

*Vin*vautz  
the *GRAND CRU CLASSE* collection

*Wine Cellar User Manual*

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## **Model no.: VZ143SLV**

Thank you for choosing Vinvautz Wine Cellar. Before use, please read and follow all safety and operating instructions.

### ■ *The Vinvautz Difference (Vin + Vautz = Wine + Safe!)*

Vinvautz is one of the first to develop a self-contained wine cellar suitable for big and small family and office with excellence in its French craftsmanship and unique stylish design sets for the needs of the trendy cosmopolitan life. Vinvautz is the famous designer and manufacturer of professional Wine Cellar and creates aesthetic masterpieces by perfectly blending architectural elements and artistic creations in its designs. Vinvautz wine cellar is purposefully engineered for wine storage in a variety of elegant, beautiful and stylish that enhances the ensembles in your home.

### ■ *Digital control*

A digital control and multiple sensors ideal for storage of both red and white wines.

### ■ *Flexible storage*

Retractable shelves are designed to provide easier accommodation.

### ■ *Durable and High quality*

Compressor type cooling offers stability in operation and durability for long lasting storage.

## **CONTENT**

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**Please read this manual carefully before installing and starting up, and store it in a safe place. If you pass on the product to another person, hand over this instruction manual along with it.**

## IMPORTANT SAFETY INFORMATION

Before using the appliance, please properly position and install it as described in this manual. To avoid the risk of fire, electrical shock, or injury when using the appliance, follow these basic precautions:

1.This appliance is for domestic purposes only and is intended to be used exclusively for the storage of sealed bottled wines and beverages.

2.The appliance must be positioned so that the plug is accessible.

3.Make sure the voltage/current marked on the rating label corresponds with your supply voltage. Plug into a grounded 3-pin outlet, do not remove grounding pin, do not use an adapter, and do not use an extension cord.

**4.Do not** connect or disconnect the electric plug with wet hands.

5.To disconnect the appliance, grip the plug and pull it from the wall outlet. Never pull out by the cord.

6.It is recommended that a separate circuit, serving only your appliance be provided.

7.Unplug the appliance or disconnect power before cleaning, maintenance or servicing. Failure to do so can result in electrical shock or death.

8.If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

9.The fuse (or circuit breaker) size should be **10 Amps** or higher.

10.Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

11.To ensure proper ventilation for the appliance, the front of the unit must be completely unobstructed. Locate the unit away from direct sunlight and sources of heat (stove, heater, radiator, etc.).

12.Do not attempt to repair or replace any part of the appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.

13.Ensure enough people to move and install the appliance to avoid any damage to the appliance or injury to the people.

14.It is important for the appliance to be leveled in order to work properly. You may adjust the appliance's feet to level it.


15.Never clean the appliance parts with flammable fluids which may create a fire hazard or explosion. And do not store or use gasoline or other flammable vapors and liquids in the vicinity of the appliance.

**16.Do not** use solvent-based cleaning agents or abrasives on the interior. These cleaners may damage or discolor the interior.

**17.Do not** use this appliance for other than its intended purpose.

18.Please keep the products away from the fire or similar glowing substance before you dispose the appliance.

19.When you dispose the appliance, take off the door and leave the shelves in place so that children may not easily climb inside. And make sure the coolant circuit, particularly the heat exchanger at the back/bottom of the unit is not be damaged.

 20.The recycle symbol on the product or its packaging indicates that this product is not to be handled as normal household waste and it is to be taken to a recycling collection point for electrical and electronic goods.

## DISPOSAL

Dispose of your Wine Cellar packaging properly. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. **Danger of suffocation!**


Refrigeration equipment must be properly disposed of in a professional and appropriate way, in accordance with the current local regulations and laws which protects the environment this applies to your old Wine Cellar and to your new Wine Cellar once it has reached the end of its service life.

**WARNING:** Please ensure that old, worn Wine Cellars are rendered unusable before disposal by removing the doors, removing the plug, cutting the network cable, and removing or destroying any snap fastenings or bolts. You will thus prevent children from locking themselves in the Wine Cellar during play (risk of suffocation) or endangering their lives in any other way. **DO NOT** dispose of the Wine Cellar in landfill as the insulation (Cyclopentane) and refrigerant gas (R600a) contained in these Wine Cellars are flammable.

