Welcome to the world of EuroCave

Our principle aim is to the best of our ability to enhance your enthusiasm for wine throughout the years ... To achieve this, EuroCave uses all its know-how to bring together the 6 criteria essential to wine maturing:

Temperature:

The two worst enemies of wine are extreme temperatures and wildly fluctuating temperatures. A constant temperature of 10 to 14°C (50 to 57°F) is considered ideal for wine to reach its peak.

Humidity:

This is an essential factor, enabling the corks to retain their sealing characteristics. The humidity level should, ideally, be higher than 50% (between 60 and 75%).

Darkness:

Light, and more especially its ultra-violet content, has a rapid and harmful effect on wine through the irreversible oxidation of the tannins. For this reason it is strongly recommended that you store your wine in the dark and away from U.V. rays.

Lack of vibration:

Vibration disturbs the slow process of biochemical evolution in wine and is often fatal to the finer 'crus'.

Storage:

Moving your wine bottles around too often is detrimental to correct wine preservation. Having appropriate storage that cuts down on handling is essential.

Natural ventilation:

A constant supply of filtered air from the outside is indispensable if unpleasant smells and mould development are to be avoided.

All of these criteria are embodied in the EuroCave Classic cabinet that you have just acquired. We thank you for the faith you have shown in us.

Standard wine service temperatures

French Wines	
Alsace	10°C / 50°F
Beaujolais	13°C / 55°F
Sweet white Bordeaux	6°C / 43°F
Dry white Bordeaux	8°C / 46°F
Bordeaux reds	17°C / 63°F
White Burgundy	11°C / 52°F
Burgundy reds	18°C / 64°F
Champagne	6°C / 43°F
Jura	10°C / 50°F
Languedoc-Roussillon	13°C / 55°F
Provence Rosé	12°C / 54°F
Savoie	9°C / 48°F
Dry white Loire wines	10°C / 50°F
Sweet white Loire wines	7°C / 45°F
Loire reds	14°C / 57°F
Rhône wines	15°C / 59°F
Sweet wines from the South-West	7°C / 45°F
Reds from the South-West	15°C / 59°F
<u> </u>	

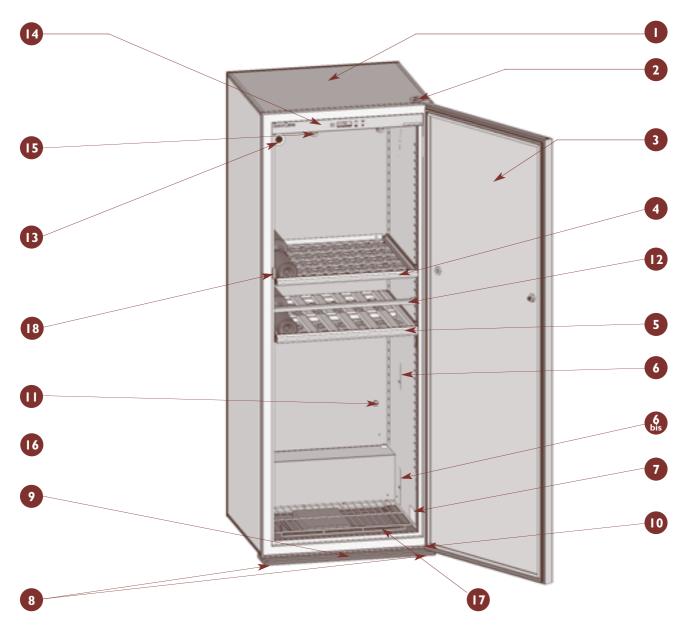
Australian Wines	
Cabernet franc	16°C / 61°F
Cabernet sauvignon	17°C / 63°F
Chardonnay	10°C / 50°F
Merlot	17°C / 63°F
Muscat à petit grain	6°C / 43°F
Pinot noir	15°C / 59°F
Sauvignon blanc	8°C / 46°F
Semillon	8°C / 46°F
Shiraz	18°C / 64°F
Verdhelo	7°C / 45°F
Other wines	
Californian	16°C / 61°F
Chile	15°C / 59°F
Spanish	17°C / 63°F
	16°C / 61°F

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I - DESCRIPTION OF YOUR WINE CABINET





-	Cabinet case	9-	Plinth
2 -	Hinge	10 -	Door pivot guide
3 -	Door (fitted with handle and a double	11 -	Free air circulation hole
	movement lock)	12 -	Cabinet bracing bar (do not remove)
4 -	Sliding shelf	13 -	Air circulation hole + Active carbon filter
5 -	Storage shelf	14 -	Control and adjustment panel
6 -	Location of temperature probes in 1, 2 and 3 temperature models	15 -	2 lights
6 Cont	Location of temperature probes in 2 and	16 -	Humidity cassette (1 & 2 temperature models)
	multiple temperature models	17 -	Grid
7-	Specification label	18 -	Closing clip

8 -

2 adiustable levelling feet

2 - Important safety recommendation

Caution

When using your wine cabinet always take certain basic precautions, especially:

Only use your wine cabinet for its intended purpose as described in this manual.

Never disconnect the wine cabinet by pulling on the power supply lead. To remove the plug from wall socket, grip it firmly and pull in a straight line.

Do not use a power lead that is frayed or showing signs of wear. Have any damaged power lead replaced immediately.

Do not allow children to climb, sit on, stand on or hang from the shelves of the wine cabinet. They could damage the wine cabinet and cause themselves serious injury.

Take care to keep keys out of reach of children in order to avoid them locking themselves in the cabinet.

NB: to ensure optimum safety, the wine cabinet is fitted with a double movement lock. In order to open or close the door you should first push the key, then turn it while keeping it pressed (see figure 6 page 9).



Never damage the refrigeration system of the unit.



3 - POWER SUPPLY

For your personal safety, the wine cabinet should be properly earthed.

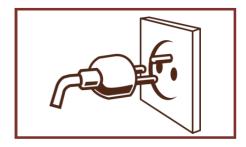
To avoid all risk of electric shock, the wine cabinet's power supply lead is fitted with a plug designed to fit into a standard earthed socket.

