



La Sommelière

VOS VINS SONT BIEN CHEZ VOUS

NOTICE D'UTILISATION



ECS31.2Z



ECS51.2Z



ECS81.2Z

FR – MANUEL D'UTILISATION p. 2

EN – USE INSTRUCTIONS p. 36

DE – GEBRAUCHSANWEISUNG p. 67

NL – HANDLEIDING p. 100

IT – MANUAL D 'USO p. 132

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Firstly, we would like to thank you for purchasing a **LA SOMMELIERE** 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.
- NOTE: children between 3 and 8 can load and unload the appliance.

Plastic bags can be dangerous. To avoid danger of suffocation, keep this wrapper away from children

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 — 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.
- Disconnect the appliance before replacing the lighting bulb.
- 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

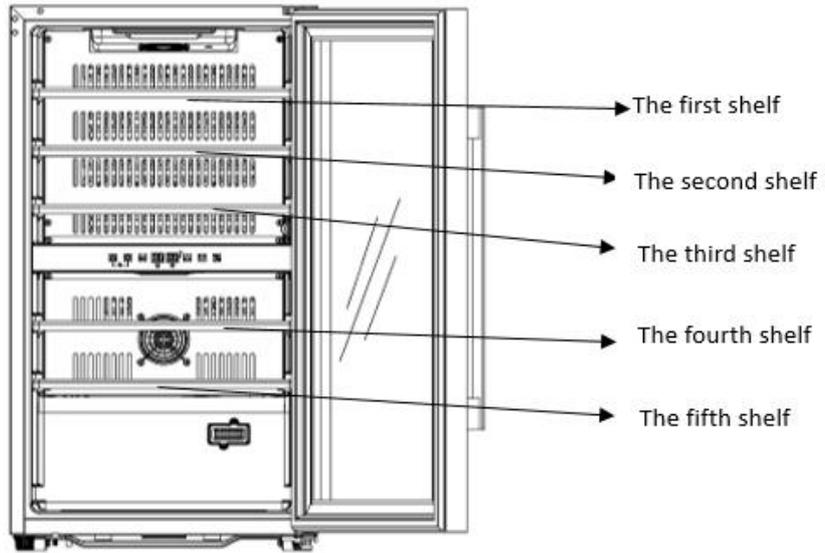
- Avoid locating the unit in moist areas.
- Keep the appliance away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption. Extreme cold or hot ambient temperatures may also cause the 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.
- Your device is not designed to be placed in a garage, basement, or similar location.

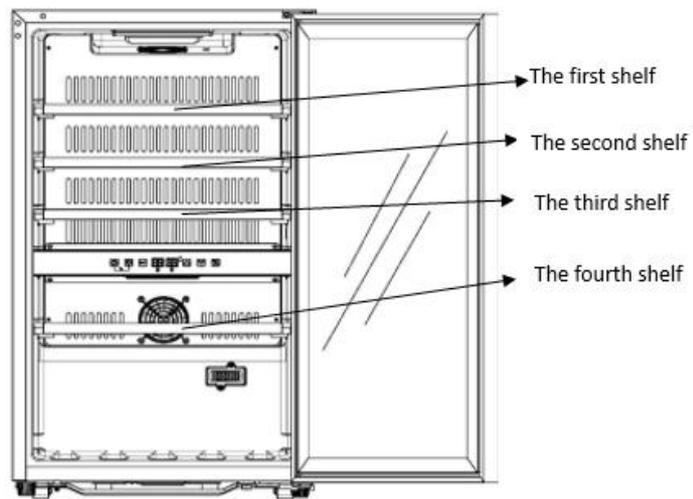
Power saving

To limit the electricity consumption of your appliance:

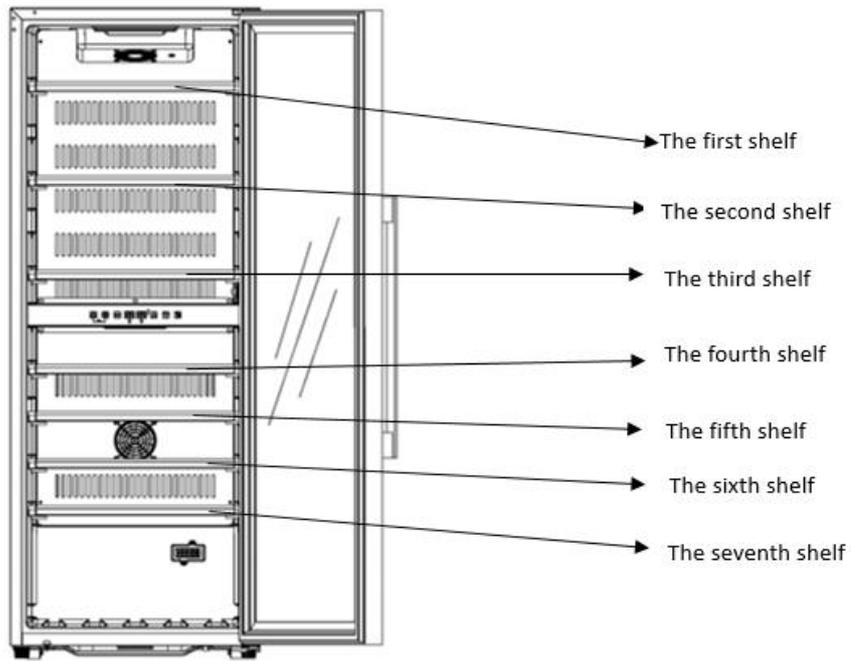
- ✓ Install it in an appropriate place (see “Installation instructions”).
- ✓ Leave the doors open as little time as possible.
- ✓ Regularly inspect the door seals and ensure that they are still closing properly. If this is not the case, contact your after-sales service.
- ✓ Layout recommendations: The following layout of your appliance's equipment (shelves, etc.) is recommended so that energy is used as rationally as possible for the appliance.



