L2G

INSTRUCTION MANUAL

WINE / BEVERAGE PRESERVATION TECHNOLOGY
REF : CAV180D

To ensure proper use of this appliance and your safety, please read the following instructions completely before operating this appliance.

English – Original

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L2G

SAFETY INSTRUCTIONS

The information in this document is subject to modification without any prior notice.

Offers no guarantee for our wine cellar if it is being used for any purpose other than that for which it was specifically designed. We cannot be held responsible for any error in this manual. is not responsible or liable for any spoilage or damage to wines or any other contents incidental or consequential to possible defects of the wine cellar. Warranty applies to the wine cellar only and not to the content of the wine cellar.

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

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

Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

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

DANGER: Risk of child entrapment. Before you throw away your old wine chiller:
- Take off the doors;
- Leave the shelves in place so that children may not easily climb inside;
- When disposing of the appliance, do so only at an authorized waste disposal centre.

R600a WARNINGS:
For your safety observe the following recommendations.
• This appliance contains a small quantity of R600a refrigerant which is environmentally friendly, but flammable. It does not damage the ozone layer, nor does it increase the greenhouse effect.
• During transportation and installation, ensure that the tubing of the refrigerant circuit is not damaged.
• Avoid using or manipulating sharp objects near by the appliances.
• Leaking refrigerant can ignite and may damage the eyes.
• In the event any damage does occur, avoid exposure to open fires and any device which creates a spark. Disconnect the appliance from the mains power.
• Thoroughly ventilate the room in which the appliance is located for several minutes.
• Notify Customer Service for necessary action and advice.
• The room for installing the appliance must be at least 1 cubic metre per 8 grams of refrigerant. The refrigerant quantity contained in this appliance is listed above in grams; it is also noted on the Rating Plate of the appliance.

It is hazardous for anyone other than an Authorised Service Person to carry out servicing or repairs to this appliance.
• **WARNING:** Keep ventilation openings in the appliance enclosure or in the built-in structure clear of obstruction.
• **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
• **WARNING:** Do not damage the refrigerant circuit.
• **WARNING:** Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
• **WARNING:** If you do not use the machine for a long time, please unplug the power plug from the socket or switch off the power supply.

- **WARNING:** This appliance is not intended for use by persons (including children) with reduced Physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety;
- **WARNING:** Children should be supervised to ensure that they do not play with the appliance;
- **WARNING:** Do not use extension cords or ungrounded (two prong) adapters;
- **WARNING:** If the supply cord is damaged, it must be replaced by the manufacturer, Its service agent or similar qualified person in order to avoid hazard.

BEFORE LOADING & PLUGGING IN THE WINE CELLAR

Important: All models without front venting (air opening) are strictly for free standing only. (See technical chart).

Recommandations :

The location you have selected for your wine cellar should:

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

Notes:

- CAV180D model is Both built-in and free-standing type as per the drawings thereafter.

Wine cellar should be placed where the ambient temperature is proper (Please view the end of Manual). If the temperature is above or below this range, it will affect the performance of the cellar. Placing in cold or hot temperature conditions may cause cellar's temperatures fluctuating, and it will not reach the ideal one.

Grounding instructions: The wine cellar must be grounded in case of wire leakage. Grounding reduces the risk of electrical shock. The wine cellar is equipped with a power cord having a grounding wire and plug. The wine cellar plug must be plugged into a properly affixed and grounded electrical outlet.

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

Improper use of the grounding plug can result in the risk of electric shock. Consult a qualified electrician or service person if the grounding instructions are not completely understood.

If the supply cord is damaged, it must be replaced by a qualified person in order to avoid electrical hazard.

INSTALLING YOUR WINE CELLAR

Unpack and remove all of the protection and adhesive strips from the packaging around and inside the wine cellar.

The wine cellar must be positioned such that the plug is accessible. Release the power cord. Move your wine cellar to its final location. The wine cellar should be installed in a suitable place where the compressor will not be subject to physical contact.

Leveling your wine cellar: Wine cellar must be leveled BEFORE loading your wines.

Your wine cellar is equipped with 4 adjustable feet to facilitate easy leveling. We recommends that you tighten the back feet to the maximum and adjust the front feet to level the wine cellar.

