

# WELCOME TO THE WORLD OF EUROCAVE

Our priority is helping you to find the best solutions for your wine storage needs...To do so, EuroCave Professional has drawn on its considerable expertise to combine the 6 essential criteria for serving wine:

## Temperature

The two enemies of wine are extreme temperatures and sudden fluctuations in temperature. A constant temperature allows wine to reach its full potential.

## Humidity

It is an important factor, allowing the corks to retain their sealing qualities. The level of humidity must be above 50% (ideally between 60 and 75%).

## Protection from light

Light, particularly its ultraviolet component, causes wine to deteriorate very quickly by irreversible oxidation of tannins. It is therefore strongly recommended that you store your wine in a place protected from U.V. light.

## Lack of vibration

Vibration disturbs wine's long development process and is often fatal for your finest wines. The "Main Du Sommelier" supports adapt to the shape of the bottle and protect it from vibration (anti-vibration technology).

## Circulation of air

A constant supply of fresh air prevents mould from developing in your cabinet. EuroCave Professional cabinets benefit from a ventilation system by breather effect, which makes it very similar to the ventilation system found in a natural cellar.

## Storage

Moving bottles around too often is harmful to your wine. Having suitable shelving which limits handling is essential.

**Thank you for placing your trust in EuroCave Professional.**

## Standard temperatures for serving wine

### French wines

Alsace	10 °C
Beaujolais	13 °C
Sweet White Bordeaux	6 °C
Dry White Bordeaux	8 °C
Bordeaux Reds	17 °C
Burgundy Whites	11 °C
Burgundy Reds	18 °C
Champagne	6 °C
Jura	10 °C
Languedoc-Roussillon	13 °C
Provence Rosé	12 °C
Savoie	9 °C
Dry White Loire Wines	10 °C
Sweet White Loire Wines	7 °C
Loire Reds	14 °C
Rhône wines	15 °C
Sweet Wines from the South-West	7 °C
Reds from the South-West	15 °C

### Australian wines

Cabernet franc	16 °C
Cabernet sauvignon	17 °C
Chardonnay	10 °C
Merlot	17 °C
Muscat à petit grain	6 °C
Pinot noir	15 °C
Sauvignon blanc	8 °C
Semillon	8 °C
Shiraz	18 °C
Verdhelo	7 °C

