
User's Manual



Wine Captain



Introduction

Congratulations on the purchase of your U-Line Wine Captain. A pioneer in the field for more than 40 years, U-Line is the world's number one manufacturer of built-in, under-counter ice making and specialty refrigeration products.

The Right Temperature for the Wine

The Wine Captain's unique, triple temperature zones permit storage of your finest wines at approximately 60°F (15°C) in the top portion of the cabinet for reds, 50-55°F (10-12°C) in the middle for whites and 45°F (7°C) on the bottom for sparkling wines.

Proper Storage

Model 75WC will accommodate 60 bottles (750 ml). Model 15WC will accommodate 32 bottles (750 ml). Specially designed wine racks allow for proper horizontal storage of the wine. The cork remains moist, which keeps air from entering the bottle.



Safety Precautions

Do not attempt to install or operate your unit until you have read this manual completely. Safety items throughout this manual are labeled with a Danger, Warning or Caution based on the risk type.

Definitions

DANGER

Danger means that failure to follow this safety statement may result in severe personal injury or death.

WARNING

Warning means that failure to follow this safety statement may result in extensive product damage, serious personal injury, or death.

CAUTION

Caution means that failure to follow this safety statement may result in minor or moderate personal injury, property or equipment damage.

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U-Line Corporation Limited Warranty

U-Line Corporation warrants each U-Line product to be free from defects in materials and workmanship for a period of one year from the date of purchase; and warrants the sealed system (consisting of the compressor, the condenser, the evaporator, the hot gas bypass valve, the dryer and the connecting tubing) in each U-Line product to be free from defects in materials and workmanship for a period of five years from the date of purchase. During the initial one-year warranty period for all U-Line products U-Line shall: (1) at U-Line's option, repair any product or replace any part of a product that breaches this warranty; and (2) for all Marine, RV and Domestic U-Line products sold and serviced in the United States (including Alaska and Hawaii) and Canada, U-Line shall cover the labor costs incurred in connection with the replacement of any defective part. During years two through five of the warranty period for the sealed system, U-Line shall: (1) repair or replace any part of the sealed system that breaches this warranty; and (2) for all Marine, RV and Domestic U-Line products sold and serviced in the United States (including Alaska and Hawaii) and Canada, U-Line shall cover the labor costs incurred in connection with the replacement of any defective part of the sealed system. All other charges, including transportation charges for replacements under this warranty and labor costs not specifically covered by this warranty, shall be borne by you. This warranty is extended only to the original purchaser of the U-Line product. The Registration Card included with the product should be promptly completed by you and mailed back to U-Line, or you can register online at www.U-LineService.com.

The following are excluded from this limited warranty: installation charges; damages caused by disasters or acts of God, such as fire, floods, wind and lightening; damages incurred or resulting from shipping, improper installation, unauthorized modification, or misuse/abuse of the product; customer education calls; food loss/spoilage; door and water level adjustments (except during the first 90 days from the date of purchase); defrosting the product; adjusting the controls; door reversal; or cleaning the condenser.

If a product defect is discovered during the applicable warranty period, you must promptly notify either the dealer from whom you purchased the product or U-Line at P.O. Box 23220, Milwaukee, Wisconsin 53223 or at 414-354-0300. In no event shall such notification be received later than 30 days after the expiration of the applicable warranty period. U-Line may require that defective parts be returned, at your expense, to U-Line's factory in Milwaukee, Wisconsin, for inspection. Any action by you for breach of warranty must be commenced within one year after the expiration of the applicable warranty period.

This limited warranty is in lieu of any other warranty, express or implied, including, but not limited to any implied warranty of merchantability or fitness for a particular purpose; provided however, that to the extent required by law, implied warranties are included but do not extend beyond the duration of the express warranty first set forth above. U-Line's sole liability and your exclusive remedy under this warranty is set forth in the initial paragraph above. U-Line shall have no liability whatsoever for any incidental, consequential or special damages arising from the sale, use or installation of the product or from any other cause whatsoever, whether based on warranty (express or implied) or otherwise based on contract, tort or any other theory of liability.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

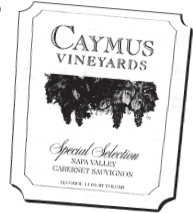
Wine Selection Suggestions

Selecting the right wine for the right occasion can sometimes be a seemingly awkward or difficult task for the beginning wine enthusiast. We would therefore like to present you with a few suggestions which may provide a little more confidence and enjoyment when choosing and serving your wines.



