

EUROCAVE

PROFESSIONAL

Solutions pour la mise en valeur & le service du vin*

Série 6000

* Solutions for merchandising and the service of wine - 6000 Series - ** Fully customizable wine cabinets



Des caves intégralement personnalisables**

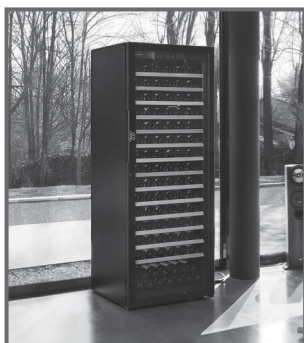
Mode d'emploi • Technical Manual • Gebrauchsanweisung
Modo de empleo • Mode d'emploi • Technical Manual
Gebruiksaanwijzing • Modo de empleo • Mode
d'emploi • Istruzioni per l'uso • Gebrauchsanweisung

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

EUROCAVE - CAVES À VIN - WINE CABINETS - WEINKLIMASCHRÄNKE - ARMARIOS PARA VINOS - WIJNKASTEN - CANTINETTE PER VINI



Compact



Pure



Revelation



Collection



Tête à Tête



Cuir - Leather



Elite - Cave à Cigares / Cigar Humidor



Wine Art

**EUROCAVE - SYSTÈMES DE RANGEMENT - STORAGE SYSTEMS - REGALSYSTEME
 SISTEMAS DE COLOCACIÓN - OPBERGSYSTEMEN - SISTEMI DI STOCCAGGIO**



Modulosteel



Modulothèque



Modulorack - Inoa*

**GAMME EUROCAVE PROFESSIONAL - EUROCAVE PROFESSIONAL RANGE
 REIHE EUROCAVE PROFESSIONAL - GAMA EUROCAVE PROFESSIONAL
 EUROCAVE PROFESSIONAL-LIJN - GAMMA EUROCAVE PROFESSIONAL**



Gamme 5000



ShowCave



Vin au Verre*



Wine Bar*

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

WELCOME

You have just purchased a EuroCave Professional product – thank you for your custom. We take particular care in manufacturing our products in terms of their design, ergonomics and ease of use.

We hope that you will be completely satisfied with this product.

PLEASE NOTE

The information contained in this document may be changed without warning.

EuroCave Professional offers no guarantee for this appliance when it is used for purposes other than those for which it was designed.

EuroCave Professional shall not be held responsible for any errors contained in this manual or for any damage linked to or resulting from the supply, performance or use of this appliance.

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This appliance is intended solely for storing wine.

It is not designed to be used by people (including children) with reduced mental, sensorial or physical abilities, or by people who have no experience or knowledge, unless they have first received instructions on how to use the machine or are supervised by a person responsible for their safety.

Children must be supervised to ensure that they do not play with the appliance.

If the power lead is damaged, it must be replaced by a special cable or unit available from the manufacturer or its customer service department.

WARNING:

- Ensure that the air vents in the appliance's cavity and the flush-fitting structure are unobstructed.
- Do not use mechanical devices or other means to speed up the defrosting process other than those recommended by the manufacturer.
- Do not damage the refrigeration circuit.
- Do not use electrical appliances inside the wine storage compartment, unless they have been recommended by the manufacturer.
- Do not store in this appliance explosive substances such as aerosols containing flammable propellant gas.

This appliance is intended for domestic and similar applications such as:

- kitchenettes reserved for staff of shops, offices and other professional environments;
- gites and use by guests of hotels, motels and other environments which are residential in nature
- hotel rooms;
- the food service industry and other similar applications except for retail sale.

There is a name plate inside the cabinet. The name plate provides various technical information and safety notice with a yellow flame triangle label, name and chemical symbol of the refrigerant.

The refrigerator contains flammable refrigerant (R600a: iso-butane). Requirements to ensure gas safety and safe use of refrigerators: The refrigerator system behind and inside the refrigerator contains refrigerant. Do not allow any sharp objects must come into contact with the refrigeration system.

- Do not use electrical appliances inside the wine cabinet.

Children should be supervised to ensure that the refrigerator should be used properly.

Do not use the mechanical devices or other means to accelerate the defrosting process, unless they are of the type recommended by the manufacturer.

Do not block the openings on the circumstances of the refrigerator.

- In case of having damaged the refrigerant circuit, do not use electric items or fire equipments nearby, and open all the windows to provide good ventilation. Please also contact your local maintenance agent to follow up
- Do not remove the bottom grill of the cabinet unless it is recommended by the manufacturer. Do not place directly the wine bottles without the grill.
- The use of an extension cord is not recommended.

- **DANGER:** Risk of child entrapment. Before you throw away your old wine cabinet:

- Take off the doors
- Leave the shelves in place so that children may not easily climb inside.

The warning labels mentioned above should be kept throughout the life of the refrigerator. The user manual should be handed over to any person who would use or handle the refrigerator whenever the refrigerator would be transferred to another location and delivered to a recycling plant;

WELCOME TO THE WORLD OF EUROCAVE PROFESSIONAL

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

Temperature

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

Humidity

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

Protection from light

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

Lack of vibration

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

Circulation of air

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

Storage

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

Thank you for placing your trust in EuroCave Professional.

Standard temperatures for serving wine

French wines

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

Australian wines

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

Other wines

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

CONTENTS



1 - Description of your wine cabinet	6
---	----------



2 - Power supply	7
-------------------------	----------



3- Protecting the environment and saving energy	7
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4 - Installing your wine cabinet	7
I - Door reversibility	8



5 - Layout – Storage	11-14
I- Adding or changing the position of a sliding shelf	12
II- Adding or changing the position of a storage shelf AXUH2	14
III- Assembly and use of shelf labels	14



6 - Commissioning your wine cabinet	15
I Connection and powering up	15
II-A Description (1 temperature model 6074V, 6182V)	15
II-B Temperature setting	15
III-A Description (2 temperatures model (6170D)	16
III-B Temperature setting	16
IV-A Description (multi temperatures model (6074S, 6182S)	17
IV-B Temperature setting	17
V - Relative humidity level display	18
VI - Setting the lighting mode	18
VII - Charcoal filter meter display	18



7 - Everyday maintenance	19
---------------------------------	-----------



8 - Operating faults	20
-----------------------------	-----------



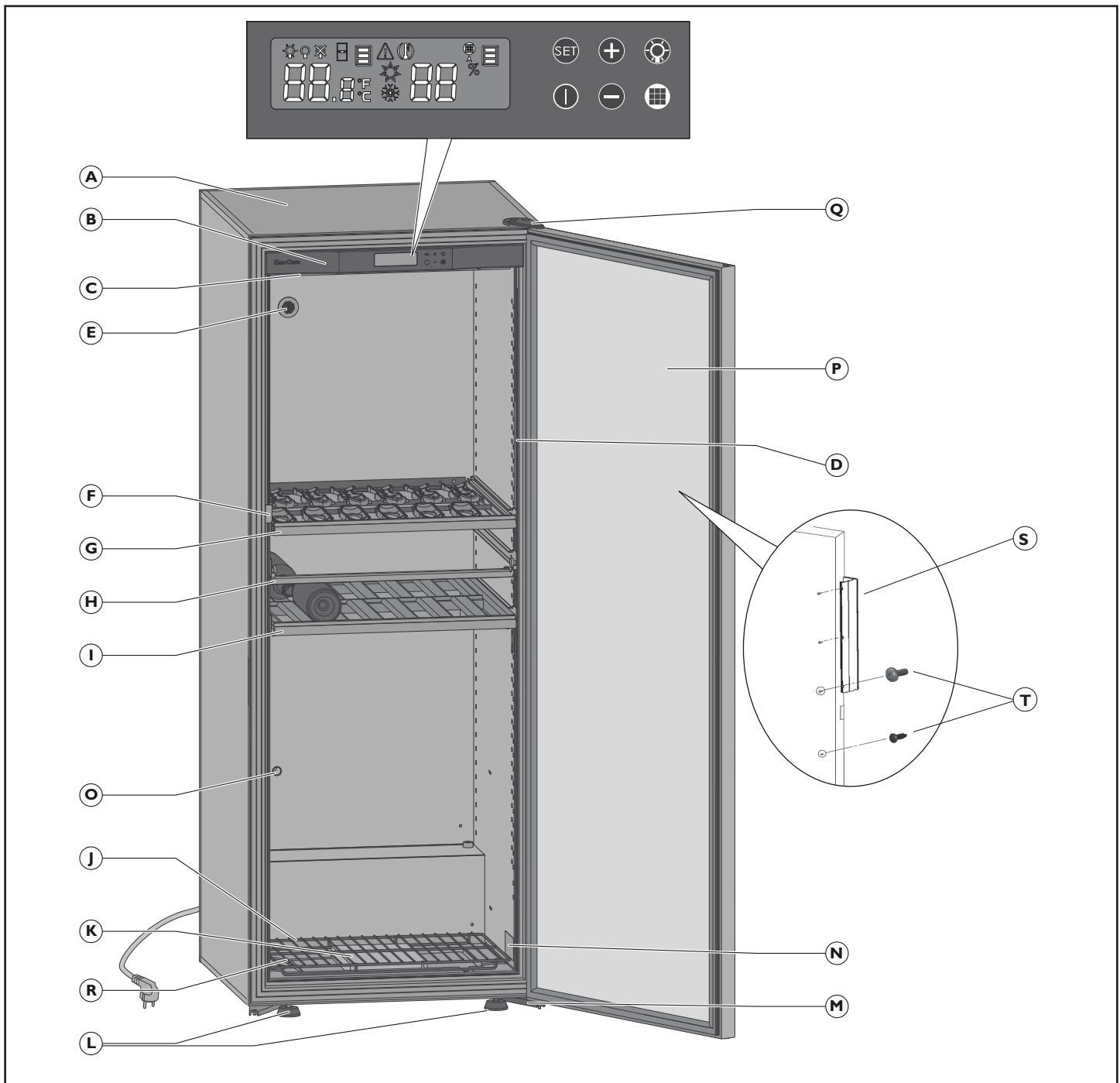
9 - Energy and technical features	20-21
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10 - Storage simulation	111-112
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I - DESCRIPTION OF YOUR WINE CABINET



- | | |
|---|---|
| A Cabinet body | J Grill |
| B Setting and control panel | K Humidity cartridge - I-temperature model only |
| C Lighting (2 LEDs or 4 LEDs on 6170D model) | L 2 adjustable feet for levelling |
| D Light strip (optional extra - except 6170D model) | M Lower hinge (x2) |
| E Breather hole + Active charcoal filter except 6170D model | N Product identification label |
| F Door catch | O Fresh air vent (except 6170D model) |
| G Sliding shelf | P Door (fitted with a handle and a dual-action lock) |
| H Cabint body stiffener (large models only) or shelf separating the 2 compartments includes the stiffener (6170D model only) - do not remove | Q Upper hinge |
| I Storage shelf | R Condensate collection tray with outlet hole |
| | S Detachable handle (Full Glass doors only) |
| | T Three screws, three caps (Full Glass doors only) |

2 - POWER SUPPLY



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



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



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

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



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

3 - PROTECTING THE ENVIRONMENT AND SAVING ENERGY



Disposal of packaging

All packaging used by EuroCave Professional is made from recyclable materials.