### Other wines

California	16 °C
Chile	15 °C
Spain	17 °C
Italy	16 °C

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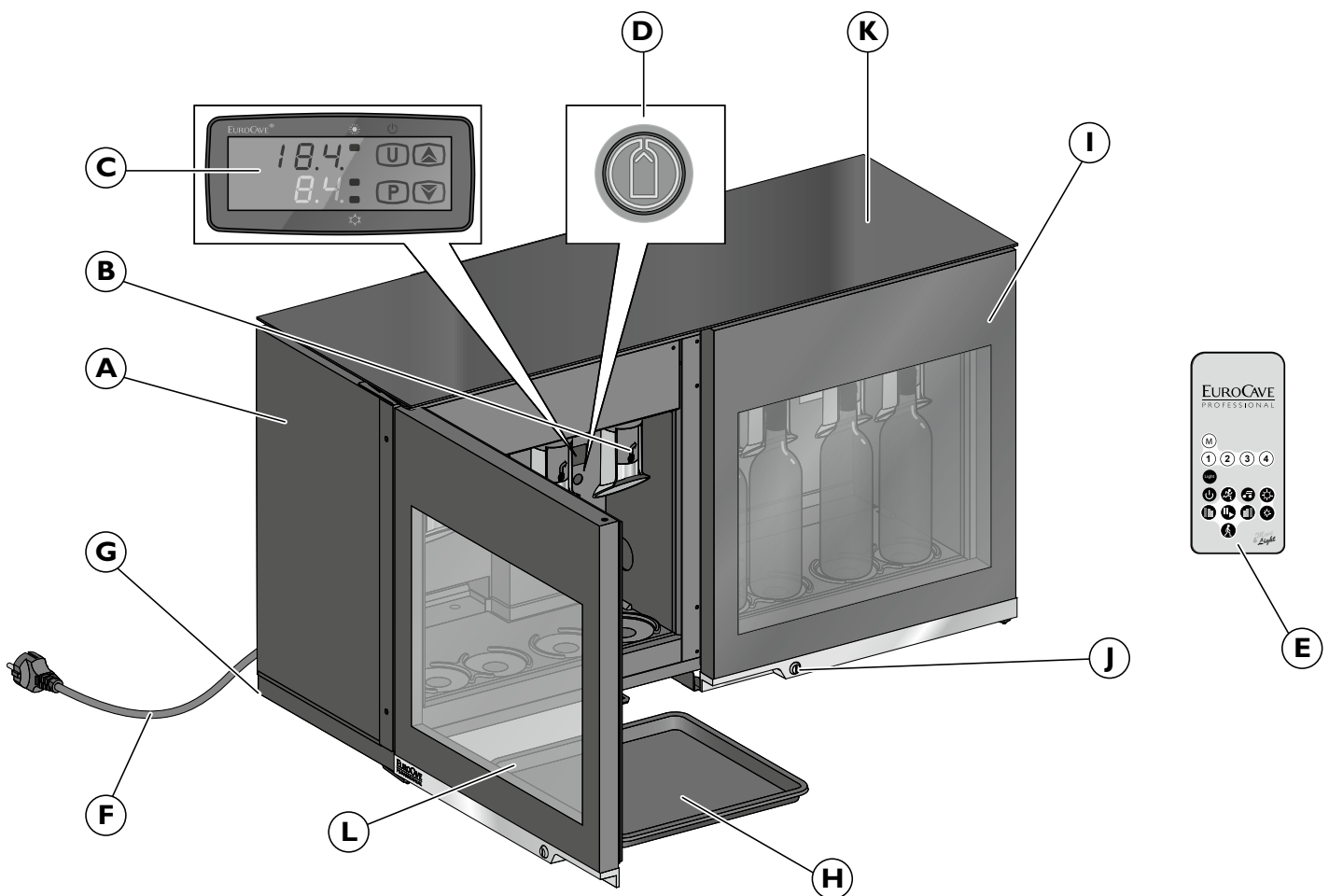
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# I - DESCRIPTION



## Caption

- |  |                                       |
|--|---------------------------------------|
| <b>A</b> Body of the appliance   | <b>F</b> Power lead                   |
| <b>B</b> Air vacuum system head (8)  | <b>G</b> Adjustable feet (2)          |
| <b>C</b> Control for setting the temperatures of the 2 compartments                | <b>H</b> Drip pan for condensate (2)  |
| <b>D</b> Vacuum fault warning lights + vacuum sealing reset button (ACTIV PROTECT) | <b>I</b> Product identification label |
| <b>E</b> Remote control for setting lighting                                       | <b>J</b> Lock (2)                     |
|  | <b>K</b> Glass cover                  |
|  | <b>L</b> Doors (2)                    |



## 2 - IMPORTANT SAFETY RECOMMENDATIONS

**Carefully read these operating instructions before using your appliance for the first time and retain them for future reference.**

**Using your appliance in a way that does not comply with the operating instructions may damage it.**

- Never use the appliance for anything other than its specific purpose, as described in these operating instructions
- Unplug your appliance when you are not using it for extended periods.
- Before carrying out any servicing or maintenance, unplug the appliance.
- Never unplug the appliance by pulling the cable, but by the plug.
- Never use a split power lead or one showing signs of wear along its length.
- Immediately replace damaged leads (contact your Eurocave Professional dealer).
- Do not leave the appliance within reach of children, without supervision.
- Only use the power lead supplied with the appliance, only plug it into an earthed wall socket.
- Your appliance is only intended for indoor use (ideal operating ambient temperature 10°C-35°C / 50°F-95°F).
- If the cable, plug or appliance appear to be damaged or are not functioning correctly, contact your Eurocave Professional dealer.
- Never put the appliance, power lead or plug in water or any other liquid. Never fill the appliance with water or other liquid.
- Do not let the power lead hang within reach of children, over a square corner or close to a source of heat.
- Do not place the appliance on a hot surface such as a hotplate, do not use close to a source of heat (radiator, naked flame, window...).
- Place the appliance on a flat, stable and non-flammable surface, at a suitable distance from sinks or taps, to avoid splashes from water or other liquid.
- This appliance was not designed to be used by persons (including children) with reduced physical, sensorial or mental abilities, or by persons without experience or knowledge, except when they benefit, by a person responsible for their safety, from supervision or prior instructions on how to use the appliance. Children should be supervised to ensure that they do not play with the appliance.



