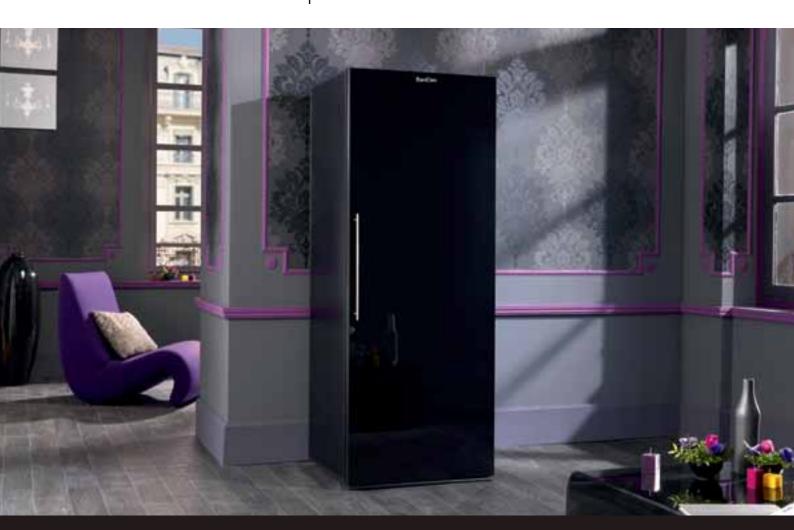
Mode d'emploi - Gamme NeoFresh Technical Manual - NeoFresh Range Gebrauchsanweisung - Reihe NeoFresh Modo de empleo - Gama NeoFresh



# EUROCAVE

### EuroCave - Caves à Vins EuroCave - Wine Cabinets



Compact



Classic



NeoFresh



Collection



La Petite



Cuir - Leather



Elite - Case a Cigares / Cigar Humidor



Sowine

### EuroCave - Systèmes de Rangement EuroCave - Storage Systems



Modulosteel



Modulothèque



Modulorack - Inoa®

# Gamme EuroCave Professional EuroCave Professional Range



Gamme 5000



ShowCave



Vin au Verre\*



Sowine pro\*

rodult non disponible data cercains pays. Profact not available in certain co

# Welcome to the world of Eurocave

Our biding desire is to accompany your enthusiasm for wine throughout the years... To do so, EuroCave puts all of its know-how into action to bring together the 6 essential factors in optimal wine maturing:

#### **Temperature:**

The two enemies of wine are extreme temperatures and sudden fluctuations in temperature.

A constant temperature of 10° to 14°C (50 to 57°F) is considered ideal for fully developing wine's flavours.

Neofresh technology allows temperature gradients to be significantly minimised and ensures a uniform temperature throughout the cabinet.

#### **Humidity:**

This is an essential factor, allowing corks to retain their sealing properties. The level of humidity must be greater than 50% (ideally between 60 and 80%).

#### **Darkness:**

Light, particularly U.V., rapidly deteriorates wine by irreversible oxidation of tannins. It is therefore strongly recommended that you store your wine in a dark area, or protect it from U.V.

#### **Protection from vibration:**

Vibrations disturb the slow biochemical development of wine and are often fatal for your finest wines.

Just like a shell, the "Main Du Sommelier" supports adapt to the shape of the bottle and protect it from vibration (anti-vibration technology).

#### Storage:

Moving bottles too often is not good for your wine. Having suitable storage which restricts undue handling is essential.

#### **Natural ventilation:**

A constant supply of filtered external air is essential for preventing unpleasant odours and the development of mould.

All of these specific features can be found in the EuroCave V292 V2 wine cabinet that you have just purchased. Thank you for the confidence you have placed in us.

