



## User Manual

---

MODELS:

VWS035SCA-X

VWS035SBA-X

VWS035SSA-X

VWS035TBA-X

VWS048SCA-X

## Table of Contents

<b>WARNING</b>	.....	3
<b>INSTALLATION</b>	.....	4
<b>INSTALLATION &amp; STORAGE</b>	.....	5/6
<b>OPERATION</b>	.....	7
<b>WINE SERVING &amp; DEFROSTING</b>	.....	8
<b>DOOR REVERSAL</b>	.....	9
<b>DATA</b>	.....	10
<b>TROUBLESHOOTING</b>	.....	11

## WARNING

The information in this document is subject to modification without any prior notice.  
Some models are available in dedicated countries only.

**VINTEC** offers no guarantee for our Wine Cellar if it is being used for any purpose other than that for which it was specifically designed.

**VINTEC** cannot be held responsible for any error in this manual. **VINTEC** is not responsible or liable for any spoilage or damage to wines or any other contents incidental or consequential to possible defects of the Wine Cellar. Warranty applies to the Wine Cellar only and not to the content of the Wine Cellar .

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

This appliance uses flammability refrigerant, please secure the cooling pipe during the delivery process. Position the wine cooler away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Never clean appliance parts with flammable fluids. The fumes can create a fire hazard or explosion. When disposing your appliance, please choose an authorized disposal site.

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

### R600A WARNINGS

The following models use small quantity of R600A (iso-butane) flammable refrigerant:

VWS035SCA-X/VWS035SBA-X/VWS035SSA-X/  
VWS035TBA-X: -30g VWS048SCA-X: -35g

For your safety please observe the following recommendations :

- This appliance contains a small quantity of R600A refrigerant which is environmentally friendly, but flammable. It does not damage the ozone layer, nor does it increase the greenhouse effect.
- During transportation and installation, ensure that the tubing of the refrigerant circuit is not damaged.
- Avoid using or manipulating sharp objects near the appliances.
- Leaking refrigerant can ignite and may damage the eyes.
- In the event any damage does occur, avoid exposure to open fires and any device which creates a spark. Disconnect the appliance from the mains power.
- Thoroughly ventilate the room in which the appliance is located for several minutes.
- Notify Customer Service for necessary action and advice.
- The room for installing the appliance must be at least 1 cubic metre per 8 grams of refrigerant. The refrigerant quantity contained in this appliance is listed above in grams; it is also noted on the Rating Plate of the appliance.

**It is hazardous for anyone other than an Authorised Service Person to carry out servicing or repairs to this appliance.**

- **WARNING:** Keep ventilation openings in the appliance enclosure or in the built-in structure clear of obstruction.
- **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- **WARNING:** Do not damage the refrigerant circuit.
- **WARNING:** Do not use electrical appliances inside the compartments.
- **WARNING:** Do not store or use gasoline or any other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.
- **WARNING:** This appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops, offices and other working environments;
  - farm houses and by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments;
  - catering and similar non-retail applications.
- **WARNING:** Do not use electrical appliances inside the food storage compartments of the appliance, unless they are the type recommended by the manufacturer.
- **WARNING:** The instructions for refrigerating appliances and ice-makers shall include the substance of the following .
- **WARNING:** When positioning the appliance ensure the supply cord is not trapped or damaged
- **WARNING:** Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- **WARNING:** Your appliance is fitted with long life LED lighting. In the unlikely event the LED lights should fail, then the LED lights should be serviced by the manufacturer.
- **WARNING:** In Queensland Australia, the authorised persons must hold a Gas Work Authorisation for hydrocarbon refrigerants, before carrying out servicing or repairs which involve the removal of covers. The environment and personal safety must be considered when disposing of this appliance. Please ensure the appliance is taken to a recycle center for safe recycling. Do not dispose of the appliance in land fill as the insulation and refrigerant gas contained in these appliances are flammable.

**Allow 24 hours before switching on the Wine Cellar During this time we recommend that you leave the door open to clear any residual odours.**

**BEFORE LOADING & PLUGGING IN THE Wine Cellar**  
*Important: All models without front venting (air opening) are strictly for free standing only. (See technical chart).*

### **Recommendations:**

The location you have selected for your Wine Cellar

should:

- be unencumbered and well ventilated;
- be well away from any heat source and direct sunlight;
- not be too damp (laundry, pantry, bathroom etc.);
- have a flat floor;
- have a standard and reliable electricity supply (standard socket to country standards, linked to the ground). It is NOT recommended to use a multi-socket or extension lead;
- have a surge protector fitted to the electrical outlet;
- away from the microwave oven. Certain microwave ovens do not have wave interference shield. When placed within 1 meter vicinity of the wine cabinet, they may affect the operation of the wine cabinet.

