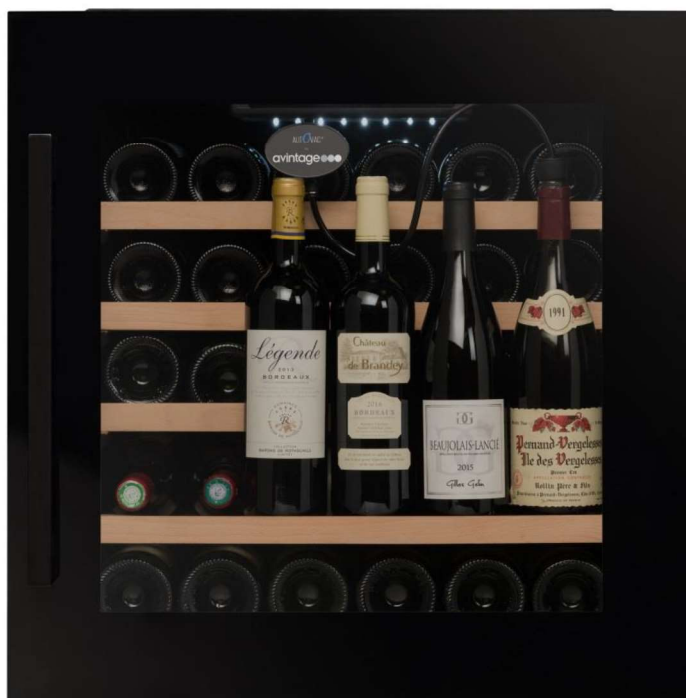




## Cave de service intégrable en colonne

### NOTICE D'UTILISATION AVI63CSZF



FR – MANUEL D'UTILISATION p. 3

GB – USE INSTRUCTIONS p. 29

DE – GEBRAUCHSANWEISUNG p. 54

NL – HANDLEIDING p. 81

SP – MANUAL DE UTILIZACION p. 107

IT – MANUAL D'USO p. 133

**Before use, please read and follow the safety rules and operating instructions in this manual.**

Firstly, we would like to thank you for purchasing an **AVINTAGE** product and hope that this appliance fully lives up to your expectations.

This appliance enables you to bring your bottles at room temperature or bring them to service temperature (depending on the bottles) thanks to its wide adjustment range.

## **1. GENERAL SAFETY INSTRUCTIONS**

Before you use your appliance for the first time, please read this user manual carefully. Store it carefully so that you can refer to it in the future, if necessary. To reduce the risk of fire, electrical shock, or injury when using your appliance, follow these basic precautions.

Generally speaking, your appliance must be maintained by a qualified professional.

For your safety and correct usage, before installing and first using the appliance, read this user manual carefully, including its hints and warnings. To avoid unnecessary mistakes and accidents or to avoid damage to the appliance, it is important to make sure that all people using the appliance are thoroughly familiar with its operation and safety features. Save these instructions and be sure that they remain with the appliance if it is moved or sold, so that anyone using it throughout its life will be properly informed on its usage and safety notices. This will ensure optimum operation of the appliance.

For the safety of life and property and to avoid any risk of injury, keep the precautions of these user's instructions as the manufacturer is not responsible for damages caused by omission.

This appliance is intended exclusively for domestic use and is intended for the storage of special drink products at a storage temperature higher than that of a storage compartment for fresh products. Under no circumstances is it intended to keep food products fresh.

Make sure that your electrical installation's voltage corresponds to that on the appliance's nameplate; the appliance must be connected to an approved, earthed system. Incorrect repairs or connections can cause safety hazards. Have your electrical installation checked by a professional, if you are in any doubt.

This unit must be correctly connected to an earthed socket for your protection. Do not cut off or remove the earth wire on the mains cable supplied.

For safety reasons, do not use an electrical extension cable.

If your appliance is damaged (e.g. a major impact) or suffers harm (power surge due to lightning, flood, fire), it may be dangerous to use. Disconnect the mains plug and have the appliance checked by an approved professional repairer.

To prevent any danger, do not replace a damaged mains cable yourself. Contact your retailer, an approved service center or professional repairer.

This appliance must be positioned such that the mains socket is accessible. Do not move the appliance once it is full: you might distort its body beyond repair. The electrical parts must not be directly accessible.

- ✓ Keep children away from the appliance.
- ✓ Do not use this appliance outdoors.

In the event that liquid is accidentally spilled (broken bottle, etc.) on electrical components (motor, etc.), disconnect the mains plug immediately.

To prevent any risk of fire, electrocution or injury, do not immerse the mains cable, plug or the appliance itself in water or any other liquid. Do not handle the appliance with wet hands.

Keep the appliance away from any source of heat and out of direct sunlight.

Do not allow the mains cable to hang from a table or be in contact with sharp edges or hot surfaces.

Do not pull on the mains cable - take hold of the plug to disconnect the appliance.

Ensure that the area where your appliance is positioned can support its weight when loaded (a 75 cl bottle weighs approximately 1.3 kg). Your cellar must be placed on a flat surface. If you have to position it on a rug or carpet, place a support underneath.

To prevent damaging the door gasket, make sure the door is fully open when pulling shelves out of the rail compartment.

### **Safety of children and other vulnerable persons**

- This appliance can be used by children aged from 8 years and above, and by 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.
- User cleaning and servicing operations should not be carried out by children, unless they are more than 8 years old and are supervised.
- Keep all packaging away from children as there is risk of suffocation.
- Risk of child entrapment. Child entrapment and suffocation are

not problems of the past. Junked or abandoned appliances are still dangerous, even if they will “just sit in the garage a few days”.