When selecting wines, keep an open mind and do not be afraid to be adventurous. Do not view the subject of wine so seriously it discourages you from learning and discovering for fear of embarrassment if something is incorrect. Wine is best viewed as a hobby and enjoyed.

When assembling your collection, try not to become obsessed with "Vintages." Although a chart can provide itself as a useful tool, generalizations about a specific year have led more than one collector to disappointment. In many instances an "Off Year" will provide a better value and more near term drinking enjoyment.



The primary guideline to the subject of wine you need to follow is your own palate. Do not be afraid to make mistakes. Experiment, discover, but most of all, enjoy yourself and your new Wine Captain®.



Suggestions For Matching Wine And Food

Although there are no hard fast rules for matching wine to food, some guidelines should be observed. Delicate dishes should be accompanied by lighter more delicate wines. Full flavored foods should be matched with fuller bodied wines.

As a general rule one should aim to ascend in flavor and quality of wines served.

A DRY WINE Before A SWEET WINE

A WHITE WINE Before A RED WINE

A YOUNG WINE Before An OLD WINE

A LIGHT-BODIED WINE Before A FULL-BODIED WINE

Any step back in quality will be noticed. If a fine wine were to be tasted prior to a lesser wine, many of the fine wine's subtle qualities may be missed.

Common Food And Wine Matches

Fish, Shell Fish, Crab, Oysters

Dry White Wines, Light Sparkling or
Extra Dry Champagne

Beef, Venison

Full Bodied Red Wines

Pork, Veal, Lamb & Poultry

Light Bodied Red Wines

Fruit

Sweet White and Sparkling Wines



Guide To Common Styles Of Wines

Red Wines

Full-Bodied Dry:	(Calif.)	Zinfandel, Cabernet
	(French)	Rhone, Chateauf-neuf-du-Pape
	(Italian)	Barbaresco, Barolo
Medium-Bodied Dry:	(Calif.)	Pinot Noir
	(French)	Bordeaux, Burgundy
Light-Bodied Dry:	(French)	Beaujolais
	(Italian)	Chianti, Bardolino

White Wines

Full-Bodied Dry:	(Calif.)	Chardonnay
	(French)	Montrachet, Meursault Puligny-Montrachet
Medium-Bodied Dry:	(Calif.)	Sauvignon Blanc
	(French)	Pouilly-Fuisse, Sancerre Vouvray, Graves
Light-Bodied Dry:	(French)	Chablis, Muscadet Pouilly-Fume
Full-Bodied Very Sweet:	(Germany)	Beerenauslese
	(French)	Sauternes
	(Hungary)	Tokay
Medium-Bodied Semi-Sweet:	(Calif.)	Gewurtztraminer
	(Germany)	Liebfraumilch
Light-Bodied Off Dry:	(Germany)	Rhine, Mosel, Riesling

Common Tasting Terms

Acidity-	A critical element of wine, preserves the wine's freshness. In excess results in an overly tart and sour wine.
Balance-	A desired trait where tannin, fruit and acidity are in total harmony. Wines with good balance tend to age gracefully.
Body-	The weight and presence of wine in the mouth provided by the alcohol and tannin level. Full-bodied wines tend to have this strong concentration.
Bouquet-	The blending of a wine's aroma within the bottle over a period of time. Caused by volatile acidity.
Complex-	A subjective term often used in tasting. A wine is said to be complex if it offers a variety of flavors and scents that continue to evolve as it develops.
Flabby-	A wine that lacks structure, or is heavy to the taste, lacks acidity.
Full-Bodied-	Wine high in alcohol and extract, generally speaking fills the mouth, powerful.
Lean-	Generally wines that are slim, lacking of generosity or thin.
Oaky-	A desirable flavor imparted to wine if done in moderation. Most wines are aged in oak barrels 1 to 3 years, thereby receiving this toasty oak characteristic. However, if a weak wine is left in contact too long with an oak barrel it will tend to be overpowered with an oaky taste.
Tannin-	Tannins are extracted from the grape skins and stems and are necessary for a well balanced red wine. Tannins are easily identified in wine tasting as the drying sensation over the gums. Tannins generally fade as a wine ages.

