Vinotemp®

A PROUD HERITAGE OF EXPERIENCE & QUALITY



CHEESE COOLER

VT-CHEESECOOL

OWNER'S MANUAL

General Operating Instructions

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

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

- Let the unit rest UNPLUGGED for a minimum of 30 minutes once you have it placed in your home.

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE
-Save these instructions-

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IMPORTANT SAFETY INSTRUCTIONS

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

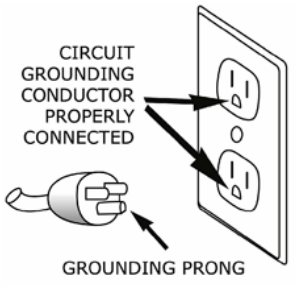
- Ensure that the cooler stays in the upright position during transportation.
- Place the cooler on a strong, level surface.
- This cooler is designed for indoor, household use only. Any other use will void the warranty.
- Avoid placing the cooler in moist areas, near any heat source including direct sunlight or near any hazardous or flammable material.
- This unit must be freestanding and cannot be used as a built-in cooler.
- Do not place any other objects on top of the cooler.
- Never lift or carry the cooler by the cord.
- Use of an extension cord for the cooler is not recommended. Directly connect the cooler to an electrical outlet.
- The cooler is an electrical appliance. To avoid injury or death from electrical shock, do not operate the cooler with wet hands, while standing on a wet surface or while standing in water.
- To ensure proper internal air circulation, do not overfill the cooler.
- Never clean appliance parts with flammable fluids. The fumes can create a fire hazard or explosion.
- This unit is not suitable for the storage of blood, pharmaceutical products, or biological products.
- If there is a problem with your unit, consult a professional for service. Do not dismantle the unit without prior authority to avoid a hazard.

ELECTRICAL CONNECTION

Improper use of the grounded plug can result in the risk of electrical shock. If the power cord is damaged, frayed or shows cracks or abrasions across its length, have it replaced at an authorized service center.

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

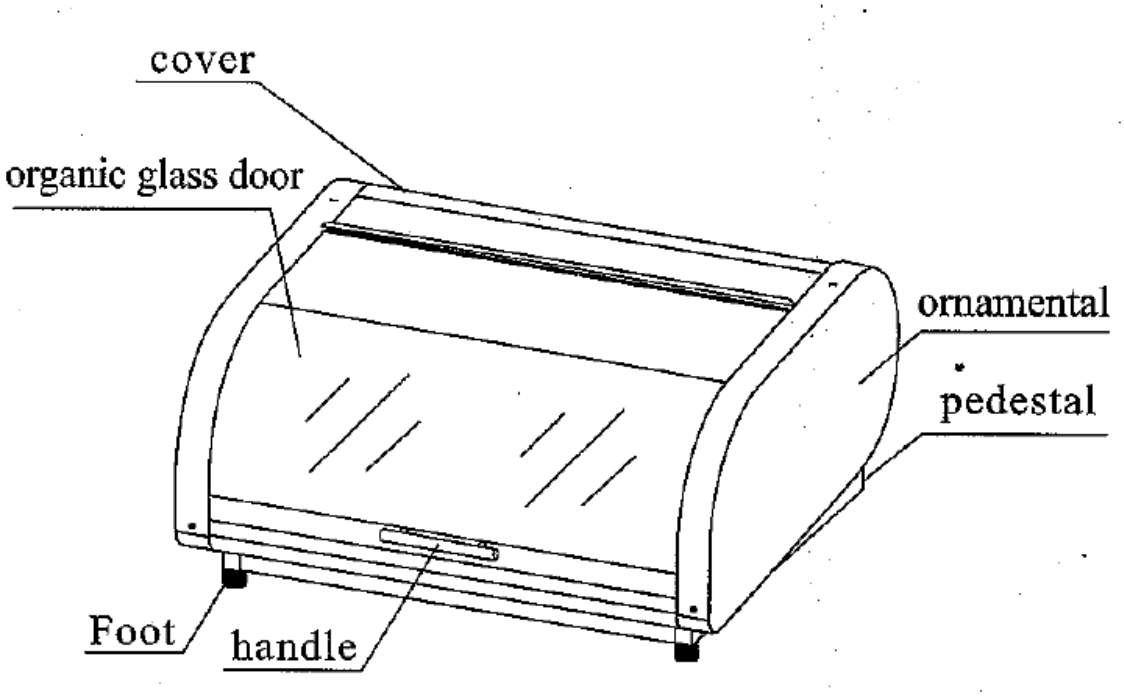
- Do not under any circumstances cut or remove the third ground prong from the power cord supplied. For personal safety, this appliance must be properly grounded.
- The cord should be secured behind the unit and not left exposed or dangling to prevent accidental injury.
- A standard electrical supply (110V AC only, 60Hz), properly grounded in accordance with the National Electrical Code and local codes and ordinances, is required.
- Never unplug the unit by pulling the power cord. To disconnect the appliance, always grip the plug firmly and pull straight out from the wall outlet. When moving the unit, be careful not to damage the power cord.
- The unit should always be plugged into its own individual electrical outlet with a voltage rating that matches the rating label on the unit.