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Trouble shooting

- Any electrical work should be carried out by a qualified and skilled technician.
- The appliance should be repaired by an accredited repair center, 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.

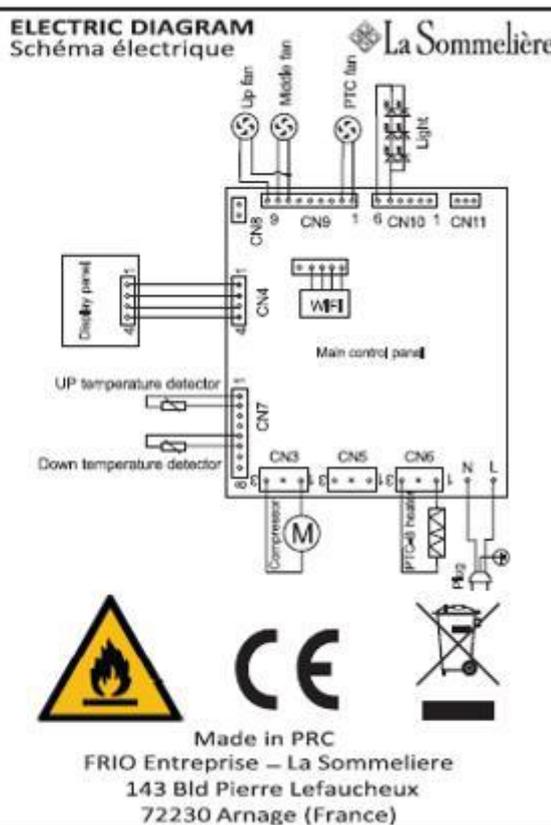
This appliance meets the requirements of all applicable European directives and their amendments, and notably complies with the following standards:



2. TECHNICAL DATA

Below is an example of the nameplate:

Cave à vin/ wine cellar	
Référence	ECS51.2Z
Service Ref	ECS51.2Z/1
S/N	
Modèle usine	JC-124S
Classe climatique	SN/N/ST
Volume Total Net	116 L
Consommation d'énergie annuelle	142 kWh/an
Consommation jour d'énergie à 16°C	0.129kWh/24h
Consommation jour d'énergie à 32°C	0.649Wh/24h
Gaz réfrigérant / Quantité	R600A /27g
Agent isolant	Cyclopentane
Voltage	220-240 V~
Fréquence	50 Hz
Ampérage	0,80 A
Puissance maximum	65 W
Puissance de la lampe	2x0.5w
Classe de protection contre les chocs électriques	I



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.

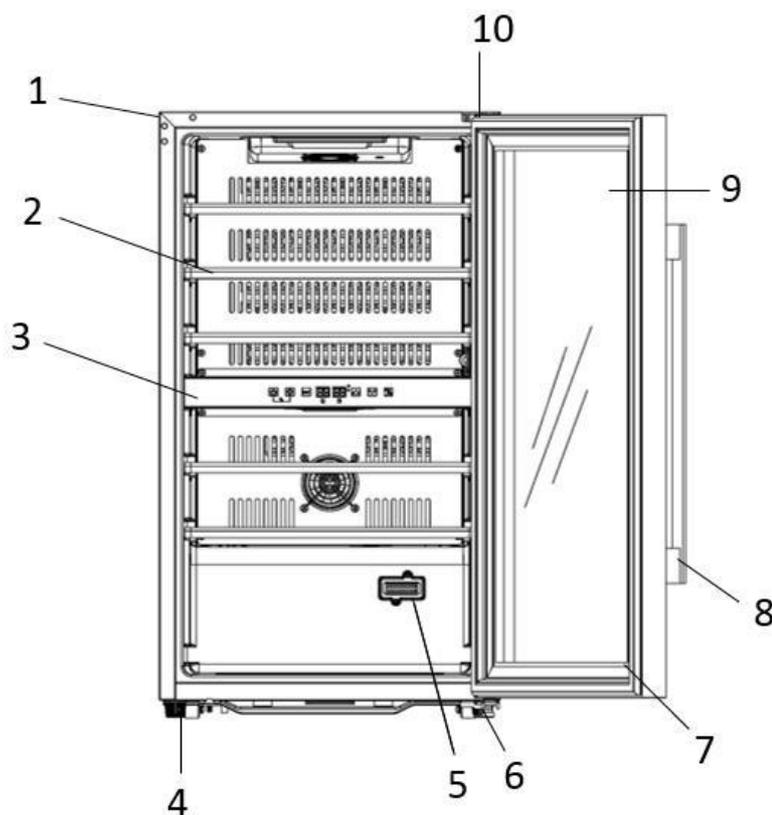
CAUTION: no assistance can be provided without this information.

Main characteristics

- High density insulating foam.
- Electronic thermostat: controls the temperature inside the cabinet. The compressor runs as long as the required temperature has not been attained. A very precise apparatus, it controls that the temperature remains constant.
- Wooden shelves: removable for an easy use.
- Watertight joint / magnetic door: this system ensures optimum conditions by avoiding loss of humidity and temperature.
- Tempered glass door with interior lighting: the tempered glass door has UV protection.

3. PRODUCT DESCRIPTION

1	Cabinet
2	Shelf
3	Control board
4	Adjustable feet
5	Sensor
6	Lower hinge
7	Door seal
8	Handle
9	Glass door with anti-UV
10	Upper hinge



Note: The appliance you buy might not be exactly the same as shown here.

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 and searching the reference of your refrigeration appliance.

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.
- When disposing your appliance, please choose an authorized disposal site.
- Place your wine cooler on a floor 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.
- 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 wine cellar is designed for **free-standing** only, **in no case it must be installed in a built-in or integrable way**. For a good operation of the device it is imperative to leave a good air circulation all around the device. We do not accept any liability for failure to comply with the installation instructions.
- 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 possible condensation, mold or odors forming.

