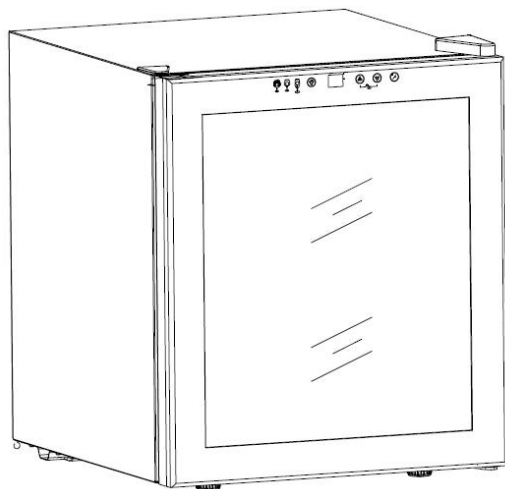


Vinotemp®

A PROUD HERITAGE OF EXPERIENCE & QUALITY



Wine Cellar

VT-15 TS (15 bottle)

OWNER'S MANUAL

Vinotemp.

WWW.VINOTEMP.COM

YOUR WINE CELLAR

This unit can be used for Storage and/or Service. The unit has a glass door and soft interior light that you can use to elegantly display your wine.

SERVING WINES

Storing wines at the proper temperature is important. To preserve them as long as possible wine should be stored at approximately 55° Fahrenheit. However, the chart below suggests the optimal drinking temperature for the different styles of wine.

°C	°F	Wine Style
19	66	Armagnac, Brandy, Cognac
18	64	Full Bodied Red wines, Shiraz
17	62	Tawny Port
15	59	Medium Bodied Red Wines
14	57	Amontillado Sherry
13	55	Light Bodied Red Wines
12	54	Full Bodied White Wines
11	52	Medium Bodied White Wines
10	50	Rosé, Light Bodied White Wines
9	48	Vintage Sparkling
8	46	Fino Sherry
7	45	Non Vintage Sparkling

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GENERAL OPERATING INSTRUCTIONS

Remove all external and internal packaging from your wine cellar. Be sure that all parts have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

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.

READ ALL INSTRUCTIONS BEFORE USING THIS WINE CELLAR
-Save these instructions-

IMPORTANT SAFETY INSTRUCTIONS

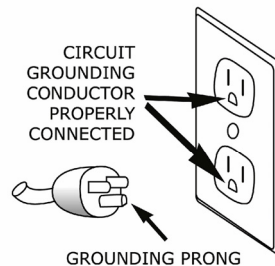
To reduce the risk of fire, electrical shock, or injury when using your appliance, follow these basic precautions:

- Do not use if supply cord is damaged. If damaged, it must be replaced by the manufacturer or a similarly qualified person in order to avoid hazard.
- Ensure the cellar is always unplugged before cleaning.
- To clean the cellar, use only mild detergents or glass cleaning products. Do not use harsh detergents or solvents.
- Do not store food in wine cellar, as interior temperature may not be cool enough to prevent spoilage.
- Keep appliance away from any heat source or direct sunlight.
- For stability, the appliance must be placed on a solid, flat surface. It should not be laid on any soft material.
- Do not place any other appliance or heavy objects on top of the wine cellar.
- The wine cooler is an electrical appliance. To avoid injury or death from electrical shock, do not operate the wine cooler with wet hands, while standing on a wet surface or in other wet conditions.
- When positioned or if moving the appliance, ensure that it is not set horizontally, positioned at an angle of more than 45°, or turned upside down.

- Never lift or carry the wine cellar by the cord.
- Keep the cord away from heated surfaces.
- This wine cellar is for household/indoor use only. Any other use will void the warranty.
- Do not plug into the power socket before set up is completed.
- Always unplug an appliance from outlet when not in use. Never pull cord to remove plug from outlet. Grasp plug and pull to disconnect.
- **WARNING:** Risk of child entrapment. Junked or abandoned appliances are still dangerous. **Before you throw away an old wine cellar:** Take off the door and leave the shelves in place so that children may not easily climb inside, or take other action to ensure the cellar is harmless.
- Never allow children to operate, play with, or crawl inside the appliance.
- Never clean appliance parts with flammable fluids. The fumes can create a fire hazard or explosion.
- Do not store or use gasoline or any other flammable vapors and liquids in the vicinity of this or any other appliances. The fumes can create a fire hazard or explosion.

