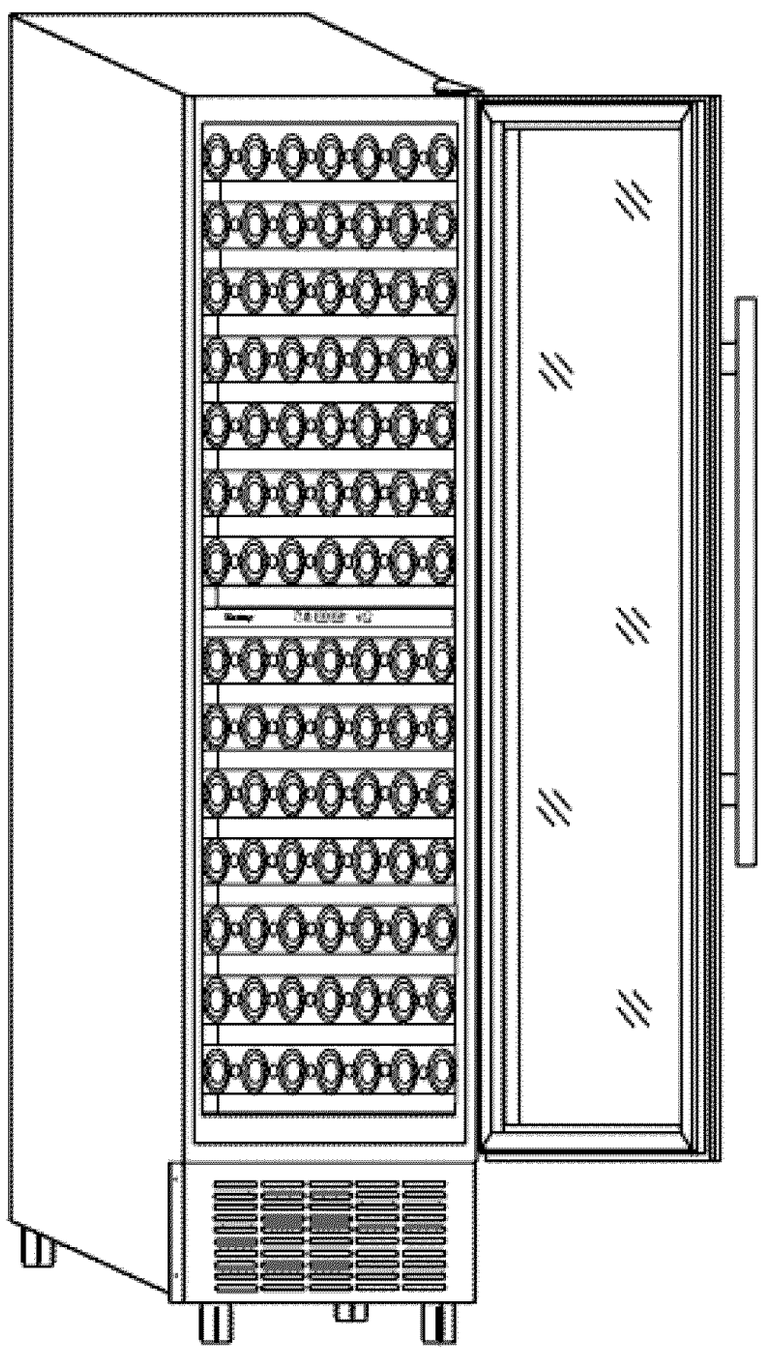
Vinotemp®

Wine Cellar

VT180R

INSTRUCTION MANUAL



LOS ANGELES CA

WWW.VINOTEMP.COM

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FEATURES

- Approximately 182-bottle holding capacity on 14 specially designed fitted shelves.
- **ZERO CLEARANCE "BUILT-IN" DESIGN:** Frontal inlet and exhaust grill enables installation in areas including but not limited to kitchen cabinets, kitchen islands and formal display areas. Must leave clearance in front of the unit.
- **MULTI temperature zones** that provide proper storage climate for all your wines. The temperature zones vary from 48°F -65°F, so all your wines will taste great when you serve them.
- **DIGITALLY CONTROLLED** temperature system will ensure the proper storage of all your special wines.
- An **interior light** will highlight your personal display.
- **Adjustable legs** ensure proper leveling and proper installation, which will provide long term reliability of your new **CELLER**.
- All units are **CETL certified** to ensure safety compliance and long term durability and service life.
- Unit is not designed for use in the garage or other extreme environments.

