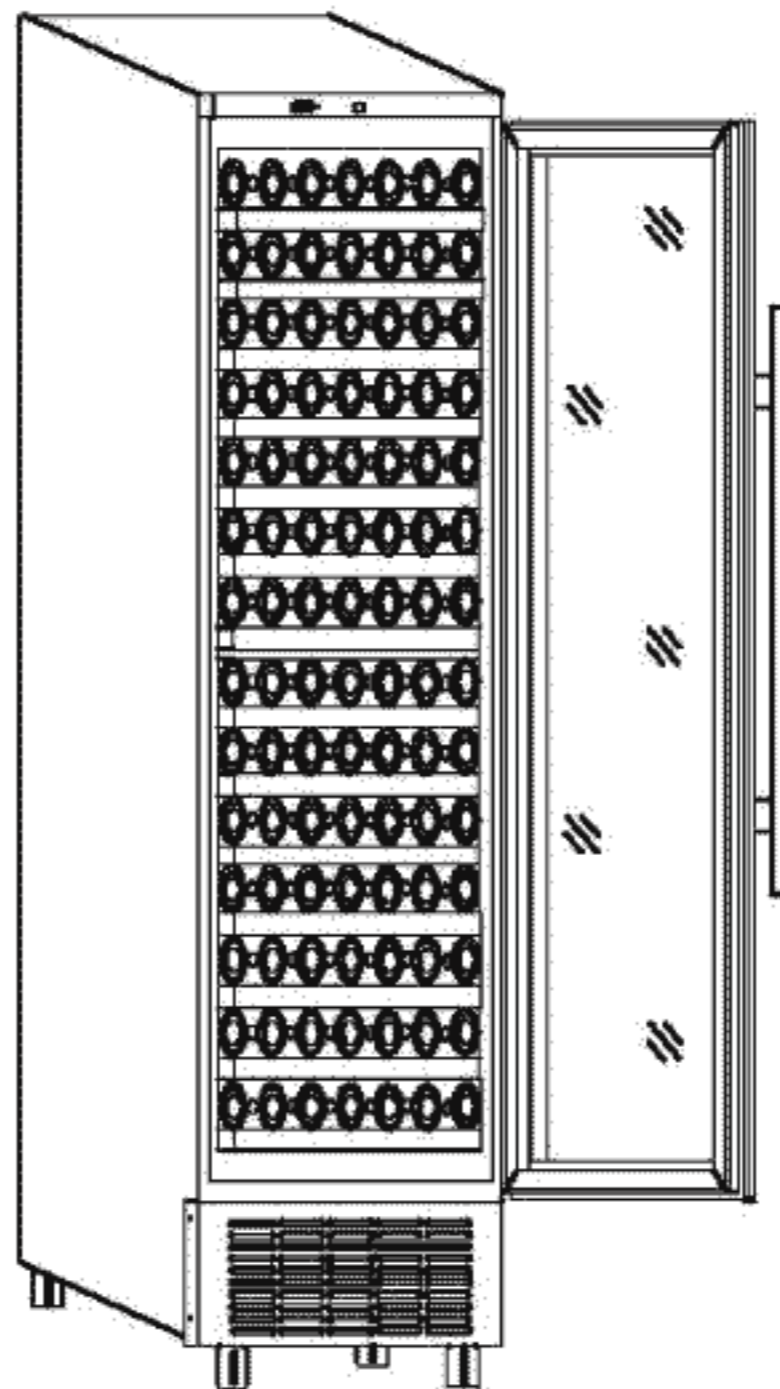


Vinotemp[®]