- If you are discarding the appliance, pull the plug out of the socket, cut the connection cable (as close to the appliance as you can) and remove the door to prevent children playing from suffering an electric shock or from closing themselves inside it.
- If this appliance, featuring a magnetic door seals, is to replace an older appliance having a spring lock (latch) on the door or lid, be sure to make the spring lock unusable before you discard the old appliance. This will prevent it from becoming a death trap for a child.
- Keep the appliance and its power cable out of reach of children less than 8 years old.
- Before you throw away your old wine cooler: take off the door. Leave the shelves in place so that children may not easily climb inside.
- Children should be supervised to ensure they do not play with the appliance.
- Note: Children aged from 3 to 8 years are allowed to load and unload the appliance.

### **General safety**

**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** — To avoid a hazard due to instability of the appliance, it must be fixed in accordance with the instructions.

**WARNING** — Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance, as they could leak or release fluids.

**WARNING** — If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

**WARNING** — Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction and ensure that air can circulate, especially if the appliance is recessed into a wall.

**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 storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

**WARNING** — The refrigerant and insulation blowing gas are flammable. When disposing of the appliance, do so only at an authorized waste disposal center. Do not expose to flame.

**WARNING** — The refrigerant of these appliances is R600a, flammable and explosive articles should not be put in or near the cabinet, to avoid the fire or explode caused.

## **Refrigerating fluid**

The refrigerating circuit in the appliance uses refrigerating isobutene (R600a), which is a highly inflammable natural gas and is therefore dangerous for the environment. When transporting or installing the appliance, ensure that no element of the refrigerating circuit is damaged. The refrigerating fluid (R600a) is inflammable.

### **Caution: risk of fire**

If the refrigerant circuit should be damaged:

- ✓ Avoid opening flames and sources of ignition.
- ✓ Thoroughly ventilate the room in which the appliance is situated. It is dangerous to alter the specifications or modify this product in any way.

Any damage to the cord may cause a short circuit, fire, and/or electric shock.

## **Electrical safety**

- We decline any liability in respect of incidents caused by poor electrical installation.
- The power cord must not be lengthened. Do not use an extension cable, or adapter, or multi-way socket.
- Make sure that the power plug is not crushed or damaged. A crushed or damaged power plug may overheat and cause a fire.
- Make sure that you can access the main plug of the appliance.
- Do not pull the main cable.
- Ensure that the appliance is always electrically earthed.
- If the power plug socket is loose, do not insert the power plug. There is a risk of electric shock or fire.
- You must not operate the appliance without the interior lighting lamp cover.

- The cellar is only applied with power supply of single phase alternating current of 220~240V/50Hz.
- Do not attempt to replace a damaged power cable, contact your after-sales service.
- The power socket must be easily accessible but out of reach of children. In case of doubt, contact your installation technician.

### **Daily use**

- This appliance is intended to be used exclusively for the storage of wine.
- Do not store flammable gas or liquids in the appliance. There is a risk of an explosion.
- Do not operate any electrical appliances in the appliance (electric ice cream makers, mixers etc.).
- When unplugging always pull the plug from the mains socket and do not pull on the cable.
- Do not place hot items near the plastic components of this appliance.
- The appliance manufactures storage recommendations should be strictly adhered to. Refer to relevant instructions for storage.
- Keep burning candles lamps and other items with naked flames away from the appliance so that do not set the appliance on fire.
- The appliance is intended for keeping beverages in normal household as explained in this instruction booklet.
- The appliance is heavy. Care should be taken when moving it. If your appliance is equipped with castors, remember that these are only designed to facilitate minor movements. Do not move the appliance over long distances.
- Never use the base, drawers, doors etc. to stand on or as supports.

- To avoid items falling and causing injury or damage to the appliance, do not overload the door racks or put food into the appliance.

### **Caution: cleaning and servicing**

- Before carrying out servicing, switch off the power supply and disconnect the appliance.
- When cleaning the appliance, do not use metal objects, steam systems, volatile fluids, organic solvents or abrasive substances.
- Never clean appliance parts with flammable fluids. The fumes can create a fire hazard or explosion.
- Do not use sharp or pointed objects to remove ice. Use a plastic scraper.

### **Important information concerning installation**

- It is intended to be used exclusively for the storage of wine.
- This refrigerating appliance is not suitable for the freezing foodstuffs.
- The wine cooler is recommended to be designed at 12°C.
- The shelves placed in factory mode is the most efficient use of energy for the refrigerating appliances.
- Avoid locating the unit in moist areas.
- Keep the appliance away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption. Extreme cold or hot ambient temperatures may also cause the appliances not to perform properly.
- Plug the wine cooler into an exclusive, properly installed-grounded wall outlet. Do not under any circumstances cut or remove the third (ground) prong from the power cord. Any

questions concerning power and/or grounding should be directed toward a certified electrician or an authorized products service center.

- To ensure proper electrical connection, follow the recommendations given in the present manual.
- Unpack the appliance and visually check that it is not damaged. Do not connect a damaged appliance. Inform your retailer or point of sale of any damage. In such a case, keep the packaging.
- It is recommended that the appliance be allowed to settle for at least 24 hours before connecting the electrical power supply, so that the compressor fluid feed is correct.
- Proper air circulation is necessary to avoid overheating. To ensure sufficient ventilation, observe the installation recommendations provided.
- In order to avoid fire risk, wherever possible, ensure that the appliance is not in contact with walls or with any hot element (compressor, condenser). Observe the installation recommendations.
- The appliance should not be placed close to radiators or cooking hot plates or gas rings.
- Check that electrical sockets remain accessible when the appliance is installed.
- When positioning the appliance, ensure the supply cord is not trapped or damaged.