### Notes:

**VWS048SCA-X** model is built-in type as per the drawings thereafter.

The Wine Cellar should be placed where the ambient temperature is between 5°C to 35°C. If the ambient temperature is above or below this range, if the ambient temperature is above or below this range, the performance of the unit may be affected. Placing your unit in extreme cold or hot conditions may cause interior temperatures to fluctuate. The ideal range of temperature may not be reached. (See Climate Class at the end of this manual).

### Grounding instructions

The Wine Cellar must be grounded in case of an electrical short circuit. Grounding reduces the risk of electrical shock. The Wine Cellar is equipped with a power cord having a grounding wire and plug. The Wine Cellar plug must be plugged into a properly affixed and grounded electrical outlet.

**Note:** In locations where there is frequent lightning, it is advisable to use surge protectors.

Improper use of the grounding plug can result in the risk of electric shock. Consult a qualified electrician or service person if the grounding instructions are not completely understood. If the supply cord is damaged, it must be replaced by a qualified person in order to avoid electrical hazard.

### INSTALLING YOUR Wine Cellar

Unpack and remove all of the protection and adhesive strips from the packaging around and inside the Wine Cellar. The Wine Cellar must be positioned such that the plug is accessible. Release the power cord. Move your Wine Cellar to its final location. The Wine Cellar should be installed in a suitable place where the compressor will not be subject to physical contact.

**Leveling your Wine Cellar :** Wine Cellar must be leveled BEFORE loading your wines.

Your Vintec Wine Cellar is equipped with 4 adjustable feet to facilitate easy leveling.

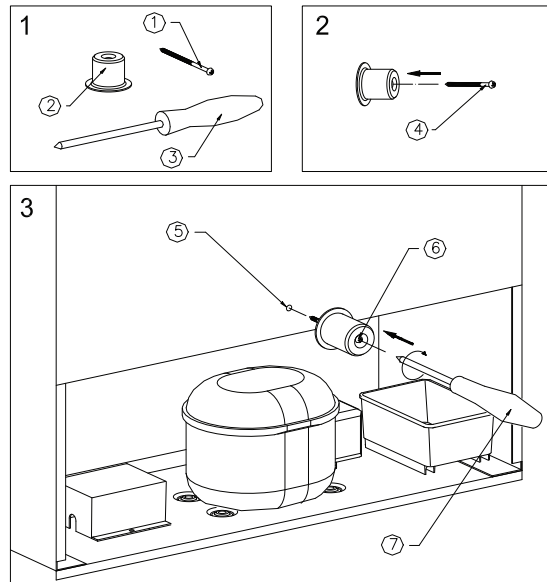
**VINTEC** recommends that you tighten the back feet to the maximum and adjust the front feet to level of the Wine Cellar .

### Fixing the Back spacer:

Compressor run appliances require good ventilation for effective and longer usage. Your Vintec Wine Cellar is supplied with a back spacer.

Affix the back spacer at the back of the cellar for air circulation and heat evacuation.

#### INSTALLATION OF BACK SPACER



**IMPORTANT - THIS SPACER MUST BE ATTACHED TO THE UNIT BEFORE THE INSTALLATION, FOR VENTILATION PURPOSE. FAILURE TO DO SO VOIDS THE WARRANTY** ⚠️

**INSTALLATION INSTRUCTIONS FOR BUILT IN Wine Cellar : (UNDERBENCH OR IN COLUMN) FRONT VENTING Wine Cellar ONLY.**

### UNDER-BENCH INSTALLATION INSTRUCTIONS

⚠️ **VWS035SCA-X/VWS035SBA-X/VWS035SSA-X VWS035TBA-X models are free standing only. Any built in voids the warranty**

### DIMENSIONS:

#### **VWS048SCA-X**

Height 875mm

Width 605mm

Depth 603mm + 30mm stopper (Total of 633mm)

This Vintec Wine Cellar is not designed to be fully integrated behind a joinery door.