Have the power supply socket checked by a qualified electrician to confirm that it is earthed, and, if necessary have the work done to bring it into compliance.

If the power supply lead is damaged obtain a new one from your usual dealer EuroCave.

The power lead should be replaced by an original manufacturer's part.

IMPORTANT: any intervention should be carried out by a qualified electrician.



Make sure that the plug is earthed and that the installation's circuit is protected by a 30 mA* fuse.

*not applied to certain countries



- Environmental protection

Disposal of packaging:

The packaging components used by EuroCave are made out of recyclable materials.

After unpacking your cabinet, take the discarded packaging, the majority of which is recyclable, to a refuse collection point.



To comply with environmental protection legislation, your wine cabinet does not contain C.F.C gases.

Power saving:

- Install your cabinet in an appropriate location (see page 7) which provides the recommended ambient temperature ranges.
- Do not keep the door open any longer than necessary.
- Make sure that the door seal is not damaged and seals correctly. Contact your EuroCave dealer if damaged.

N. B.: Respect the environment: when replacing your wine cabinet, enquire about your local waste disposal services and use the correct recycling procedure.

Some substances and parts contained in EuroCave wine cabinets, particularly the refrigeration gases, use recyclable materials that require special disposal procedures.

If the door has a lock, remove the lock so that children cannot become trapped inside the cabinet.

Disable non operable appliances and disconnect and cut the power lead into short lengths.

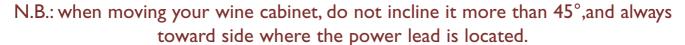


I - In General

- On unpacking you wine cabinet after delivery, check for any obvious exterior damage (dents, malformation, etc.).
- Open the door and check that the inside of the appliance is complete and in good condition (walls, shelves, hinges, control panel, etc.).
- In the event of a problem, contact your dealer.
- Move your wine cabinet to your selected location. This location should not be a confined space. There should be space to allow air to flow around the cabinet. (not placed in a cupboard, etc.)
- away from any heat source
- not too wet (wash room, utility room, bathroom, etc.)
- be on a flat solid floor
- have an electrical power supply (standard 13A plug connected to a 30 mA circuit breaker)
- Never place your wine cabinet in a location liable to flooding.
- Avoid splashing water onto the base of the appliance.
- Place the clay humidity cassette (for I and 2-temperature models only), which you will find inside your cabinet's "accessories" box) in the receptacle provided for it beneath the grid located at the base of the cabinet (see diagram page 20). When using the cassette for the first time, please soak the cassette for ten minutes in water, and let it drain.
- Install the drip tray (which you will find inside your cabinet's "accessories" box) on the compressor support at the back of the cabinet, locating it under the small pipe protruding from the housing, the lower part of the tank being placed under this pipe (see diagram opposite).



- Take the power lead (which you will find inside your cabinet's "accessories" box) and connect it to the socket provided at the rear bottom left of the cabinet.
- Unwind the power supply lead so that it can be accessed and place the appliance leaving a space between 8 and 10 cm (3" 1/8 to 4") space between the wall and the back of your wine cabinet.
- Place the power supply lead so that it is not in contact with any of the appliance's components.
- IMPORTANT Wait 48 hours before switching on to allow the fluids contained in the internal circuits to settle.
- Gently incline the wine cabinet backwards in order to adjust the front feet (screw adjustment) so that your wine cabinet stands perfectly level (we recommend using a regular spirit level).
- Remove the protective items located inside your wine cabinet.
- Install the carbon filter, which you will find inside your cabinet's "accessories" box, by placing it in the air circulation hole located inside the cabinet on the top left hand side (see diagram opposite).





Did you know?

A wine cabinet must be designed in such a way that bottles do not come into contact with the rear wall. In some circumstances, condensation created on the rear wall can trickle down onto the shelves and damage the bottle labels. Also, contact with a cold wall can create a frost point which is harmful to the wine.

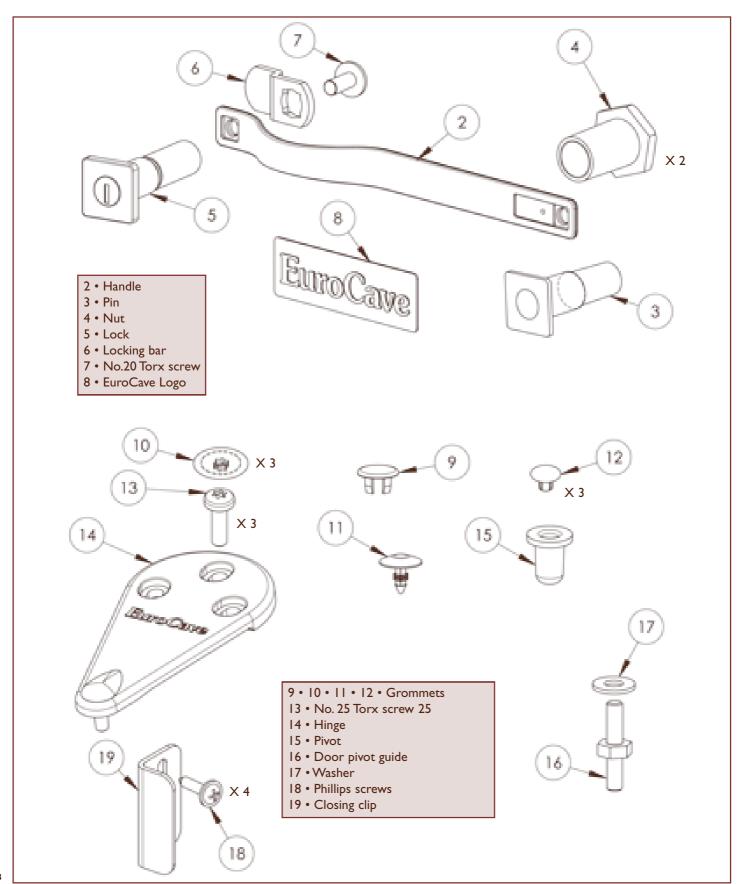
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5 - Installing your wine cabinet

