FOVOMI

Wine Cooler
User Instruction





FW-91D Red **FW-91D White**

Before use, please read and follow the safety rules and operating instructions in this manual.

If you have got any packaging or quality problems, please don't hesitate to contact our after-sales email: **FOVOMI-01@hotmail.com.** We will definitely help you to solve your problems.

Firstly, we would like to thank you for purchasing a **FOVOMI** product and hope that this appliance fully lives up to your expectations.

This appliance enables you to bring your bottles at room temperature or bring them to service temperature (depending on the bottles) thanks to its wide adjustment range.

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Before you use your appliance for the first time, please read this user manual carefully.

Keep it carefully so that you can refer to it, if necessary.

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

1. Safety Precautions

- Position on a flat, stable surface.
- Ensure that the area where your appliance is positioned can support its weight when loaded (a 75 cl bottle weighs approximately 1.3 kg).
- A service agent/qualified technician should carry out installation and any repairs if required.
- DO NOT remove any components or service panels on this product.
- Consult Local and National Standards to comply with the following:
  - Health and Safety at Work Legislation
  - Fire Precautions
  - IEE Wiring Regulations
  - Building Regulations
- DO NOT immerse in water, or use jet/pressure washers to clean the appliance.
- DO NOT cover the appliance when it is operating.
- DO NOT store food in the Wine Cellar.
- Always carry, store and handle the appliance in a vertical position.
- Never tilt the appliance more than 45° from the vertical.
- Not suitable for outdoor use.
- Keep the appliance away from any source of heat and out of direct sunlight.
- Do not allow the mains cable to hang from a table or be in contact with sharp edges or hot surfaces.
- In the event that liquid is accidentally spilled (broken bottle, etc.) on electrical components (motor, etc.), disconnect the mains plug immediately.
- To prevent damaging the door gasket, make sure the door is fully open when pulling shelves out of the rail compartment.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by a recommended qualified technician in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- FOVOMI recommends that this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Earth Continuity, Insulation Continuity and Functional Testing.
- This appliance is intended to be used exclusively for the storage of wine.



Warning: Risk of Fire / flammable materials

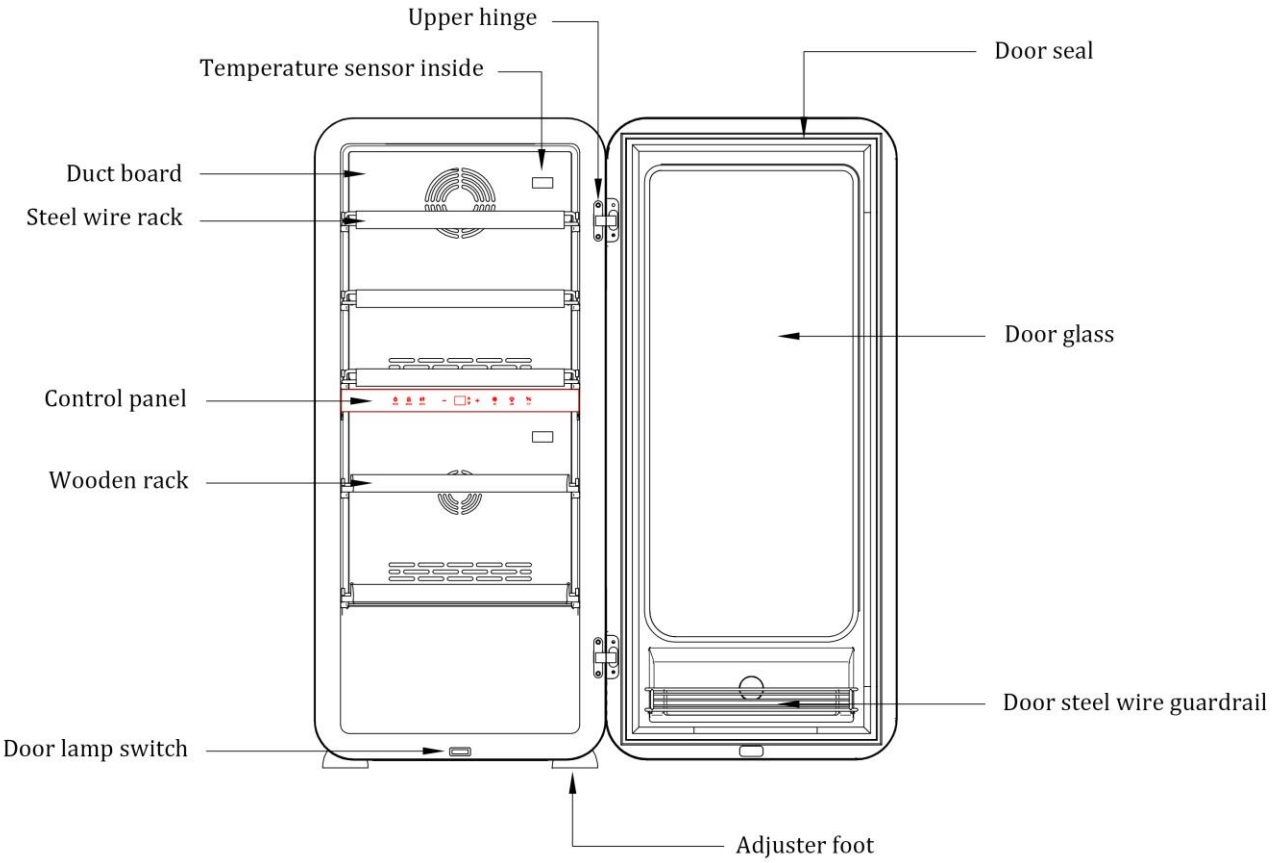
- The refrigerant gas contained in this appliance is isobutane, which is low-polluting but flammable.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.



