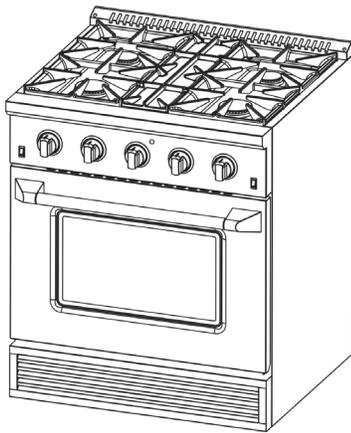
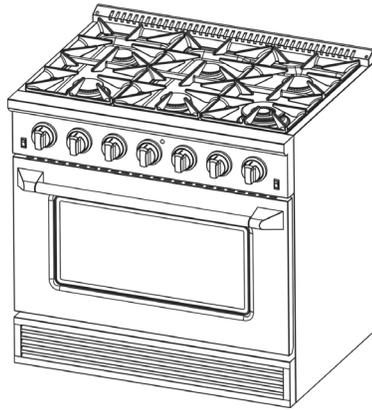




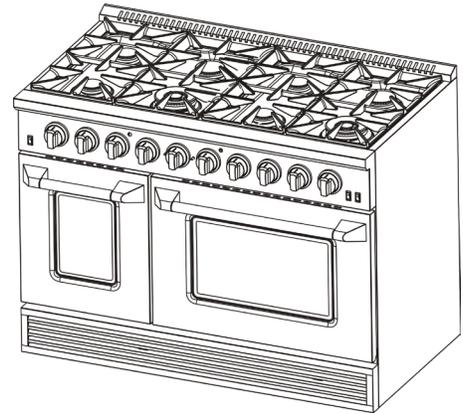
A PROUD HERITAGE OF EXPERIENCE & QUALITY



BR-30SSGR



BR-36SSGG



BR-48SSGG

## BRAMA FREESTANDING DUAL FUEL RANGE

BR-30SSGR BR-36SSGG BR-48SSGG

INSTALLATION GUIDE AND USER MANUAL



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## **PRODUCT REGISTRATION**

### **Purchase Confirmation**

With the information you provide, we can confirm the date of purchase for your product. The confirmation is of benefit to you, especially if your original proof of purchase is lost.

### **Product Registration**

Completing this product registration is the only way to guarantee you will be notified of substantive issues that arise concerning your product.

### **Become a Member of the Vinotemp® Family**

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### **IMPORTANT:**

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## **WARNING**

**If the information in this manual is not followed exactly, a fire or an explosion may result causing property damage, personal injury or even death.**

**Do not store or use gasoline, liquid propane cylinder or other flammable vapors and liquids in the vicinity of this appliance.**

### **What to do if you smell gas?**

Do not try to light any appliance.

Do not touch any electrical switch.

Do not use any phone in your residence.

Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.

If you cannot reach your gas supplier, call the fire department.

For installation and service of your range product, it must be performed by a licensed installer, an approved service agency or your gas supplier.

# **SAFETY INSTRUCTIONS**

## **Definitions**

 This is a safety alert symbol. It will alert you to potential personal or property safety hazards. Obey all safety messages to avoid any property damage, personal injury or death.



WARNING indicates a potentially hazardous situation which, if not avoided, could result in serious injury or death.



CAUTION indicates a moderate hazardous situation which, if not avoided, could result in minor or moderate injury.



CAUTION – when used without the safety alert symbol, indicates a potentially hazardous situation which, if not avoided, could result in property damage.



IMPORTANT used for installation, operation and maintenance information that are not related to safety.

If the information in this manual is not followed exactly, a fire or an explosion may result causing property damage, personal injury or even death.

Do not store or use gasoline, liquid propane cylinder or other flammable vapors and liquids in the vicinity of this appliance.

Save this manual for future references.

# SAFETY INSTRUCTIONS

## What to do if you smell gas?

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your residence.
- Immediately call your gas supplier from a neighbor's phone.  
Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

## IMPORTANT

The installation and service of your range product must be performed by a licensed installer, an approved service agency or your gas supplier.

	<b>! WARNING</b> <b><u>Tip-Over Hazard</u></b> A child or adult can tip the range and be killed. Verify the anti-tip bracket has been installed. Ensure the anti-tip bracket is engaged when the range is moved. Do not operate the range without the anti-tip bracket in place. Failure to follow these instructions can result in death or serious burns to children and adults.
	Show specific manufacturer illustrations for checking installation/engagement of anti-tip brackets.
<b>CONSUMER INFORMATION — THE INSTALLER SHALL NOT REMOVE</b> Before removing label, ensure anti-tip bracket is properly installed.	

To reduce the risk of tipping the appliance, the appliance must be secured by properly installed anti-tip device packed with the appliance.

All ranges can tip and cause injuries.

Install anti-tip device packaged with range

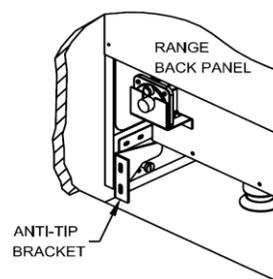
Follow all Installation Instructions.

**Make sure the anti-tip bracket is installed:**

Slide range forward.

Make sure the anti-tip bracket is securely attached to the wall behind the range.

Safely tilt the front of the range upward slightly and move back against wall, Making sure the pin slides under bracket.



# UNPACKING AND HANDLING



Extremely Heavy.

Proper equipment and adequate manpower when move the range to avoid personal injury or damage to the unit or the floor. The unit is heavy and rests on adjust able steel legs.

Failure to follow this advice may result in damage or personal injury.



**DO NOT lift range by the oven door handles !!**

## **SAFETY INSTRUCTIONS**



Do not store or use gasoline, liquid propane cylinder or other flammable vapors and liquids in the vicinity of this appliance.

The installation and service of your range must be performed by a qualified installer, an approved service agency or the gas supplier.

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas fuel. When operating your range on natural gas, the flames from the burners should be blue in color. In addition, the flames should be stable, free of yellow tipping, excessive noise and lifting. However, this yellow tipping should be restricted to the primary flame kernels only. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to those substances can be minimized by venting with an open window or use of a ventilation fan or hood.

## **ELECTRICAL GROUNDING INSTRUCTIONS**

### **IMPORTANT**

This indoor cooking appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-pronged receptacle. DO NOT cut or remove the grounding prong from this plug.

# INSTALLATION AND OPERATION INSTRUCTIONS

To ensure proper and safe operation, read all instructions before using the product. Install or locate the product only in accordance with the provided Installation Instructions.



- All servicing should be performed to a qualified technician.
- Do not attempt to adjust, repair, service or replace any part of your appliance unless it is specifically recommended in this guide.
- Do not use the range for warming or heating the room.
- Do not leave children alone or unattended in the area where the range is in use. Never allow them to sit or stand on any part of the range. Do not let children play with the range.
- Have the technician show you the location of the gas shut off valve and how to shut it off in an emergency situation.
- Always disconnect power to appliance before any type of servicing.
- Do not use abrasive or caustic cleaners or detergents on this appliance. They may cause permanent damage to the surface.
- When cooking, set the burner controls so that the flame heats only the bottom of the utensil and does not overlap at the sides of the utensil.
- Utensils (pots and pans) that conduct heat slowly, i.e. glass pots, should be used in conjunction with burner flames at a low or medium setting.
- Turn off all controls and wait for appliance parts to cool down before touching them. Do not touch the burner grates or surrounding areas until cool.
- Do not use water on grease fires.
- Clean appliance with caution.
- Always turn pot handles to the side or back of the range. Do not turn handles towards the area where they can be easily burned. Handles should not extend over the adjacent burners.
- Use the range only for cooking tasks as outlined in this manual. When using the range, do not touch the grates, burner caps, burner bases, or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- Use dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam.
- Remove pot holder away from hot surface areas.
- Do not use a towel or other bulky cloth.
- Do not heat unopened food containers. Build up of pressure may cause the container to explode and result in injury.
- During and after use, do not touch interior surfaces of the oven until cool.



# INSTALLATION INSTRUCTIONS

## IMPORTANT

Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.

## Gas Supply Requirements

Installation of this range must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 / NFPA 54. In Canada, installation must conform to the current natural Gas Installation /code, CAN 1-1.1-M81 and with local codes where applicable. This range has been design-certified according to ANSI Z21.1b-2012 latest edition.

A statement of the maximum gas supply pressure in accordance with the inlet pressure rating of the gas appliance pressure regulator supplied.

MINIMUM GAS SUPPLY PRESSURE TO APPLIANCE FOR LP GAS --- 14.0 IN.W.C.

MINIMUM GAS SUPPLY PRESSURE TO APPLIANCE FOR NG --- 6 IN.W.C.

APPLIANCE REGULATOR IS SET AT 5.0 IN. W.C. OUTLET PRESSURE.

Do not obstruct the flow of combustion air into the range and ventilation air away from the range.

Ventilation: it is recommended that the unit be operated with an oven head, vented exhaust hood of sufficient size and capacity.

Before installing the range, you must locate and secure the included anti-tip bracket to the wall for your range.

## CAUTION

The use of cabinets for storage above the appliance may result in a potential fire hazard. Combustible items may ignite; metallic items may become hot and cause burns. If a cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" (12.7cm) beyond the bottom of the cabinets.

## WARNING

The appliance shall not be used for space heating. This information is based on safety considerations. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.

