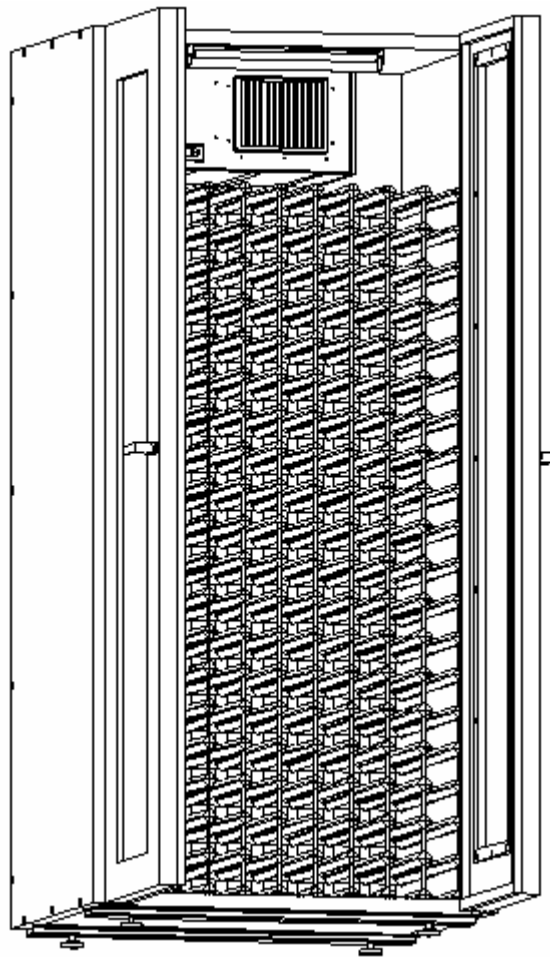




Wood Wine Cellar

Owner's Manual

Model: For General Use



Vinotemp International Corp.

www.vinotemp.com

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Welcome

Nov. 2006

Dear Vinotemp Customers,

Thank you for purchasing our wood wine cellars. Our goal at Vinotemp is to produce the finest quality wine cellars in the industry.

Each of us here at Vinotemp plays an important role in the development of your wine cellar. Your unit has been made for you based on the information we have received. We hope you enjoy your wine cellar for many years to come.

We thank you for your business. We hope that your experience with us is pleasurable and that we help you enjoy one of the greatest pleasures in life, collecting and drinking wine.

Sincerely yours,

India Hynes
President
Vinotemp International Corp.
17621 S. Susana Rd.
Rancho Dominguez
California 90221
U. S. A.


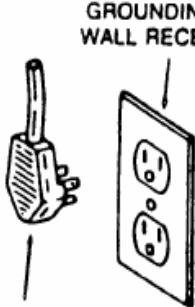
Thank you for choosing a Vinotemp wine cellar.


Please enter the complete model and serial numbers in the space provided:

Model _____
Serial No. _____

Attach your purchase receipt to this owner's manual.