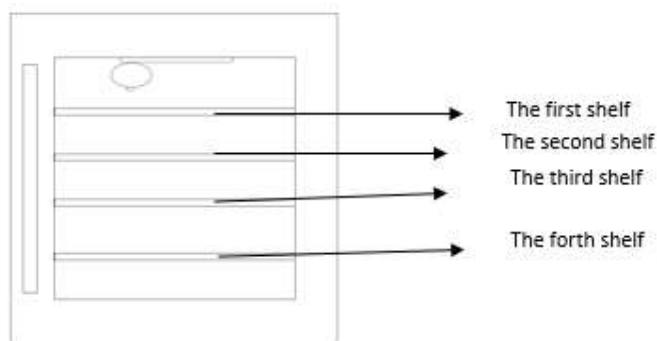
### **Power saving**

To limit the electricity consumption of your appliance:

- ✓ Install it in an appropriate place (see “Installation instructions”).
- ✓ Leave the doors open as little time as possible.
- ✓ To ensure that the appliance operates properly, clean the

condenser regularly (see “Maintenance”).

- ✓ Regularly inspect the door seals and ensure that they are still closing properly. If this is not the case, contact your after-sales service.
- ✓ The following combination of shelves is recommended for energy to be used as efficiently as possible by the refrigeration unit. There are four shelves and one display shelf in total.



- ✓ The appliance's thermostat is electronic and allows you to set the temperature between 5 and 20 degrees.

For wine storage, it is recommended that you set your appliance to 12 degrees.

This temperature can be adapted according to the type of wine stored.

Setting the temperature above 12 degrees will reduce the energy consumption of the appliance.

Setting the temperature below 12 degrees will increase the energy consumption of the appliance. Some models allow you to set different temperature levels in the same cellar. The appliance ensures that the temperature is maintained as long as it is in operation and used under normal conditions.

The temperature inside the appliance can be influenced by many factors: room temperature, exposure to the sun, number of door openings and the number of bottles stored... Slight changes in temperature are perfectly normal.

## Trouble shooting

- Any electrical work should be carried out by a qualified and skilled technician.
- The appliance should be repaired by an accredited repair centre, using only manufacturer's original spare parts.

The appliance is designed for home use only. The manufacturer declines any liability whatsoever in the case of other use.



**R600a**

## Safety instructions

- Caution — Do not obstruct the ventilation grills on the appliance. Keep ventilation openings in the appliance enclosure or in the structure for building-in clear of obstruction.
- Caution — Do not store explosive substances, such as aerosol cans containing an inflammable propellant, in the appliance.
- Caution — Do not damage the refrigerating circuit in the appliance.
- Caution — The refrigerating units use isobutane (R600a), and should not be placed close to ignition sources (for example, electrical contacts that are exposed or open contacts that could be closed by the refrigerating fluid in the event of a leak). The refrigerating fluid type is specified on the power cabinet identification plate.
- Caution — Do not use electrical equipment in the compartments of the appliance, unless they are of the type recommended by the manufacturer.

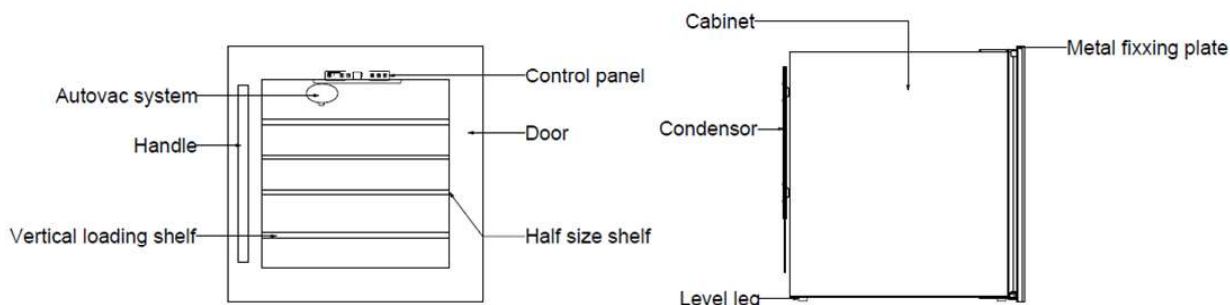
**This appliance meets the requirements of all applicable European directives and their amendments.**



## EPREL

To find out more about your product, consult the online EPREL database. As defined in Commission Delegated Regulation (EU) 2019/2016, all information relating to this refrigeration appliance is available on the EPREL Base (European Product Database for energy labeling). This database enables you to consult the information and technical documentation of your refrigeration appliance. You can access the EPREL Database by scanning the QR code on the energy label of your appliance or by going directly to: [www.ec.europa.eu](http://www.ec.europa.eu) and searching the reference of your refrigeration appliance.

## 2. DESCRIPTION OF THE APPLIANCE



## 3. TECHNICAL DATA

Below is an example of the nameplate:

avintage		ELECTRIC DIAGRAM Schéma électrique	
Référence	AVI63CSZA		
Service Ref	AVI63CSZA/1		
S/N			
Modèle usine	JG36A		
Classe climatique	N/SN		
Volume Total Net	88L		
Consommation d'énergie annuelle	136 kWh/an		
Consommation jour d'énergie à 16°C	0,142 kWh/24h		
Consommation jour d'énergie à 32°C	0,598 kWh/24h		
Gaz réfrigérant / Quantité	R600A/21g		
Agent isolant	Cyclopentane		
Voltage	220-240V AC		
Fréquence	50 Hz		
Ampérage	1 A		
Puissance maximum	60W		
Puissance de la lampe	Max 3 W		
Classe de protection contre les chocs électriques	I		
		<p>Made in PRC</p> <p>FRIO Entreprise / Climadiff</p> <p>143 Bd Pierre Lefaucheux</p> <p>72230 ARNAGE (France)</p>	

The nameplate attached to the inside or rear of the appliance (depending on the model) includes the entire information specific to your appliance.

