

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

WARNING: If the instructions in this manual are not carefully followed, fire or explosion may occur resulting in property damage, personal injury or death.

How to read the User Manual

This User Manual uses the following definitions of terms:



DANGER

- failure to follow instructions immediately may result in death or serious injury.



WARNING

- failure to follow instructions may result in death or serious injury.



PRECAUTION

- indicates a potentially hazardous situation which, if not avoided, may result in minor to moderate injury.



NOTE: important information

Notice: Proposition 65 of the State of California



This product may expose you to chemicals including vinyl chloride, which is known to the State of California to cause cancer and prenatal defects or other reproductive harm. See www.P65Warnings.ca.gov for more information.

Injury to persons



WARNING

- Read all instructions.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not leave children unattended: Children should not be left alone or unattended in the area where the appliance is used.
- Never allow children to sit or stand on any part of the appliance.
- Never allow children to play with the appliance and have them use the shelves and other parts of the

appliance only as described in this manual.

- Keep children away unless they are constantly supervised.
- Children should be supervised to ensure that they do not play with the appliance.
- Children can pick up or load food from the appliance, but it is highly discouraged to allow children to perform these operations and in general to use the appliance.
- Children should not play with the appliance.
- Never attempt to extinguish flames/fire with water. Turn off the appliance and cover the flame with a lid or a fire-proof blanket.
- CAUTION: do not use electrical equipment inside the food storage compartments of the appliance
- Cleaning and maintenance should not be performed by children without supervision.
- Do not insert sharp metal objects (knives and utensils) into the slots.
- Do not attempt to repair the appliance yourself or without the intervention of a qualified technician.
- Do not pull the cable to remove the plug.
- Do not insert the plug into

the electrical outlet with wet hands.

- If the power cord is damaged, immediately contact the technical support service to replace the cord.
- If the power cord needs to be replaced, the operation should only be carried out by an authorized technician from the Technical Service Department.
- DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.
- DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.
- DO NOT MODIFY THIS APPLIANCE.
- Qualified personnel should carry out the installation and servicing in compliance with existing regulations.

Damage to the appliance



WARNING

- While in use, do not place metal objects on the appliance, such as knives, forks, spoons and lids.
- Do not use cleaning products containing chlorine, ammonia or bleach on the steel parts or those with metallic surface finishes (e.g. anodizing, nickel or chrome plating).
- Do not use abrasive or

corrosive detergents on the glass parts (e.g. powder products, stain removers or metal scouring pads).

- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not sit on the appliance.
- Do not lean or sit on the door when it is open.
- Make sure that no objects are stuck in the doors.
- Do not store flammable, explosive or evaporating substances (e.g., aerosol cans with flammable propellant).
- Organic, acidic substances and ethereal oils can corrode plastic surfaces and seals if in contact for a long time.
- Bottles with high alcohol content should be tightly closed.
- Do not lay bottles sideways on the bottom of the cellar compartment. Upon opening the door they may fall.
- Do not use steam jets to clean the appliance.
- Do not spray any spray products near the appliance.
- Do not block openings, ventilation slots and heat dissipation vents.
- Do not obstruct the gaps in the ventilation grille in any way.
- Do not use electrical

equipment inside the food storage compartments unless it is of the type recommended by the manufacturer.

- **DO NOT USE THE APPLIANCE TO COOL ROOMS FOR ANY REASON.**
- Do not use mechanical devices or other means to accelerate the defrosting process other than those recommended by the manufacturer.
- Always disconnect the appliance from the power supply when troubleshooting, servicing or cleaning.

For this appliance



WARNING

- The appliance contains a small amount of isobutane (R600a), take care during transport, assembly or cleaning not to damage the refrigeration circuit.
- Do not damage the coolant circuit, (in case it may be accessible).
- In case of damage to the refrigeration circuit, avoid using open flames and ventilate the room appropriately.
- Do not operate the equipment or any part of it other than as specified in this manual.

- Caution: Fire hazard/flammable materials.



- Opening the door for long periods of time can cause a significant temperature increase in the appliance compartments.
- Regularly clean surfaces that may come in contact with accessible drainage systems.