TECHNICAL FEATURES

Model	Climate Categary	Rated Voltage	Rated Frequency	Rated Current(A)	Rated Power(W)	Refrigerant	Energy Comsuption	Energy Class
CAV180D	SN/N/ST/T	220-240V	50Hz	0.7A	160W	R600a	243kWh/Année	C
	Capacity	Product Dimension (W∗D∗H)mm	Shelf dimension	Inner tank dimension (WxDxH)mm	Type of isolation	Adjust feet	Distance between each shelf	Max shelves
	379L	595∗710∗1720	481 x 454mm	490 x 551 x 1510	Cyclopentane	OUI	90mm	15

STANDARD FEATURES

- Compressor operated: R600a
- Available in rated voltage/frequency (as per country' requirements): 100V/50/60Hz, 220V/50/60Hz,115V/50Hz
- Automatic defrost
- Humidity : 65% RH +/-10% RH
- Black outer and inner finish
- Internal light
- Adjustable feet x 4
- Triple layers glass door
- Optional Common or Seamless stainless steel finish door frame or Full black glass door

INSTALLATION INSTRUCTIONS FOR BUILT IN WINE CELLARS

(UNDERBENCH OR IN COLUMN) FRONT VENTING WINE CELLARS ONLY.

1. "Built in" wine cellars are front venting but are not designed to be fully integrated behind a joinery door.
2. Please follow the installation diagram when installing built-in wine cellars. No less than the minimum installation dimension, or it will affect the venting of cellar.
3. Built-in wine cellars draw air from right of ventilation frame (CAV120D from the rear) and expel through left of ventilation frame under the front door.
4. "Built in" wine cellars have a power switch located on the control panel so power point location is not critical.
5. The wine cellar requires a standard 240 volt/10 amp power point. (Or according to different countries specifications).
6. The power cord is 2.0m in length and is fixed on the right side at the back when looking from front of cabinet.
7. As with most appliances of today, the wine cellar has sensitive electronic components which are susceptible to damage through lightning and electricity supply faults. It is therefore advised to use a power surge protector to avoid problems of this nature.
8. Air vent on door must be provided for built-in wine cellars when a wood door installed.

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

This air vent or grid must not be opened on the same side as other appliances such as ovens or an area that is sealed and without access to fresh cool air. Failing to comply with the above specifications could result in WARRANTY void.
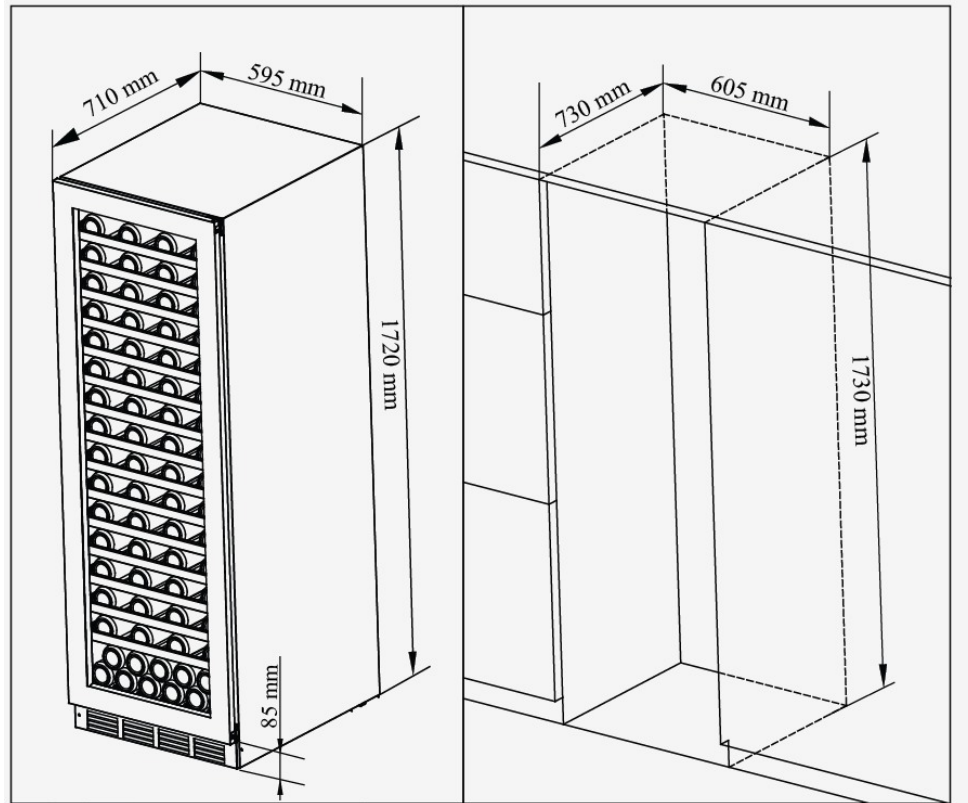
INSTALLATION DRAWINGS FOR BUILT IN WINE CELLARS

(Underbench or in column) front venting wine cellars only.

