PURE

Mode d'emploi
User Manual
Gebrauchsanweisung
Modo de empleo
Gebruiksaanwijzing
Istruzioni per l'uso



EUROCAVE

Des solutions adaptées à tous vos besoins - Solutions to meet all your needs
All Ihren Bedürfnissen angepaßte Lösungen - Soluciones adaptadas a todas sus necesidades
Oplossingen aangepast aan uw behoeften - Soluzioni adatte a tutte le vostre esigenze

EuroCave - Caves à Vin - Wine Cabinets - Weinklimaschränke - Armarios para Vinos - Wijnkasten - Cantinette per vini



Compact



Pure



Revelation



Collection



Tête à Tête



Cuir - Leather



Elite - *Cave à Cigares / Cigar Humidor*



Wine Art

EuroCave - Systèmes de Rangement - Storage Systems - Regalsysteme Sistemas de Colocación - Opbergsystemen - Sistemi di stoccaggio



Modulosteel



Modulothèque



Modulorack - Inoa*

Gamme EuroCave Professional - EuroCave Professional Range Reihe EuroCave Professional - Gama EuroCave Professional Eurocave Professional-lijn - Gamma Eurocave Professional



Gamme 5000



ShowCave



Vin au Verre*



Wine Bar*

* Produit non disponible dans certains pays. Product not available in certain countries.

Welcome

You have just purchased a EuroCave product – thank you for your custom. We take particular care in manufacturing our products in terms of their design, ergonomics and ease of use.
We hope that you will be completely satisfied with this product.

Please note

The information contained in this document may be changed without warning.
EuroCave offers no guarantee for this appliance when it is used for purposes other than those for which it was designed.
EuroCave shall not be held responsible for any errors contained in this manual or for any damage linked to or resulting from the supply, performance or use of this appliance.
This document contains original information, which is protected by copyright. All rights are reserved. Photocopying, reproducing or translating this document, whether partially or completely, is strictly forbidden, without EuroCave's prior written consent.
This appliance is intended solely for storing wine.
It is not designed to be used by people (including children) with reduced mental, sensorial or physical abilities, or by people who have no experience or knowledge, unless they have first received instructions on how to use the machine or are supervised by a person responsible for their safety.
Children must be supervised to ensure that they do not play with the appliance.
If the power lead is damaged, it must be replaced by a special cable or unit available from the manufacturer or its customer service department.

WARNING:
- Ensure that the air vents in the appliance's cavity and the flush-fitting structure are unobstructed.
- Do not use mechanical devices or other means to speed up the defrosting process other than those recommended by the manufacturer.
- Do not damage the refrigeration circuit.
- Do not use electrical appliances inside the wine storage compartment, unless they have been recommended by the manufacturer.
- Do not store in this appliance explosive substances such as aerosols containing flammable propellant gas.
This appliance is intended for domestic and similar applications such as:
- kitchenettes reserved for staff of shops, offices and other professional environments;
- gites and use by guests of hotels, motels and other environments which are residential in nature
- hotel rooms;
- the food service industry and other similar applications except for retail sale.
There is a name plate inside the cabinet. The name plate provides various technical information and safety notice with a yellow flame triangle label, name and chemical symbol of the refrigerant.
The refrigerator contains flammable refrigerant (R600a: iso-butane). Requirements to ensure gas safety and safe use of refrigerators: The refrigerator system behind and inside the refrigerator contains refrigerant. Do not allow any sharp objects must come into contact with the refrigeration system.
- Do not use electrical appliances inside the wine cabinet.
Childrend should be supervised to ensure that the refrigerator should be used properly.
Do not use the mechanical devices or other means to accelerate the defrosting process, unless they are of the type recommended by the manufacturer.
Do not block the openings on the circumstances of the refrigerator.
- In case of having damaged the refrigerant circuit, do not use electic items or fire equipments nearby, and open all the windows to provide good ventilation. Please also contact your local maintenance agent to follow up
- Do not remove the bottom grill of the cabinet unless it is recommended by the manufacturer. Do not place directly the wine bottles without the grill.
The warning labels mentioned above should be kept throughout the life of the refrigerator. The user manual should be handed over to any person who would use or handle the refrigerator whenever the refrigerator would be transferred to another location and delivered to a recycling plant;

WELCOME TO THE WORLD OF EUROCAVE

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

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

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

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

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

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

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

Thank you for placing your trust in EuroCave.

Standard temperatures for serving wine

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

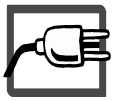
Australian wines	
Cabernet franc	16 °C
Cabernet sauvignon	17 °C
Chardonnay	10 °C
Merlot	17 °C
Muscat à petit grain	6 °C
Pinot noir	15 °C
Sauvignon blanc	8 °C
Semillon	8 °C
Shiraz	18 °C
Verdhelo	7 °C

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

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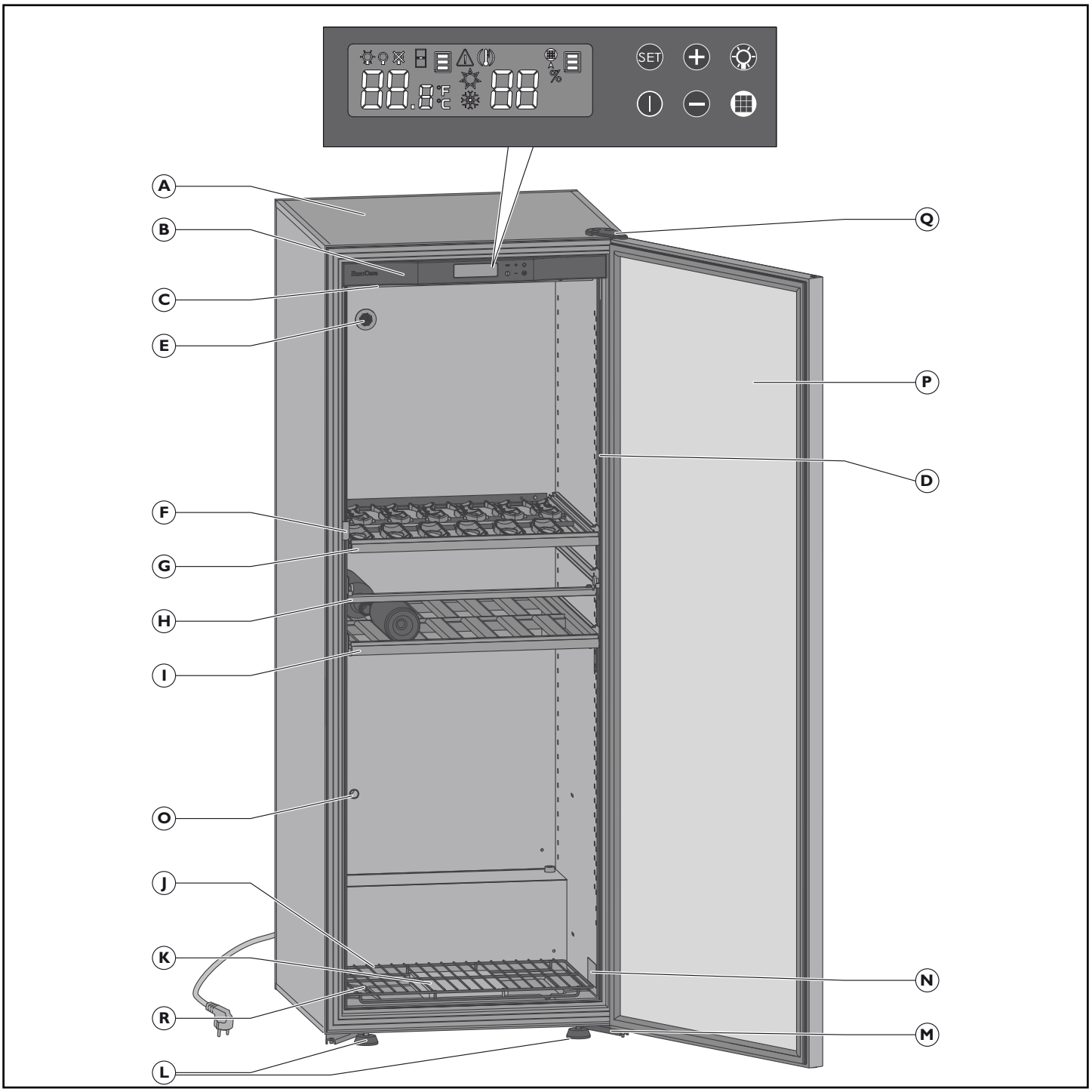


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I - DESCRIPTION OF YOUR WINE CABINET



A Cabinet body
B Setting and control panel
C Lighting (2 LEDs)
D Light strip (optional extra)
E Breather hole + Active charcoal filter
F Door catch
G Sliding shelf
H Cabinet stiffener (do not remove) – large model only
I Storage shelf
J Grill
K Humidity cartridge
L 2 adjustable feet for levelling
M Lower hinge (x2)
N Product identification label
O Fresh air vent
P Door (fitted with a handle and a dual-action lock)
Q Upper hinge
R Condensate collection tray with outlet hole

2 - Power supply

For your personal safety, the wine cabinet must be correctly earthed. Ensure that the socket is correctly earthed and that your installation is protected by a circuit breaker (30 mA*)
*Not applicable to some countries.

The wine cabinet's power lead has a plug, to be plugged into a standard earthed outlet to prevent any risk of electric shock.

Have the power supply socket checked by a qualified electrician who will check that it is correctly earthed and will carry out, if necessary, work to ensure that the socket complies with current standards.

Contact your usual EuroCave retailer to change the power lead if it is damaged. It must be replaced by a EuroCave original manufacturer's part.

If you are moving to a foreign country, check that the supply characteristics of the cabinet correspond to the country (voltage, frequency).

3 - Protecting the environment and saving energy



Disposal of packaging
All packaging used by EuroCave is made from recyclable materials.

After unpacking your cabinet, take the packaging to a refuse collection point. For the most part, it will be recycled.

Recycling: a caring gesture
Electrical and electronic equipment can have a harmful effect on the environment and human health owing to the presence of hazardous substances.

You should never therefore trash electronic and electrical equipment with unsorted municipal waste.

When purchasing a new EuroCave product, you can entrust recycling of your old appliance to your EuroCave retailer.

Speak to your EuroCave retailer. He will explain the removal and collection arrangements set up in the EuroCave network.

In compliance with legislation relating to protecting and caring for the environment, your wine cabinet does not contain C.F.C.s or H.C.F.Cs.

To save energy
•Install your wine cabinet in a suitable location (see following page) and observe the recommended temperature ranges.

• Keep the door open for as short a time as possible.

•Ensure that the door seal is in good working order and that it is not damaged. If it is, contact your EuroCave retailer.

Disable any unusable appliances by unplugging them and cutting off the power lead.

4 - INSTALLING YOUR WINE CABINET

Unpacking

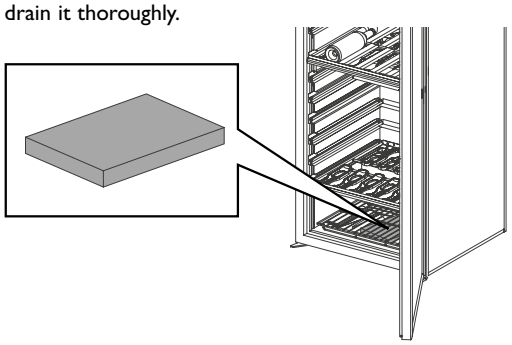
- When your cabinet is delivered, check the outside for signs of damage (impact, warping…).
- Open the door and check that the various elements inside are intact (walls, Main du Sommelier supports, hinges, bottle support…).
- Remove the protective elements inside your cabinet.
-

If there is a problem, contact your EuroCave retailer.

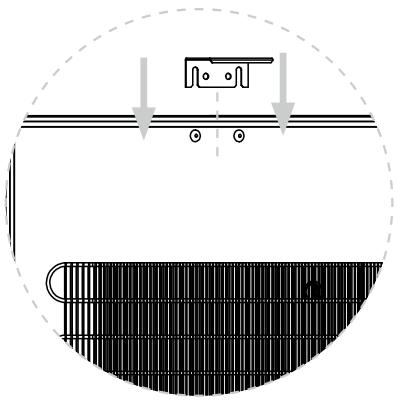
When moving your cabinet, never tilt it more than 45°, and always on its side (on the opposite side of the flexible lead).