Installation and maintenance



WARNING

- It takes two or more people to move and install this appliance.
- This appliance is heavy and must be secured during transport and installation.
- Do not place the appliance outdoors.
- CAUTION: When positioning the appliance, make sure the power cord is not caught or damaged.
- CAUTION: To prevent instability of the appliance, install and secure it properly according to the instructions in this manual.
- Do not install this appliance in prefab (mobile) homes, recreational vehicles (RV), or boats.
- Do not install this appliance in a room where there is a risk of freezing.
- The appliance should not be exposed to sunlight.
- The appliance should not be placed near any heat sources or flammable materials. If this is not possible, a suitable insulation panel should be used.
- Always place the appliance in a dry, well-ventilated room.
- Observe all applicable regulations and ordinances.
- The ground connection must be completed in the manner indicated in the regulations on electric installations.
- Insert the plug into a 3-pin grounded outlet.
- The plug must always be accessible when the appliance is installed or a switch must be incorporated into the fixed installation in accordance with the installation rules.
- Do not remove the grounding pin.
- Do not use an adapter plug.
- Do not use an extension cord.
- Do not twist or tie the power cord.
- Do not pull or bend the power cord.
- Do not damage the power cord when moving the

- ul>
- appliance.
- To avoid any danger, if the power supply cable is damaged, contact the technical assistance service immediately, that will replace the cable to prevent any risk.
- Never unplug an appliance device by pulling on the power cord. Always grasp the plug firmly when pulling it out of the outlet to avoid damaging the power cord.
- Always disconnect the appliance from the power supply when troubleshooting, servicing, replacing bulbs, or cleaning.
- Have a qualified electrician check the wall outlet and circuit to make sure the outlet is properly grounded.
- Qualified personnel should carry out the installation and servicing in compliance with existing regulations. Service personnel should disconnect power before working on this appliance.
- A qualified technician must complete the electrical connection.
- Before any operation on the appliance (installation, maintenance, positioning or movement) always wear PPE.
- Before performing any operation on the appliance, switch off the power supply.
- Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. Any other maintenance must be performed by a qualified technician.
- Do not damage or drill the coolant pipes.
- Do not damage the coolant circuit.
- Do not use sharp instruments, alcohol, flammable liquids, or abrasive cleaners to remove tape glue. Clean only with warm water.
- CAUTION: Keep ventilation openings in the appliance enclosure or built-in structure free from obstructions.
- CAUTION: Do not use mechanical, electrical, or chemical products other than those recommended by the manufacturer to speed up the defrosting process.
- Do not dispose of packaging material. Separate the various scraps by type and consign them to the nearest separate waste collection center.
- Before turning on the appliance for the first time, leave it in the upright position for at least 2 hours.
- Leave enough space around the appliance and install it on a flat surface.
- Do not use the open door as a lever to move the appliance into place.

- Do not apply excessive pressure to the door when it is open.
- When installing the appliance be careful not to scratch or damage the floor.
- Do not move back and forth or drag the appliance when trying to move it, as you may damage the floor.
- Never cover or block any ventilation openings on the appliance.
- **THIS APPLIANCE MUST NOT BE INSTALLED IN A BOAT OR CARAVAN.**
- This appliance must not be installed on a base.
- Move the appliance into the desired position with the help of a second person.
- To prevent any possible overheating, the appliance should not be installed behind a decoration door or a panel.
- Do not install/use the appliance outdoors.
- **CAUTION:** Do not place portable power strips or portable power supplies in the rear of the appliance.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal board leads must be 1.5 - 2 Nm.
- Opening the door for long periods of time can cause a significant temperature

increase in the appliance compartments.

- If the appliance is left empty for long periods, turn it off, defrost, clean, dry, and leave the door open to prevent the development of mold inside.
- This appliance can be used up to a maximum altitude of 2,000 metres above sea level.

Appliance purpose

- This appliance has been designed exclusively for storing wine in a domestic setting. Every other use is considered improper.
- The appliance is not designed to operate with external timers or with remote-control systems.

The appliance is designed for use in a domestic or similar environment, for instance:

- staff kitchen areas in shops, offices and other working environments;
- farm houses and by guests in hotels, motels and other residential type environments;
- bed and breakfast establishments;
- catering and similar non-retail applications.



This appliance may only be installed and used indoors.

This user manual

- This user manual is an integral part of

the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance.

- Read this user manual carefully before using the appliance.
- The explanations in this manual include images, which describe all that regularly appears on the display. However, it should be kept in mind that the appliance may be equipped with an updated version of the system, and as such, all that appears on the display may differ from those in the manual.

Manufacturer's liability

The manufacturer declines all liability for damage to persons or property caused by:

- use of the appliance other than that specified;
- failure to comply with the instructions in the user manual;
- tampering with any part of the appliance;
- use of non-original spare parts.

Technical Support.