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

Recycling: a caring gesture

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

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

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

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

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

To save energy

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

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

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

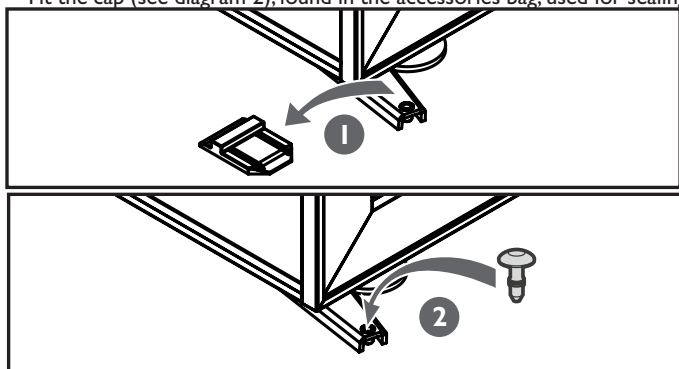
Disable any unusable appliances by unplugging them and cutting off the power lead.

4 - INSTALLING YOUR WINE CABINET



Unpacking

- When your cabinet is delivered, check the outside for signs of damage (impact, warping...).
- Open the door and check that the various elements inside are intact (walls, Main du Sommelier supports, hinges, bottle support...).
- Remove the protective elements found inside and outside your cabinet including the lower hinge protector (see diagram (1))
- Fit the cap (see diagram 2), found in the accessories bag, used for sealing



the hole in the lower hinge.

Precautions

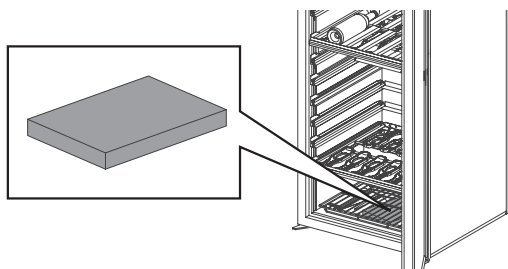
- Do not place your cabinet in an area liable to flood.
- Do not place your cabinet close to a source of heat or expose it to direct sunlight
- Prevent water from splashing on any parts of the rear of the machine.
- Arrange the power lead so that it is accessible and does not come into contact with any of the appliance's components.
- Tilt the cabinet slightly backwards in order to adjust the front feet (by screwing or unscrewing them) so that you can level your cabinet (spirit level recommended).



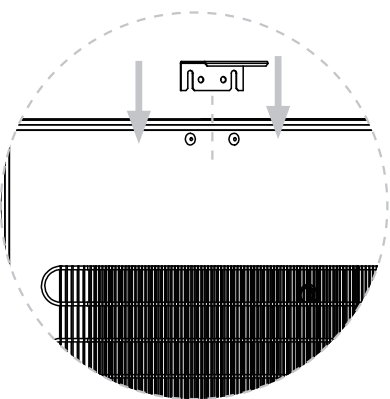
4 - INSTALLING YOUR WINE CABINET

Precautions (Continued)

- For I-temperature models only, place the humidity cartridge (located in your cabinet's "accessories" bag) in the base of the cabinet, under the grid, in the tray provided (see diagram below). When using for the first time, immerse the entire cartridge in water for a few minutes to saturate it then drain it thoroughly.



- Install the stop (which is located in the accessories bag) at the back of the cabinet (see diagram).
- This allows a space of 7 cm to be maintained between the wall and the rear of the cabinet. This space allows your cabinet's power consumption to be optimised.
- Place the 2 caps in the 2 holes at the top of the cabinet.
- Do not push the caps all the way in, in order to allow the rear stop to be installed.
- Slide the rear stop between the caps and the wall of the cabinet, then push the 2 caps all the way in.



Installation

Place your cabinet in the desired location.

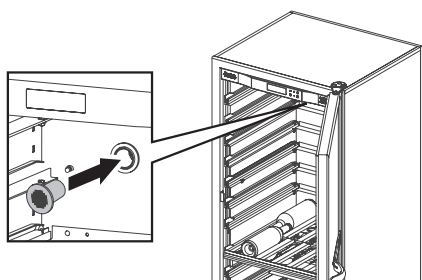
It must:

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

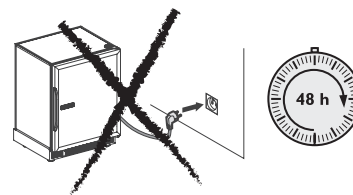


When moving your cabinet, never tilt it more than 45°, and always on its side (on the opposite side of the flexible lead).

- Place your cabinet in the desired location.
- Fit the charcoal filter (located in the "accessories" bag) by inserting it into the breather hole located on the top left-hand side of the inside of your cabinet (except 6170D model).



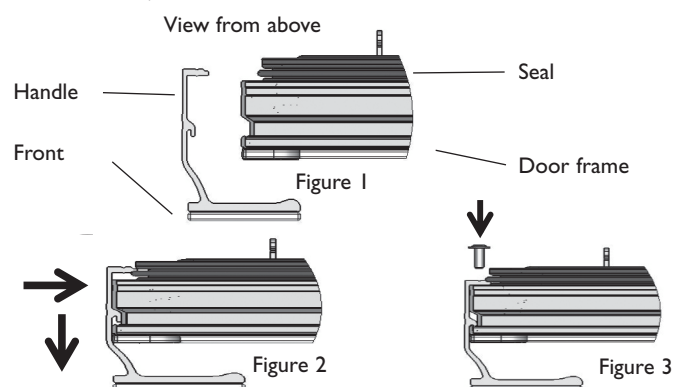
- Take the lead and plug it into the connector, located at the back of the cabinet, on the bottom left-hand side.
- Wait 48hrs before plugging in your cabinet
- When using your cabinet for the first time, the charcoal filter alarm will display. Reset the filter meter to 365 (see chapter 6, § VII).



Fitting the handle

1. Full Glass door

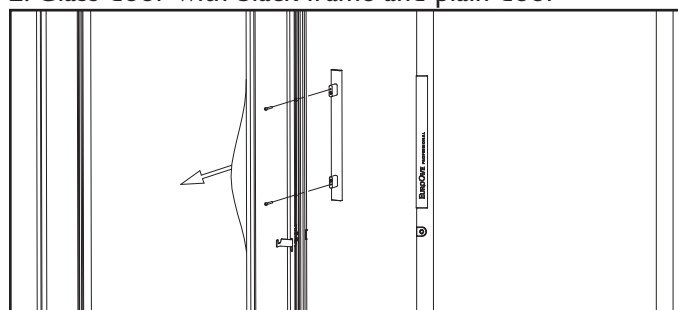
- Unscrew the three screws placed on the side of the door, using the Allen wrench, which you will find in the handle's box.



- Position the handle on the specially designed groove on the door frame (figure 2).
- Insert the handle all the way into the groove using a forward movement (figure 2).
- Screw the three screws back on (figure 3).
- Take care not to catch the seal when screwing.

Note: adjustment of the handle is possible thanks to the oblong holes.

2. Glass door with black frame and plain door



The handle can be found in its protective bag. It is attached to the rack at the bottom of your cabinet.

- Move the seal away from the handle position.
- Screw the 2 screws using the Allen key (3 mm) provided in the bag of accessories.
- Reposition the seal ensuring that it is correctly clipped in place.

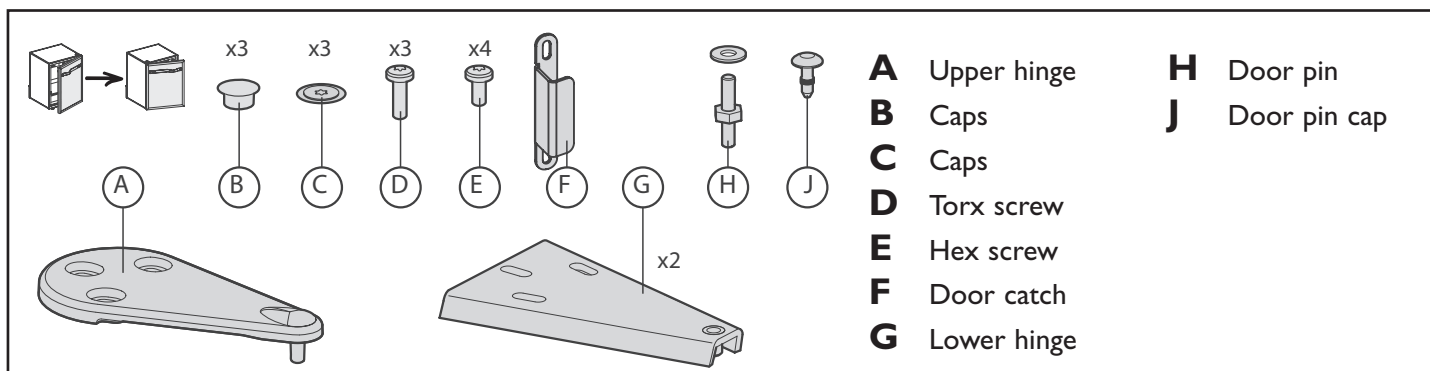
Installing two cabinets side by side

N.B.: If you are placing two cabinets side by side, ensure that you leave a gap of at least 1 cm between each cabinet.