We recommend that you make a note of its serial number in this booklet prior to installation, so that you can refer to it later (technical work, request for assistance, etc.).



Once the appliance is installed and loaded, access to it is not so easy.

**CAUTION: no assistance can be provided without this information.**

## **4. INSTALLATION INSTRUCTIONS**

### **Before using this appliance**

- Remove the exterior and interior packing.
- Before connecting the appliance to the power source, let it stand upright for approximately 24 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Clean the interior surface with lukewarm water using a soft cloth.
- The door on this appliance can be opened from either the left or the right side and the maximum angle of opening of the door is 100°.
- When disposing your appliance, please choose an authorized disposal site.
- Use two or more suitably qualified people to move and install the appliance. Failure to do so can result in back or other injury.
- Place your wine cooler on a position that is strong enough to support it when it is fully loaded. To level your wine cooler, adjust the front leveling leg at the bottom of the wine cooler.
- This appliance must be fixed at the top and the bottom using the rail provided for the purpose in order to avoid any risk of tipping when the shelves are slid out.
- Adequate ventilation is required, do not block the front air outlet.
- Not designed for placement in adage or basement.
- The appliance is for indoor use only.
- This device is designed to be incorporated into fitted kitchen units.
- Connect the cellar to a single socket and be careful to support it, so that your wine cellar is perfectly level (use of a spirit level is recommended). This will prevent any movement due to instability, causing noise and vibration, and will ensure that the door seals perfectly.
- This appliance is intended to be used exclusively for the storage of wine.
- This appliance is using flammability refrigerant. So never damage the cooling pipe work during the transportation.

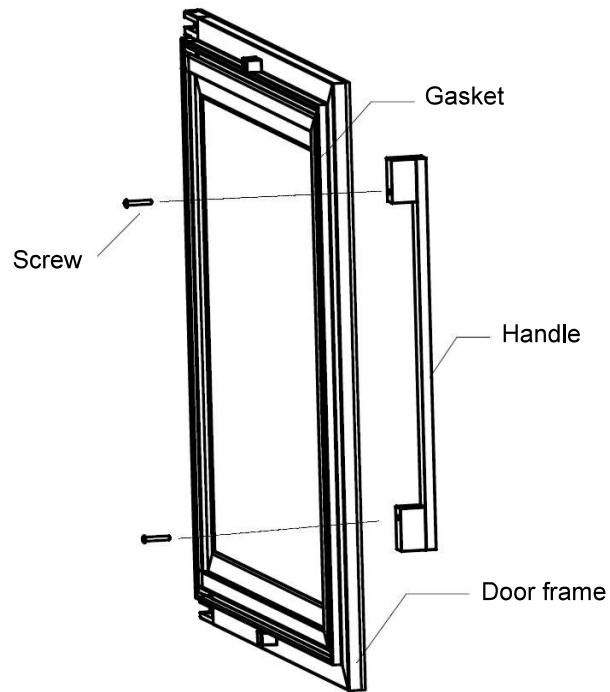
### **Attention**

- Store wine in sealed bottles.
- Do not overload the cabinet.
- Do not open the door unless necessary.
- Do not cover shelves with aluminum foil or any other shelf material which may prevent air circulation.
- Should the wine cooler be left empty for long periods it is suggested that the appliance is unplugged, and after careful cleaning, leave the door ajar to allow air to circulate inside the cabinet in order to avoid



### Handle installation

To install the handle provided with your wine cellar, please follow the below instructions:

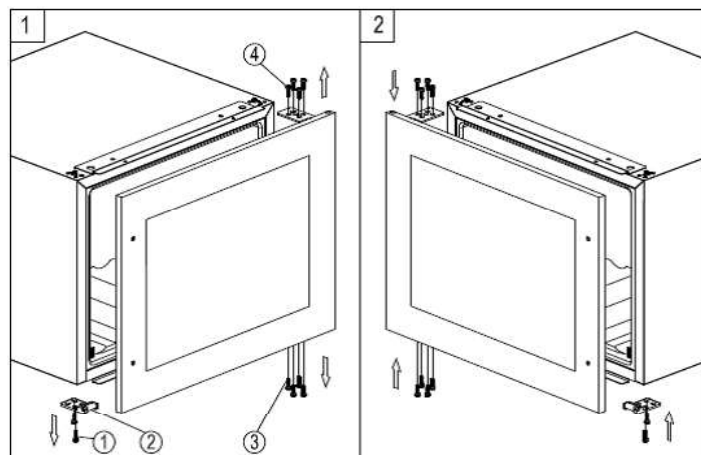


- 1) Pull away the door gasket in the area where the handle has to be installed; you can see two designated holes for the handle installation. The gasket is easily displaced by hand, no tools are necessary.
- 2) Install the handle tightly as shown above with two screws. Be caution; do not over tighten as it will cause damage to the handle assembly or surface of glass door.
- 3) Replace the door gasket to its original position. Make sure it will be well positioned and maintains perfect hermiticity.

### Reversing the door

The door can be changed from left and right side. No special requirement, all the door is opened from left side. If required to open from right side please refer to the following direction.

**Note: all parts removed must be saved to do the reinstallation of door.**



Remove the glass door by unscrewing the eight lock screws 3 and 4. Be careful to hold the glass door firmly after removing the screws and place it on a padded surface to avoid the risk of damage.