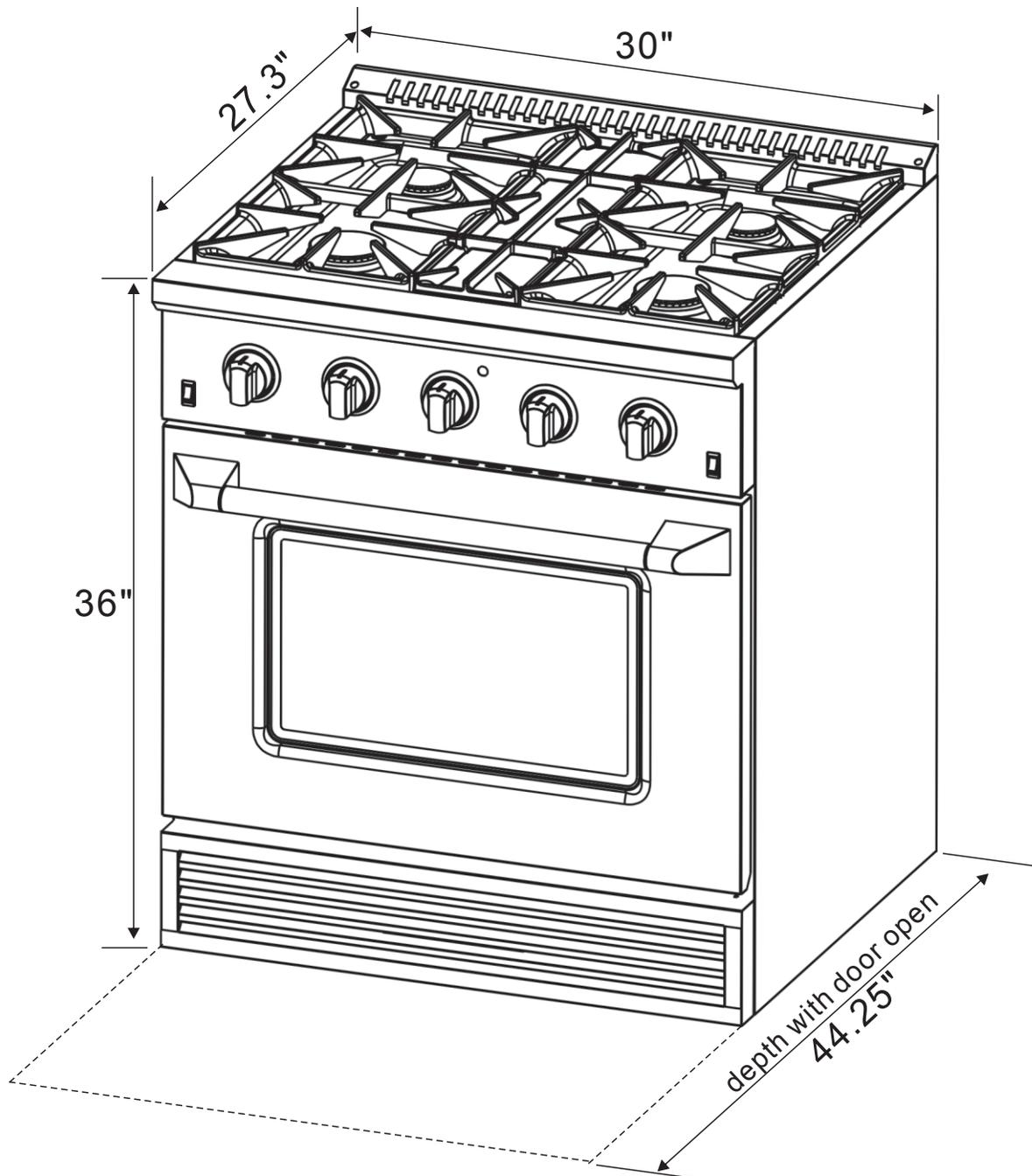
# INSTALLATION INSTRUCTIONS

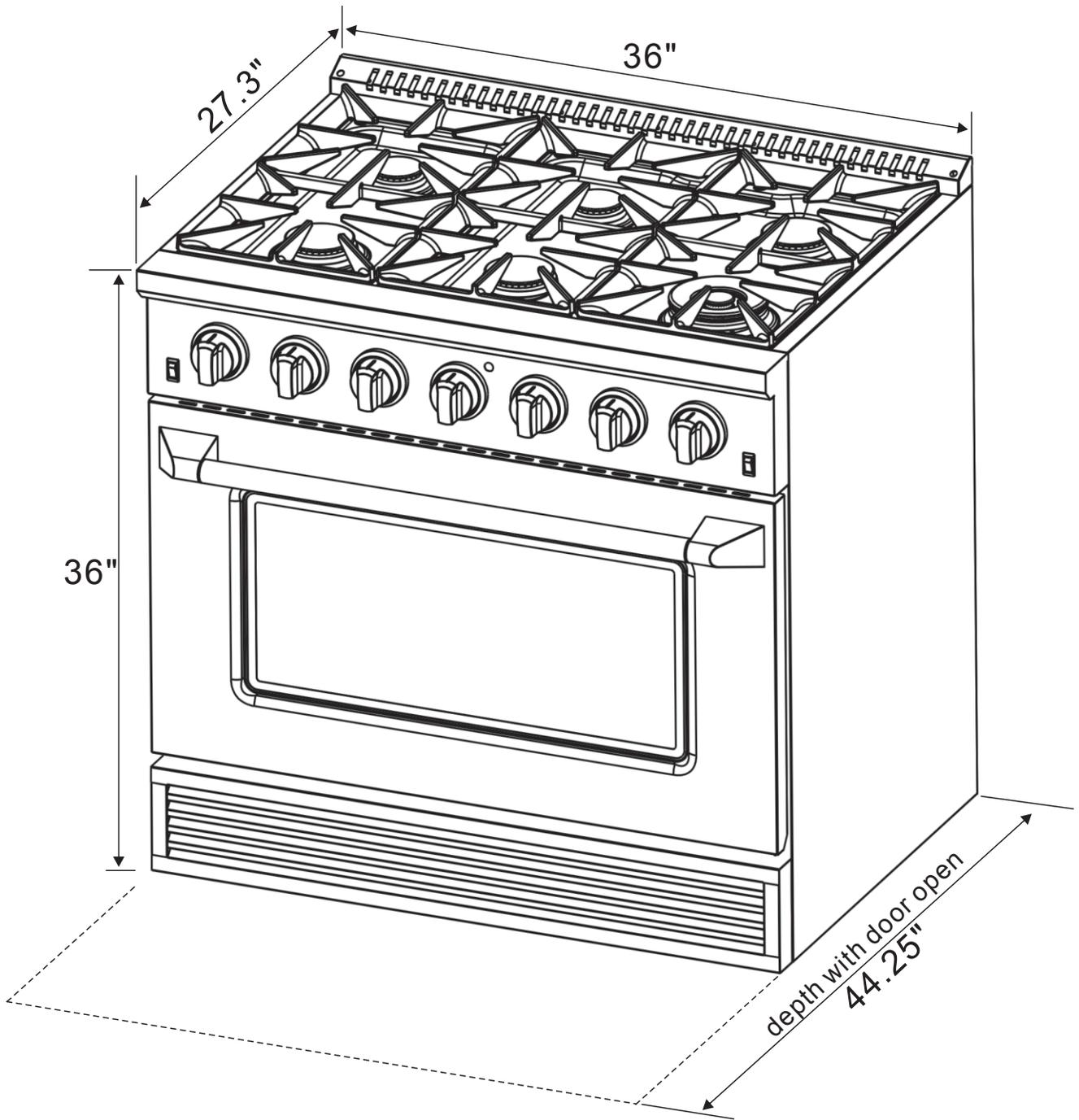
## Dimensions and Clearances

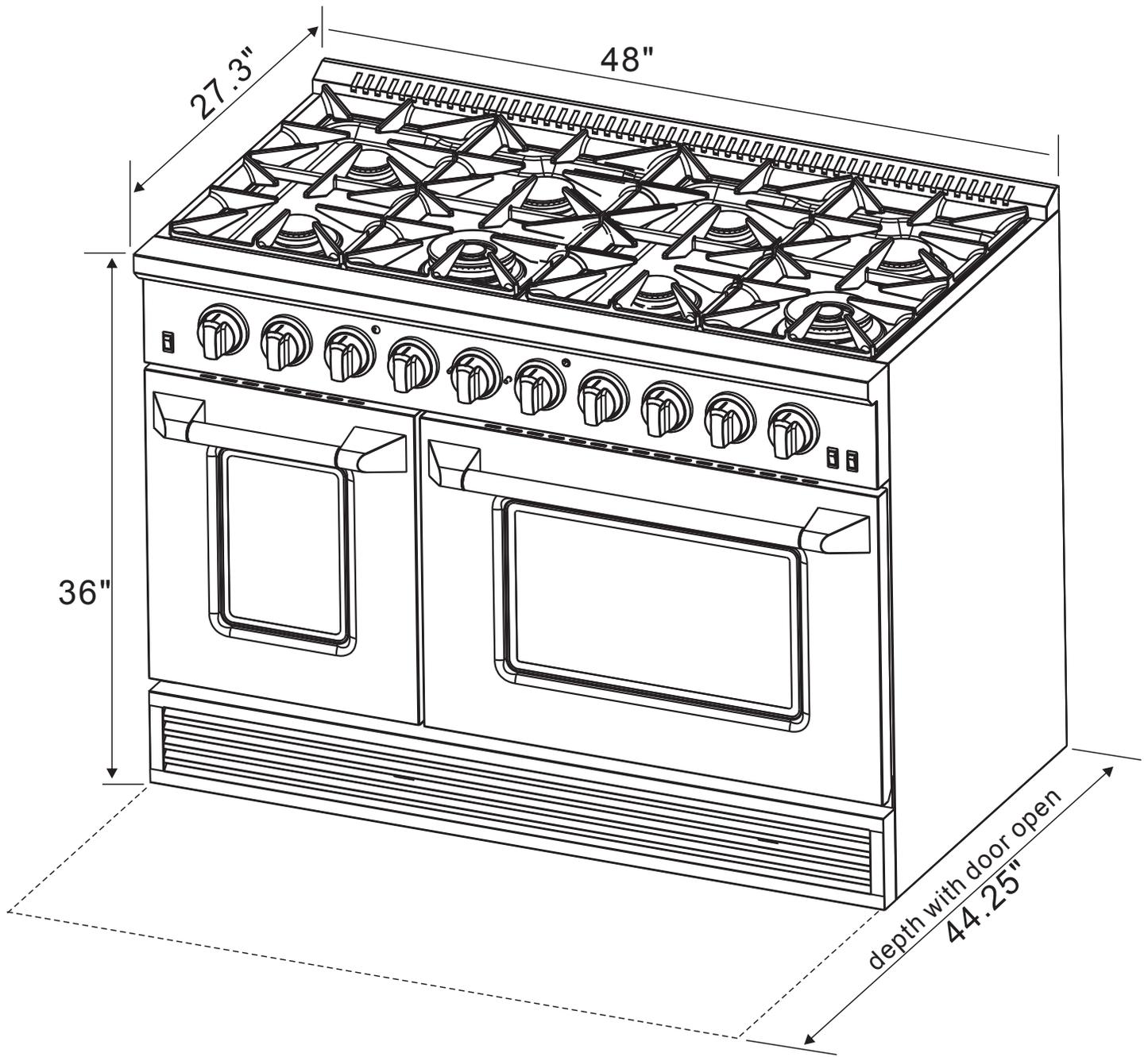
The range may be installed flush to the rear wall. You may install a non-combustible material on the rear wall above the range and up to the vent hood. It is not necessary to install non-combustible materials behind the range below the counter top height.

The minimum distance from the side of the range above the counter top to combustible sidewalls must be at least 10 inches.