II - Fitting the handle and left and right hand door fitting

a - Summary of parts



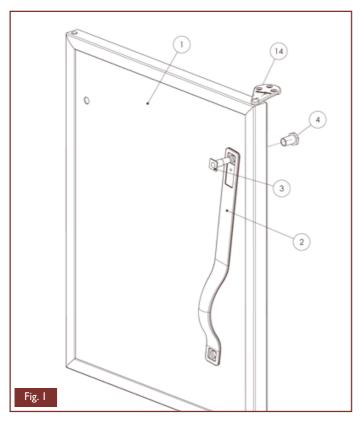


b - Fitting the door handle (solid door)

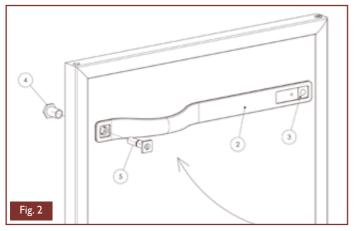
The door handle is included in the box of accessories that you will find inside the wine cabinet.

In order to fit it (example for a right hand door):

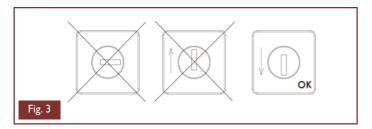
- Open the door (I)
- \bullet Place the handle (2) vertically (with the grip section downwards), see Fig. I
- Use the plastic nut (4), to screw on the pin (3) (on the hinge side (14) of the door) without fully tightening see Fig.1



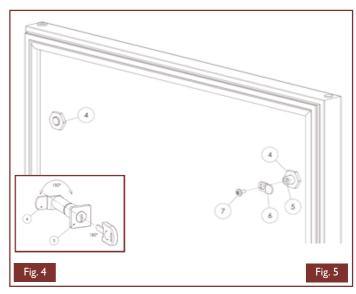
- ullet Lift the handle (2) to its final horizontal position see Fig.2
- By hand, use the plastic nut (4) to screw on the lock (5), see Fig.2



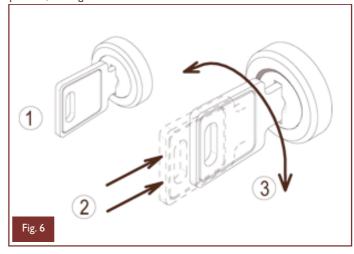
• Place the lock so that the key hole is vertical, and always directed downwards, see Fig.3



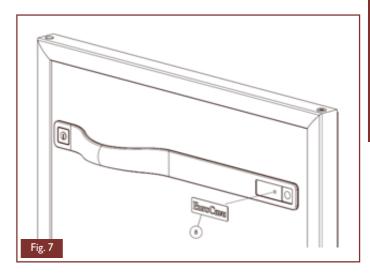
- Hand tighten the two plastic nuts (4) to the maximum, then finish tightening using a 28mm spanner (Maximum I/2 turn of the spanner)
- Attach the locking bar (6), on the end of the lock (5), with the screw (7) using the "Torx T20" tool provided in the accessory box, see Fig. 4 and 5.



- *!!! Take care to ensure the direction in which the locking bar(6) rotates, this should always be upwards (irrespective of whether the door is fitted on the left or right)
- !!! Take note, for security reasons, the key has a "double movement": you must at the same time both push it in and turn it while keeping it pressed, see Fig.6



• Stick on the self-adhesive "EuroCave" logo (8), see Fig.7 Remember to peel off the protective film covering the logo.



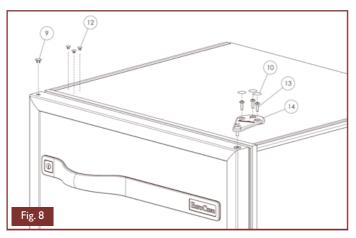
9 E

c - Alternative hanging of a solid door

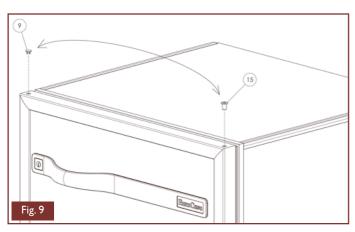
The solid wine cabinet door can be hinged either left or right. You can change which way it opens.

To do this, proceed as follows (example for changing a right hand door to a left hand door):

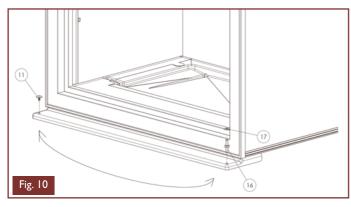
- · Close the door
- Remove the grommets (9-10-12) gently using a fine blade, see Fig. 8
- \bullet Loosen the three screws (13) using the "Torx T25" tool provided in the accessory box, see Fig.8.
- Remove the upper hinge (14), see Fig. 8.



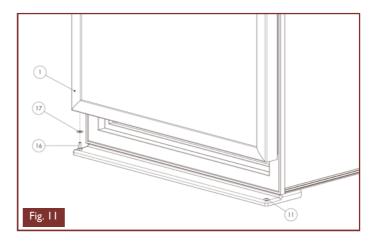
 \bullet Remove the plastic pivot (15) and the grommet (9) and swap them over, see Fig. 9



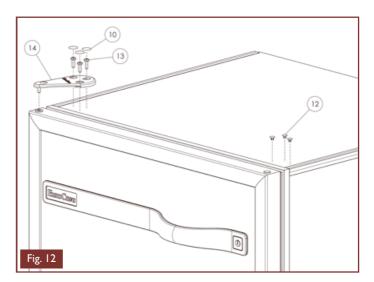
- Lift the door from the lower hinge by opening the door slightly and then lifting it
- \bullet Remove the grommet (11) gently using a fine blade, see Fig. 10
- Unscrew the door pivot guide (16) with the washer (17), then tighten it onto the same part on the opposite side, see Fig.10 (a 10mm spanner can be used)
- Relocate the grommet (11), on the opposite side see Fig.10



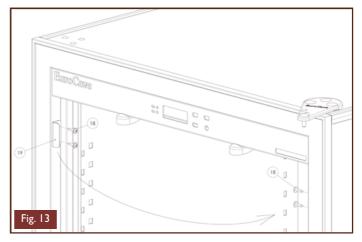
• Replace the door (I) on its pivot guide (16), not forgetting the washer (17), see Fig. I I



- \bullet Relocate the hinge (14), using the screws (13) in such a way so that the door is parallel with the case, see Fig.12
- Check (by closing the door) that the seal adheres well to the housing and is leak proof
- Replace the grommets (10) and (12), see Fig.12



- Loosen the four screws (18), see Fig. 13.
- \bullet Locate the foot (19) on the other side of the housing using the screws (18) see Fig.13



- Change the handle opening direction (see chapter on handle assembly).
- Remove the logo by pushing on it (3) (access behind handle).
- · Replace the logo the right way up.