Safety Precautions

Do not attempt to install or operate your Wine Captain until you have read the safety precautions. The precautions are labeled with **DANGER, WARNING OR CAUTION.**

DANGERS - Indicate hazards or unsafe practices which could result in severe personal injury or death.

WARNINGS - Indicate hazards or unsafe practices which could result in personal injury or death.

CAUTIONS - Indicate hazards or unsafe practices which could result in damage to the Wine Captain.

DANGER

RISK OF CHILD ENTRAPMENT: Before you discard your Wine Captain, remove the door and leave the shelves in place so that children may not easily climb inside.

WARNING

Never attempt to repair or perform maintenance on the Wine Captain until the electricity has been disconnected.

Do not alter or deform electrical plug in any way. The use of an extension cord is not recommended.

Altering, cutting of power cord, removal of power plug, or direct wiring can cause serious injury, fire, and/or loss of property and/or life and will void the warranty.

CAUTION

Do not lift unit by door handle.

Failure to clean the condenser on a regular basis can cause the Wine Captain to malfunction. This could void the warranty.

The unit must not be installed behind closed doors. Be sure the front grille is free of obstruction. Obstructing free air flow can cause the Wine Captain to malfunction, and may void the warranty.

Use only genuine factory replacement parts.

Installation

The Wine Captain is manufactured in two different sizes. The 15WC will accommodate thirty two (32) 750 ml wine bottles and the 75WC will accommodate sixty (60) 750 ml wine bottles. Unless otherwise noted all documentation pertains to both units.

Grille Installation

The lower grille should be affixed prior to installing the Wine Captain. To affix the grille complete the following:

1. With a standard blade screwdriver, remove the screw (located toward the middle of the unit, below the door) needed to attach the grille.
2. If the control knob is located in the grille area, remove it by pulling it toward you.
3. Carefully remove the grille from inside the unit. A small screw hole is located toward the top of the middle recessed section of the grille.
4. Place the two hook-hinges (located on the rear bottom side of the grille) on the front lip of the unit base. Swing the grille up into position, aligning the grille and cabinet screw holes.
5. The control knob may only be installed correctly. If you have to force the installation of the knob you may not have it properly aligned with the two control knobs.

Preparation

Your Wine Captain may be installed as a built-in or freestanding unit. It uses a front vented fan cooled condenser system which provides the ability to be built-in tightly without the need for additional clearance on the sides, top or rear for ventilation. It is recommended that you leave a minimal amount of clearance to install and remove the Wine Captain in the event service is required.

The Wine Captain must not be installed behind closed doors. The front grille must be free from obstruction. Obstructing free air flow can cause the Wine Captain to malfunction and may void the warranty.

For the best performance the location of the Wine Captain should not be in direct sun light or near a heat source.

Level Installation

Position the unit on a flat, level surface, capable of supporting the entire weight of the unit when full.

75WC and 15WC

This unit contains four adjustable leveling legs. Turn the legs clockwise to raise and counterclockwise to lower.

Electrical Requirement

Provide a 115 volt, 60 cycle, AC only (normal household) three prong grounded electrical outlet. DO NOT use an extension cord. DO NOT use an adapter to bypass the ground. DO NOT alter or deform the electrical plug in any manner.

Reversing The Door

Depending upon the location of the unit, it may be desirable to change the side on which the door is mounted.

To reverse the door mounting on the 15WC Wine Captain, perform the following:

1. Remove top hinge from cabinet (3 screws).
2. Lift door off bottom hinge.
3. Remove bottom hinge from cabinet (2 screws) and install on opposite side of cabinet.
4. Remove top hinge plate (2 screws) from door and install on bottom, opposite side of door.
5. Remove bottom hinge plate (2 screws) from door and install on top opposite side of door.
6. Replace plastic spacer on bottom hinge and set door in place.
7. Replace plastic spacer on top hinge and install top hinge on cabinet.
8. Adjust as required to assure proper door seal.