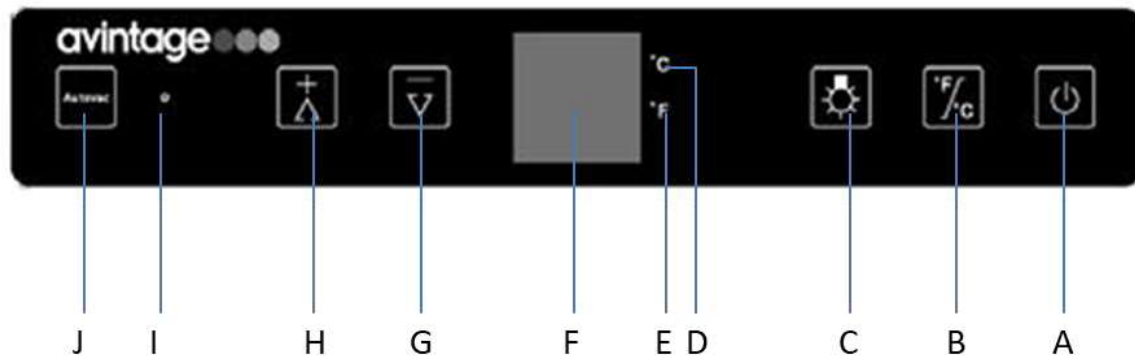
Unscrew and transfer the door supporter 2 to the opposite side.

Rotate the glass door 180° and refit the glass door to the opposite side. Then screw and tighten it after the door is leveled.

## 5. OPERATING INSTRUCTIONS

It is recommended that you installed your appliance **in a place where the ambient temperature is between 10-38°C**. If the ambient temperature is above or below recommended temperatures, the performance of the unit may be affected and it may not be possible to obtain temperature between 5-20°C.

### Temperature setting



A	ON/OFF switch, turn on by pressing once, turn off by pressing and holding 5 seconds.
B	Alarm cancel switch, press once to cancel the alarm. Press and hold 5 seconds to change Celsius or Fahrenheit.
C	Light ON/OFF switch, turn on and turn off the light.
D	Temperature display in Celsius.
E	Temperature display in Fahrenheit.
F	Display shows temperature at its setting. 5 seconds later, it will automatically turn to actual temperature inside the wine cellar till reaching setting one.
G	Decrease temperature of 1 degree Celsius or Fahrenheit.
H	Raise temperature of 1 degree Celsius or Fahrenheit.
I	LED indication of vacuum pumping working condition
J	Press the button to start or stop pumping, if no disturb the working will last 1 minute and stop automatically.

### VACUUM PUMPING OPERATION

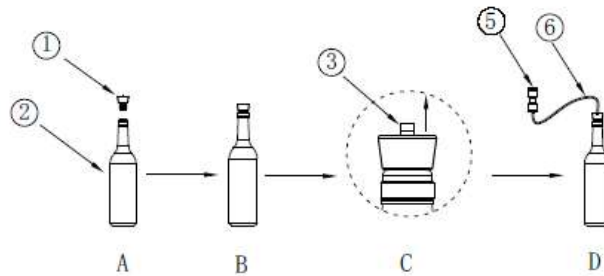
The vacuum pump integrated in the tank of your cellar, allows you to keep your wine bottles open for several days. You can store 4 bottles open in a vertical position.

The integrated air vacuum allows to :

- Reduce the volume of air (thus oxygen O2) present in the bottle after opening.
- Delaying the oxidation of wine.
- Preserve the freshness, the organoleptic and olfactory qualities of the wine.

- Do not extract flavors.

Easy to use, simply connect the cap to the pump hose and press the empty air button. The operation takes about 1 minute.





① Vacuum plug    ② Wine bottle    ③ Valve    ⑤ Easy connector    ⑥ Connecting pipe

### Operation

1. Put the vacuum plug into bottle as photo B
2. Pull the valve up as photo C
3. Connect vacuum plug and easy connector with connecting pipe
4. Press pumping key on control board pumping start, last 1 minutes then automatically stop, remove easy connecting pipe, push the vale down and make sure valve already tight in the plug. Vacuum pumping completed.
5. Pressing pumping key anytime could start or stop the operation base on different pumping situation

Once the vacuum operation is done, make sure the valve of the vacuum plug is down in order to warranty the vacuum plug airtightness and correct wine preservation.

### Temperature display

- It is possible to adjust the temperature degree by degree; the temperature can be adjusted with the keys  or  to the right of the temperature display. The temperature range of this cellar is between 5°C and 20°C.
- In normal operation, the display shows the temperature inside the cellar. When you increase or decrease this temperature, the display will show the desired temperature. After a few moments, the display will again show the temperature measured in the cellar.

**NOTE:** when first used or after operating the wine cellar after a long period of inactivity, the inner temperature will not immediately be the temperature shows on the display. Indeed, it is necessary to wait a few hours for a temperature adjustment of the wine cellar in order to have a homogeneous temperature. To avoid excessive condensation when the ambient temperature is above 28°C, do not lower the temperature to below 7°C.

**IMPORTANT:** after unplugging, turning off the power or after a power failure, it is imperative to wait 5 minutes before turning it on again.

When the surrounding temperature is 25°C and the wine cooler has no bottle loaded, it will take around 10 minutes to increase the wine cooler's temperature from 5°C to 12°C. Under the same circumstance, it will take around 20 minutes to decrease the wine cooler's temperature from 12°C to 5°C. The less the temperature span is, the less time it will take. The setting temperature of upper zone should be lower than the setting temperature of lower zone

### **Temperature alarm**


The alarm will sound and the temperature display will flash when:


- The temperature rises or falls outside the temperature range (5-20°C)
- You switch the appliance on, if the temperature inside the appliance is very different (+/- 4°C) from the temperature set after 7 hours working
- Too many items have been put into the unit at one time, and the temperature inside the appliance is very different (+/- 4°C) from the temperature set after 7 hours working
- The door has not been closed tightly

### **Door alarm**

If the door has been left open for more than 60s, the alarm will sound. Once the set temperature has been reached in the appliance, the alarm stops and the relevant temperature display stops flashing. However, if the noise disturbs you, you can switch the alarm off before this if you wish by pressing the key I once. The alarm will stop. The relevant temperature display continues to flash until the set temperature has been reached. The display then lights up constantly and the alarm system is fully active again.