DESCRIPTION

- **THIS WINE CELLAR** was designed for the modern family. The unique features of this **WINE CELLAR** were designed to complement your modern decoration as well as to meet the needs of today's ever growing number of wine connoisseurs. Recent statistics show an astonishing growth rate in wine demand and consumption in many countries around the world, and we believe **THIS WINE CELLAR** will benefit many present and soon-to-be

wine connoisseurs.

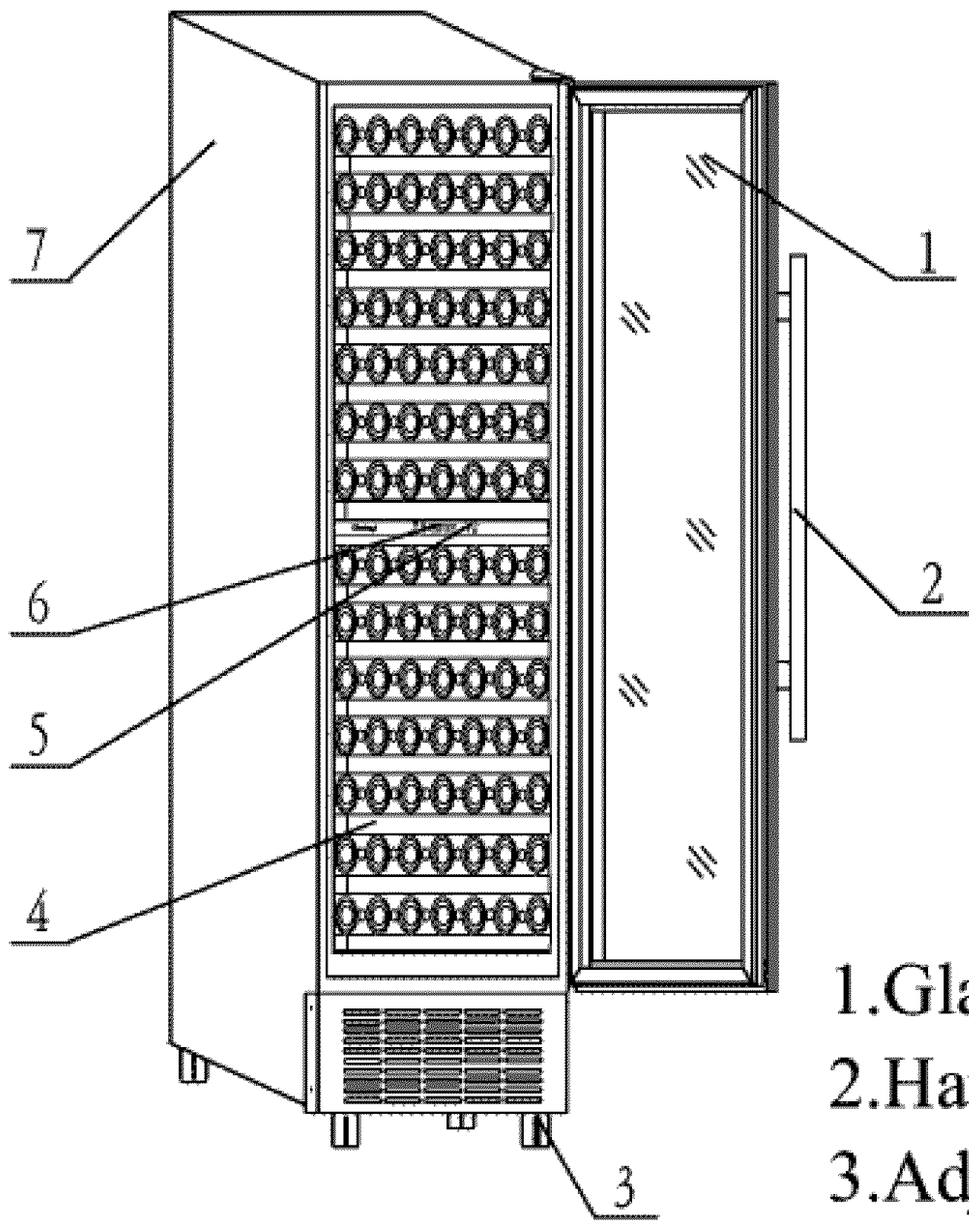
- This beautiful **WINE CELLAR** is designed to allow a visual display of your private wine selection to all guests in your home.
- We offer many different models that will satisfy most requirements, including those for the very serious wine connoisseur, we will concentrate this catalogue on the needs of everyday consumer. Information on both smaller and larger units is available on request or you may visit www.vinotemp.com.