Important Safety Information

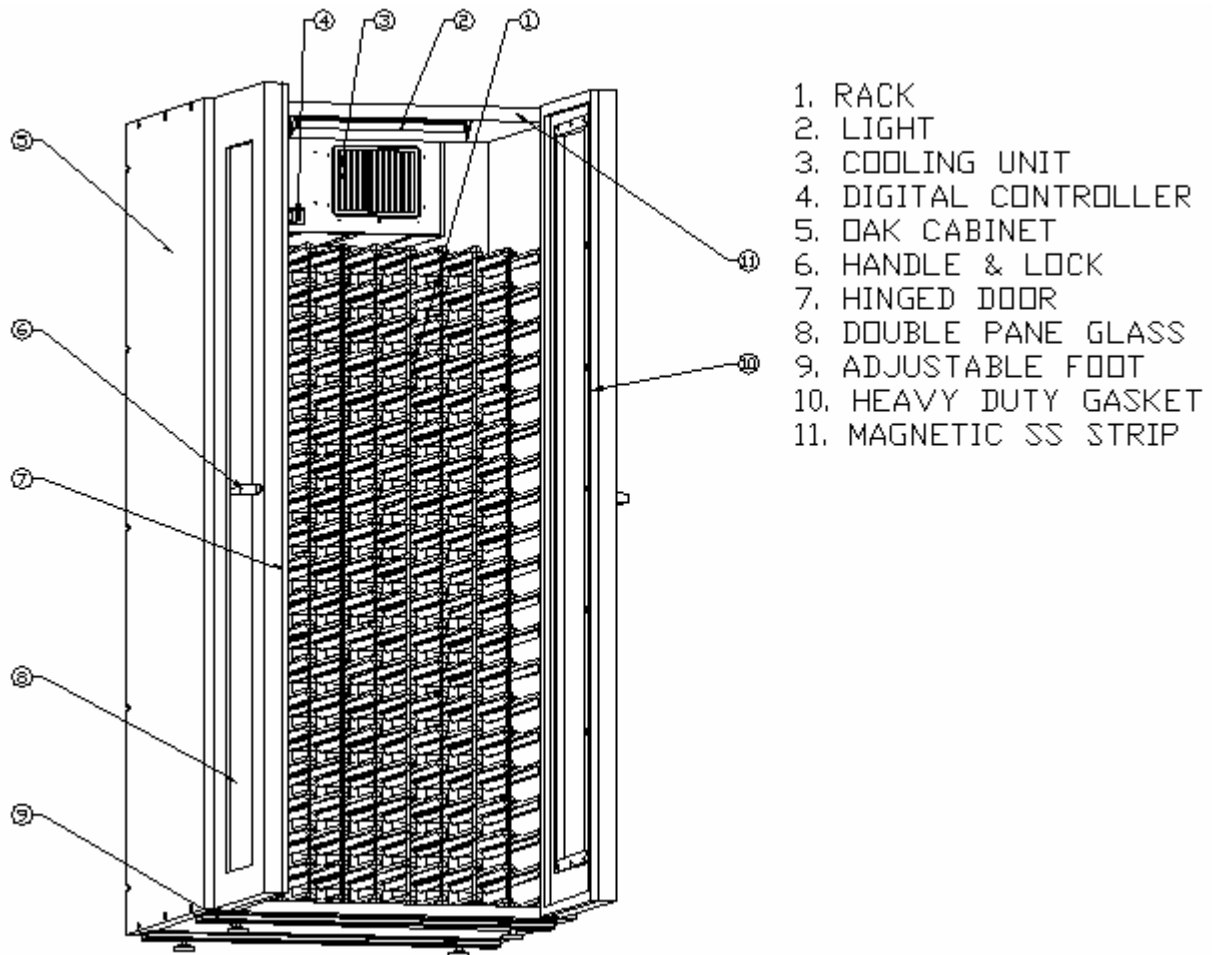
⚠ WARNING	
	
To avoid the risk of electrical shock, property damage, personal injury or death:	
<ul style="list-style-type: none">• The power cord must be plugged into a 3-prong grounding-type wall receptacle, grounded in accordance with the National Electrical Code, ANSI/NFPA 70 - latest edition and local codes and ordinances.• It is the personal responsibility of the consumer to have a proper 3-prong wall receptacle installed by a qualified electrician.• DO NOT, UNDER ANY CIRCUMSTANCES, REMOVE THE POWER CORD GROUNDING PRONG.• A separate adequately fused and grounded circuit should be available for this appliance.• Do not remove any grounding wires from individual components while servicing, unless the component is to be removed and replaced. <i>It is extremely important to replace all grounding wires when components are replaced.</i>	
	<p>GROUNDING TYPE WALL RECEPTACLE</p> <p>POWER SUPPLY CORD WITH 3-PRONG GROUNDING PLUG</p>

⚠ WARNING	
	ELECTRIC SHOCK HAZARD Disconnect electric supply from appliance before servicing. Replace all panels before operating. Failure to do so could result in death or electrical shock.