Disposal instructions:

1.The Wine Cellar must not be disposed of in the dustbin or with normal household rubbish.

2.The coolant circuit, particularly the heat exchanger at the back/bottom of the Wine Cellar, must not be damaged.

3.The  symbol on the product or its packaging indicates that this product is not to be handled as normal household waste but is to be taken to a recycling collection point for electrical and electronic goods. By correctly disposing of this product you are contributing to the protection of the environment and to the health of your fellow human beings. Improper disposal endangers health and the environment. Further information about the recycling of the product may be obtained from your town hall, refuse collection department or the store where you purchased the product.

## CONNECTION TO THE MAINS

## SUPPLY

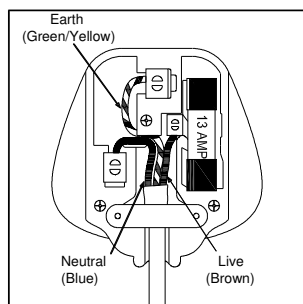
Check that the voltage marked on the product corresponds with your supply voltage.

This product is fitted with a 13A plug complying with BS1363. If this plug is unsuitable or needs to be replaced, please note the following:


### WARNING: THIS WINE CELLAR MUST BE EARTHED.

**Important:** The wires in the mains lead are coloured in accordance with the following code:

GREEN/YELLOW - EARTH  
BLUE - NEUTRAL  
BROWN - LIVE



This Wine Cellar is equipped with a plug fitted with a 13 amp fuse. Should the fuse fail, then it must be replaced with an ASTA approved fuse (conforming to BS1362) of the same rating. If you need to replace the plug or if the plug is of the incorrect type for your socket, remove it and replace it with an appropriate type. Dispose of the old plug safely.

As the colours of the wires in the mains lead of this Wine Cellar may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows: The **GREEN/YELLOW** wire is the **EARTH** and must be connected to the terminal which is marked with the letter 'E' or by the earth symbol  or coloured **GREEN**

or **GREEN/YELLOW**.

The **BLUE** wire is the **NEUTRAL** and must be connected to the terminal which is marked with the letter 'N' or coloured **BLACK**.

The **BROWN** wire is the **LIVE** wire and must be connected to the terminal which is marked with the Letter 'L' or coloured **RED**.

Always ensure that the plug cord grip is fastened correctly.

If in doubt consult a qualified electrician who will be pleased to do this for you. This product conforms to EC Directive 2014/30/EU with respect to Electromagnetic Compatibility.

### NON-REWIREABLE MAINS PLUG

If your Wine Cellar is supplied with a non-rewireable plug fitted to the mains lead, you will find that it incorporates a fuse, the value of which is indicated either on the base of the plug or on the fuse carrier. Should the fuse need replacing, you must use an ASTA approved one (conforming to BS1362) of the same rating.

If the fuse cover is lost, the plug must not be used until a replacement is obtained from an electrical supplier.

If you need to remove the plug, cut it from the mains lead and immediately dispose of it. Never attempt to re-use this plug or insert it into a socket outlet as there is a very great risk of an electric shock.



## PRODUCT FEATURES

- Free-standing installation with single temperature zones.
- Electronic temperature control with digital display and

touchpad input.

- Temperature can be set from 5° to 22°C (40° to 72°F) for either compartment and can be displayed in either Fahrenheit or Celsius degree.
- Can be set to the long time storage maturing temperature or a specific serving temperature for red/white wines.
- Compressor type cooling to ensure interior air circulation with even distribution of temperature and humidity.
- Soft white LED Interior Light with ON/OFF switch – Function mode and Showcase mode.
- Automatic defrosting with defrost water evaporation.
- Tempered triple pane tinted glass door protects your wine from UV light and creates an attractive display without condensation.
- Unique anti-condensation function to avoid layer of water condensation on glass door panel.
- Slide-out adjustable solid varnished beech shelves allow for maximum convenience and flexibility to accommodate various size bottles.
- Environmentally-friendly refrigerant and foaming insulation gas.
- Security lock system with keys.
- Active charcoal air filter.