## INSTALLATION INSTRUCTIONS

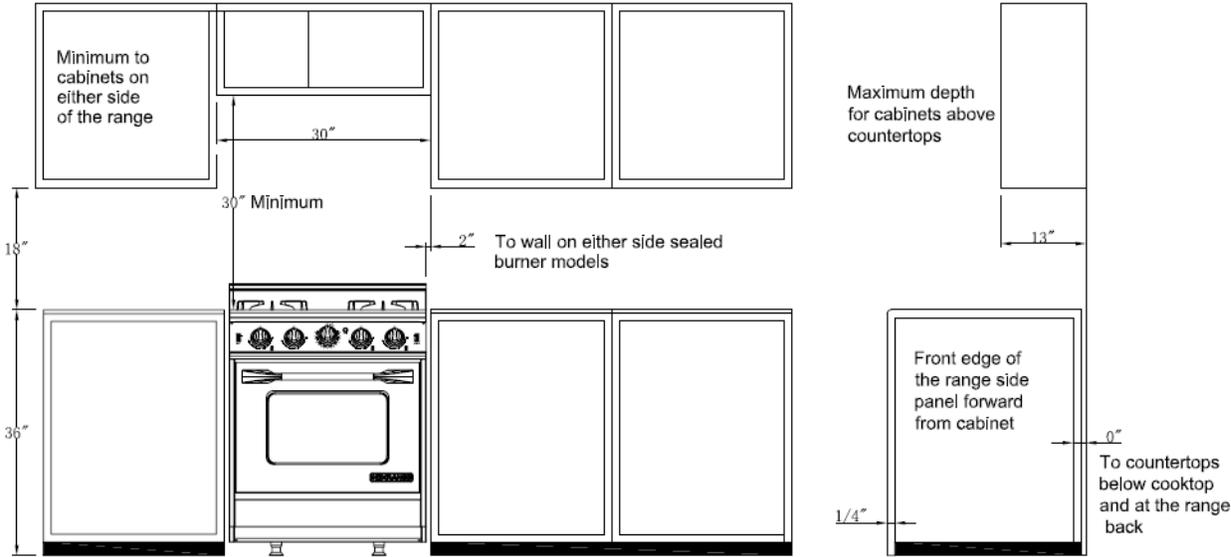




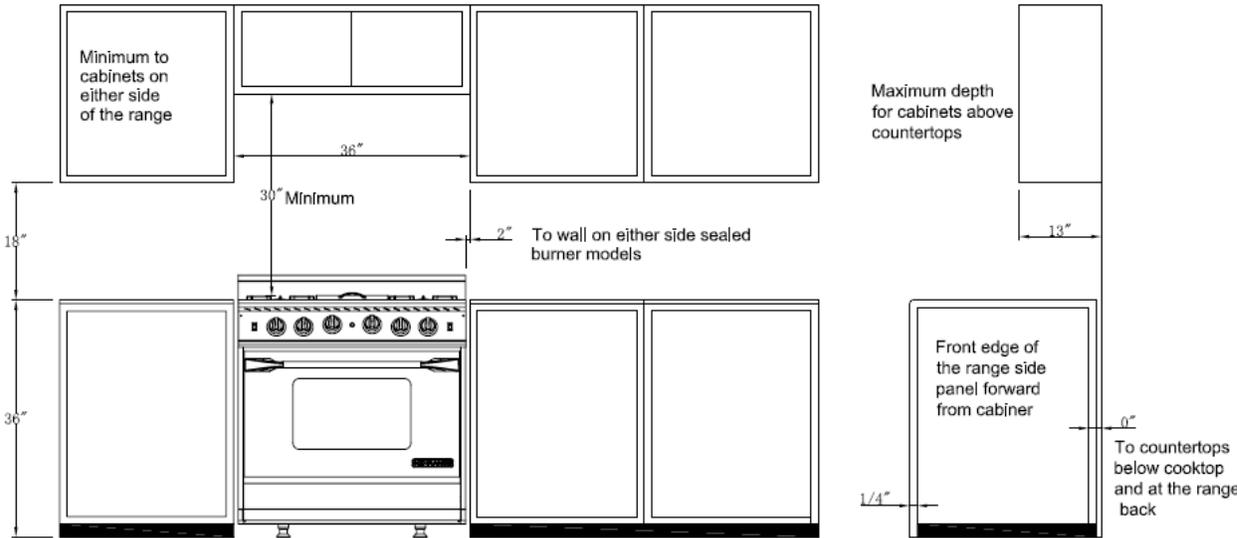


# Installation

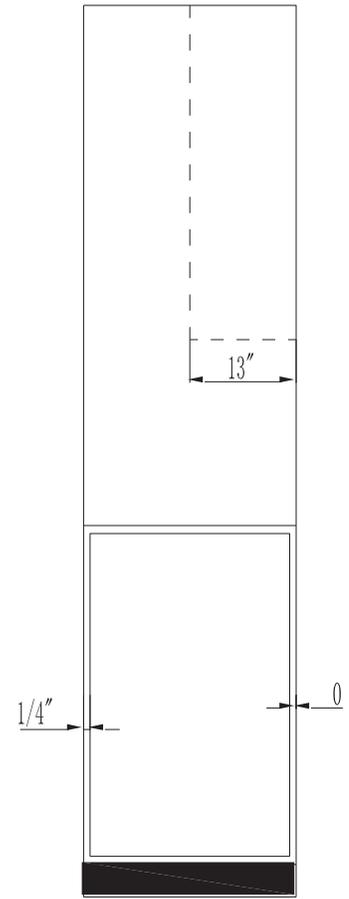
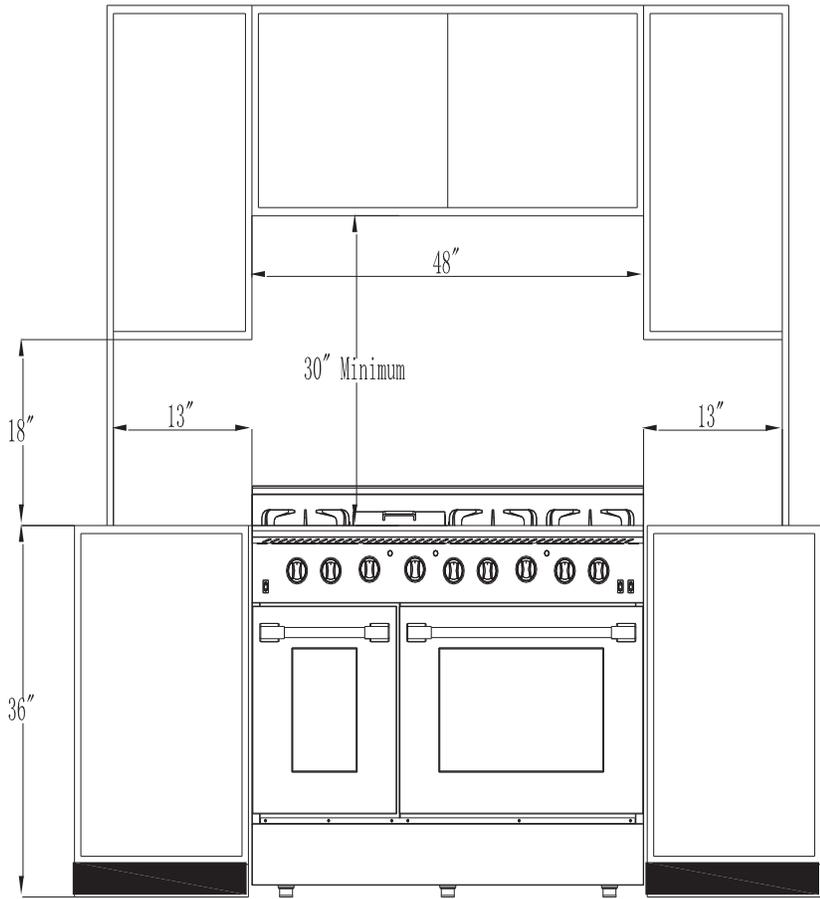
## Dimensions and Clearances



Installation Diagram



Installation Diagram



Installation Diagram



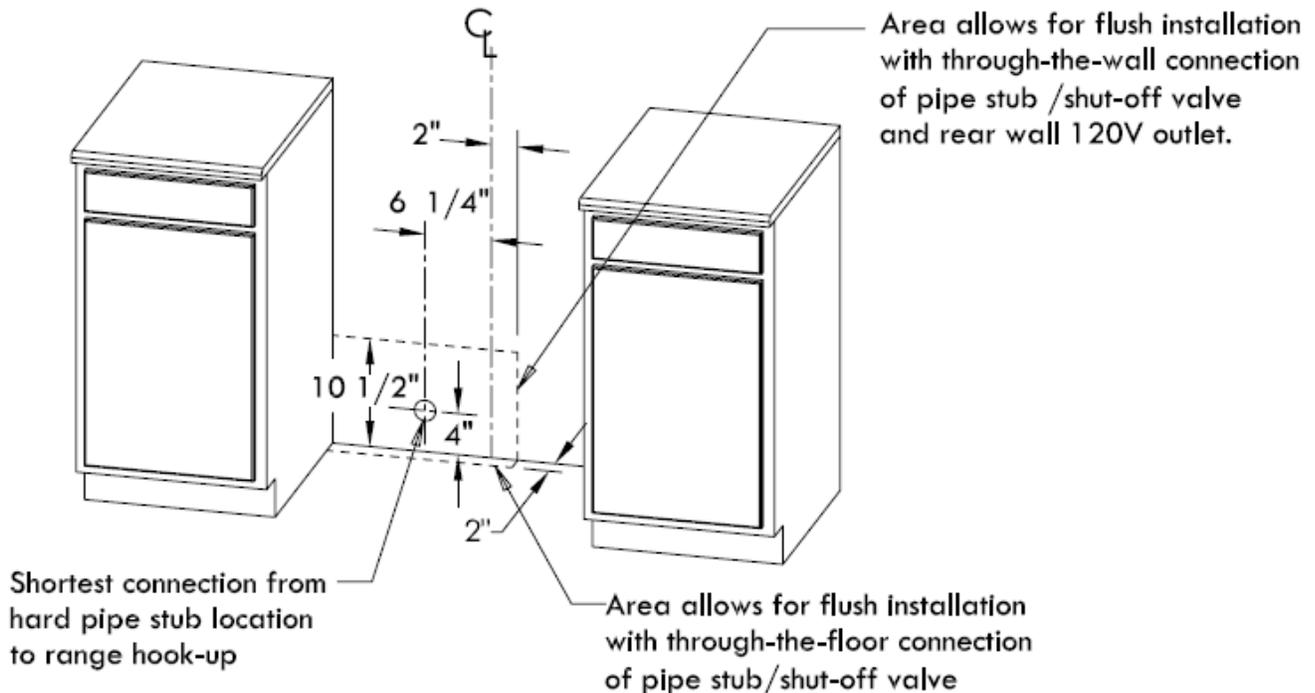
# Installation

## Electric Power Supply Requirements

Your range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part I and/or local codes. A copy of this standard may be obtained from: National Fire Protection Association, 1 Batterymarch Park, Quincy, Massachusetts 02269-9101.