INSTALLATION

- Install your **WINE CELLAR** on a solid and level floor (other than carpet). This will ensure a vibration and noise-free operation. Adjust the leveling legs in and out accordingly to stabilize the **CELLAR** horizontally. If the legs are not properly adjusted, the **CELLAR** may be unstable and result in excess noise or vibration.
- It is not advisable to install the **CELLAR** directly adjacent to a kitchen sink as moisture from this location could cause premature corrosion to the components of your new **CELLAR**.
- Do not install your new **WINE CELLAR** in direct sunlight or near a range of heat or oven, such external sources of heat may affect the proper storage temperature and compromise the taste and features of your wine.
- Do not install your wine cellar in the garage or basement.
- **CAUTION: DO NOT USE EXTENSION CORDS!**
- **WARNIGN: RISK OF CHILD ENTRAPMENT.** Before you throw away your Wine Captain, take off the door and leave shelves in place so that children may not easily climb inside.

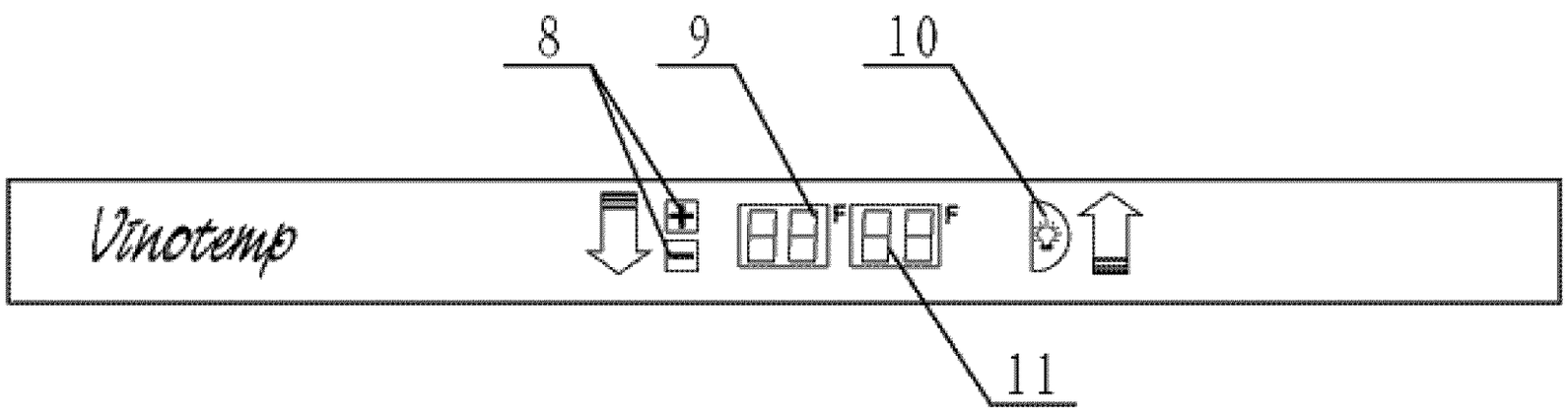
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IDENTIFICATION OF PARTS