- In the event of failure of the appliance, contact the technical support and have the repair carried out by qualified personnel only.
- make sure you have the model and serial number available on the identification plate.
- Use original spare parts only.
- Do not try to repair the appliance yourself or without the assistance of a qualified technician: this affects safety and may void the warranty.
- Original spare parts for some specific components remain available for a minimum of 7 or 10 years, depending on the type of component, from the date the model is put on the market.
- For the duration or further details on the warranty, please refer to the relevant warranty booklet.
- For troubleshooting, assistance, and repair information, please refer to the contacts for your country specified in the warranty booklet or visit the website:

www.smeg.com/services/customer-service

Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

Energy label

To be informed about the performance of your device via the EU EPREL database visit the following web address and enter the model name (available on the identification plate):

<https://eprel.ec.europa.eu>

On the energy label there is a QR code for a quick access to the web address. Use a device equipped with an appropriate reading program.

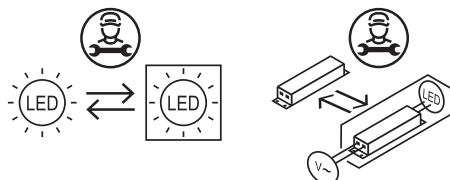
The energy label must be kept together with all documents supplied with the appliance.

To save energy

- Reduce any opening of the door to a minimum to avoid temperature dispersal.
- Whenever the appliance is to remain unused for long periods, it should be switched off.

Light sources

- This appliance contains light sources which cannot be replaced by the user and must only be replaced by the technical assistance service.



- This appliance contains light sources of efficiency class "A".

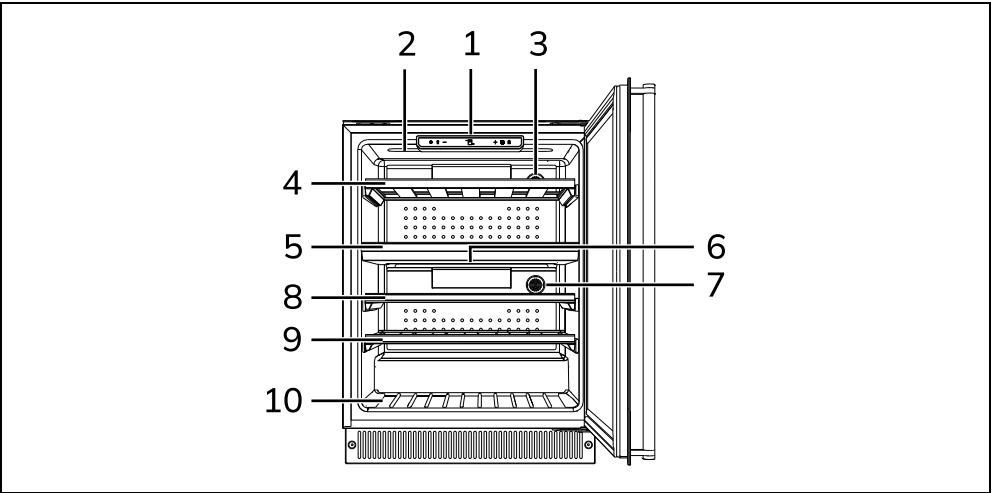
How to read the user manual

This user manual uses the following reading conventions:

	Warning/ Caution
	Information/ Advice

DESCRIPTION

General Description



- 1 Control panel

2 Upper compartment interior lighting

3 Activated charcoal filter

4 Removable shelf

5 Fixed shelf
- 6 Lower compartment interior lighting

7 Activated charcoal filter

8 Removable shelf

9 Removable shelf

10 Fixed shelf

Control panel



- ON/OFF button**

Allows the appliance to be turned on or off.
- Forced lighting button**

Turns on or off the lighting inside the wine cellar compartments.

Forced lighting automatically turns off after a maximum time of 15 minutes.

Decrease button

Using this button, the temperature inside the upper or lower cellar compartment can be decreased.

Compartment selection button

Using this button you can select the compartment on which to change the

settings.

Values in the left display refer to the upper compartment.
Values in the right display refer to the lower compartment.

Increase button

Using this button, the temperature inside the upper or lower cellar compartment can be increased.

Manual ventilation button

Turn on or off the manual ventilation mode to increase the humidity level inside the wine cellar compartment.

If manual ventilation is turned off, the fan will automatically turn on according to the software settings.

Command Lock button

Through this button you can disable the buttons on the control panel.

Description of parts

Activated charcoal filters

Ensure optimum air quality for wine storage.