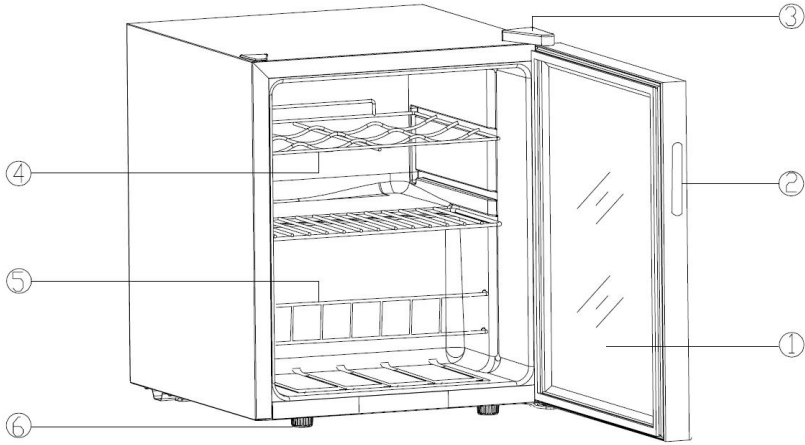
ELECTRICAL CONNECTION

For your protection, this unit is equipped with a 3-conductor cord set that has a molded 3-prong grounding-type plug, and should be used in combination with a properly connected grounding-type outlet.



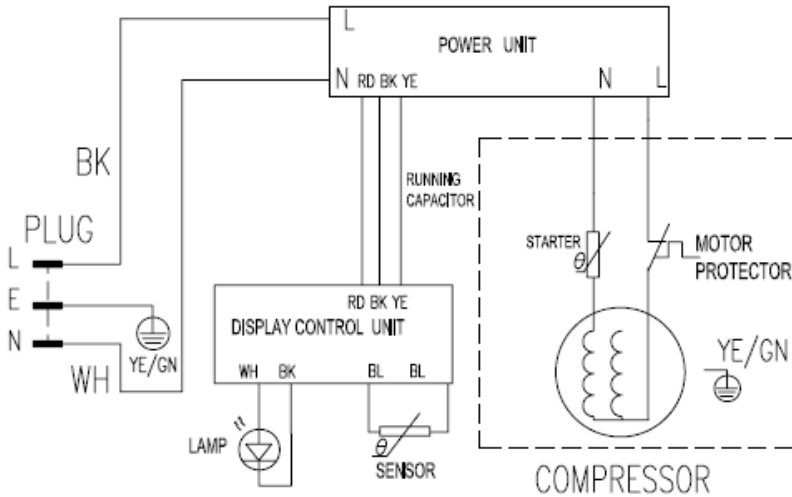
It is not recommended to use this cellar with an extension cord or power board. Please ensure that the appliance is plugged directly into the electrical outlet.

CABINET DIAGRAM



- | | |
|--------------------|--------------------------|
| 1. Glass Door | 4. Contoured Metal Shelf |
| 2. Recessed Handle | 5. Bottle Storage |
| 3. Hinge | 6. Leveling Feet |

CIRCUIT DIAGRAM



TECHNICAL DATA

Model No.	VT-15 TS
Capacity	46L / 15 Bottles
Voltage	110V
Current	1A
Protection Class	I
Frequency	60Hz
Climate Class	SN;N
Input Power	85W
Power Consumption kW · h/24h	0.992
Temperature Range	39-65°F
Approx. Net Weight	39.68 Lbs
Approx. Gross Weight	44.09 Lbs
Approx. Unit Size	16.93"W x 18.9"D x 20.08"H
Approx. Packing Size	18.11"W x 21.46"D x 20.87"H

INSTALLATION INSTRUCTIONS





Before Using Your Wine Cellar:

- Remove any exterior and interior packing material.
- Check to be sure the following parts are included:
 - ◆ 2 slide out shelves: 1 full size, 1 half size
 - ◆ 1 instruction manual
- Before connecting the appliance to the power source, let it stand upright for approximately 24 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Place your appliance on a surface that is strong enough to support the appliance when it is fully loaded.
- To level your appliance, adjust the front legs.
- Ensure that the unit is installed with clearance of 1" on the sides and 4" in the back for proper air circulation.
- Designed for freestanding installation only, away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption.
- Clean the interior surface with lukewarm water using a soft cloth.
- For maximum storage, place wine bottles both on their side and standing within the cooler. Remove metal half shelf and place bottles on their side on both the contoured metal shelf and the molded shelf. Stand bottles upright in bottom storage area.




OPERATING YOUR WINE CELLAR

It is recommended that you install the wine cellar in a place where the ambient temperature is between 50-80°F. If the ambient temperature is above or below recommended temperature, the performance of the unit may be affected. Placing in extreme cold or hot conditions may cause interior temperature to fluctuate. The range of 39-65°F may not be reached. Not intended for garage or basement installs. The temperature may fluctuate depending on whether or not the interior light is on or off or whether the bottles are located on the upper/middle or lower section. Close the cellar door immediately after putting in any items so the inside temperature will not rise dramatically.



Control Panel Buttons

You can set the temperature by pushing the control buttons. There are two buttons on the panel  and  to adjust the temperature by 1°F increments from 39-65°F. Press either button to view the set temperature temporarily for 5 seconds. Use  to turn on/off the interior light. Use  to toggle between Celsius and Fahrenheit.