Warning: Keep all ventilation openings clear of obstruction. Unit should not be boxed in without adequate ventilation.

- Warning: Do NOT use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Warning: Do NOT damage the refrigerant circuit.
- Warning: Do NOT use electrical appliances inside the food storage compartments of the appliance, unless they are the type recommended by the manufacturer.

2. Description of the appliance



3. Technical Data

The nameplate attached to the inside or rear of the appliance (depending on the model) includes the entire information specific to your appliance.
We recommend that you make a note of its serial number in this booklet prior to installation, so that you can refer to it later (technical work, request for assistance, etc.).
Once the appliance is installed and loaded, access to it is not so easy.

CAUTION: no assistance can be provided without this information.

4. Installation Instructions

Before using this appliance

- Remove the exterior and interior packing.
- 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.
- Clean the interior surface with lukewarm water using a soft cloth.
- When disposing your appliance, please choose an authorized disposal site.
- Place your Wine Cellar on a floor that is strong enough to support it when it is fully loaded. To level your Wine Cellar, adjust the front leveling leg at the bottom of the Wine Cellar.
- Adequate ventilation is required, do not block the front air outlet.
- This unit is intended for free-standing installation only. **It must never be built-under or built-in.** For proper operation of the appliance, it is imperative to allow good air circulation around the unit. We do not accept any liability instance of non-compliance with the installation instructions.
- Not designed for placement in adage or basement.
- The appliance is for indoor use only.
- This appliance is intended to be used exclusively for the storage of wine.
- This appliance is using flammability refrigerant. So never damage the cooling pipe work during the transportation.

- Connect the appliance to a single socket, leaving a 10 cm gap between the back of the cellar and the wall. Be careful to support it, so that your Wine Cellar is perfectly level. (The use of a spirit level is recommended). This will prevent any movement due to instability, generating noise and vibration, and will ensure that the door seals perfectly.

Attention

- Store wine in sealed bottles.
- Do not overload the cabinet.
- Do not open the door unless necessary.
- Do not cover shelves with aluminum foil or any other shelf material which may prevent air circulation.

- Should the Wine Cellar be left empty for long periods it is suggested that the appliance is unplugged, and after careful cleaning, leave the door ajar to allow air to circulate inside the cabinet in order to avoid possible condensation, mold or odors forming.

CAUTION: please keep the appliance away from substance, which can cause ignition.

Ambient room temperature limits

This appliance is designed to operate in ambient temperatures specified by its temperature class marked on the rating plate.