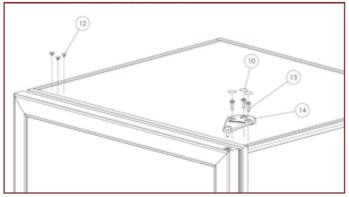


d - Alternative hanging of a glass door

The glass wine cabinet door can be hinged either left or right. You can change which way it opens.

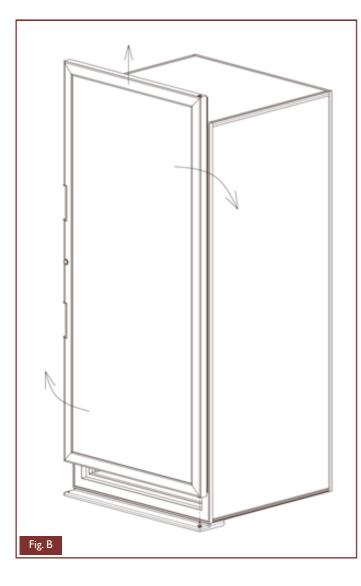
To do this, proceed as follows (example for changing a right hand door to a left hand door):

- · Close the door
- Remove the grommets (10-12) gently using a fine blade, see Fig. A
- \bullet Loosen the three screws (13) using the "Torx T20" tool provided in the accessory box, see Fig. A
- Remove the upper hinge (14), see Fig. A

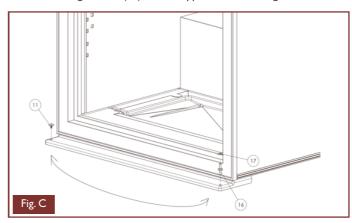


- · Remove the door from the case by opening it slightly and then lifting
- Turn the door 180°, see Fig. B

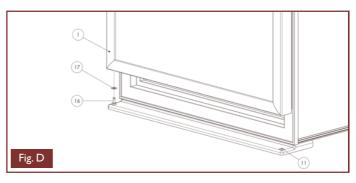
!!! WARNING: the glazed doors are very heavy. Take all necessary precautions not to injure yourself or drop the door.



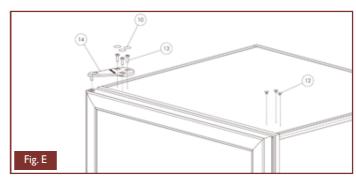
- Remove the grommet (11) gently using a fine blade, see Fig. C
- Unscrew the door pivot guide (16) with the washer (17), then tighten it onto the same part on the opposite side, see Fig. C (a 10mm spanner can be used)
- Relocate the grommet (11), on the opposite side, see Fig. C



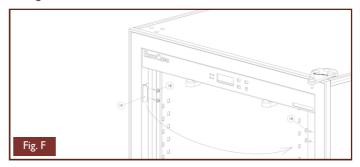
• Replace the door (1) on its pivot guide (16), not forgetting the washer (17), see Fig. D



- Relocate the hinge (14), using the screws (13) in such a way so that the door is parallel with the case, see Fig. E
- Check (by closing the door) that the seal adheres well to the case and is leak proof
- Replace the grommets (10) and (12), see Fig. E



- Loosen the four screws (18), see Fig. F
- $\,^{\circ}$ Locate the foot (19) on the other side of the case using the screws (18), see Fig. F



NB. Lock removal is not necessary (the door locks from above on right hand door and from beneath on a left hand door).

Your EuroCave wine cabinet has been designed to evolve. Depending on the model, it can be adapted to your requirements and be modified in terms of storage:

I - Various storage methods



Universal storage shelf Ref:AXU

Capacity: 77 bottles Max. weight: 100 kg



Universal slatted sliding shelf Ref: ACUP

Capacity: 12 bottles (13 Bordeaux bottles)



Alsace wine sliding shelf Ref: ACR

Capacity: 11 bottles



Storage shelf Bordeaux Ref: AXB

Capacity: 78 bottles Max. weight: 100 kg



Universal matted sliding shelf Ref:ABCU

Capacity: 12 bottles



Magnum sliding shelf Ref: ACG

Capacity: 7 bottles



Service Kit Ref: AXK

Capacity: 33 bottles



Champagne sliding shelf Ref: ACH

Capacity: 10 bottles



Bordeaux sliding shelf Ref:AXC

Capacity: 13 bottles



Presentation shelf Ref:ACP

Capacity: 22 bottles



Tasting sliding shelf Ref: ACV

Capacity: 20 bottles

The layout of your wine cabinet can be modified according to your requirements Refer to pages 84 to 90 to look at arrangement examples

II - Advice on arranging your wine cabinet

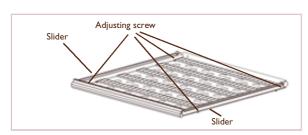
Your EuroCave wine cabinet has been designed to store a maximum number of bottles in total safety. We recommend that you abide by the following few suggestions in order that the maximum storage capacity can be obtained.