Wine Cellar

VT200

INSTRUCTION MANUAL



LOS ANGELES CA

WWW.VINOTEMP.COM

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FEATURES

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

DESCRIPTION

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

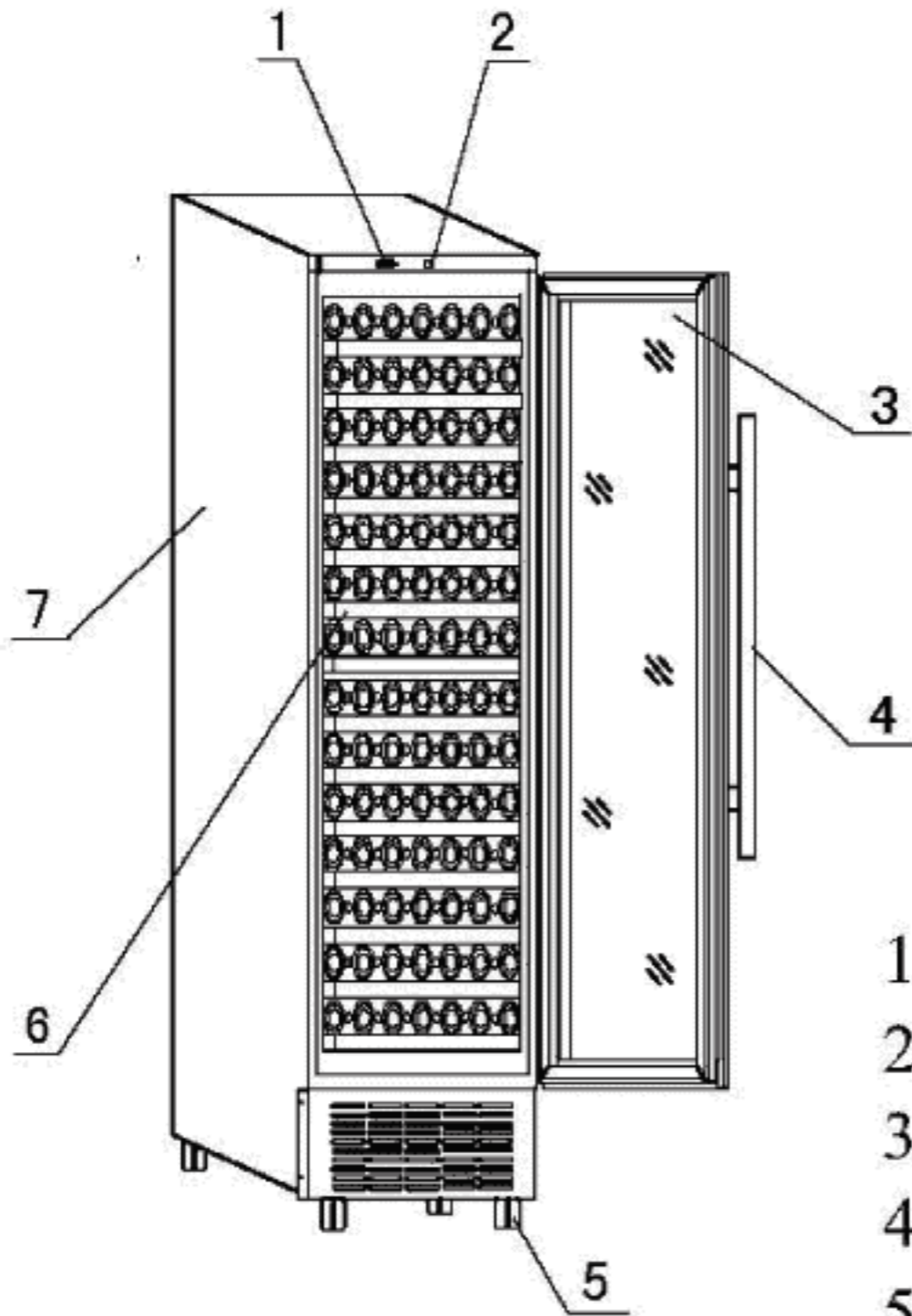
wine connoisseurs.