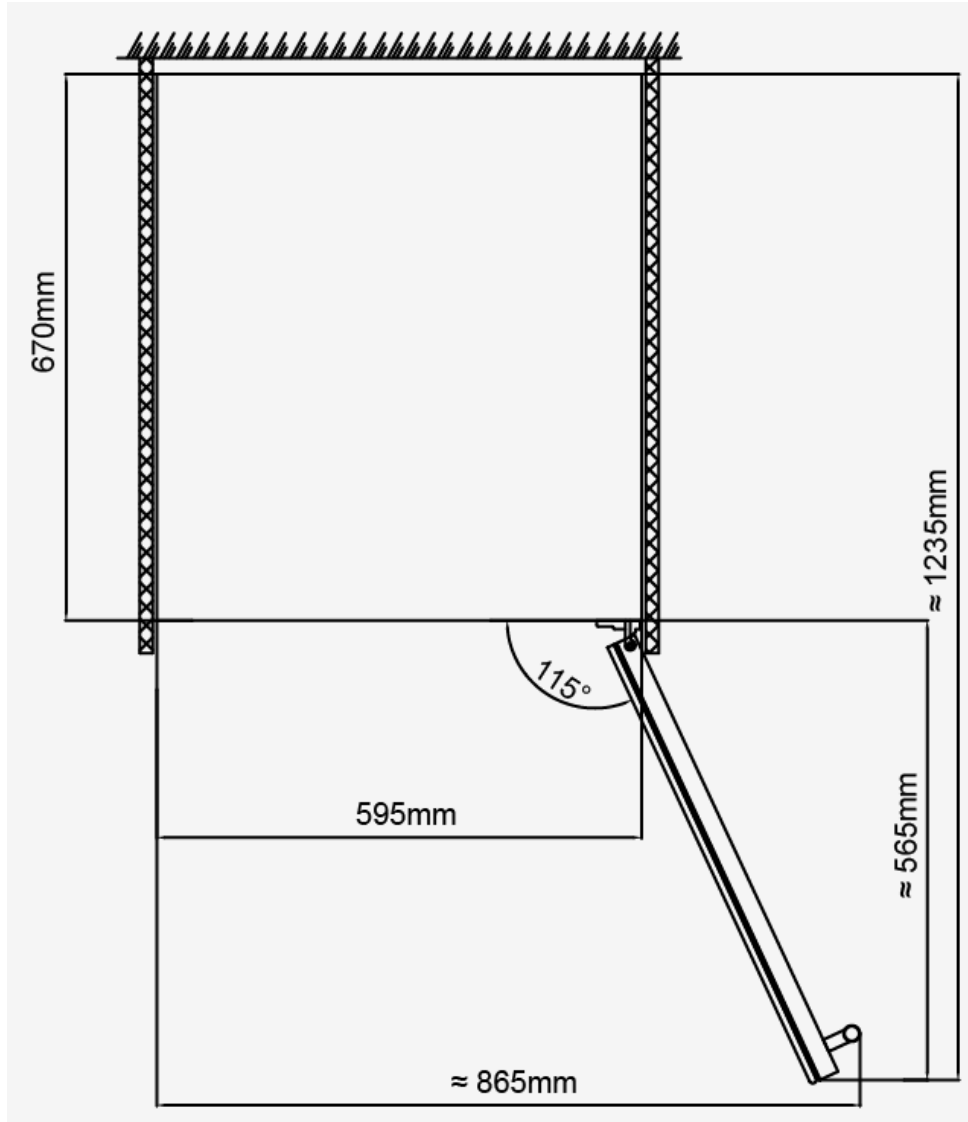Note: The appliance must be positioned so that the plug is accessible after installed.