Precautions

- Do not place your cabinet in an area liable to flood.
- Do not place your cabinet close to a source of heat or expose it to direct sunlight
- Prevent water from splashing on any parts of the rear of the machine.
- If you are installing your cabinet under a work surface, leave a minimum space of 5 cm at the sides and at the top of your cabinet. We recommend that you create an air vent in the work surface.
- Arrange the power lead so that it is accessible and does not come into contact with any of the appliance's components.
- Tilt the cabinet slightly backwards in order to adjust the front feet (by screwing or unscrewing them) so that you can level your cabinet (spirit level recommended).
- For 1-temperature models only, place the humidity cartridge (located in your cabinet's "accessories" bag) in the base of the cabinet, under the grid, in the tray provided (see diagram below). When using for the first time, immerse the entire cartridge in water for a few minutes to saturate it then drain it thoroughly.



- Install the stop (which is located in the accessories bag) at the back of the cabinet (see diagram).
- This allows a space of 7 cm to be maintained between the wall and the rear of the cabinet. This space allows your cabinet's power consumption to be optimised.



- Place the 2 caps in the 2 holes at the top of the cabinet.
- Do not push the caps all the way in, in order to allow the rear stop to be installed.
- Slide the rear stop between the caps and the wall of the cabinet, then push the 2 caps all the way in.
- Place your cabinet in the desired location.

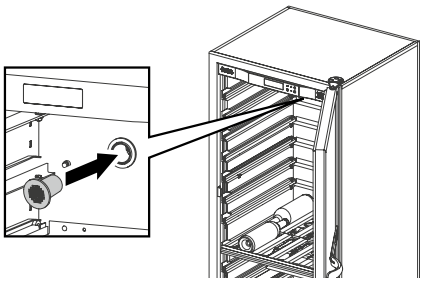
Installation

Place your cabinet in the desired location.

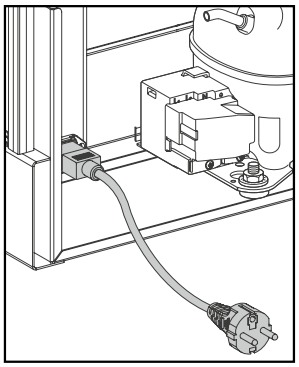
It must:

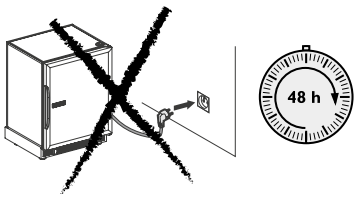
- be open to the outside and well ventilated (not in an enclosed cupboard, for example),
- not be too damp (utility room, laundry room, bathroom...),
- have a flat, stable floor,
- be supplied with power (standard outlet, 16 A, earthed with 30mA* circuit breaker). (* not applicable to some countries).

- Fit the charcoal filter (located in the "accessories" bag) by inserting it into the breather hole located on the top left-hand side of the inside of your cabinet (see diagram below).



- Take the lead (which you will find in your cabinet's "accessories" bag) and plug it into the connector, located at the back of the cabinet, on the bottom left-hand side (see diagram below).
- Wait 48hrs before plugging in your cabinet



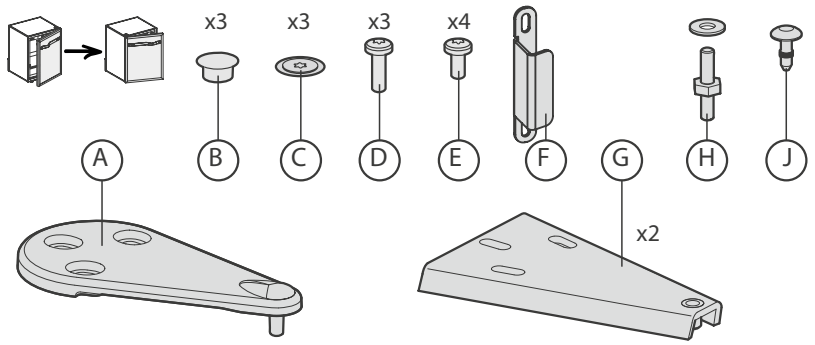


- When using your cabinet for the first time, the charcoal filter alarm will display. Reset the filter meter to 365 (see chapter 6, § VI).

Replacement of the LEDs on the control panel must only be carried out by a qualified electrician.

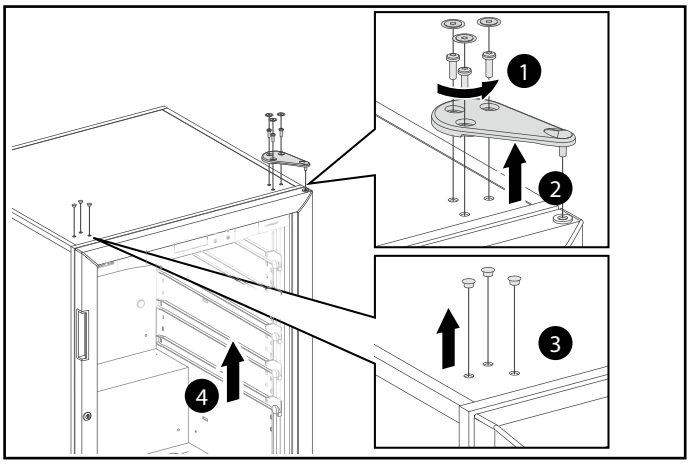
Bottles must be arranged so that they do not come into contact with the back wall. If this happens, the condensation created on the wall may trickle onto the shelves and damage the bottle labels. In addition, contact with the cold wall may create a frost point, which is harmful to your wine.

I. Door reversibility

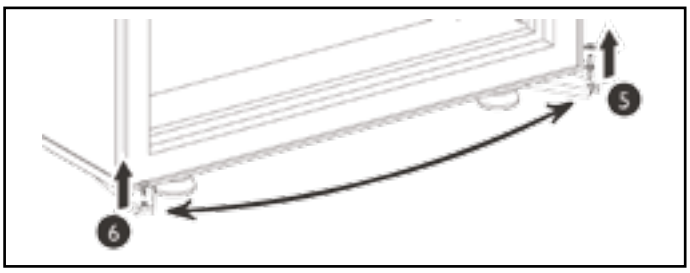


A Upper hinge
B Caps
C Caps
D Torx screw
E Phillips screw
F Door catch
G Lower hinge
H Door pin
J Door pin cap

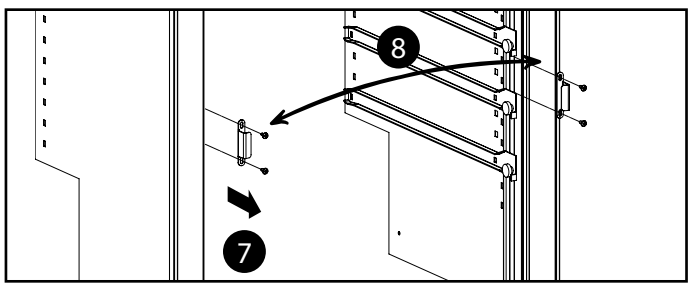
This allows you to change the direction in which the door opens. Follow the instructions below (example for changing a right-hand door into a left-hand door):



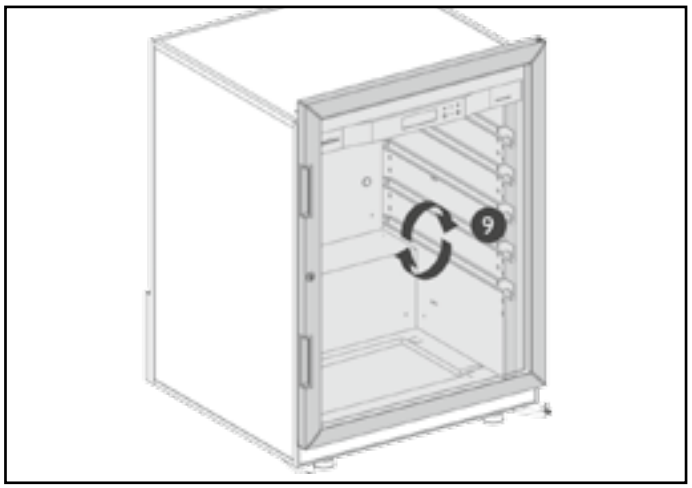
1 Unscrew the three screws using a "T25" Torx wrench.
2 Remove the upper hinge.
3 Carefully remove the caps using a thin blade.
4 Remove the cabinet door by opening it slightly, then lifting it upwards.



5 Unscrew the door pin.
6 Carefully remove the cap using a thin blade and assemble the pin in its place. Reposition the cap on the opposite side



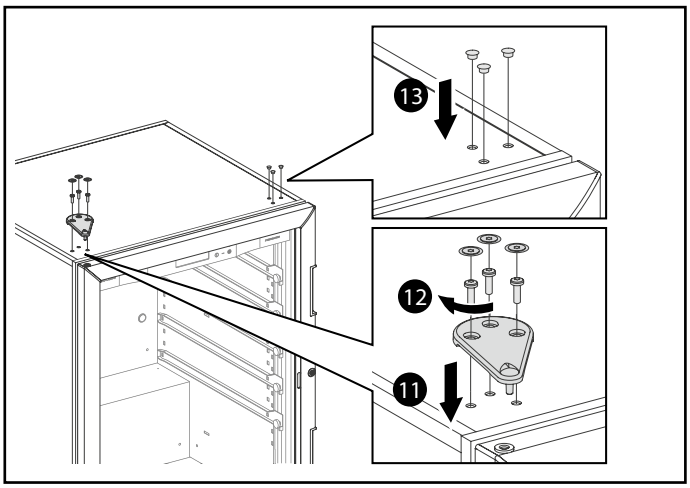
7 Unscrew the four screws.
8 Fasten the door catch on the opposite side of the cabinet using the screws.



9 Turn the door through 180°.

Warning: the door is very heavy. Take any necessary precautions to ensure that you do not injure yourself or drop it.

10 Put the door back on its pin.



11 Put in place the upper hinge.
12 Screw the hinge so that the door is completely parallel to the cabinet. Check that the door seal adheres well to the cabinet (by closing the door), to ensure that it is completely air-tight.
13 Put in place the caps.

5 - LAYOUT – STORAGE

Your EuroCave cabinet was designed to be adaptable. Its storage equipment adapts to your requirements and can be added to over time.

Different types of storage

Standard storage equipment



Universal storage shelf
Ref.: AXUH

Capacity: 77 bottles
Max weight: 100 kg



Bordeaux storage shelf
Ref.: AXBH

Capacity: 78 bottles
Max weight: 100 kg



Universal sliding shelf fitted with "Main du sommelier" supports
Ref.: ACMS

Capacity: 12 bottles



Champagne sliding shelf
Ref. : ACHH

Capacity: 10 bottles



Magnum sliding shelf fitted with "Main du sommelier" supports
Ref.: ACGMS

Capacity: 7 bottles



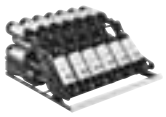
Serving sliding shelf
Ref.: ACVH

Capacity: 20 bottles



Display shelf
Ref.: ACPH

Capacity: 22 bottles



Articulated presentation kit for ACMS shelves
Ref.: AOPRESAR

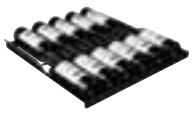
Capacity: 32 bottles

Storage equipment available as an optional extra



Universal storage shelf[1]
Ref.: AXUH2B[2]
Ref.: AXUH2W[3]

Capacity: 77 bottles
Max weight: 100 kg



Universal sliding shelf fitted with "new generation Main du sommelier"supports[1]
Ref.: ACMS2B[2]
Ref.: ACMS2W[3]

Capacity: 22 bottles



Articulated presentation kit for ACMS2 shelves
Ref.: AOPRESAR2

Capacity: 32 bottles

The layout of your cabinet can be modified according to your requirements. Refer to pages 111-115 to see storage simulations.
1- A white marker pen is supplied in the accessories bag. It allows you to write on the shelf labels ("premium" equipment) in order to identify your bottles. 2- glossy black front 3- light wood front

Layout advice

Your EuroCave wine cabinet has been designed to safely hold a maximum number of bottles. We recommend that you observe the following advice to optimize loading.