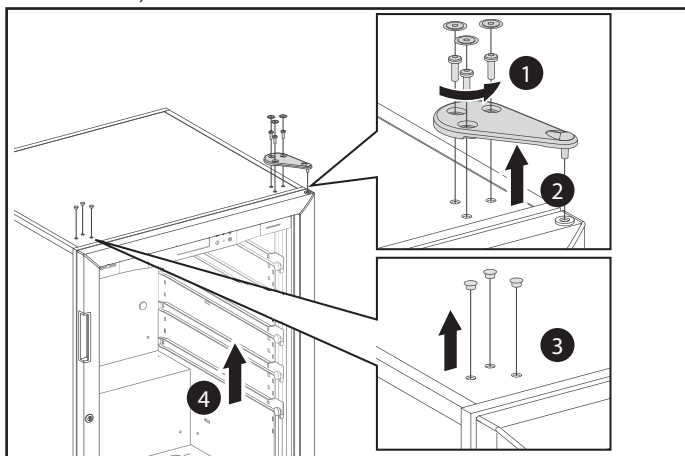
4 - INSTALLING YOUR WINE CABINET



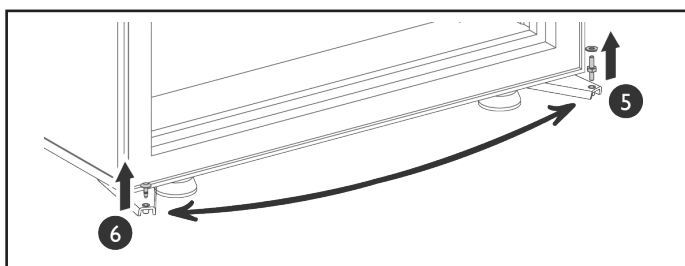
I. Door reversibility (Full Glass only)



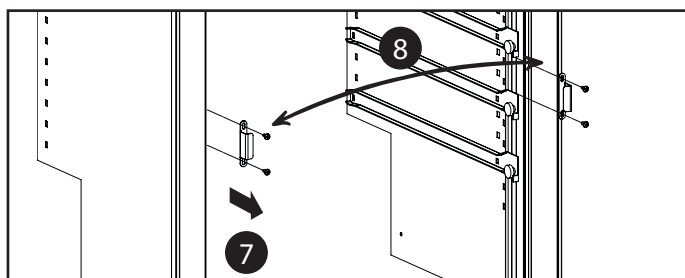
This allows you to change the direction in which the door opens. Follow the instructions below (example for changing a right-hand door into a left-hand door):



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

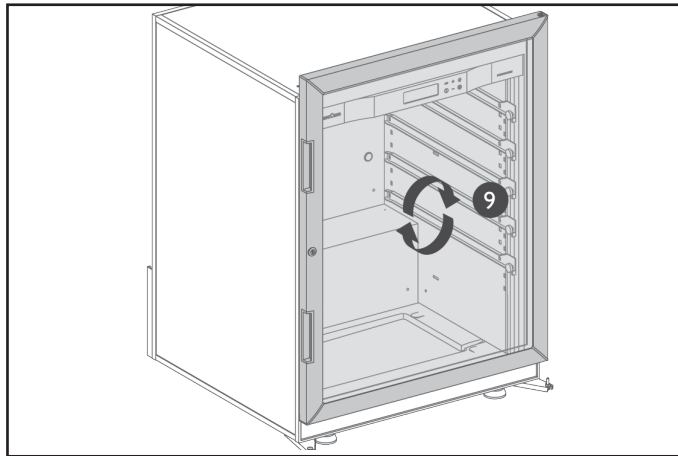


- 5** Unscrew the door pin.
- 6** Carefully remove the cap using a thin blade and assemble the pin in its place. Reposition the cap on the opposite side



- 7** Unscrew the two screws and the door catch.
 Unscrew the two screws on the opposite side and remove the two washers.

- 8** Mount the door catch on the desired opening side, using screws. Replace the washers, then the screws, on the side opposite the door catch.

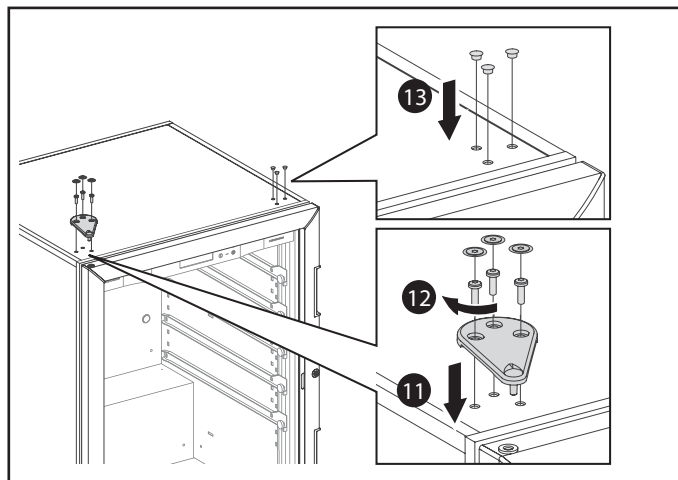


- 9** Turn the door through 180°.



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

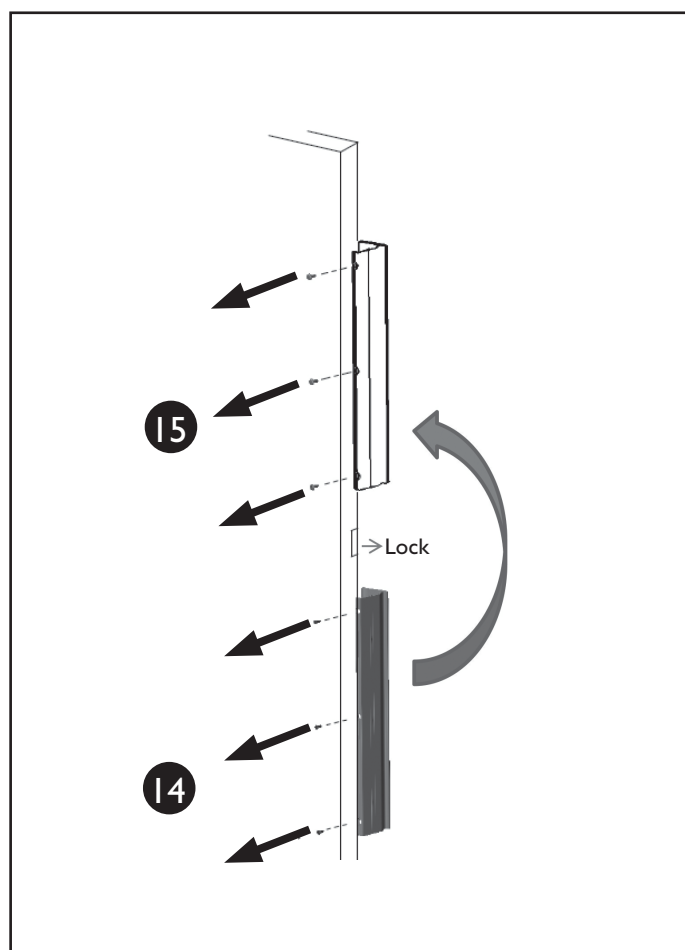
- 10** Put the door back on its pin.



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

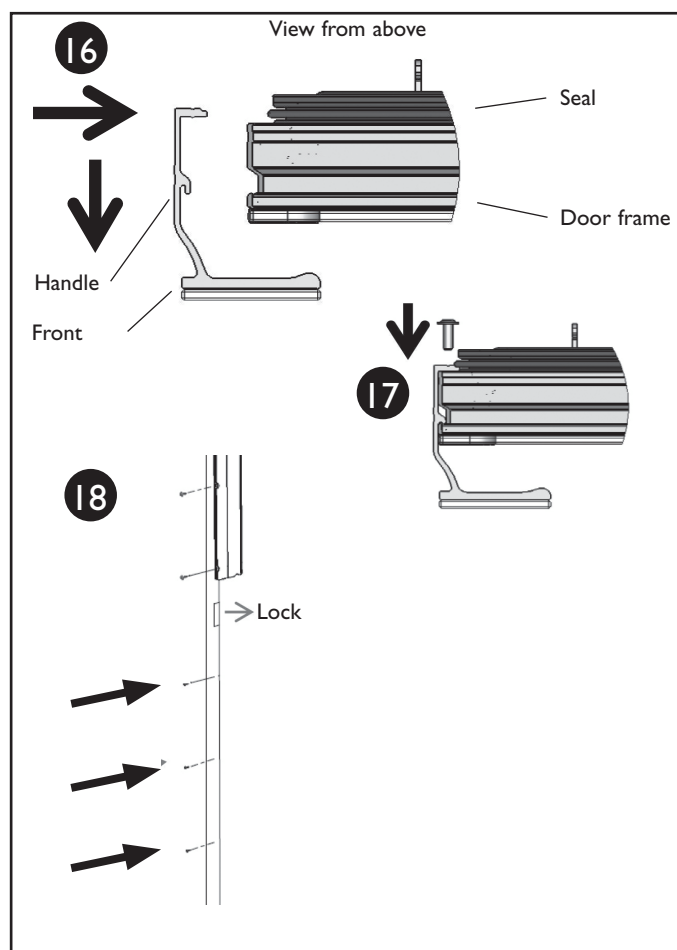


4 - INSTALLING YOUR WINE CABINET



14 As the door has turned 180 degrees, reposition your handle above the lock (Full Glass doors only): Unscrew the three screws placed on the side of the door, using the Allen wrench (2,5 mm), which you will find in the handle's box.

15 Remove the three caps.



16 Position the handle on the specially designed groove on the door frame. Insert the handle all the way into the groove using a forward movement.

17 Screw the three screws back on. Take care not to catch the seal when screwing.

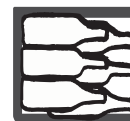
18 Replace the three caps.