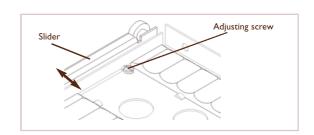
- -Make sure that you distribute your bottles as evenly as possible onto the various shelves contained in your cabinet so as to spread the weight equally. Also take care that your bottles do not touch the cabinet's rear wall.
- Make sure you distribute your bottles evenly throughout the height of the wine cabinet (avoid loading all bottles at the top or all bottles at the bottom).
- Be sure to observe the storage recommendations in accordance with the type of storage facility provided by your cabinet. Never stack more than one layer of bottles on a sliding shelf.
- If you have sliding shelves, for easy day to day access it is a good idea to place them in the upper part of your wine cabinet.
- For this reason, place one or two bottles of each of your various wines on the sliding shelves and your reserve stock on the storage shelves. Then all you have to do is top them up as required.
- When using your wine cabinet, never pull out more than one sliding shelf at a time.

WARNING: Never modify the position of your wine cabinet's bracing bar (see description on page 5) without first consulting your dealer, and never manoeuvre this part when the cabinet is stocked.

III - Adding sliding shelves

When you purchase your wine cabinet, the dimensions of the sliding shelves have been adjusted so that they fit perfectly into the interior of your cabinet. In the event that you purchase another sliding shelf, if necessary, you can adjust it yourself. To do this, loosen the right and left screws of the first slider (2 screws), then adjust the slide to the width required and retighten the screws. Repeat the procedure for the second slider (if required):





!

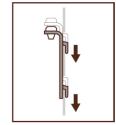
6 - Arrangement and storage



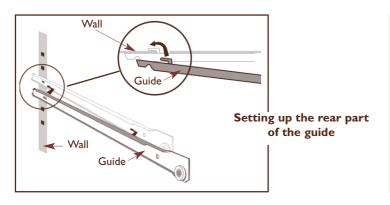
IV - Modifying the layout of your cabinet

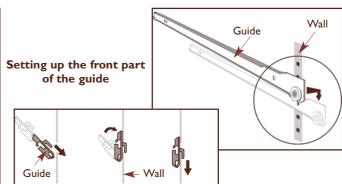
To change the position of a storage shelf, you must first of all unload the shelf, then remove the shelf supports taking care to reinstall them as shown opposite:



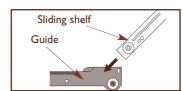


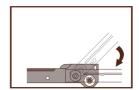
To change the position of a sliding shelf, you must first of all completely unload it. Then lift out the sliding tray by sliding it forwards whilst at the same time lifting it from the front. Find the runner guides on the left and right and remove. Then reinstall them in the new position as shown below:

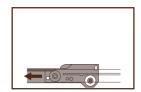




Then replace the sliding drawer as shown opposite:







7 - COMMISSIONING YOUR WINE CABINET

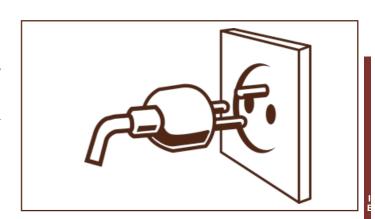


I- Connecting up your wine cabinet

Check that your socket has a power supply (presence of fuses and ampmerage, and that there is an operational 30 mA circtuit breaker*)

st Not applied to certain countries.

Having waited for 48 hours, switch on your wine cabinet at the main power suply



II- Switching on the cabinet

Press on the internal and standby button and then release. A start-up message flashes for 5 seconds before the cabinet's temperature is displayed. At the time of switching on, if the set temperature is less than the ambient temperature, the blue cold circuit indicator will light up.

If the set temperature is higher than the ambient temperature, the red hot circuit indicator will light up.

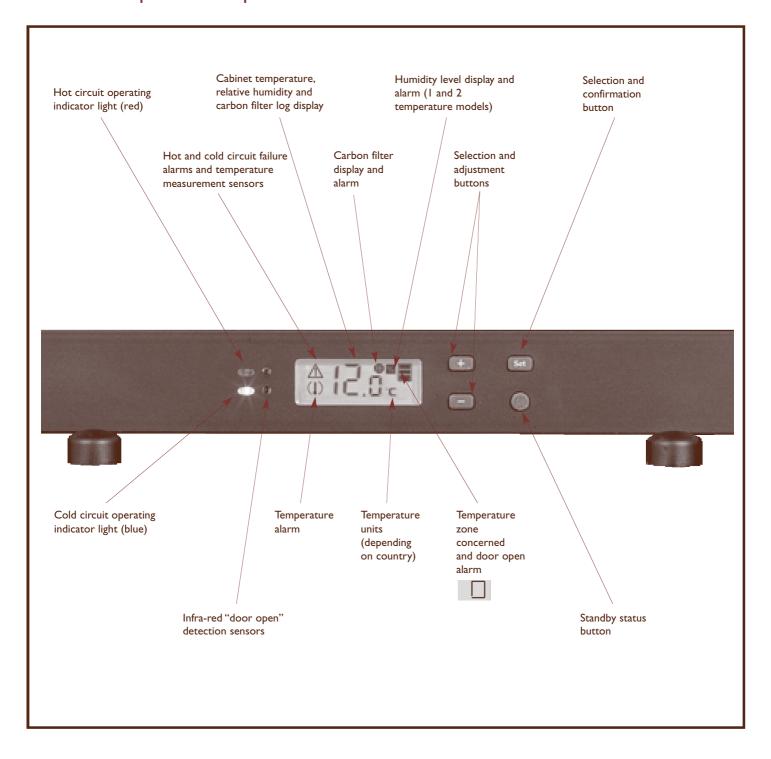
To put your cabinet in stanby, press on the button



for 5 seconds



III - Control panel description



Did you know?

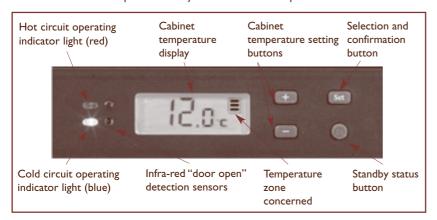
Depending on the version, a EuroCave wine cabinet enables you to conserve up to 230 bottles wine on a ground area of less than 1 m^2 .