Never damage the refrigerating circuit of your appliance.



## 3 - POWER SUPPLY



**For your personal safety, the wine cabinet must be correctly earthed. Ensure that the plug is correctly earthed and that your installation is protected by a circuit breaker (30 mA\*).**

*\*not applicable to some countries.*

The appliance's power lead has a plug to be plugged into a standard earthed socket to prevent any risk of electric shock.



Have the mains socket inspected by a qualified electrician who will check that it is correctly earthed and will carry out, if need be, work to bring your installation into line with standards.

Contact your usual Eurocave Professional dealer to change the power lead if it is damaged. It must be replaced by a Eurocave Professional part which has an original manufacturer's guarantee.



If you are moving to a foreign country, check whether or not the appliance's characteristics correspond to the country (voltage, frequency).

## 4 - PROTECTING THE ENVIRONMENT AND ENERGY-SAVING



### Disposing of packaging

The packaging used by Eurocave Professional is produced in recyclable materials. After unpacking your cabinet, take the packaging to a refuse collection point. For the most part, it will be recycled.

### Recycling: a caring gesture

Electronic and electrical equipment has potentially harmful effects on the environment and human health, owing to the presence of dangerous substances.

Therefore, you must not trash electrical and electronic equipment with non-sorted municipal waste. When purchasing a new Eurocave Professional product (wine cabinet, cellar conditioner, Vin au Verre, Wine Bar 8.0), you can entrust the recycling of your old appliance to your Eurocave Professional dealer. Speak to your Eurocave Professional dealer, he will advise you on the disposal and collection arrangements set up within the Eurocave Professional network.

In compliance with legislation on protecting and caring for the environment, your appliance does not contain C.F.C.s.



### Energy-saving

- Install your cabinet in a suitable location and observe the recommended temperature ranges.
- Keep the doors open only for very short periods.
- Ensure that the door seals are intact and check that they are not damaged. If they are, contact your Eurocave Professional dealer.



Disable unusable appliances by unplugging them and removing the power lead.

## 5 - INSTALLATION



- Check, when your cabinet is delivered, that it does not have any external faults (impact, warping...).
- Open the doors and check the integrity of your appliance (walls, oxygen extraction heads, electronic controls...).

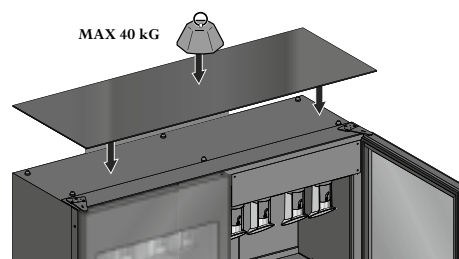
**If there is a problem, contact your Eurocave Professional dealer.**

### Installation

Transport your appliance to the chosen location. Place the glass cover on top of the appliance and put in place the drip pans for condensate.

#### It must:

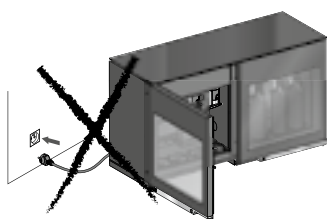
- be open on the outside to allow air to circulate (not a closed cupboard...)
- not be close to any heat source,
- not be too damp,
- have a stable, flat support,
- have a power supply (standard socket, 16 A, earthed with circuit breaker, 30 mA\* (\*not applicable to some countries).



**When moving the appliance, do not tilt it more than 45° and always on the lateral side, on the side of the flexible cord.**

## Precautions

- Do not place your cabinet in an area likely to be flooded.
- Do not position your cabinet near to a source of heat or expose it to the effects of direct sunlight.
- Prevent water from splashing on the entire rear section of the appliance.
- **Position your appliance so that there is a minimum space of 10 cm between the wall and the rear wall of your cabinet.**
- Arrange the power lead so that it is accessible and does not come into contact with any component of the appliance.
- Tilt the appliance backwards to adjust the back feet (adjusted by screwing or unscrewing), so that the cabinet is inclined rearwards by 2 - 3° (this allows the condensation to drain away).
- Do not obstruct the ventilation holes at the back of the appliance.
- The ventilation holes must be at least 10 cm away from walls or objects.