Please note that:

#### For **VWS048SCA-X**

a minimum cut out width of 625mm is required to facilitate installation, removal and servicing.

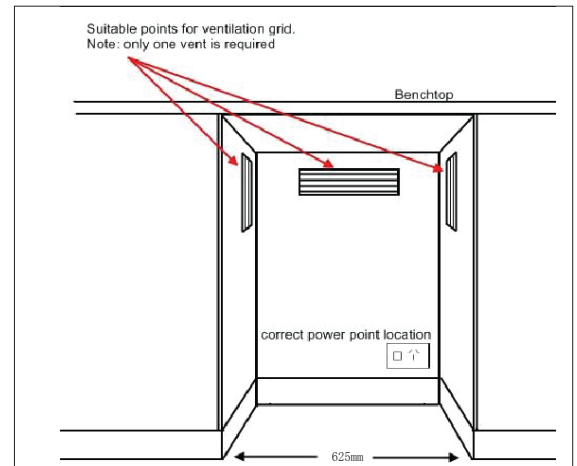
- #1. Vintec “Built in” Wine Cellar are front venting but are not designed to be fully integrated behind a joinery door.
- #2. Vintec “Built in” Wine Cellar require 10mm clearance on both sides and top, 30mm clearance at the rear (Back spacer is provided), to facilitate installation, removal, servicing and ventilation.
- #3. Vintec “Built in” Wine Cellar draw air from the rear and expels it through the metal grid under the door at the front. If a kick board is to be placed in front of the Wine Cellar grid another one must be fitted into the kick board with a minimum air flow allowance of 150cm<sup>2</sup>.
- #4. Vintec “Built in” Wine Cellar have a power switch located on the control panel so power point location is not critical.
- #5. The Wine Cellar requires a standard 240 volt/10 amp power point. (Or according to different countries specifications).
- #6. The power cord is 1.9m in length and is fixed on the right side at the back when looking from front of cabinet.
- #7. As with most appliances of today, the Wine Cellar has sensitive electronic components which are susceptible to damage through lightning and electricity supply faults. It is therefore advised to use a power surge protector to avoid problems of this nature.
- #8. **Air vent within the joinery must be provided for Vintec built in Wine Cellar (front venting)**

In Hot climate zone, an air vent or grid, with a minimum ventilation size of 200mm x 40mm MUST be cut out at the rear top of the back partitioning or at the top of either side of the partitioning, allowing cool fresh air full access to flow into the 30mm gap located at the rear of the cabinet.

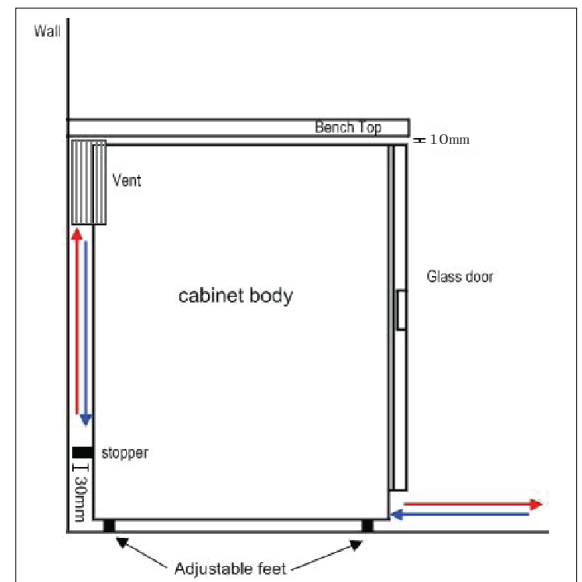
This air vent or grid must not be opened on the same side as other appliances such as ovens or an area that is sealed and without access to fresh cool air.

Failing to comply with the above specifications could result in WARRANTY void.  
 INSTALLATION DRAWINGS FOR BUILT IN Wine Cellar :  
 (UNDERBENCH OR IN COLUMN)FRONT VENTING  
 Wine Cellar ONLY.