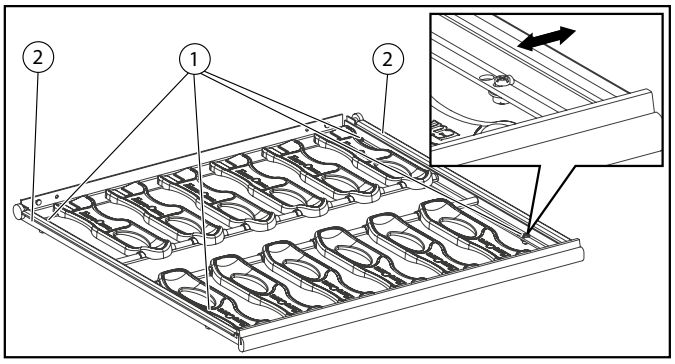
- Distribute your bottles as uniformly as possible over the various cabinet shelves, in order to spread the weight. Also ensure that none of the bottles is touching the rear wall of the cabinet.
- Spread the load over the entire cabinet rather than placing bottles all at the top or all at the bottom.
- Observe the loading instructions for the specific storage layout of your cabinet and never stack bottles on a sliding shelf.
- If you have sliding shelves, it is preferable to position them in the upper section of your cabinet to facilitate daily access.

- In the same way, place one or two bottles of each of your different wines on the sliding shelves and keep spare bottles on the storage shelves. You then simply replace bottles when they are consumed.
- When using your wine cabinet, never pull out more than one sliding shelf at a time.

NB: Never modify the position of the stiffener in your V-Pure-L cabinet (see description page 6) without first consulting your retailer and never handle this part when the cabinet is loaded.

Note: adjusting an ACMS/ACHH/ACGMS sliding shelf

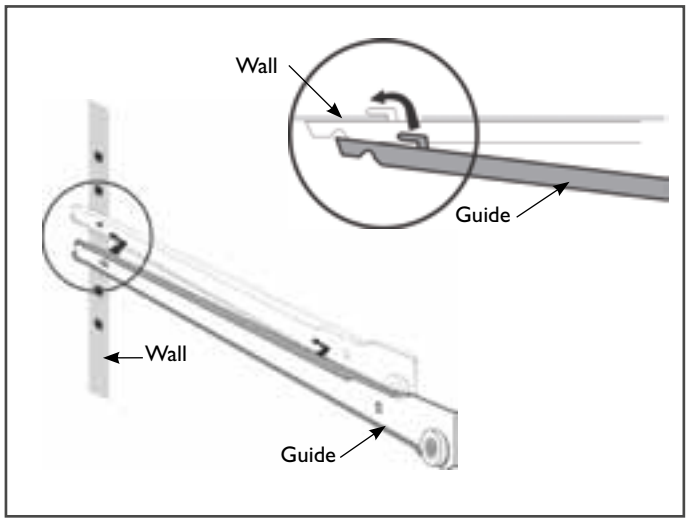
When you purchase your cabinet, the sliding shelves are already adjusted to ideally suit the internal dimensions of your appliance. If you purchase a new sliding shelf, you may have to carry out this adjustment. To do so, unscrew the screws ① of the first right or left runner ② (2 screws) then position the runner at the desired width and tighten the screws. Repeat this process for the second runner (if necessary).



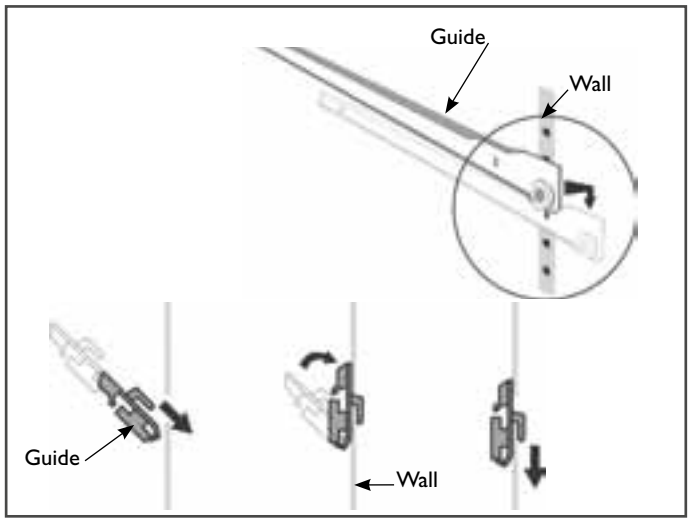
I. Adding or changing the position of a sliding shelf

If the sliding shelf is already in place in your cabinet:
- Completely unload the sliding shelf.
- Then remove the sliding shelf by sliding it towards you whilst lifting the front section.
- Remove the slide guides from the walls, marking off the right guide and the left guide.
- Refit the slide guides (see diagram below).

A. Putting in place the back section of the guide

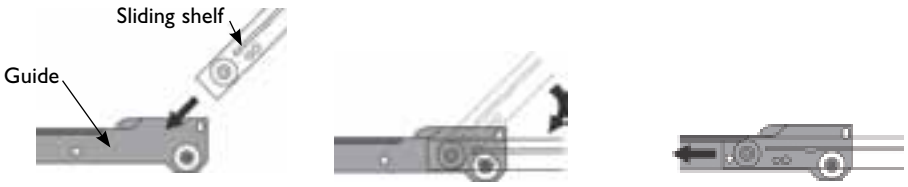


B. Putting in place the front section of the guide

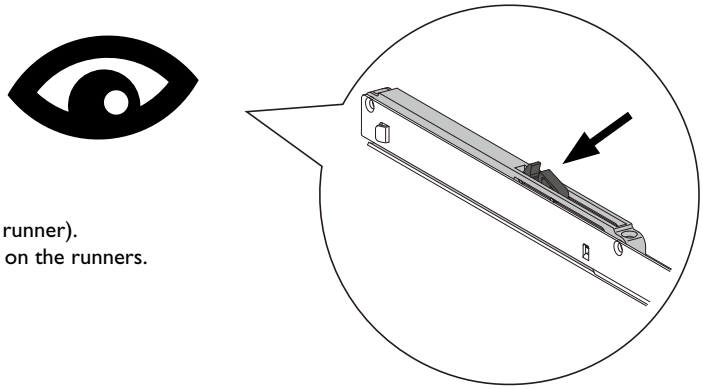


C. Then place the sliding shelf

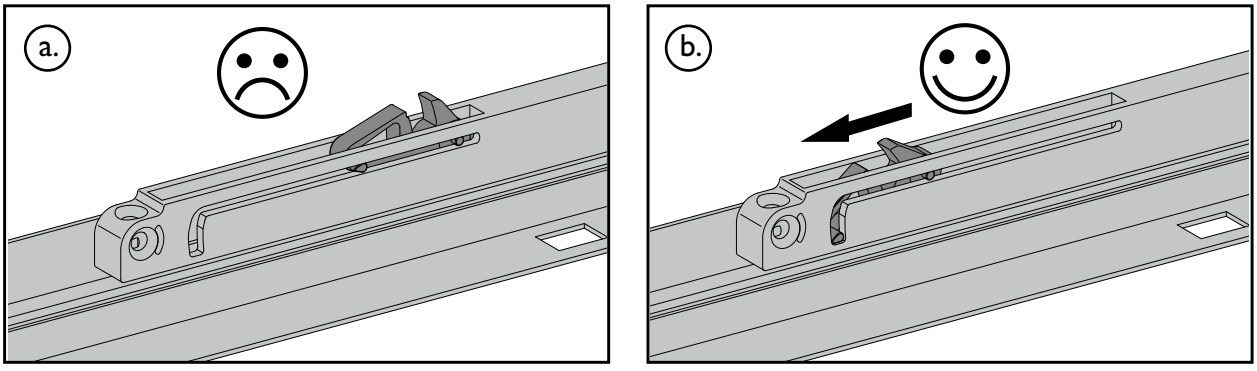
ACMS



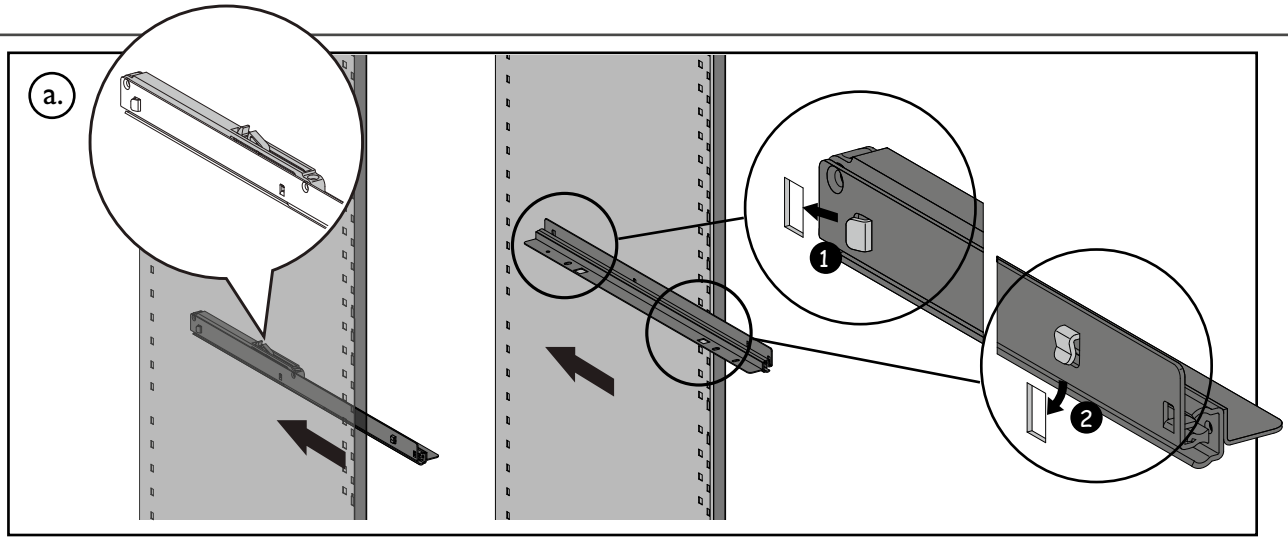
ACMS 2

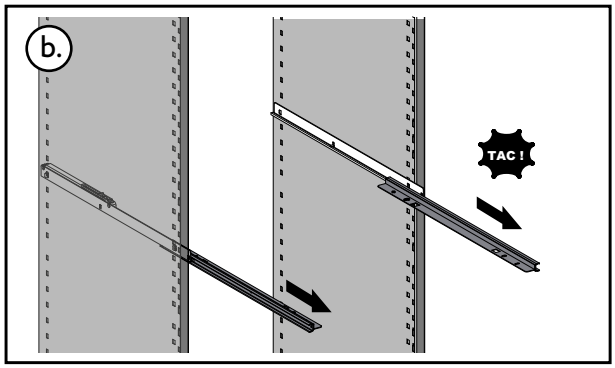


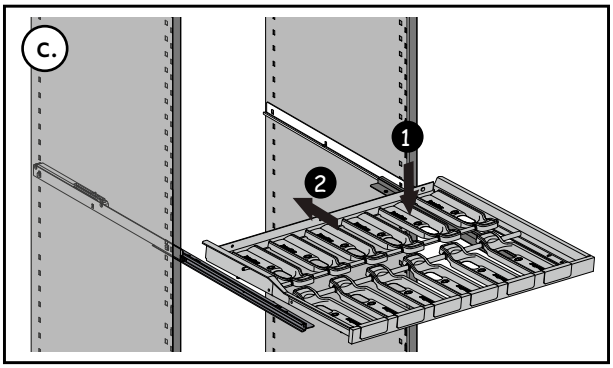
The latch of the soft-close device may not be locked (left runner).
It is essential to lock it before positioning the sliding shelf on the runners.
Ensure that the latch is correctly positioned at the front.
If it is not, pull it towards the front to lock it.