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




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



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


Different types of storage

Standard storage equipment




Universal storage shelf
Ref.: AXUH

Capacity: 77 bottles
Max weight: 100 kg




Bordeaux storage shelf
Ref.: AXBH

Capacity: 78 bottles
Max weight: 100 kg




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

Capacity: 12 bottles




Champagne sliding shelf
Ref.: ACHH

Capacity: 10 bottles




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

Capacity: 7 bottles




Serving sliding shelf
Ref.: ACVH

Capacity: 20 bottles



Display shelf
Ref.: ACPH


Capacity: 22 bottles



Articulated presentation kit for ACMS shelves
Ref.: AOPRESAR


Capacity: 32 bottles

Storage equipment available as an optional extra (equipment "PLUS")




Universal storage shelf¹
Ref.: AXUH2B²
Ref.: AXUH2W³

Capacity: 77 bottles
Max weight: 100 kg



Universal sliding shelf fitted with "new generation Main du sommelier" supports¹
Ref.: ACMS2B²
Ref.: ACMS2W³

Capacity: 22 bottles



Articulated presentation kit for ACMS2 shelves
Ref.: AOPRESAR2

Capacity: 32 bottles

The layout of your cabinet can be modified according to your requirements. Refer to pages 111-115 to see storage simulations.

1- A white marker pen is supplied in the accessories bag. It allows you to write on the shelf labels ("PLUS" equipment) in order to identify your bottles. 2- glossy black front 3- light wood front

Layout advice

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

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

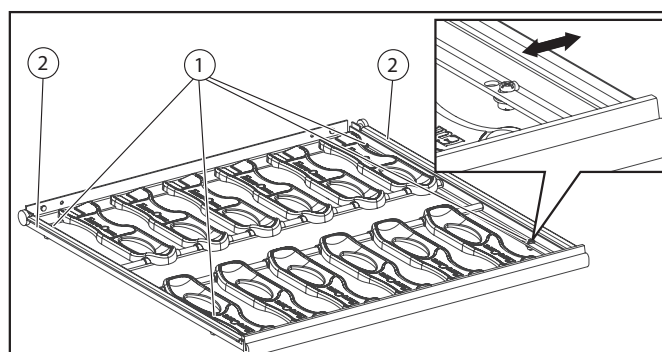
Note: adjusting an ACMS/ACHH/ACGMS sliding shelf

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

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



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





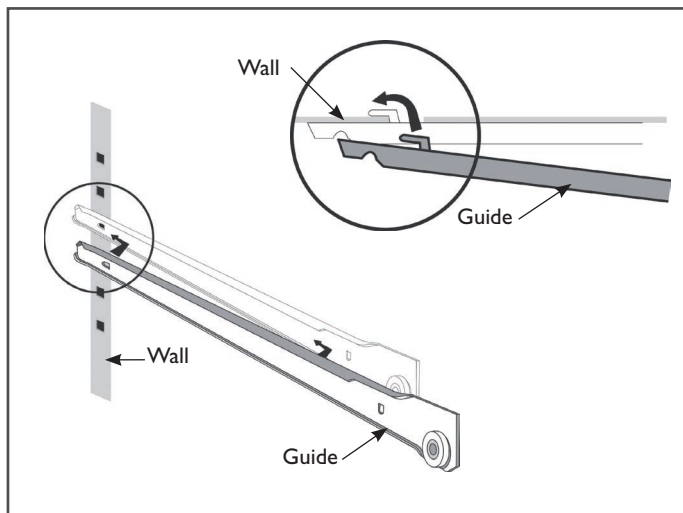
5 - LAYOUT — STORAGE

I. Adding or changing the position of a sliding shelf

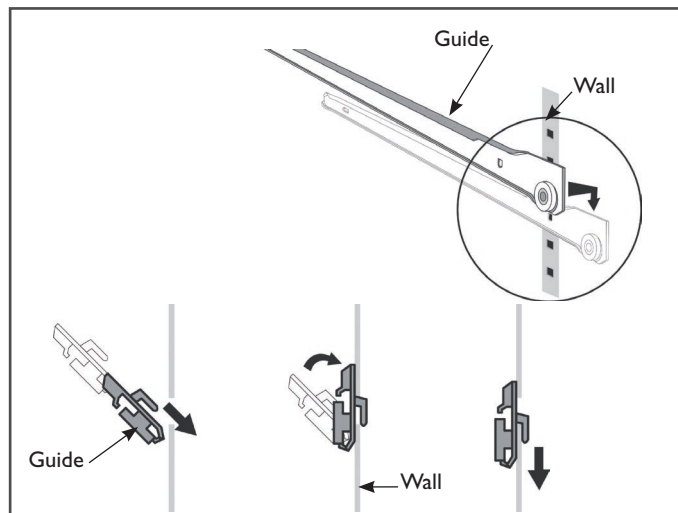
If the sliding shelf is already in place in your cabinet:

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

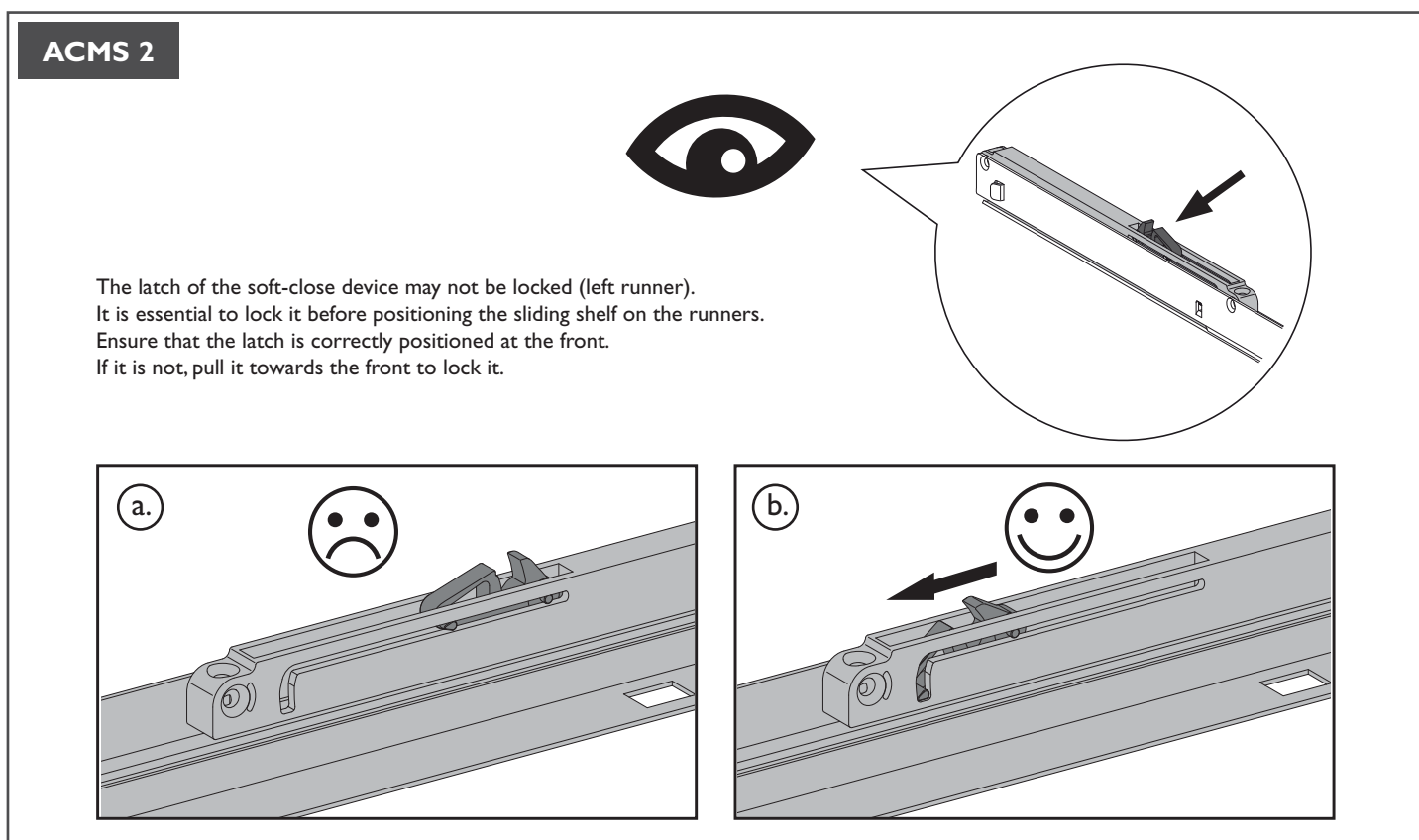
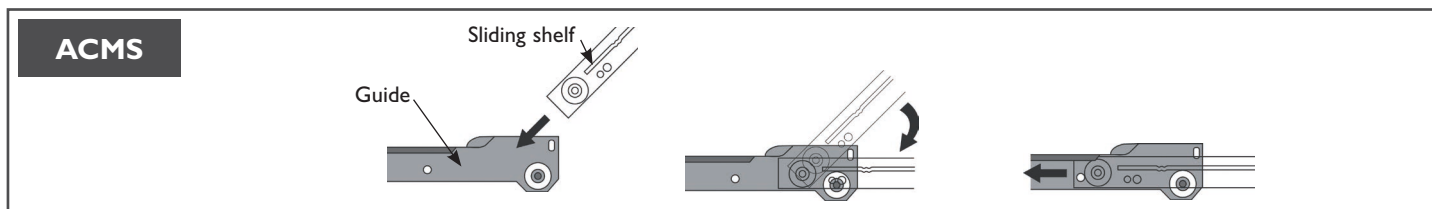
A. Putting in place the back section of the guide