- **DO NOT PLUG IN THE CELLAR UNTIL 24 HOURS AFTER DELIVERY.**
- **DO NOT USE A GROUND FAULT INTERRUPTER (GFI).**
- **A DEDICATED 15 AMP CIRCUIT IS HIGHLY RECOMMENDED.**
- **KEEP CHILDREN OUT OF ENTERING THE WINE CELLAR.**

Feature Description

- Vinotemp wood wine cellar is designed and used to provide a stable temperature between 52~62 °F at a normal environment.
- The wine cellar will keep a desired humidity of 50~70% RH even when the environment becomes dry and humid.
- These temperatures and humilities are optimized for long term wine storage.
- Top, rear and side exhaust options are available for convenient installations.





- **See the voltage type from the label on the back of the cooling unit.**

The dimension and capacity are specified as follows:

Model	Description	Capacity (Bottles)	Dim (W"XD"XH")
VINO-100WC	1 Door	70	30X29X40
VINO-110FW	2 French Doors	70	36X29X36
VINO-114	1 Door	70	30X29X40
VINO-114G	1 Glass Door	70	30X29X40
VINO-200WC	1 Door	175	28X29X73
VINO-230	2 Doors	135	38X29X50
VINO-230G	2 Glass Doors	135	38X29X50
VINO-250	1 Door	175	28X29X73
VINO-250G	1 Glass Door	175	28X29X73
VINO-296	2 Doors	200	58X29X40
VINO-296G	2 Glass Doors	200	58X29X40
VINO-300WC	1 Door	240	32X29X82
VINO-400EC	1 Door	300	38X29X82
VINO-400EC3D	1 Door	450	38X40X82
VINO-400CRED	4 Doors	560	88X29X40
VINO-400CREDG	4 Glass Doors	560	88X29X40
VINO-440	1 Door	300	38X29X82
VINO-440TDFT	2 Furniture Trim Doors	300	38X29X82
VINO-440TDG	2 Glass Doors	300	38X29X82
VINO-440TDBON	2 Beveled Doors, Cornice	300	46X33X86
VINO-440TDGFE	2 Glass Doors, Front Vent	300	38X29X82
VINO-600EC	2 Doors	450	51X29X88
VINO-600EC3D	2 Doors	700	51X40X88
VINO-600-2	2 Doors, 2 Cooling Units	500	51X29X88
VINO-700FT	2 Furniture Trim Doors	455	51X29X88
VINO-700G	2 Glass Doors	455	51X29X88
VINO-700PRO	2 Furniture Trim Glass Doors	455	51X29X88
VINO-700BON	2 Beveled Doors, Cornice	455	59X33X92

Installation Instruction

 WARNING	
	<p>Always check wiring harness connections before initiating any test procedures.</p> <p>Disconnect electric power from the appliance before performing any maintenance or repairs.</p> <p>Voltage checks should be made by inserting meter probes beside the wires in the connector blocks with the electric power source on and the connector block plugged in.</p> <p>Resistance checks should be made on components with the electric power off and the connector block disconnected.</p>

1. Cellar Inspection

- Note any damage by yourself and the installation personals.
- Claim the damage with 5 days after receipt.

2. Cellar Location

- Place the wine cellar in a properly ventilated location. If it is not, heat exhausted by the unit will build up and the unit will not operate properly.
- Leave 4~6 “clearance between the exhaust side and the wall or ceiling.
- Leave 2~4” clearance for the fresh air supply side.
- Leave 1~2” for the other sides.