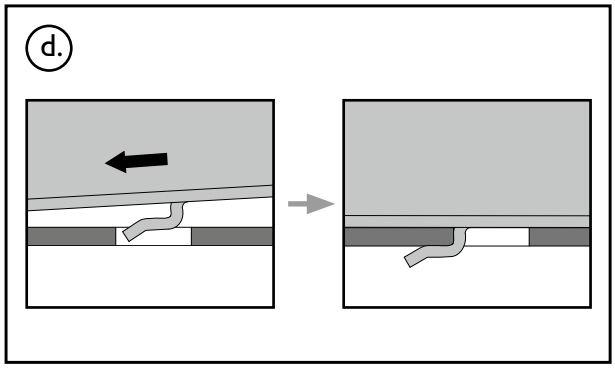
5 - Layout – Storage



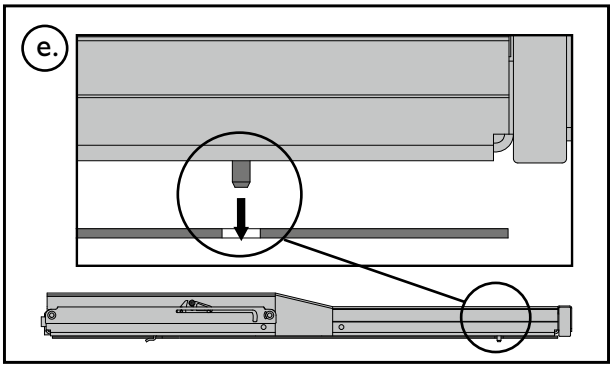




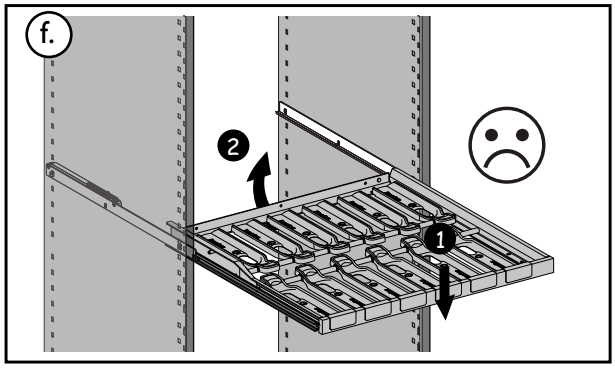
Place your shelf on the left and right runners and start by locking the back section of the shelf.

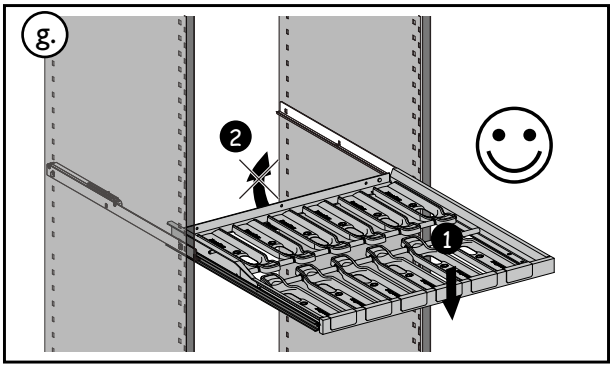


Slide the shelf along until the back fasteners of the shelf lock into the slots provided in the runners.



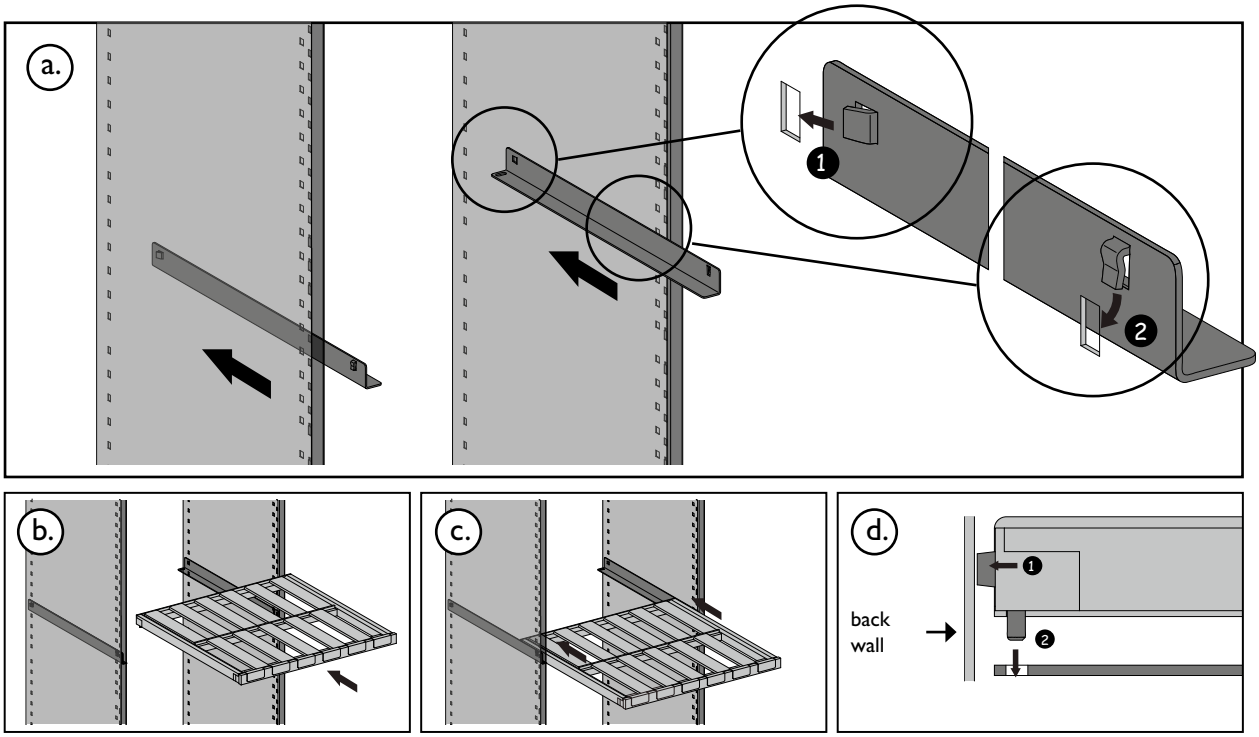
Then place the front studs of the shelf into the slots provided in the front section of the runners. It is necessary to jiggle the shelf in order to make the studs slot into the holes. Tip: Start by inserting the left stud. The right stud will then easily slot into the oblong hole.





Note: In order to prevent the shelf from tipping, ensure that the studs on each side of the shelf are pushed all the way into the holes before pushing the shelf back in.

II. Adding or changing the position of a storage shelf AXUH2

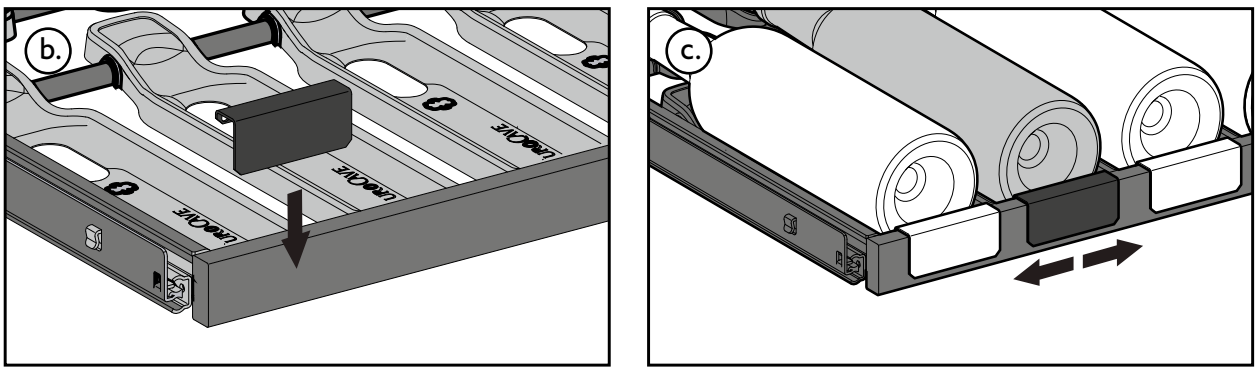


Note: to install a storage shelf the back section of which rests on the ledge, located at the back of the cabinet, fit 2 rack support pins at the front to support the front section of the shelf (pins supplied in the accessories bag).

III. Assembly and use of shelf labels (supplied with ACMS2 and AXUH2 shelves)

The shelf labels in epoxy coated steel allow you to identify your bottles and locate them easily. White marker pen supplied in the accessories bag (erasable).





6 - COMMISSIONING YOUR WINE CABINET

1. Connection and starting up

Wait 48 hours before plugging in your wine cabinet.
To switch it on, press and hold down button ⏻ for 5 seconds.

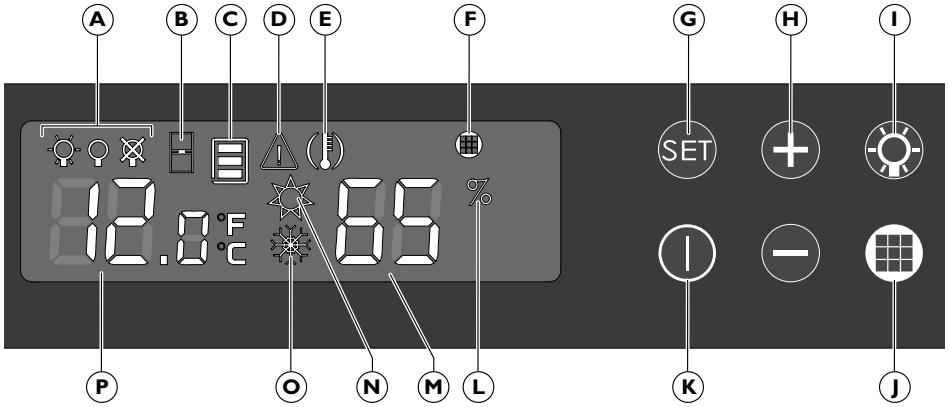
Have your plug checked (presence of fuses, amps and 30 mA circuit breaker).
Do not plug several cabinet into a multi-socket.

To ensure that your cabinet functions optimally, we recommend that you fill it to at least 75 % of its capacity.

Check your type of wine cabinet
Press the ⊕ and ⊖ keys at the same time.



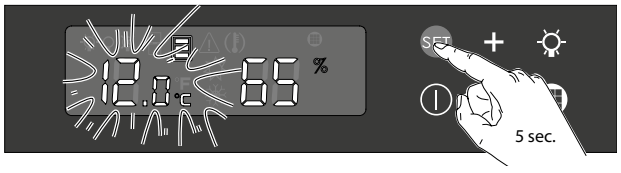
II-A. Description (1-temperature model V-Pure-S, V-Pure-M, V-Pure-L)



The tactile keys are very sensitive.
There is no need to apply force, only a light touch is required to register the command.
Remember to remove your finger from the panel between each press.

A Lighting mode
B Open door alarm
C Temperature zone
D Sensor fault alarm
E Temperature alarm
F Charcoal filter alarm
G Confirmation and setting access key
H Setting and selection keys
I Lighting mode confirmation and access key
J Charcoal filter meter access key
K Standby key
L Humidity level alarm
M Relative humidity level display
N Heater in-use light
O Compressor in-use light
P Temperature display

II-B. Temperature setting

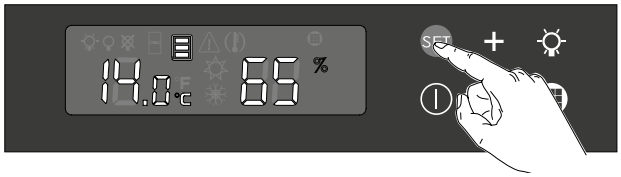


Press and hold down the ⏻ key for 5 seconds to start up.