1.Glass Door
2.Handle
3.Adjustable Leveling Legs
4.Shelf
5.Lamp Switch
6.LED Indicator
7.Cabinet

OPERATION PANEL

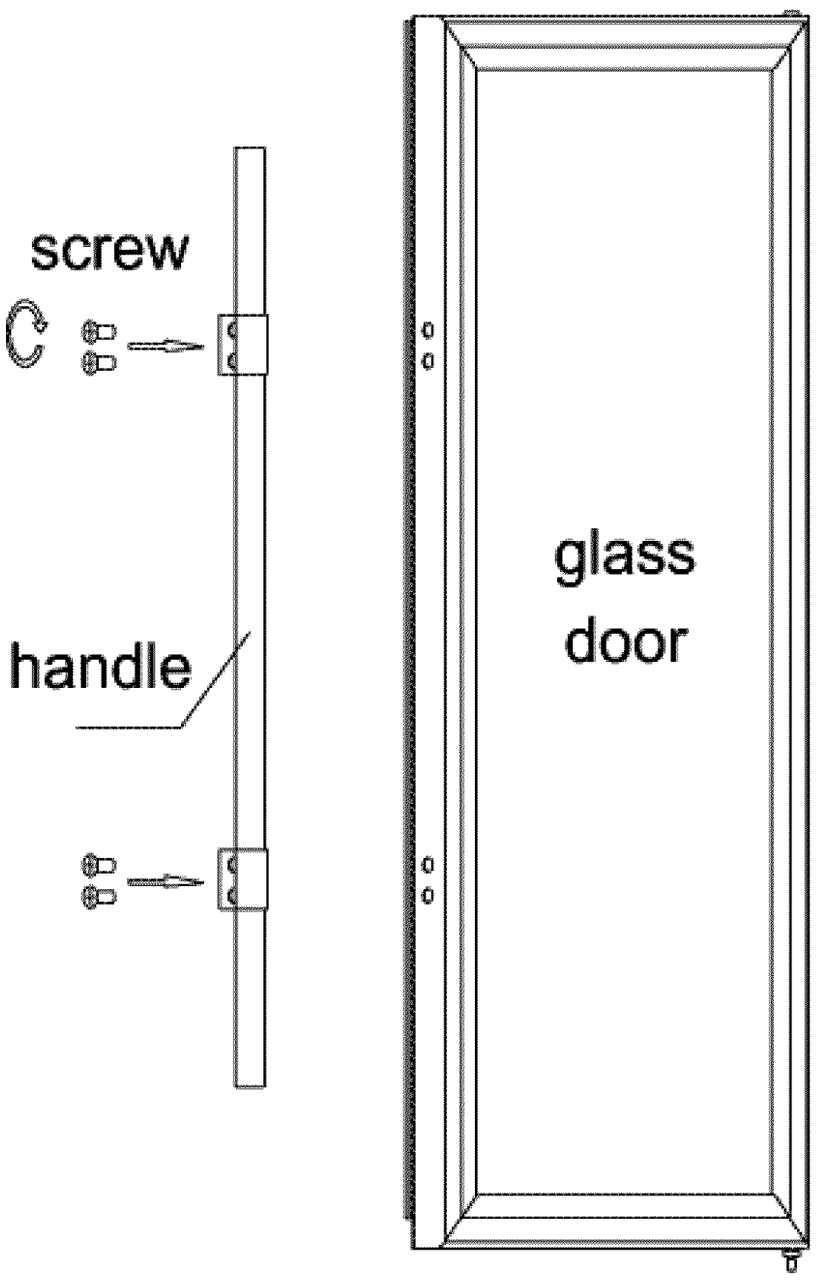


8.Temperature Adjustment (For the lower section of the cabinet)
9.LED Display (For the lower section of the cabinet)
10.Lamp Switch
11.LED Display (For the upper section of the cabinet)