CAUTION: please keep the appliance away from substance, which can cause ignition.

This appliance is intended exclusively for the storage of wine

Wifi network

- Please note the cellar works with a WiFi connection; It is the user's responsibility to ensure that the wifi network is sufficient (signal speed/strength) for the proper functioning of the connected cellar.
- The use of a wifi amplifier/repeater may be required in the case of a low speed connection.
- To use the remote control settings of your cellar you must have an internet connection such as a 2.4Ghz wifi network

Ambient room temperature limits

This appliance is indicated for operation in rooms with a very specific ambient temperature, this climatic class is indicated on the rating plate. The ambient temperature affects the interior temperature, the humidity of your cellar, and the operation of the compressor. Your device can operate in an ambient temperature between 5°C and 20°C. Outside of these limits, your device cannot guarantee normal operation and may cause breakdowns. For optimal operation and to achieve the desired performance, the device has been designed to operate at an ambient temperature between 23°C and 25°C. An ambient temperature above or below 23-25°C may affect the performance of the appliance in reaching the desired set temperature.

CLASS	SYMBOL	AMBIENT TEMPERATURES RANGE (°C)
Extended temperate	SN	From +10 to +32
Temperate	N	From +16 to +32
Subtropical	ST	From +16 to +38
Tropical	T	From +16 to +43

5. OPERATING INSTRUCTIONS



1 2 3

4 5 6 7

1. Press and hold the button for 3 seconds to turn the device off or on.
2. Press the button to turn your cave interior light on or off. A “bulb” icon appears on the screen when the lighting function is functional; he is
3. Press the button to select the temperature zone to adjust. The setting for the upper area of the cave is displayed on the left screen, the Lower area is displayed on the right screen. When the zone is selected, the display will flash, use the “4” and “5” keys to adjust the temperature. The temperature is recorded after 5 seconds of inactivity.
4. Press the button to increase the set temperature by 1°C. Remember to select the desired zone before this action using the “3” key.
5. Press the button to decrease the set temperature by 1°C. Remember to select the desired zone before this action using the “3” key.
6. Hold down both keys “5” and “7” for 3 seconds, when a beep is heard this indicates that the control panel is locked. A “channels” icon appears on the screen. Hold down these same keys for 3 seconds to unlock the control panel; the “padlock” icon disappears from the screen.
7. Press the key for 3 seconds to select the temperature unit between Celsius and Fahrenheit.

Temperature range and setting recommendation

The display shows the set temperature. To display the actual temperature, press the low and high temperature adjustment buttons (4) and (5) for 5 seconds. The actual temperature will display on the screen for 5 seconds before returning to the set temperature.

ATTENTION ! The set temperature of the upper compartment should always be colder than that of the lower compartment. For both compartments (upper and lower), the temperature setting can be adjusted from 5°C to 20°C. IMPORTANT: to optimize the operation of the device, it is important to adjust the temperatures while respecting a difference of 10°C maximum between the upper and lower compartment (8 and 18°C for example). When you adjust the temperature of your cellar via the Vinotag app, you must respect the minimum temperature difference between the two zones and set the temperature of the upper zone colder than that of the lower zone.

NOTE: the fans run very often to even out the temperature inside the cellar.

Control panel icons (LCD screen)

1 2 3 4 5



1. Upper zone temperature display

2. Indicates that the compressor is running to cool the cellar. The icon disappears when the compressor stops.
3. Winter function: When the heating element works to warm the temperature, the icon will light up; When the heating element stops working, the icon disappears from the LCD screen.
4. Alarm: Displayed when there is an error code on the main screen. The audible alarm will be activated (the audible alarm will be deactivated by pressing any key/mute continuously for the concerned alarm, if another trouble alarm will sound for another problem)
5. Lower zone temperature display
6. Wifi:
 - When the device is new and has never been connected to the WIFI network before, the icon does not light up;
 - When the device is connected by WIFI network, the icon lights up, if there is no WIFI network, the icon disappears from the LCD screen;
 - If the device has successfully connected to the WIFI network before and while searching the WIFI network, the icon will flash regularly.
 - If the WIFI connection is suddenly lost, the device will automatically search for the WIFI network and the icon will flash regularly. If not connected in 15 minutes, the icon will disappear from the LCD screen.
7. Lighting: When the light is activated with the button, the light icon appears on the screen. When the light is turned off with the key, the icon disappears from the screen
8. Lock: When the control panel is locked, the icon lights up; When the control panel is unlocked, the icon disappears from the LCD screen

Error codes

- **HH:** High temperature alarm, when the actual temperature inside either zone is greater than or equal to 25°C for more than 8 hours, HH will display on the screen and an alarm will sound . when the actual temperature. decreases and is lower than 25°C, HH will disappear and return to the set temperature display. Note: The first use of the device will not trigger the HH or alarm.
- **LL:** Low temperature alarm, when the actual temperature inside is less than or equal to 2°C for more than 8 hours, LL will show on the screen, sound alarm. when the actual temperature. increases and is above 2°C, LL will disappear and return to the set temperature display. Note: The first use of the device will not trigger LL or alarm.
- **E1:** "open circuit of the upper zone temperature sensor head
- **E2 :** "High zone temperature sensor head short circuit
- **E5:** "lower zone temperature sensor head open circuit
- **E6:** "lower zone temperature sensor head short circuit"

Connection to a WIFI network



Use your mobile phone to connect the cellar to a WIFI network.

Open the Vinotag application and create a digital cellar by selecting: "Connected Cellar" and choose, from the list provided, the reference of your ECS cellar.

If you already have a Vinotag account, go to the "MY ACCOUNT" space then click on "ADD A CELLAR" by selecting: "Connected Cellar" and choose, from the proposed list, the reference of your ECS cellar.

