



## **READ AND SAVE THESE IMPORTANT SAFETY INSTRUCTIONS BEFORE USING THIS APPLIANCE:**

When using an electrical appliance, basic precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

1. Use this appliance only as described in this manual. Other uses not recommended may cause fire, electric shock or personal injury.
2. This product is intended for household use ONLY and not for commercial industrial or outdoor use.
3. To protect against electric shock, do not immerse unit, plug or cord in water or spray with liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug the appliance from the outlet when not in use, when moving from one location to another and before cleaning.
6. To disconnect the appliance, grip the plug and pull it from the wall outlet. Never pull by the cord.
7. Do not operate the appliance in the presence of explosive and/or flammable fumes.
8. Do not place the appliance or any of its parts near an open flame, cooking or other heating appliance.
9. Do not operate the appliance with a damaged cord or plug, if the product malfunctions, or if it is dropped or damaged in any manner.
10. The use of attachments not recommended by the manufacturer may be hazardous.
11. Place the unit on a dry level surface.
12. Do not operate if the housing is removed or damaged.
13. A loose fit between the AC outlet (receptacle) and plug may cause overheating and a distortion of the plug. Contact a qualified electrician to replace loose or worn outlet.
14. This appliance is designed to be free standing only, and should not be recessed or built-in (fully recessed).
15. Locate the unit away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight will affect / alter the outside color of the appliance.

**WARNING: To reduce the risk of fire, electric shock or personal injury, unplug or disconnect the appliance from the power supply before servicing.**

### **SAVE THESE INSTRUCTIONS FOR FUTURE USE**

Save time and money. Before you call for service, check the Troubleshooting Guide at the back of this manual. It lists causes of minor operating problems that you can correct yourself.

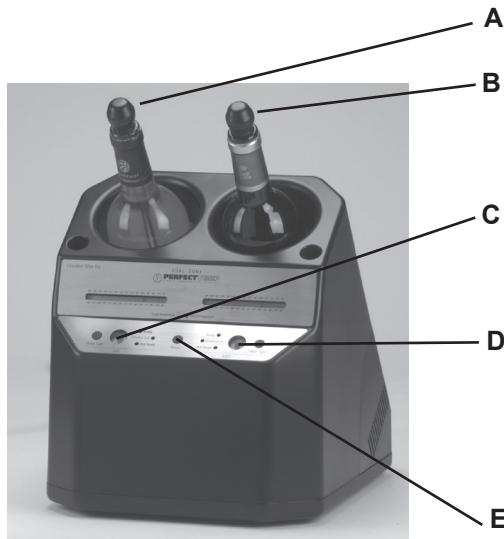




**Warning: Changes or modifications to this unit not expressly approved by the part responsible could void the user's authority to operate the equipment**

### **Unpacking the unit:**

1. Remove the exterior and interior packing.
2. Check to be sure you have all the following parts:
  - a. One (1) wine bar with Perfect-Temp system
  - b. One (1) instruction manual
  - c. Two (2) wireless temperature probes
  - d. One detachable cord



**A** - Probe A (Left Zone)  
**B** - Probe B (Right Zone)  
**C** - Left Zone Wine Type Button  
**D** - Right Zone Wine Type Button  
**E** - Power Button

### **Finding a good spot for your wine cooler:**

- Place your wine bar on a flat surface that is strong enough to support it when fully loaded.
- Allow 5 cm of space on the back side of the wine cooler to allow proper ventilation.
- This wine cooler is designed to be free standing only, and should not be recessed or built-in (fully recessed).
- Do not place any objects on top of the unit.
- Do not locate the unit in a moist place.
- The unit's cooling system operates efficiently with an ambient temperature of less than 21°C.
- Do not locate the wine bar in direct sunlight.
- **ALWAYS REMOVE ALL BOTTLES BEFORE MOVING THE WINE COOLER**





## SETUP CHECKLIST

- Unit must be placed on a flat surface.
- Unit should not be placed in direct sunlight.
- Room should be 21°C or cooler for unit to function properly.
- Do not place unit next to a major appliance that emits large amounts of heat, such as a dishwasher, microwave, oven, barbecue, etc.
- Do not plug unit into the same outlet as a refrigerator.
- Plug the unit into a standard wall outlet that is of the same type as the power cord that is included with the unit.
- There should be 5 cm of clear space around the unit's vents.
- Unit should not be built-in into a wall recess, cabinet or niche
- Unit should not be placed in any type of enclosed area.



## Installing / Replacing Batteries in your Wine Bar's wireless temperature probes

The Wine Bar's Wireless Temperature Sensors already come with batteries installed at the factory. Should the Sensor Unit batteries ever need to be replaced:

1. Open the Sensor Unit by removing the battery lid with a small flat head screwdriver.
2. Remove the exhausted battery and replace it with a lithium button cell "CR2032"
3. When inserting the new battery make sure that the positive "+" terminal of the battery is upwards.
4. Replace the battery lid.