The power supply must be the correct polarity. Reverse polarity will result in continuous sparking of the electrodes, even after flame ignition. If there is any doubt as to whether the power supply has the correct polarity or grounded, have it checked by a qualified electrician.

Use 120V, 60Hz, and properly grounded branch circuit protected by a 15-amp or 20-amp circuit breaker or time delay fuse.



### **WARNING**

**Electrical Grounding Instructions:** this indoor gas cooking appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-pronged receptacle.

**Do Not** cut or removes the grounding prong from the plug.

**Caution** Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

# **INSTALLATION INSTRUCTIONS**

## **Grounding**

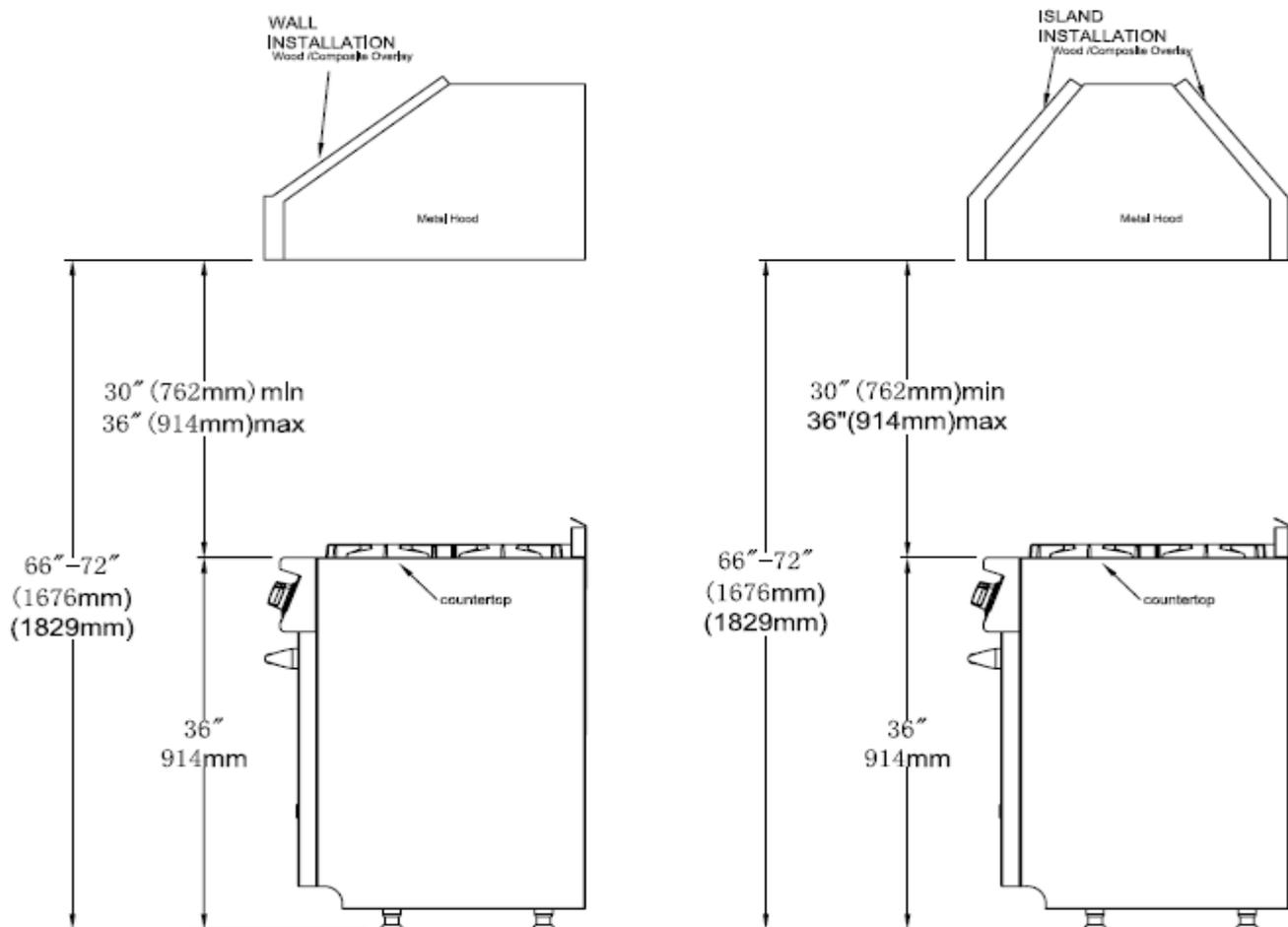
- The power cord is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electrical shock hazard from the range.
- All cord connected appliance shall include instructions relative to location of the wall receptacle and a warning to the user to disconnect the electrical supply before serving the appliance.
- Where a standard two-prong wall receptacle is encountered, it is the responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle. Do not cut or remove the grounding prong from the power cord.

## **Connect Range to Gas Supply**

- Install a manual gas line shut-off valve in the gas line in an easily accessed location outside the range in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.
- Install male ½” flare union adapter to ½” NPT internal thread elbow at inlet of regulator. On models equipped with standard twin burners, install the male pipe thread end of the ½” flare union adapter to the ½” NPT internal thread at inlet of pressure regulator. Use a wrench on the regulator fitting to avoid damage.
- Install male ½” or ¾” flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to secure the shut-off valve to keep it from turning.
- The gas supply pressure for checking the regulator setting is 6in (Natural Gas) and 11inch (LP gas) connect flexible gas line connector to the regulator on the range. Position range to permit connection at the shut-off valve.
- When all connections have been made, check that all range controls are in the “off” position and turn on the main gas supply valve.
- Leak testing of the appliance shall be conducted according to the manufacture’s instructions. Use some soap water (50% water and 50% soap) or a leak detector at all joints and connections to check for leaks in the system. Do not use a flame to check for gas leaks.
- The appliance must be isolated from the building’s gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than ½ psig (3.5kPa).



# Hood/Composite Overlay Install



The bottom of the hood should be 30" min. to 36" above the counter top. This would typically result in the bottom of the hood being 66" to 72" above the floor. These dimensions provide safe and efficient operation of the hood.

## **After Installation:**

Check ignition of cooktop burners.

Check the air shutter adjustment – sharp blue flame, with no yellow tipping or lifting flames.

Check ignition of oven burner.

Visually check tubular burner (oven burner) re-ignition to be sure both rows of burner ports are relighting each time.

Check for gas leaks at all gas connections (using a gas detector, never a flame).

Check oven bake and convection bake function.

# COOKTOP OPERATION

## Surface Burner Ignition



**Push to release gas.**



**Turn to Ignite and 'Hi' position.**



**Adjust to appropriate flame height.**

To light the surface burners, push and turn the appropriate control knob counter clockwise to a “Hi” position. You will hear a clicking noise - the sound of the electric spark igniting the burner.

Once burner ignition has been achieved, turn the burner control knob to adjust the flame size. If the knob stays at “Hi”, it will continue to click.

**NOTE:** When one burner is turned to the “Hi” position, all the burners will spark. Do not attempt to disassemble or clean around any burner while another burner is on. Do not touch any burner cap, burner base, or igniter while the igniters are sparking.

### Heat Settings:

<b>Hi</b>	Ignites the burners.
<b>Simmer</b>	Melting small quantities, steaming rice, warming food, melting chocolate or butter.
<b>Low</b>	Melting large quantities.
<b>Low-Medium</b>	Low-temperature frying, simmering large quantities, heating milk, cream sauces, gravies.
<b>Medium</b>	Sautéing and browning, braising, pan-frying, maintaining slow boil on large quantities.
<b>Medium-Hi</b>	High-temperature frying, pan boiling, maintaining slow boil on large quantities.
<b>Hi</b>	Boiling liquid quickly, deep frying.

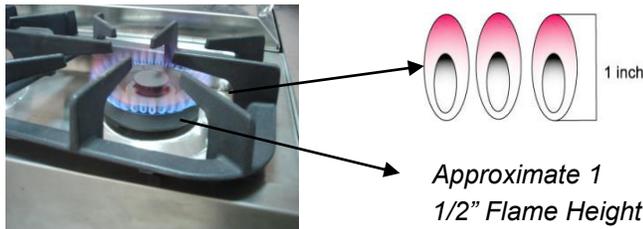
# Cooktop Operation

## Simmer and Boil

- A smaller flame will give the best simmer results. Small flames offer precise cooking performance for delicate foods, keeping food warm, melting chocolate or butter, and for cooking that need to cook over low heat for a long time.
- The highest (larger) flame settings provide the maximum heat that is available on your range. This setting should be used for heavy cooking loads such as water boiling and pasta cooking.

## Flame Size

- When you select the flame size, watch the flame when you turn the knob.
- Any flame larger than the bottom of the cookware is wasted.
- The flame should be steady and blue in color. Foreign material in the gas line may cause an orange flame during initial operation.



## Power Failure

- If the gas does not ignite within four seconds, turn off the valve and allow at least five minutes for any gas to dissipate. Repeat the lighting procedure.
- If the power fails, the surface burners can be lighted manually. Hold a lighted match near a burner and turn knob counterclockwise to “HI”. After burner lights, turn knob to setting.

## Cooktop

- To prevent the cooktop from discoloring or staining, clean cooktop after each use, and wipe up acidic or sugary spills as soon as the cooktop has cooled.
- The sealed burners of your range are not secured to the cooktop and are designed to be removed. Boil overs or spills will not seep underneath the cooktop. The burners should be cleaned after each use.

# Cooktop Operation

## Oven Vent

- Do not block the ducts at the rear of the range when cooking in the oven. It is important that the flow of hot air from the oven and fresh air into the oven burner never be interrupted. Avoid touching the vent opening or nearby surfaces during oven or broiler operation – they may become hot.

## WARNING

### FOOD SAFETY

According to the United States Department of Agriculture: DO NOT hold foods at temperatures between 40°F to 140°F more than 2 hours. Cooking raw foods below 275°F is not recommended.

## WARNING

Never use this appliance as a space heater to heat or warm the room, Doing so may result in carbon monoxide poisoning and overheating of the oven. Never use this appliance as a storage space and storage cabinet areas.