The application will connect to your physical cellar, which must be powered by a mains socket and be correctly installed (refer to the installation instructions for your cellar). Once your physical cellar has been detected by the application, the available WIFI networks are displayed, select the WIFI network of your choice, or indicate the name of your WIFI network if it is not displayed automatically and enter the password. access (network password) to connect your cellar to the network and adjust its settings remotely.

The “6” icon of the cellar is displayed fixed indicating that the WIFI function is on and the cellar is connected to WIFI.

If the “6” icon is flashing, it means the WIFI function is on but the cellar cannot connect to the WIFI network, please reset the wifi of the cellar.

Reset WIFI

To reset the WIFI in the event of a connection problem or change of internet box, press the “START” and “SET” keys simultaneously for 3 seconds. This process deletes the original WIFI information and allows you to reconnect to the network of your choice.

The Vinotag® app

ECS cellars are compatible with the VINOTAG® wine cellar management application. To use your cellar in a connected way, it is necessary to have:

- A power source to power the cellar
- Have downloaded the VINOTAG® application from the App Store or Google Play Store and created a user account
- A stable internet connection (Wi-Fi) within range of the ECS cellar
- An ECS cellar model

VINOTAG app functions®

The VINOTAG® application allows you to:

- Create, customize and manage your wine cellars
- Consult your wine inventory (wine bottles present in your cellar) and create your own wine sheets. VINOTAG® partners with VIVINO®, as part of its Premium option, to allow you to export detailed wine sheets from the VIVINO® database.
- Create and consult your vinothèque. The exclusive VINOTAG® - VIVINO® partnership allows you to save and consult detailed wine sheets from the VIVINO® database
- Share the visualization of your cellar(s) with your loved ones
- Be alerted to the peak date of your wines or a low stock level of your favorite wine
- Quickly identify specific bottle(s) in your cellar
- Identify the spaces available in your cellar
- Adjust the temperature of the cellar and remotely control the lighting mode (3 possible modes), start or stop the cellar, mute the audible alarm.
-

How to create a VINOTAG® account



- Download the VINOTAG® application from the App Store or Google Play Store depending on your phone type.
- Create an account manually or via Facebook or via Apple / Google Play account
- Complete the mandatory fields: First name; Last name ; Date of Birth ; Country; region
- Check the box "I accept the general conditions of use"
- Click on "Finalize my registration"

You now have a VINOTAG® account, remember to save your username and password.

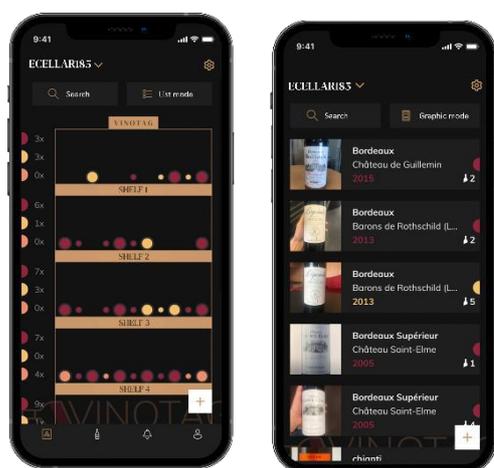
VINOTAG® Menus

When the application is open, the following menu is visible:



- **MY CELLAR:** Allows you to view your wine cellar (s).
- **MY WINES:** Allows you to consult your wine library.
- **ALERTS:** Allows you to consult your cellar's alerts.
- **PROFILE:** Allows you to complete-view the information related to your account.

« MY CELLAR » page



This page allows you to view the content of your wine cellar (s).

- Warning ! if your cellar is empty, you will not be able to view it; it is necessary to add bottles to access the view of your cellar.
- The cellar can be visible in list mode or in graphic mode. The mode setting is accessible via the icon at the top right of your screen. This icon allows you to switch from one viewing mode to another. By default, the cellars in the “connected cellar” category are displayed in list mode.

Details of the cellar view icon:

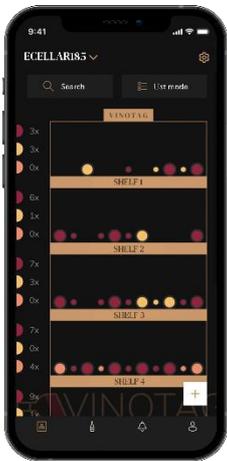


- The search icon  at the top left of your screen allows you to search for a bottle of wine in your cellar; all you need to do is write information about the bottle you are looking for (domain name, type of wine, year, etc)
- The icon  at the bottom right of your screen allows you to add bottles of wine. (see the "Add a bottle of wine" section for more information)
- Warning! If you have more than one cellar, you can switch from one cellar to another using the name of your cellar located at the top left of your screen. When you click on the name of your cellar a pop-up asks you to select the cellar you want to view. Click in the list of your cellars on the model to view.



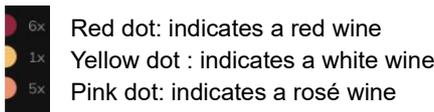
List mode:

- Simplified display mode. A list allows you to consult the wines kept in your cellar. The wines are listed in alphabetical order.
- List mode indicates for each wine: the name of the wine, its domain, its date, its color, its type and finally the picture of the bottle.
- Pressing a wine allows you to access its wine sheet.
- An indicator is present on the right of your screen. It indicates for each wine the type of wine. The types of wine are identified by a colored icon. (Red disc: indicates a red wine / Yellow disc: indicates a white wine / Salmon disc: indicates a rosé wine).



Graphic mode:

- A graphical view of the cellar makes it possible to visualize the filling of the cellar by indicating the stored bottles represented by colored rounds.
- The wines are classified by shelf.
- User can view bottles
- Press on a bottle to access its wine sheet
- An indicator is present on the left of your screen. It indicates for each shelf the number of bottles per type of wine. The types of wine are identified by a colored round.