Front View (VWS048SCA-X)

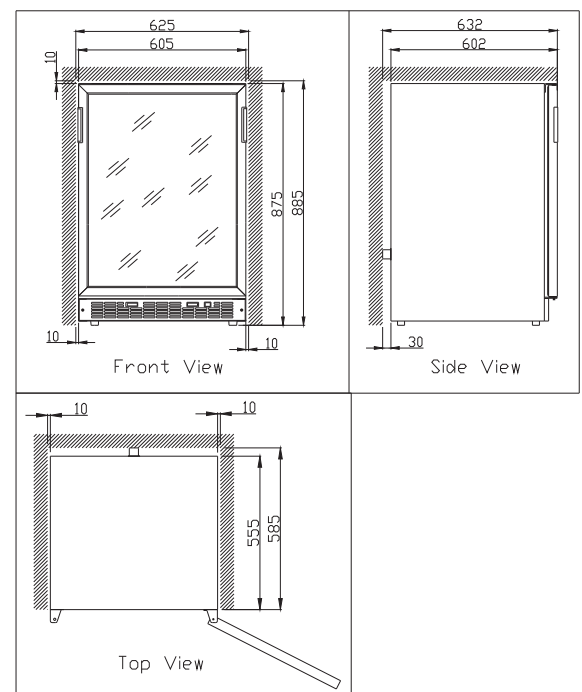


Cross section



Dimensional drawings:

VWS048SCA-X



TURNING ON YOUR Wine Cellar Plug in and switch on the cellar by pressing on the power button for a few seconds.

When you use the Wine Cellar for the first time (or restart the Wine Cellar after having it shut off for a long time), there will be a few degrees variance between the temperature you have selected and the one indicated on the LED readout. This is normal and it is due to the length of the activation time. Once the Wine Cellar is running for a few hours everything will stabilise.

**Important: If the unit is unplugged, turned off, or power is lost due to an electricity power outage wait 3 to 5 minutes before restarting the unit. The Wine Cellar will not start if you attempt to restart before this time delay.**

### OPERATING NOISES

To reach the desired temperature settings, VINTEC Wine Cellar, like all Wine Cellar and may produce the following types of noises. These noises are normal and may occur as follows:

- Gurgling sound - caused by the refrigerant flowing through the appliance's coils.
- Cracking/popping sounds - resulting from the contraction and expansion of the refrigerant gas to produce cold.
- Fan operating sound - to circulate the air within the Wine Cellar.


An individual's perception of noise is directly linked to the environment in which the Wine Cellar is located, as well as the specific type of models.

VINTEC Wine Cellar are in line with international standards for such appliances.

VINTEC will always do its utmost to satisfy its customers but will not retake possession of the goods due to complaints based on normal operating noise occurrences.

### LOADING YOUR Wine Cellar

You may load your wine bottles in single or double rows while taking note of the following: if you do not have enough bottles to fill your Wine Cellar, it is better to distribute the load throughout the Wine Cellar so as to avoid all on top or all below type loads.

- Do not remove or relocate adjustable wooden shelves to accommodate larger type of bottles or increase the capacity of the cellar by stacking the bottles up when necessary (See removing shelves).
- Keep small gap between the walls and the bottles to allow air circulation. Like an underground cellar air circulation is important to prevent mould and for a better homogeneous temperature within the cellar. 
- Do not over load your Wine Cellar to facilitate air circulation.
- Do not stack more than 1.5 rows of standard 0.75L bottles per shelves to facilitate air circulation.

- Avoid obstructing the internal fans (located inside on the back panel of the Wine Cellar).
- Do not slide the shelves outwards beyond the fixed position to prevent the bottles from falling.
- Do not pull out more than one loaded shelf at a time as this may cause the Wine Cellar to tilt forward.
- Do not cover the wooden shelves with alloy foil or other materials, as it will obstruct air circulation.
- Do not move your Wine Cellar while it is loaded with wines. This might distort the body of the Wine Cellar and cause back injury.

### TYPES OF REGULATION

Please note that depending on the loading and settings chosen it takes about 24 hours for the Wine Cellar to see the temperature stabilizing. During this time the LED seems to move erratically in particular for dual zone models. It is normal and this process occurs whenever the setting is modified and/or whenever a large amount of bottles are added to the cellar.

Designed to store and mature all wines: red, white and sparkling. These Wine Cellar reproduce the ideal conditions for wine storage, at a constant recommended temperature of 12°C. They can also be set to provide ideal serving temperature for full enjoyment of the wine's qualities. Unless stated by the wine maker on the bottle, VINTEC recommends 7°C for your champagne, 12°C for whites and 18°C for reds (Refer to Wine Service Temperature recommendation chart).