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

INSTALLATION

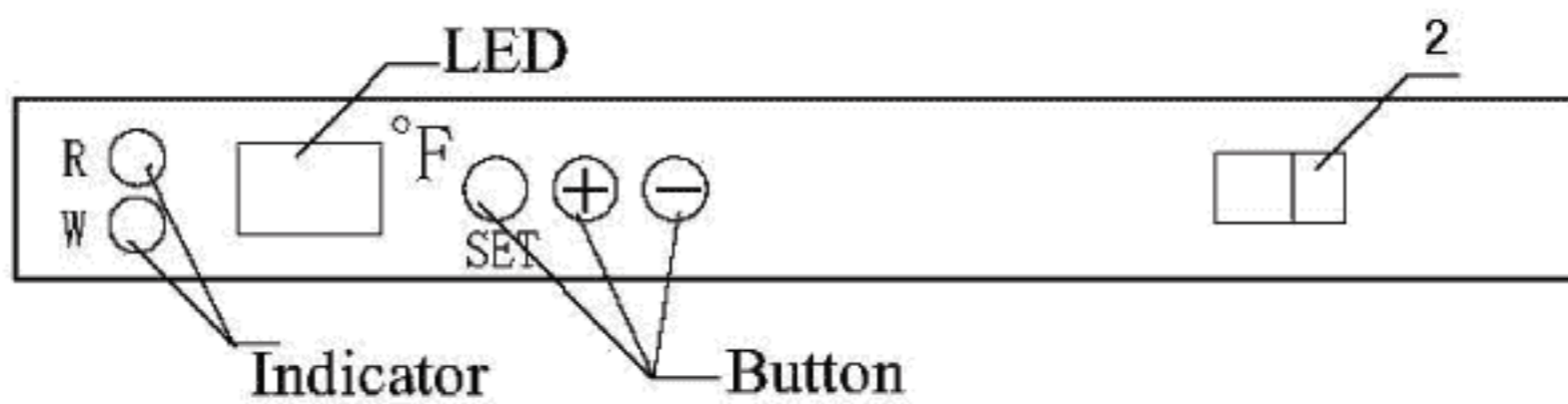
- Install your **WINE CELLAR** on a solid and level floor (other than carpet). This will ensure a vibration and noise-free operation. Adjust the leveling legs in and out accordingly to stabilize the **CELLAR** horizontally. If the legs are not properly adjusted, the **CELLAR** may be unstable and result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