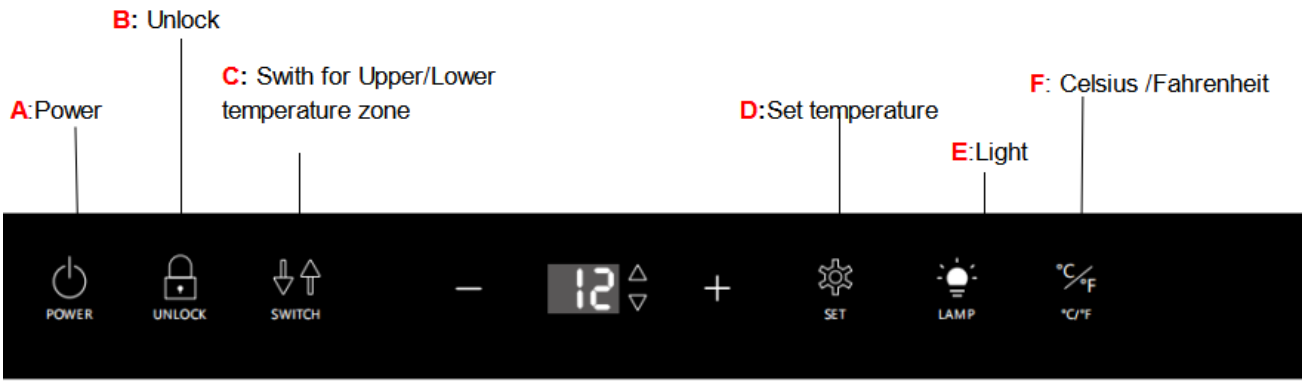
CLASS	SYMBOL	AMBIENT TEMPERATURES RANGE (°F)
Extended temperate	SN	From +50 to +90
Temperate	N	From +61 to +90
Subtropical	ST	From +61 to +101
Tropical	T	From +61 to +110

This refrigerating appliance is intended to be used at ambient temperatures ranging from 61 °F to 90 °F

5. How To Use

It is recommended that you installed your appliance **in a place where the ambient temperature is between 61°F --90°F (16- 32°C).** If the ambient temperature is above or below recommended temperatures, the performance of the unit may be affected and it may not be possible to obtain temperature between 41°F to 68°F (5 to 20°C). The ambient temperature affects the internal temperature and humidity of your cellar. For optimum performance, your cellar settings are made for ambient temperatures of 73°F to 77°F (23 ° C to 25 ° C).

Control panel dual zone : (FW-91D)



Turn ON/OFF the wine cellar

- To turn ON/OFF the wine cellar, press for 3 seconds the **A** button.
- When turned off, the light of the other button icon is not bright, the display shows the "——", the power button is not controlled by the lock function.

Lock and unlock control panel

- Unlock: press key **B** and hold it for 1 seconds to unlock the screen, icon **B** on screen becomes green.
- Auto lock: the button will be locked after 2 minutes without key operation, icon **B** on screen becomes white.

Checking actual temperature

The appliance designed to display setting temperature. To check cabinet's actual temperature, press key **C** during unlock status, the value will turn to inner cabinet's actual temperature with flash.

Press the key **C** for 1 second to switch the temperature display of upper / lower temperature zone, and the icon corresponding to upper temperature or lower temperature is bright or extinguish synchronously.

Note: actual temperature only indicate the appliance working condition, it will changed automatically base on different cooling status and could not be adjusted.

Setting temperature

Dual zone (FW-91D)

- Short press the **D** key to flash the original setting value of the switching temperature area, and then short press "+" or "-" to set the temperature.
- When setting another temperature, short press key **C**, short press SET key **D**, icon flash the original setting of the switch temperature, short press "+" or "-" to set the temperature.

IMPORTANT: For dual zone models, both two zones temperature could be set at 54°F /12ºC, and it is workable at the same time.
But for optimal performance, once one zone is set at 54°F /12ºC, setting of the other zone minimum required 38°F /3°C difference (example: 41°F /5°C upper and 46°F /8°C lower). Maximum temperature difference between both compartments is 50°F /10°C.
Always set cooler temperature in the upper compartment and warmer temperature in the lower compartment (example: 41°F /5°C upper and 59°F/ 15°C lower).

Light on/off

- Long press "lamp" key **E** 3 seconds switch light mode
- Mode 1 door on, door off
- Mode 0, light on last long
- Short press key **E** switch light
- Factory default mode 1

Celsius / Fahrenheit

- Unlock status, press the °C \ °F key **F** for 1 second, switch degrees Celsius \ degrees Fahrenheit.
- Factory default degrees Fahrenheit.
- Temperature control range of upper temperature area: 41°F – 54°F /5~12℃
- Temperature control range of lower temperature area: 54°F – 72°F /12~22℃

Ref	XXX1 41°F – 54°F (5°C→12°C)	XXX2 54°F to 41°F (12°C→5°C)
CS41B1	35 minutes	29 minutes
CD41B1	27 minutes	33 minutes
CS63B1	32 minutes	27 minutes
FW-91D	22 minutes	33 minutes
CD110	50 minutes	54 minutes

6. Care & Maintenance

Before cleaning your appliance (something that should be done regularly), disconnect it by removing the plug or by pulling the fuse on the circuit.