Extension Cord

CAUTION: It is strongly recommended that you do not use an adapter or an extension cord with this unit.

PARTS & SPECIFICATIONS



TECHNICAL DATA

Model no.	VT-CHEESECOOL
Volume	65 liters
Climatic Class	C
Anti-shock protection Class	I
Storage Temperature	0~10 °C / 32 – 50 °F
Capacity (L)	35 L
Power	AC110-120V/60Hz
Refrigerant/Charging (g)	R134a/36g

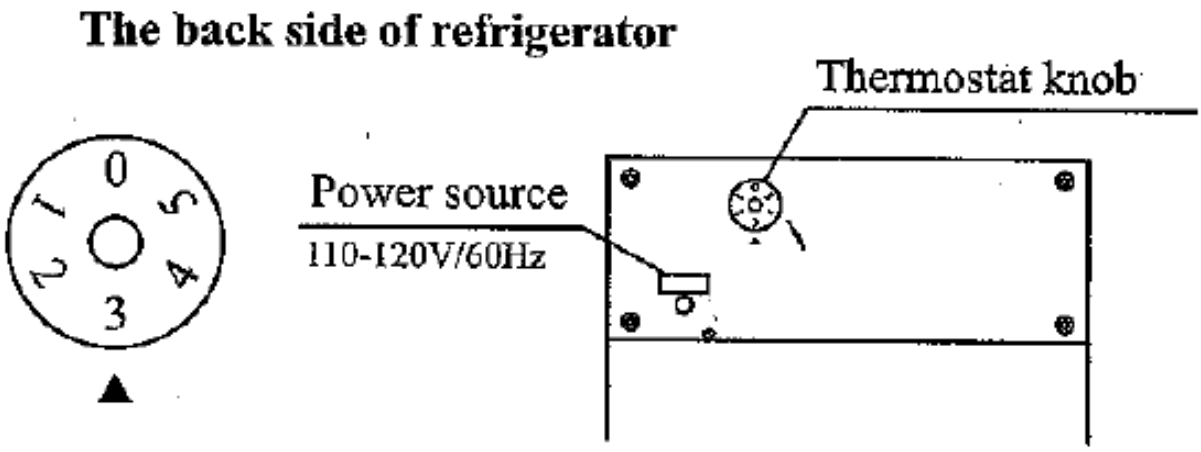
INSTALLATION AND USE

- Remove all packing material before using your cooler. Check to be sure all parts are included and that the cooler is in good condition.
- **IMPORTANT**: Before connecting the unit to a 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 and a soft cloth.
- This unit is designed for freestanding installation and indoor use only. Position the unit in a dry and well-ventilated place. Avoid placing the cooler near any source of heat or moisture, or in

direct sunlight.