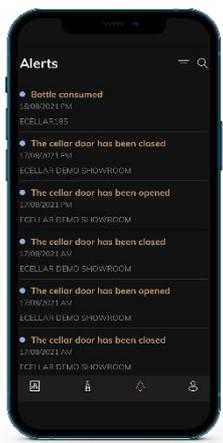


« MY WINES » page

This page allows you to view your wine library. The wine library area allows you to:

- Consult your wines consumed, all wines added (still present or not) in your cellar are automatically added to your wine library area.
- Create a wishlist; you can save wines tasted at friends or you want to buy. The wine library area allows you to create a wish list.
- The search icon  at the top left of your screen allows you to search for a bottle of wine in your wine store; all you need to do is write information about the bottle you are looking for (domain name, type of wine, year, etc.)
- To add a bottle to your wine library, follow the "Add bottles" procedure and click on "add to my wine library"
- Press on a wine to consult its wine file (for more information, follow the procedure "consult a wine sheet")

“ALERTS” page



This page allows you to view the alerts related to your cellar; a red dot next to the icon indicates an unread alert. The alerts are classified chronologically. When you have several cellars, it is possible to filter by cellar (filter icon located at the top left of your screen). A search field allows you to filter your alerts to find a specific event.

Temperature alert / door open: your cellar alerts you when temperature movements should attract your attention.

Stock alert: you have the possibility to program stock alerts for a specific wine and according to a defined quantity. The application alerts you that the wine in question is about to run out. (the "rupture" quantity is defined by you, the alert can be set to a number of bottles.)

« PROFIL » page

This page allows you to view, complete or modify the information related to your VINOTAG® account:

Modify my information: to modify your registration information (last name, first name, birthday, country, department) or delete your account. To agree to receive news and other commercial information from VINOTAG.

I become premium: to subscribe to the premium option of VINOTAG® and benefit from recharging scans. These scans allow you to directly save the VIVINO® files in your application and no longer have to complete the wine sheets manually (refer to the "premium account" process).

Add cellar: allows you to add new cellars.

Enter an invitation code: allows you to join cellars whose access has been shared with you. Entering an invitation code is mandatory to join a cellar, this access code is generated and distributed by the owner of the shared cellar.

Contact: allows you to contact VINOTAG® customer service a drop-down list allows you to select the subject of your request.

General Conditions of Use: allows you to consult the VINOTAG® General Conditions of Use

Legal notices: allows you to consult the VINOTAG® Legal notices

Disconnect: allows you to disconnect

Add a cellar

You now have a VINOTAG® account to add your first cellar or a new cellar (the application offers you the possibility of managing several cellars from a selection of models).

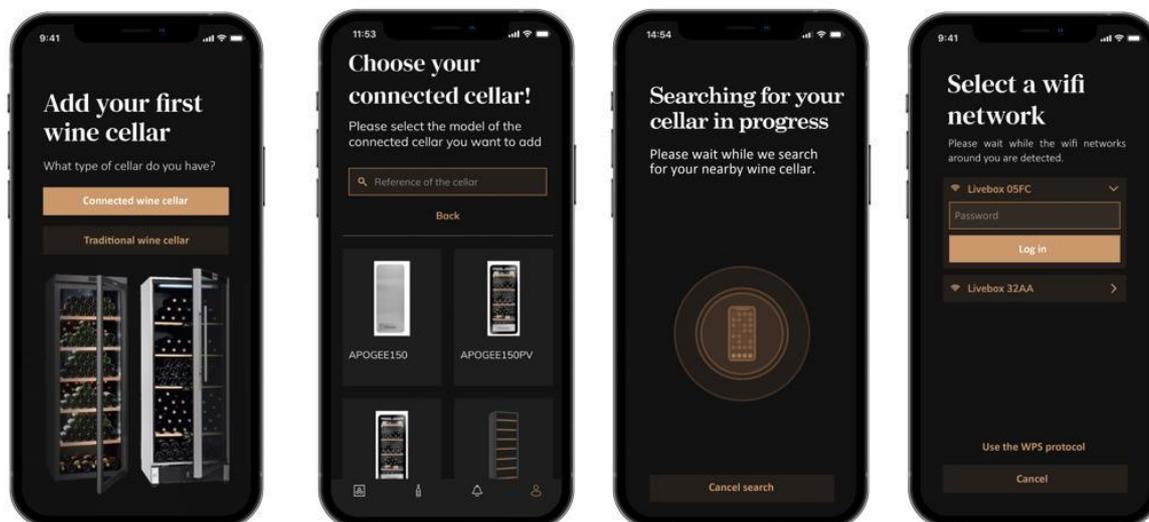
Warning ! Under no circumstances should you quit the application when adding a cellar.

- Adding a first cellar: the creation of your cellar is mandatory when creating your account, follow the different steps below.

- Adding a new cellar: you want to manage a new cellar from your application, go to the "profile" -> "my cellars" page and click on the "add a cellar" button; follow the different steps below.



Add a « Connected wine cellar»

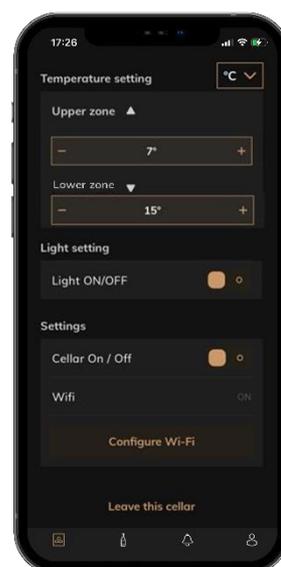


- Define the type of cellar “connected cellar” or “not connected cellar”. ECS models are part of the "connected cellar" category. Click on “connected cellar”.
- The application asks you to activate Bluetooth; its activation is necessary to configure the cellar.
- Once your cellar is connected to Bluetooth, the application asks you to select a Wifi network. In the case of a Wi-Fi network, the password of the Wi-Fi router is requested. If the Wi-Fi connection fails, check the password and/or check the distance between your cellar and your Wi-Fi router. Too great a distance or too thick walls can block the connection. Bring the cellar closer to the Wi-Fi router to allow its connection or add a Wi-Fi repeater.