## WARNING

Never use this appliance doors or drawers such as stepping. Leaning or setting on the doors or drawers may result in hazards and injuries.

## Burner Grates

1. The grates must be properly positioned before cooking. Improper installation of the grates may result in scratching of the cooktop and / or poor combustion.
2. Do not operate the burners without a pan or utensil on the grates.



# Oven Operation



Never cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil lining may also trap heat, causing a fire hazard. Do not use Aluminum Foil on any porcelain surface. Doing so will cause damage the porcelain that affect the life of the porcelain.

## Oven Function

**Natural Airflow Bake** occurs when heat is transferred into the oven from the bake burners in the bottom of the oven cavity. Heat is then circulated by natural airflow. This is a traditional bake setting.

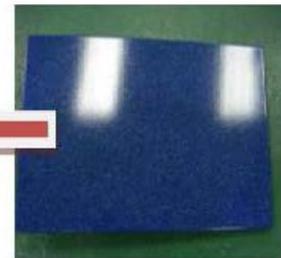
## Infrared Broil

The broil burner is located at the top of the oven. This burner heats the metal screen until it glows. The glowing screen produces the infrared heat, searing the outside of broiled foods and sealing in juices.



## Convection Bake

Heat is transferred from the bake burners in the bottom of the oven cavity to the oven cavity itself. The convection fan in the rear of the oven then circulates it. This convection process provides more even heat distribution throughout the oven cavity. Multiple rack use is possible for the large baking jobs. Convection cooking is faster, can be accomplished at lower temperatures and provides more even temperatures than regular cooking.



## Convection Roast

The convection fan circulates the heated air evenly over and around the food. Using the cover and broiler pan provided, heated air will be circulated over the around the food being roasted. The heated air seals in juices quickly for a moist and tender product, while at the same time creating a rich golden brown exterior. When convection roasting, it is important that you use the broiler pan for best convection roasting results. The pan is used to catch grease spills and has a cover to prevent grease splatters.

## Convection Defrost

With temperature control off, the motorized fan in the rear of the oven circulates air. The fan accelerates natural defrosting of the food without heat. To avoid illness and food waste, do not allow defrost food to remain in the oven for more than two hours without being cooked.

## Convection Dehydrate

With the temperature control on 175°F, warm air is radiated from the bake burners in the bottom of the oven cavity and is circulated by a motorized fan in the rear of the oven. Over a period of time, the water is removed from the food by evaporation. Removal of water inhibits growth of microorganisms and retards the activity of enzymes.



### **BEFORE BAKING OR BROILING**

**The oven and broiler should be turned on to burn off the manufacturing oils. Turn the oven on to 450°F (230°C) for 20 to 30 minutes; then turn the oven knob to “Broil” for the same length of time. You may wish to turn on the ventilator above your range at this time**

# Broiler Operation

**Note: Door must be closed during broiling operation.**

Broiling is a method of cooking tender cuts of meat directly under the infrared broiler in the oven. Broiling in the oven is accomplished with the oven door closed. It is normal and necessary for some smoke to be present to give the food a broiled flavor.

## Preheating

Preheating is suggested when searing rare steaks (Remove the broiler pan before preheating with the infrared broiler. Foods will stick on hot metal). To preheat, turn the “Oven” selector knob to the “Broil” position. Wait for the burner to become hot in approximately 2 minutes. Preheating is not necessary when broiling meat well-done.

## To Broil

Broil one side until the food is browned; turn and cook on the second side. Season and serve. Always pull the rack out to the “stop” position before turning or removing food.

## Setting Broil

The “Oven” selector knob controls the Broil feature. When broiling, heat radiates downward from the oven broiler for even coverage. The Broil feature temperature is 500°F (260°C).

The broil pan and insert used together allow dripping grease to drain and be kept away from the high heat of the oven broiler. **DO NOT** use the broil pan without the insert. **DO NOT cover the broil pan insert with foil.** The exposed grease could catch fire.

## To set the oven to Broil:

1. Place the broiler pan insert on the broiler pan. Then place the food on the broiler pan insert
2. Arrange the interior oven rack and place the broiler pan on rack. Be sure to center the broiler pan and position directly under the broil burner. If preheating the broil burner first, position the broiler pan after the broil burner is preheated.
3. Turn selector knob to Broil.

The oven indicator light will remain on until the selector knob is turned to the off position or the temperature control cycles off.

# Griddle Operation

## Before Using the Griddle

1. Clean the griddle thoroughly with warm, soapy water to remove dust or any protective coating.
2. Rinse with clean water and wipe off to dry with soft, clean, lint-free towel/cloth.
3. A stainless steel cover that is sized to fit on top of the surface when the griddle is not being used is provided. Please note – the cover must be removed before turning the griddle on.
4. Make sure the grease tray is under the front edge of the griddle. Position the tray under the griddle overhang to catch grease or food residue.

## Use of the Griddle

1. Push and turn the control knob counter-clockwise to the preferred cooking temperature.
2. Preheat the griddle for 10-12 minutes
3. When the griddle is preheated to the desired temperature, the indicator light will turn on.
4. Butter or cooking oil can be added for more flavor, then place the food to cook.

### CAUTION:

The surface of the griddle is hot after use. Please allow sufficient time for the griddle to cool prior to cleaning.

When using the appliance or the first time, the oven and broiler burners should be turned on to burn off the manufacture oils. Turn the oven on to 450°C (230°C) for 20 to 30 minutes, then turn the oven control knob to “Broil” for the same length of time. It is recommended to turn on the ventilator above the range at this time.



**Before Baking or Broiling** the oven and broiler should be turned on to burn off the manufacturing oils. Turn the oven on to 450°F (230°C) for 20 to 30 minutes; then turn the broiler to “Broil” for the same length of time. You may wish to turn on the ventilator above your range at this time.

# Care and Cleaning

## **Cooktop**

- To avoid electrical shock or burns, turn off all controls and ensure the cooktop is cool before cleaning.
- Before cleaning the cooktop, ensure that all burners are turned off and that all components are cool enough to safely touch.
- Do not use harsh or abrasive cleaning agents, waxes, polishes, or commercial cooktop cleaners to clean the cooktop.
- Use only a sponge, soft cloth, fibrous or plastic brush, and nylon pad for cleaning.
- Always dry components completely before using the cooktop.

## **Control Panel, Door Handle, Control Housing**

- Clean the control panel, door handle and control housing with a solution of mild detergent and warm water.
- Do not use abrasive cleaners or scrubbers; they will permanently damage the finish.
- Dry the components with a soft, lint-free cloth.

## **Oven Window**

- Clean all glass surfaces with a solution of mild detergent and hot water. Use a mild glass cleaner to remove fingerprint or smears.
- Dry completely with a soft, lint-free cloth.

## **Porcelain Surfaces**

- Clean oven interior and inner door liners with a solution of mild detergent and hot water. Rinse and dry with a soft cloth. Do not use abrasives or commercial oven cleaners.

## **Stainless Steel Surfaces**

- Do not use any cleaning product containing chlorine bleach.
- Do not use a steel-wool pad; it will scratch the surface.
- Use a hot, damp cloth with a mild detergent. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.

# Care and Cleaning

## **Metal Finishes**

- Wash with soap and water, glass cleaner, or mild liquid sprays.

## **Plastic Finishes**

- When control panel trim and end caps are cool, clean with soap and water, rinse and dry.
- Use a glass cleaner and soft cloth.

## **Oven Racks**

- Clean oven racks with solution of detergent and hot water. To clean heavy soil, use a scouring pad such as steel wool with plenty of water.

## **Oven Frame**

- Clean with hot water, soap-filled steel-wool pads or cleaners. Rinse well with clean water and dry.

## **Oven Gasket**

- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion.
- It is necessary for the gasket to remain intact.

## **Replacing the Oven Light**

- Turn off the power at the main power supply.
- Remove the lens cover from the housing by pulling straight out.
- To prevent electrical shock or personal injury, make sure the oven and light bulb are cool and power to the oven has been turned off before replacing the light bulb. Make sure the lens cover is in place when using the oven.

## **Outer Oven Door**

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door.
- Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.

## **Inner Oven Door**

- Do not allow excess water to run into any holes or slots in the door. Any soap left on the liner causes additional stains when the oven is heated.
- Before you call for service, please review the potential problem / possible causes and remedies shown in the table below.



# Troubleshooting

**Before you call for service, please review the potential problem / possible causes and remedies shown in the table below.**

Nothing works	Oven is not connected to the electrical power.  Power supply is not energized.	Have oven connected to a properly sized electrical power supply by a qualified electrician.  Have an electrician check the power supply, including the house circuit breaker, wiring and fuses
Top burners do not light or do not burn evenly	Plug on range is not completely inserted in the electrical outlet.  Burner holes on the side of the burner may be clogged.	Make sure the unit is properly connected to the power supply  Remove the burner heads and clean them. Check the electrode area for burned-on food or grease.
Burner flames very large and yellow.	Burner bezel ports are clogged.  Burner ports or burner caps are not positioned properly.  Cooktop is being operated with the wrong type of gas.  Regulator is not installed, is faulty, or is set for the wrong type of gas.	Clean burner bezel ring ports with straightened paper clip, needle, or wire.  Remove and carefully re-install burner bezel and caps.  Ensure that the type of cooktop matches the natural gas supply.  Check installation, replace regulator, or set regulator for proper gas.
Sparking but no flame ignition.	Gas shut-off valve is in the 'OFF' position.	Turn shut-off valve to the 'ON' position.
Igniters spark continuously after flame ignition.	Power supply polarity is reversed.  Igniters are wet or dirty.	Have polarity corrected.  Dry or clean igniters.
Burner flame goes out at low setting.	Low gas supply pressure.  Air intake holes around knobs are obstructed.	Contact gas company.  Remove obstruction.
Oven will not heat	Oven settings are not corrected	Follow mode selection and clock settings as specified in Oven Operation section of the manual.
Foods over-cooked or under-cooked	Incorrect cooking time or temperature.	Adjust time, temperature, or rack position.
'Cracking' or 'Popping' sound.	This is the sound of metal heating and cooling.	This is normal.

# Instructions for Converting Range to Operate on Liquefied Petroleum Gas

INSTALLATION AND SERVICES MUST BE PERFORMED BY A QUALIFIED INSTALLER

IMPORTANT: SAVE INSTRUCTION MANUAL FOR THE LOCAL INSPECTOR'S USE.  
READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

## **⚠ WARNING**

This conversion kit must be installed by a qualified service technician in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. Failure to follow instructions may result in fire, explosion or production of carbon monoxide causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with this kit.