Fans (not visible)

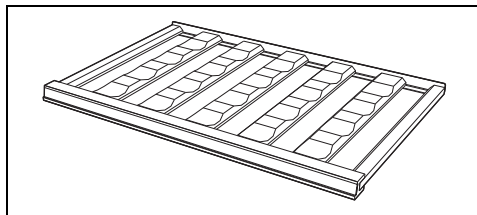
Distribute the temperature and reduce condensation on the shelves and other surfaces.

Interior lighting

The interior lighting of the appliance turns on when the door is opened (maximum brightness) or when the light forced key 

on the control panel is pressed (medium brightness).

Removable shelves



The removable shelves allow easy removal of the bottles of wine.

USE

Preliminary operations



See General safety instructions.

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and shelves.
3. Remove and wash all the appliance accessories (see chapter "CLEANING AND MAINTENANCE").

First use

To switch the appliance on:

1. on the control panel, press the ON/OFF button ;
2. press the compartment selection button , then select the desired temperature inside the upper compartment by pressing the Increase  or Decrease  buttons (41°F/5°C to 68°F/20°C).
3. Press again the compartment selection button  and select the desired temperature inside the lower compartment by pressing the Increase  or Decrease  buttons (41°F/5°C to 68°F/20°C).



The change is 1°C each time the Increase  or Decrease  buttons are pressed.



The set temperature flashes on the display for about 5 seconds, and then remains steady.

To switch the appliance off:

4. on the control panel, press the ON/OFF button  for a few seconds.



If necessary, only a single compartment can be turned off; set its temperature value to .

Using the control panel

Interior lighting



The interior lighting is provided by an LED light bar installed at the top of the wine cellar.

To activate/deactivate the interior lighting, press the forced lighting button .



Manually operated interior lighting will stay on for a maximum of 15 minutes.



The lighting also comes on when the door is opened.



The internal lighting activated when the door is opened is brighter than the lighting activated via the key .

Manual ventilation



The fans switch on and off automatically to guarantee a constant temperature and provide suitable climate control for conservation of the wine.

If increasing the level of humidity inside the wine cellars is necessary, you can activate the manual ventilation mode. The manual ventilation mode forces the continuous operation of the fan.



If the manual ventilation mode is deactivated, the fan goes back to the standard automatic operation.

Select this option occasionally in order to prevent corks from drying out when bottles are stored for long periods.

To activate/deactivate manual ventilation mode, press the fan key .



If manual ventilation is activated, the energy consumption will be higher.

Keylock



This function prevents the appliance functions from being accidentally switched on/off.

To activate/deactivate the Keylock hold down the Keylock  control key for a few seconds.

Demo mode (for showrooms only)



Turns off the appliance's fans and compressor while keeping the control panel active.

To activate demo mode:

1. press and hold the fan  and Keylock control  keys simultaneously for a few seconds. The text  will appear on the display;
2. press the fan  key. The text  will appear on the display.
3. after a few seconds, without any key being pressed, the selection is stored.

To deactivate demo mode:

4. press and hold the fan  and Keylock control  keys simultaneously for a few seconds. The text  will appear on the display;

5. press the fan  key. The text  will appear on the display.



When demo mode is active, the display will show the message  for 2 seconds every 2 minutes.



In demo mode, forced lighting will have no time limit for switching off.

Temperature format change (on some models only)



Allows the temperature scale to be set in either degrees Fahrenheit (°F) or degrees Celsius (°C).

To change the temperature display format:

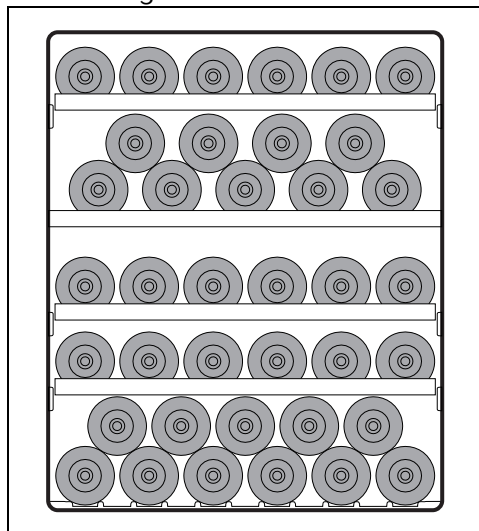
1. hold down the Fan button  and the Temperature Increase button  simultaneously for a few seconds. The display reads .
2. Press the fan button . The display reads .
3. after a few seconds have passed without any button being pressed, the selection is memorized.

To return to the previous format:

4. hold down the Fan button  and the Command Lock button  simultaneously for a few seconds. The display reads .
5. Press the fan button . The display reads .