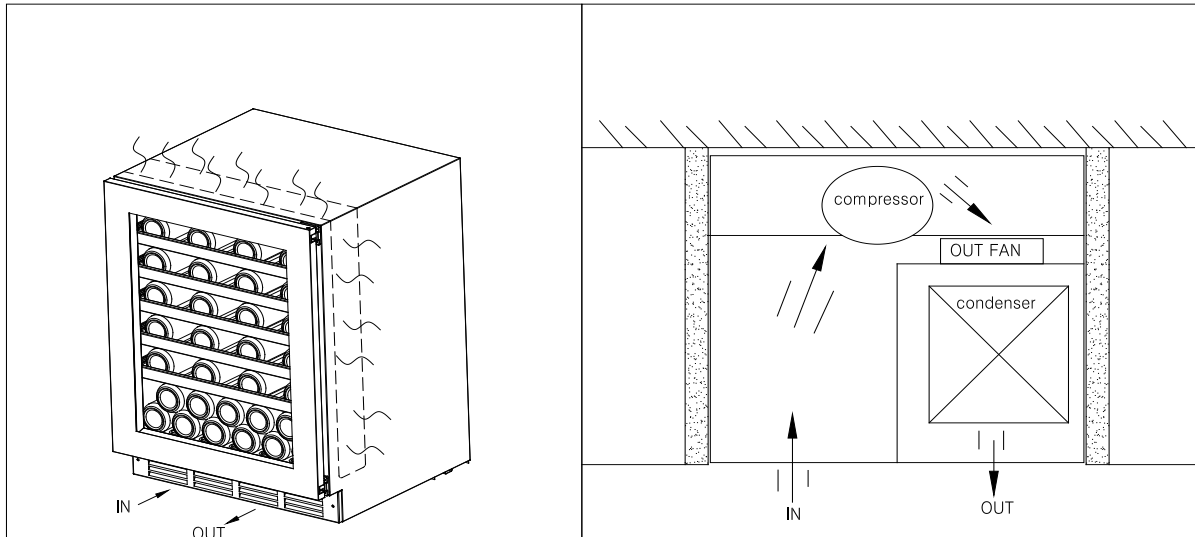**DIMENSIONAL DRAWINGS:**

CAV180D model

OPEN ANGLE SIZE DRAWINGS

CAV180D Model

RADIATOR SYSTEM DESCRIPTION

CAV180D Model use side anti-dew tube and Independent cooling system:

TURNING ON YOUR WINE CELLAR

Plug in and switch on the cellar by pressing on the power button **for a few seconds.**

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

Important: If the unit is unplugged, power is lost, or turned off, wait 3 to 5 minutes before restarting the unit. The wine cellar will not start if you attempt to restart before this time delay.

Operating Noises

To reach the desired temperature settings, Our wine cellars, like all wine cellars operating with compressors and fans, may produce the following types of noises. These noises are normal and may occur as follows:

- Gurgling sound - caused by the refrigerant flowing through the appliance's coils.

- Cracking/popping sounds - resulting from the contraction and expansion of the refrigerant gas to produce cold.

- Fan operating sound - to circulate the air within the wine cellar.

An individual's perception of noise is directly linked to the environment in which the wine cellar is located, as well the specific type of models. Our wine cellars are in line with international standards for such appliance. We will always do its utmost to satisfy its customers but will not retake possession of the goods due to complaints based on normal operating noise occurrences

LOADING YOUR WINE CELLAR

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

- Do remove or relocate adjustable wooden shelves to accommodate larger type of bottles or increase the capacity of the cellar by stacking the bottles up when necessary. (See removing shelves)

- Keep small gap between the walls and the bottles to allow air circulation. Like an underground cellar air circulation is important to prevent mould and for a better homogeneous temperature within the cellar.

- Do not over load your wine cellar to facilitate air circulation.

- Do not stack more than 1.5 rows of standard 0.75L bottles per shelves to facilitate air circulation

- Avoid obstructing the internal fans (located inside on the back panel of the wine cellar).

- Do not slide the shelves outwards beyond the fixed position to prevent the bottles from falling.

- Do not pull out more than one loaded shelf at a time as this may cause the wine cellar to tilt forward.

- Do not cover the wooden shelves with alloy foil or other materials, as it will obstruct air circulation.