## **⚠ WARNING**

Before proceeding with the conversion, shut off the gas supply before disconnecting electrical power to the range. Be sure power supplies are off before installing the conversion kit. Failure to do so could cause serious bodily injury.

Determine the combination of top burners that are featured on your range. Identify the parts you need from this kit to complete the L.P. conversion.

When burners are converted from natural to L.P. the BTU ratings are as follows:

Top Burner	6,000 BTU L.P. Gas	[ 0.74mm ]
Top Burner	9,000 BTU L.P. Gas	[ 0.90mm ]
Top Burner	12,000 BTU L.P. Gas	[ 1.0mm ]
Top Burner	15,000 BTU L.P. Gas	[ 1.16mm ]
Top Burner	20,000 BTU L.P. Gas	[ 0.89+ ) + 0.53mm ]
Broil Burner	10,000 BTU L.P. Gas	[ 0.94mm ]
Oven Burner	22,000 BTU L.P. Gas	[ 1.40mm ]
Straight Burner	14,000 BTU L.P. Gas	[ 1.09mm ]

\*Note: For operation at elevations above 2000ft., appliance rating shall be reduced at the rate of 4% for each 1000 ft. above sea level.

IMPORTANT: After replacing the natural gas to LP orifices, be sure to keep the original factory installed natural gas orifices for future range conversion back to natural gas.

### The original orifices are Nature Gas:

Top Burner 6,000 BTU	[ 1.07mm ]
Top Burner 9,000 BTU	[ 1.36mm ]
Top Burner 12,000 BTU	[ 1.57mm ]
Top Burner 15,000 BTU	[ 1.79mm ]
Top Burner 20,000 BTU	[ 1.36*2+0.73mm ]
Oven Burner 22,000BTU	[ 2.13mm ]
Broil Burner 10,000 BTU	[ 1.+ ) mm ]
Straight Burner 14,000 BTU	[ 1.68mm ]

### Tools Required for L.P. Conversion:

2mm Allen Wrench  
3/8 & 1/2 & 5/8" [19mm] Open End Wrench  
1/8" Wide Flat Blade Screwdriver  
Philips Screwdriver  
7mm Nut Driver  
1/4 Nut Driver  
Adjustable Wrench



# Instructions for Converting Range to Operate on Liquefied Petroleum Gas

## 1. Convert the Pressure Regulator

To access the gas regulator, pull the range away from the cabinet wall. The gas regulator is located at the bottom right corner of the range.

- a. Electrical shock hazard can occur and result in injury or death. Disconnect electrical power to the range before servicing. Do not remove regulator or allow it to turn during servicing.
- b. Unscrew the cap from the regulator. Do not remove the spring from the regulator.
- c. Unscrew the insert from the cap and turn it over so the longer stem is facing the cap. Replace insert on the cap. Replace the cap on the regulator.

## 2. Convert Top Burner for LP/ Propane Gas

**CAUTION** Save the natural gas orifices removed from the appliance for possible future conversions to natural gas. You should use the following process to convert to Natural gas. Take extra care when handling steel parts.

- a. Remove cooking grates, burner caps and inner burner rings.
- b. Lift off outer burner heads and burner bases.
- c. Remove the factory installed natural gas orifices from the center of the orifice holders using a 7mm nut driver. Remember to keep the original natural gas orifices for future conversions back to natural gas. Replace the LP orifice in each orifice holder. Tighten each orifice until snug. Use caution not to over tighten.



Position for NG

Position for LP



**CAUTION**

Care should be taken when removing and replacing gas components. Use proper support to prevent damage to components.

## Instructions for Converting Range to Operate on Liquefied Petroleum Gas

### 3. Convert Oven Burner Orifice for LP/Propane Gas

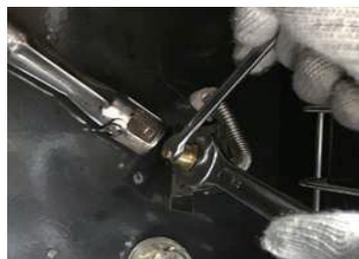
- a. Remove 3 screws between the kick panel and the oven door . Hold the toe kick panel on both ends and slowly pull away towards the front.
- b. Remove 2 screws which holding the orifice bracket and locate the orifice. Remove orifice using an adjustable wrench. Replace with oven burner orifice, size 1.32mm and tighten. Replace the orifice bracket, aligning the new orifices into the air shutter of the oven burner.



\* Repeat upon steps for 18" oven .

### 4. Convert Broil Burner Orifice for LP/Propane Gas

- a. Remove 2 screws which fixing the orifice bracket and locate the orifice.
- b. Using a 5/8" or 19mm open wrench, remove the gas line from the orifice holder. Using a 1/2" open wrench, remove the orifice from the orifice holder. Replace with oven broiler orifice size 0.94mm.



Care should be taken when removing and replacing gas components. Use proper support to prevent damage to components.

# Instructions for Converting Range to Operate on Liquefied Petroleum Gas

## 5. Convert Gas Valves for LP/Propane Gas

- a. Remove control knobs.
- b. Using a flat screwdriver, adjust main burner bypass jets toward to ¼ circle for LP until the flame is normal.



### ⚠ CAUTION

Care should be taken when removing and replacing gas components. Use proper support to prevent damage to components.

<p>This cooking range can be used with LPG (Liquid Propane Gas) and NG (Natural Gas). It is shipped from the factory adjusted for use with NG. Conversion nozzles are included in this plastic bag. Follow the instructions in the manual (page 28 to 32) for gas conversion.</p> <p><b>Attention:</b> Affix this label as close as possible to the conversion plate on the gas range.</p> <p>.....</p> <p>Gas range model: _____</p> <p>This range was converted on _____</p> <p>(day/month/year) to LPG by _____</p> <p>_____</p> <p>(name and address of company making this conversion). which accepts the liability that this conversion has been properly made.</p> <p>LPG Supply Pressure 10" w.c.</p>	<p>Cette cuisinière peut être utilisée avec du GPL (gaz propane liquide) et GN (gaz naturel). Il est expédié de l'usine ajusté pour une utilisation avec NG. Les buses de conversion sont incluses dans ce sac en plastique. Suivez les instructions du manuel (pages 28 à 32) pour la conversion du gaz.</p> <p><b>Attention:</b> Apposez cette étiquette aussi près que possible de la plaque de conversion de la cuisinière à gaz.</p> <p>.....</p> <p>Modèle de cuisinière _____</p> <p>Cette cuisinière a été convertie le _____</p> <p>(jour/mois/année) pour une utilisation avec du GPL par: _____</p> <p>_____</p> <p>(nom et adresse del' entreprise responsable de la conversion). qui assume la responsabilité que la conversion a été effectuécorrectement.</p> <p>Pression de l'alimentation en GPL: 10 po (25 cm)</p>
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## Instructions for Converting Range to Operate on Liquefied Petroleum Gas

### 6. Reconnect Gas and Electrical Supply to Range

Leak testing of the appliance shall be conducted according to the installation instructions provided with the range.

#### Checking for Manifold Gas Pressure

If it is necessary to check the manifold gas pressure, remove the burner cap, inner ring, outer burner head and burner base of the right front top burner and connect a manometer (water gauge) or other pressure test device to the burner orifice. Use a rubber hose with inside diameter of approximately  $\frac{1}{4}$ " and hold the end of the tube tight over the orifice. Turn the gas valve on. For a more accurate pressure check, have at least two (2) other top burners burning. Be sure that the gas supply (inlet) pressure is at least one inch above the specified manifold pressure. The gas supply pressure should never be over 14" water column. When properly adjusted the manifold water column pressure is 10" for LP/Propane gas or 5" for Natural Gas.

### CAUTION

Do not use a flame to check for gas leaks.

- a. Disconnect the range and its individual shut-off valve from the gas supply piping system during any pressure of that system at test pressures greater than 14" water column pressure (approximately  $\frac{1}{2}$ " psig)
- b. The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the supply system at test pressure equal to or less than 14" water column pressure (approximately  $\frac{1}{2}$ " psig)

### 7. Air Shutter Oven Burner

The air shutter for the oven burner may need adjustment, especially if the unit has been converted for use with LP/Propane gas. The approximate flame length of the oven burner is one inch (distinct inner blue flame).

To determine if the oven burner flame is proper:

- a. With the toe tick removed, set the oven to bake at 350 °F and observe the flame. If the flame is yellow in color, increase the air shutter opening size. If the flame is blue lifting away from the burner, reduce the air shutter opening size.
- b. Turn off oven and allow it to cool before adjusting the air shutter. To adjust, loosen the lock screw, reposition the air shutter and tighten the lock screw. Retest the burner by repeating the steps above. When the burner flame is a distinct blue color burning steadily, the air shutter is adjusted correctly.

### 8. Installation of New LP / Propane Rating / Serial Plate

Record the model and serial number on the LP / Propane Rating serial plate provided in this kit. The information can be obtained from the existing Rating / Serial plate. Place the new plate as close as possible to the existing Rating / Serial plate on the range.

# TERMS & CONDITIONS

## **Cancellation or Fees Terms:**

Shipping/Delivery fees are the responsibility of the Purchaser. Seller is not responsible for the carrier's missed/Non delivery for any reason. Delivery is curbside. Optional upgrades in delivery service is an additional fee. If upgraded delivery service cannot be performed properly, Purchaser agrees to accept delivery curbside and the difference in upgraded cost will not be refunded. If item with free shipping/freight is canceled in transit, a charge of 25% of the price of the unit/s plus freight costs both ways will be charged. All damages must be noted at time of delivery on BOL and Seller to be notified within 48 hours of delivery of such damage. Purchaser acknowledges if cancellation is authorized by Seller, a 35% restocking fee and freight both ways will be charged. No cancellation or refund on made-to-order products. If an order has been placed and production has not started, cancellation fee of 15% of total amount will be charged. Cancelled orders paid by Credit Card will have an additional fee of 3% deducted from the total refund. Once your order has shipped, the shipping address cannot be changed. Refurbished units are sold as is. Purchaser assumes risks to the quality and performance of goods and assumes the costs of all necessary service or repair not covered herein.

**Defective Return and Exchanges:** Prior diagnosis and troubleshooting by Vinotemp Technical Service Team is required for a defective product exchange to occur, should all other repair remedies fail. All defective return exchanges require a Return Authorization Number (RA) assigned by Vinotemp. Any unauthorized defective return to Vinotemp will be rejected at the time of attempted delivery. Return freight costs for defective product is covered by Vinotemp within the first 90 days from date of sale. For defective Return Authorizations issued after the 90th day from date of sale, the purchaser assumes responsibility for any related freight costs within the product warranty term. Purchaser responsible for any/all boxes, packaging materials, etc., to ensure return product is packaged correctly and fit for transit. Vinotemp is not liable for damages resulting from improper packaging or shipper mishandling. Vinotemp is authorized to reject any authorized defective returned product that arrives damaged.