**NOTE:** Features and specifications are subject to change for product improvements without prior notice.

## INSTALLATION

### BEFORE USING YOUR WINE CELLAR

- Remove all exterior and interior packing. Clean the interior surface with lukewarm water using a soft cloth. The Wine Cellar may have residual odors at first, they will disappear as the Wine Cellar cools.
- Before connecting the Wine Cellar to the power source, let it stand upright for at least 24 hours. This will reduce the possibility of a malfunction in the cooling system caused by handling during transportation. During this time we recommend that you leave the door open to clear any residual odors.

- The door on this Wine Cellar can be opened from either the left or the right side. The Wine Cellar is delivered with the door opening on the left side. Should you wish to open the door from the right, follow the instructions 'Reversing the door hinge'.

## INSTALLATION OF YOUR WINE CELLAR

- The Wine Cellars are designed to be free standing installation.
- **WARNING:** Do not store or install the Wine Cellar outdoors. The Wine Cellar is for indoor use only.
- **WARNING:** Do not install the Wine Cellar in the laundry. Avoid locating the Wine Cellar in damp areas.
- Place your Wine Cellar on a floor that is strong enough to support it when it is fully loaded. To level your Wine Cellar, adjust the front leveling leg at the bottom of the Wine Cellar.
- For freestanding installation, 100mm of space between the back and sides of the Wine Cellar are suggested, which allows the proper air circulation to cool the compressor and condenser for energy saving. Take care that the air vent at the front of the Wine Cellar must never be covered or blocked in any way.
- Locate the Wine Cellar away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption. Extreme cold ambient temperatures may also cause the Wine Cellar not to perform properly.
- Plug the Wine Cellar into an exclusive, easily accessible plug socket. Any questions concerning power and/or earthing should be directed towards a qualified electrician or an authorized products service centre.

- The Wine Cellar must be installed to all electrical, plumbing, water and drain connections in accordance with state and local codes.

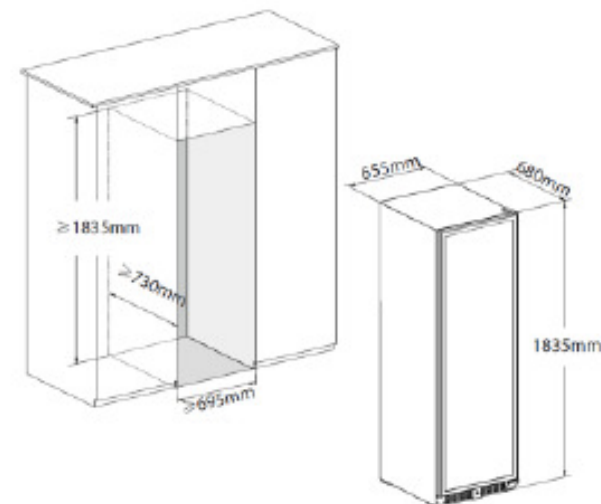
**NOTE: The appliance must be positioned so that the plug is accessible.**

## BUILT-UNDER INSTRUCTIONS

Make sure your installation does not block the front ventilation grille.

If the Wine Cellar is fully integrated to be installed for fitting kitchen plinth, make sure that the ventilation gaps in the plinth are at least 300 square centimeters and remove the ventilation grilles, so that warm air can disperse unhindered. Otherwise the Wine Cellar has to work harder, resulting in an increase in electricity consumption.

**NOTE:** When pushing the Wine Cellar into the niche, make sure that the mains cable does not get trapped.



## ELECTRICAL CONNECTION

**WARNING:** Improper use of the grounded plug can result in the risk of electrical shock. If the power cord is damaged, have it replaced by a qualified electrician or an authorized service centre.

All electrical work should be carried out by a suitably qualified and competent person in accordance with local and national safety regulations.

Check that the voltage marked on the product corresponds with your supply voltage.