1 Press and hold down the SET key for approximately 5 seconds. The display will start to flash



2 Press the ⊕ or ⊖ keys to set the desired temperature



3 Press the SET button to confirm

The value shown on the display is the actual temperature inside the cabinet. It is therefore necessary to wait before your new setting takes effect.

- The default setting is 12 °C (ideal maturing temperature). However, you can set the temperature from 5 to 20 °C.
- Recommended temperature setting range for maturing wine: 10 - 14 °C.

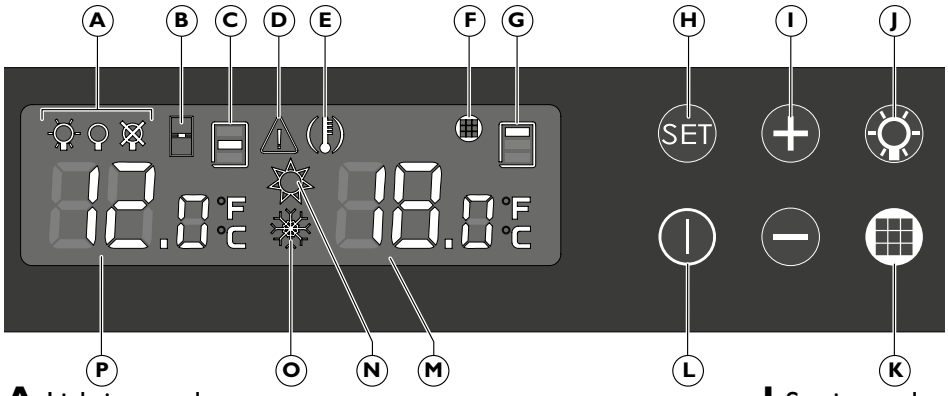
N.B.: to function correctly, your cabinet must be placed in a room with a temperature of 0 - 35 °C.

Transforming your wine maturing cabinet into a wine serving cabinet: you can use your 1-temperature cabinet as a wine serving cabinet to bring your white or red wines to the correct serving temperature (temperature setting possible from 5 - 20 °C):

- **for white wine: recommended setting range: 6° - 10 °C**
- **for red wine: recommended setting range: 15° - 18 °C.**

This cabinet can therefore be used as a red or white wine serving cabinet

III-A. Description (3-temperature model E-Pure-M, E-Pure-L)



The tactile keys are very sensitive. There is no need to apply force, a light touch is sufficient to register the command. Remember to remove your finger from the panel between presses.

A Lighting mode
B Open door alarm
C Maturing compartment temperature zone (main compartment of the cabinet)
D Sensor fault alarm
E Temperature alarm
F Charcoal filter alarm
G Red serving temperature compartment temperature zone (upper compartment of the cabinet)
H Confirmation and setting access key
I Setting and selection keys
J Lighting mode access and confirmation key
K Charcoal filter meter access key
L Power button
M Relative humidity level or red serving temperature compartment temperature display
N Hot circuit indicator
O Cold circuit indicator
P Maturing compartment temperature display

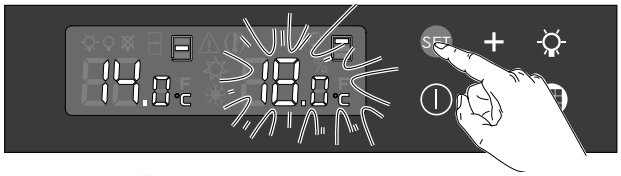
III-B. Temperature setting

Maturing compartment recommended temperature setting range: 10 à 14 °C.
Red serving temperature compartment recommended temperature setting range: 16 à 20 °C.
The chilling compartment temperature is determined by the temperature set in the maturing compartment.



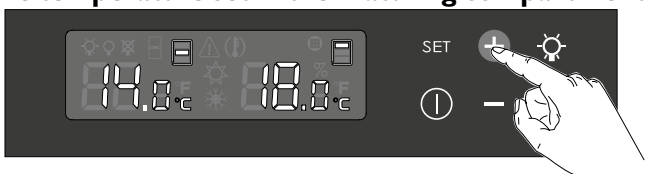
Press and hold down the ⏻ key for 5 secs to power up.

1 Press and hold down the SET key for approximately 5 secs. The display will start to flash.



3 Press the SET button to confirm.
The red serving temperature compartment temperature display will flash.

In 3-temperature models, the chilling compartment temperature is determined by the temperature set in the maturing compartment.
Therefore, if you want to obtain a temperature lower than 8 °C in the chilling compartment, it will be necessary to set a temperature lower than 12°C (approximately 10°C) in the maturing zone.
For the red serving temperature zone, it is impossible to obtain a temperature below 17°C for models fitted with glass doors.



2 Press the ⊕ or ⊖ keys to set the desired temperature in the maturing compartment.



4 Press the ⊕ or ⊖ keys to set the temperature of the red serving temperature compartment.
5 Press the SET button to confirm.

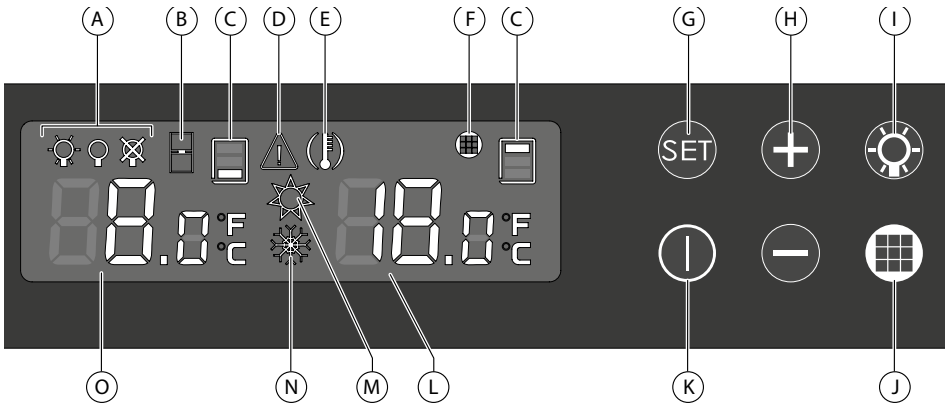
The value shown on the display is the actual temperature inside the cabinet. It is therefore necessary to wait before your new setting takes effect.

- For the maturing compartment, the default setting is 12°C (ideal maturing temperature). However you can set the temperature between 9 - 15°C.
- For the red serving temperature compartment, the default setting is 18°C (ideal temperature for bringing red wine to the correct serving temperature). However you can set the temperature between 15 - 22°C.

N.B: in order to operate correctly, your cabinet must be placed in a room with a temperature of 12 - 25 °C.

6 - COMMISSIONING YOUR WINE CABINET

IV-A. Description (multi-temperature model S-Pure-S, S-Pure-M, S-Pure-L)

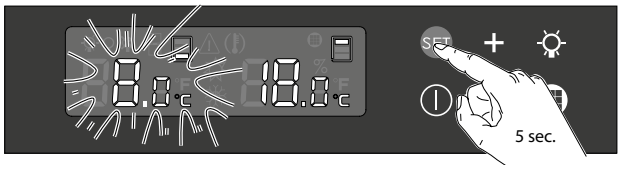


The tactile keys are very sensitive. There is no need to apply force, a light touch is sufficient to register the command. Remember to remove your finger from the panel between presses.

A Lighting mode
B Open door alarm
C Temperature zones concerned
D Sensor fault alarm
E Temperature alarm
F Charcoal filter alarm
G Confirmation and setting access key
H Setting and selection keys
I Lighting mode access and confirmation key
J Charcoal filter meter access key
K Power button
L Highest temperature in cabinet display
M Hot circuit indicator
N Cold circuit indicator
O Lowest temperature in cabinet display

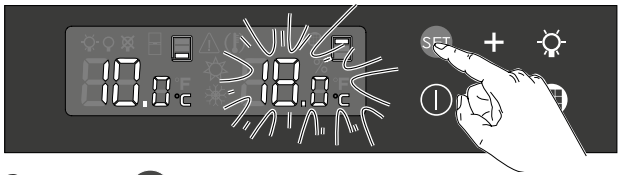
IV-B. Temperature setting

Recommended temperature setting range for the lowest temperature: 7 - 9 °C.
Recommended temperature setting range for the highest temperature: 17 - 20 °C.



Press and hold down the ⏻ key for 5 secs to power up.

1 Press and hold down the SET key for approximately 5 secs. The display will start to flash.



3 Press the SET button to confirm. The right-hand display will flash.



2 Press the ⊕ or ⊖ keys to set the desired temperature.



4 Press the ⊕ or ⊖ keys to set the desired temperature.
5 Press the SET button to confirm.

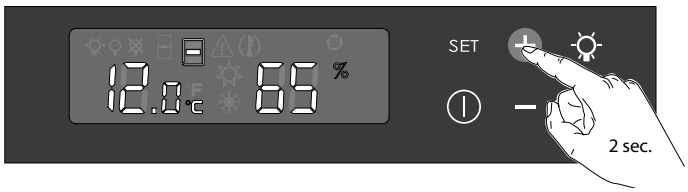
The value shown on the display is the actual temperature inside the cabinet. It is therefore necessary to wait before your new setting takes effect.

- For the lowest temperature, the default setting is 8 °C. However you can set the temperature between 5 - 12 °C.
- For the highest temperature, the default setting is 18 °C.
- However you can set the temperature between 15 - 22 °C.

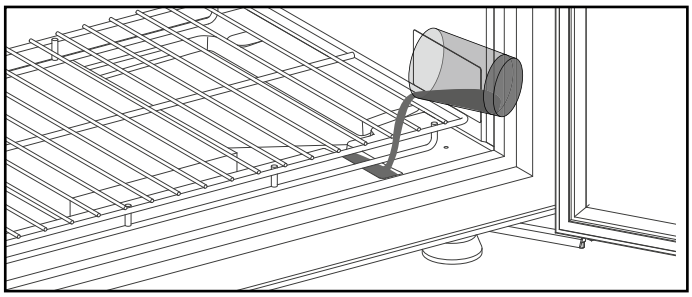
N.B: in order to operate correctly, your cabinet must be placed in a room with a temperature of 12 - 35 °C.

V. Relative humidity level display (1-temperature model only)

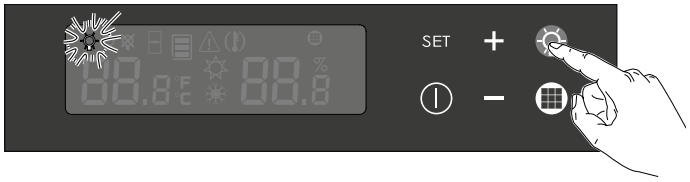
Your wine cabinet has a function for measuring humidity levels, allowing you to see the level of relative humidity inside the appliance.
The ideal level of humidity is above 50% and ideally between 60 and 75 %.



If you want to increase the level of relative humidity in your cabinet, pour the equivalent of one glass of water into the duct of the tray located on the bottom right-hand side of the cabinet.



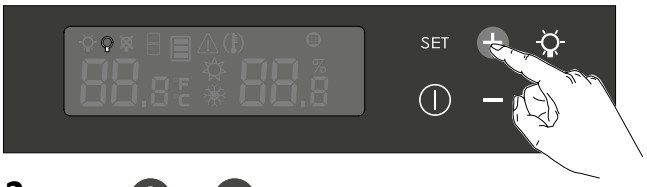
VI. Setting the lighting mode



1 Press the ☼ key.
The indicator of the active mode will flash

There are 3 setting options for lighting:

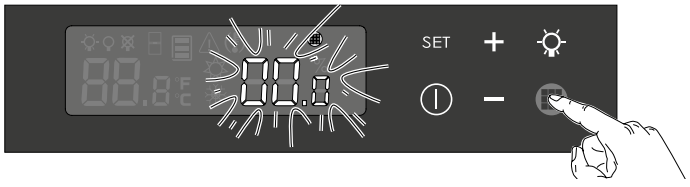
- Permanent lighting (mood lighting for a cabinet fitted with a glass door, for example).
- Lighting which comes on when the door opens (it is switched off when the cabinet door is closed).
- Lighting disabled



2 Press the + or − keys to select the desired mode.
3 Press the ☼ key to confirm

Precaution : bright light, never look directly at the LED beam.