Managing my cellar

In "Settings" mode you can control your cellar

- Adjust the temperature of your cellar
- Change measurement from Celsius to Fahrenheit
- Turn the lighting on/off
- Stop or start operation your cellar
- Reset the WiFi in your cellar
- Share your cellar
- Delete your cellar

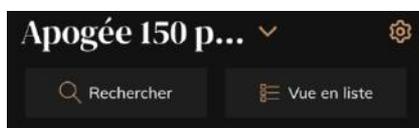


Share a cellar

As the owner of a cellar, you can invite other people to join your cellar. Consulting your cellar requires the guest to create a VINOTAG® account.

To invite someone:

- Go to your Cellar page and select the "Settings" icon at the top right



- At the bottom of the page select "Share my cellar"
- Then click on the "Create a code" button,
- You can transfer or communicate this code to the person(s) with whom you wish to share your cellar.
- You can create new access codes to share the contents of your cellar with other members.

When you share your cellar;

- The "Alerts" page tells you when a member has joined your cellar.
- You can remove this access at any time; in the "Share my cellar" tab the users with access are indicated, just click on the "trash can" icon next to the name of the member for whom you wish to remove access.

To access a cellar shared with you;

- When you are invited to join a cellar, go to the "my profile" page: "enter an invitation code". Enter the invitation code received and click on "join". You now have access to a shared cellar.
- You can leave a shared cellar at any time; select the cellar that you no longer wish to consult and click on the "Leave this cellar" button.

Delete a cellar

- You wish to delete one or more cellars.
- Go to the "my cellar" page
- The list of your cellars appears is accessible in the drop-down menu at the top left of the page
- Select the cellar you want to delete, go to "settings" located at the top right and select "Delete cellar".

- Repeat the operation on all the cellars you wish to delete.

Attention ! if the cellar has at least one bottle, a pop-up will appear asking you to confirm this action. Once the cellar is deleted, it is no longer possible to recover the related information.

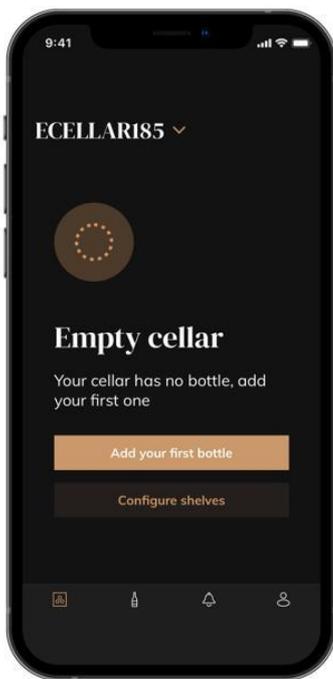
Attention ! you cannot delete a cellar that does not belong to you. When a cellar is shared with you and therefore visible from the “my cellars” page; you can stop sharing. When you are not the owner, the “Delete” button is an “Exit” button. It allows you to leave the cellar. A pop-up appears to confirm the action.

Change the cellar configuration

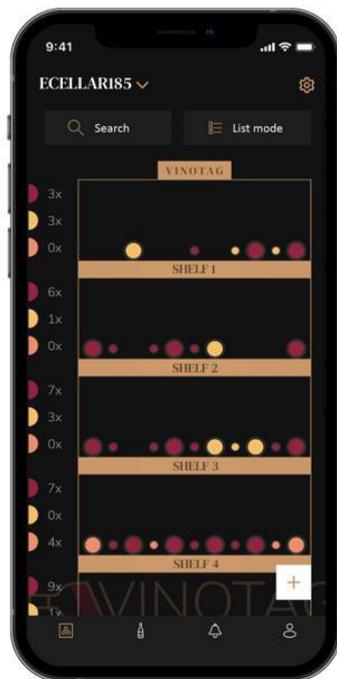
You wish to modify the configuration of your cellar differently from its standard configuration. Go to your cabinet's "Settings" then Information/Shelves to delete or add shelves.

Add bottles

You have created your cellar in the VINOTAG® application; you can now add bottles.



Create a cellar



List mode



Graphic mode

- Click on "add my first bottle" in the case of a new cellar or "+" Take a picture of the label of the bottle you want to add to your cellar. A completed wine sheet appears; this sheet comes from the VIVINO® database. You can modify or complete this wine sheet.
- Warning ! If the scanned bottle of wine is not available on the VIVINO® database or if you do not have a premium subscription, you will have to manually complete the wine sheet associated with your bottle. If you wish, it is possible not to take a photo of the label; in this case, you will not be able to access the VIVINO® database, so you will have to manually complete the wine sheet associated with your bottle.
- When adding a bottle, you can complete / modify the associated wine sheet; enter a comment on the bottle of wine, save it as a favorite or give it a rating.
 - Wine name
 - Field
 - Appellation
 - Year

- Country / region
- Color
- Quantity of bottles

- An "advanced" mode allows you to provide additional information such as;
 - Minimum guard (years)
 - Maximum guard (years)
 - Comment
 - Switch to favorites
 - Rate the bottle (0 to 5)
 - Buying price
 - Link to VIVINO® to find the complete sheet (Premium Option)
 - Link to VIVINO® to buy this wine

The scanned bottle is not recognized: if the bottle is not recognized, the application offers to restart the scan, to manually search for the bottle (if no bottle corresponds to its search) or to fill manually the sheet.

