



Refrigerated Wine Cabinet

Installation
Operation &
Maintenance
Instructions

Part of **AGA** Foodservice Group

Inspection

Remove Packaging

Your wine cabinet has been packed for shipment with all parts that could be damaged by movement securely fastened. Before using be sure all packing materials and tape have been removed.

Important

Keep your carton packaging until your wine cabinet has been thoroughly inspected and found to be in good condition. If there is damage, the packaging will be needed as proof of damage sustained in transit.

Note to Customer

This merchandise was carefully packed and thoroughly inspected before leaving our plant. Responsibility for its safe delivery was assumed by the carrier upon acceptance of the shipment. As directed on the side of your packing carton, claims for loss or damage sustained in transit must be made on the carrier as follows:

Exterior Damage

Make thorough damage notation on your delivery receipt and have driver acknowledge by signature and date. Send a written request asking for an inspection report from carrier. Include the name of carrier representative and the date the inspection was requested. Retain inspection report and receipt for filing of a claim.

Concealed Damage

This must be reported to carrier within fifteen days. Obtain inspection report from the carrier. Retain the inspection report for filing of the claim. **DO NOT RETURN DAMAGED MERCHANDISE TO MANUFACTURER — FILE THE CLAIM WITH THE CARRIER.**

How to Install Your Refrigerated Wine Cabinet

1. **Select Location:** The proper location will ensure peak performance of your appliance. Choose a location where the unit will be out of direct sunlight and away from heat sources. Best performance will be maintained when installed within the following parameters:

Ideal Ambient
Temperature Range

- | | |
|-----------------|------------|
| - Built-in | 65°-80° F. |
| - Free-standing | 65°-90° F. |

2. **Cabinet Clearance:** Ventilation is required from the bottom front section of the unit. Keep this area open and clear of any obstructions.

The adjacent cabinets and counter top can be built around the unit as long as no top trim or counter top is installed lower than the top of the hinge.

3. **Electrical Connection:** Use nominal 115 volt, 60 cycle AC only. Do not use an extension cord.

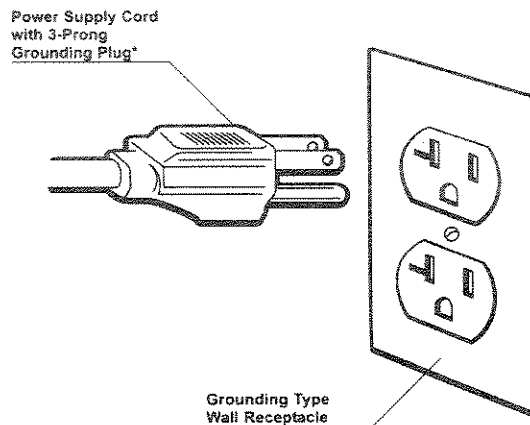


Figure 1

* Location or prongs on power cord plug may be different on your model than shown here.

Figure 1

Grounding Method --- This product is factory equipped with a power supply cord that has a three-pronged grounded plug. It must be plugged into a mating grounding type receptacle in accordance with the National Electrical Code and applicable local codes and ordinances (see figure 1). If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the customer to exchange the existing receptacle in accordance with the National Electrical Code and applicable local codes and ordinances. The third ground prong should not, under any circumstances, be cut or removed. All U.L. listed refrigerated products are equipped with this type of plug.

How to Operate Your Refrigerated Wine Cabinet

- Set the Control:** The total available temperature range of the unit is from the low forties to the mid sixties. The middle range on the control is approximately 55° F. The temperature can be lowered or raised by turning the control clockwise or counterclockwise, respectively. As with any refrigeration product, there is a slight temperature variance at different locations within the cabinet. For example, the coolest bottles will be in the rear of the four middle shelves. The bottles on the top two shelves will be 3° to 7° warmer. This is the warmest location. The bottles in the front of the middle four shelves will be 1° to 4° warmer than the rear of the shelves. Position your wine inventory accordingly (i.e. white wines in the cooler zones and red in the warmer zones). To start your appliance, use a screwdriver to turn the control clockwise to the middle thermostat setting (see figure 2). Once the bottles are loaded, allow at least 48 hours for the unit to stabilize before making any adjustments to the initial setting.