VII. Charcoal filter meter display

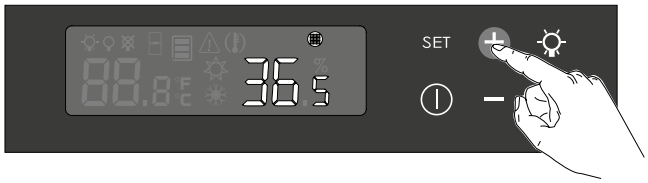


When using the filter for the first time or replacing it, set the meter to 365.

1 Press the ▦ key.
The display will flash.



3 Press the ▦ to confirm
The alarm display will switch off



2 Press the + key to set to 365.

The charcoal filter must be replaced every year.

You can consult the meter by pressing the ▦ key.

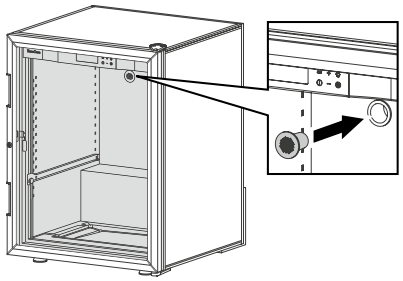
In a particularly dry environment and/or in not very good weather conditions (e.g. winter), you can use the "Hygro++" humidity kit which allows you to increase the level of relative humidity inside your wine cabinet.

7 - EVERYDAY MAINTENANCE

Your EuroCave cabinet is a tried and tested appliance.

Maintenance operations to be carried out approximately once a year

- Unplug and unload the appliance.
- Regularly vacuum the condenser at the back of the appliance.
- Clean the inside of the compartments with water and a gentle cleaning product.
- Rinse thoroughly.
- Replace the active charcoal filter in the breather hole at the top of your cabinet
- Remove the charcoal filter manually. It is available from your usual retailer. It must be replaced by an original manufacturer's part.
- Check that the seals are in good condition.



Maintenance of the optional extra "Premium" equipment:

- Clean the light strip with a microfibre or soft cloth only.
- To remove text, written using the white marker pen, from the bottle identification supports ("premium" equipment), use a damp cloth.
- To clean the fronts of the shelves:

- use a microfibre or soft cloth only
- only use water or a cleaning product designed for glass
- never use cleaning products containing acetone, spirit or alcohol, white spirit or synthetic thinners which could damage the front of the shelf.

Regular monitoring of your cabinet and reporting any faults to your retailer will ensure that your appliance provides you with many years of faithful service.

8 - OPERATING FAULTS

Possible incidents	Causes	Corrective actions
The pictogram is displaying	The temperature has not returned to within the ±4 °C threshold	Check that the door is correctly closed. Check the condition of the door seal. If you placed a large amount of bottles in your cabinet in the last few hours, wait a while then check again. If the alarm is still displaying, contact your EuroCave retailer.
The pictogram is still displaying even though I have taken the corrective actions above	Operating fault	Unplug the cabinet and contact your EuroCave retailer.
The pictogram is displaying	Open door alarm	Make sure that the door is correctly closed.
The pictogram is flashing	The level of relative humidity has been < 50 % for over 72 hrs	• Pour a glass of water into the duct of the tray (see chapter 7, § IV). • In order to know how often to add water, count the number of days separating the 1st day you added water and the day when the pictogram was displayed After a few hours, the pictogram will disappear.
The appliance cannot lower the level of humidity to the desired value		• Empty the cabinet, remove the humidity cartridge and clean the tray. • Remove the tube placed at the back of the tray. The humidity will be directly discharged out of the appliance. Call the EuroCave retailer if the problem persists despite having carried out these different operations.
The pictogram is displaying	Charcoal filter alarm	Replace the charcoal filter (see chapter 4).
The pictogram is displaying	Temperature sensor fault alarm	Contact your EuroCave retailer.

If your appliance does not seem to be working correctly, contact your EuroCave retailer.

Pure								
	Height mm	Width mm	Depth mm	Weight when empty Full Glass door (Kg)	Weight when empty Black Piano door (Kg)	Electrical power* (Watts)	Recommended temperature range Min T°(°C / °F) - Max T° (°C / °F)	
							Full Glass	Black Piano
1 temperature								
V-Pure-L	1825	680	690	90	83	80	0-30 / 32-86	0-35 / 32-95
V-Pure-M	1480	680	690	78	72	70	0-30 / 32-86	0-35 / 32-95
V-Pure-S	960	680	690	56	52	60	0-30 / 32-86	0-35 / 32-95
3 temperatures								
E-Pure-L	1825	680	690	97	90	75	12-30 / 54-86	12-30 / 54-86
E-Pure-M	1480	680	690	85	79	70	12-30 / 54-86	12-30 / 54-86
Multi-temperatures								
S-Pure-L	1825	680	690	88	81	80	12-30 / 54-86	12-30 / 54-86
S-Pure-M	1480	680	690	76	70	75	12-30 / 54-86	12-30 / 54-86
S-Pure-S	960	680	690	54	50	70	12-30 / 54-86	12-30 / 54-86

* Consumption per 24hrs measured with an external temperature of 25°C / 77°C and a Black Piano solid door.
Control accuracy: +/- 1°C (2°F), display accuracy: +/- 1°C (2°F).

The use of glass doors can alter your wine cabinet's performance in some extreme temperature conditions.

9 - Energy and technical features

Data relating to energy consumption

Ref.	Types of doors	Energy efficiency rating	Annual energy consumption AEc* (Kwh/an)	Useful volume (litres)	Temperature of the other compartments**	Acoustic emissions (dB(A))	
Pure						**R600a**	**R134a (US- Canada)**
1 temperature							
V-Pure-L	Glass	B	227	445	-	37	38
V-Pure-L	Black Piano	A+	132	445	-	37	38
V-Pure-M	Glass	B	198	340	-	37	38
V-Pure-M	Black Piano	A+	125	340	-	37	38
V-Pure-S	Glass	B	176	210	-	37	38
V-Pure-S	Black Piano	A+	114	210	-	37	38
3 temperatures							
E-Pure-L	Glass	B	227	450	15-22°C / 59-72°F	37	38
E-Pure-L	Black Piano	A	165	450	15-22°C / 59-72°F	37	38
E-Pure-M	Glass	B	216	345	15-22°C / 59-72°F	37	38
E-Pure-M	Black Piano	A	157	345	15-22°C / 59-72°F	37	38
Multi-temperatures							
S-Pure-L	Glass	B	227	460	-	37	38
S-Pure-L	Black Piano	A	165	460	-	37	38
S-Pure-M	Glass	B	216	355	-	37	38
S-Pure-M	Black Piano	A	157	355	-	37	38
S-Pure-S	Glass	B	183	225	-	37	38
S-Pure-S	Black Piano	A	150	225	-	37	38

* Power consumption calculation based on the result obtained over 24 hrs in standard test conditions (25°C/77°F). Actual power consumption depends on the appliance's location and operating conditions.
This appliance is intended exclusively for wine storage.
Category of all models: 2
Climate class: Our appliances are designed for use at an ambient temperature of between 10°C and 32°C (50°F and 90°F) (Class SN). Nevertheless, refer to the technical properties tables (p16) for the optimal performance levels of your product..
These appliances cannot be built-in.
** red serving temperature

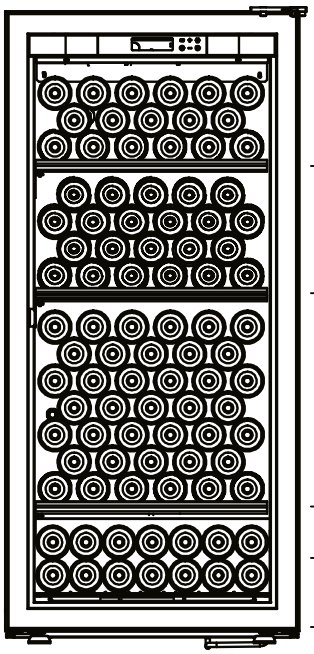
Standards
Your product complies with the following standards:
1- Safety - Directive 2006/95/CE
Standards EN60335-1:Version 5 - 2010 +A1 + A2 + A11 + A12 + A13
EN60335-2-24:Version 7 - 2010 + A1 + A2 + A11
2- EMC - Directive 2004/108/CE
Standard EN55014-1/2
3- Environment - Directive 2010/30/EU
Directive 2010/30/EU
Regulation 1060/2010



R600a

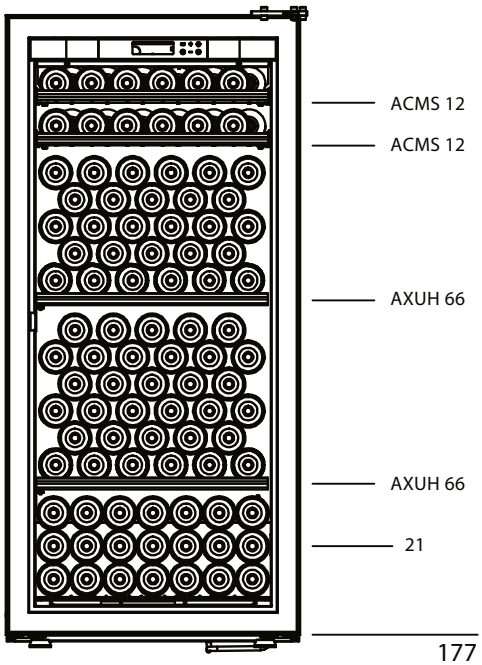
Depending on the country, EuroCave wine cabinets may contain flammable refrigerant gas (R600a: ISO BUTANE).

10 - 1 TEMP. V-PURE-M/ MULT-TEMP. S-PURE-M



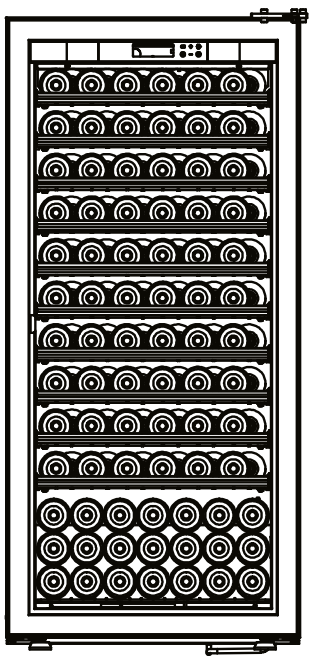
168 bouteilles - 168 bottles - 168 Flaschen
168 botellas - 168 flessen - 168 bottiglie *

Stockage - Storage - Lagerregal Almacenamiento - Opslagplateaus - Stoccaggio



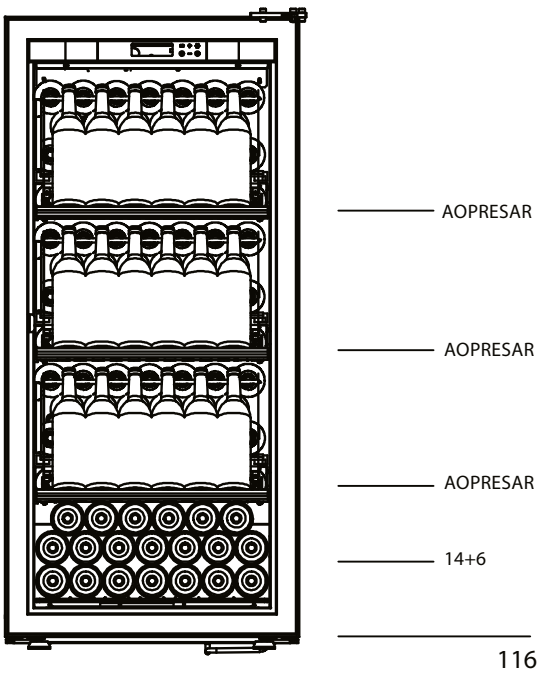
177 bouteilles - 177 bottles - 177 Flaschen
177 botellas - 177 flessen - 177 bottiglie *