It is mandatory to enter a minimum and maximum conservation time to receive peak date alerts. If the minimum and maximum conservation time fields are not completed, no peak date alert will be sent.

Once the bottles have been identified, the application allows you to keep a digital register of your wines. Report in your digital cellar the location of your real bottles to keep a register of your digital wines.

It is also possible to add a bottle via a wine file.

- Click on the button located at the bottom of the page "add one or more bottles"
- Enter the number of bottles to add.
- Place the bottle/s in your cellar on the desired location/s;
- Record these locations in VINOTAG®.

PLEASE NOTE: creating a VINOTAG® account allows you to benefit from "50 free scans". When adding a connected cellar, 50 scans are offered to you. These scans allow you to benefit from pre-completed wine sheets thanks to the VINOTAG® - VIVINO® partnership. In the event that all of the scans offered have been used; it is possible to continue to add bottles by manually completing their wine sheet or to subscribe to the premium option to benefit from a recharge of scans (refer to the paragraph "Premium account").

ESOMMELIER® function

When adding a bottle to a "connected cellar"; you can use the ESOMMELIER® function. This function recommends the ideal place to store your wine. When you scan a bottle, VINOTAG® identifies the type of wine; Depending on each type of wine, storage temperatures are recommended for optimal preservation.

Certain locations in your cellar are therefore more suitable depending on the type of wine.

The ESOMMELIER® function helps you keep your wine in the best conditions. By clicking on this button, the wine cellar offers you available slots suitable for the scanned bottle of wine; specific icons indicate these locations on the digital view of your cellar.

Premium account

VINOTAG® partners with VIVINO® to facilitate the user experience. When creating a VINOTAG® account, a number of "free scans" are offered.

These "free scans" refer to the act of taking a picture of a bottle to directly access a detailed wine sheet extracted from the VIVINO® database. Warning ! unrecognized bottles are compatibilized as a "free scan" since the recognition request has been sent to VIVINO®. The photo capture must be of sufficient quality and sharpness for bottle recognition to be possible.

This wine sheet can be modified and saved directly in the digital version of your wine cellar, you no longer need to manually

complete your wine sheet. A real time saver to fill your cellar and access a lot of information on your favorite wines.

In the event that all of the scans offered have been used; it is possible to continue to add bottles by manually completing their wine sheet or to subscribe to the premium option to benefit from a refill of scans. A pop-up alerts you when you have used up the "free scans".

To switch to a premium account; the user must subscribe to the premium option which allows him to purchase scan refill.

- Refill 200 scans
- Refill 400 scans
- Refill 1000 scans

The "scans" purchased can be used without a time limit.

Subscription to the premium option and the pricing conditions are accessible via the VINOTAG® application in "my account" area by clicking on the "I become premium" button.

Remove bottles

You have created your cellar in the VINOTAG® application; you can now delete bottles from your cellar. The bottles will be kept in your vinothèque area.

When you consume a bottle you must delete its digital version in the application to keep an up-to-date wine register.

Consult a wine sheet

The consultation of wine sheets is accessible by your cellars or your wine library.

Consultation of wine sheet in my cellar - list mode or in my wine library

- Click on the bottle of your choice
- Consult the information related to your bottle
- For more details, you can go to the site of our partner Vivino by clicking on "See on Vivino"

Consultation of wine sheet in my cellar - graphic mode

- Click on the shelf of your choice
- Click on the bottle of your choice
- Consult the information related to your bottle
- For more details, you can go to the site of our partner Vivino by clicking on "See on Vivino"

Create peak date alerts

To create peak date alerts, it is mandatory to enter a minimum aging time (greater than 0) and a maximum aging time on the wine sheet. The conservation time is expressed in years. You will be sent an alert for the start and end of the peak date if your bottle has not been consumed. A wine from the year "X" with a minimum conservation time of 5 years and maximum of 10 years will alert you as follows:

- Year "X" + 5 years: Early peak date alert "Your bottle is ready to be tasted"

- Year "X" + 10 years: End of peak date alert "Your bottle is at the end of its peak date"

Create stock alerts

To better manage your cellar and your wines, VINOTAG® offers you to set up stock alerts:

- Via the view of your cellar on the application, click on the desired bottle to access the associated wine sheet
- Click on "schedule an alert"
- Indicate from how many bottles remaining you wish to receive a stock alert
- Click on validate. The stock alert is now activated.

To deactivate a stock alert, click on "modify alert"; decrease the number of desired bottles until "deactivate". Click on validate. The stock alert is now deactivated.

Visualize the location of your bottles in your cellar

- You are in sight of your cellar; Use the search icon located at the top left of your screen
- Indicate the name of the wine sought and / or domain and / or other information related to the bottle
- The wine file of the bottle sought is displayed
- Click on the button located at the bottom of the page "See my bottles" or on the "Position in the cellar" button located at the beginning of your wine file

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**.

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 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

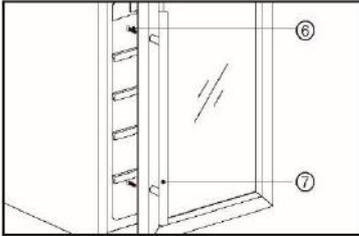
- To prevent damage to the door seal, ensure that the door is fully open before pulling out the shelves to add or remove bottles.
- For easier access to the contents of the shelves, slide the shelf out approximately one third of the way. The shelves are, however, fitted with a stop to prevent the bottles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

Enhanced safety

Since this range of appliances is intended for storing items of value, we have been careful to select quality components and to design suitable manufacturing techniques to ensure optimum safety in operation.

Installing the handle

Your appliance has a stainless steel handle. To fit it, simply screw it onto the door with the screws supplied as per the diagram below, having first removed the seal. Do not use power tools, only use a manual screwdriver.