(Box here for check mark) Accept Terms & Conditions

Vinotemp International Corp. ("Seller") and the person or entity that acquires these goods from Seller ("Purchaser") hereby fully agrees to the following terms and conditions of the sale: Shipping/Delivery fees are the responsibility of the Purchaser whether freight prepaid or freight collect. Seller assumes responsibility for the goods sold to the Purchaser until the goods have reached Purchaser's delivery address (FOB Destination) and the delivery receipt is signed clear. Seller is not responsible for the carrier's late delivery, missed delivery, unpaved roads, remote locations, stairs, elevators, narrow door openings and other such issues in attempting to fit or deliver the goods into the Purchaser's location. Delivery to remote locations may require additional fees. Remote location may be defined at the discretion of the carrier as more or less than 50 miles from the nearest major city. Purchaser assumes all responsibility for additional costs related to freight

such as access, measurement, installation, hookup, wiring, moving and storage of the goods, flight of stairs, carrier's inability to safely and/or adequately deliver, inability to use the building elevator to lift the goods, narrow openings, along with any additional costs to deliver or redeliver the product properly. Make sure to review access to the property and size of the product ordered. The transportation of all goods is subject to the terms and conditions which the carrier imposes on Purchaser. Installation is the responsibility of the Purchaser. If white glove delivery was ordered and cannot be performed properly, or access is hindered in any way, Purchaser agrees to accept delivery curbside (delivery service cannot be refunded). If Purchaser will-calls or pays for their own freight responsibility transfers to the Purchaser when the Purchaser or Purchasers freight company picks up the unit from Seller. Freight quoted are either curbside, threshold or white glove. Standard white glove delivery is main floor, easy access and NO STAIRS, Doors, aligned feet attached (if necessary) and removal of packaging, additional fees for additional requests. Each service has a different rate and will require additional fees. If freight is not charged (Free Shipping or Freight Included) and the order is cancelled after shipping, a freight charge of 25% of the cost of the unit, each direction will be charged. Item swap outs are arranged as curbside delivery and pickup unless noted otherwise. There is no white glove service for returns. Approved returns must have original and/or proper packaging. Swap-outs (Delivery and Pick up are at the same time) Original unit must be packed and ready for carrier pick up at time of delivery of new unit. Packaging of old unit must be adequate for shipping, not oversized or on a pallet if unit was not originally delivered on a pallet. Carrier will not drop off new unit if the original unit is not ready. If the carrier has to make a second attempt, customer will be subject to additional charges for the attempted delivery and for any packaging issues. Deliveries include ONE attempt by the shipping company to deliver the product to the consumer. If for any reason the customer is unavailable to accept the order and the product is undeliverable under any circumstances, the customer will be responsible for any extra shipping and handling charges. We are a manufacturer not a shipping company, deliveries are done by a 3rd party service. Email us at [info@vinotemp.com](mailto:info@vinotemp.com) for a quote or any additional information. Freight discussed is Continental USA (excluding Alaska, Puerto Rico, Hawaii), cost is additional please email [info@vinotemp.com](mailto:info@vinotemp.com) for a quote.

If you use a service repair company without approval or parts not supplied by Vinotemp and your unit under warranty fails to work, we will repair your item provided you ship your unit prepaid to and from our facility in Henderson. Vinotemp is not responsible for install or removal costs or unauthorized repairs. If the repair or unauthorized part damaged the unit, we will provide customer a cost to repair that damage.

California Proposition 65 Warning: The products sold on this ecommerce website and to the public may contain chemicals and other substances known to the State of California to cause cancer and birth defects and other reproductive harm.

Totes made of vinyl, imitation leather, and/or leather material contain lead and/or other substances that are known to the State of California to cause cancer, birth defects and other reproductive harm.

Microfiber "Plastic microfiber" means a small synthetic particle that is fibrous in shape, less than 5 millimeters in length, and is released into water through the regular washing of textiles made from synthetic material.



Composite wood: May contain formaldehyde.

Galvanized metal and some of its constituents contain lead and/or other substances that are known to the State of California to cause cancer, birth defects and other reproductive harm.

Products made of vinyl contain lead, Diethyl Hexyl Phthalate (DEHP), and/or other substances that are known to the State of California to cause cancer, birth defects and other reproductive harm.

Acrylic may contain Acrylic Acid and/or other substances that are known to the State of California to cause cancer, birth defects, and other reproductive harm.

Appliances may contain tin or lead in either the paint or the controllers, and/or other substances that are known to the State of California to cause cancer, birth defects, and other reproductive harm.

Our barware items may contain plastic, acrylic, enamel, crystal, metal and/or other substances that are known to the State of California to cause cancer, birth defects, and other reproductive harm.

Appliances may contain Tin, Lead or Nickel.

**Damage:** All damages must be noted at time of delivery. If a bill is signed that there is no damage, buyer accepts delivery as free and clear. Any claim for damages of the goods, when FOB Destination, that incurred during shipment by the carrier are insured and handled directly with the carrier by the Seller if noted on the receipt and notified within 48 hours of delivery. OPEN AND INSPECT YOUR DELIVERY. When FOB Destination, if the item is damaged by the freight company, and Purchaser cancels rather than accepts a replacement, the order can be cancelled by paying for freight costs both ways and a 35% restocking fee for stocked items. No cancellation or refunds on custom/made or made to order products. When shipped 3rd Party (FOB Warehouse), Purchaser assumes all responsibility for delivery, payment of freight and freight claims for damages during shipment. Manufacture defects will be handled directly with Seller, subject to the limited warranty below.

**Fees:** All sales are final. Unless authorized in writing by the Seller, Purchaser may not return the goods under any circumstance. If Seller agrees in writing to take back stocked goods, there will be a restocking/service fee that is 35% of the purchase price of the goods and freight both ways (product must be new, unused, and in original packaging). If Purchaser returns goods claiming that the goods are defective and goods are found to be in working condition by the Seller, Purchaser is liable for the cost of freight both ways plus and a service fee that is 35% of the purchase price of the goods. Built to Order and Custom products are nonreturnable, nonrefundable. Purchaser must notify Seller of nonconforming goods within 48 hours of receipt, after which time all goods are deemed accepted by the Purchaser. If an order has been placed and production has not started, cancellation of your order will be a 15% charge. If Purchaser tenders payment with a check that has insufficient funds (NSF), a collection fee plus NSF fee of \$50 will be added to the invoice, which Purchaser agrees to pay promptly. If Purchaser puts a stop payment on a check or credit card for any reason, Purchaser agrees to pay for all costs associated with the Seller's collection or litigation of such a claim, including, without limitation, general and special damages, court costs and attorneys' fees. Finance charges begin the date of invoice. Title to the goods reverts back to the Seller in the case of nonpayment of goods or services. All fees and costs to retrieve the product, cost of freight, legal costs, collection fees and court fees, credit card fees and interest rate of 18% (annual rate) will be the responsibility of the Purchaser. In a credit card dispute, Purchaser assumes and must immediately pay any "credit card arbitration" fees and chargeback fees which the credit

card companies charge at the time of the chargeback. Cancelled orders using a Credit Card will have an additional fee of 3% deducted from the refund.

Any disputes not resolved within 30 days from the invoice date will be reported to credit reporting agencies.

**LIMITED WARRANTY:** Seller warrants that the goods will be free of defects in materials and workmanship as follows:

Furniture style (wood) wine cabinets made in the U.S.: all cooling unit parts only for a period of 1 (year) year; cabinetry and labor (uninstalled) for a period of 12 (twelve) Months (Model numbers "Vino" and "Custom").

Metal cabinet units (appliances) (compressor) (made in China and Denmark)(Model numbers start with EL, VT, IL, or EP: parts and labor for cooling system and cabinetry for a period of 12 (twelve) months.

Thermoelectric Units: 90 (ninety) days (including Wine and Beverage Coolers, Beer Dispensers, Humidor, Portofino Wood Cellars, and Refrigerators). (Models start with EL, VT, IL or EP). WineMate and Cellar Tec (WM, Wine Mate or CT)(Wine Cooling Units) Split and Ducted Systems and other installed cooling units are parts only for 1 year, no labor. Self Contained WineMate Cooling Systems are 1 year parts, 1 year labor. Removal and reinstallation of cooling units is not included.

Wine Accessories, Racking Systems, Parts and Other miscellaneous items is a 30 day warranty.

Il Romanzo units: Warranty 90 (ninety) days. Replacement part 12 (twelve) months from the date of sale.

Brama: 1 year warranty from date of purchase.

Non-New Units (Scratch & Dent/Refurbished/Floor Models), warranty for compressor units is 90 days from your dated invoice and 30 days for thermoelectric units (parts for function only, not cosmetic defects). These units are refurbished and sold as is; Purchaser assumes risks to the quality and performance of goods and assumes the costs of all necessary service or repair not covered herein. Extended warranties via New Leaf may not be purchased on Non-New Units. Delivery is curbside. Upgrades in delivery will require an additional fee.

Element Grills (via Element Products LLC), grills have a thirty day limited parts warranty on grill accessories.

If a model is not listed here will have 90 day warranty on parts only if it's a new item.

Parts and Repairs: Warranty on in-house repairs: 90 days parts and labor for compressor; 30 days parts and labor for Thermoelectric; Customer is required to put down a labor deposit of \$75 for Thermoelectric units; \$150 for compressor based Wine Coolers and \$195 for WineMate units which will be kept if a unit is found to be in good working condition. Customer is responsible for freight costs to us.

Warranty on parts purchased: 30 days; if part fails within 30 days of purchase, customer is to ship us back the part; upon inspection, if defective, VT will send replacement part at no charge.



If a purchaser claims a product is “defective” with regards to refrigeration, Purchaser must obtain a letter from a qualified refrigeration technician at the Purchaser’s cost to verify that the unit was installed properly, with proper ventilation and the unit is truly malfunctioning due to a manufacturing defect.

