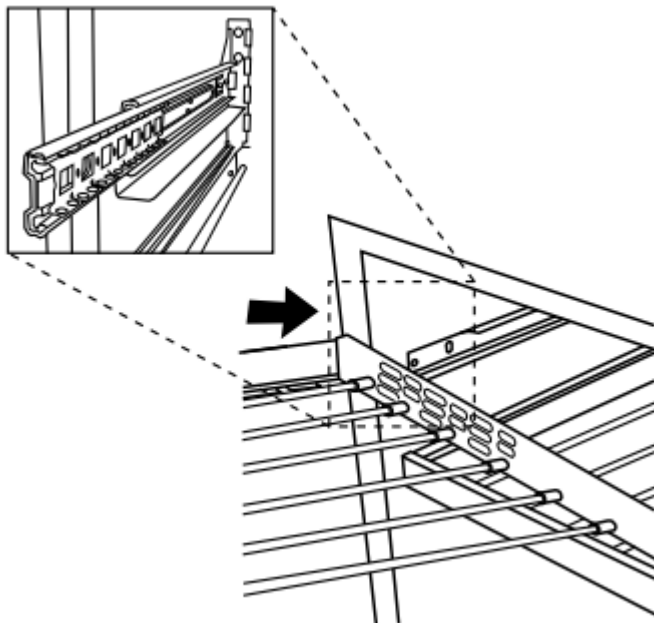
- **Style 2** - Lift up on the left-hand lever while pressing down on the right-hand lever to release the rack.



A. Lever

3. Pull the rack forward and lift it up and out of the rack supports

4. Replace the rack by inserting the rack into the supports and sliding it toward the rear of the wine cellar.



Stocking the Wine Cellar

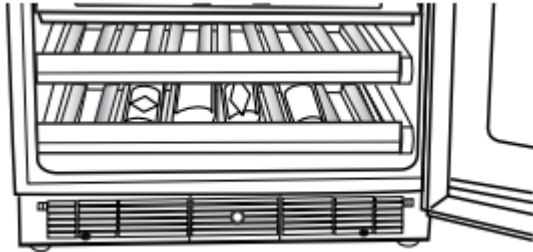
NOTES:

- For optimum wine storage, place white wines on the upper rack of the wine cellar and place red wines on the lower rack of the wine cellar.
- The wine racks can be stocked with the bottles facing either direction, however, to optimize storage adjacent bottles should be facing in opposite directions.

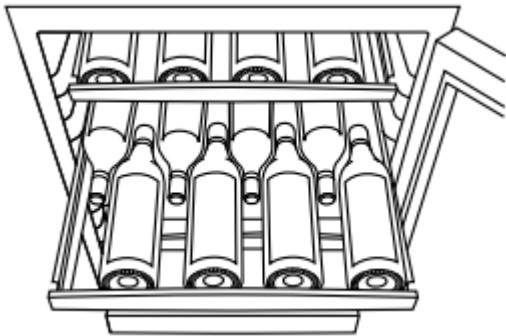
To Stock the Wine Cellar

1. Start stocking the wine cellar with the bottom display rack.

2. Starting on the left-hand side, place the first bottle on the bottom of the rack with the neck of the bottle facing the front of the wine cellar.
3. Place the next bottle on its side with the neck of the bottle facing the back of the wine cellar. Alternate the direction of the bottles, in this manner, until the display rack is full.



4. Slide the bottom rack into place and pull the next rack forward.
5. Continue stocking each remaining rack as described in the above steps.



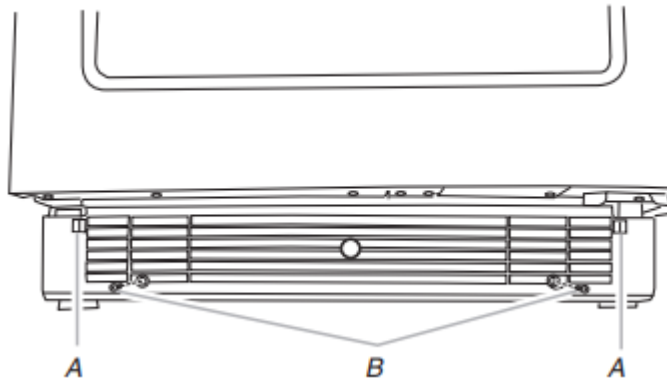
WINE CELLAR CARE

Base Grille

You must remove the base grille to access the condenser coils for cleaning.

To Remove the Base Grille:

1. Open the wine cellar door to access the base grille.
2. Using a Phillips screwdriver, remove the two screws.
3. Push both tabs in toward the center to release the base grille from the cabinet and remove.



A. Tabs

B. Screws

To Replace the Base Grille:

1. Open the wine cellar door.
2. Position the base grille so that both tabs align and the base grille snaps into place. Replace the two screws. Tighten the screws.

Cleaning

WARNING: Explosion Hazard

Use nonflammable cleaner.

Failure to do so can result in death, explosion, or fire.

Clean the wine cellar about once a month to avoid buildup of odors. Wipe up spills immediately.