**Any LEDs must only be replaced by a qualified electrician.**

**Do not plug several appliances into a multi-socket and do not use an extension cord.**

## 6- COMMISSIONING

### 1. Use

Wine Bar 8.0 is designed to bring non-sparkling wines (white, rosé or red) to the correct serving temperature and protect them from oxidation once opened.

**The appliance must never be used for sparkling wines (Champagne etc.)**

Wine Bar 8.0 is designed to store:

4 bottles of red wine and 4 bottles of white/rosé wine;

or 8 bottles of red wine

or 8 bottles of white/rosé wine

+ an extra 6 bottles, stored at the correct serving temperature.

Whether these bottles are open (vacuum sealed) or closed (being brought to the correct serving temperature), with Wine Bar 8.0, your open bottles retain all of their flavours, for up to 10 days.

### The key to an optimal wine drinking experience

#### 1) Serving wine at the correct temperature:

In order to fully develop all of their flavours, wines must be brought to the correct serving temperature. A wine kept at a temperature which is too high will seem too alcoholic. On the contrary, a temperature which is too low will dull the flavours and prevent them from fully expressing themselves. The correct serving temperature for white/rosé wines is 8°C - 10°C / 46 °F - 50°F. That of red wines is 16°C - 18°C / 60°F-64°F.

Wine Bar 8.0 respects your wine, which is why it brings it to the correct serving temperature gradually.

For example: a bottle of white/rosé wine taken from a wine cellar at 12°C / 54°F will need approximately 1 hour 30 minutes to reach the correct serving temperature (based on a full bottle and an ambient temperature of 20°C / 68°F). In the same conditions, a bottle of red wine will require approximately 3 hours to reach the correct serving temperature.

#### 2) Protecting wine from oxidation once the bottle has been opened:

Wine breathes, it is a living and evolving material. Upon contact with oxygen in the ambient air, wine will oxidize very quickly.

Wine must be protected from any contact with oxygen in order to retain its tasting qualities. Wine Bar 8.0 protects your wines – its air vacuum system removes air from the bottle, in this way protecting your wine from oxidation.

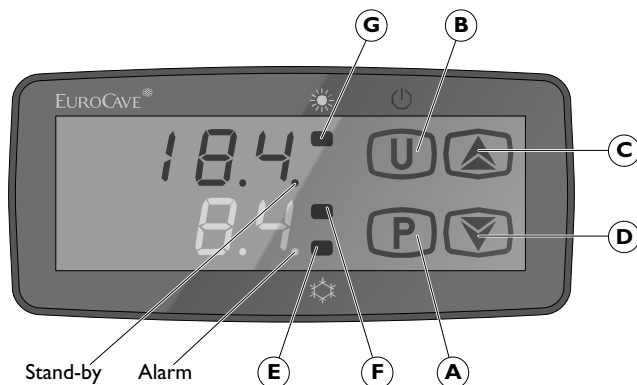
## II. Connection



Have your plug checked (presence of fuses, amps and 30 mA circuit breaker) by a qualified electrician.