Designed to store wines at the correct temperature for best enjoyment. The upper chamber can hold 12, 14 or 16 bottles, depending on the models, at a temperature of 5°C to 10°C dedicated mainly to white, sparkling wines and champagnes. The lower chamber accommodates 20, 30 or 34 bottles, depending on the models, mainly for red wines, which could be stored either at room temperature (18°C–20°C) for consumption or at 12°C for a longer time of storage.

### TEMPERATURE SETTINGS

Important: The LCD displays by default the actual internal air temperature.

The temperature settings are pre-set at the factory as follows. In the event of a power interruption, all previous temperature settings are automatically erased and it will revert to the preset temperature settings.

#### Factory preset chart

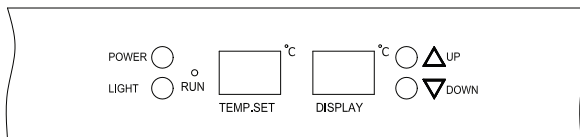
Model	Setting	Temperature
VWS035SCA-X VWS035SBA-X VWS035SSA-X VWS035TBA-X VWS048SCA-X	12°C	12°C(+/-2.5°C)



It is important to understand that there is a difference between the air temperature inside the Wine Cellar and the actual temperature of the wine: You will need to wait approximately 12 hours before noticing the effects of temperature adjustment due to the critical mass within a full Wine Cellar. Once the temperature is set, it is strongly advised not to toy with it or adjust frequently. The thermostat will maintain the temperature inside the Wine Cellar within a +/- 2.5 °C range.

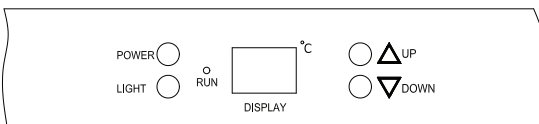
But the thermal inertia of the wine and the glass is such that within this temperature range, the actual temperature of the wine will only fluctuate 0.5 °C to 1 °C.

Control panel of VWS035SCA-X / VWS035SBA-X/  
VWS035SSA-X / VWS035TBA-X:



- To modify the pre-set temperature of VWS035 models Adjust the desired cooling temperature by pressing the UP or DOWN buttons. Each depression of the buttons will scroll through the available temperature settings in increase or decrease of 1 degree Celsius.
- DISPLAY  
To shows the temperature of the internal cabinet.
- TEMP.SET  
To shows the setting temperature.
- You can set the temperature as you desire by pushing the UP or DOWN button. When you push the two buttons for the first time, the LED readout will show the original temperature set at previous time.
- The temperature setting can be adjusted from 6°C to 18°C

Control panel of VWS048SCA-X models



- To modify the pre-set temperature of VWS048SCA-X models Adjust the desired cooling temperature by pressing the UP or DOWN buttons. Each depression of the buttons will scroll through the available temperature .
- settings in increments or decrease of 1 degree Celsius. The temperature setting can be adjusted from 5 °C to 18 °C.
- To view the set temperature, press and hold the UP or DOWN buttons, the set temperature will temporarily flash in the LED display for 5 seconds. After 5 seconds the temperature will return to display the actual temperature.

**INTERNAL LIGHT**

In order to reduce energy consumption, this wine cabinet will automatically switch off the LED lights after 10 minutes.

If you want the LED light to remain on continuously, this is possible. Please press and hold the LIGHT button for 5 seconds, the display will show LP. After 4 seconds the display will revert back to normal and the light will remain on until manually switched off. If you want to revert back and conserve energy (recommended), please press and hold the LIGHT button for 5 second, the display will show LF, after 4 seconds the display will revert back to normal, and the light will automatically switch off after 10 minutes.

**WINE SERVING TEMPERATURE CHART**

All wines mature at the same temperature, which is a constant temperature set between 12 °C to 14 °C.

The below chart is an indicative temperature chart to indicate the best temperature for drinking purposes.