IDENTIFICATION OF PARTS



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

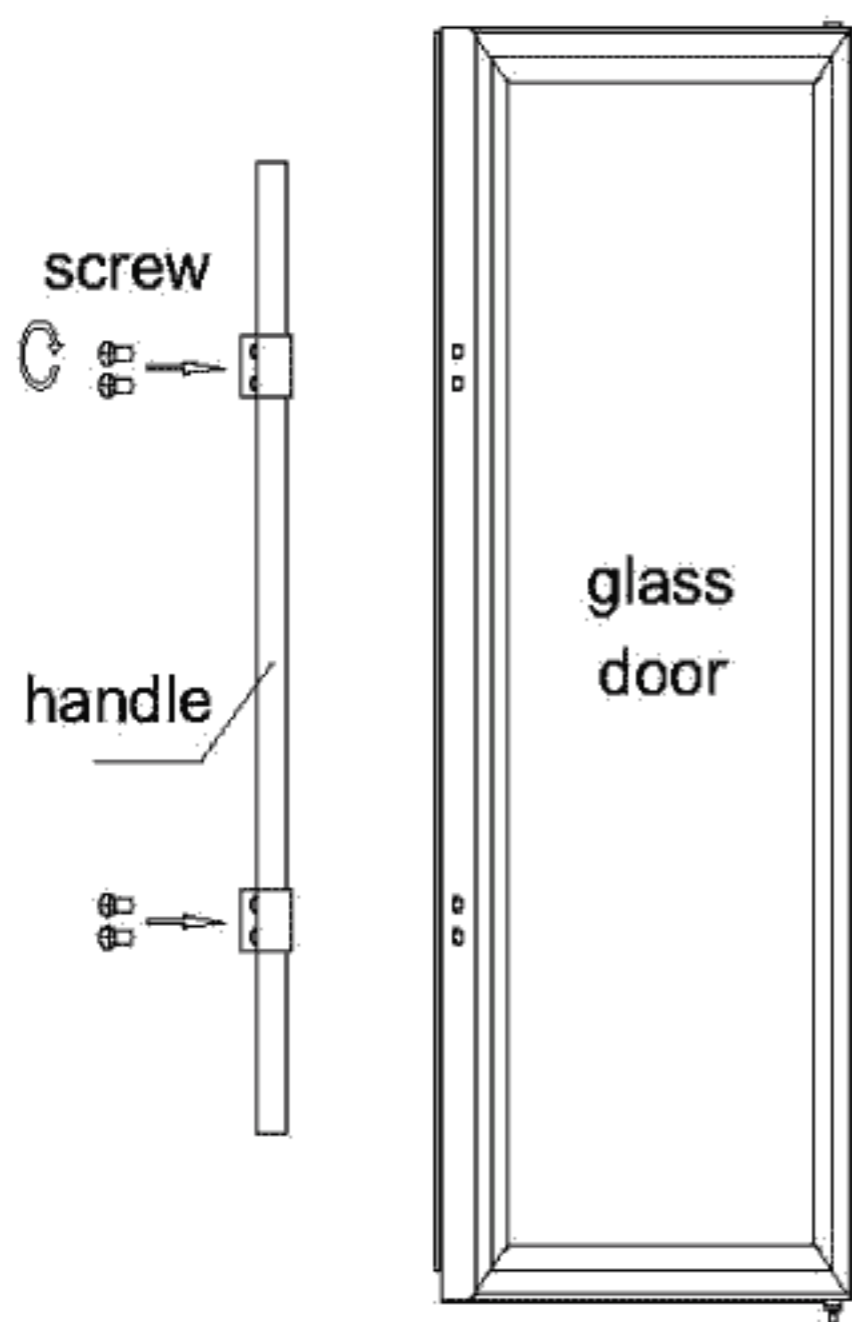
OPERATION PANEL



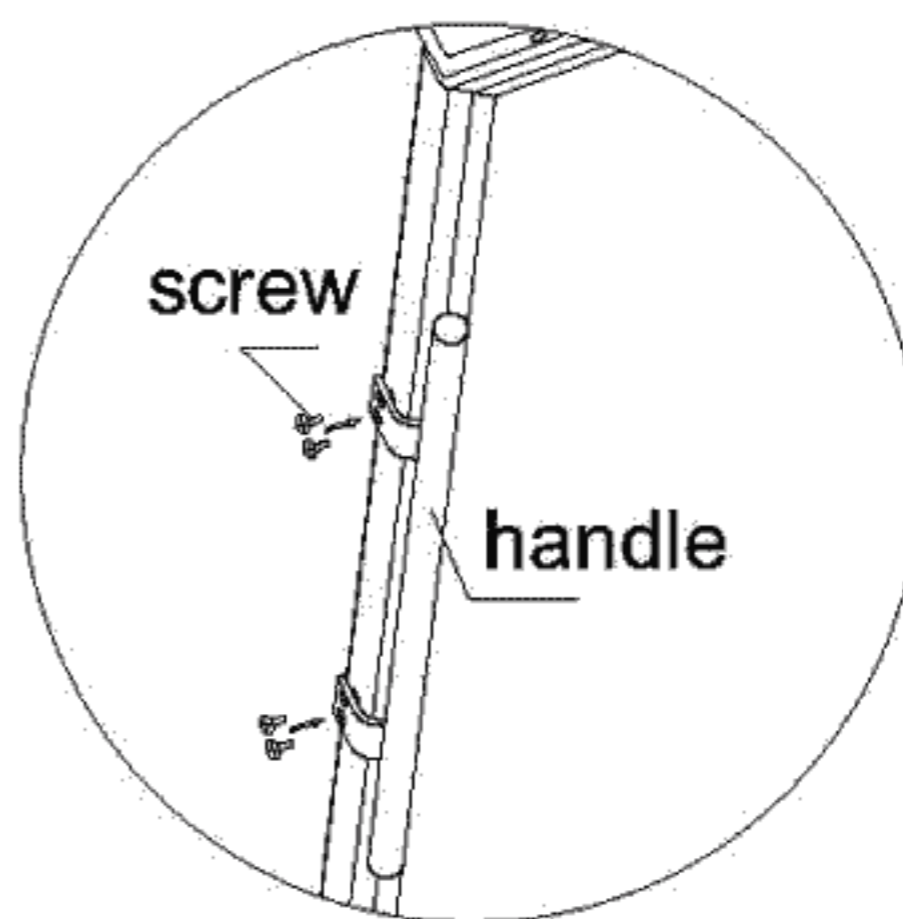
HANDLE

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

DRAWING A



DRAWING B



INSTRUCTIONS FOR CORRECT AND EFFICIENT USE

- **THE WINE CELLAR** requires a power supply of 115 VAC and 60Hz. Make certain that you connect the **CELLAR** to a proper voltage supply.
- **THE DIGITALLY CONTROLLED TEMPERATURE SYSTEM WILL AUTOMATICALLY MAINTAIN** the proper storage temperature for different wines: red wines are stored in the upper section of the cabinet, and white wines are stored in the lower section. Two arrows can be found in the inner cabinet: “red wine” with upward arrow and “white wine” with down ward arrow.
- **Temperature indication:** On the control panel, you can find two indicators: upper one marked “R” is for red wine, and “W” is for white wine. The temperature for each zone will be displayed as follows: when the upper indicator on LED displays the temperature for red wine zone; for white wine zone temperature, the lower indicator will be on. When the actual cabinet temperature is lower than 22° F, the LED will display “LL”; when it is higher than 99° F, “HH” will be displayed in the LED; when there may be a power disruption the panel will display “ER” .
- **Temperature setting:**
The **temperature pre-set** by the manufacturer is 55° F average. When it is pre-set, the upper section temperature is higher than the lower section accordingly. Five seconds after setting, the LED will show the actual cabinet temperature. After the machine has been working for 24 hours, the temperature of the inner cabinet will be relatively balanced.

Re-setting by user:

When the cellar is initially connected to the power, press the “set” button. The LED will display the factory pre-set temperature of 55° F and the white wine indicator is on. If you wish to re-set the