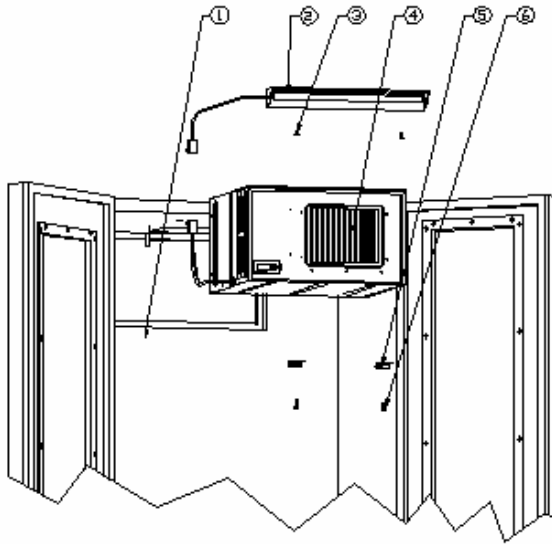
3. Level Adjusting

- Adjust the level by raising and lowering the feet height using a wrench
- Ensure the cabinet stand solidly and the doors flush and seal well.

4. Electrical Cord

- We strongly recommend against the use of an extension cord. However, if you still select to use an extension cord, it is absolutely necessary that it is a UL LISTED 3-wire grounding type appliance extension cord. The marked rating of the extension cord should be 115 V, 15 A. or equivalent and not greater than 15ft in length.