Champagne NV, Sparkling, Spumante,	6 °C
Dry White Semillon, Sauvignon Blanc,	8 °C
Champagne Vintage,	10 °C
Dry White Chardonnay,	10 °C
Dry White Gewürztraminer, Riesling, Pinot grigio,	10 °C
Sweet White Sauternes, Barsac, Montbazillac, Ice	
Wine, Late Harvest ,	10 °C
Beaujolais,	13 °C
Sweet White Vintage: Sauternes,	14 °C
White Vintage Chardonnay ,	14 °C
Red Pinot Noir,	16 °C
Red Grenache, Syrah ,	16 °C
Red Vintage Pinot Noir,	18 °C
Cabernet & Merlot: French, Australian, New Zealand,	20 °C
Chilean, Italian, Spanish, Californian, Argentinean,	
Vintage Bordeaux .	20 °C

**IMPORTANT INFORMATION ABOUT TEMPERATURE**

Your VINTEC Wine Cellar and has been designed to guarantee optimum conditions for storing and/or serving your wines.

Fine wines require long and gentle developments and need specific conditions in which to reach their full potential.

All wines mature at the same temperature, which is a constant temperature set between 12 °C to 14 °C. Only the temperature of dégustation (wine appreciation) varies according to the type of wines (see Wine Serving

Temperature Chart above). This being said and as it is for natural cellars used by wine producers for long periods of storage, it is not the exact temperature that is important, but its consistency. In other words, as long as the temperature of your Wine Cellar and Bis constant (between 12°C to 14°C) your wines will be stored in perfect conditions.

Not all wines will improve over the years. Some should be consumed at an early stage (2 to 3 years) while others have tremendous ageing capability (50 and over). All wines have a peak in maturity. Do check with your wine merchant to get the relevant information

### DEFROSTING/CONDENSATION/ HYGROMETRY/ VENTILATION

Your Wine Cellar is designed with an Auto-cycle defrost system. During Off-cycle the refrigerated surfaces of the Wine Cellar and Beverage Center defrost automatically. Defrost water from the Wine Cellar storage compartment drains automatically and part of it goes into a drainage container, which is located at the back of the Wine Cellar next to the compressor. The heat is transferred from the compressor and evaporates any condensation that has collected in the pan. Part of the remaining water is collected within the Wine Cellar for humidity purposes. This system enables the creation of the correct humidity level inside your Wine Cellar required by the natural cork to maintain a long lasting seal.

Notes: The water collected by condensation, is therefore recycled. Under extremely dry environmental conditions, you may have to add some water into the water container provided with your Wine Cellar.

All units are equipped with a double glazed glass door that has a third internal acrylic layer to minimize condensation on the glass door.

The Wine Cellar is not totally sealed; fresh air admission is permitted through the drainpipe. Air is circulated through the cellar by means of a fan/fans and the hollow shelves.

Notes: During the refrigerating cycle, heat is given off and disperses through the external surfaces of the Wine Cellar. Avoid touching the surfaces during those cycles.

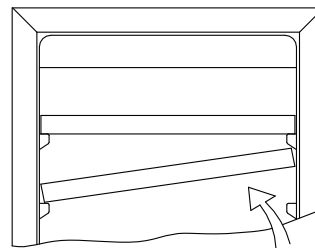
### ADJUSTABLE WOODEN SHELVES:

#### Adjusting/removing the shelves

For easy access to the storage content, you must pull the shelves approximately 1/3 of its depth out of the rail compartment. These wine cabinets, however, are designed with a notch on each side of the shelf tracks to prevent bottles from falling.

When removing any of these shelves out of the rail compartment, tilt the shelf as per the diagram and simply pull out, or push in the shelf until it sits on the support brackets securely.

- To prevent damaging the door gasket, make sure to have the door all the way opened when pulling shelves out of the rail compartment.
- When removing any of these shelves out of the rail compartment, to fit or remove the shelf, tilt the shelf as per the diagram and simply pull out, or push in the shelf until it sits on the support brackets securely.

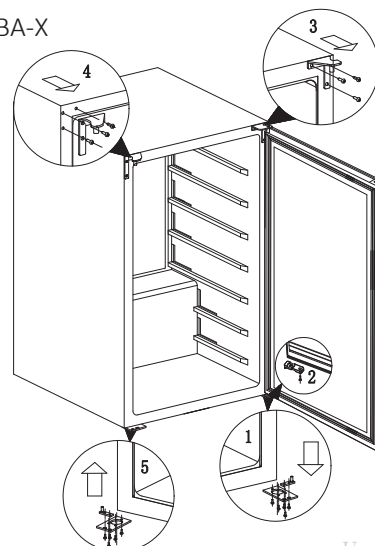


### REVERSIBILITY OF THE DOOR

WARNING: To avoid accidents during the process of changing the door, we recommend that you get assistance. The glass door is heavy and may cause injury if dropped.