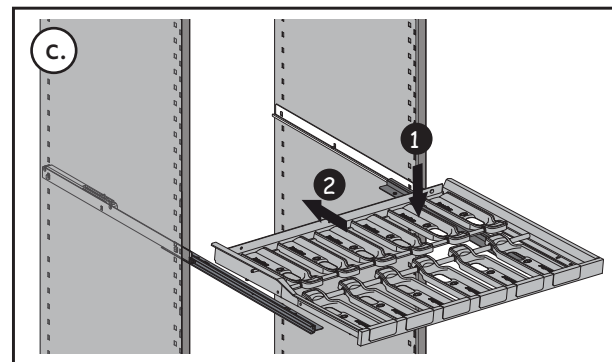
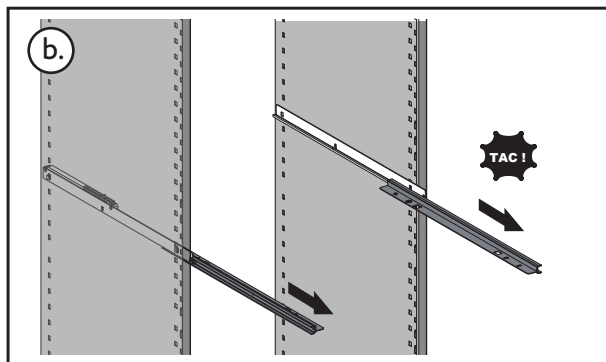
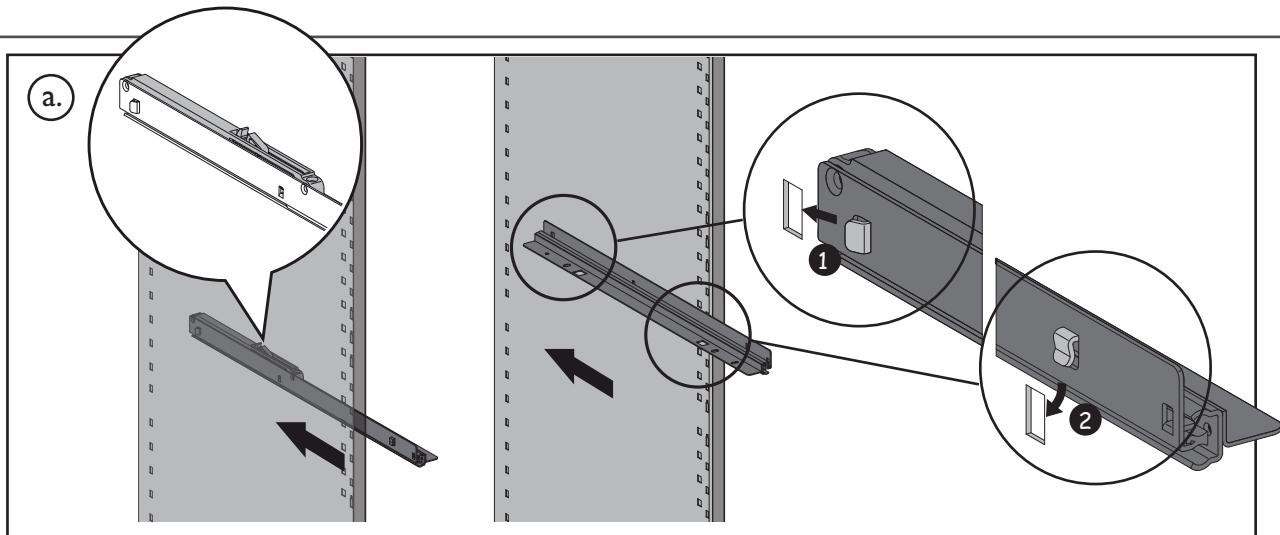
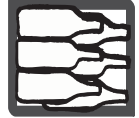


B. Putting in place the front section of the guide

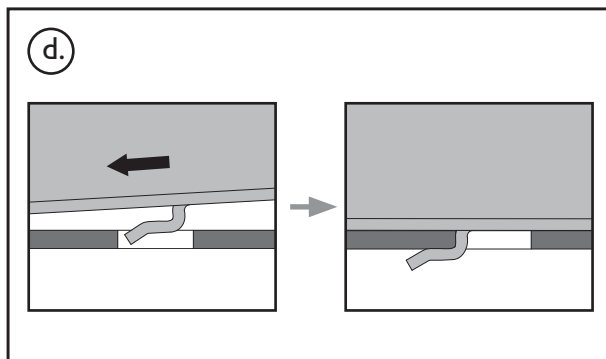


C. Then place the sliding shelf

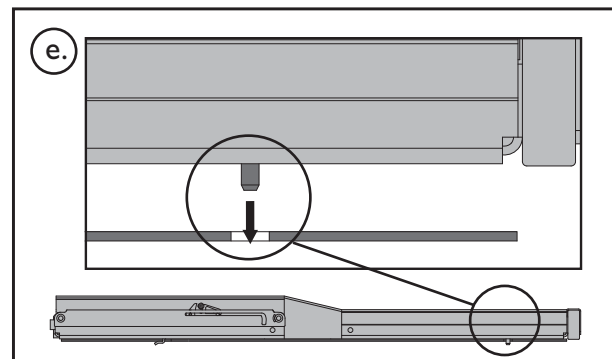




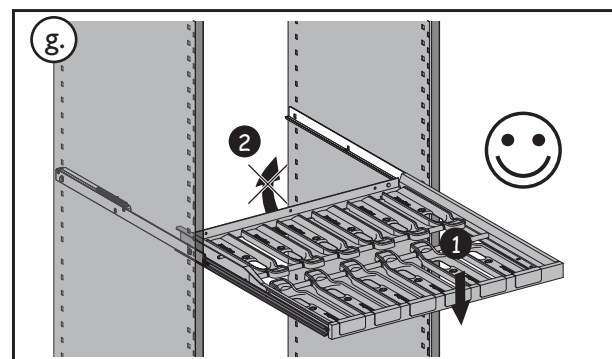
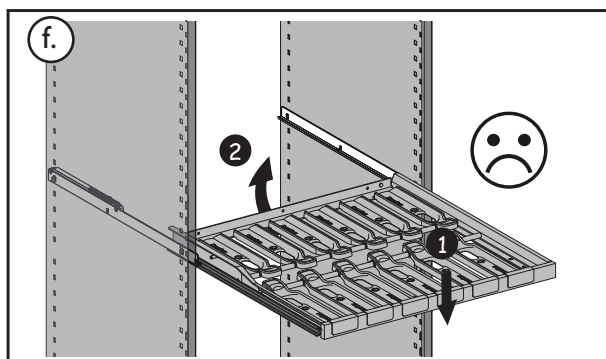
Place your shelf on the left and right runners and start by locking the back section of the shelf.



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



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

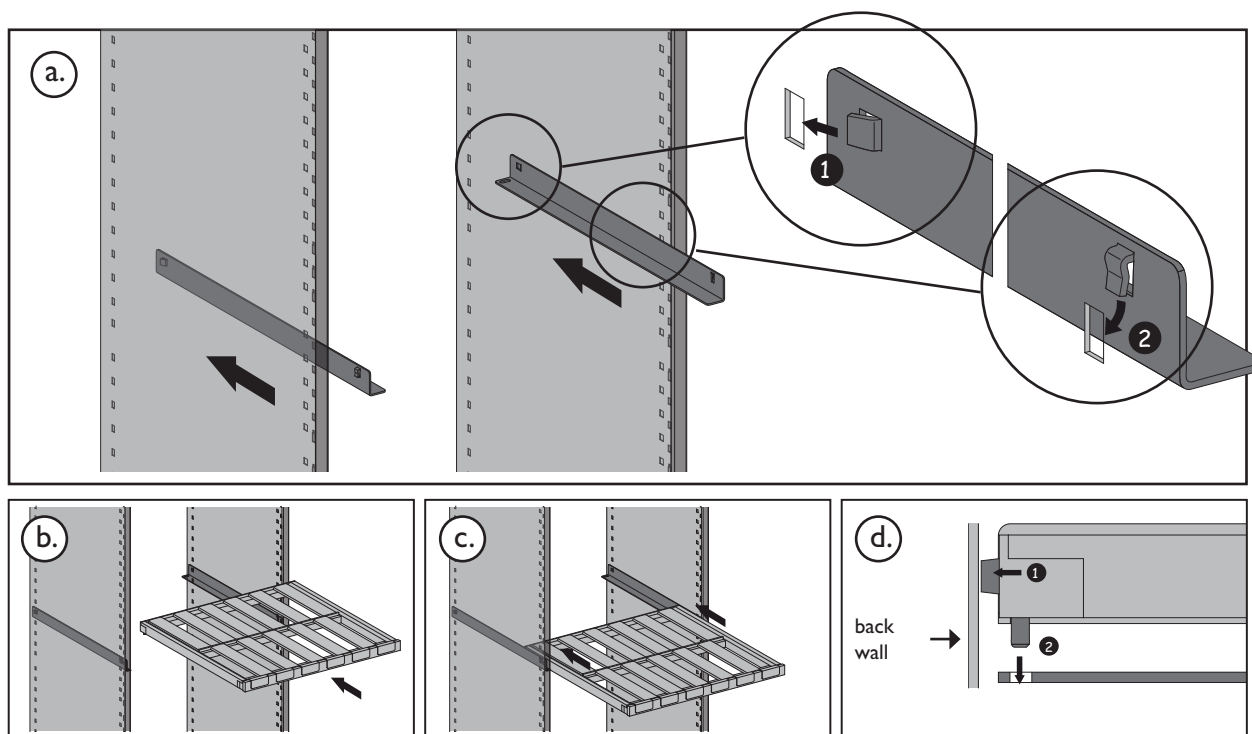


Note: In order to prevent the shelf from tipping, ensure that the studs on each side of the shelf are pushed all the way into the holes before pushing the shelf back in.



5 - LAYOUT — STORAGE

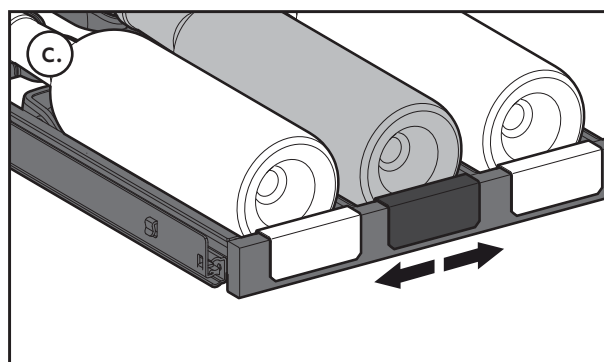
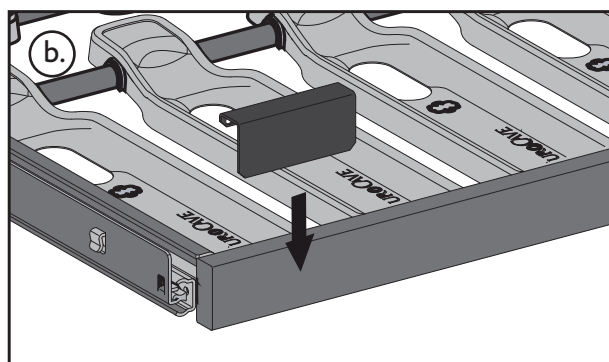
II. Adding or changing the position of a storage shelf AXUH2



Note: to install a storage shelf the back section of which rests on the ledge, located at the back of the cabinet, fit 2 rack support pins at the front to support the front section of the shelf (pins supplied in the accessories bag). The same applies if you place a storage shelf just above the stiffener, position two rack support pins at the back of the cabinet (for large models only).