Control Knob

- Insert Wine Bottles:** The top two racks each hold six bottles, two deep with the necks alternating front (rear bottles) to back (front bottles), see figure 3. The middle four racks each hold eight bottles, two deep with necks alternating front (rear bottles) to back (front bottles). The bottom rack holds six bottles and are loaded with necks facing the rear. Tall bottles should not be loaded on the bottom rack because they may prevent the door from closing.

Loading Tips and Suggestions:

- Bottom rack may be removed for storing "jug" wines.
- You may store magnums and other large bottles on the upper right and left positions of the cabinet shelving or on any of the middle racks by removing the rack directly above them.
- Position white wines on the middle or lower racks and red wines on the upper racks.
- The bottles on the top rack directly under the light will be exposed to a slightly higher temperature when the light is on. Position your wines accordingly and **REMEMBER TO TURN OFF THE LIGHT WHEN IT IS NO LONGER NEEDED.**
- Keep wines that you plan to use for everyday drinking and entertaining on the front half of the racks where labels are completely visible. Place wines for aging or longer term storage in the rear.

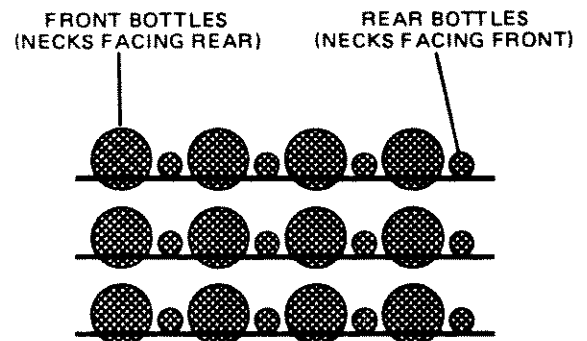


Figure 3

How to Clean and Maintain Your Cabinet

- **Condenser:** The condenser tubing inside the cabinet does not require frequent cleaning; however, satisfactory cooling depends on adequate ventilation over the coils. Be sure that nothing obstructs the required air flow openings in front of the cabinet. At least once or twice a year brush or vacuum lint and dirt from the condenser for efficient performance by unscrewing the grille on the bottom front of the cabinets.
- **Cabinet:** The painted cabinet can be washed with mild soap and water and thoroughly rinsed with clear water. Never use abrasive scouring powders.
- **Interior:** Wash interior compartment with mild soap and water. Do not use an abrasive powder, solvent, polish cleaner or undiluted detergent.
- **Glass Door:** Use a glass cleaner or mild soap and water and soft cloth to clean the glass door model. Do not use any abrasive powders.
- **Door Gasket:** The vinyl gasket may be cleaned with mild soap and water, a baking soda solution or a mild scouring powder.
- **Light Bulb Replacement:** IT IS RECOMMENDED THAT YOU DISCONNECT THE POWER CORD BEFORE ATTEMPTING LIGHT BULB REPLACEMENT. The unit uses a 15 watt, intermediate base bulb and is located inside the light shield. The light shield is on the ceiling of the unit and is held in place by the use of three screws. Remove the three screws and light shield to remove the light bulb. Do not replace bulb with a bulb higher than 15 watts.

What to do if You Need Service

1. Before calling for service check the trouble shooting table on page 6. This table lists possible problems that you can remedy without difficulty to avoid an unnecessary service call.
2. If you do need service, contact your dealer or the manufacturer. In any correspondence, refer to the model number and serial number of your unit which is located on the lower front cabinet flange. Retain your proof of purchase. You may want to record these numbers in the space provided on page 6. Follow the procedure outlined on page 7.