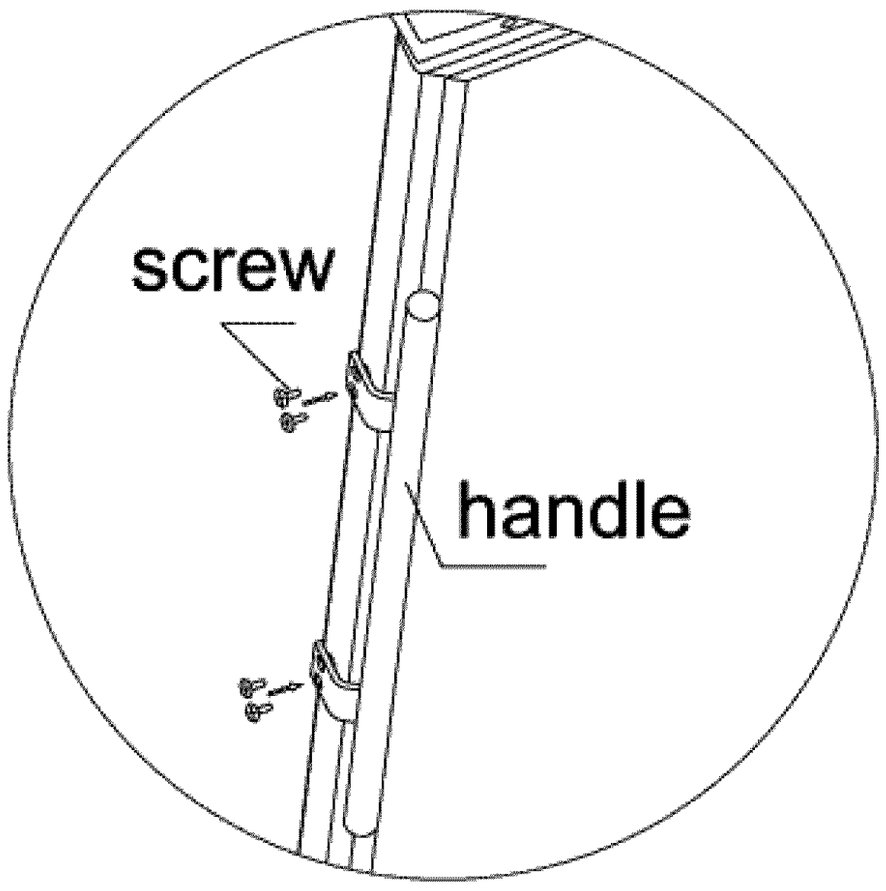
HANDLE

Each cellar comes with a handle, but for convenient transportation, the manufacture does not install it prior to shipping. Upon receipt and unpacking you should install the handle. You will require only a flat screwdriver to install the parts provided with the cellar.

DRAWING A



DRAWING B



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INTRUCTIONS FOR CORRECT AND EFFICIENT USE

- **THE WINE CELLAR** requires a power supply of 115 VAC and 60Hz. Make certain that you connect the **CELLAR** to a proper voltage supply.
- **THE DIGITALLY CONTROLLED TEMPERATURE SYSTEM WILL AUTOMATICALLY MAINTAIN** the proper storage temperature for different wines: red wines are stored in the upper section of the cabinet, and white wines are stored in the lower section.
- **Temperature indication**: On the control panel, you can find two indicators: The upper one marked "⇧" for red wine, and the lower one marked "⇩" for white wine. The temperature for each zone will be displayed as follows: when the upper indicator is lit, the display shows the temperature for the red wine zone; when the lower indicator is lit, the display shows the temperature for the white wine zone. When the cabinet temperature is too low the LED will display "LL". When the temperature is too high it will display "HH". Turn your unit off immediately if your unit displays either "LL" or "HH" and call for technical assistance. The "ER" display shows when there has been a power disruption.
- **Temperature setting:**