Before using your appliance for the first time and regularly after that, we recommend that you clean the inside and outside (front, side and top) with a gentle cleaning product. Rinse with clean water and allow to dry before reconnecting. Do not use solvents or abrasives.

When the appliance is switched on for the first time, there may be a residual odor. In that case, runt the appliance empty for a few hours at the coldest possible temperature. The cold will kill any odors.

In case of a power cut

Most power cuts are resolved within a short time. A power cut of 1 or 2 hours will not affect the temperature in your cabinet. To protect your wines during a power cut, avoid opening the door as much as possible. During very long power cuts, take the necessary measures to protect your wine.

- If the appliance is disconnected or if there is a power cut, you must wait three to five minutes before re- starting. If you try to re-start before this time, the compressor will only re-start after 3 to 5 minutes (if the temperature requires).

- When switching on for the first time or following a prolonged shutdown, it is possible that when restarting, the temperatures selected and those displayed are not the same. This is normal. It will take a few hours before they stabilize.

Vacation time

- **Short vacations:** leave the Wine Cellar operating during vacations of less than three weeks.

- **Long vacations:** if the appliance will not be used for several months, remove all items and turn off the appliance. Clean and dry the interior thoroughly. To prevent odor and mold growth, leave the door open slightly: blocking it open if necessary.

Moving your Wine Cellar

- Remove all items.

- Securely tape down all loose items (shelves) inside your appliance.

- Tape the door shut.

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

Energy saving tips

- The Wine Cellar should be located in the coolest area of the room (but at least at 61°F /16°C), away from heat producing appliances, and out of the direct sunlight.
- Ensure that the unit is adequately ventilated. Never cover air vents.
- Only open the door for as long as necessary.

7. Equipment

The climate control system

According to advice from specialists, the ideal temperature for storing wine is around 54°F /12°C, within a bracket of 50°F to 58°F (10 to 14°C). Do not confuse this with service temperature, which varies between 41°F and 68°F (5 and 20°C), depending on the specific nature of the wine.

It is especially important to avoid sudden changes in temperature. Designed by specialists for oenophiles, this appliance, unlike a simple refrigerator, takes into account the sensitivity of grand cru wines to sudden variations in temperature by ensuring the close control of a **constant average temperature.**

Humidity maintenance system

Hygrometry of our wine cellars is regulated by itself by the principle of hydrodynamics. During cooling process, there is a formation of frost (the cold dries the air), humidity can drop to 50%. During warming period, frost melts and the rate can rise above 75%. By averaging the 2 values, we obtain a humidity level suitable for wine storage. It is imperative to reason in average value over several cycles and not from a one-off statement.

In case you want to increase the moisture level in your wine cellar, you can put a bowl of water at the bottom of your unit, making sure it is stable and cannot spill.

The anti-vibration system

The refrigeration compressor is equipped with special dampers (silent-blocks) and the inner space is insulated from the body by a thick layer of polyurethane foam. These characteristics prevent the transmission of vibration to your wines.

Defrosting

Your appliance is equipped with an automatic defrost cycle. When a cooling cycle finishes, the appliance's refrigerated surfaces are defrosted automatically. The defrost water is channeled into a condensates evaporation tray which is located in the back of the appliance near the compressor. The heat produced by the compressor then evaporates the condensates collected in the tray.

Screen energy save function

1) Screen lock status, no operation for 90 seconds, the screen will turn to comparably darker

2) Unlock the screen to recover

Temperature recollection function:

In the event of a power interruption, Wine Cellar can remember the previous temperature settings, and when the power is recovery, the cooler temperature will go back the same setting temperature as power off.

High and low temperature alarm function

This cellar is equipped with a high and low temperature alarm. The unit will sound an audible alarm and the display alternately displays the HI or LO alarm code and the current cellar temperature. The alarm is deactivated by pressing one of the buttons.

In this case, please unplug your cellar and contact your after-sales service.

8. Loading

The maximum recommended loading quantities for bottles are given as guidelines and are indicative only; they provide a quick estimate of the size of the appliance (similar to the capacity of a refrigerator expressed in liters).

They correspond to tests conducted with a standard bottle: the standard “75 cl light Bordeaux” bottle - standards apply the geographical origin of each bottle shape (Bordeaux, Burgundy, Provence, etc.) and a type (traditional, heavy, light, flute, etc.), each with its own diameter and height.