## III. Description



**A** - P button: allows access to compartment temperature settings and to control unit setting.

**B** - U button: allows you to power up the appliance and place it on standby

**C/D** - allows you to change the temperature values of each compartment.

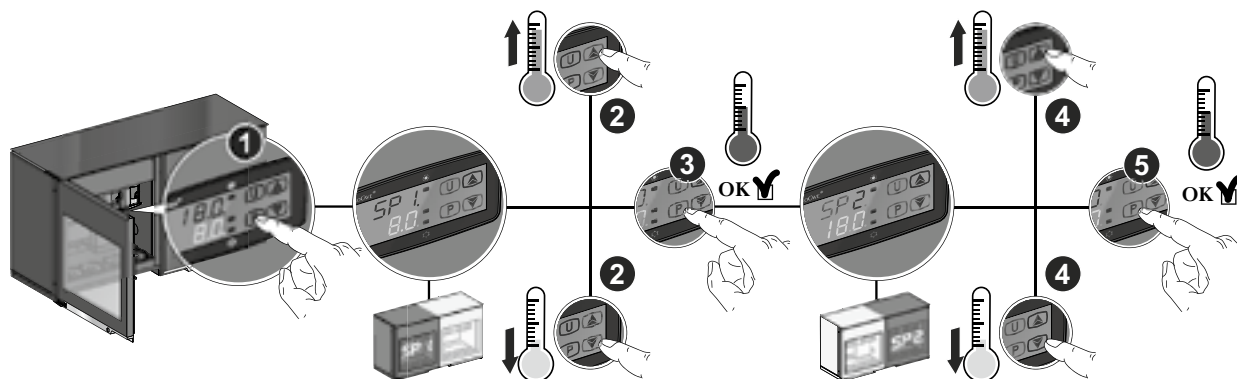
**E** - cold function indicator (if on= the left-hand compartment is chilling the wine)

**F** - cold function indicator (if on= the right-hand compartment is chilling the wine)

**G** - warm function indicator (if on= the right-hand compartment is warming the wine)

## IV. Temperature setting

The Wine Bar 8.0 appliance allows you to bring wine to the correct serving temperature and protect open bottles from oxidation.



**1** Press the **P** key. the message **"SP1"** will appear. You can now set the temperature of the left-hand compartment.

**2** To change this setting, press the key to increase it or the key to lower it. The **"SP1"** temperature setting range is 6°C - 15°C / 43°F - 59°F.

**3** Once you have obtained the desired value, confirm it by pressing the **P** key. The message **"SP2"** will then appear. You can now set the temperature of the right-hand compartment.

**4** To change the value, press the key to increase it or the key to lower it.

The **"SP2"** temperature setting range is 9°C - 18°C / 48°F - 64°F.

**5** Confirm by pressing the **P** key to save the changes and return to the normal display.



N.B., the temperature setting of the left-hand compartment must always be lower than that of the right-hand compartment.

To ensure correct functioning of the appliance, it is important to maintain a difference of at least 3°C / 37°F between the two settings.



The recommended temperature for white/ rosé wine is 43-54°F / 6-12 °C and 59-66°F / 15-19°C for red wine. By default, the setting for the left-hand compartment is 46°F / 8°C, and the setting for the right-hand compartment is 64°F / 18°C.

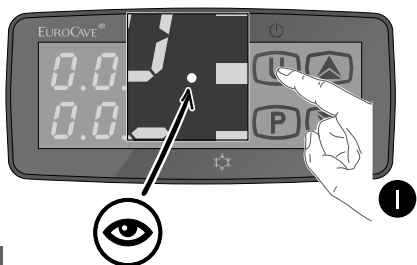


In order to operate correctly, the Wine Bar 8.0 appliance must be placed in a room with a temperature of 10-35°C / 50-95°F.



Temperature settings are saved in the event of a power cut.

## V. Placing the appliance on standby



- 1 To place the appliance in standby mode, press the **U** button.
- 2 The “cold” function of the appliance will then be on standby.
- 3 To restart the cold function press **U** again.



## 7- USE

After setting the temperature of the compartments according to the type of wine used (red + red), (white + white), (white + red) you can install 3 bottles to be brought to the correct serving temperature as well as 4 bottles for preservation in each compartment.

### Position of the air vacuum system heads

**Tip:** in order to make the Wine Bar 8.0 easier to use, extracting oxygen from the bottles is not essential during the service hours.

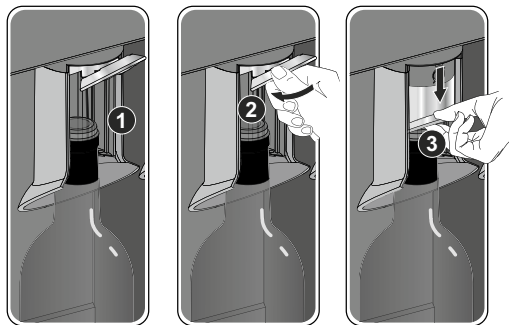


The oxygen extraction heads must never be used for fizzy wine (such as Champagne), only for still wines.