The **temperature pre-set** by the manufacturer is 55°F average. When it is pre-set, the upper section temperature is higher than the lower section accordingly. Five seconds after setting, the LED will show the actual cabinet temperature. After the machine has been working for 24 hours, the temperature of the inner cabinet will be relatively balanced.

Re-setting by user:

When the cellar is initially connected to the power, press the "set"

button. The LED will display the factory pre-set temperature of 55°F and the white wine indicator is on. If you wish to re-set the temperature, you can re-set by pressing the button "+" or "-" until the desired temperature is reached. When re-setting, press button "+" one time to increase temperature by 1°F and "-" will similarly decrease the setting. The overall temperature range for setting is 48 °F - 65 °F.

- The controller does not possess **memory function** when the power is off.
- Reduce the frequency of opening the door to conserve energy and maintain proper storage temperature inside. Do not keep the door open for any longer than necessary.
- You may turn on the interior light to enhance the display of your fine wines. Please note that the light can produce some heat, therefore, extended or prolonged lighting can affect inner storage temperature.
- When the power is initially turned on or when the power comes on again after replaced with a longer power cord, the **WINE CELLAR** may run continuously for several hours in order to cool the entire cabinet to the normal operating temperature. When the interior temperature has stabilized, the **WINE CELLAR** will enter the automatic control mode.
- Depending on location and usage, the **WINE CELLAR** compressor may work more continuously on hot days, and work relatively less in cold days.
- If instructions are followed according to manufacturer' s specifications, the compressor will offer worry-free operation.
- This unit is not designed for use in the garage or other extreme application.

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PACKAGING AND TRANSPORTATION

- When unpacking unit for inspection, make certain that all parts are placed in their original position for re-transporting to further destination.
- Do not lay **WINE CELLAR** on its side. The angle between the cabinet and the ground should not be less than 45° .
- Do not handle or lift the **CELLAR** by its door.
- Collision and violent vibrations should be avoided during moving and transportation.

CAUTIONS FOR OPERATION

- When using **CELLAR** for the first time or after it has been moved, **wait for 24 hours before plugging in** to avoid damage to the compressor.
- After removing the power plug from the outlet, wait 5 minutes before plugging **CELLAR** in again to avoid damage to the compressor.
- Make certain the **WINE CELLAR** is plugged into an approved circuit or outlet. To prevent accidents, do not use in an overloaded circuit or outlet. The electrical outlet should have proper ground fault protection.
- Do not use this **WINE CELLAR** if electrical supply outlet is questionable or does not conform to these instructions.
- Use caution on the electrical cord to prevent the insulation from damage and do not place weight on the electrical cord. Consumers should not attempt to use an extension cord to connect power to the unit. Please contact a qualified electrician to have it replaced in accordance with applicable electrical codes.
- Remove all packaging prior to using the **WINE CELLAR** to

ensure proper operation.

- Explosive containers or hazardous chemicals can not be stored in the **CELLAR** under any circumstances.
- Be careful not to pour water or other liquids on the **WINE CELLAR**. Moisture on the electrical wires or components could result in an electrical hazard, short circuit or other malfunctions.
- Do not place heavy objects on the **CELLAR** or its door, as excessive weight may affect its stability and cause the **WINE CELLAR** to topple over.