- Depending on to the model and the type of handle your wine cabinet is equipped with, you may have to rotate the door through 180 degrees.
- Depending on the type of handle your wine cabinet is equipped with, the door may not be reversible or may require that a left or right opening door be ordered to change the opening side.

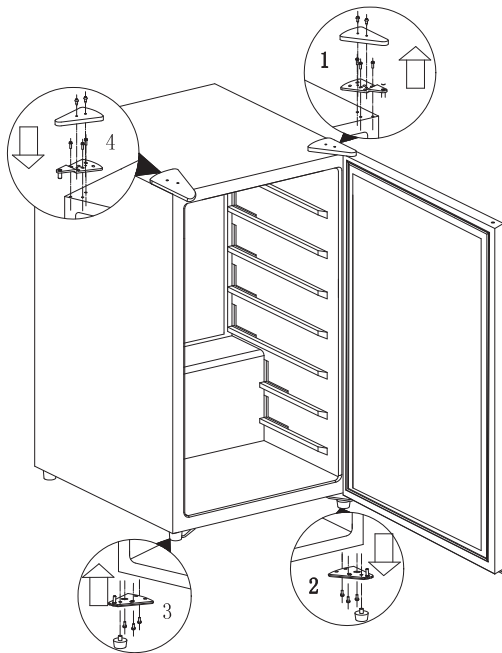
VWS035SBA-X





- #1. Open the door to a 90 degree angle, take out the 2 screws from door axis , remove the door , Remove the Door axis .
- #2. Unscrew the screw located underneath the door frame and the limit device, and relocate it at left the end side of the door frame.
- #3. Take out the 3 hinge screws from the top hinge (right)and remove it.
- #4. Remove decorative nail from left top of cabinet and install spare top hinge (Left) at left top of cabinet with 3 screws.
- #5. Overturned the lower hinge. Install the lower hinge at left lower of the cabinet with 3 screws(5).
  - The door axis revolves 180 degree, Put it into the door axis hole of the door.
- #6. Install and align the door. Screw down the 2 screws(1).
- #7. Insert the plastic caps to cover the holes.

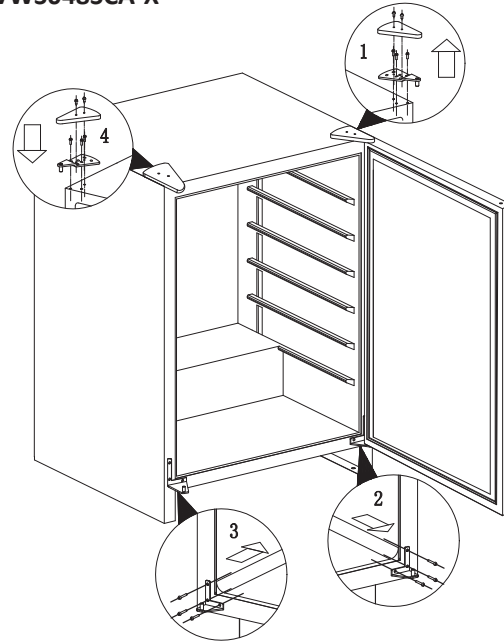
VWS035SSA-X/VWS035TBA-X



- #1. Unscrew and remove the decorative cover. While holding the door firmly, loosen and remove the top hinge, lift up and remove the door .
- #2. Unscrew the lower hinge .
- #3.-Remove the long cabinet leg on the left side, and shift it to the right end side.
  - Install the lower hinge and tie it with the bolts.
  - Install the door on the axis of lower hinge

- the same way it was removed, screw back the top hinge on the right.
- #4. Fix back the decorative cover and rubber cover.

**VWS048SCA-X**



- #1. Unscrew and remove the decorative cover. While holding the door firmly, loosen and remove the top hinge, lift up and remove the door.
- #2. Unscrew the lower hinge .
- #3.- Install the lower hinge and tie it with the bolts.
  - Install the door on the axis of lower hinge
- #4.- the same way it was removed, screw back the top hinge on the right
  - Fix back the decorative cover and rubber cover.

**OPERATION ANOMALIES**

Ensure that there is power to the electrical supply plug by connecting another electrical appliance to it. Check fuse, if any. Make sure that the door is closed properly.