IV - Temperature settings

a- I-temperature models (V083 - V183 - V283)

Your wine cabinet's temperature is adjusted at the control panel which contains the following features:



- Temperature display: displays the actual temperature inside your wine cabinet
- Adjustment buttons: enables the required temperature inside the cabinet to be selected
- Indicator lights: display the operational status of the hot (red) and cold (blue) circuits

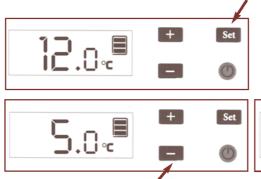
To adjust the temperature of your 1-temperature cabinet:

• Press the button and release it immediately

The current set temperature is displayed (the displayed figure flashes).

When the displayed figure flashes you have5 seconds to change the temperature setting

by pressing the or button as appropriate, otherwise the display automatically returns to the previous setting.





Recommended maturing setting range: 10 to 14°C (50° to 57°F)

• Press the Set set button to confirm the new setting and the display will show the new setting.

The default setting is 12° C / 54° F (ideal maturing temperature). However, this setting can be adjusted between 5 and 20° C* (41° and 68°F*).

Beyond these limits, the buttons are disabled.

*Converting your maturing cabinet into a service cabinet

You can use your 1-temperature maturing cabinet as a service cabinet in order to bring your white and red wine to tasting temperature (setting range between 5° to 20° C / 41° to 68° F).

- White wines: recommended setting between 6° to 10°C (43° to 50°F),
- Red wines: recommended setting between 15° to 18°C (59° to 64°F).

This cabinet can therefore be used as a specific white or red wine service cabinet.

WARNING: to operate correctly your cabinet should be located in a room with a temperature between 0° and 35°C (32° and 95°F)

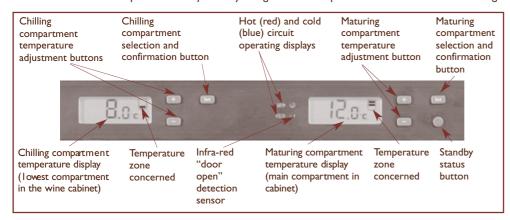
When making substantial changes to the temperatures it may take several hours to stabilise and display the required temperature.

7 - Commissioning your wine cabinet

IV - Temperature settings

b- 2-temperature models (D183 - D283)

Your wine cabinet's temperature is adjusted by using the control panel which contains the following features:



- Temperature display: displays the actual temperature inside your wine cabinet
- Adjustment buttons: enables the required temperature inside the cabinet to be selected
- Indicator lights: display the operational status of the hot (red) and cold (blue) circuits

To adjust the temperature of your 2-temperature cabinet:

• Carry out the same procedure as for adjusting the temperature setting of the 1 temperature model.

Recommended setting range for the chilling compartment: 6° to 10°C (43° to 50°F) Recommended setting range for the maturing compartment: 10° to 14°C (50° to 57°F).

The default setting for the chilling compartment is 8° C / 46° F(ideal chilling temperature). However, this setting can be adjusted between 5° and 12° C (41° and 54° F).



The default setting for the maturing compartment is 12°C / 54°F (ideal maturing temperature). However, this setting can be adjusted between 9° and 15°C (48° and 59°F).

Beyond these limits, and the buttons are disabled

In all cases, the variation in temperature settings between the chilling and maturing compartments should not be more than 6° C / 11° F (e.g.: if the chilling compartment is set at 6° C / 43° F, the maturing compartment setting should not be more than 12° C / 54° F)

In the same way, the temperature variation should not be less than 2° C / 4° F (e.g.: if the chilling compartment is set at 10° C / 50° F, the maturing compartment should not be set lower than 12° C / 54° F)

WARNING: for your cabinet to function correctly it should be located in a room with a temperature between 0 and 35°C (32° and 95°F)

When making substantial changes to the temperatures it may take several hours to stabilise and display the required temperature.

Did you know?

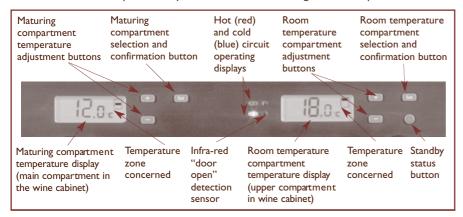
Contrary to popular belief, all, red, white or sparkling wines can be preserved at a temperature of between 10° and 14°C. If wine is subjected to violent heat variations, it will "dilate" then "contract". Such variations create fatigue in the wine, alter its organic vitality and lead to a loss in quality. For further information on the temperatures for serving wine, please refer to the table on page 3.



IV - Temperature settings

c- 3-temperature models (E183 - E283)

Your wine cabinet's temperature adjustment is carried out using the control panel which contains the following features:



- Temperature display: displays the actual temperature inside your wine cabinet
- Adjustment buttons: enables the required temperature inside the cabinet to be selected
- Indicator lights: display the operational status of the hot (red) and cold (blue) circuits

To adjust the temperature of your 3 temperature cabinet:

• Carry out the same procedure as for adjusting the temperature setting of the I temperature model.

Recommended setting range for the maturing compartment: 10 to 14°C (50° to 57°F) Recommended setting range for the room temperature compartment: 16 to 20°C (61° to 68°F).

The default setting for the maturing compartment is 12°C / 54°F (ideal maturing temperature). However, this setting can be adjusted between 9 and 15°C (48° and 59°F).

Beyond these limits, the buttons and are disabled.

The default setting for the room temperature compartment is 18°C / 64°F (ideal room temperature). However, this setting can be adjusted between 15 and 22°C (59° to 72°F).

Beyond these limits, the buttons and are disabled.

With the 3 temperature models, the temperature of the chilling compartment is controlled by the temperature set in the maturing compartment For this reason, should you wish to set a chilling compartment temperature of less than 8° C / 46° F, the temperature in the maturing compartment should be less than 12° C / 54° F (approx. 10° C / 50° F).

You cannot obtain a temperature of less than 17°C / 63°F in the room temperature zone of glass door models.

WARNING: to operate correctly your cabinet should be located in a room with a temperature between 12 and 25°C (54° and 77°F).

When making substantial changes to the temperatures it may take several hours to stabilise and display the required temperature.