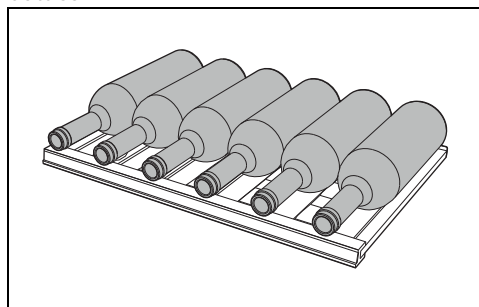
Using the wine cellar compartments

Bottle arrangement



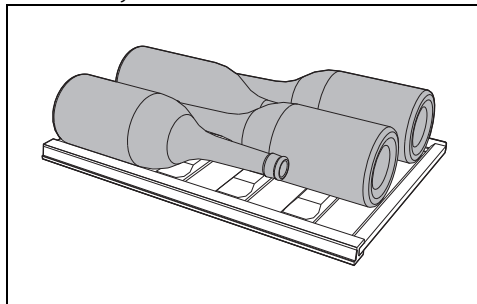
A maximum of 38 Bordeaux-type 0.75 litre bottles can be stored.

Each removable shelf can hold up to 6 standard 0.75 litre Bordeaux-type wine bottles.

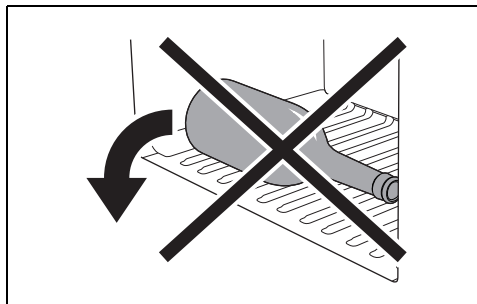


The extractable shelves can hold up to 4 champagne/sparkling wine type bottles (or in any case slightly larger in diameter compared to traditional wine bottles)

horizontally.



Do not place bottles horizontally on the base of the wine cellar. They could fall when the door is opened.



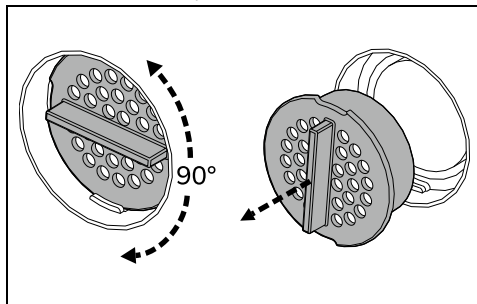
Activated charcoal filter



To maintain optimum air quality inside the wine cellar, the activated charcoal filter must be replaced at least once a year.

To replace the activated charcoal filter:

1. turn the filter cap 90° to the left or right.
2. Extract the cap from its seat.



3. Replace the activated charcoal filter with a new one.

4. Replace the filter cap following the indications in points 1 and 2.



Replacement filters can be ordered from Authorised Service Centres.

Noises during operation

The wine cellar is cooled by means of a compression system. In order to maintain the preset temperature inside the wine cellar, the compressor comes into operation in response to the level of cooling required, and may operate continuously if necessary. When the compressor starts up a humming sound will be heard, tending to drop in volume after a few minutes.

Another normal wine cellar operating noise is a gurgling due to the refrigerant flowing through the pipes in the circuit. This noise is normal and does not indicate an appliance malfunction.

Turning the appliance off

Whenever the appliance is to remain unused for long periods, it should be switched off.

1. Press and hold the ON/OFF  key on the control panel for a few seconds until the appliance turns off.
2. Unplug the appliance from the wall socket.
3. Empty the wine cellar.
4. Dry any residual moisture which has accumulated with a soft cloth.

Leave the door ajar to prevent the humidity and trapped air from creating unpleasant smells.

Alarms



The alarms help protect the wine from temperatures which could compromise its quality.

Each alarm consists of a message flashing on the display, and an audible warning.

The display continues to flash until the alarm condition finishes.

- To deactivate the alarm press any key or the key  (if available).

Temperature alarm

The temperature on the display may start to flash. This means that the temperature inside the wine cellar compartment is too high or too low in relation to that set.

This may occur:

- when the appliance is first turned on;
- if a temperature much higher or much

lower than the previous one is set;

- if the wine cellar is loaded with many bottles at ambient temperature;
- in the event of an extended interruption in mains voltage.

These conditions may occur during normal operations of the appliance and are not caused by problems/faults.

In this case, deactivate the alarm through any key on the control panel (or, on some models only, through the key  and wait for the temperature to return within the normal storage values. It may be necessary to repeat this operation 1–2 times.



If the alarm continues to occur, call Technical Support.