### **Interior light**

The interior light makes it easy to view your wines labels and enhances the display of your collection. Touching the  mark (C) toggles between two modes of operation for the internal lights:

- Functional mode (default): the light will turn on only when the door is open, this is the most economic mode
- Showcase mode: the lights will be on whether or not the door is open. To turn this permanent light mode and get back the default mode, please push again the light button  (C).

### **Dynamic climate / silent mode**

Wine cellars are designed to preserve your wines in perfect conditions over long periods in complete safety. However, no frost systems can cause noise, this is the reason why the silent mode is the default factory setting. Thus, you can switch off the silent mode to switch to the ventilated cooling mode by pressing the key "+" (H) for 5 seconds. The cellar will emit 5 sound signals to confirm the passage in ventilated cooling mode. Conversely, to deactivate the ventilated cooling mode and return to the default silent mode, press and hold the key "-" (G) for 5 seconds. The cabinet will emit 3 sound signals to confirm the silent mode. When this function is activated, the distribution of the temperature in the cavity is not so uniform, small temperature differences can be observed between the top and bottom of the cellar.

## **6. EQUIPMENT**

### **The climate control system**

According to advice from specialists, the ideal temperature for storing wine is around 12°C, within a bracket of 10 to 14°C. Do not confuse this with service temperature, which varies between 5 and 20°C, depending on the specific nature of the wine.

It is especially important to avoid sudden changes in temperature. Designed by specialists for oenophiles, this appliance, unlike a simple refrigerator, takes into account the sensitivity of grand cru wines to sudden

variations in temperature by ensuring the close control of a **constant average temperature**.

#### **Humidity maintenance system**

The wine cellars not equipped of charcoal filter have a manual system for maintaining a correct level of humidity. If humidity is too low, snap the small plastic reservoir on to top rack of wine cellar. Fill reservoir to  $\frac{3}{4}$  full. Check water level occasionally to refill.

Designed by specialists in oenology as written above, the wine cellar is allowed for a storage period of 2 months maximum. Avintage has taken care of the cork's sensibility to the humidity rate. That's why the plastic reservoir has to be put on the top shelf to ensure a minimum humidity. Be careful to control the water level if you store your wine cellar for a long period.

**Make sure the water tank is well positioned to avoid any liquid falling.**

#### **The anti-vibration system**

The refrigeration compressor is equipped with special dampers (*silent-blocks*) and the inner space is insulated from the body by a thick layer of polyurethane foam. These characteristics prevent the transmission of vibration to your wines.

#### **The winter system**

The winter kit is a frost protection system which enables the cellar to operate in an environment where the temperature is between 5 and 32°C. A sensor located inside the appliance triggers a low power electrical element when the inner temperature of the wine cellar becomes inferior by 3°C than the set temperature. This is a low power element to avoid sudden rises in the temperature of the wine and so avoid thermal shocks that are damaging to the preservation of the wine. The kit is intended to raise the cellar's internal temperature even before there is a thermal exchange with the bottles.

The kit is designed to heat the internal temperature of the cellar even before a heat exchange has occurred with the bottles. The winter system keeps the temperature inside the wine cellar the same as the programmed temperature. When the system is activated and the internal temperature reaches the set temperature, the system stops.

#### **The anti-UV system**

Light accelerates the ageing of wine. In our solid door cellars, your wines are naturally protected, on condition, of course, that the door is not opened too often. This glass-door model has been specially treated and filters out harmful ultraviolet rays, thus ensuring your wines are perfectly shielded.

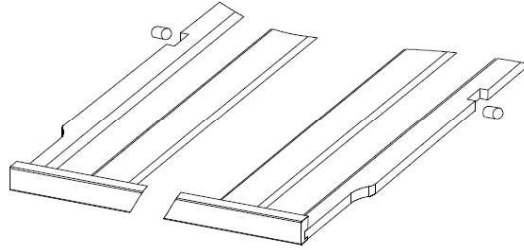
#### **Defrosting**

Your appliance is equipped with an automatic defrost cycle. When a cooling cycle finishes, the appliance's refrigerated surfaces are defrosted automatically. The defrost water is channeled into a condensates evaporation tray which is located in the back of the appliance near the compressor. The heat produced by the compressor then evaporates the condensates collected in the tray.

#### **Shelves**

- To prevent damage to the door seal, ensure that the door is fully open before pulling out the shelves to add or remove bottles.
- For easier access to the contents of the shelves, slide the shelf out approximately one third of the way. Shelves are, however, fitted with a stop to prevent the bottles falling out.

- To remove or reposition the shelves, move the shelf to the position where the notch of wooden shelf is exactly under the plastic post and lift the wooden shelf. Please ensure these are replaced when the shelf is put back.