To reverse the door mounting on the 75WC Wine Captain, perform the following:

1. Remove the bottom hinge (2 screws) from door.
2. Remove top hinge (2 screws) from door.
3. Remove door.
4. Remove top hinge (3 screws) from cabinet. Invert and install on bottom, opposite side of cabinet.
5. Remove bottom hinge (3 screws) from cabinet. Invert and install on top, opposite side of cabinet.
6. Attach top hinge to door.
7. Attach bottom hinge to door.
8. Adjust as required to assure proper door seal.

Door Adjustment

The Wine Captain door should always be squared to the cabinet to ensure a proper seal. To properly adjust the door, please follow this procedure:

1. Loosen (do not remove) the three screws in the door hinge plate on the top of the cabinet.
2. Align the door so that it is squared to the cabinet.
3. Tighten the three screws on the top hinge plate.

Operation

Initial Start-Up

The Wine Captain is designed to provide different temperature zones within the cabinet. (See introduction for specific temperatures.) This is done so that different types of wine may be maintained at varying temperatures. The coolest temperature is at the bottom and it is warmer at the top of the cabinet. White and sparkling wines should be maintained on the bottom to middle racks and red wine on the top racks.

Your Wine Captain is preset for a mid point setting (4-1/2) in order to achieve the recommended temperature range when installed in a 72°F ambient room temperature. To achieve a warmer setting turn the control counter clockwise (lower number) and clockwise (higher number) for a cooler temperature.

Factors which affect the internal temperatures of the cabinet include:

1. Temperature setting.
2. Room temperature where installed.
3. The number of times the door is opened and closed.
4. The amount of time the internal light is illuminated. This affects primarily wines on the top racks.
5. Installation in direct sun light or near a heat source.

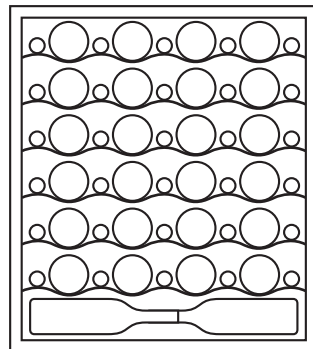
Stocking Recommendations

The wine racks allow for the proper horizontal storage of wine. The bottles are properly positioned so that the wine remains in contact with the cork to assure that the cork does not become dry.

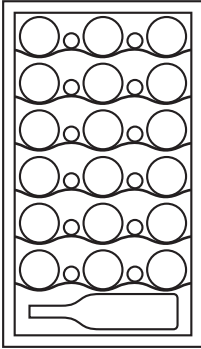
The racking system is designed with three parallel braces (rear, middle, and front) per shelf. The procedure listed below may be used to load your Wine Captain.

75WC

Start at the left hand side of the shelf and place the first bottle on the rear and middle parallel braces with the neck facing towards the tinted glass door. The next bottle should be placed on the front and middle parallel braces with the neck facing towards the rear. Alternate this stocking sequence moving left to right on the shelf.



The same stocking procedure may be used on all remaining full shelves. The bottom half-shelf wine bottles should be stocked crosswise.



15WC

Start at the left hand side of the shelf and place the first bottle on the front and middle parallel braces with the neck facing towards the rear. The next bottle should be placed on the rear and middle parallel braces with the neck facing the tinted glass door. Alternate this stocking procedure left to right.

The same stocking procedure may be used on all full shelves. The bottom half-shelf wine bottles should be stocked crosswise.

Door Lock

All Origins Wine Captains contain a door lock located in the middle of the upper portion of your door. The lock is a deterrent to keep children out and is not intended to keep your valuable wine collection safe. The reversing of the door will not effect the locking mechanism. Additional keys may be ordered as a separate part.

Light Switch and Bulb

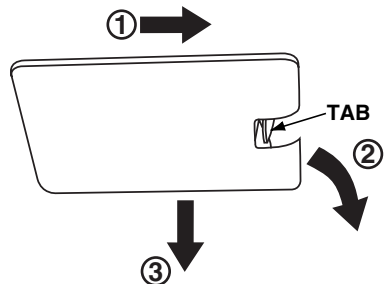
Your Wine Captain has an interior light that is illuminated when the door is opened. If you wish to display your wines for those “special occasions” while the door is closed just depress the switch located below the control knob in the grille to the ON position.