If your Wine Cellar appears to be malfunctioning, unplug it and contact your VINTEC’s aftersales service.

Any intervention on the cold circuit should be performed by a refrigeration technician who should carry out an inspection of the circuit sealing system. Similarly, any intervention on the electrical circuit should be performed by a qualified electrician.

Notes : Any intervention performed by a non- authorised technician by Vintec will lead to the warranty being considered as null and void.

### POWER FAILURES

In the event of a power interruption, all previous temperature settings are automatically erased and it will revert to a preset temperature setting (see preset chart).

Most power failures are corrected within a short period of time. An hour or two's loss of power will not affect Wine Cellar temperatures. To avoid sudden change of temperature while the power is off, you should avoid opening the door. For longer period of power failure, do take steps to protect your wine.

Irrespective of the cause, if you notice either abnormal temperature or humidity levels inside your Wine Cellar, be reassured that only long and frequent exposure to these abnormal conditions can cause a detrimental effect on your wines.

R600a :

Technical data	VWS048SCA-X	VWS035SCA-X	VWS035SBA-X	VWS035SSA-X VWS035TBA-X
Capacity 750ml Bottles	50	35	35	40
Gas charge quantity	35g	30g	30 g	35 g
Net capacity	161L	124L	124L	150L
Pre set temp in degrees	12	12	12	12
Adjustable temp in degrees	5 to 18	5 to 18	3 to 18	5 to 18
Heater <sup>(1)</sup>	--	--	--	--
Freestanding or Built-in	Built-in	Freestanding	Freestanding	Built-in
N°. of wooden shelf <sup>(1)</sup>	4(max7)	4 (max 6)	4 (max 6)	5
Ambient temp in degrees	5-35°C	5-35°C	5-35°C	5-35°C
Net dim in mm W x D x H	605x605x875	493x588x840	493x588x840	595x572x820
Gross dim in mm W x D x H <sup>(2)</sup>	680x725x935	550x650x880	550x650x880	655x665x875
Net weight	47kg	37 kg	36 kg	38 kg
Gross weight	52kg	40 kg	40 kg	41 kg

- (1) Units with no heater will not raise their internal temperature if the ambient temperature where the unit is located is lower than the set temperature.
- (2) Subject to changes accordingly to the various references and models modifications.
- (3) Based on carton box packing dimensions/weight.

**DIMENSIONS:** Actual appliance measurements, specifications and ranges may vary slightly due to technical improvements and slight manufacturing differences.

When dimensions are critical, it is important that the above check be made and the accompanying instructions and installation manual be read.

## TROUBLESHOOTING GUIDE

Common problems may easily be solved, saving you the cost of a possible service call. Please read carefully the instruction manual and refer to troubleshooting guide chart.

PROBLEM	POSSIBLE CAUSE
Wine Cellar does not operate.	Not plugged in. The appliance is turned off. The circuit breaker tripped or the fuse is broken.
Wine Cellar is not cold enough.	Check the temperature control setting. External environment may require a higher setting. The door is opened too often. The door is not closed completely. The door gasket does not seal properly.
Turns on and off frequently.	The room temperature is higher than normal. A large amount of contents has been added to the Wine Cellar . The door is opened too often. The door is not closed completely. The temperature control is not set correctly. The door gasket does not seal properly.
The light does not work.	Not plugged in. The circuit breaker tripped or a blown fuse. The bulb is out of order. The light bulb on is "OFF".
Vibrations.	Check to assure that the Wine Cellar and Beverage Center is level.
The Wine Cellar and Beverage Center seems to make too much noise.	A Gurgling noise may come from the lowside of the refrigerant system, which is normal as each cycle ends in your Wine Cellar. Contraction and expansion of the inside walls may cause popping and crackling noises. The Wine Cellar is not level.
The door will not close properly.	The Wine Cellar is not level. The door was reversed and not properly installed. The gasket is faulty(magnet or rubber is spoiled). The shelves are out of position.



---

## Service and support

In the rare event that your Vintec cabinet does not perform to your satisfaction, contact our dedicated support team:

**1800 771 776**

[conciierge@vintecclub.com](mailto:conciierge@vintecclub.com)

Vintec. We are part of the Electrolux Family. To add a touch of professional inspiration to your home, visit [electrolux.com.au](http://electrolux.com.au)

Stay in touch and share your user experience by following us:



@vintecclub