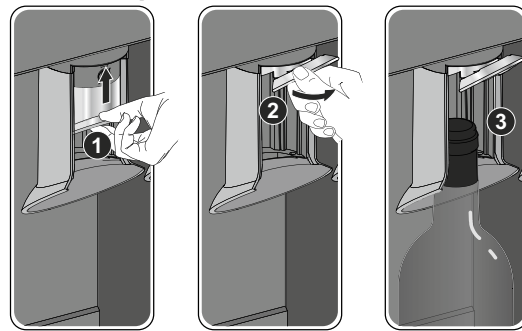
The appliance accepts standard 75 cl wine bottles (292 – 336 mm in height). Neither magnums nor half bottles can be used in the appliance.

### PROTECTION position



- 1 The air vacuum system head is in “service” position
- 2 Turn the plunger to the left
- 3 Move the plunger to the low position. The air vacuum system head is now in “protection” position

### SERVING position



- 1 The air vacuum system head is in “protection” position. Raise the plunger
- 2 Turn it to the right to maintain it in its upper position.
- 3 The air vacuum system head is now in “service” position

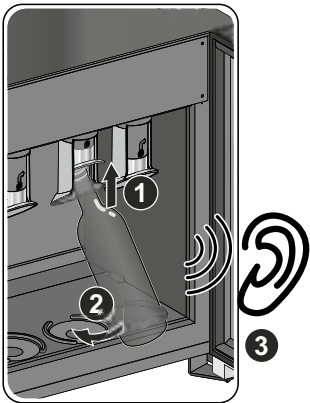


Protecting your open bottles from oxidation:

- 1 Open the compartment door.
- 2 If the air vacuum system head is in the protection position, place the neck of the open bottle directly under one of the air vacuum plungers and raise the bottle whilst centring it vertically in the bottle holder (ensure that there are no objects that could obstruct the bottle neck).
- 3 If the air vacuum system head is in serving position, first place it in protection mode. To do so, turn the plunger to the left to release it and move it down to the low position.

Then place the neck of the open bottle under the air vacuum plunger and raise the bottle until it is in the vertical position

- 4 The air vacuum system then activates itself for a few seconds (the appliance is then operating independently),
- 5 Close the compartment door



Removing a bottle

- 1 Open the compartment door
- 2 Remove the bottle without handling the air vacuum system head.
- 3 If need be, place the air vacuum system head in “serving” mode. We do not recommend that you activate vacuum sealing each time you handle the bottle but rather at the

end of service or when you have finished using the appliance (vacuum sealing a bottle repeatedly can affect the duration of preservation of wine).

- 4 Close the door

**N.B:** The pump will activate itself again (which is normal) for approximately 10 seconds.

The lighting of your appliance:

Your Wine Bar 8.0 has multicolour LED lighting. It is supplied with a remote control for setting the lighting functions.

The sensor of the lighting controller is located on the front between the two doors. When using the remote control, always ensure that you are standing in front of the appliance.



OPERATION:

	Press once to activate the lighting mode.
	ON / OFF
	Automatic colour variation or pause.
	Setting colours. Pressing one of these keys will cause the automatic colour variation function to stop.
	Setting brightness, valid only for fixed lighting.
	Setting the speed of colour variation, or sensitivity for the music function.
	Music mode: the colours vary according to the sound intensity.
	Save function
	The save function can only be used in fixed colour mode. Set the desired colour by pressing  or . Press  then    or The colour is stored on the key selected. Whenever you press this key the stored colour will appear.





## 8 - EVERYDAY MAINTENANCE AND SERVICING

### Everyday care:

- Whenever necessary, clean the inside and outside of the appliance using a soft damp cloth.

Never use harsh detergents and do not allow liquid to run down the product.

As part of normal operation, and depending on the weather conditions (temperature/humidity), the appliance, by producing cold, may generate natural condensation. This condensation residue is collected in the drawers of the base of the appliance.

Regularly check the condensation water level.

To empty the condensation water:

- open the 2 doors
- gently pull the drawers towards you to release them
- once the drawers have been emptied and cleaned, replace them by pushing them horizontally into their slot.