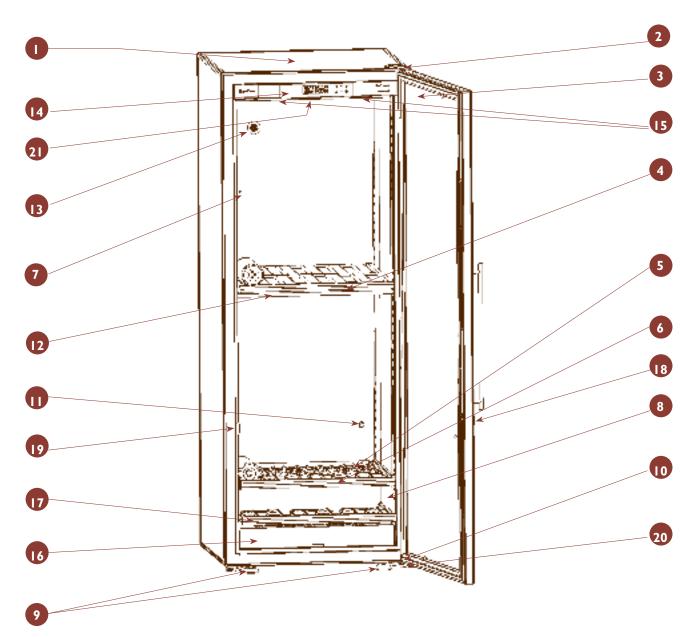
French wines		Australian wines		
Alsace	10°C / 50°F	Cabernet franc	16°C / 61°F	
Beaujolais	13°C / 55°F	Cabernet sauvignon	17°C / 63°F	
Sweet white Bordeaux	6°C / 43°F	Chardonnay	10°C / 50°F	
Dry white Bordeaux	8°C / 46°F	Merlot	17°C / 63°F	
Bordeaux reds	17°C / 63°F	Muscat à petit grain	6°C / 43°F	
Burgundy whites	11°C / 52°F	Pinot noir	15°C / 59°F	
Burgundy reds	18°C / 64°F	Sauvignon blanc	8°C / 46°F	
Champagne	6°C / 43°F	Semillon	8°C / 46°F	
Jura	10°C / 50°F	Shiraz	18°C / 64°F	
Languedoc-Roussillon	13°C / 55°F	Verdhelo	7°C / 45°F	
Provence Rosé	12°C / 54°F			
Savoie	9°C / 48°F	Other wines		
Dry white Loire wines	10°C / 50°F	California	16°C / 61°F	
Sweet white Loire wines	7°C / 45°F	Chile	15°C / 59°F	
Loire reds	14°C / 57°F	Spain	17°C / 63°F	
Rhône wines	15°C / 59°F	Italy	16°C / 61°F	
Sweet wines from the South-West	7°C / 45°F	•		
Reds from the South-West	15°C / 59°F			

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# I - Description of your wine cabinet





- Cabinet body
- 2 Upper hinge
- 3 Door
- 4 Storage shelf
- 5 "Main Du Sommelier" support
- 6 "Main Du Sommelier" sliding shelf
- 7 Location of the temperature sensor
- 8 Product identification label
- 9 2 adjustable feet for levelling
- O Door axis
- Free ventilation hole

- 2 Cabinet body stiffener (do not remove)
- 3 Ventilation hole + Active charcoal filter
- 4 Control panel
- 5 Lighting (2 LEDs)
- 6 Neofresh unit
- 17 1/2 sliding shelf
- 8 Double movement lock
- 19 Door catch
- 20 Lower hinges
- 20 Fan



# 2 - Important safety recommendations

#### **Caution**

#### When using your wine cabinet always take certain basic precautions, especially:

Only use your wine cabinet for its intended purpose as described in this manual. This appliance is intended exclusively for wine storage.

Never disconnect the wine cabinet by pulling on the power supply lead. To remove the plug from wall socket, grip it firmly and pull in a straight line.

Do not use a power lead that is frayed or showing signs of wear. Have any damaged power lead replaced immediately.

Do not allow children to climb, sit on, stand on or hang from the shelves of the wine cabinet. They could damage the wine cabinet and cause themselves

This appliance is not intended to be used by persons (including children) with reduced mental, sensory or physical abilities, or by persons with no knowledge or experience, except where they are supervised or given prior instructions regarding the use of the appliance by somebody responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

Take care to keep keys out of reach of children in order to avoid them locking themselves in the cabinet.

NB: If the door has a lock, to ensure optimum safety, the wine cabinet is fitted with a double movement lock. To open or close the door, you must push, then turn the key while keeping it pressed (see figure 18 page 5).