Removal or reinstallation of a unit is not included in warranted costs. Purchaser’s exclusive remedy is limited at Seller’s option to repair or replace defective part[s] with either new or reconditioned part[s]. Purchaser is responsible for shipping the unit prepaid to a designated facility and Seller will pay return shipping charges in the continental United States for items repaired under warranty within 12 (twelve) months from date of sale. The returned unit must be packaged correctly, with enough protection to ensure the unit is not further damaged. Oversized or lack of packaging is not permitted and will be refused. Replacement or exchanged units will be returned to Purchaser through curbside delivery only. Any redelivery fees are the Purchasers responsibility. Since the natural variation in texture, density, grain, color, tone, and shade of wood is unavoidable; Seller does not guarantee the texture, color, tone, or shade of the wood: nor does seller guarantee the colorfastness of wood or against peeling, chipping, cracking, or scratching. Note: Unfinished wood is subject to warping; all wood surfaces must be sealed before placing cellar into service. Make sure doors are aligned by reviewing the owner’s manual. Improper repair or placement of the unit will void the warranty. Any third party repair facility must be preapproved in writing by Seller, before providing replacement parts under warranty. Change Orders: Custom units already in production that require a change will be subject to a change order fee.

**Storage Fees:** When having an item serviced by a Vinotemp service technician at the Vinotemp facility, Purchaser agrees to pick up their repaired item or make arrangements for return shipping within a 30 day period once they have been notified by Vinotemp through phone call, email, or letter that their unit is ready for pick up. If the item remains in the Vinotemp warehouse after 30 days but no longer than 60 days, the Purchaser will incur additional storage fees of 2%. After 60 days in storage, the item will become property of Vinotemp. For custom units with deposits: If product is not picked up or shipped within 60 days of completion, Purchaser deposit is forfeited and product becomes the property of Vinotemp. Warranty period is from the date of sale (not from shipping, delivery, nor installation). All completed cabinetry, racking, or other custom work must be picked up or shipped within a period of 14 days after Vinotemp has notified the Purchaser by phone call, email, or letter. Any completed cabinetry, racking, or other custom work stored longer than 14 days will incur an additional monthly storage fee. After 60 days, the product will become property of Vinotemp.

This Limited Warranty does not cover damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor trouble, strikes, lockouts, delay of carrier, unauthorized repair, or any other cause beyond the control of the Seller, whether similar or dissimilar to the foregoing. Seller is not responsible for any damages caused to Purchaser's property resulting from the goods. This limited warranty applies only inside the Continental US (Alaska, Puerto Rico, Hawaii and other territories/countries are not warranted). Purchaser understands and acknowledges that the goods sold here are wine cellars, cigar humidors, and/or other similar units which house wine or cigars or other items. Purchaser assumes all risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fire, water damage, mold, mildew, dryness and similar and any other perils that

might occur. Seller is not responsible for incidental or consequential damages, and there are no warranties, expressed or implied, which extend beyond the Limited Warranty described above. Warranty and liability are nontransferable. The implied warranties of merchantability and of fitness for a particular purpose are hereby expressly disclaimed. Some states do not allow the exclusion of incidental or consequential damages, or a waiver of the implied warranties of fitness and/or merchantability, so the above limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state. Seller disclaims any indemnification for claims of infringement of any intellectual property of protectable nature. In the event of any dispute between Seller and Purchaser arising out of or relating to these terms and conditions or to the goods sold generally, Purchaser must first file a written claim with Seller within ten days of the occurrence giving rise to the claim and wait an additional thirty days for a response before initiating any legal action. The sale and all terms are subject to Nevada law. Any legal proceeding arising out of or relating to these terms and conditions or to the goods sold Purchaser shall bring, solely and exclusively in Clark County. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute. Seller may make nonpayment claims until debt is paid in full. Any dispute or claim relating in any way to these to the Terms and Conditions, the Website, or any products or services sold or distributed by or through this Website, store, or catalog will be resolved by binding arbitration, rather than in court, except that you may assert claims in small claims court if your claims qualify. The Federal Arbitration Act and federal arbitration law apply to the Terms and Conditions. We each agree that any dispute resolution proceedings will be conducted only on an individual basis and not in a class, consolidated or representative action. If for any reason a claim proceeds in court rather than in arbitration we each waive any right to a jury trial. Both parties agree to bring suit in court to enjoin infringement or other misuse of intellectual property rights.

The above terms and conditions are the only ones governing this transaction and Seller makes no oral representations of any kind. These Terms and Conditions can only be modified in writing, signed by both Purchaser and Seller.

### **SPECIFIC WARRANTY BELOW for SCRATCH & DENT/OPEN BOX/ REFURBISHED/FLOOR MODELS/ CLOSEOUTS, OVERSTOCK: TERMS AND CONDITIONS OF SALE**

Vinotemp (and its brands Element, Wine Mate, Cellar Tec, Apex Wine Racks, Epicureanist II Romanzo, Brama("Seller") and the person of the entity that acquires these goods from Seller ("Purchaser") hereby fully agree to the following terms and conditions of the sale:

1. Freight: Vinotemp is not a freight, moving or installation company, if Freight is arranged for the Buyer, the Seller assumes no responsibility for the goods sold to the Purchaser once the goods have left the Seller's premises, including, but not limited to, late delivery by the moving carrier, or for events caused by any difficulty carrier incurs in attempting to fit the goods into the Purchaser's place of business or residence due to the size of the goods or otherwise, such as the disassembly and reassembly of the goods. Purchaser assumes all responsibility for delivery, payment of freight, extra fees, access, measurement, installation, hook-up, moving and storage of the goods. The transportation of all goods is subject to the terms and conditions which the moving carrier imposes on Purchaser including, but not limited to, additional charges imposed per flight of stairs, and/or additional charges resulting from the carrier's inability to safely and/or adequately use the building



elevator to lift the goods to an upper floor. Any claim for damages incurred during shipment by the carrier of the goods are insured and handled directly with the carrier and must be noted at time of delivery.

2. All sales are final, and unless authorized in writing by the Seller, Purchaser is not entitled to return goods, under any circumstances. If Purchaser refuses to accept goods, the Purchaser is liable for the return and cost of freight both directions and a restocking/service fee that is 35% of the purchase price of the goods. Purchaser must notify Seller of non-conforming goods within four days of delivery, after which time all goods are deemed accepted.

3. If Purchaser tenders payment with a check that has insufficient funds (NSF), or stops payment on a check or credit card for any reason, Purchaser agrees to pay for all costs associated with the Seller's connection or litigation of such a claim, including without limitation extra damages, court costs, collection fees and attorney's fees. Finance charges begin the date of invoice. Collection fees plus NSF fee of \$50 will be added to your invoice, which you agree to promptly pay. Title to the goods does not pass until payment is received in full by Seller and Seller retains a security interest in the goods until they are paid for in full. If the credit card dispute goes to arbitration, Buyer agrees to pay for credit card arbitration fees.

4. LIMITED WARRANTY on Non-New Units (Scratch & Dent/Refurbished and Floor Models): warranty for compressor units is 90 days from your dated invoice and 30 days for thermoelectric units (parts for function only, not cosmetic defects). These units are refurbished and sold as is; Purchaser assumes risks to the quality and performance of goods and assumes the costs of all necessary service or repair not covered herein. Wine Accessories, Racking Systems and other items not mentioned are not warranted. There is no warranty on parts purchased separately. Removal and re-installation of unit is not included in warranted labor. Purchaser's exclusive remedy is limited, at Seller's option; to repair or replace defective part[s] with either new or factory reconditioned part[s]. Purchaser is responsible for shipping the unit pre-paid to designated facility and Seller will pay return shipping charges in the continental United States for items repaired under warranty. Since the natural variation in texture, density, grain, color, tone and shade of wood is unavoidable; Seller does not guarantee the texture, color, tone or shade of the wood: nor does seller guarantee the colorfastness of wood or against peeling, chipping, cracking or scratching. Note: Unfinished wood is subject to warping; all wood surfaces must be sealed before placing cellar into service. Improper placement of the unit will void the warranty. By Vinotemp in writing, any 3rd party repair facility must be pre-approved before providing parts free of charge.

5. Freight: If As-Is unit is shipped including freight and delivery is denied, customer is responsible for freight to and from buyer. Other costs Buyer is responsible for is storage, repackaging, and attempted delivery fees.

6. Vinotemp does not cover damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor trouble, strikes, lockouts, delay of carrier, unauthorized repair, or any other cause beyond the control of the Seller, whether similar or dissimilar to the foregoing. Seller is not responsible for any damages caused to Purchaser's property resulting from the good. This limited warranty applies only inside the Continental US. (Alaska, Puerto Rico and Hawaii are not warranted.)

7. Purchaser understands and acknowledges that the goods sold here are wine coolers, appliances, cigar humidors, and/or other similar units which may house wine or cigars or other consumables. Purchaser assumes all risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fire, water damage, mold, mildew, dryness and similar perils that might occur.

8. UNLESS OTHERWISE PROVIDED BY APPLICABLE LAW, SELLER IS NOT RESPONSIBLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES, AND THERE ARE NO WARRANTIES, EXPRESS OR IMPLIED, WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF; WARRANTY AND LIABILITY ARE NON-TRANSFERABLE. THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE ARE HEREBY EXPRESSLY DISCLAIMED. SELLER DISCLAIMS ANY INDEMNIFICATION FOR CLAIMS OF INFRINGEMENT OF ANY INTELLECTUAL PROPERTY OF PROTECTABLE NATURE.

9. In the event of any dispute between Seller and Purchaser arising out of or relating to these terms and conditions or to the goods sold generally, Purchaser must first file a written claim with Seller within thirty days of the occurrence giving rise to the claim and wait an additional thirty days for a response before initiating any legal action. Any legal proceeding arising out of or relating to these terms and conditions or to the goods sold generally shall be brought solely in Clark County. The prevailing party in any such proceeding is entitled to its attorney's fees and costs. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute.

**10. Delivery is curbside. Upgrades in delivery will require an additional fee.**

The above terms and conditions are the only ones governing this transaction and Seller makes no oral representations of any kind. These Terms and Conditions can only be modified in writing, signed by both Purchaser and Seller. 03/18/2021





## SERVICE & IMPORTANT NOTICE

Upon receipt and inspection of unit, the supply cord must be replaced if it is damaged. Contact our customer service at 1-800-777-8466 or [info@vinotemp.com](mailto:info@vinotemp.com).

The manufacturer has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice.

**WARNING:**

**Please do not place the unit within reach of children.**

**For adult use only**

Contact [info@vinotemp.com](mailto:info@vinotemp.com) with any questions or visit

**[www.vinotemp.com](http://www.vinotemp.com)**



Add a New Leaf extended warranty to your order, and have the security of knowing that if there should be a problem, even years in the future, New Leaf will be there to assist! Usable for any Wine Cellar or other electronic device manufactured by Vinotemp. Add this warranty to purchases made from [vinotemp.com](http://vinotemp.com) or other qualified vendors. Warranty must be registered within the first 10 days from original purchase.

Visit [www.Vinotemp.com](http://www.Vinotemp.com) to purchase.



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