temperature, you can re-set by pressing the button “+” or “-” until the desired temperature is reached. When re-setting, press button “+” one time to increase temperature by 1 ° F and “-” will similarly decrease the setting. The overall temperature range for setting is 48 ° F - 65 ° F.

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

PACKAGING AND TRANSPORTATION

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

CAUTIONS FOR OPERATION

- When using **CELLAR** for the first time or after it has been moved, **wait for 30 minutes before plugging in** to avoid damage to the compressor.
- After removing the power plug from the outlet, wait 5 minutes before plugging **CELLAR** in again to avoid damage to the compressor.
- Make certain the **WINE CELLAR** is plugged into an approved circuit or outlet. To prevent accidents, do not use in an overloaded circuit or outlet. The electrical outlet should have proper ground fault protection.
- Do not use this **WINE CELLAR** if electrical supply outlet is questionable or does not conform to these instructions.
- Use caution on the electrical cord to prevent the insulation from damage and do not place weight on the electrical cord. Consumers should not attempt to use an extension cord to connect power to the unit. Please contact a qualified electrician to have it replaced in accordance with applicable electrical codes.
- Remove all packaging prior to using the **WINE CELLAR** to

ensure proper operation.

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

MAINTENANCE AND TROUBLESHOOTING

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

LIMITED WARRANTY:

The limited warranty is for twelve months on parts and labor from the date of sale. This limited warranty does not cover:

Damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor troubles, strikes, lockouts, delay of carrier, unauthorized repair or any other cause beyond the control of the Seller whether similar or dissimilar to the foregoing.

For service on your unit due to malfunction please call 866 548 0883.