Varietal Indicator shows compatibility for different wine types

-  Indicates a set temperature between 58-65°F for Reds
-  Indicates a set temperature between 48-57°F for Whites
-  Indicates a set temperature between 39-47°F for Sparkling

Control Panel Lock

This wine cellar is equipped with an automatic control panel lock to avoid unwanted changes to the temperature controls. This feature automatically enables after 12 seconds of inactivity. To unlock the control panel, press and hold both  and . The LED screen will blink and the cooler will beep indicating that the control panel is active.

CARE AND MAINTENANCE

Cleaning Your Wine Cellar

- Unplug the wine cellar and remove the bottles.
- Wash the inside with a warm water and baking soda solution. The solution should be about 2 tablespoons of baking soda to a quart of water.
- The outside of the wine cellar should be cleaned with mild detergent and warm water.
- Wipe dry with soft cloth.

Moving Your Wine Cellar

- Remove all the bottles and shelves.
- Securely tape down all loose items inside your wine cellar.
- Turn the leveling legs up to the base to avoid damage.
- Tape the door shut.
- Be sure the wine cellar stays in the upright position during transportation.

PROBLEMS WITH YOUR WINE CELLAR

You can easily solve many common wine cellar problems, saving you the cost of a possible service call. Try the suggestions below to see if you can solve the problem before contacting Vinotemp at info@vinotemp.com.

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE
Wine cellar does not operate	<ul style="list-style-type: none">• Not plugged in• Using wrong voltage• The circuit breaker tripped or a fuse is blown
Wine cellar is not cold enough	<ul style="list-style-type: none">• Check the temperature control setting as external environment may require a higher setting• The door is opened too often• The door is not closed completely• The door seal does not seal properly• The wine cellar does not have the correct clearances to operate efficiently, safely and correctly
Light does not work	<ul style="list-style-type: none">• Call the service center
Inside light flashes	<ul style="list-style-type: none">• Set temperature is higher than inner temperature
Wine cellar seems to make too much noise	<ul style="list-style-type: none">• The wine cellar is not level• Check the fans inside and at the back of unit
Door will not close properly	<ul style="list-style-type: none">• The wine cellar is not level• The doors were not properly installed• The seal is weak• The shelves are out of position
Temperature LED display is blank	<ul style="list-style-type: none">• Main control board does not work• The Power Control Board is not functioning• There is some problem with the plug (no power supply)
Frost	<ul style="list-style-type: none">• Unplug the cellar, manually defrost and plug-in after frost thaws

TERMS OF SALE AND WARRANTY

Vinotemp International ("Seller") and the person or entity that acquires these goods from Seller ("Purchaser") hereby fully agree to the following terms and conditions of the sale: Shipping fees are the responsibility of the Purchaser whether freight prepaid or freight collect. 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, or for events caused by any difficulty carrier incurs in attempting to fit the goods into the Purchaser's place of business or residence. Purchaser assumes all responsibility for delivery, payment of freight, access, measurement, installation, hook-up, wiring, moving and storage of the goods. 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. Any claim for damages incurred during shipment by the carrier of the goods are insured and handled directly with the carrier. Any damages due to manufacture defects will be handled directly with Vinotemp International, subject to the limited warranty.

All sales are final, and unless authorized in writing by the Seller, Purchaser may not return the goods, under any circumstance. If Purchaser refuses to accept the goods, under any circumstance, the Purchaser is liable for the return and cost of freight both ways, and if Seller does take back the goods, there will be a restocking charge 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. Finance charges begin the date of invoice. 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.

LIMITED WARRANTY: Seller warrants that the goods will be free of defects in materials and workmanship as follows: Metal cabinets and similar compressor-based systems including wine, beverage, refrigerator and freezer units: parts and labor for cooling system and cabinetry for a period of 12 (twelve) months from date of sale, removal and re-installation of unit is not included in warranty. For a scratch and dent or refurbished unit, warranty is 3 months from your dated invoice (parts for function only, not cosmetic). There is no warranty on parts purchased separately. 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 within 12 months from date of sale. Improper placement of the unit will void the warranty. 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 Seller's property resulting from the good. This limited warranty applies only inside the Continental US. (Alaska, Puerto Rico and Hawaii are not warranted).

Purchaser understands and acknowledges that the goods sold here are wine cellars and/or other similar units which house wine. 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. 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.

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 California law. Any legal proceeding arising out of or relating to these terms and conditions or to the goods sold generally shall be brought solely and exclusively in the County of Los Angeles. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute.

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. 07/08

SERVICE & IMPORTANT NOTICE

Upon receipt and inspection of unit, the supply cord must be replaced if it is damaged. Contact customer service at 1-800-777-8466 or 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.



3097648
Conforms to UL Std. 250
Certified to CSA Std. C22.2 No.63



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www.vinotemp.com

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