DANGER: Risk of child entrapment. Before you throw away your old wine cabinet:

- Take off the door.
- Leave the shelves in place so that children may not easily climb inside.



Never damage the refrigeration system of the unit.



# 3 - Power supply

### For your personal safety, the wine cabinet should be properly earthed.

To avoid all risk of electric shock, the wine cabinet's power supply lead is fitted with a plug designed to fit into a standard earthed socket.

Have the power supply socket checked by a qualified electrician to confirm that it is earthed, and, if necessary have the work done to bring it into compliance.

If the power supply lead is damaged obtain a new one from your usual dealer EuroCave.

The power lead should be replaced by an original manufacturer's part.

**IMPORTANT:** any intervention should be carried out by a qualified electrician.



### Make sure that the plug is earthed and that the installation's circuit is protected by a 30 mA\* fuse. \*not applied to certain countries



\$\ \text{Should you move to another country, check if the wine cabinet specifications comply with the country (voltage, frequency).



# - Environmental protection nd power saving

#### Disposal of packaging:

The packaging components used by EuroCave are made out of recyclable materials.

After unpacking your cabinet, take the discarded packaging, the majority of which is recyclable, to a refuse collection point.

#### Recycling: a caring gesture

Electrical and electronic equipment have potentially hazardous effects on the environment and public health due to the presence of noxious

You should therefore never trash electrical or electronic equipment along with unsorted municipal waste.

When buying a new EuroCave product (Wine cabinet, cellar conditioner, Vin au Verre), you can entrust the recycling of your old appliance to your EuroCave dealer.

Speak to your EuroCave dealer; he will explain all the collection and disposal resources that have been set up within the EuroCave network.

To comply with environmental protection legislation, your wine cabinet does not contain C.F.C gases.

- Install your cabinet in an appropriate location (see page 7) which provides the recommended ambient temperature ranges.
- Do not keep the door open any longer than necessary.
- Make sure that the door seal is not damaged and seals correctly. Contact your EuroCave (or Around Wine) dealer if damaged.

N. B.: Respect the environment: when replacing your wine cabinet, enquire about your local waste disposal services and use the correct recycling procedure. Some substances and parts contained in EuroCave wine cabinets, particularly the refrigeration gases, use recyclable materials that require special disposal procedures. If the door has a lock, remove the lock so that children cannot become trapped inside the cabinet.

Place unusable appliances out of use by unplugging them and by cutting the power lead.

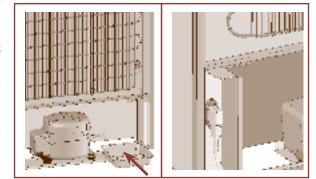


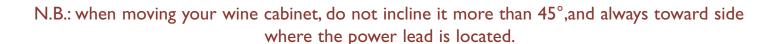
# 5 - Installing your wine cabinet



#### I - In General

- On unpacking you wine cabinet after delivery, check for any obvious exterior damage (dents, malformation, etc.).
- Open the door and check that the inside of the appliance is complete and in good condition (walls, shelves, hinges, control panel, etc.).
- In the event of a problem, contact your EuroCave dealer.
- Move your wine cabinet to your selected location. This location should
- not be a confined space. There should be space to allow air to flow around the cabinet. (not placed in a cupboard, etc.)
- away from any heat source
- not too wet (wash room, utility room, bathroom, etc.)
- be on a flat solid floor
- have an electrical power supply (standard I3A plug connected to a 30 mA\* circuit breaker)
- \* not applied to certain countries
- Never place your wine cabinet in a location liable to flooding.
- Avoid splashing water onto the base of the appliance.
- Install the drip tray (which you will find inside your cabinet's "accessories" box) on the compressor support at the back of the cabinet, locating it under the small pipe protruding from the housing, the lower part of the tank being placed under this pipe (see diagram opposite).
- Take the power lead (which you will find inside your cabinet's "accessories" box) and connect it to the socket provided at the rear bottom left of the cabinet (see diagram opposite).
- Unwind the power supply lead so that it can be accessed and place the appliance leaving a space between 8 and 10 cm  $(3" \ I/8 \ to \ 4")$  space between the wall and the back of your wine cabinet.
- Place the power supply lead so that it is not in contact with any of the appliance's components.
- IMPORTANT Wait 48 hours before switching on to allow the fluids contained in the internal circuits to settle.
- Gently incline the wine cabinet backwards in order to adjust the front feet (screw adjustment) so that your wine cabinet stands perfectly level (we recommend using a regular spirit level).
- Remove the protective items located inside your wine cabinet.
- Install the carbon filter, which you will find inside your cabinet's "accessories" box , by placing it in the air circulation hole located inside the cabinet on the top left hand side (see diagram opposite).
- Beware: any changing of the control panel LED should only be carried out by a qualified electrician.
- Never connect several wine cabinets to a multi-socket and do not use an extension cord.