MAINTENANCE AND TROUBLESHOOTING

- The **WINE CELLAR** does not get cold at all:
  Check to ensure the power plug is installed properly.
- The **WINE CELLAR** does not get cold enough:
  Is the temperature set too high? Is the door being opened and closed too frequently? Has the interior light been on for extended period?
- The **WINE CELLAR** is noisy:
  Make certain the unit is properly leveled and standing firmly. You may have to adjust the leveling legs. Also check to see if there may be another source of noise nearby.
- **THE FOLLOWING ARE NOT MALFUNCTIONS:**
  Because of refrigerant circulation in evaporator, a common sound similar to running water may sometimes be heard when the compressor is working.
  Sometimes there is a pit-a-pat sound when operation starts or stops.

LIMITED 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: All prices are FOB

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— Place of Shipment — Seller' s premises, unless otherwise noted. Seller assumes no responsibility for the goods sold to the Purchaser once the goods have left the Seller' s premises, including, but not limited to, late delivery by the moving carrier, or for events caused by any difficulty carrier incurs in attempting to fit the goods into the Purchaser' s place of business or residence due to the size of the goods or otherwise, such as the disassembly and reassembly of the goods. Purchaser assumes all responsibility for delivery, payment of freight, access, measurement, installation, hook-up, moving and storage of the goods. The transportation of all goods is subject to the terms and conditions which the moving carrier imposes on Purchaser including, but not limited to, additional charges imposed per flight of stairs, and/or additional charges resulting from the carrier' s inability to safely and/or adequately use the building elevator to lift the goods to an upper floor. Any claim for damages incurred during shipment by the carrier of the goods are insured and handled directly with the carrier. Any damages due to manufacture defects will be handled directly with Vinotemp International.

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

If Purchaser tenders payment with a check that has insufficient funds (NSF), or stops payment on a check or credit card for any reason, Purchaser agrees to pay for all costs associated with the Seller' s connection or litigation of such a claim, including without limitation

extra damages, court costs and attorneys' fees. 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: Furniture style (wood) wine units: all cooling unit parts for a period of 5 (five) years; cabinetry and labor (uninstalled) for a period of 12 (twelve) months from date of sale, removal and re-installation of unit is not included in warranted labor. For the Metal cabinet wine 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 warranted labor. For a B good, scratch and dent or refurbished unit, warranty is 1 year from your dated invoice (parts only, freight not included). 6V and 6H: 90 (ninety) days from the date of sale. Cigar Humidors and Racking Systems are not warranted. Split Systems and installed products are parts only for 1 year, no labor. 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]. Unless otherwise provided by applicable law, 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 with in 12 (twelve) months from date of sale. Since the natural variation in texture, density, grain, color, tone and shade of wood is unavoidable; Seller does not guarantee the texture, color, tone or shade of the wood: nor does seller guarantee the colorfastness of wood or against peeling, chipping, cracking or scratching. Note: Unfinished wood is subject to warping; all wood surfaces must be sealed before placing cellar into service. Improper placement of the unit will void the warranty. This limited warranty does not cover damage due to such things as accident, misuse, abuse,

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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. This limited warranty applies only inside the Continental US. (Alaska, Puerto Rico and Hawaii) are not warranted under the Limited Warranty.

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

Unless otherwise provided by applicable law, seller is not responsible for incidental or consequential damages, and there no warranties, expressed or implied, which extend beyond the description on the face hereof; 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.