Alarm for door open

The display shows **E5**: the door has been left open for more than 60 seconds.

- Close the door.



The alarm will reactivate in the same way 60 seconds after it is shut off if the door is still open.

Fault alarms

The display shows from **E1** to **E9** (**E5** excluded) or **EA** or **EC** or **EE** or **EF**: appliance fault.

- Switch off the appliance and call Technical Support.

Connectivity alarms (on some models only)

The display shows **EE**: appliance fault.

The App shows **EF**: appliance fault.

- Contact technical support.
- For further information, please read the Connectivity Manual.



In case of alarm **EE** the appliance continues cooling wines.

Preservation tips

White wines

White wines, compared to red wines, are generally more acidic and lower in tannins. An acidic beverage should generally be stored at a slightly lower temperature than others to better appreciate its characteristics, which is why these wines should be stored at temperatures between

50°F (10°C) and 57°F (14°C).

Young, fresh and aromatic white wines can also be served at a temperature of 50°F (10°C) while less aromatic ones at 54°F (12°C). Soft, ripe white wines aged for a few years in the bottle bear higher temperatures and can be served between 54°F (12°C) and 57°F (14°C).

Serving a white wine at higher temperatures means enhancing its "sweet" characters at the expense of the acidity and savoriness that are instead considered pleasant and desired characteristics in this type of wine.

Rosé wines

Serving rosé wines generally follows the same rules as white wines. However, it is necessary to consider the possible tannin content of these wines and therefore serve them at a higher temperature so as not to make them too astringent. Young and fresh rosé wines, tannin content permitting, are served between 50°F (10°C) and 54°F (12°C), while the more robust and full-bodied ones, including the more mature ones, can be served between 54°F (12°C) and 57°F (14°C).

Red wines

The serving temperature of red wines depends on many factors, but given their "tannin content" and less acidic nature than whites, they are usually served at higher temperatures. Young red wines with little tannin are usually served between 57°F (14°C) and 61°F (16°C), while full-bodied ones can be served as high as 61°F (16°C), exceptionally even 64°F (18°C).

Young tannic and unstructured red wines can also be served between 54°F (12°C) and 57°F (14°C) without being astringent and remain appealing. This rule applies to "novello" wines, which, due to their special winemaking technique, are low in tannins and can be served cooler than other red wines, while still being enjoyable.

Sparkling wines

Given the large number of types of sparkling wines that exist, establishing one rule that applies to all would make little sense. Sweet and aromatic white sparkling wines should be served at a temperature of 46°F (8°C). In fact, due to their aromaticity, they can withstand low temperatures.

Sweet red sparkling wines such as Brachetto can be served at temperatures between 50°F (10°C) and 54°F (12°C). Again, the more aromatic sparkling wines will tolerate lower temperatures down to

46°F (8°C), while those that are a bit more tannic will need to be raised to as high as 57°F (14°C).

So-called "Charmat method" or "Martinotti method" dry sparkling wines, such as some Proseccos, can be served at temperatures between 46°F (8°C) and 50°F (10°C).

A special consideration should be made for "classic method" and "méthode Champenoise" sparkling wines such as Champagne: generally these sparkling wines are served at temperatures between 8°C and 50°F (10°C), however when it comes to important vintage wines or at any rate sparkling wines aged for a long time, one can go as high as 54°F (12°C) so as to encourage the development of the complex aromas that have slowly and laboriously developed over time.

Raisin and fortified wines

The common characteristic of these two types of wines is usually a high percentage of alcohol, and both are often sweet. However, there are some dry fortified wines, e.g., Marsala, that contain so much sugar that it is not noticeable to the taste. For these wines, the serving temperature should be determined according to what you intend to enhance. If you prefer to accentuate the sweet characteristics of the wine, the complexity of its aroma and its austerity, it will be good to serve it at a high temperature, between 57°F (14°C) and 64°F (18°C), remembering in this case that it will also be the alcohol that will be enhanced.

If you intend to favor their freshness, or in the case of very sweet wines where you prefer to mitigate this aspect, you will need to serve them at a lower temperature between 50°F (10°C) and 57°F (14°C).

Fresh, young dry fortified wines can also be served at cooler temperatures below 50°F (10°C). This will greatly reduce the perception of alcohol. However, it is necessary to remember that the lower the temperature, the less the aromas will develop. The pleasantness and complexity of aromas typical of these wines is a welcome and interesting feature; serving them too cold also means sacrificing this important aspect.

Storage temperatures

To appreciate the organoleptic qualities of any wine properly, storage and consumption must be done at certain temperatures. The following ideal temperatures are recommended for different types of wine.