Please note that when the light is on for an extended perior of time it will slightly increase the cabinet temperature.

Bulb Replacement

To replace the light bulb:

1. Remove the light housing cover by sliding the cover towards the tab, swinging the end opposite of the tab down and pulling down and away.
2. Replace bulb with genuine U-Line replacement.
3. Replace the light housing cover by inserting the tab FIRST and pushing up the other end. You should hear a snap/click.



Cleaning And Maintenance

Periodic cleaning and proper maintenance will ensure efficiency and top performance.

Interior - The Wine racks may be removed by removing the security tabs at the rear of each rack if desired. Clean the interior of the cabinet with mild soap and water and rinse with clear water. The lock tabs at the rear of the wine racks must be properly secured with the snap rivets. The upright rear brace should not be touching the evaporator on the rear wall of the Wine Captain.

Avoid the use of solvent cleaning agents, abrasives, and cleaners.

Exterior - The exterior may be cleaned with mild cleaners or mild soap and water.

Glass Door - The glass door may be cleaned using a glass cleaner or mild soap and water. Avoid use of abrasive cleaners.

Condenser - The condenser coil, located behind the front grille, should be cleaned three to four times per year. Using a brush or vacuum cleaner remove dirt, lint and other accumulations from the condenser coil.

WARNING

The condenser fins are sharp. DO NOT run hands or fingers over condenser fins.

To remove and replace the grille to obtain access to the condenser fins please follow this procedure:

1. Using a standard blade screwdriver, remove the screw (located toward the middle of the grille).
2. Remove the cabinet knob.
3. Grasp the grille in both hands and pull up and forward.
4. Clean the condenser coil using a brush or vacuum cleaner.
5. To install the grille place the two hook hinges (located on the back bottom side of the grille) on the front lip of the unit's base. Swing the grille up into position, aligning the grille and cabinet's screws.
6. Insert the grille screw and tighten being careful not to overtighten.
7. Install the control knob.

Troubleshooting

Before Calling For Service

If the unit appears to be malfunctioning, read through NORMAL OPERATION first. If the problem persists, check the TROUBLE-SHOOTING GUIDE. Locate the problem in the guide and refer to the cause and its remedy before calling for service. The problem could be something very simple which can be solved without a service call.

If Service Is Required

If the need for service arises, contact the dealer from whom the unit was purchased. State the Model and Serial number and explain the problem. The Model and Serial number plate is located inside unit at upper right hand corner.

If you do not know the name of the selling dealer or local service company, you can check on-line at www.U-LineService.com.

Replacement Parts

Use only genuine U-Line replacement parts. Genuine U-Line parts are designed to work correctly with U-Line products and offer superior service life. The use of non-U-Line parts can damage the unit and may void the warranty.

Troubleshooting Guide

WARNING

Never attempt to repair or perform maintenance on the unit until the main electrical power has been disconnected.

PROBLEM	POSSIBLE CAUSE	REMEDY
Unit not cold enough. Check temperatures (see introduction for specific temperatures)	Control set too warm	Turn control knob CLOCKWISE to set temperature colder: Allow 24 hours for temperature to stabilize
	Light staying on	Adjust door so light switch bracket contacts switch plunger: See DOOR ADJUSTMENT
	Airflow to front grille blocked	Airflow must not be obstructed to front grille. See INSTALLATION
	Dirty condenser coils	Clean condenser: See CLEANING AND MAINTENANCE
	Door gasket not sealing properly	Adjust door: See DOOR ADJUSTMENT
Unit is too cold. Check temperatures (see introduction for specific temperatures)	Control set too cold	Turn control knob COUNTER-CLOCKWISE to set temperature warmer: Allow 24 hours for temperature to stabilize.
	No interior light	Loose or burned out bulb
Light won't go out when door is closed	Light on/off switch is turned to ON .	Turn switch to off. See LIGHT SWITCH AND BULB .



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