5. Winemate Installation

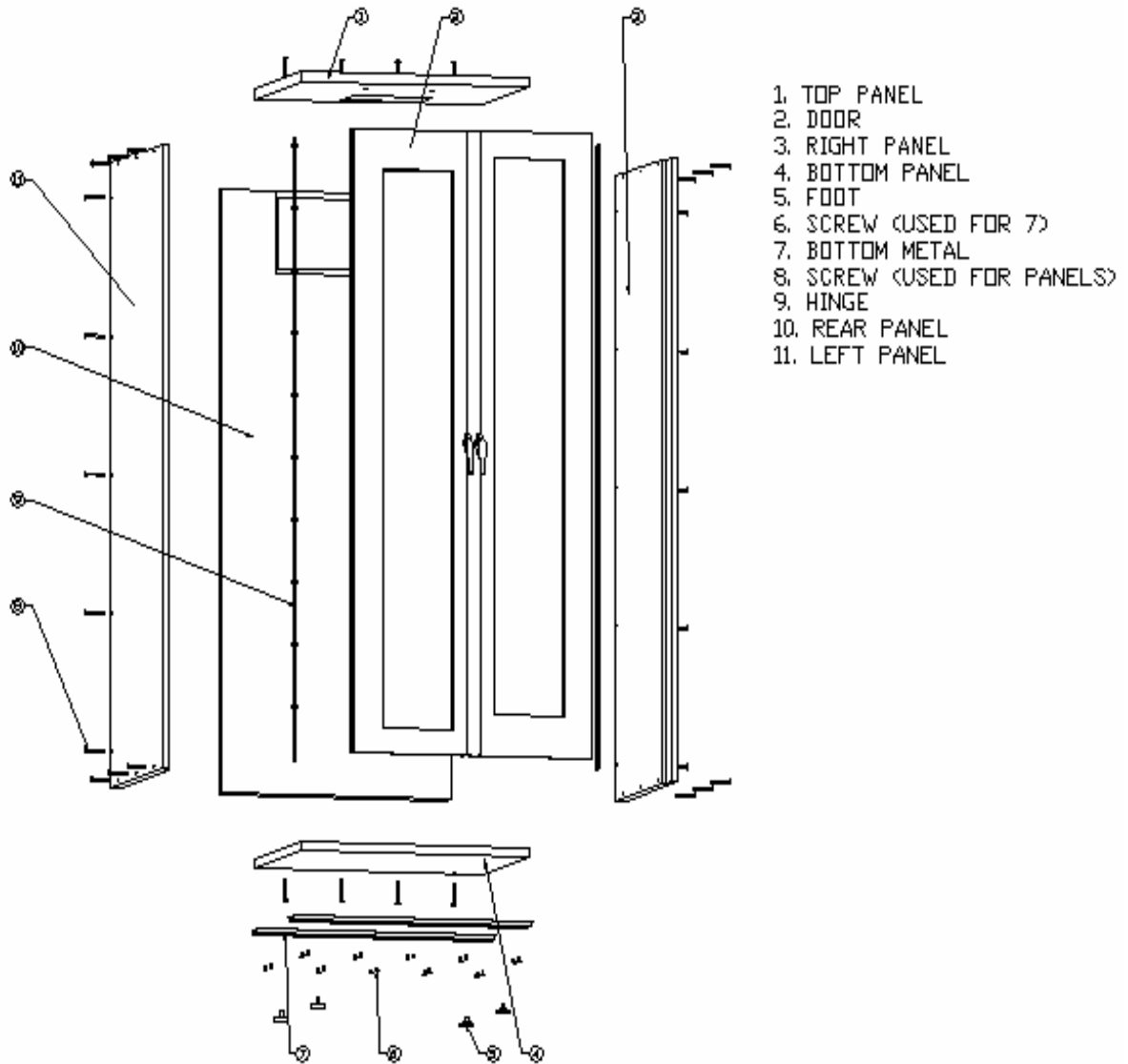


1. CELLAR
2. LIGHT
3. SCREW (USED FOR 2)
4. COOLING UNIT
5. BRACKET (USED FOR 4)
6. SCREW (USED FOR 4)

- Unplug the wine cellar or disconnect power.
- Unplug the light from receptacle.
- Unscrew the 2 screws and remove the light.
- Unplug the Winemate cooling unit from receptacle.
- Use 7/16" wrench to unscrew the 2 screws and remove the 2 brackets
- Move the cooling unit away from the mounting side and place it on the top of the rack temporarily
- Remove the cooling unit to a stable place.

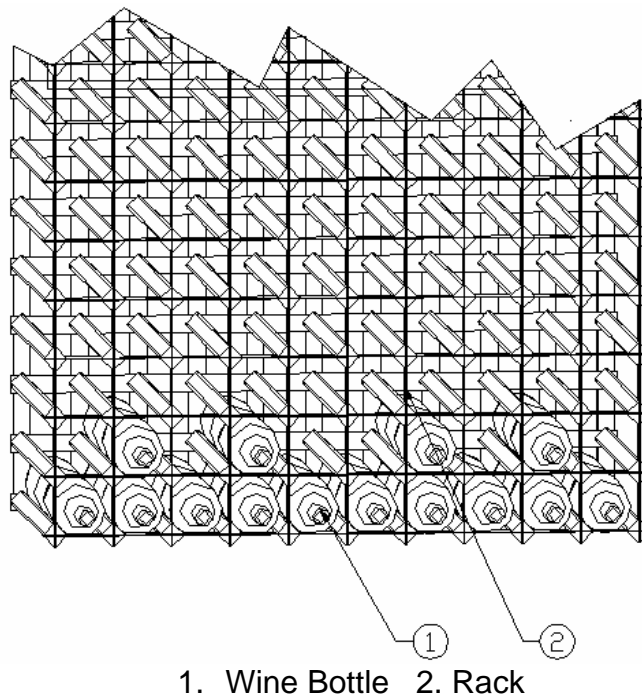
6. Cellar Disassembly

- Use 4 mm hex wrench, 1/4" nut driver and Phillips head screw driver to unscrew and remove all the screws and nuts from panels and feet.