Type of wine	Temp.	
	(°F)	(°C)
Young whites	50-54	10-12
Mature whites	54-57	12-14
Young and light rosés	50-54	10-12
Ripe, full-bodied rosés	54-57	12-14
Novello reds	50-57	10-14
Young, low-tannin, light reds	57-61	14-16
Ripe, tannic and full-bodied reds	61-64	16-18
Very mature and refined reds	61-64	16-18
Sweet and aromatic sparkling wines	46	8
Sweet and aromatic red sparkling wines	50-64	10-12
"Charmat method" sparkling wines	46-50	8-10
"Long Charmat method" sparkling wines	50-54	10-12
"Classic method without year" sparkling wine	46-50	8-10
"Classic vintage method" sparkling wines	50-54	10-12
Passito and sweet wines	50-64	10-18
Fortified or liqueur wines	50-64	10-18

CLEANING AND MAINTENANCE

Cleaning the appliance



See General safety instructions.

They must be cleaned regularly in order to keep them in good condition.

Cleaning the outside of the appliance

- The appliance may be cleaned with water or alcohol-based liquid detergents (e.g. window cleaning products).
- Avoid aggressive detergents and rough sponges in order not to damage the surfaces.

Cleaning the inside of the appliance

- Clean the inside of the appliance with diluted liquid detergent and warm water, adding a little bit of vinegar.

Cleaning the removable shelves

- Use a soft, damp cloth to clean the

removable shelves. Avoid the use of soaps and detergents and/or sponges which could damage both the wooden and steel surfaces.

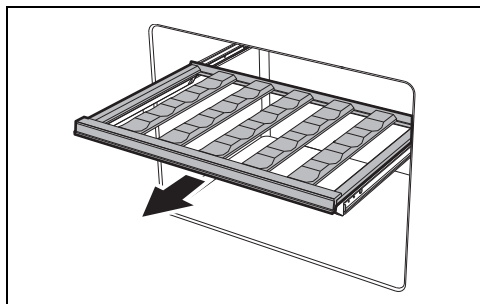
Extracting the removable shelves

The removable shelves can be extracted from the interior of the wine cellar to facilitate cleaning.

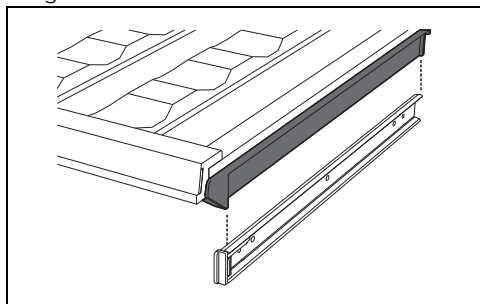
Removing the removable shelves

1. Open the door.

2. Pull the shelf out.



3. Remove any bottles present.
4. Lift the shelf removed upwards.
5. Position the shelf correctly again on the guides.



What to do if...

The appliance does not work:

- Make sure that the appliance is plugged in and that the main switch is turned on.

The compressor starts to function too often or functions continuously:

- The room temperature is too high.
- The door is being opened too often or for too long.
- The door is not closing/sealing properly.
- There is an excessive quantity of non-cooled bottles.

There is excessive condensate build-up inside the wine cellar:

- The door is being opened too often or for too long.
- Warm bottles have been placed inside the wine cellar.
- The door seal is damaged or dirty. Clean or replace it.

Water builds up inside the wine cellar:

- The drainage channel or opening is blocked.

The wine cellar cooling is insufficient:

- The temperature set on the display is too high.
- The door is being opened too often or for too long.
- The door is not closing/sealing properly.
- The room temperature is too high.

INSTALLATION

Electrical connection



See General safety instructions.

General information

- Check the mains characteristics against the data indicated on the plate. The identification plate bearing the technical data, serial number and brand name is visibly positioned inside the appliance. Do not remove this plate for any reason.
- Make sure that the plug and socket are of the same type.
- Avoid using adapters, gang sockets or shunts as these could cause overheating and a risk of burns.
- Leave the appliance standing for at least two hours before turning it on for the first time.
- If it is necessary to replace the power cable, this must be performed by an authorised technician from Technical

Support Service.

Positioning

Choice of location



Refrigerator designed for use at an ambient temperature of between 50°F (10°C) and 100°F (38°C).

Always install the appliance in a dry place with satisfactory ventilation. Depending on its climate class (stated on the nameplate inside), the wine cellar can be used in different temperature conditions.