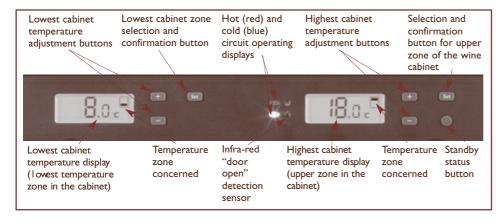


7 - Commissioning your wine cabinet

IV - Temperature settings

d- Multi-temperature models (S083 - S183 - S283)

Your wine cabinet's temperature adjustment is carried out using the control panel which contains the following features:



- Temperature display: displays the actual temperature inside your wine cabinet
- Adjustment buttons: enables the required temperature inside the cabinet to be selected
- Indicator lights: display the operational status of the hot (red) and cold (blue) circuits

To adjust the temperature of your multiple temperature cabinet:

• Carry out the same procedure as for adjusting the temperature setting of the I temperature model.

Recommended setting range for the lowest temperature: 7 to 12°C (45° to 54°F) Recommended setting range for the highest temperature: 15 to 21°C (59° to 70°F).

The default setting for the lowest temperature range is 8°C (46°F). However, this setting can be adjusted between 5 and 12°C (41° and 54°F).

Beyond these limits, the buttons and are disabled.

The default setting for the highest temperature range is 18°C (64°F). However, this setting can be adjusted between 15 and 22°C (59° and 72°F).

Beyond these limits, the buttons + and - are disabled.

WARNING: to operate correctly your cabinet should be located in a room with a temperature between 12° and 35°C (54° and 95°F).

When making substantial changes to the temperatures it may take several hours to stabilise and display the required temperature.

Did you know?

For greater ease of use, several types of wine cabinets (1,2,3,and multi-temperature models) can be used together.

}



V- -Humidity level display

Your wine cabinet is equipped with a hygrometry function (1-temperature and 2-temperature models set between 9° C and 15° C / 48° and 59° F), enabling you to see the relative humidity level inside the cabinet.

The ideal hygrometry rate is over 50%.

• Press on the button for 5 seconds (for 2-temperature models, the button is located to the right of the casing).

The relative humidity is displayed (from 50% to 90%).

After 15 seconds the display will automatically return to cabinet temperature.

Should you wish to increase the level of relative humidity inside your cabinet, pour the equivalent of one glass of water into the clay humidity cassette located at the bottom right hand side of your cabinet (see diagram on next page "Relative humidity level alarm").

VI- Lighting mode adjustment

Your wine cabinet has mood lighting that also enables you to read your wine labels more easily.

Unlike standard lighting, EuroCave lighting does not produce ultraviolet rays, and only gives off a miniscule amount of heat.

Thus, your wines are preserved in total safety

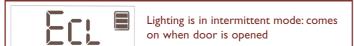
Electrical consumption less than 7 watts / hour in constant use.

Usage precautions:

Intense light, never look directly into the beam.

There are two possible lighting settings:

- lighting when door opens (it goes out when the door is closed),
- lighting all the time (for mood lighting when using a glass door cabinet, for example).
- Press on the button for 5 seconds, the lighting mode is then displayed.
- Press on the button to select your lighting mode (two options):



Lighting is in constant mode

Example of a display for 1-temperature model

•Press on the button Set to confirm your choice and move on to the next step (setting display contrast)

Note: When "Ecl" is displayed, you have 15 seconds to select and confirm the required lighting mode, otherwise the display automatically returns to cabinet temperature.

VII- Adjusting the display contrast

You can increase or reduce your cabinet's display contrast: Once you have confirmed the lighting mode, "LU n" appears:

- Press on the buttons or reduce your cabinet's display contrast
- A figure of 0 to 7 is displayed after the "LU" (0 being the least contrast, and 7 the most).

• Press on the button button button to confirm your choice and move on to the next step (display of the carbon filter log)

Note: When "LU n" is displayed, you have 15 seconds to select and confirm the required lighting contrast, otherwise the display automatically returns to cabinet temperature.

VIII- Carbon filter counter log display

Your wine cabinet has a counter that displays the number of days that the carbon filter has been in use (change once a year, see current maintenance chapter page 21)

After setting the display contrast, the counter is displayed, as in the following example:

• The display here shows that the filter has been operating for 28 days

After 15 seconds the display will automatically return to cabinet temperature, or press on the









Your wine cabinet has several alarms

A signal warns you if:

- the temperature inside the cabinet exceeds the set temperatures
- the door has been left open or is badly closed
- the relative humidity level is too low (1-temperature and 2-temperature models set between 9 and 15° C / 48° and 59° F) the carbon filter needs changing In this way your fine 'crus' are secure.

I - Temperature

If your cabinet's temperature stays at + or - 4°C (7°F) in relation to the set temperature for more than 24 hours, a visual and sound alarm is triggered.

The icon (1) flashes and a sound signal alerts you.

- The sound alarm cuts out if one of the buttons is pressed or
- However, the icon stays displayed until the temperature has returned within the limits of + or -4° C (7°F).

The alarm can trigger in the following circumstances:

- The door has been left open or is badly closed:

the open door alarm (see next chapter) will trigger, and if you do not close the door the temperature within the cabinet will exceed the limits and the temperature alarm will also trigger.

Close the door and wait a few hours until the temperature inside the cabinet has stabilised, the icon will then disappear.

- The door seal is damaged:

the door sealing is degraded, and the temperatures may exceed the limits and trigger the alarm

Contact your EuroCave dealer

- You have loaded your cabinet with a large number of bottles:

it takes several hours for your cabinet to reach the right temperature, so the alarm may trigger.

This could happen when first starting up the cabinet, this is not due to an operating fault.

Wait a few days for the cabinet interior temperature to stabilise.

If however, after a few days, the alarm is still triggered, please contact your EuroCave dealer.

Apart from these three cases, if the alarm triggers it could be the result of an operating fault (see next page) Contact your EuroCave dealer.

N.B.: Only prolonged exposure to temperatures outside the set range and temperature fluctuations can damage your fine 'crus'

II- Open door

If the door of your cabinet remains open for more than 15 minutes, a visual and sound alarm will trigger.

The icon flashes and a sound signal alerts you.