Use & Temperature Control

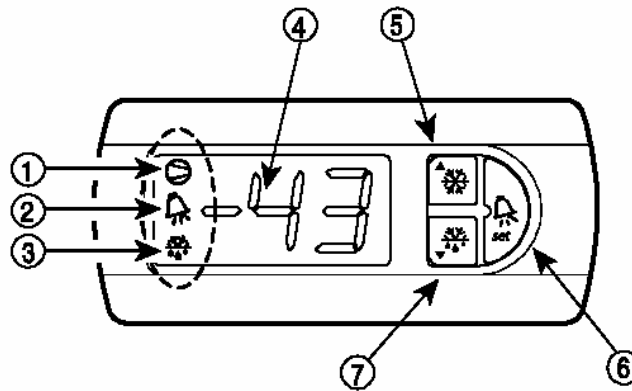
1. Bottle Load



- Unless otherwise modified, the standard rack cubicle is 3 3/8"X3 3/8" to accommodate the traditional cabernets standard 750 ml Burgundy or Bordeaux bottles.
- Customize 3 3/4" for French Burgundy, 4" for Dom Perignon, 4 1/2" for Magnums.
- Load wine bottles starting from the bottom; locate the bottles evenly from left to right. This will prevent the cellar from shifting and potentially knocking the doors out of alignment.
- Keep the rack open by every few bottles to allow the free airflow.
- Load the cellar with 2 cases of bottles everyday to allow the cellar cool down rapid.

2. Temperature Control

- **Set the temperature at 55 °F for the optimum aging of wine**
- **Set the temperature higher at very high ambient temperature.**
- **On initial start-up, the time required to reach the desired temperature will vary, depending on the quantity of bottles, temperature setting and surrounding temperature.**
- **Allow at least 24 hours to stabilize the temperature for each new temperature setting operation**



1) Display

During normal working conditions, the display shows the value measured by the air regulation probe or the second probe (parameter /4). In case of active alarm, the temperature flashes alternately to the code alarm.

2) Alarm Code Description

E0: fault air regulation probe

E1: evaporator product/food probe fault digital input alarm

IA: immediate external alarm (A4 and A7 parameters)

LO: low temperature alarm (AL, Ad and A0 parameters)

HI: high temperature alarm (AH, Ad and A0 parameters)

EE: data acquisition failure (see the manual for the default procedure)

Ed: timeout-ended defrost (dt, dP and r3 parameters)

dF: defrost in progress

3) Operating Indications on the Display

LED 1 or LED Button 5 indicates compressor ON;

LED 3 or LED Button 7 indicates defrosting ON;

LED 2 or LED Button 6 indicates presence of alarms.

* The blinking indicates that controller is waiting for a time delay to expire.

4) Set-Point (desired temperature value)

Press the SET button 6 for one second to display the Set-Point value;

After few seconds, the set value blinks;

Press UP button 5 or DOWN button 7 to increase or decrease the set-point value;

Press the SET button 6 once more to confirm the new value.

5) Manual Defrost

Besides the automatic defrost, it is possible to activate a manual defrost by pressing the button 7 for more than 5 seconds (it occurs only in the appropriate temperature conditions).

6) Access and Modification of the Frequent Parameters (F TYPE)

- 1) Press the button 6 for more than 5 seconds (in case of alarm, first silence the buzzer) until the display displays PS.
- 2) Press button 5 or button 7 to show the parameter whose value has to be changed; press to display the associated value.
- 3) Press button 5 or button 7 to change the value.
- 4) Press button 6 to temporarily confirm the new value and go back to display the parameter code. In order to modify the other parameters, start back from point 3.

7) Storage of the new values

Press button 6 at least for 5 seconds to store the new value and exit the "PARAMETERS MODIFICATION" procedure. For timing parameters only: switch off and switch on the controller in order to make them immediately effective without waiting for the following cycle.

8) To exit without modifying any parameter

Do not press any button for at least 60 seconds (TIME OUT).

3. Normal Sounds

- 1) The rattling, gurgling sounds are normal when the compressor is running.
- 2) The click sound is normal when the compressor starts and stops.

Maintenance

1. Coil Cleaning

- Clean the condenser coil regularly. Coil may need to be cleaned as often as every 6 months.
- Coil is on the back of the wine cellar.
- Unplug the cellar or disconnect power.
- Use a vacuum cleaner with an extended attachment to clean the coil when it is dusty or dirty.
- Plug wine cellar or reconnect power.