- When positioning the cooler, please leave at least 20cm of distance between the back of the unit and the wall for ventilation and leave a space with an open angle of 160° for the door.
- The unit is designed for freestanding installation only. It is not designed to be installed under a counter, inside a cabinet, or in any location that does not allow the proper clearances on all sides, as stated above.
- Place the cooler on a solid, level surface strong enough to support it when it is fully loaded.
- For best performance, do not place the cooler in an environment where the temperature is low enough that it will freeze.
- After moving the unit, let it rest unplugged for 30 minutes before plugging it in and turning it on.
- Once you have plugged in the unit, ensure the door is closed and that the light switch is on. The temperature should be suitable for normal use after half an hour.
- Plug the cooler into an exclusive, properly installed-grounded wall outlet.
- Do not place large amounts of items in the cooler at one time. Allow space between each article so that air may circulate. Do not allow the items to touch the walls of the cooler for long periods of time or they may freeze.
- Shelves may be adjusted for different applications.
- Do not place hot or warm items into the cooler.
- Pull out the water plate periodically to check for condensation. Empty the plate when necessary.
- You may hear the faint sounds of water flowing in the unit. This is the sound of refrigerant flowing inside the pipe.
- The compressor, condenser, and the part of the unit near the case may be hot to the touch.
- In humid locations, condensate may form on the casing or on the door. Please dry it wtih a cloth.

ADJUSTING THE TEMPERATURE



Use the thermostat knob located at the back of the unit to adjust the temperature. The adjustable temperature capacity ranges from 1 to 5. To lower the temperature, turn the knob towards 5. To raise it, turn the knob towards 1. The factory preset is 3. Setting the knob to 0 will turn the unit off.

CARE AND MAINTENANCE

CLEANING YOUR COOLER

IMPORTANT: Always unplug the unit before cleaning or performing maintenance. Never use harsh cleansers or scouring pads to clean any part of the unit.

- Turn off the power, unplug the appliance, and remove all items including shelves.
- Wash the inside surfaces with a warm water and baking soda solution. The solution should be about 2 tablespoons of baking soda to a quart of water. Do not use abrasive cleaners.
- Wring excess water out of the sponge or cloth before cleaning control panels or any electrical parts.
- Wash the outside cabinet with warm water and mild liquid detergent. Rinse well and wipe dry with a clean soft cloth. Clean the back and bottom of the cooler thoroughly to ensure efficient operation.
- Wipe dry with a soft cloth. Dry all surfaces before use.

PROBLEMS WITH YOUR COOLER

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

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTIONS
Cheese cooler does not operate	• Bad connection of plug • Fuse burn out	• Unplug the plug and reconnect the plug to power supply • Replace the fuse
Abnormal operation of the compressor or there is a buzzing sound	• The power voltage is out of the rated range	• Disconnect the power supply immediately and reconnect it after normal voltage. It is necessary to have a voltage stabilizer in case of poor power supply
Compressor operates for long periods of time and there is frost on the surface of the evaporator	• Faulty refrigeration system	• Return the unit to the manufacturer for repair
There is frost or ice on the walls of the inner cabinet and too low of an internal temperature and the compressor is continuously running	• The thermostat has stopped working	• Return the unit to the manufacturer for repair
The internal temperature is too high and the compressor is continuously running	• Bad heat dissipation and ventilation of the cooler • The ambient temperature is too high • Warm food was placed inside the cooler • Door has been opened frequently and for long periods of time	• Improve ventilation and lower the ambient temperature • Remove the warm items from the cooler • Do not open the door frequently
Loud noise	• The unit is not level • Fastener of the unit is loose • Pipes are touching the compressor	• Adjust the feet • Fasten the loose fastener • Carefully separate the pipes from the compressor so that they are no longer touching

WARNING: Keep ventilation openings in the appliance clear of obstruction. Do not use mechanical devices to accelerate the defrosting

process. Do not use electrical appliances inside the food storage compartment.