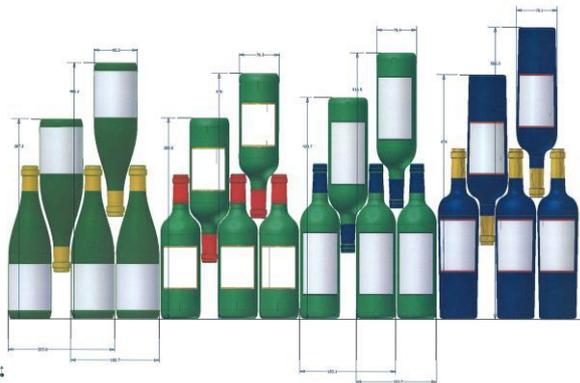
7. LOADING

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:

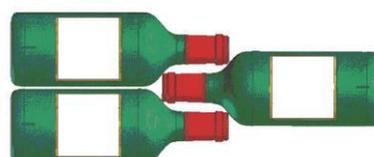


We see here 4 kinds of 75 cl wine bottles: Burgundy and Bordeaux wine bottles of different dimensions. There are many others of all shapes and sizes. You will note the storage differences depending on bottle heights, diameters and alternating position method.

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.

Criss-crossing types

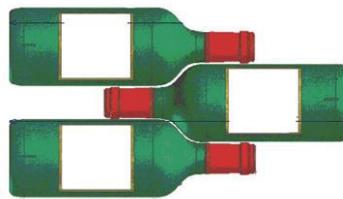
Top-to-bottom neck-to-neck:



Note the difference in depth!

Top-to-bottom neck between bottle bodies:

Increased loading.



Examples of serving temperatures

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

Announced capacity

The advertised capacity is measured according to the EN62552 standard. This standard is calculated with 75cl traditional Bordeaux type bottles. Any other type of bottle format as well as the addition of shelves will considerably reduce the storage capacity. The maximum capacity is calculated with a defined number of shelves which vary according to the models.

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.

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.

Aesthetic and functional spare parts in accordance with REGULATION (EU) 2019/2019 (Annex II, point 3.), are made available to professional repairers and end users for a period of 7 years or 10 years (List in Annex II, point 3.a.1 and 3.a.2) from the time the last unit of the model is placed on the market. The list of spare parts and the procedure for ordering them (professional access / special access) are available on the following website: www.interfroidservices.fr or by post at the following address: FRIO - Interfroid Services, 143 Bd Pierre Lefauchaux - 72230 ARNAGE For other functional spare parts not specified in EU regulation 2019/2019, they are available for a period of 10 years. The manufacturer's warranty is 1 year for functional parts.

10. TROUBLE SHOOTING

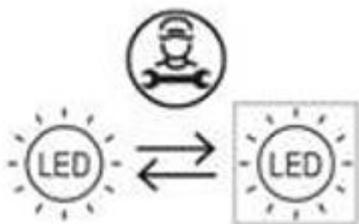
You can solve many common Wine cooler problems easily, saving you the cost of a possible service call. Try the suggestions below to see if you can solve the problem before calling the servicer.

PROBLEM	POSSIBLE CAUSE
<i>Wine cooler does not operate</i>	<ul style="list-style-type: none"> • <i>Not plugged in</i> • <i>The appliance is turned off</i> • <i>The circuit breaker tripped or a blown fuse</i>
<i>Wine cooler is not cold enough</i>	<ul style="list-style-type: none"> • <i>Check the temperature control setting</i> • <i>External environment may require a higher setting</i> • <i>The door is opened too often</i> • <i>The door is not closed completely</i> • <i>The door gasket does not seal properly</i>
<i>Turns on and off frequently</i>	<ul style="list-style-type: none"> • <i>The room temperature is hotter than normal</i> • <i>A large amount of contents has been added to the wine cooler.</i> • <i>The door is open too often</i> • <i>The door is not closed completely</i> • <i>The temperature control is not set correctly</i> • <i>The door gasket does not seal properly</i>
<i>The light does not work</i>	<ul style="list-style-type: none"> • <i>Not plugged in</i> • <i>The circuit breaker tripped or a blown fuse</i> • <i>The bulb has burned out</i> • <i>The light switch is "OFF"</i>
<i>Vibrations</i>	<ul style="list-style-type: none"> • <i>Check to assure that the wine cooler is level</i>
<i>The wine cooler seems to make too much noise</i>	<ul style="list-style-type: none"> • <i>The rattling noise may come from the flow of the refrigerant, which is normal</i> • <i>As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant in your wine cooler</i> • <i>Contraction and expansion of the inside walls may cause popping and crackling noises</i> • <i>The wine cooler is not level</i>
<i>The door will not close properly</i>	<ul style="list-style-type: none"> • <i>The wine cooler is not level</i> • <i>The door was reversed and not properly installed</i> • <i>The gasket is dirty</i> • <i>The shelves are out of position</i>
<i>The Wifi icon flashes</i>	<ul style="list-style-type: none"> • <i>Log in to the Vinotag app and pair (connect) your cellar</i>
<i>I don't have a flashing wifi logo on the cellar control screen</i>	<ul style="list-style-type: none"> • <i>Perform a wifi reset according to chapter 5 – remote control of this manual</i>
<i>I have a wifi logo that flashes, I am connected to Vinotag, and the application cannot find my cellar</i>	<ul style="list-style-type: none"> • <i>Check that your wifi network is active and close to the cellar. Check that your wifi network is 2.4Ghz (see details in chapter 4 of this manual). To pair (connect) the cellar, your phone must also be connected to the 2.4GHZ network of your wifi network</i>

In case of display of an error code (ie E1, E2...), unplug your appliance from the main power, and contact your after sales service.

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.



11. 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.

12. 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 LA SOMMELIERE 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.