What to do in the Event of a Power Failure

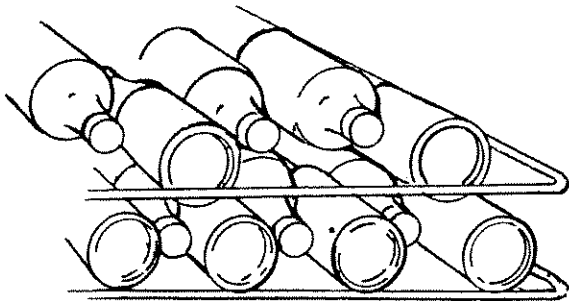
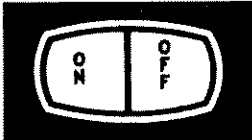
Most power failures are corrected within two hours and will not affect the unit's temperature providing you minimize the number of door openings while the power is off. A gradual rise in temperature should not have any adverse effect on your wine if power is out for a longer period. If it is extremely hot, you may want to move your wines to the coolest location you can find until power is restored.

Appliance Features

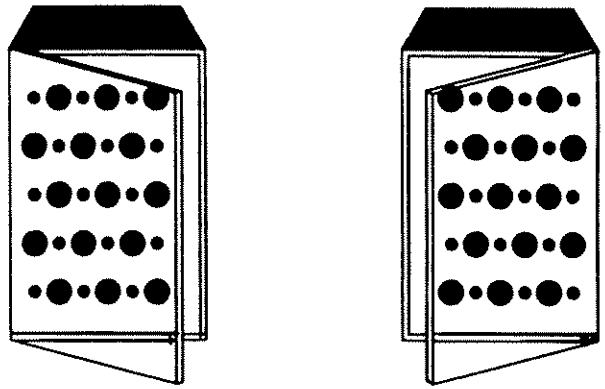
Adjustable Temperature Control: The temperature control is fully adjustable from low forties to mid sixties. The range allows flexibility for temperature preferences and provides the ideal wine aging and storing temperature.

Interior Light and Switch:

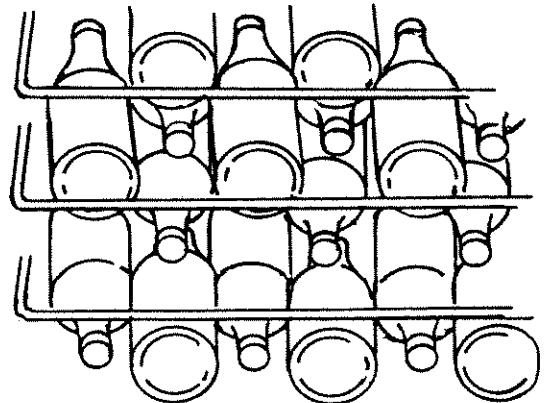
The interior light makes it easy to view your wine labels and enhances the display of your collection. When the switch is in the "OFF" position, the light will come on when the door is opened.



Pull-out Racks: The middle four racks may be pulled out approximately 6 inches to facilitate adding or removing bottles



Reversible Doors: You can change the door swing from right- to left-hand very easily. Simply unscrew the top hinge pin, lift the door off the bottom hinge, and switch the hinges to the other side. Screw the hinge pin back in what is now the bottom hinge, unscrew the hinge pin from what is now the top hinge, replace the door, and screw the hinge pin back in the top hinge.



Single Bottle Racks: Because bottles are not stacked on top of each other, you can easily view and access your inventory without disturbing other bottles.

Before Calling for Service

Check the following troubleshooting table.