2. Condensation Removing

- Remove the extra condensate if it is accumulated in the wine cellar at high ambient temperature and humidity.

3. Door Warping

- Leave both doors open to expose to the same outside condition for 24~48 hours.
- Wet the contracted door panel with a damp towel or sponge and allow drying with both doors exposed.

4. Gasket Caring

- Turn on and off the interior light to see if the gasket seal properly.
- Use a hair dryer to heat the gasket up while using your fingers to pull the gasket outward. Doing it for several minutes will loosen the gasket and increase its flexibility.
- Close the door and the gasket will retain the new shape.

Troubleshooting

Troubleshooting Chart

Complaint	Possible Causes	Response
1. Unit not running		
	<ul style="list-style-type: none"> a. Power cord unplugged b. No power to unit c. Temperature setting high d. DOWN button lighting e. UP button lighting 	<ul style="list-style-type: none"> a. Check for power cord plug b. Check for power at receptacle and fuses c. Lower temperature setting d. Under defrost e. Call service
2. Temperature too high or unit running too long		
	<ul style="list-style-type: none"> a. Surrounding temperature high b. Improper evaporator or condenser air flow. c. Dirty Condenser d. Iced evaporator e. Improper seals f. Improper area to be cooled g. Refrigerant leakage h. Low voltage i. Operating 60 Hz unit at 50Hz 	<ul style="list-style-type: none"> a. Lower temperature setting b. Check for air passage restrictions or obstruction; Check for fans . c. Clean dirty condenser d. Defrost and reset temperature control e. Check for gasket and doors opening. f. Check for excessive load or incorrect installation. g. Call for service h. Check power supply i. The unit should be operating at 60 Hz
3. Compressor stopping and starting, but short running time.		
	<ul style="list-style-type: none"> a. Incorrect voltage b. Improper condenser airflow c. Dirty condenser d. Failed components 	<ul style="list-style-type: none"> a. Check for voltage b. Check for wrong motors, fan blades, binding and bearings. c. Clean condenser d. Call service
4. Excessive moisture on glass		
	<ul style="list-style-type: none"> a. Surrounding humidity high b. Improper seals c. Often door opening 	<ul style="list-style-type: none"> a. Raise temperature setting b. Check for gasket and doors opening c. Reduce door opening duration
5. House circuit tripping		
	<ul style="list-style-type: none"> a. Incorrect fuse or breaker. b. Failed components or incorrect wirings 	<ul style="list-style-type: none"> a. Check for proper fuse or breaker b. Check wirings and connections
6. Noisy operation		
	<ul style="list-style-type: none"> a. Mounting area not firm b. Compressor overloaded due to high ambient temperatures, or airflow restriction. 	<ul style="list-style-type: none"> a. Add support to improve installation. b. Internal loose, inadequate lubrication, improper voltage, airflow blockage.

Customer Support

If you still have problems, please contact us at:

Vinotemp International
17631 South Susana Road
Rancho Dominguez, CA 90221
Tel: (310) 886-3332
Fax: (310) 886-3310
Email: info@vinotemp.com

Warranty

TERMS AND CONDITIONS OF SALE:

Vinotemp International (“Seller”) and the person or entity that acquires these goods from Seller (“Purchaser”) hereby fully agrees to the following terms and conditions of the sale:

1. All prices are FOB — Place of Shipment — Seller’s premises, unless otherwise noted. Seller assumes no responsibility for the goods sold to the Purchaser once the goods have left the Seller’s premises, including, but not limited to, late delivery by the moving carrier, or for events caused by any difficulty carrier incurs in attempting to fit the goods into the Purchaser’s place of business or residence due to the size of the goods or otherwise, such as the disassembly and reassembly of the goods. Purchaser assumes all responsibility for delivery, payment of freight, access, measurement, installation, hook-up, moving and storage of the goods. The transportation of all goods is subject to the terms and conditions which the moving carrier imposes on Purchaser including, but not limited to, additional charges imposed per flight of stairs, and/or additional charges resulting from the carrier’s inability to safely and/or adequately use the building elevator to lift the goods to an upper floor. Any claim for damages incurred during shipment by the carrier of the goods are insured and handled directly with the carrier. Any damages due to manufacture defects will be handled directly with Vinotemp International...