DO NOT DISMANTLE THE UNIT BEFORE CONSULTING A PROFESSIONAL.

TERMS OF SALE AND WARRANTY

Vinotemp International ("Seller") and the person or entity that acquires these goods from Seller ("Purchaser") hereby fully agree to the following terms and conditions of the sale: Shipping fees are the responsibility of the Purchaser whether freight prepaid or freight collect. Seller assumes no responsibility for the goods sold to the Purchaser once the goods have left the Seller's premises, including, but not limited to, late delivery 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. Purchaser assumes all responsibility for delivery, payment of freight, access, measurement, installation, hook-up, wiring, moving and storage of the goods. The transportation of all goods is subject to the terms and conditions which the moving carrier imposes on Purchaser including, but not limited to, additional charges imposed per flight of stairs, and/or additional charges resulting from the carrier's inability to safely and/or adequately use the building elevator to lift the goods to an upper floor. Any claim for damages incurred during shipment by the carrier of the goods are insured and handled directly with the carrier and must be noted at time of delivery. Any damages due to manufacture defects will be handled directly with Vinotemp International, subject to the limited warranty.

All sales are final, and unless authorized in writing by the Seller, Purchaser may not return the goods, under any circumstance. If Purchaser refuses to accept the goods, under any circumstance, the Purchaser is liable for the return and cost of freight both ways, and if Seller does take back the goods, there will be a restocking/service fee that is 35% of the purchase price of the goods. (Product must be in original packaging). If Purchaser returns goods claiming that the goods are defective and goods are found to be in working condition by the Seller, Purchaser is liable for the return and cost of freight both ways plus an additional service fee. Built-to-Order products (including Cabinets, Racking, and Accessories) are non-returnable. Purchaser must notify Seller of non-conforming goods within four days of delivery, after which time all goods are deemed accepted. If an order has been placed and production has started, cancellation of your order will be a 15% charge. 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 collection or litigation of such a claim, including without limitation extra damages, court costs and attorneys' fees. Finance charges begin the date of invoice. Collection fees plus NSF fee of $50 will be added to your invoice, which you agree to promptly pay. Title to the goods does not pass until payment is received in full by Seller and Seller retains a security interest in the goods until they are paid for in full. Statute of limitations must be handled in arbitration in the County of Los Angeles. Purchaser assumes and must immediately pay any arbitration fees, including fees incurred due to credit card company arbitration. If the item is damaged by the freight company, Purchaser may cancel the order only by paying for freight costs both ways and restocking fee. Any disputes not resolved within 30 days from the invoice date will be reported to credit reporting agencies.

LIMITED WARRANTY: Seller warrants that the goods will be free of defects in materials and workmanship as follows: Furniture style (wood) wine cabinets made in the U.S.: all cooling unit parts for a period of 5 (five) years; cabinetry and labor (uninstalled) for a period of 12 (twelve) months from date of sale. 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. For Designer Series units: parts and labor for a period of 12 (twelve) months from date of sale, compressor part 5 years. Thermoelectric Units: 90 (ninety) days from the date of sale (including Wine Coolers, Beer Dispensers, Humidor, Portofino Wood Cellars, and Refrigerators). Wine-Mate Split Systems and installed products are parts only for 1 year, no labor. Other Wine-Mate Cooling Systems are 5 years parts, 1 year labor. Wine Accessories and Racking Systems are not warranted. There is no warranty on parts purchased separately. Removal and re-installation of unit is not included in warranted labor. Purchaser's exclusive remedy is limited, at Seller's option; to repair or replace defective part[s] with either new or factory reconditioned part[s]. Purchaser is responsible for shipping the unit pre-paid to designated facility and Seller will pay return shipping charges in the continental United States for items repaired under warranty within 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. By Vinotemp in writing, any third party repair facility must be pre-approved before providing parts free of charge. This limited warranty does not cover damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor trouble, strikes, lockouts, delay of carrier, unauthorized repair, or any other cause beyond the control of the Seller, whether similar or dissimilar to the foregoing. Seller is not responsible for any damages caused to Purchaser's property resulting from the good. This limited warranty applies only inside the Continental US (Alaska, Puerto Rico and Hawaii are not warranted.).