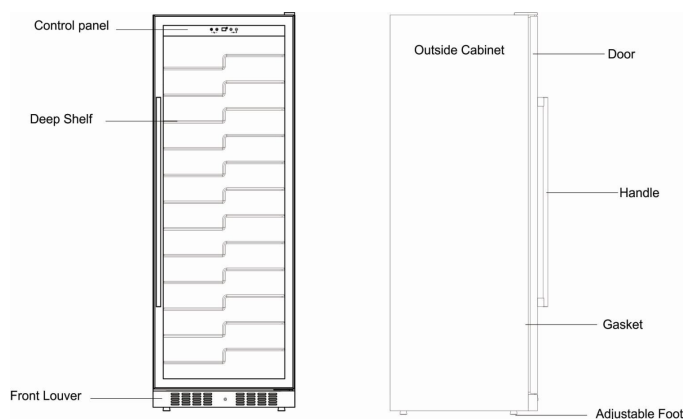
Connect this Wine Cellar to a separate at least 13A circuit.

Connection should be made via a suitable switched socket which is easily accessible. For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30mA.

Have the receptacle and the circuit checked by a qualified electrician to ensure that the socket is grounded correctly.

**Note:** In locations where there is frequent lightning, it is advisable to use surge protectors.

## Model: VZ143SLV 143 Bottles



Do not connect the Wine Cellar to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the Wine Cellar (e.g. danger of overheating).

The Wine Cellar must not be connected to an inverter and must not be used with a plug adapter as these can cause damage to the Wine Cellar's electronic Wine Cellar.

The cord must rest securely behind the Wine Cellar and not be allowed to lie or hang unprotected.

## OPERATING YOUR WINE CELLAR

This Wine Cellar is designed for operation at certain ambient temperatures. The climate class is specified on the rating plate.

The Wine Cellar may not work properly if it is left for a long period at a temperature outside the specified range. For example, placing your Wine Cellar in extreme cold or hot conditions may cause interior temperatures to fluctuate. The range between 5°C and 22°C (41°F and 72°F) may not be reached.

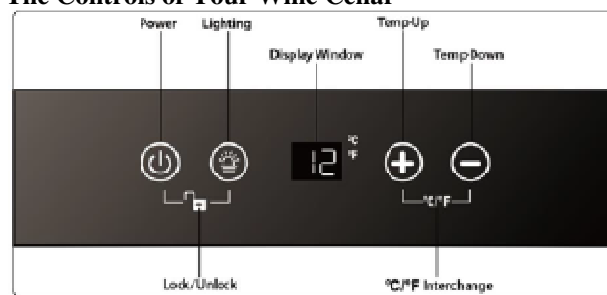
Climate class	Ambient room temperatures
SN	+10°C to +32°C
N	+16°C to +32°C
ST	+16°C to +38°C
T	+16°C to +43°C

### NOTE:

- **When you use the appliance for the first time or restart the appliance after having been shut off for a long time, there could be a few degrees variance between the temperature you select and the one indicated on the LED readout. This is normal and it is due to the length of the activation time. Once the Wine Cellar is running for a few hours everything will be back to normal.**
- **If the Wine Cellar is unplugged, power lost, or turned off, you must wait 3 to 5 minutes before restarting the Wine Cellar. If you attempt to restart before this time delay, the Wine Cellar will not start.**

## USE AND CONTROL

### The Controls of Your Wine Cellar



Power: Turns the wine cellar system on or off.

Lighting: Turns the interior wine cellar light on or off.

Power/Lighting: Lock/Unlock button.

Temp. Up: Increases temperature by 1°.

Temp. Down: Decreases temperature by 1°

### LOCK/UNLOCK

1. Your wine cellar includes a feature that will lock the control panel when if left untouched for 10 seconds.
2. To unlock the wine cellar control panel touch the power and lighting buttons simultaneously for 3 seconds.