Mixte - Mixed - Gemischte Regalsysteme
Mixta - Gemengd - Misto



141 bouteilles - 141 bottles - 141 Flaschen
141 botellas - 141 flessen - 141 bottiglie *

Coulissante - Sliding - Auszugsregale
Deslizante - Schuifplateau - Scorrevole

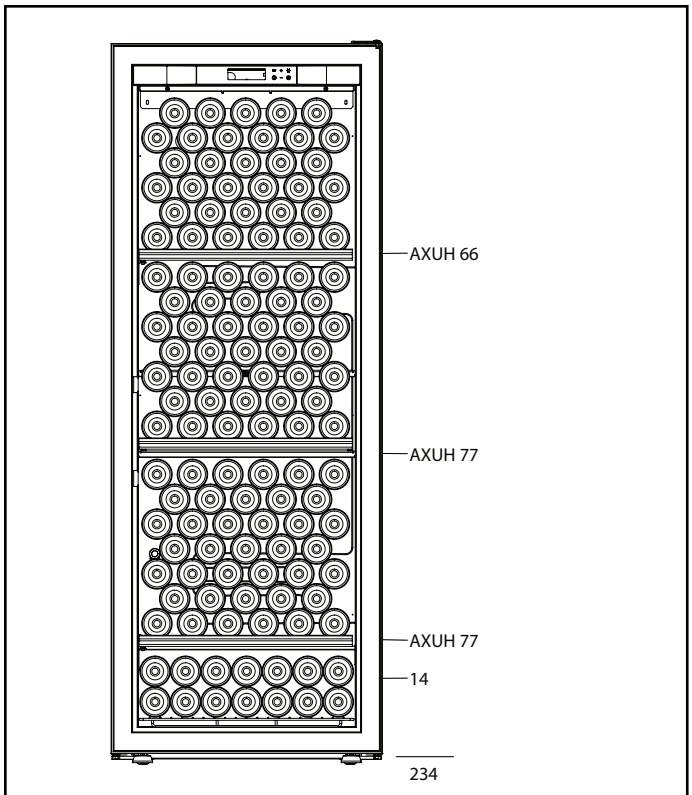


116 bouteilles - 116 bottles - 116 Flaschen
116 botellas - 116 flessen - 116 bottiglie *

Présentation - Presentation - Präsentationsregale
Presentación - Presentazione - Presentatieplateaus

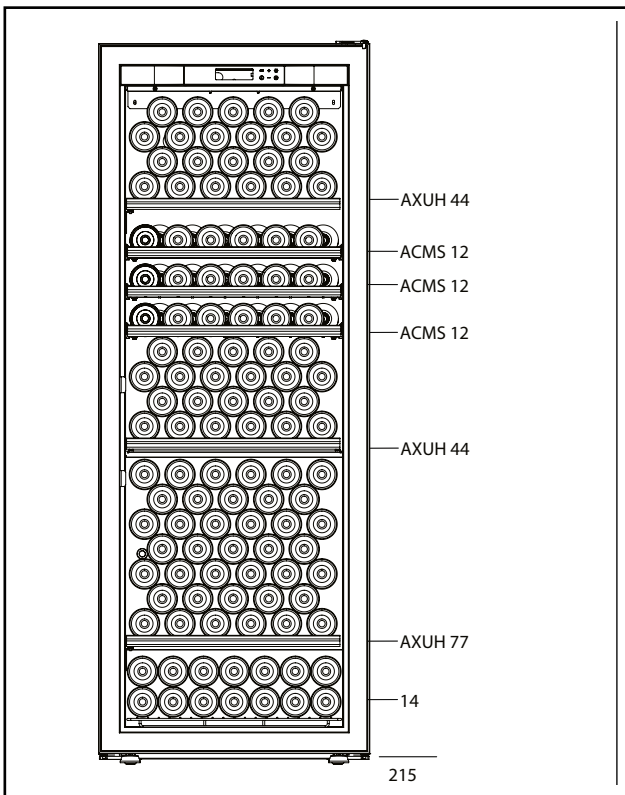
*Les capacités des armoires sont calculées en configurations usine, avec des bouteilles Bordeaux Tradition. / **The cabinet capacities are calculated in factory configuration using traditional Bordeaux bottles.* / *Die Kapazitäten der Schränke werden mit Bordeauxflaschen „Tradition".in Fabrik-Konfigurationen berechnet. / **Las capacidades de las bodegas están calculadas en configuraciones de fábrica, con botellas Burdeos Tradición.* / *De capaciteit van de wijnkasten is berekend in de fabriekskonfiguratie met traditionele Bordeaux-flessen. / **Le capacità delle cantinette per vini sono calcolate in configurazioni di fabbrica con bottiglie bordolesi tradizionali.*

10 - 1 TEMP. V-PURE-L/ MULT-TEMP. S-PURE-L



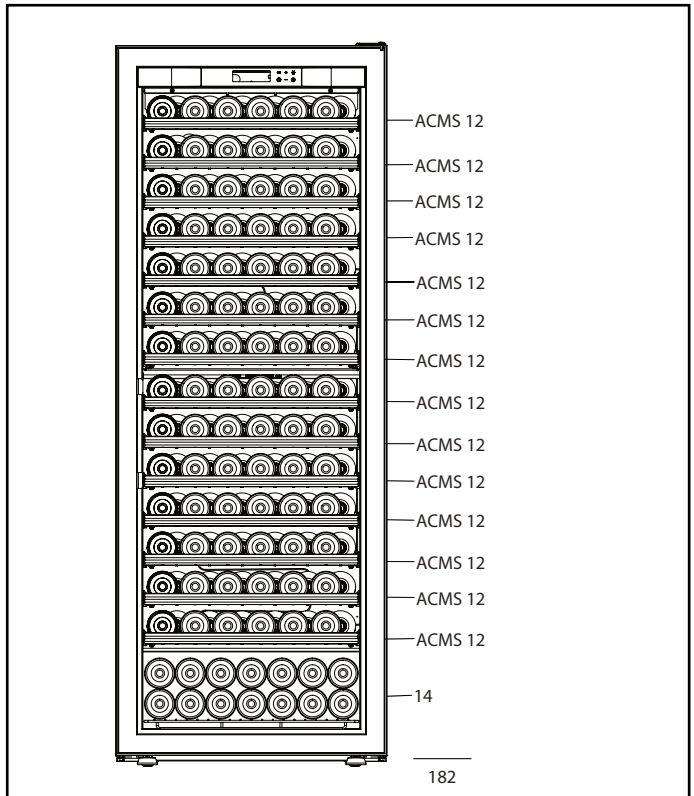
234 bouteilles - 234 bottles - 234 Flaschen
234 botellas - 234 flessen - 234 bottiglie *

Stockage - Storage - Lagerregal
Almacenamiento - Opslagplateaus - Stoccaggio



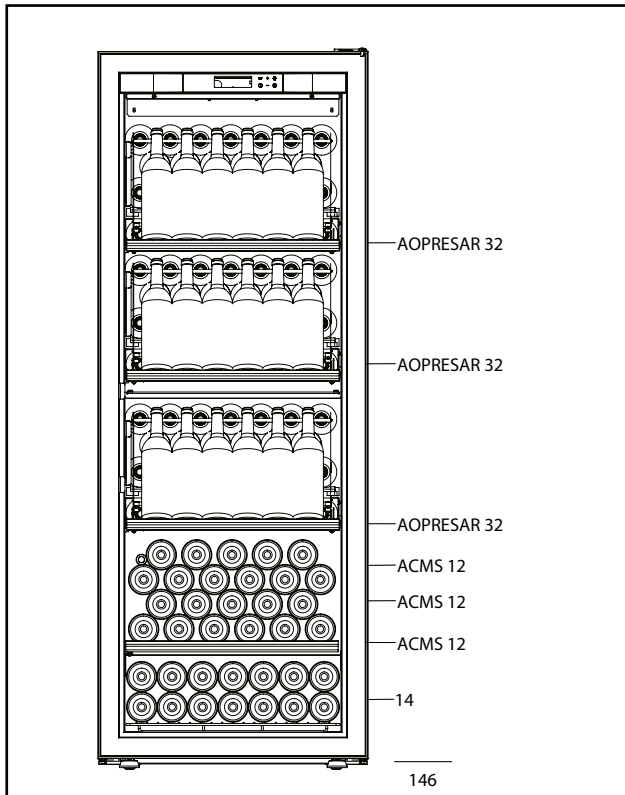
215 bouteilles - 215 bottles - 215 Flaschen
215 botellas - 215 flessen - 215 bottiglie *

Mixte - Mixed - Gemischte
Regalsysteme Mixta - Gemengd - Misto



182 bouteilles - 182 bottles - 182 Flaschen
182 botellas - 182 flessen - 182 bottiglie *

Coulissante - Sliding - Auszugsregale
Deslizante - Schuifplateau - Scorrevole

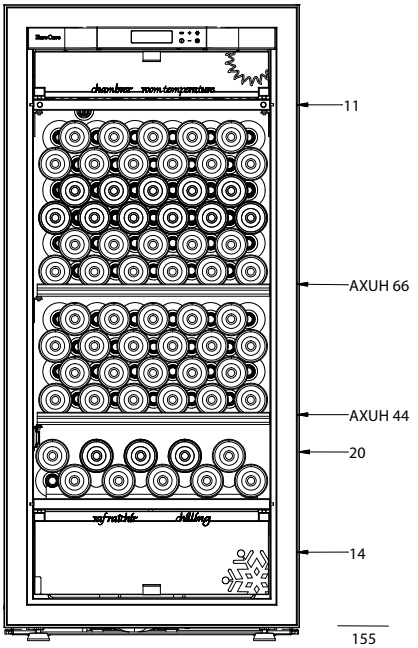


146 bouteilles - 146 bottles - 146 Flaschen
146 botellas - 146 flessen - 146 bottiglie *

Présentation - Presentation - Präsentationsregale
Presentación - Presentazione - Presentatieplateaus

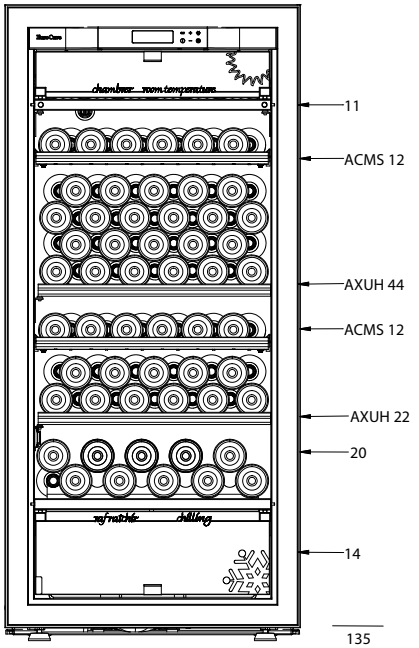
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10 - 3 TEMP. E-PURE-M



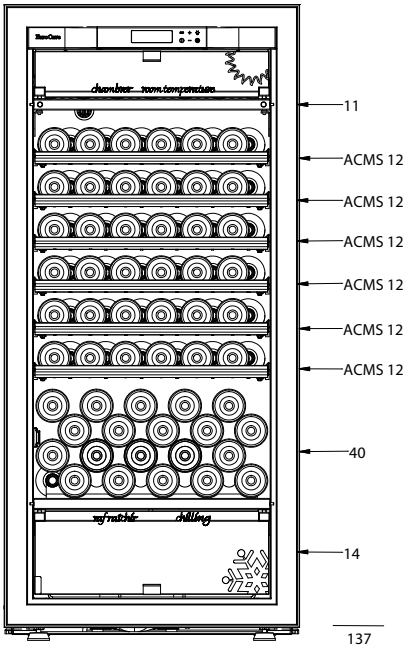
155 bouteilles - 155 bottles - 155 Flaschen
155 botellas - 155 flessen - 155 bottiglie *

Stockage - Storage - Lagerregal Almacenamiento - Opslagplateaus - Stoccaggio



135 bouteilles - 135 bottles - 135 Flaschen
135 botellas - 135 flessen - 135 bottiglie *