## Did you know?

A wine cabinet must be designed in such a way that bottles do not come into contact with the rear wall. In some circumstances, condensation created on the rear wall can trickle down onto the shelves and damage the bottle labels. Also, contact with a cold wall can create a frost point which is harmful to the wine.

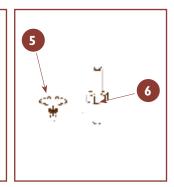
# 5 - Installing your wine cabinet

### II - Door reversibility

### a - Summary of parts

- I 2: grommets
- 3:Torx screws 25
- 4: upper hinge
- 5: Door pin grommet
- 6: Door axis





### b - Door reversibility

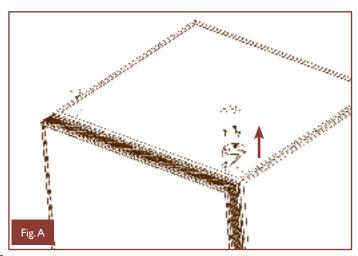
Your wine cabinet door is reversible. In this way you can change which way it opens.

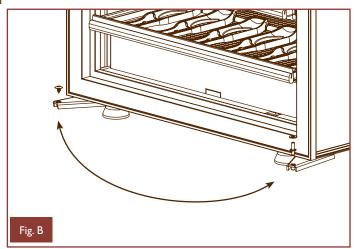
- Close the door
- Remove the grommets, see Fig.A.
- Remove the torx screws and the upper hinge.
- Lift and take off the door and put it to one side
- Remove the pin with a spanner (Fig. B).
- Carefully remove the plug with a thin blade and in its place fit the pin and washer (Fig. B).
- Replace the plug on the opposite side (Fig. B).
- Remove the door catch and screws (Fig. D).
- Locate the foot on the other side of the housing using the screws.
- Turn the door through 180°

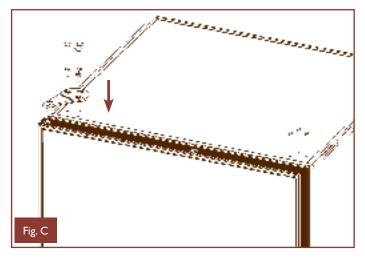
WARNING: the glazed doors are very heavy. Take all necessary precautions not to injure yourself or drop the door. Never place it on its edges, which may break it.

- Reassemble the lock receiver on the opposite side.
- Position the door onto the pin of the lower hinge. Hold the door against the door seal.
- Place the pin of the upper hinge in the corresponding slot of the door.
- $\bullet$  Fit the 3 screws. Ensure that the hinge is fixed properly into place, if not adjust it. See Fig.C.
- Fit the 3 grommets.

In case of solid door reversibility, remove the EuroCave plate and put it in the high position. If the plate is damaged, contact your EuroCave distributor to order a new one.









# 6- LAYOUT - STORAGE



Your EuroCave cabinet was designed to accept more than one type of storage shelf. Depending on the model, it adapts to your requirements and different types of shelves can be added:

### I - Different types of storage shelves



#### Universal storage shelf Ref: AXUH

Capacity: 77 bottles Max. weight: 100 kg



#### Universal sliding shelf, fitted with the "Main du sommelier Ref:ACMS

Capacity: 12 bottles



Magnum sliding shelf, fitted with the "Main Du Sommelier" Ref:ACGMS

Capacity: 7 bottles



#### Bordeaux storage shelf Ref: AXBH

Capacity: 78 bottles Max. weight: 100 kg



#### Sliding serving shelf Ref:ACVH

Capacity: 20 bottles



Articulated presentation kit Ref: AOPRESAR



#### Display shelf Ref: ACPH

Capacity: 22 bottles



#### Champagne sliding shelf



Capacity: 32 bottles





Ref:ACHH

Capacity: 10 Bottles

The configuration of your cabinet can be changed to suit your requirements. See page 58 to see examples of different storage layouts.