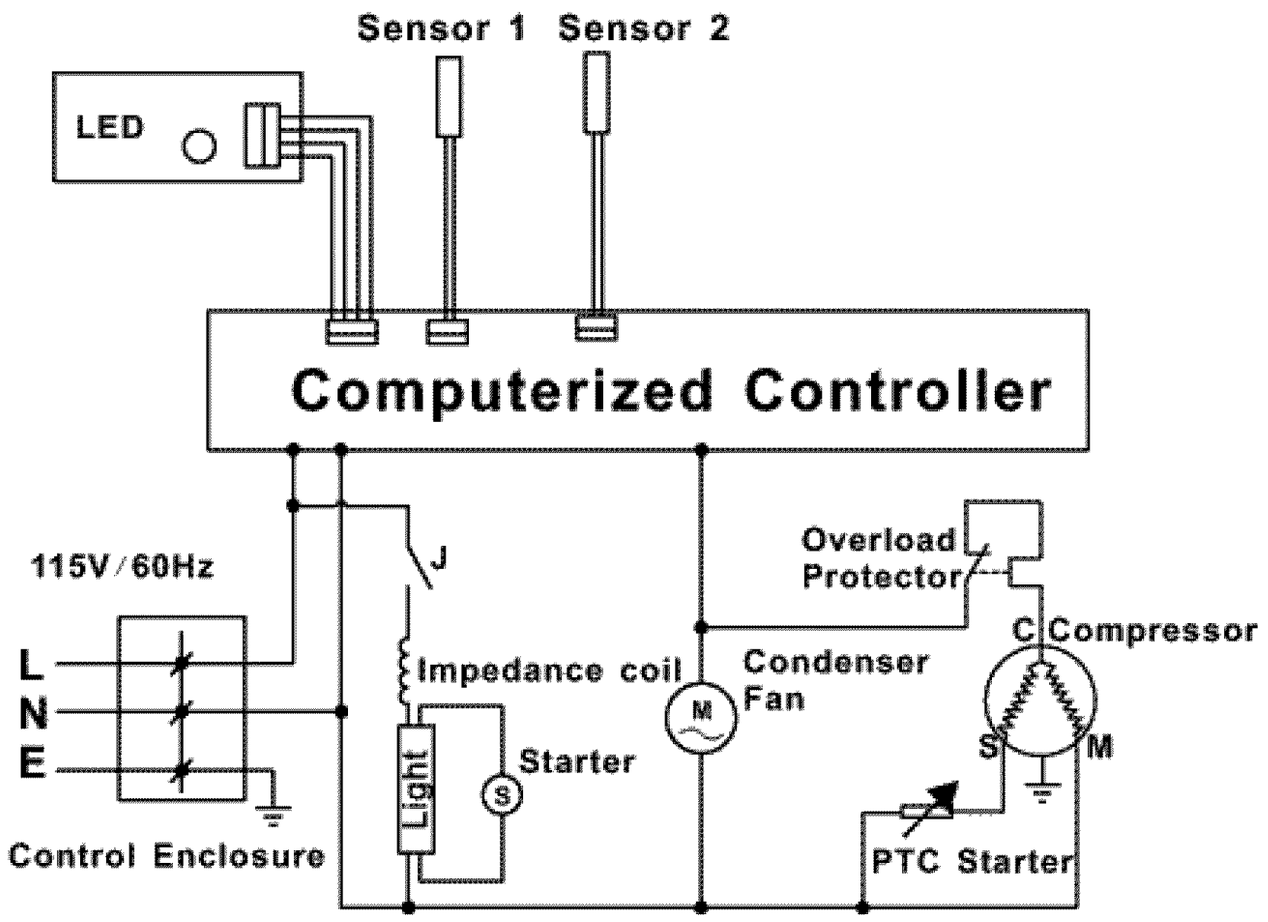
In the event of any dispute between Seller and Purchaser arising out of or relating to these terms and conditions or to the goods sold generally, Purchaser must first file a written claim with Seller within thirty days of the occurrence giving rise to the claim and wait an additional thirty days for a response before initiating any legal action. Any legal proceeding arising out of or relating to these terms and

conditions or to the goods sold generally shall be brought solely in the County of Los Angeles. The prevailing party in any such proceeding is entitled to its attorneys' fees and costs. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute.

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.

For service on your unit due to malfunction please call 800 777 8466.
If the service technician makes an in home visit and finds the unit working correctly, you will be subject to a service fee for the visit.
Please review Terms and Conditions on www.vinotemp.com
For more Information and Service please email us at info@vinotemp.com

CIRCUIT DIAGRAM



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