### Cleaning to be carried out once or twice a year:

- Unplug and unload the appliance
- Clean the condenser at the back of the appliance by removing dust with a vacuum cleaner
- Clean inside the compartments with water and a gentle cleaning product
- Rinse thoroughly
- Plug the appliance back in

### Maintenance

If you have taken out a maintenance contract with your exclusive EuroCave Professional distributor, it is essential to have inspections carried out approximately every 6 months and maintenance every 12 – 18 months in order to guarantee the longevity of your Wine Bar 8.0.

Contact your EuroCave Professional stockist to ensure preventative maintenance of your appliance.




Regularly inspecting your wine cabinet and informing your dealer of any anomaly, will ensure that your appliance provides you with years of faithful service.








**Any work on the cooling unit must be performed by a qualified refrigerationist, who must check the circuit for leaks before starting up the appliance. In the same way, any work on the electrical system must be performed by a qualified electrician.**



## 9 - OPERATING FAULTS

Possible incidents	Causes	Corrective action
<p>The ACTIV PROTECT button is on red</p> 	<p>Air vacuum fault alarm</p>	<p>One of the bottles inside the appliance is incorrectly positioned, or the neck of one of the bottles is obstructed by an object (cap, cork or other object). Remove the bottles one by one, ensure that there are no objects obstructing the bottle neck and put the bottles back in each of the holders.</p>

Possible incidents	Causes	Corrective action
The air vacuum plunger does not fully lower		<p>After checking that the plunger is not in “serving” position, lightly press the top of the lever.</p> 
Water is appearing under the appliance	The condensation water drawers are full	<p>Open the 2 doors. Gently pull the 2 drawers towards you and empty them. Replace them by pushing horizontally under the appliance in the slots provided.</p>
The compressor is not working		<p>If the compressor is not working even though the temperature requested is lower, by more than 2°C, than the ambient temperature, then ensure that the wall socket is supplied with power by plugging in any other electrical appliance.</p> <p>Also check that the appliance is not in “standby” mode (refer to chapter: Setting temperatures-placing the appliance on standby)</p>
The compressor does not stop		<p>If the compressor never stops, put your hand on the condenser (black metal grill at the back of the appliance). If the condenser is cold: contact your retailer. If the condenser is warm, set your appliance on the warmest possible setting. If the compressor still does not stop, contact your retailer.</p>
<p>The display indicates</p>  <p>or</p> 	The temperature has been 37°F / 3 °C below the temperature limit.	<p>Indicator alarms, the appliance is still functioning normally.</p> <p>Check that the doors are shut and that the ambient temperature is within the permitted range. If the problem still persists after a few hours, contact your Eurocave Professional dealer.</p>
<p>The display indicates</p>  <p>or</p> 	The temperature has been above the 77°F / 25°C temperature limit.	



**If your appliance appears to be functioning abnormally, contact your Eurocave Professional dealer.**



# I0 - TECHNICAL FEATURES AND STANDARDS

## I. Technical features

WB 8.0						
Height mm	Width mm	Depth mm	Weight when empty kg	Permitted temperature range		Consumption per 24 h* (kWh)
				T° min	T° max	
602	1074	460	70	10°C / 50°F	35°C / 95°F	1

Recommended temperature range, left-hand compartment: 6-15°C (43°F-59°F)

Recommended temperature range, right-hand compartment: 9 – 18°C (46°F-64°C)

\* Power consumption over 24hrs measured with an external temperature of 25°C (77°F): 1 kWh

Setting precision +/- 1°C

## II. Standards

### Observes the following Directives of the Council of the European Community

- Council Directive 2004/108/CE, relating to electromagnetic compatibility
- Council Directive 2006/95/CE, relating to low voltage.

### And complies with the following European standards

- EN 60335-1:2001 +A1+A2 (Safety of household and similar electrical appliances)
- EN 60335-2-89:2010 +A1+A2 (Regulations specific to refrigerating appliances for commercial use)
- EN 55014-1/2, (EMC: electromagnetic compatibility – emissions and immunity)
- EN50366 (2005) + A1 (2006) Measuring electromagnetic fields emitted by household appliances (Measuring and testing conditions)