### II - Wine cabinet layout advice

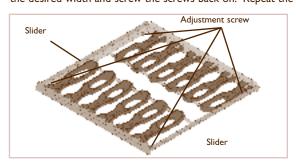
Your EuroCave wine cabinet was designed to safely hold a maximum number of bottles. We recommend that you follow the advice below in order to optimise storage.

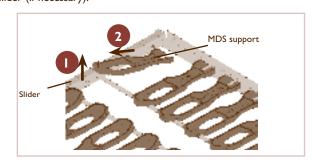
- Ensure that you distribute your bottles as evenly as possible over the various shelves in your cabinet to ensure even weight distribution. Also make sure that your bottles are not touching the back wall of the cabinet.
- Also ensure that you distribute your bottles evenly over the height of the wine cabinet (loading all bottles at the top or all bottles at the bottom should be avoided).
- Ensure that you pay attention to the instructions specific to your cabinet model with regard to storage, and never stack bottles on a sliding shelf.
- If you have sliding shelves, it is recommended that you position them in the upper section of your cabinet to facilitate daily access to them.
- Likewise, keep one or two bottles of each of your different wines on the sliding shelves and keep any surplus bottles on the storage shelves. Then, when you drink a bottle, simply replace it with one from the storage shelf.
- When using your wine cabinet, never pull out more than one sliding shelf at a time.

N.B.: Never change the position of the stiffener(s) fitted in your cabinet (see description, page 5) without first consulting your retailer, and never move this part when your cabinet is loaded.

### III - Adding sliding shelves

When you purchase your cabinet, the sliding shelves are set to perfectly fit the interior dimensions of your appliance. If you purchase a new sliding shelf, you may have to set the shelf to the desired fit yourself. To do so, unscrew the screws of the first right or left slider (2 screws) then position the slider at the desired width and screw the screws back on. Repeat the procedure for the second slider (if necessary):





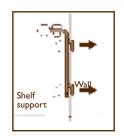
The "Main Du Sommelier" supports can be changed or replaced. You can also add a thirteenth support:

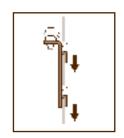
- Gently detach (I) the oval section of the support and pull it (2) towards the shelf rods.

To adjust the shelf for a new layout: gently slide the supports along the shelf. They must remain in staggered rows so that the bottles are correctly positioned.

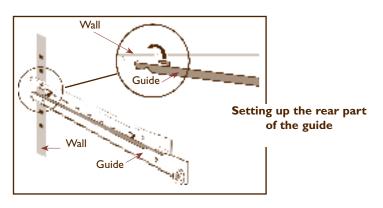
### IV - Modifying the layout of your cabinet

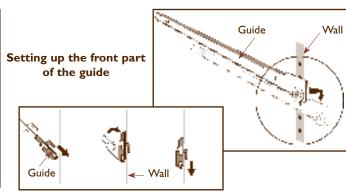
To change the position of a storage shelf, you must first of all unload the shelf, then remove the shelf supports taking care to reinstall them as shown opposite:



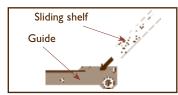


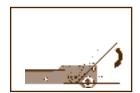
To change the position of a sliding shelf, you must first of all completely unload it. Then lift out the sliding tray by sliding it forwards whilst at the same time lifting it from the front. Find the runner guides on the left and right and remove. Then reinstall them in the new position as shown below:

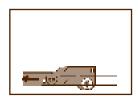




Then replace the sliding drawer as shown opposite:







N.B.: The half sliding shelf at the bottom of the cabinet is fixed in place.

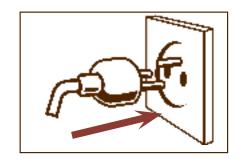


# Commissioning your wine cabinet

## I- Connecting

Check that your plug is connected to a power supply (presence of the correct amp fuses, functioning 30 mA differential circuit breaker (not applicable to some countries).