For IL Romanzo units: CO2 Chiller, parts and labor for 12 (twelve) months from the date of sale. Wine Coolers, parts and labor 90 (ninety) days from the date of sale. Wine Cooler replacement part 12 (twelve) months from the date of sale.

For Non-New Units (Scratch & Dent/Refurbished/Floor Models), warranty for compressor units is 90 days from your dated invoice and 30 days for thermoelectric units (parts for function only, not cosmetic defects). These units are refurbished and sold as is; Purchaser assumes risks to the quality and performance of goods and assumes the costs of all necessary service or repair not covered herein.

For Element Grills (via Element Products LLC), grills have a 1 year comprehensive parts warranty on entire product. Three years limited parts warranty covering the stainless burner and a thirty day limited parts warranty on grill accessories. If grill is defective and unused plus all packaging and parts are intact, we will either replace the grill or provide service to repair the grill. Returned product must accompany all original packaging and parts and is subject to our 35% restocking fee (and freight both ways).
With Wine-Mate products, if the customer calls and the product is "defective", you must obtain a letter from your qualified refrigeration technician at the customers cost, to verify that the unit was installed properly, with proper ventilation and the unit is truly malfunctioning due to manufacture defect.

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 and any other perils that might occur.
Seller is not responsible for incidental or consequential damages, and there are no warranties, expressed or implied, which extend beyond the Limited Warranty described above. Warranty and liability are non-transferable. The implied warranties of merchantability and of fitness for a particular purpose are hereby expressly disclaimed. Some states do not allow the exclusion of incidental or consequential damages, or a waiver of the implied warranties of fitness and/or merchantability, so the above limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state. Seller disclaims any indemnification for claims of infringement of any intellectual property of protectable nature. In the event of any dispute between Seller and Purchaser arising out of or relating to these terms and conditions or to the goods sold generally, Purchaser must first file a written claim with Seller within ten days of the occurrence giving rise to the claim and wait an additional thirty days for a response before initiating any legal action. The sale and all terms are subject to California law. Any legal proceeding arising out of or relating to these terms and conditions or to the goods sold generally shall be brought solely and exclusively in the County of Los Angeles. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute.

HONEST FEEDBACK: In an effort to ensure fair and honest public feedback, and to prevent the publishing of libelous content in any form, your acceptance of this sales contract prohibits you from taking any action that negatively impacts Vinotemp, its reputation, products, services, management or employees, unless you: (A) have first communicated with Vinotemp, and (B) taken any unresolved issue heard by an independent mediator with ADR Services in Los Angeles, CA. Should you not follow this process, Vinotemp in its sole discretion, you will be provided a seventy-two (72) hour opportunity to retract the content in question, until after mediation. If the content remains, in whole or in part, you will immediately be billed US$3,500.00 for your share of the mediation costs, and legal fees associated with establishing the mediation. Should these charges remain unpaid for 30 calendar days from the billing date, your unpaid invoice will be forwarded to our third party collection firm and will be reported to consumer credit reporting agencies until paid.

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. 12/13

SERVICE & IMPORTANT NOTICE

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

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

WARNING:
Please do not place the unit within reach of children.
For adult use only.

Contact **info@vinotemp.com** with any questions or visit

www.vinotemp.com

3069814
CONFORMS TO UL STD.250
CERTIFIED TO CSA STD.C22.2 NO.63-93

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