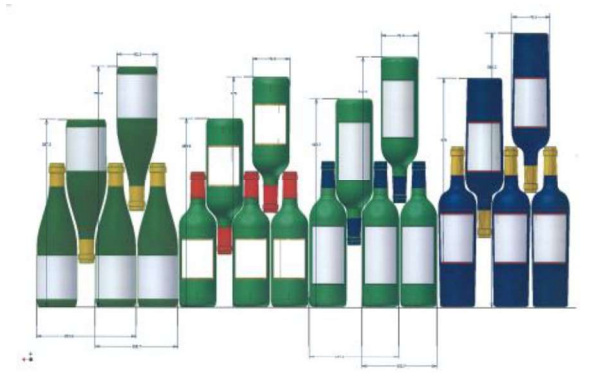
## **7. LOADING**

The maximum recommended loading quantities for bottles are given as guidelines and are indicative only; they provide a quick estimate of the size of the appliance (similar to the capacity of a refrigerator expressed in liters).

They correspond to tests conducted with a standard bottle: the standard “75 cl light Bordeaux” bottle - standards apply the geographical origin of each bottle shape (Bordeaux, Burgundy, Provence, etc.) and a type (traditional, heavy, light, flute, etc.), each with its own diameter and height.

In reality and in extreme cases, you could store more bottles by stacking the same type of bottle without using shelves, but a varied cellar comprises a wide variety of bottles and the practical aspect of everyday cellar management limits its capacity. You will therefore probably load the appliance a little less than the recommended maximum.

### Types of bottle:

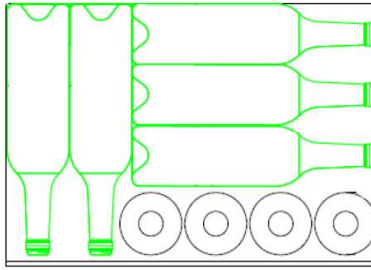


We see here 4 kinds of 75 cl wine bottles: Burgundy and Bordeaux wine bottles of different dimensions. There are many others of all shapes and sizes. You will note the storage differences depending on bottle heights, diameters and alternating position method.

*For example, if a wine cellar is loaded only with Burgundy wine bottles, there will be approximately 30% fewer bottles than the initial quantity calculated for Bordeaux bottles.*

### **AVI63CSZA shelves**

1 special shelf with vertical bottle positioning.



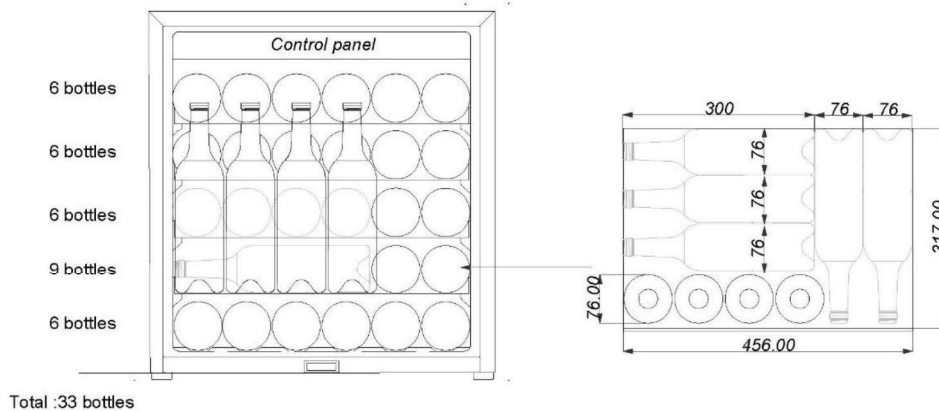
To keep the bottles upright, use the plate provided with the cellar.

On the other shelves, you can store in line 6 traditional Bordeaux style bottles in 75 cl.

- Verify that you can shut the door without touching a bottle before closing.
- When loading several bottles at once, it will take more time for the unit to reach the desired temperature.

### **Announced capacity**

The announced capacity is the maximum capacity calculated with a defined number of shelves, which varies according to the model. This standard is calculated with 75cl bottles of the traditional Bordeaux type. Any other type of bottle size and the addition of shelves will considerably reduce the storage capacity. Below is the loading plan with the maximum announced capacity.



### **Examples of serving temperatures**

To be observed when tasting, in order to avoid missing out on the rich aromas of your wines! Opinions vary, and the ambient temperature too, but many people agree on the following:

Prestigious Bordeaux wines – Reds	16 – 17°C
Prestigious Burgundy wines – Reds	15 – 16°C
Prestigious dry white vintages	14 – 16°C
Light, young, fruity reds	11 – 12°C
Provence rosés, primeur wines	10 – 12°C
Dry whites and vin de pays reds	10 – 12°C
Vin de pays whites	8 – 10°C
Champagnes	7 – 8°C
Sweet wines	6°C

## **8. CARE AND MAINTENANCE**

Before cleaning your appliance (something that should be done regularly), disconnect it by removing the plug or by pulling the fuse on the circuit.

Before using your appliance for the first time and regularly after that, we recommend that you clean the inside and outside (front, side and top) with warm mixed with a gentle cleaning product. Rinse with clean water and allow drying before reconnecting. Do not use solvents or abrasives.

When the appliance is switched on for the first time, there may be a residual odor. In that case, run the appliance empty for a few hours at the coldest possible temperature. The cold will kill any odors.

### **In case of a power cut**

Most power cuts are resolved within a short time. A power cut of 1 or 2 hours will not affect the temperature in your cabinet. To protect your wines during a power cut, avoid opening the door as much as possible. During very long power cuts, take the necessary measures to protect your wine.

- If the appliance is disconnected or if there is a power cut, you must wait three to five minutes before re-starting. If you try to re-start before this time, the compressor will only re-start after 3 to 5 minutes (if the temperature requires).
- When switching on for the first time or following a prolonged shutdown, it is possible that when re-starting, the temperatures selected and those displayed are not the same. This is normal. It will take a few hours before they stabilize.