WAIT 48 HOURS BEFORE COMMISSIONING YOUR WINE CABINET.



## II- Switching on the appliance

Plug in your cabinet. When you switch on the cabinet, the panel automatically lights up.

After a few minutes, if the set temperature is lower than the ambient temperature, the cold circuit indicator light comes on.



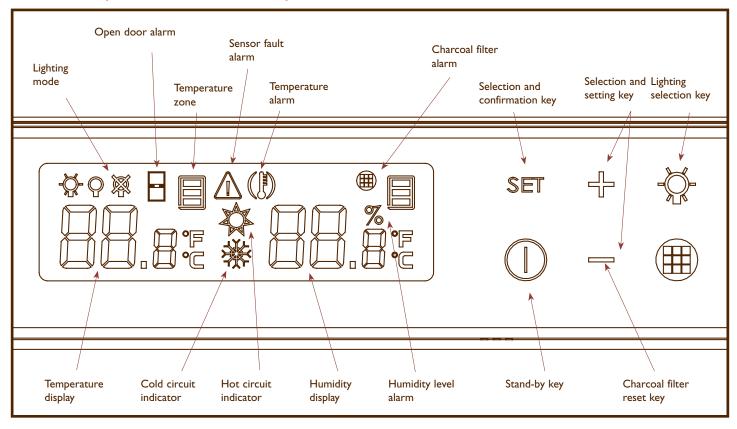
After a few seconds, the humidity level and temperature appear.

When the cabinet is used for the first time, the "charcoal filter" alarm will display. Reset the filter counter to 365 (see chapter 8-IV). Your wine cabinet has a counter which displays the number of days To put your cabinet on standby, press and hold down the U key.

the charcoal filter has been used (from 365 to 0 days).

10

### III - Description of the control panel



# IV - Setting the temperature The temperature of your wine cabinet is set from the control panel.

- Press and hold down the 5ct, the previous set temperature will flash.
  - keys to select the desired temperature. The setting can then be seen (the temperature flashes).

Confirm by pressing the

• When the temperature flashes, you have 5 seconds to modify the set temperature by pressing the or key. Otherwise, the display automatically returns to the temperature measurement.

N.B.: The tactile keys are very sensitive, there is no need to apply heavy pressure, a light touch is sufficient for the command to be entered. Remember to remove your finger from the panel between each press.

Recommended setting range for wine maturing: 10 to 14°C (50 to 57°F).

The default setting is 12°C / 54°F (ideal wine maturing temperature).

On the other hand, this setting can be set at 5 to 20°C (41 to 68°F).

### Turning your wine maturing cabinet into a wine serving cabinet

You can use your appliance as a wine serving cabinet to bring your red or white wines to the correct serving temperature (setting range from 5 to 20°C (41 to 68°F).

- For white wine: the recommended setting range is  $5^{\circ}$  to  $10^{\circ}$ C (41 to  $50^{\circ}$ F),
- For red wine: the recommended setting range is  $15^{\circ}$  to  $18^{\circ}$ C (59 to  $64^{\circ}$ F).

This cabinet can therefore be used to serve specifically white wine or red wine.

N.B.: to function correctly, your cabinet must be placed in a room in which the temperature is 0 to 35°C (32 to 95°F).

When significant changes are made to the set temperatures, it may take several hours for the temperature in your wine cabinet to stabilise and for your wine cabinet to display the desired temperatures.

The performance of wine cabinets is optimized when they are loaded to at least 75% of their maximum capacity.



# COMMISSIONING YOUR WINE CABINET

### V- Level of relative humidity

Your cabinet has a humidity measuring function, allowing you to know what the level of relative humidity is inside the appliance. The recommended humidity level is above 50%, ideally between 60 and 80%.

If you wish to increase the level of relative humidity in your cabinet, pour the equivalent of one glass of water into the duct of the tray located at the bottom right-hand side of the cabinet (see diagram on the page 13 "Relative humidity level alarm").

### VI- Setting the lighting mode

Your wine cabinet has ambient lighting allowing you to more easily read the labels on your bottles.

Unlike traditional lighting, EuroCave lights emit no ultraviolet and only generate a small amount of heat.