To Clean Your Wine Cellar:

1. Unplug wine cellar or disconnect power.
2. Remove all racks from inside the wine cellar.
3. Hand wash, rinse, and dry removable parts and interior surfaces thoroughly. Use a clean sponge or soft cloth and a mild detergent in warm water.
 - To avoid damaging wooden tines and trim pieces, wipe them off with a clean sponge or soft cloth and warm water. Do not use detergent or immerse the entire rack into water when cleaning.
 - Do not use abrasive or harsh cleaners such as window sprays, scouring cleansers, flammable fluids, cleaning waxes, concentrated detergents, bleaches or cleansers containing petroleum products on plastic parts, interior and door liners or gaskets. Do not use paper towels, scouring pads, or other harsh cleaning tools. These can scratch or damage materials.

- To help remove odors, you can wash interior walls with a mixture of warm water and baking soda (2 tbs to 1 qt [26 g to 0.95 L] of water).

4. Wash stainless steel and painted metal exteriors with a clean sponge or soft cloth and a mild detergent in warm water. Do not use abrasive or harsh cleaners, or cleaners containing chlorine. These can scratch or damage materials. Dry thoroughly with a soft cloth.

NOTE: To keep your stainless steel wine cellar looking like new and to remove minor scuffs or marks, it is suggested that you use the manufacturer's approved Stainless Steel Cleaner and Polish. To order the cleaner, see "Accessories."

IMPORTANT: This cleaner is for stainless steel parts only!

Do not allow the Stainless Steel Cleaner and Polish to come into contact with any plastic parts such as the trim pieces, dispenser covers or door gaskets. If unintentional contact does occur, clean plastic part with a sponge and mild detergent in warm water. Dry thoroughly with a soft cloth.

5. Replace the racks.

6. Clean the condenser coils regularly. They are located behind the base grille. Coils may need to be cleaned as often as every other month. This may help save energy.

- Remove the base grille. See "Base Grille."
- Use a vacuum cleaner with an extended attachment to clean the condenser coils when they are dusty or dirty.
- Replace the base grille.

7. Plug in wine cellar or reconnect power.

Vacation and Moving Care

Vacations

If you choose to turn the wine cellar off before you leave, follow these steps.

1. Remove all wine bottles from the wine cellar.
2. Unplug the wine cellar.
3. Clean the wine cellar. See "Cleaning."
4. Tape a rubber or wood block to the top of the door to prop it open far enough for air to get in. This stops odor and mold from building up.

Moving

When you are moving your wine cellar to a new home, follow these steps to prepare it for the move.

1. Remove all wine bottles from the wine cellar.
2. Unplug the wine cellar.

3. Clean, wipe, and dry it thoroughly.
4. Take out all removable parts, wrap them well, and tape them together so they don't shift and rattle during the move.
5. Tape the doors shut and tape the power cord to the wine cellar.

When you get to your new home, put everything back and refer to the "Installation Instructions" section for preparation instructions.

TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Your wine cellar will not operate

WARNING: Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

- **Is the power supply cord unplugged?** Plug into a grounded 3 prong outlet.
- **Has a household fuse blown, or has a circuit breaker tripped?** Replace the fuse or reset the circuit.
- **Is the Wine Cellar Control in Cool Off Mode?** See "Using the Controls."

The motor seems to run too much

- **Is the temperature outside hotter than normal?** Expect the motor to run longer under warm conditions. At normal temperatures, expect your motor to run about 40% to 80% of the time. Under warmer conditions, expect it to run even more of the time.
- **Is the door opened often?** Expect the motor to run longer when this occurs. In order to conserve energy, try to get everything you need out of the wine cellar at once. Keep wine bottles positioned label side up so that they are easy to find, and close the door as soon as the wine is removed.
- **Is the control set correctly for the surrounding conditions?** See "Using the Controls."
- **Is the door closed completely?** Push the door firmly shut. If it will not shut all the way, see "The door will not close completely" later in this section.

- **Are the condenser coils dirty?** This obstructs air transfer and makes the motor work harder. Clean the condenser coils. See “Cleaning.”

Temperature is too warm

- **Is the door opened often?** Be aware that the wine cellar will warm when this occurs. In order to keep the wine cellar cool, try to get everything you need out of the wine cellar at once. Keep wine bottles positioned label side up so that they are easy to find, and close the door as soon as the wine is removed.
- **Is the control set correctly for the surrounding conditions?** See “Using the Control.”
- **Is the base grille blocked?** For best performance, do not install the wine cellar behind a cabinet door or block the base grille.

There is interior moisture buildup

- **Is the door opened often?** To avoid humidity buildup, try to get everything you need out of the wine cellar at once, keep wine bottles positioned label side up so that they are easy to find, and close the door as soon as the wine is removed. When the door is opened, humidity from the room air enters the wine cellar. The more often the door is opened, the faster humidity builds up, especially when the room itself is very humid.
- **Is it humid?** It is normal for moisture to build up inside the wine cellar when the air is humid.
- **Is the control set correctly for the surrounding conditions?** See “Using the Controls.”

The door is difficult to open

WARNING: Explosion Hazard

Use nonflammable cleaner.

Failure to do so can result in death, explosion, or fire.

- **Is the gasket dirty or sticky?** Clean the gasket and the surface that it touches. Rub a thin coat of paraffin wax on the gasket following cleaning.

The door will not close completely

- **Are the racks out of position?** Put the racks back into their correct positions. See “Wine Cellar Use” for more information.

WARNING: Explosion Hazard

Use nonflammable cleaner.

Failure to do so can result in death, explosion, or fire.

- **Is the gasket sticking?** Clean the gasket and the surface that it touches. Rub a thin coat of paraffin wax on the gasket following cleaning

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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