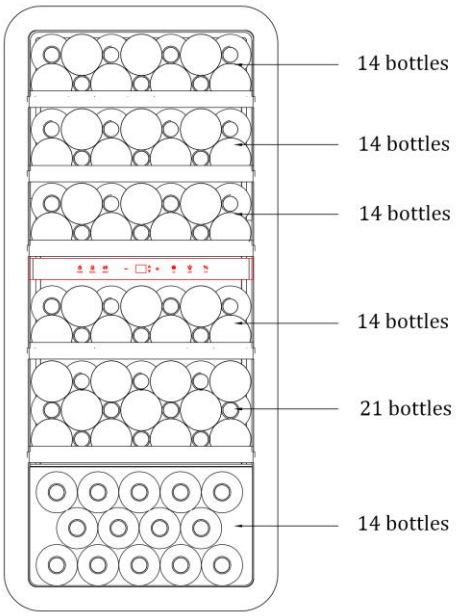
In reality and in extreme cases, you could store more bottles by stacking the same type of bottle without using shelves, but a varied cellar comprises a wide variety of bottles and the practical aspect of everyday cellar management limits its capacity. You will therefore probably load the appliance a little less than the recommended maximum.

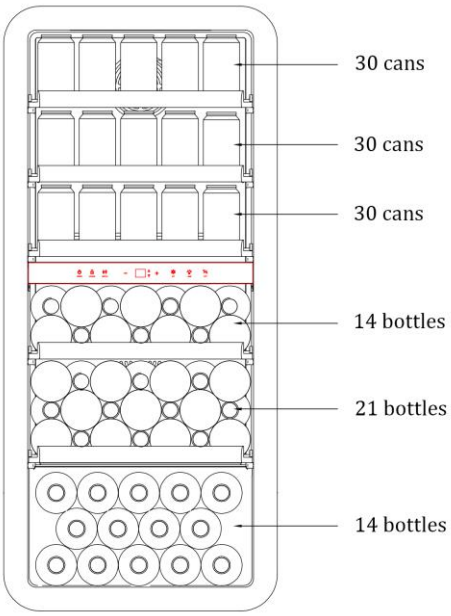
For example, if a wine cellar is loaded only with Burgundy wine bottles, there will be approximately 30% fewer bottles than the initial quantity calculated for Bordeaux bottles.

Announced capacity

The announced capacity is the maximum capacity calculated with a defined number of shelves, which varies according to the model. This standard is calculated with 75cl bottles of the traditional Bordeaux type. Any other type of bottle size and the addition of shelves will considerably reduce the storage capacity.

For the reference FW-91D, the maximum capacity has been calculated with 5 shelves.





Stores up to 91 regular 750ml Bordeaux wine bottles (bottle diameter 2.75 in * height 11.8 in)
Or stores up to 90 standard 330ml cans and 49 regular 750ml Bordeaux wine bottles

Examples of serving temperatures

To be observed when tasting, in order to avoid missing out on the rich aromas of your wines! Opinions vary, and the ambient temperature too, but many people agree on the following:

Prestigious Bordeaux wines – Reds	61°F – 63°F	16 – 17°C
Prestigious Burgundy wines – Reds	59°F – 61°F	15 – 16°C
Prestigious dry white vintages	58°F – 61°F	14 – 16°C
Light, young, fruity reds	52°F – 54°F	11 – 12°C
Provence rosés, premier wines	50°F – 54°F	10 – 12°C
Dry whites and vin de pays reds	50°F – 54°F	10 – 12°C
Vin de pays whites	47°F – 50°F	8 – 10°C
Champagnes	45°F – 47°F	7 – 8°C
Sweet wines	43°F	6°C
Beverages	41°F – 54°F	5 – 12°C

9. Power Saving

To limit the electricity consumption of your appliance:

- Install it in an appropriate place (see “Installation instructions”).
- Leave the doors open as little time as possible.
- To ensure that the appliance operates properly, clean the condenser regularly (see “Maintenance”).
- Regularly inspect the door seals and ensure that they are still closing properly. If this is not the case, contact your aftersales service.
- The appliance's thermostat is electronic and allows you to set the temperature between 41°F and 68°F or 5 and 20 °C.
  - For wine storage, it is recommended that you set your appliance to 54°F /12°C.
  - This temperature can be adapted according to the type of wine stored.
  - Setting the temperature above 54°F /12°C will reduce the energy consumption of the appliance.
  - Setting the temperature below 54°F /12°C will increase the energy consumption of the appliance. Some models allow you to set different temperature levels in the same cellar. The appliance ensures that the temperature is maintained as long as it is in operation and used under normal conditions. The temperature inside the appliance can be influenced by many factors: room temperature, exposure to the sun, number of door openings and the number of bottles stored.
  - Slight changes in temperature are perfectly normal.