In this way, your wines are stored in total safety.

Additional electricity consumption is less than 7 Watts/hour when lighting is permanently on.

By default, the lighting comes on when the door is opened.



#### Precautions to observe:

Bright light, do not look directly at the beam.

There are 3 setting options for lighting:

- lighting off,

 $oldsymbol{\mathbb{R}}$  - lighting on when door opens (it is off when the cabinet door is shut),

- permanent lighting (for ambient lighting with a cabinet fitted with a glass door, for example).

• Press and hold down the key, the lighting menu flashes to the left of the display.

• Press the end or keys, to select your lighting mode and confirm with the key.

After a few seconds, the symbol for the selected lighting mode will stop flashing. Your setting has been registered.

Comment: When is selected, you have 10 seconds to select the desired lighting mode.

# Did you know?

A EuroCave wine cabinet can store (depending on the model) up to 230 bottles of wine on a floor surface area of less than  $1 \text{ m}^2$ .



Your wine cabinet is fitted with several alarms.

A signal averts you when:

- the temperature of the cabinet exceeds the set temperature ...



- the door has been left open or has not been closed correctly



- the level of relative humidity is too low ...



- the charcoal filter needs changing



- a sensor is faulty .



In this way, your fine wines are well protected.

#### I- Temperature

If the temperature of your cabinet is 4°C / 8°F above or below the set temperature for longer than 24 hours, a visual alarm is activated.

The pictogram is displayed

• The pictogram does not disappear until the temperature has returned within the limit of + or  $-4^{\circ}$ C /  $8^{\circ}$ F.

The alarm can be activated in the following cases:

- The door has been left open or has not been closed correctly:

the open door alarm (see following chapter) is then activated, but if you do not close the door, the temperatures in the cabinet will exceed the permitted range and the temperature alarm will then also be activated.

#### Close the door and wait a few hours until the temperature in the cabinet stabilises, the pictogram will then disappear.

- The door seal is damaged:

the tightness of the door is not as effective. The temperatures can also exceed their permitted range and therefore the temperature alarm will be activated.

#### Contact your Eurocave retailer

- You have put a large number of bottles in the cabinet:

it will take several hours for the cabinet to reach the correct temperature, therefore the alarm may be activated.

It is, moreover, possible for this phenomenon to occur on commissioning the cabinet. This is not the result of an operating fault.

#### Wait a few days for the temperature in the cabinet to stabilise.

If, on the other hand, after a few days the alarm has not stopped, contact your EuroCave retailer.

With the exception of these 3 cases, if the alarm is activated, this may be the result of an operating fault (see following page) Contact your EuroCave retailer.

N.B.: Only prolonged exposure to temperatures exceeding the permitted range and temperature fluctuations can be harmful to your fine wines.

### II- Open door

If the door of your cabinet is left open, a visual alarm is activated.

The pictogram is displayed. The pictogram is displayed as soon as the door is opened.

• The pictogram does not disappear until the door has been properly closed.

Close the door: the pictogram will then disappear.

N.B.: the compressor and ventilation have stopped working.

### III- Level of relative humidity

If the level of relative humidity in your wine cabinet is lower than 50% for longer than 72 hours, a visual alarm will be activated

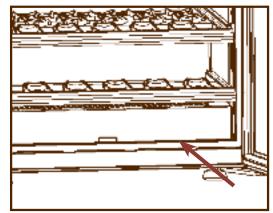
The pictogram **%** flashes.

• The pictogram will flashes until the level of humidity is above 50%.

To obtain a level of humidity above 50%, pour the equivalent of one glass of water in the duct of the tray located at the bottom right-hand side of the cabinet (see diagram opposite). It is not necessary to remove the bottles (the water is dispersed in the circulating air).

Humidity in the cabinet then returns to a suitable level and after a few hours the pictogram disappears.

N.B.: Only  ${\bf prolonged}$  exposure to levels of humidity lower than 50% can be harmful to corks.



# Did you know?

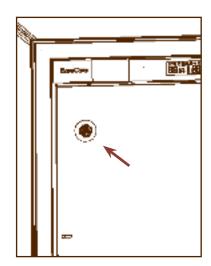
We recommend the use of the < Hygro + + > Kit in a very dry environment or when unfavourable climatic conditions appears (for instance, in winter). It will help to increase the relative humidity level of your wine cabinet.