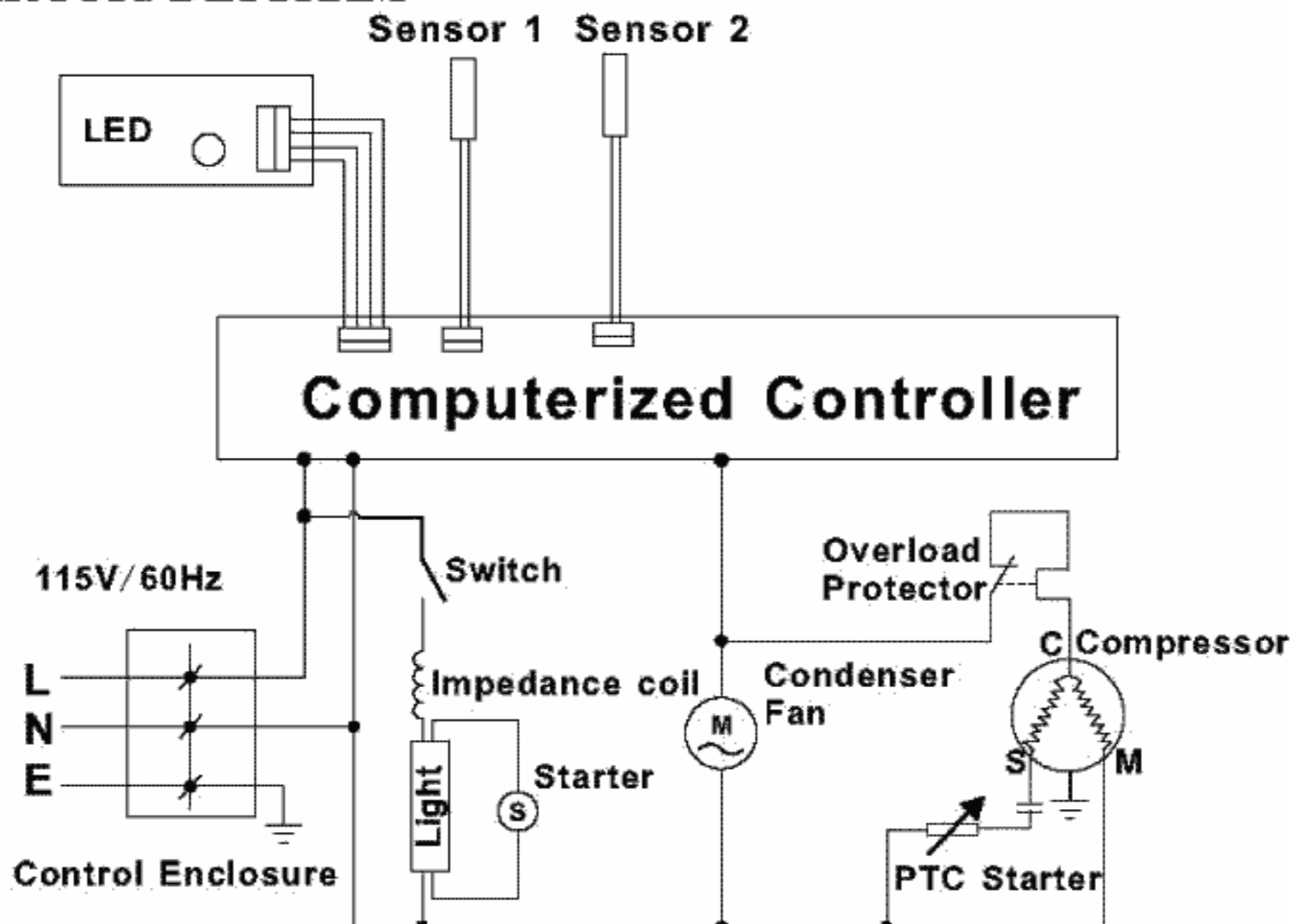
If the service technician makes an in home visit and finds the unit working correctly, you will be subject to a service fee for the visit.

Please review Terms and Conditions on www.vinotemp.com

For more Information and Service please email us at info@vinotemp.com

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

CIRCUIT DIAGRAM



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