**BE CAREFUL WHEN INSTALLING BATTERIES WIRELESS TEMPERATURE SENSOR OF WINE BAR. INSTALLING THE INCORRECT BATTERIES OR REVERSING THE POLARITIES COULD CAUSE PERMANENT DAMAGES TO THE PRODUCT.**

## Operating instructions

### Easy to Use Preset Mode

1. Turn on the Wine Bar by pressing the "POWER" button on the Main Unit
2. For each zone (left & right) set the wine setting according to the type wine bottle you wish to chill by pressing the "SELECT" button. Keep pressing the select button until the correct setting appears on the LCD & screen.
3. Once you have selected the appropriate temperature preset turn on the correct temperature probe to activate that particular zone (Left or Right)
4. Your Wine Bar will now chill your wine to the appropriate temperature preset selected and once that temperature is achieved it will maintain the set temperature.

### How the Display Works

The grapes below are displayed on the Wine Bar's display each having its own Preset setting automatically programmed into it to chill your wine to its appropriate serving temperature. The preset temperatures can be modified see the section "Manual Mode" for instructions on how to do so.



**Red**  
17°C (63°F)



**Rosé**  
13°C (55°F)



**White**  
10°C (50°F)



**Champagne**  
9°C (48°F)

The lines below are displayed on the Wine Bar's display when the unit is on. The empty line indicates the target temperature (according to the preset you have selected) whereas the solid line indicates the actual temperature that is being measured by the wireless temperature probe.

Target Temperature



Actual Temperature





## ***Operating Instructions (Continued)***

### **Manual Mode (Modifying the Default Temperature Settings)**

Your Wine Bar comes pre-programmed at the factory with suggested serving temperatures for Reds (17°C / 63°F), Rosés (13°C / 55°F), Whites (10°C / 50°F), and Champagnes (9°C / 48°F). These settings can be modified if you wish to suit your needs. To modify the default temperature setting:

1. Turn on the Wine Bar by pressing the “POWER” button and select the preset you wish to modify by pressing the “SELECT” button.
2. Turn off the Wine Bar by pressing the “POWER” button momentarily. Then press and hold the “POWER” button until both the Red LED & Preset Temperature Bar (Empty Line) start flashing.
3. Once flashing press the “SELECT” button to lower the Preset Temperature Setting by 1°C (~1.8°F). You can cycle through to a warmer temperature just by continuing to press the select button. Once you have selected the modified temperature do not touch any button for approximately 5 seconds the Red LED & Preset Temperature Bar will stop flashing and the iTemp will save the new temperature for the preset you modified.

*\*Note: You can change the Default Temperature Setting of the preset at anytime by following steps 1-3 above. This new setting will be stored until it is modified or the power to the Wine Bar interrupted. Should this occur the Default Preset Temperature Settings will return to the factory programmed temperatures.*

### **Cleaning instructions:**

Below is a listing of general cleaning tips that should be taken when cleaning your wine cellar.

When cleaning your wine cellar, be cautious when using any type of cleaning products, some individuals may have allergic reactions to the chemicals in some of these products. By using solvents to clean your wine cellar, you may damage its finish, hence it is recommended to use mild detergents, baking soda and water. Never spray or squirt any type of liquid onto your wine cellar. If a spray is needed, spray the liquid onto a cloth and then use the moistened cloth to rub down the wine cellar.

- Always unplug the wine cellar before cleaning.
- Wash the inside surface with a warm water and baking soda solution. The solution should be about 2 tablespoons of baking soda to a quart (~1 litre) of water.
- Wash the racks with a mild detergent solution.
- The outside of the wine cellar should be cleaned with a mild detergent solution.
- Use a damp cloth or sponge to clean the control panel.
- Always dry all the parts with a clean dry cloth before plugging the wine cellar back into the receptacle.

**AVOID ABRASIVE PRODUCTS SUCH AS SCOURING PADS AND POWDERS. THEY WILL PERMANENTLY DAMAGE THE FINISH OF YOUR WINE BAR**

In addition to the cleaning tips listed above it is recommended to clean the external fan of your wine cellar every 6 months as dirt, dust and hair can build up causing the cooling system to not function as efficiently.

## **ALWAYS UNPLUG THE UNIT FROM THE WALL PRIOR TO CLEANING THE FANS**

There are 2 effective methods to clean the external fan of your wine cellar:

- A vacuum cleaner can be used collect the dirt, dust and hair that has built up.
- Alternatively air in a can can be used to clean the fan of your wine cellar. Ensure to follow the directions of the compressed air container to avoid damage or personal injury

**NOTE:** This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.