#### IV- Charcoal filter

We advise you to change your cabinet's charcoal filter every year (see following chapter on everyday maintenance).

When the filter has reached a life time of I year or when the cabinet is switched on for the first time, the pictogram is displayed.

Once the charcoal filter has been changed, press and hold down the key, the pictogram flashes the main menu appears. Press the key to select the menu then. The number 365 will appear under the pictogram. Confirm by pressing the key.





# 9 - Everyday maintenance

Your EuroCave wine cabinet is a tried-and-tested, easy to use appliance. The following few maintenance procedures will allow your cabinet to provide you with many years of faithful service.

- Each year, ensure that you replace the active charcoal filter housed in the upper breather hole of your cabinet (see page 5, arrow 15). Remove the charcoal filter manually (see diagram opposite).

The charcoal filter is available from your usual retailer. The replacement part must have an original manufacturer's guarantee. A visual alarm warns you when you need to change your charcoal filter (see previous chapter).

- Dust the condenser (metal grid located along the external back wall of your appliance) twice a year.
- When cleaning the back of your cabinet and before moving it, ensure that the appliance has been unplugged and all the bottles have been removed.
- Thoroughly clean the inside of your cabinet once a year, after unplugging and unloading it (use water and a gentle cleaning product, then rinse carefully).

Regularly inspecting your appliance for any possible anomaly and communicating this anomaly to your retailer is the best way to ensure that your wine cabinet will provide you with long and faithful service.



# 10 - Operating faults

If your appliance has an operating fault, alarms warn you of the type of problem that has arisen.

## I- Temperature

If the temperature of your cabinet is  $4^{\circ}$ C /  $8^{\circ}$ F above or below the set temperature for longer than 24 hours, a visual alarm will be activated.

The pictogram is displayed.

• the pictogram will not disappear until the temperature has returned within the limits of + or  $-4^{\circ}$ C /  $8^{\circ}$ F.

#### Check that (see chapter 8-I):

- the cabinet door is correctly closed,
- the door seal is not damaged,
- you did not, in the last few hours, put a large number of bottles in your cabinet.

Once you have checked all these points, if the alarm persists after a few hours, it may mean that there is an operating fault. Unplug your cabinet and contact your retailer.

N.B.: Only **prolonged** exposure to temperatures exceeding the permitted range and sudden temperature fluctuations can be harmful to your fine wines.

N.B.: Any work carried out on the refrigeration unit must be done by a qualified refrigerationist, who must check the circuit is waterproof before powering

Likewise, any work carried out on the electrical circuit must be carried out by a qualified electrician.

# 10 - Operating faults



### II – Temperature sensors

Where the temperature probes are faulty, the sensor fault alarm  $ilde{ tem}$  is displayed.

In this case, contact your EuroCave retailer.

NB: Your appliance is fitted with a safety feature protecting you from cold circuit control faults, constituting a frost prevention device.

### III- Lighting

If the lighting stops working on the remote control panel, do not attempt to remove the casing or the diodes. Contact your retailer.

NB:Whatever the circumstances, if you think your appliance is not functioning normally, contact your EuroCave retailer.

# 11 - Technical specifications



	Size (mm)			Unloaded	Usage limits		Consumption
	н	W	D	weight (kg)	Min.T° (C° / F°)	Max.T° (C° / F°)	per 24h* (kwh)
V 292 V2	1744	654	689	83	0 / 32	35 / 95	0,43

Consumption per 24 h measured with an ambient temperature of 20 °C (68°F), with solid door. Setting precision: +/- 1 °C (2°F)- Display precision +/- 0.5 °C (1°F).

NOTE - The performance of cabinets equipped with glass doors may be sightly different in certain extreme conditions.

# 12 - Information relating to standards



Your product conforms to the following standards:

**EMC Electronic compatibility** 

Directive 2004/108/CE Standard EN55014-1/2 Safety relating to low voltage

Directive 2006/95/CE

Standard 60 335-1 : 2002+A1+A2+A11+A12+A13

60 335-2-24 : 2003+AI+A2+AII

# Notes