2. All sales are final, and unless authorized in writing by the Seller, Purchaser is not entitled to return conforming goods, under any circumstance. If Purchaser refuses to accept conforming goods, under any circumstance, the Purchaser is liable for the return and cost of freight both ways a restocking charge that is 35% of the purchase price of the goods. Purchaser must notify Seller of non-conforming goods within five days of delivery, after which time all goods are deemed accepted.

3. If Purchaser tenders payment with a check that has insufficient funds (NSF), or stops payment on a check or credit card for any reason, Purchaser agrees to pay for all costs associated with the Seller’s connection or litigation of such a claim, including without limitation extra damages, court costs and attorneys’ fees. Title to the goods does not pass until payment is received in full by Seller and Seller retains a security interest in the goods until they are paid for in full.

4. LIMITED WARRANTY: Seller warrants that the goods will be free of defects in materials and workmanship as follows: In the case of Furniture style (wood) wine units: all cooling unit parts for a period of 5 (five) years; labor and cabinetry for a period of 12 (twelve) months from date of sale. In the case of Metal cabinet wine units: parts and labor for cooling system and cabinetry for a period of 12 (twelve) months of date of sale. In the case of table-top cigar humidors: 30 (thirty) days from the date of sale. Purchaser’s exclusive remedy is limited, at Seller’s option; to repair or replace defective part[s] with either new or factory reconditioned part[s]. Unless otherwise provided by applicable law, Purchaser is responsible for shipping the unit pre-paid to designated facility and Seller will pay return shipping

charges for items repaired under warranty with in 12 (twelve) months from date of sale. Since the natural variation in texture, density, grain, color, tone and shade of wood is unavoidable; Seller does not guarantee the texture, color, tone or shade of the wood: nor does seller guarantee the colorfastness of wood or against peeling, chipping, cracking or scratching. Note: Unfinished wood is subject to warping; all wood surfaces must be sealed before placing seller into service.

This limited warranty does not cover damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor trouble, strikes, lockouts, delay of carrier, unauthorized repair, or any other cause beyond the control of the Seller, whether similar or dissimilar to the foregoing.

5. Purchaser understands and acknowledges that the goods sold here are wine cellars, cigar humidors, and/or other similar units which house wine or cigars. Purchaser assumes all risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fire, water damage, mold, mildew, dryness and similar perils that might occur.

6. UNLESS OTHERWISE PROVIDED BY APPLICABLE LAW, SELLER IS NOT RESPONSIBLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES, AND THERE ARE NO WARRANTIES, EXPRESS OR IMPLIED, WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF; THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE ARE HEREBY EXPRESSLY DISCLAIMED. SOME STATES DO NOT ALLOW THE EXCLUSION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR A WAIVER OF THE IMPLIED WARRANTIES OF FITNESS AND/OR MERCHANTABILITY, SO THE ABOVE LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

7. In the event of any dispute between Seller and Purchaser arising out of or relating to these terms and conditions or to the goods sold generally, Purchaser must first file a written claim with Seller within thirty days of the occurrence giving rise to the claim and wait an additional thirty days for a response before initiating any legal action. Any legal proceeding arising out of or relating to these terms and conditions or to the goods sold generally shall be brought solely in the County of Los Angeles. The prevailing party in any such proceeding is entitled to its attorneys' fees and costs. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute.

8. The above terms and conditions are the only ones governing this transaction and Seller makes no oral representations of any kind. These Terms and Conditions can only be modified in writing, signed by both Purchaser and Seller.