Problem	Possible Cause/Solutions
Odor in cabinet	- Interior needs cleaning
Noisy operation	- Cabinet not level - Weak floor
Cabinet vibrates	- Cabinet not level - Weak floor
Cabinet light not working	- Bulb burned out - No power at outlet
Appliance will not run	- Temperature control turned to "OFF" - Line cord not plugged in - No power at electrical outlet
Appliance runs long	- House fuse blown - Prolonged door openings - Control set too cold - Condenser needs cleaning
Moisture collects inside	- Too many door openings - Hot, humid weather increases condensation
Moisture collects on outside surface	- Hot, humid weather increases condensation. As humidity decreases, moisture will disappear. - Control improperly set
Interior too hot/ too cold	- Control improperly set - Faulty thermometer - Relocate thermometer to center of cabinet and recheck.

Help prevent tragedies. Each year children die because they climb inside a discarded refrigeration product, get trapped inside and suffocate. Take precautions to prevent such tragedies by removing the door, taping or chaining it shut before discarding.

In the event that you do need service, be sure to report the model number, serial number and proof of purchase to your service representative. Model number and serial number are found on the serial plate which is located on the lower front cabinet flange. For your convenience you may want to record the following information for your records.

Date of Purchase _____

Dealer's Name _____

Dealer's Address _____

Dealer's City _____

Dealer's State _____ Zip _____

Appliance Serial No. _____

Model No. _____

Date Warranty Card Sent _____
(Within 10 days of purchase)

Five-Year Limited Warranty

This limited warranty is given by the manufacturer (herein after referred to as the Company) to the original purchaser of the equipment supplied by the Company as long as the equipment remains in the possession of the original purchaser.

First Year of Limited Warranty

The mechanical system of your refrigerator is warranted against defects in workmanship or material for a period of one year from date of purchase under the following provisions:

1. Warranty card must be filled in and mailed back to the Company within 10 days from purchase date.
2. Defects must be proven to the satisfaction of the Company to have been caused by defects in workmanship or material. It may be requested that defective parts be returned to the Company for inspection at the purchaser's expense.
3. The owner is responsible for all items as detailed on page 7 as the normal responsibilities of the owner.

In-warranty repair should be performed by factory authorized service centers. If there is no service center in your area, contact your dealer or the manufacturer. In-warranty repair charges not authorized by the Company will be payable at the Company's discretion.

Additional 2nd through 5th Year Limited Warranty

During the four years following the First Year Limited Warranty, the company will supply replacement parts for the sealed refrigeration system that are proven to the Company's satisfaction to be defective due to workmanship or materials. Other parts, labor costs, and freight charges will be the responsibility of the owner.

Normal responsibilities of the owner include:

1. All freight charges
2. Damage sustained in transit (see page 2)
3. Mileage charge(s) for service calls
4. Proper installation
5. Alterations to original equipment
6. Removal or installation of additional equipment

IN NO EVENT SHALL THE COMPANY BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES INCLUDING, BUT NOT LIMITED TO, CONTENT LOSS.

Some states do not allow limitations on length of time implied warranty may last, so the above limitations may not apply to you.

This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

How to Obtain Service

Your refrigerated wine cabinet requires little service because the best and most up-to-date materials, equipment and quality control methods are employed throughout the manufacturing process.

If trouble occurs during normal operation, first check page 6 to see if any of these simple steps may correct the problem. If service becomes necessary:

1. Contact the dealer where your appliance was purchased or the manufacturer for the name of your nearest authorized service representative. The service representative will have full authority to make any repairs deemed necessary.
2. If you are in an area where there is no service representative, write or call the manufacturer directly. We will make recommendations as to the proper procedure for correction. Service work and replacement parts, if required, will be provided as covered by your limited Warranty.
3. in all correspondence regarding service, be sure to give the model number, serial number and proof of purchase.

IT IS IMPORTANT THAT YOU SEND IN YOUR WARRANTY RECORD CARD IMMEDIATELY AFTER TAKING DELIVERY OF YOUR REFRIGERATION APPLIANCE.

Every new refrigeration appliance that leaves the factory contains this Owner's Guide. Keep this Owner's Guide in a safe place for convenient reference.



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