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

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



6 - COMMISSIONING YOUR WINE CABINET



I. Connection and starting up

Wait 48 hours before plugging in your wine cabinet.

To switch it on, press and hold down button **I** for 5 seconds.

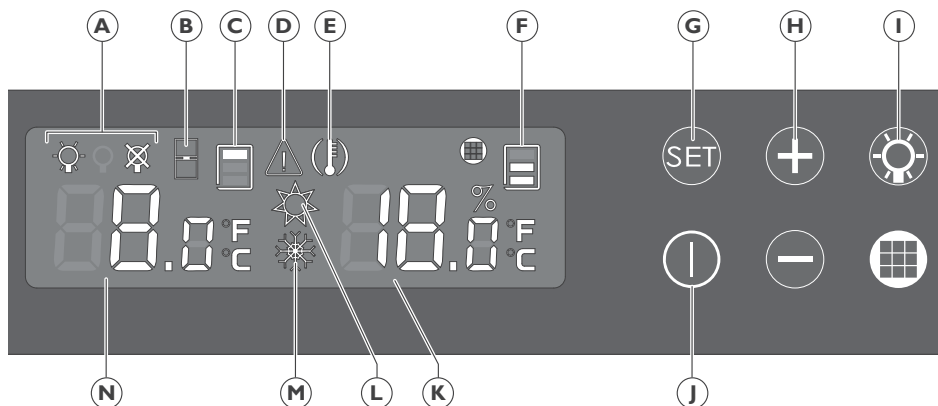


Have your plug checked (presence of fuses, amps and 30 mA circuit breaker).
Do not plug several cabinet into a multi-socket.



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

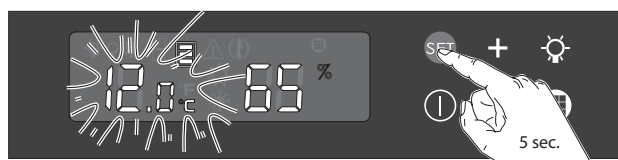
II-A. Description (I-temperature 6074V, 6182V model)



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

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

II-B. Temperature setting



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

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



- 2 Press the **+** or **-** keys to set the desired temperature



- 3 Press the **SET** button to confirm



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

- The default setting is 12 °C / 54°F (ideal maturing temperature). However, you can set the temperature from 5 to 20 °C / 41 to 68°F.
- Recommended temperature setting range for maturing wine: 10 -14 °C / 50 - 57°F.

N.B.: to function correctly, your cabinet must be placed in a room with a temperature of 10 - 35 °C / 50 - 95°F (solid door) or 10 - 30 °C / 50 - 86°F (glass door).



Transforming your wine maturing cabinet into a wine serving cabinet: you can use your I-temperature cabinet as a wine serving cabinet to bring your white or red wines to the correct serving temperature (temperature setting possible from 5 - 20 °C / 41 - 68°F):

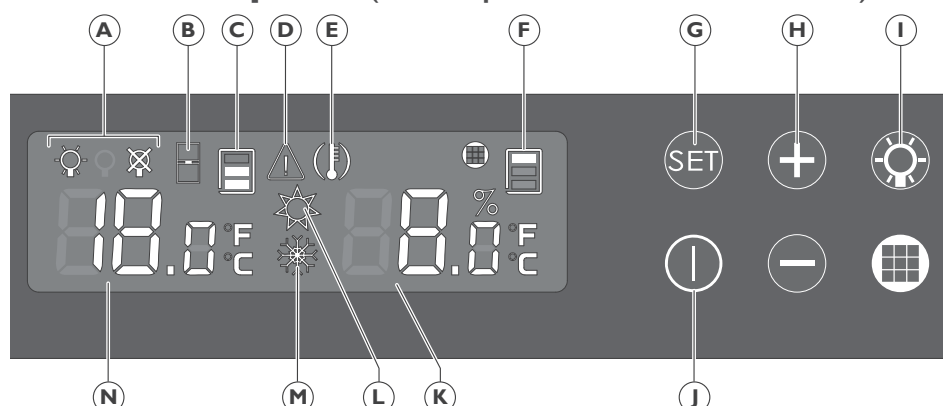
- for white wine: recommended setting range: 6 -10°C / 43 - 50°F
- for red wine: recommended setting range: 15 -18 °C / 59- 64°F

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



6 - COMMISSIONING YOUR WINE CABINET

III-A. Description (2-temperature 6170D model)



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

- A** Lighting mode
- B** Open door alarm
- C** Red serving temperature compartment temperature zone (lower compartment of the cabinet)
- D** Sensor fault alarm
- E** Temperature alarm
- F** Chilling compartment temperature zone (top compartment of the cabinet)
- G** Confirmation and setting access key
- H** Setting and selection keys
- I** Lighting mode access and confirmation key
- J** Power button
- K** Chilling compartment temperature display
- L** Hot circuit indicator
- M** Cold circuit indicator
- N** Red serving temperature compartment temperature display

III-B. Temperature setting

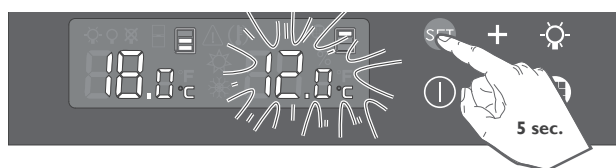
Chilling compartment temperature setting range: 5 to 11°C / 41 to 52°F.

Red serving temperature compartment temperature setting range: 15 to 20°C / 59 to 68°F.



Appuyer 5 s sur la touche **I** pour la mise en route.

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



- 3** Press the **SET** button to confirm.
The temperature display of the chilling compartment will flash.



- 2** Press the **+** or **-** keys to set the desired temperature in the serving temperature compartment.



- 4** Press the **+** or **-** keys to set the desired temperature in the chilling compartment.
- 5** Press the **SET** button to confirm.

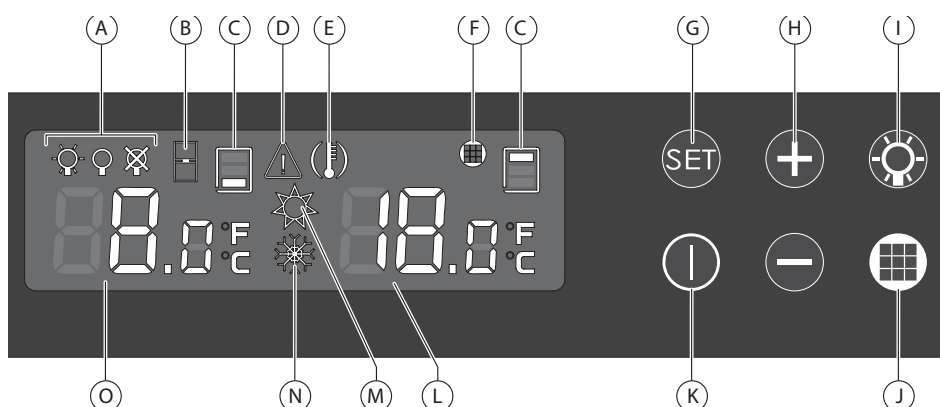


The value shown on the display is the actual temperature inside the cabinet. It is therefore necessary to wait before your new setting takes effect.

N.B: in order to operate correctly, your cabinet must be placed in a room with a temperature of 10 - 35 °C / 50 - 95°F. (solid door) or 10 - 30 °C / 50 - 95°F. (glass door)



IV-A. Description (multi-temperature 6074S, 6182S model)



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

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

IV-B. Temperature setting

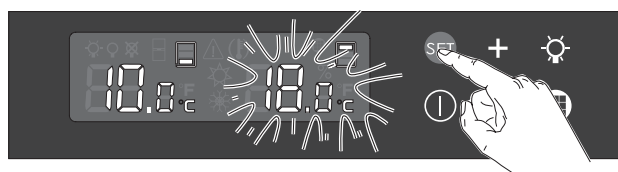
Recommended temperature setting range for the lowest temperature: 7 - 9 °C / 45 - 48 °F.

Recommended temperature setting range for the highest temperature: 17 - 20 °C / 63- 68 °F.

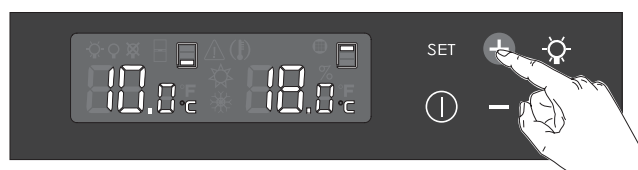


Press and hold down the **I** key for 5 secs to power up.

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



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



- Press the **+** or **-** keys to set the desired temperature.



- Press the **+** or **-** keys to set the desired temperature.
- Press the **SET** button to confirm.



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

- For the lowest temperature, the default setting is 8 °C / 46°F. However you can set the temperature between 5 - 12 °C / 41 - 54°F.
 - For the highest temperature, the default setting is 18 °C / 64°F.
 - However you can set the temperature between 15 - 22 °C / 59 - 72°F.
- N.B:** in order to operate correctly, your cabinet must be placed in a room with a temperature of 12-30°C / 54-86°F.



6 - COMMISSIONING YOUR WINE CABINET

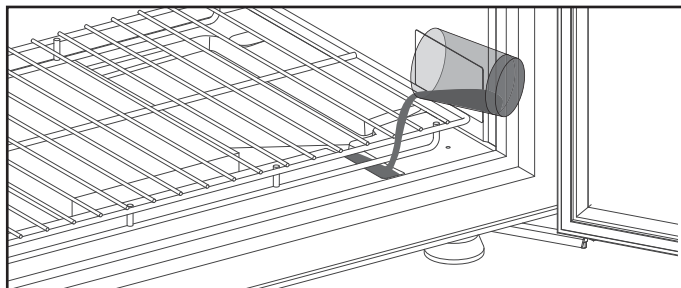
V. Relative humidity level display (I-temperature model only)

Your wine cabinet has a function for measuring humidity levels, allowing you to see the level of relative humidity inside the appliance, when the setting is 9 - 15° C.