### TEMPERATURE SETTING

1. Make sure power cord is connected to a properly grounded outlet.
2. Turn power ON
3. The temperature for the wine cellar is 5 -22 °C (41-72 °F).
4. Directly touch the  $\oplus$  or  $\ominus$  mark to set the wine cellar temperature as you want.
5. The first touch on  $\oplus$  or  $\ominus$  mark will recall the previous set temperature displayed in the digital window.
6. Touch the mark  $\oplus$  to increase the set temperature by 1°C (or by 1°F).
7. Touch the mark  $\ominus$  to decrease the set temperature by 1°C (or by 1°F).
8. The digital will change to display the actual temperature of the inside cabinet after 10 seconds without being touched.

### Note:

Temperatures may fluctuate depending on whether the interior light is ON or OFF and depending on the position of the bottles.

## LAYOUT AND STORAGE

Your wine cellar is designed to store a maximum number of bottles securely. We recommend that you observe the tips below to optimize loading:

1. Remove tape from shelves once unit is stable and ready for storage.
2. Disperse the bottles evenly to avoid concentrating weight in one place. Bottles must not touch either the back of the cabinet or the step at the bottom.
3. While your wine cellar is designed to hold large format bottles such as Pinot Noir and Champagne, these larger

- bottles reduce the number of bottles you can fit on 1 shelf.
4. Make sure that the bottles are not all grouped together either at the top or bottom of the wine cellar.
  5. Bottles dispersed evenly throughout the wine cellar will contribute to optimal cooling.
  6. Only pull out one rolling shelf at a time. Never attempt to pull more than one.
  7. Maximum weight capacity per shelf is 25 kilograms.
  8. Each rolling shelf is designed to comfortably hold one row of 12 bottles.

**Note:**

Temperatures may fluctuate depending on whether the interior light is ON or OFF and depending on the position of the bottles.

**WINE SERVING TEMPERATURE CHART**

The below chart is the recommended temperature to indicate the ideal temperature for drinking (for reference only).

Wine Style	°C	°F
Champagne NV, Sparkling, Spumante	6	43
Dry White Semillon, Sauvignon Blanc	8	46
Champagne Vintage	10	50
Dry White Chardonnay	10	50
Dry White Gewürztraminer, Riesling, Pinot grigio	10	50
Sweet White Sauternes, Barsac, Montbazillac, Ice Wine, Late Harvest	10	50
Beaujolais	13	55
Sweet White Vintage: Sauternes...	14	57
White Vintage Chardonnay	14	57
Red Pinot Noir	16	61
Red Grenache, Syrah	16	61
Red Vintage Pinot Noir	18	65
Cabernet & Merlot: French, Australian, New Zealand, Chilean, Italian, Spanish, Californian, Argentinean...	20	68
Vintage Bordeaux ...	Room	

	temperature not exceeding 20°C/68°F
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**IMPORTANT INFORMATION ABOUT TEMPERATURE**

Your Wine Cellar has been designed to guarantee optimum conditions for storing and/or serving your wines.

Fine wines require long and gentle developments and need specific conditions in which to reach their full potential.

All wines mature at the same temperature, which is a constant temperature set between 11°C to 14°C. Only the temperature of “dégustation” (wine appreciation) varies according to the type of wines (see “Wine Serving Temperature Chart” above). This being said and as it is for natural cellars used by wine producers for long period of storage, it is not the exact temperature that is important, but its consistency. In other words, as long as the temperature of your wine cellar is constant (between 11°C to 14°C) your wines will be stored in perfect conditions.

Not all wines will improve over the years. Some should be consumed at an early stage (2 to 3 years) while others have tremendous ageing capability (50 and over). All wines have a peak in maturity. Do check with your wine consultant to get the detailed information.