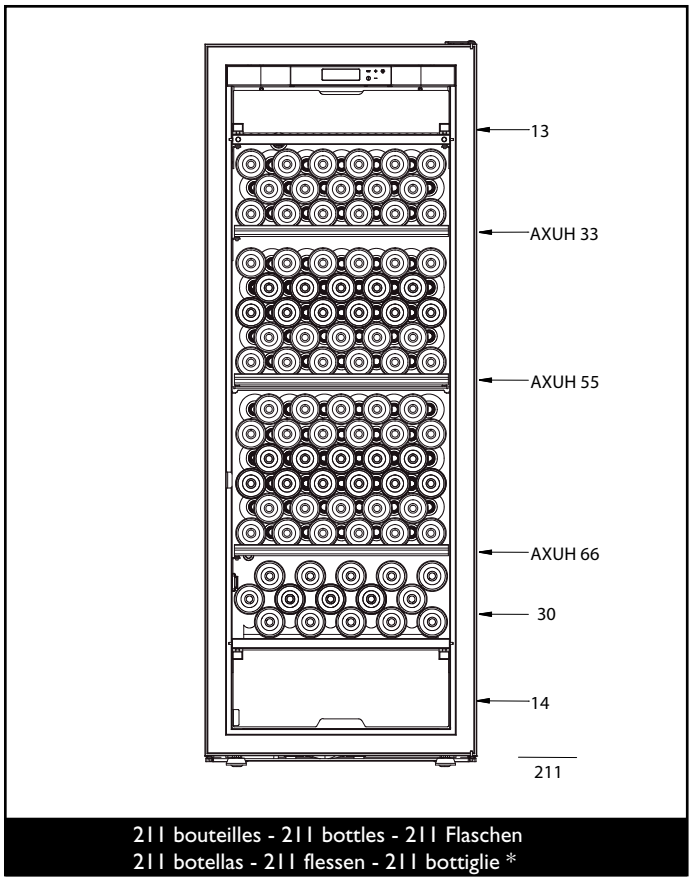
Mixte - Mixed - Gemischte Regalsysteme
Mixta - Gemengd - Misto



137 bouteilles - 137 bottles - 137 Flaschen
137 botellas - 137 flessen - 137 bottiglie *

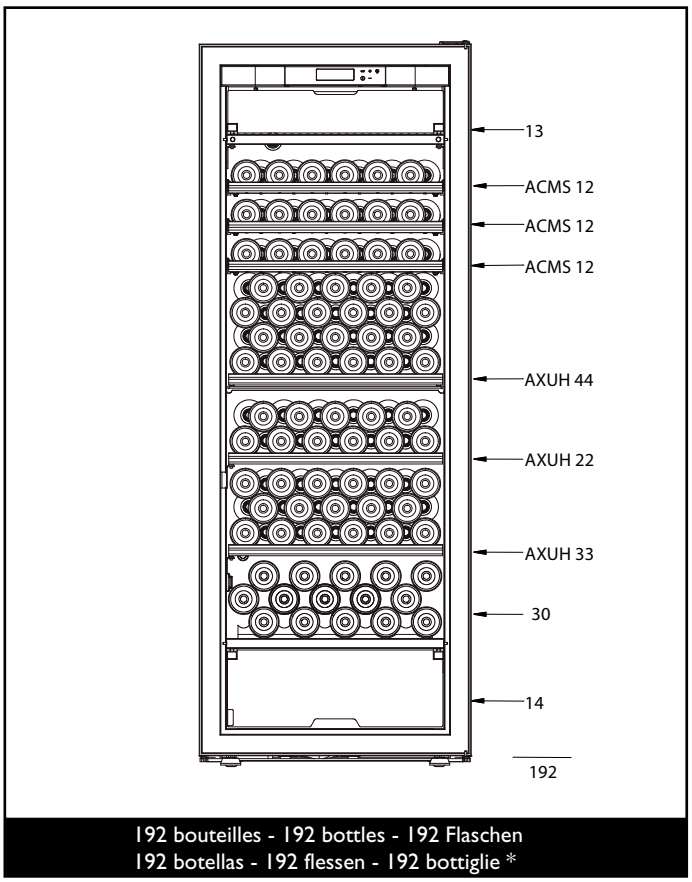
Coulissante - Sliding - Auszugsregale
Deslizante - Schuifplateau - Scorrevole

*Les capacités des armoires sont calculées en configurations usine, avec des bouteilles Bordeaux Tradition. / **The cabinet capacities are calculated in factory configuration using traditional Bordeaux bottles.* / *Die Kapazitäten der Schränke werden mit Bordeauxflaschen „Tradition“.in Fabrik-Konfigurationen berechnet. / **Las capacidades de las bodegas están calculadas en configuraciones de fábrica, con botellas Burdeos Tradición.* / *De capaciteit van de wijnkasten is berekend in de fabriekskonfiguratie met traditionele Bordeaux-flessen. / **Le capacità delle cantinette per vini sono calcolate in configurazioni di fabbrica con bottiglie bordolesi tradizionali.*



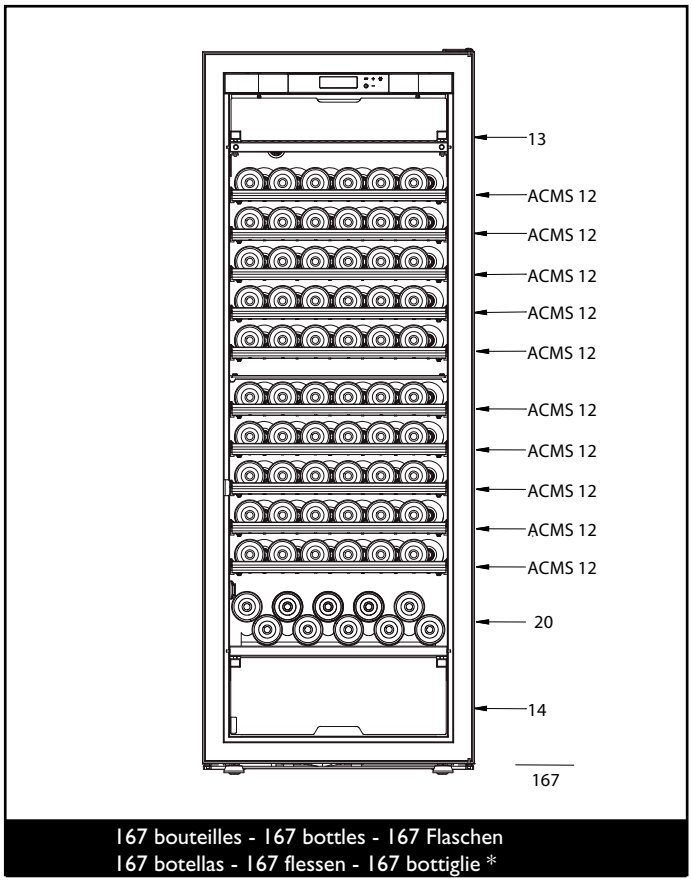
211 bouteilles - 211 bottles - 211 Flaschen
211 botellas - 211 flessen - 211 bottiglie *

Stockage - Storage - Lagerregal Almacenamiento - Opslagplateaus - Stoccaggio



192 bouteilles - 192 bottles - 192 Flaschen
192 botellas - 192 flessen - 192 bottiglie *

Mixte - Mixed - Gemischte Regalsysteme
Mixta - Gemengd - Misto

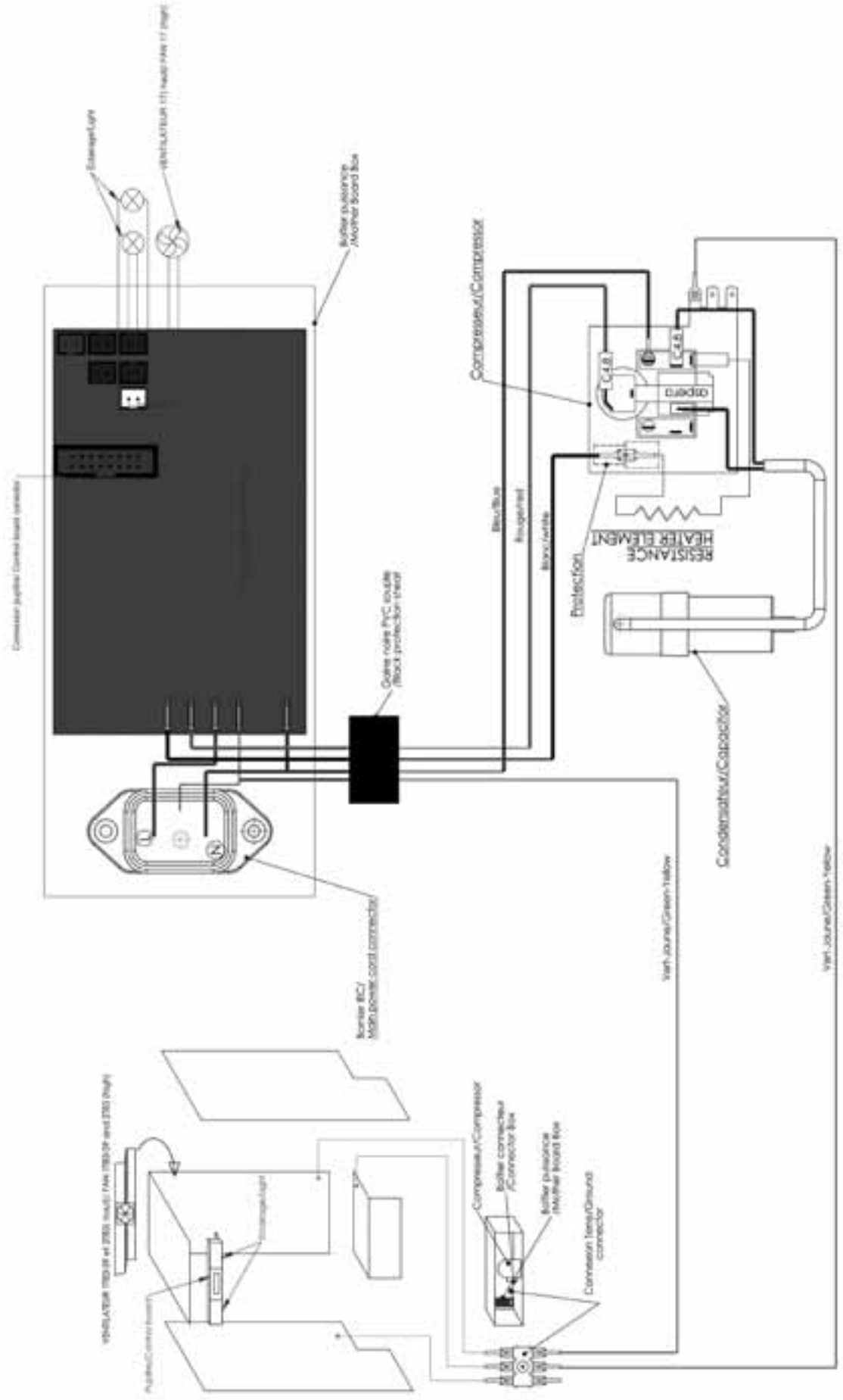


167 bouteilles - 167 bottles - 167 Flaschen
167 botellas - 167 flessen - 167 bottiglie *

Coulissante - Sliding - Auszugsregale
Deslizante - Schuifplateau - Scorrevole

*Les capacités des armoires sont calculées en configurations usine, avec des bouteilles Bordeaux Tradition. / **The cabinet capacities are calculated in factory configuration using traditional Bordeaux bottles.* / *Die Kapazitäten der Schränke werden mit Bordeauxflaschen „Tradition".in Fabrik-Konfigurationen berechnet. / **Las capacidades de las bodegas están calculadas en configuraciones de fábrica, con botellas Burdeos Tradición.* / *De capaciteit van de wijnkasten is berekend in de fabriekskonfiguratie met traditionele Bordeaux-flessen. / **Le capacità delle cantinette per vini sono calcolate in configurazioni di fabbrica con bottiglie bordolesi tradizionali.*

11 - Schéma électrique - Wiring diagram - Schaltplan - Esquema eléctrico - Elektriciteitsschema - Schema elettrico



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