### **Vacation time**

- **Short vacations:** leave the wine cooler operating during vacations of less than three weeks.
- **Long vacations:** if the appliance will not be used for several months, remove all items and turn off the appliance. Clean and dry the interior thoroughly. To prevent odor and mold growth, leave the door open slightly: blocking it open if necessary.

### **Moving your wine cooler**

- Remove all items.
- Securely tape down all loose items (shelves) inside your appliance.
- Turn the adjustable leg up to the base to avoid damage.
- Tape the door shut.
- Be sure the appliance stays secure in the upright position during transportation. Also protect outside of appliance with a blanket, or similar item.

### **Energy saving tips**

- The wine cooler should be located in the coolest area of the room (but at least at 16°C), away from heat producing appliances, and out of the direct sunlight.
- Ensure that the unit is adequately ventilated. Never cover air vents.
- Only open the door for as long as necessary.

## **9. IN THE EVENT OF A BREAKDOWN**

Despite the care we take during production, a breakdown can never be totally ruled out. Before contacting your retailer's after-sales department, please check that:

- The appliance is properly plugged in
- There is not a power cut in progress
- The breakdown is not one of those described in the table at the end of this manual

**IMPORTANT:** if the power cable supplied is damaged, it must be replaced by the manufacturer, a service centre approved by the brand or the retailer. In all events, it must be replaced by qualified personnel in order to avoid any risk of injury.

**IF THESE CHECKS REVEAL NOTHING, THEN CONTACT YOUR RETAILER'S AFTER-SALES DEPARTMENT.**

## **CAUTION!**

**Unplug the appliance before carrying out any maintenance or repair work.**

### **10. SPARE PART AND SAV**

Aesthetic and functional spare parts are available to professional repairers and final consumers for a minimum period of 10 years from the date of placing the last unit in the model on the market.

The list of spare parts and the procedure for ordering them (professional access / final consumer access) are available on the following website: [www.interfroidservices.fr](http://www.interfroidservices.fr) or by post to the following address: Interfroid Services, 143 Bd Pierre Lefaucheux - 72230 ARNAGE.

All FRIO wine cellar benefit from a 1-year parts warranty.

## 11. TROUBLE SHOOTING

You can solve many common wine cooler problems easily, saving you the cost of a possible service call. Try the suggestions below to see if you can solve the problem before calling the servicer.

PROBLEM	POSSIBLE CAUSE
<b>Wine cooler does not operate</b>	<ul style="list-style-type: none"><li>• Not plugged in</li><li>• The appliance is turned off</li><li>• The circuit breaker tripped or a blown fuse</li></ul>
<b>Wine cooler is not cold enough</b>	<ul style="list-style-type: none"><li>• Check the temperature control setting</li><li>• External environment may require a higher setting</li><li>• The door is opened too often</li><li>• The door is not closed completely</li><li>• The door gasket does not seal properly</li></ul>
<b>Turns on and off frequently</b>	<ul style="list-style-type: none"><li>• The room temperature is hotter than normal</li><li>• A large amount of contents has been added to the wine cooler</li><li>• The door is open too often</li><li>• The door is not closed completely</li><li>• The temperature control is not set correctly</li><li>• The door gasket does not seal properly</li></ul>
<b>The light does not work</b>	<ul style="list-style-type: none"><li>• Not plugged in</li><li>• The circuit breaker tripped or a blown fuse</li><li>• The bulb has burned out, contact your after-sales service</li><li>• The light switch is "OFF"</li></ul>
<b>Vibrations</b>	<ul style="list-style-type: none"><li>• Check to assure that the wine cooler is level</li></ul>
<b>The wine cooler seems to make too much noise</b>	<ul style="list-style-type: none"><li>• The rattling noise may come from the flow of the refrigerant, which is normal</li><li>• As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant in your wine cooler</li><li>• Contraction and expansion of the inside walls may cause popping and crackling noises</li><li>• The wine cooler is not level</li></ul>
<b>The door will not close properly</b>	<ul style="list-style-type: none"><li>• The wine cooler is not level</li><li>• The door was reversed and not properly installed</li><li>• The gasket is dirty</li><li>• The shelves are out of position</li></ul>
<b>Failure LED display</b>	<ul style="list-style-type: none"><li>• Poor display quality</li><li>• Temperature value does not appear</li><li>• Contact your after-sales service</li></ul>
<b>Fans do not work anymore</b>	<ul style="list-style-type: none"><li>• Contact your after-sales service</li></ul>
<b>« E1 » or « E2 » error code</b>	<ul style="list-style-type: none"><li>• Temperature probe is failing</li><li>• Contact your after-sales service</li></ul>

### **Replacing light**

This appliance consists of light-emitting diodes (LEDs). This type of diode cannot be changed by the consumer. The lifetime of these LEDs is normally sufficient for no change to be made. If however, and despite all the care taken during the manufacture of your wine cellar, the LEDs were defective, please contact your after-sales service for any intervention.

## **12. ENVIRONMENT**

This appliance is marked according to the European directive 2012/19/CE on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol on the product, or on the documents accompanying the product, the Crossed Out Wheelie Bin, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment, or, if you are buying an equivalent product, to the retailer of the new product.

The user is responsible for taking the appliance to the appropriate collection center at the end of its useful life. Selective and appropriate collection for the recycling of no longer used appliances and their disposal and destruction in an environmentally friendly manner, helps to prevent potential negative effects on the environment and health, and encourages the recycling of materials used to make the product.

For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.

## **13. WARNING**

As we continuously improve our products for the benefit of our customers, we reserve the right to modify technical characteristics without notice.

Warranties for AVINTAGE brand products are offered exclusively by selected retailers. No part of these instructions may be considered as a supplementary guarantee.

FRIO ENTREPRISE cannot be held liable for errors or technical or editorial omissions in this document.

Non-binding document.