• The sound alarm cuts out if one of the buttons is pressed,

• However, the icon stays displayed until the door is closed

Close the door: the icon will disappear after one minute

III- Relative humidity level

(1-temperature models used between 9°C and

15°C / 48° & 59°F and 2-temperature ones)

If the relative humidity rate in your wine cabinet falls below 50% for more than 72 hours, a visual alarm is triggered

The icon is displayed flashing

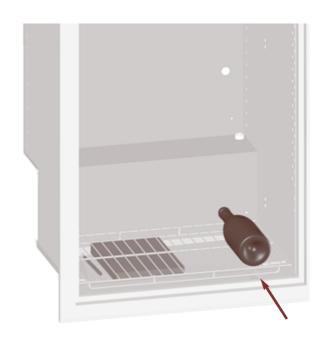
• The icon remains on display until the level of humidity rises above 50%

To return to a level of humidity of over 50%, pour the equivalent of a glass of water into the channel located at the bottom right of the cabinet (see diagram opposite). You do not need to remove the bottles (the water filters into the clay humidity cassette)

The hygrometry level rises to a suitable level, and after a few hours the icon will go out.

N.B: Only ${\bf prolonged}$ exposure to humidity rates of under 50% may prove harmful to your bottle corks.

* For the 2-temperature, 3-temperature and multi-temperature models the buttons are located to the right of the casing.





IV- Carbon filter

We recommend that you change the carbon filter in your cabinet every year (see current maintenance chapter)

When the filter has reached a lifespan of one year, the icon



Once the carbon filter has been changed, go to the "carbon filter counter log" menu (see page 19) and reset the counter by pressing on the button

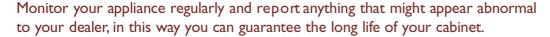


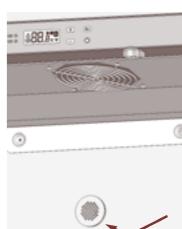
9 - Standard Maintenan



Your EuroCave wine cabinet is a tried and tested, easy-to-use appliance.The few following maintenance steps will enable you to achieve a very long appliance lifetime.

- Each year, replace the active carbon filter housed in the upper ventilation hole in your cabinet. Remove the carbon filter, if necessary using a screwdriver to lever it out (see diagram opposite). The carbon filter is available from your usual dealer. It must be replaced using a manufacturer guaranteed part. A visual alarm will warn you when you need to change the carbon filter (see previous chapter).
- Dust the condenser (wire rack located along the rear panel on the exterior of the appliance) twice yearly.
- When cleaning the back of your cabinet, and before moving it, make sure that you have unplugged it and removed all the bottles from the cabinet.
- Carry out a complete cleaning of the inside of the cabinet once a year, after having unplugged and unloaded it (use water and a gentle cleaning product, then rinse carefully).







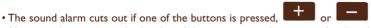


In the event of operating faults in your appliance, alarms will warn you of the type of problem encountered.

I - Temperature

If your cabinet's temperature stays at + or - 4°C (7°F) in relation to the set temperature for more than 24 hours, a visual and sound alarm is triggered.

The icon (1) flashes and a sound signal alerts you.



• However, the icon stays displayed until the temperature has returned within the limits of + or - 4°C (7°F).

Check that (see temperature alarms chapter page 20):

The door of the cabinet is closed the door seal is not damaged

you have not loaded a large number of bottles into your cabinet during the last few hours Once you have checked these points, if the alarm continues for a few days, there may be an operating fault. In this case, please contact your dealer.

II- Hot and cold circuits

In the event of a fault in the hot/cold circuits:

The icon flashes and a sound signal alerts you The blue indicator light flashes in the event of a cold circuit fault The red indicator light flashes in the event of a hot circuit fault

The sound alarm cuts out if one of the buttons is pressed,



· However, the icon stays displayed until the problem is solved

In this case, please contact your dealer

*For 2-temperature, 3- temperature and multi-temperaturemodels, the buttons are located to the right of the casing.

Only prolonged exposure to excessive temperatures or violent fluctuations in temperature will harm your fine 'crus'.

Warning: Any intervention on the cold circuit must be carried out by a qualified expert who should carry out a circuit sealing check before starting it up again.

In the same way, any intervention on the electrical circuit should be carried out by a qualified electrician.

III- Temperature probes

In the event of a failure in the temperature measurement probes, the 2 displays shown opposite will light up and flash in turn. The displays stay lit until the problem is solved

In this case, please contact your EuroCave dealer.





IV- Frost prevention device

Your cabinet is equipped with a frost prevention device to protect you in the event of a cold circuit failure (see above chapter)

V- Lighting

In the event of a lighting failure, do not handle the casing or the diodes. Contact your EuroCave dealer.

NB: In all cases, if you feel your appliance is not behaving normally, contact your EuroCave dealer.

1 - TECHNICAL SPECIFICATIONS

	Size (mm)		Unloaded	Usage limits		Consumption	
	Н	W	D (without handle 56 mm)	weight (kg)	Min.T° (C° / F°)	Max.T° (C° / F°)	per 24h* (kwh)
I temperat	ture						
V 083	876	654	689	48	0	35 / 32	0,7
V 183	1444	654	689	64	0	35 / 32	0,8
V 283	1744	654	689	71	0	35 / 32	0,9
2 temperat	tures						
D 183	1444	654	689	69	0	35 / 32	0,9
D 283	1744	654	689	76	0	35 / 32	I
3 temperat	tures						
E 183	1444	654	689	71	12 / 54	25 / 77	0,7
E 283	1744	654	689	78	12 / 54	25	0,8
Multi-temp	eratures						
S 083	876	654	689	46	12 / 54	35 / 32	0,9
S 183	1444	654	689	62	12 / 54	35 / 32	İ
S 283	1744	654	689	69	12 / 54	35 / 32	1

Consumption per 24 h measured with an ambient temperature of 25 $^{\circ}$ C (77 $^{\circ}$ F), with solid door.

Setting precision: +/- 1° C (2° F)- Display precision +/- 0.5 $^{\circ}$ C (1° F).

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