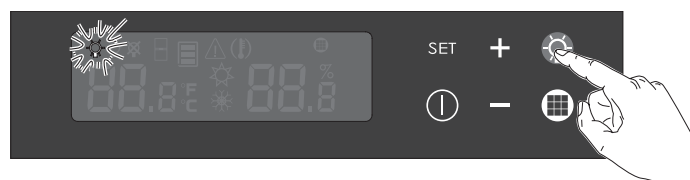
The ideal level of humidity is above 50% and ideally between 60 and 75 %.



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



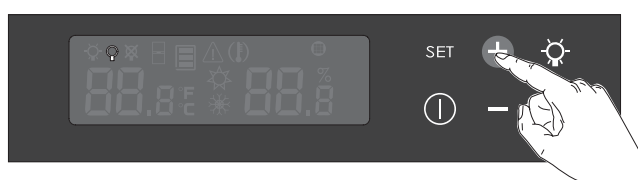
VI. Setting the lighting mode



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

There are 3 setting options for lighting:

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

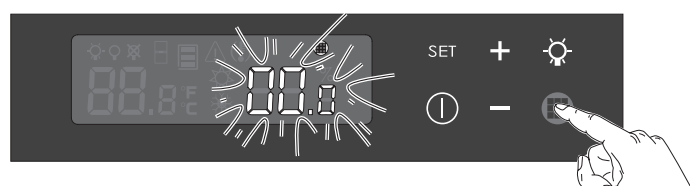


- 2 Press the or keys to select the desired mode.
- 3 Press the key to confirm



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

VII. Charcoal filter meter display (except modèle 6170D)



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

- 1 Press the key.
The display will flash.



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



- 2 Press the key to set to 365.



The charcoal filter must be replaced every year.



You can consult the meter by pressing the key.



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

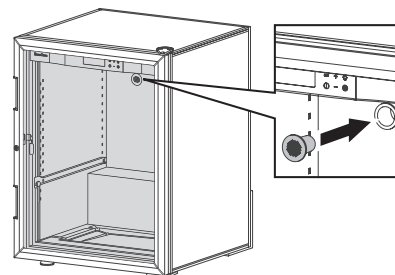
7 - EVERYDAY MAINTENANCE



Your EuroCave Professional cabinet is a tried and tested appliance.

Maintenance operations to be carried out approximately once a year

- Unplug and unload the appliance.
- Clean the water drain at the bottom of the wine cabinet. Pay attention that nothing is blocking this drain.
- Regularly vacuum the condenser at the back of the appliance.
- Clean the inside of the compartments with water and a gentle cleaning product.
- Rinse thoroughly.
- Dry it with a soft rag.
- Replace the active charcoal filter in the breather hole at the top of your cabinet
- Remove the charcoal filter manually. It is available from your usual retailer. It must be replaced by an original manufacturer's part.
- Check that the seals are in good condition. It is often necessary to clean the door seal. Using unsuitable cleaning products can cause premature ageing of the seals. Certain rules must therefore be followed: whenever you clean the seal, always rinse off any cleaning product with clear water. All traces of cleaning product must be removed from the seal. EuroCave Professional only recommends using a mild soapy solution. If this proves insufficient, it is possible to occasionally use an ethanol-based solution, provided that the concentration used is less than 10% and that the seal is then rinsed thoroughly with clear water.



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

Maintenance of the optional extra "PLUS" equipment:

- Clean the light strip with a microfibre or soft cloth only. Never use cleaning products containing alcohol.
- To remove text, written using the white marker pen, from the bottle identification supports ("premium" equipment), use a damp cloth.
- To clean the fronts of the shelves:
 - use a microfibre or soft cloth only
 - only use water or a cleaning product designed for glass









Never use cleaning products containing acetone, spirit or alcohol, white spirit or synthetic thinners which could damage the front of the shelf.

Caring for glass elements:

- To clean the glass elements of your cabinet (all doors and the glass handle supplied with Full Glass doors only), use a non-abrasive soft cloth which has had a suitable glass cleaning product applied to it.

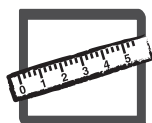


8 - OPERATING FAULTS

Possible incidents	Causes	Corrective actions
The  pictogram is displaying	The temperature has not returned to within the ± 4 °C threshold	Check that the door is correctly closed. Check the condition of the door seal. If you placed a large amount of bottles in your cabinet in the last few hours, wait a while then check again. If the alarm is still displaying, contact your EuroCave Professional retailer.
The  pictogram is still displaying even though I have taken the corrective actions above	Operating fault	Unplug the cabinet and contact your EuroCave Professional retailer.
The  pictogram is displaying	Open door alarm	Make sure that the door is correctly closed.
The  pictogram is flashing	The level of relative humidity has been < 50 % for over 72 hrs	<ul style="list-style-type: none"> Pour a glass of water into the duct of the tray (see chapter 7, § IV). In order to know how often to add water, count the number of days separating the 1st day you added water and the day when the pictogram was displayed After a few hours, the pictogram will disappear.
The appliance cannot lower the level of humidity to the desired value		<ul style="list-style-type: none"> Empty the cabinet, remove the humidity cartridge and clean the tray. Remove the tube placed at the back of the tray. The humidity will be directly discharged out of the appliance. Call the EuroCave Professional retailer if the problem persists despite having carried out these different operations.
The  pictogram is displaying	Charcoal filter alarm	Replace the charcoal filter (see chapter 4).
The  pictogram is displaying	Temperature sensor fault alarm	Contact your EuroCave Professional retailer.



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



9 - ENERGY AND TECHNICAL FEATURES

6000										
	Height ¹	Width	Depth ²	Weight when empty			Electrical power ³ (Watts)		Recommended temperature range	
	mm	mm	mm	Full Glass door (Kg)	Glass door (Kg)	Solid door (Kg)	230V-50Hz (R600a gas)	115V-60Hz (R134a gas)	Min T°(°C / °F) - Max T° (°C / °F)	
									Glass	Solid door
1 temperature										
6182V	1825	680	690	96	94	89	75	105	0-30 / 32-86	0-35 / 32-95
6074V	960	680	690	60	58	56	65	95	0-30 / 32-86	0-35 / 32-95
2 temperatures										
6170D	1825	680	690	100	98	93	65	95	10-30 / 50-86	10-35 / 50-95
Multi-temperatures										
6182S	1825	680	690	94	92	87	75	105	12-30 / 54-86	12-30 / 54-86
6074S	960	680	690	58	56	54	70	95	12-30 / 54-86	12-30 / 54-86

Control accuracy: ± 1 °C (2°F), display accuracy: ± 1 °C (2°F).

1- Height including the top hinges and the feet, adjusted to mid-height.

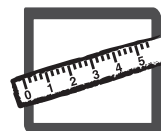
2- Depth including a gap of 29 mm at the back of the cabinet for ventilation.

3- Electrical power per 24hrs measured with an external temperature of 25°C / 77°F and a solid door.



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

9 - ENERGY AND TECHNICAL FEATURES



Data relating to European regulations on power consumption

Ref.	Types of doors	Energy efficiency rating¹	Annual energy consumption AEC² (Kwh/an)		Useful volume (litres)	Acoustic emissions (dB(A))	
6000			230V-50Hz (R600a gas)	115V-60Hz (R134a gas)		230V-50Hz (R600a gas)	115V-60Hz (R134a gas)
I temperature							
6182V	Solid	A+	128	183	445	37	38
6182V	Full Glass	A	165	256	445	37	38
6182V	Glass	A	165	256	445	37	38
6074V	Solid	A+	114	165	210	37	38
6074V	Full Glass	A	146	219	210	37	38
6074V	Glass	A	146	219	210	37	38
3 températures							
6170D	Solid	A+	128	183	430	37	38
6170D	Full Glass	A	165	256	430	37	38
6170D	Glass	A	165	256	430	37	38
Multi-températures							
6182S	Solid	A+	128	183	460	37	38
6182S	Full Glass	A	165	256	460	37	38
6182S	Glass	A	165	256	460	37	38
6074S	Solid	A+	114	165	225	37	38
6074S	Full Glass	A	146	219	225	37	38
6074S	Glass	A	146	219	225	37	38

1- Only concerns 230V-50Hz models (R600a gas).

2- Power consumption calculation based on the result obtained over 24 hrs in standard test conditions (25°C/77°F). Actual power consumption depends on the appliance's location and operating conditions.

This appliance is intended exclusively for wine storage.

Category of all models: 2

Climate class: Our appliances are designed for use at an ambient temperature of between 10°C and 32°C (50°F and 90°F) (Class SN). Nevertheless, refer to the technical properties tables (p16) for the optimal performance levels of your product..

These appliances cannot be built-in.

3- red serving temperature

Standards

Your product complies with the following standards:

1- SAFETY - Directive 2006/95/CE

Standards EN60335-1:Version 5 - 2010 +A1 + A2 + A11 + A12 + A13
EN60335-2-89

2- EMC - Directive 2004/108/CE

Standard EN55014-1/2

3- ENVIRONMENT - Directive 2010/30/EU

Directive 2010/30/EU
Regulation 1060/2010

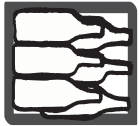


R600a

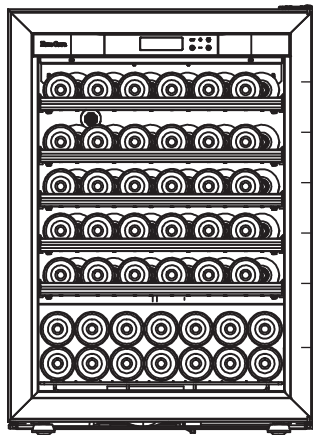
Depending on the country, EuroCave wine cabinets may contain flammable refrigerant gas (R600a: ISO BUTANE).