**CARE AND MAINTENANCE**

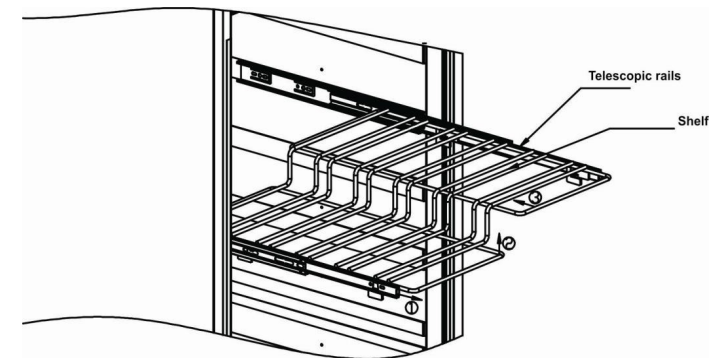
**CLEANING THE WINE CELLAR**

1. Turn off the power, unplug the appliance, and remove all items including shelves.
2. Wipe the inside surfaces with a sponge and baking soda solution. The solution should be about 2 tablespoons of baking soda to 1 quart (approx. 1 litre) of warm water.
3. Wash the shelves with a mild detergent solution. Allow wooden shelves to dry before placing back into the wine cellar.
4. Wring excess water out of the sponge or cloth when

- cleaning area of the controls, or any electrical parts
5. Wipe the outside cabinet with warm water and mild liquid detergent. Wipe dry with a clean soft cloth.
6. Do not use steel wool or steel brush on the stainless steel. These will scratch the stainless steel with steel particles and rusting may occur.

**REMOVING THE SHELVES**

1. Before removing a telescopic shelf from the appliance, it is necessary to remove all the bottles on the Shelf ;
2. Pull out the shelf to align the shelf grooves to the stoppers fixed on the inside cabinet;
3. Push upward the shelf from the telescopic rails and remove it carefully.



**POWER FAILURE**

Most power failures are corrected within a few hours and should not affect the temperature of your appliance if you minimize the number of door openings. If the power is going to be off for a longer period of time, you need to take the proper steps to protect your wines.

**MOVING THE WINE CELLAR**

1. Remove all items.
2. Securely tape down all loose items (shelves)



inside your appliance.

3. Turn the adjustable leg up to the base to avoid damage.

4. Tape the door shut.

5. Be sure the appliance stays secure in the upright position during transportation. Also protect outside of appliance with a blanket, or similar item.

## **ENERGY SAVING TIPS**

1. The appliance should be located away from heat producing appliances, and away from direct sunlight.

2. Ensure that the unit is adequately ventilated. Never cover air vents.

3. Only open the door when necessary. Avoid leaving the door open for long periods or opening/closing the door frequently.

## TROUBLESHOOTING GUIDE

If you feel the appliance is not working properly, follow these instructions to try to see if you can resolve the problem before calling for service.

No	PROBLEM	POSSIBLE CAUSE / MEASURE
1	The wine cellar does not operate	<ul style="list-style-type: none"> <li>• Not plugged in.</li> <li>• The appliance is turned off.</li> <li>• The circuit breaker tripped or a blown fuse.</li> </ul>
2	The wine cellar is not cold enough	<ul style="list-style-type: none"> <li>• Check the temperature control setting.</li> <li>• External environment may require a higher setting. The door is opened too frequently.</li> <li>• The door is not closed completely.</li> <li>• The door gasket does not seal properly.</li> </ul>
3	Automatically turn-on and turn-off frequently	<ul style="list-style-type: none"> <li>• The room temperature is hotter than normal.</li> <li>• A large amount of contents has added to the wine cellar.</li> <li>• The door is opened too frequently. The door is not closed completely. The temperature control is not set correctly. The door gasket does not seal properly.</li> </ul>
4	The Lighting does not work	<ul style="list-style-type: none"> <li>• Not plugged in.</li> <li>• The circuit breaker tripped or a blown fuse. The lighting is turned off.</li> </ul>
5	Too much vibration	<ul style="list-style-type: none"> <li>• Check to assure that the appliance is level.</li> <li>• Check to assure no parts inside the cabinet or in the compressor chamber are loose.</li> </ul>
6	The Wine cellar seems to make too much noise	<ul style="list-style-type: none"> <li>• The rattling noise may come from the flow of the refrigerant, which is normal. As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant.</li> <li>• Contraction and expansion of the inside walls may cause popping and crackling noises.</li> <li>• The appliance is not level.</li> </ul>
7	The door will not close properly.	<ul style="list-style-type: none"> <li>• The wine cellar is not level.</li> <li>• The gasket is dirty.</li> <li>• The shelves are out of position.</li> </ul>

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