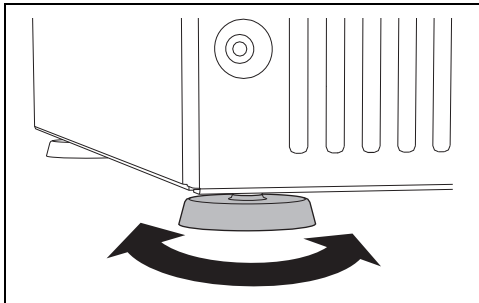
- Position the appliance at least 3 cm away from electrical or gas cookers and at least 30 cm away from combustion heaters or radiators.
- The appliance must not be installed near heat sources. If this is not possible, suitable insulation must be used.
- Ensure that the appliance is located with sufficient space for the door to open and for the internal drawers and

shelves to be removed, if necessary.

- To ensure correct cooling of the condenser, follow the clearance requirements when mounting.

Levelling

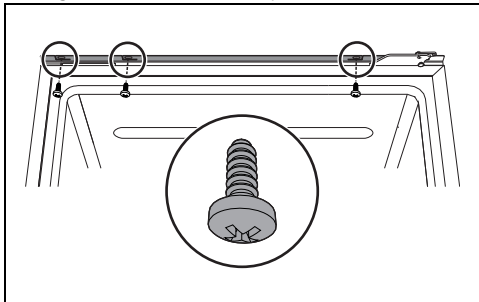
To level the appliance correctly, there are four feet on the lower front.



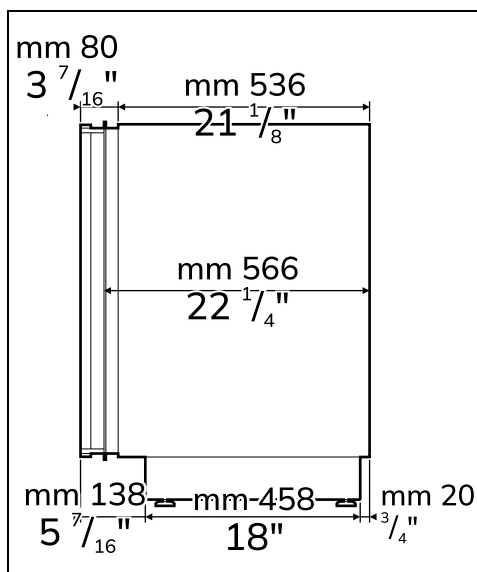
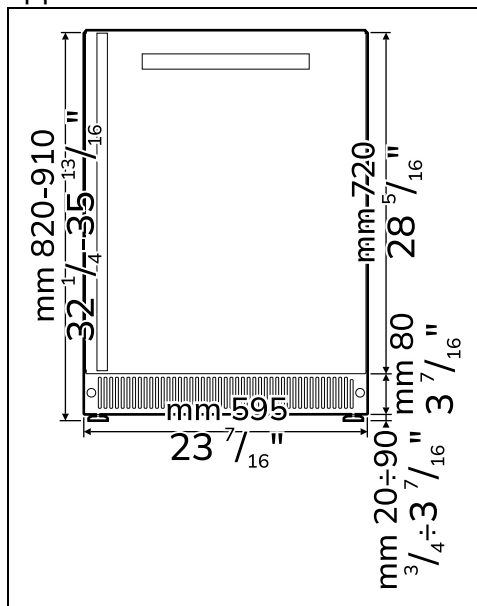
Fixing to the furniture

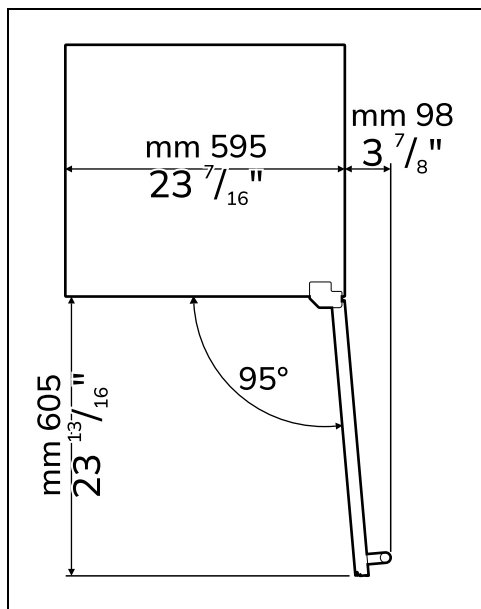
To fix the appliance to the furniture:

1. open the door;
2. tighten the 3 screws provided.



Overall dimensions of the appliance (mm)





Recess (mm)



Do not cover the ventilation holes.