NOTES

[illegible]



10 - I TEMP. / MULTI-TEMP. 6074V/S

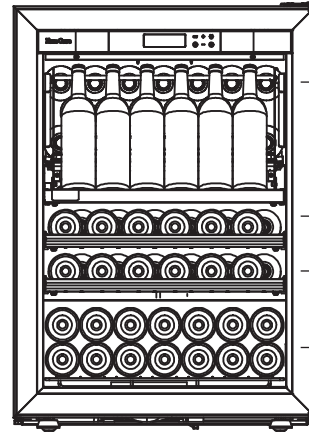


ACMS/ACMS2 12
ACMS/ACMS2 12
ACMS/ACMS2 12
ACMS/ACMS2 12
ACMS/ACMS2 12
14

74

bouteilles - bottles - Flaschen
botellas - flessen - bottiglie

Coulissante - Sliding - Auszugsregale - Deslizante
Schuifplateau - Scorrevole



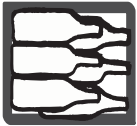
AOPRESAR
/AOPRESAR2 32
ACMS/ACMS2 12
ACMS/ACMS2 12
14

70

bouteilles - bottles - Flaschen
botellas - flessen - bottiglie

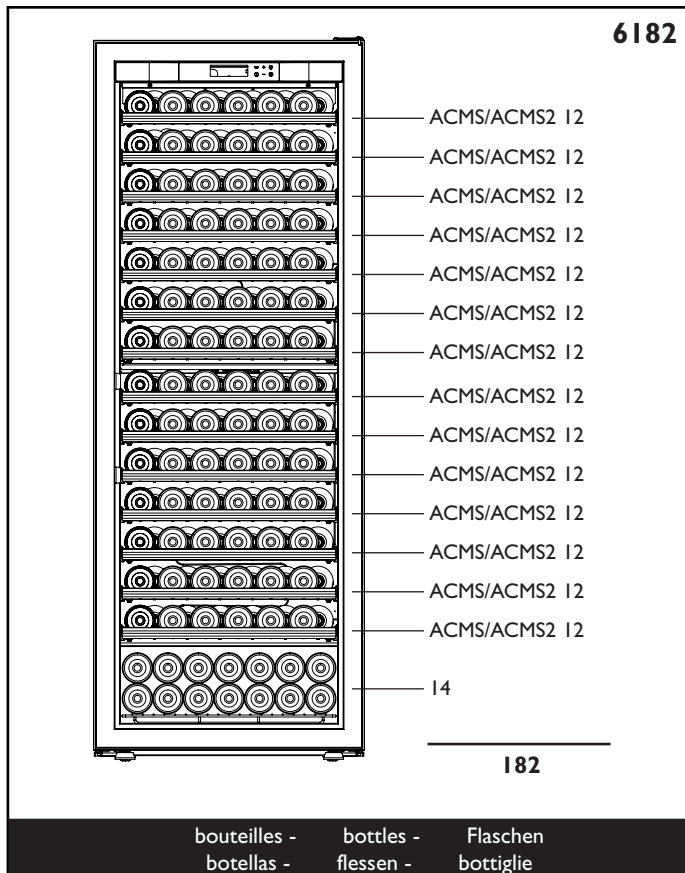
Présentation - Presentation - Präsentationsregale - Presentación
Presentazione - Presentatieplateaus

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

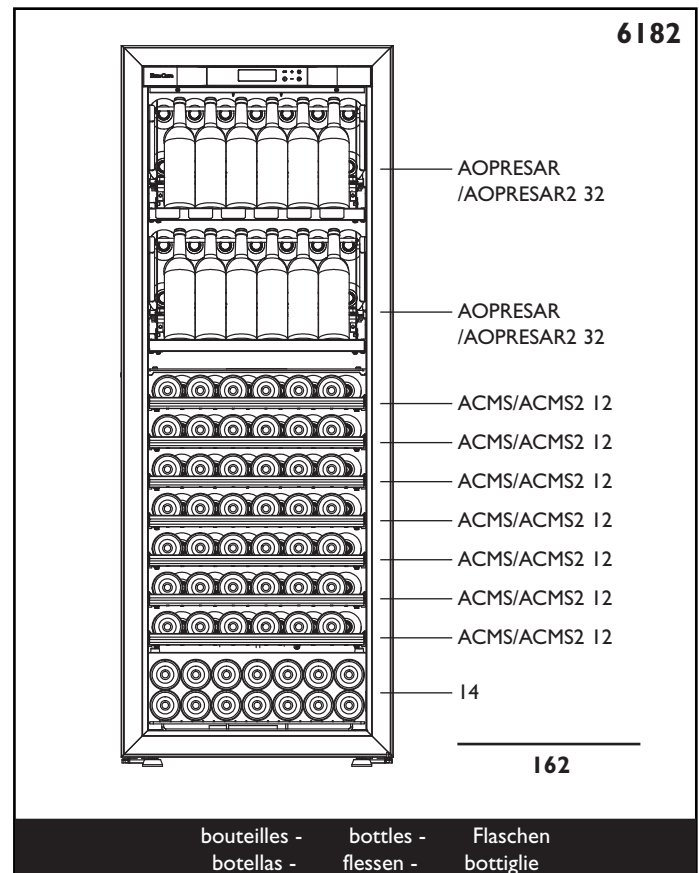


10 - 1 TEMP. / MULTI-TEMP. 6182V/S

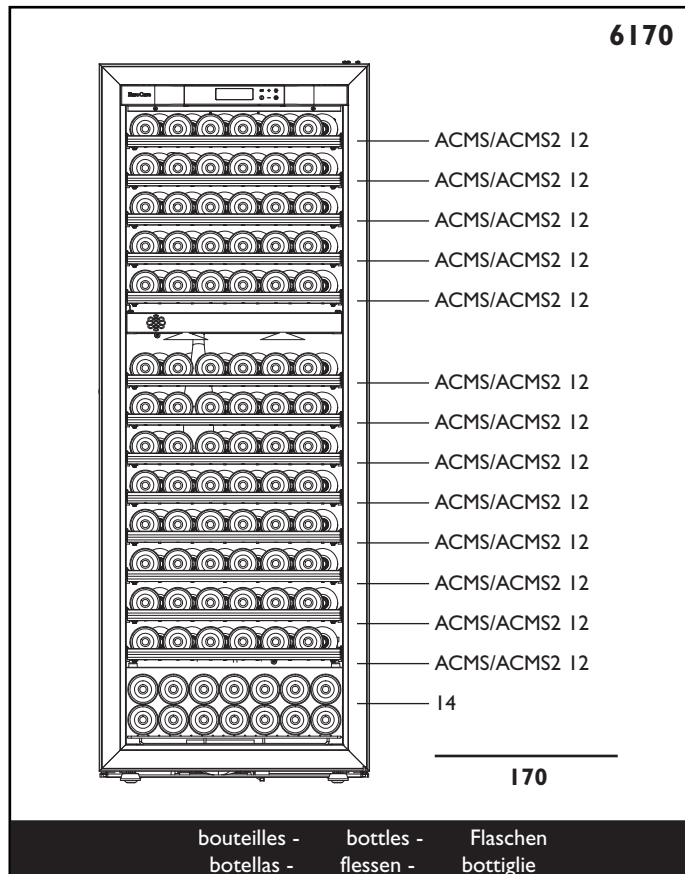
2 TEMP. 6170D



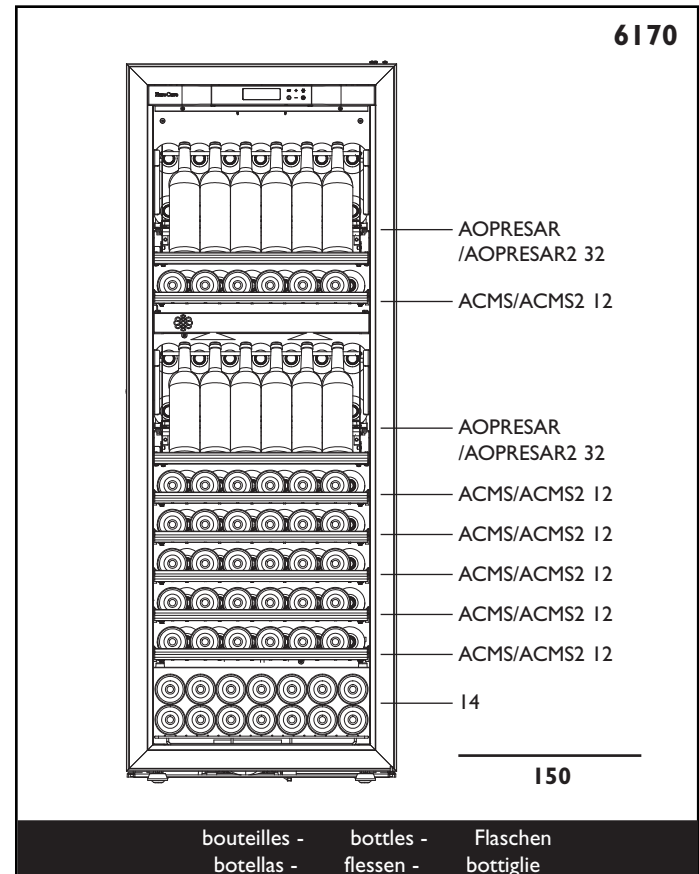
Coulissante - Sliding - Auszugsregale - Deslizante
Schuifplateau - Scorrevole



Présentation - Presentation - Präsentationsregale - Presentación
Presentazione - Presentatieplateaus

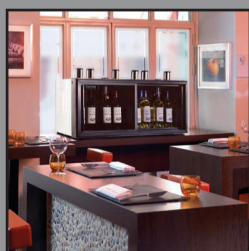


Coulissante - Sliding - Auszugsregale - Deslizante
Schuifplateau - Scorrevole



Présentation - Presentation - Präsentationsregale - Presentación
Presentazione - Presentatieplateaus

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



Leader in the wine preservation, presentation and service sector for over 35 years, EuroCave offers you solutions adapted to every one of your requirements. Wine cabinets, storage layouts, cellar conditioners, wine by-the-glass system... don't hesitate to contact your EuroCave (or Around Wine) dealer for further information!



www.eurocavepro.com • contact-pro@eurocave.com