10. In The Event of a Breakdown

Despite the care we take during production, a breakdown can never be totally ruled out. Before contacting your retailer’s after-sales department, please check that:

- The appliance is properly plugged in
- There is not a power cut in progress
- The breakdown is not one of those described in the table at the end of this manual

IMPORTANT: if the power cable supplied is damaged, it must be replaced by the manufacturer, a service center approved by the brand or the retailer. In all events, it must be replaced by qualified personnel in order to avoid any risk of injury.

IF THESE CHECKS REVEAL NOTHING, THEN CONTACT YOUR RETAILER’S AFTER-SALES DEPARTMENT.

CAUTION!

Unplug the appliance before carrying out any maintenance or repair work.

11. Trouble Shooting

IMPORTANT: If your Wine Cellar appears not to be operating properly, before contacting the Customer Care Department, please refer to the checklist below.

No.	PROBLEM	POSSIBLE CAUSE
1	The Wine Cellar does not operate	Not plugged in. The appliance is turned off. The circuit breaker tripped or a blown fuse.
2	The Wine Cellar is not cold enough	Check the temperature control setting. External environment may require a higher setting. The door is opened too frequently. The door is not closed completely. The door gasket does not seal properly.
3	Automatically turn-on and turn-off frequently	The room temperature is hotter than normal. A large amount of contents has been added to the Wine Cellar. The door is opened too frequently. The door is not closed completely. The temperature control is not set correctly. The door gasket does not seal properly.
4	The lighting does not work	Not plugged in. The circuit breaker tripped or a blown fuse. The lighting is turned off.
5	Too much vibration	Check to assure that the appliance is level. Check to assure no parts inside the cabinet or in the compressor chamber are loose.
6	The Wine Cellar seems to make too much noise	The rattling noise may come from the flow of the refrigerant, which is normal. As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant. Contraction and expansion of the inside walls may cause popping and crackling noises. The appliance is not level.
7	The door will not close properly.	The Wine Cellar is not level. The gasket is dirty. The shelves are out of position.

8	The display window is shown with “1H/2H/3H” instead of a digital figure, and/or with continuous beep sound.	The temperature probe is out of order. High temperature over limit.
9	The display window is shown with “1L/2L/3L” instead of a digital figure, and/or with continuous beep sound.	The temperature probe is out of order. Low temperature over limit.
10	The display window is shown with “HI/LO”.	High/low temperature alarm in the upper temperature zone.

When the fault occurs, the buzzer rings, press any key to silence.
When 1H and 1L faults occur, the compressor will off for 10 minutes after 10 minutes on.
When the temperature sensor probe in the upper temperature area fails, the defrosting function is not affected.

The appliance must be accessible for the engineer to perform any necessary repair.

The appliance should be repaired by an accredited repair center, using only manufacturer’s original spare parts with professional electrical appliances repair tools.

Replacing light
This appliance consists of light-emitting diodes (LEDs). This type of diode cannot be changed by the consumer. The lifetime of these LEDs is normally sufficient for no change to be made. If however, and despite all the care taken during the manufacture of your Wine Cellar, the LEDs were defective, please contact your after-sales service for any intervention.

12. Disposal

Consult your local waste collection authority regarding disposal of your appliance. Local authorities are not obliged to dispose of commercial refrigeration equipment but may be able to offer advice on how to dispose of the equipment locally.

13. Environment

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol on the product, or on the documents accompanying the product, the

Crossed out Wheelie Bin, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment, or, if you are buying an equivalent product, to the retailer of the new product.

The user is responsible for taking the appliance to the appropriate collection center at the end of its useful life. Selective and appropriate collection for the recycling of no longer used appliances and their disposal and destruction in an environmentally friendly manner, helps to prevent potential negative effects on the environment and health, and encourages the recycling of materials used to make the product.

For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.

14. Warning

As we continuously improve our products for the benefit of our customers, we reserve the right to modify technical characteristics without notice.

Warranties for FOVOMI brand products are offered exclusively by selected retailers. No part of these instructions may be considered as a supplementary guarantee.

FOVOMI cannot be held liable for errors or technical or editorial omissions in this document. Non-binding document.

If you have got any packaging or quality problems, please don't hesitate to contact our after-sales email: **FOVOMI-01@hotmail.com**. We will definitely help you to solve your problems.

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