- Do not move your wine cellar while it is loaded with wines. This might distort the body of the wine cellar and cause back injury

TYPES OF REGULATION

Please note that depending on the loading and settings chosen it takes about 24 hours for the wine cellar to see the temperature stabilizing.

During this time LED seems to move erratically in particular, It is normal and this process occurs whenever the setting is modified and/or whenever a large amount of bottles are added to the cellar.

CAV180D : Type encastré et autonome, contrôleur tactile à capteur et afficheur à LED.

Single temperature Maturing/Storage wine cellars:

CAV180S: Both built-in and free-standing type, sensor touch controller and LED displayer

Dual temperature Maturing/Storage wine cellars:

CAV180D:Both built-in and free-standing type, sensor touch controller and LED displayer

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

TEMPERATURE SETTINGS

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

The temperature of the power, before all Settings will be resumed after the electricity to power the preset temperature

The electrical board of all models comes with memory function.

It is important to understand that there is a difference between the air temperature inside the wine cellar and the actual temperature of the wine: You will need to wait approximately 12 hours before noticing the effects of temperature adjustment due to the critical mass within a full wine cellar.

Once the temperature is set, it is strongly advised not to toy with it or adjust frequently. The thermostat will maintain the temperature inside the wine cellar within a +/- 2.5ºC range. But the thermal inertia of the wine and the glass is such that within this temperature range, the actual temperature of the wine will only fluctuate 0.5ºC to 1ºC.
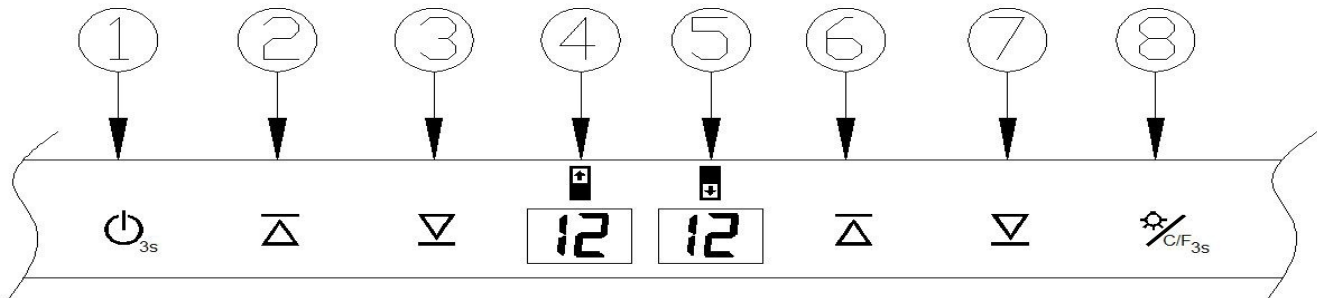
③ ⌀/⏻ 3s Cycle Button

In standby mode: press and hold for 3 seconds, power is turned on, the machine starts

In the boot state: short press this button, LED lights on / off switch

In the boot state: press the button for 3 seconds, the power is off, the whole machine is closed.

DUAL TEMPERTURE DISPLAY BOARD OPERATING INSTRUCTION

From left to right:

① ⏻₃ₛ **ON/OFF : the power button :** Press the button 3 seconds to power off (digital countdown displays 3, 2, 1, press the button for 0.9 seconds after the window just POP countdown numbers). Remark: The other functions will turn off except light switch when the power turns off. Press again (without delay), the power turns on.

② △ **Upper zone temperature setting up button:** Press one time, window ④ the set value will increase 1 degree Celsius in the original setting temperature, the setting range according to customer requirements.

③ ▽ **Upper zone temperature setting down button** : Press one time, window ④ the set value will reduce 1 degree Celsius in the original setting temperature, the setting range according to customer requirements.

④ ⬆ **Window :** Display upper zone temperature.

⑤ ⬇ **Window :** Display lower zone temperature.

⑥ △ **Lower zone temperature setting up button:** press one time, window ⑤ the set value will increase 1 degree Celsius in the original setting temperature, the setting range accordingly to customer requirements.

⑦ ▽ **Lower zone temperature setting down button:** press one time, window ⑤ the set value will reduce 1 degree Celsius in the original setting temperature, the setting range accordingly to customer requirements.

⑧ ☼/C/F₃ₛ **Lamp button :** Press the button and the lamp turns on, the lamp will turn off once press again.

⑧ ☼/C/F₃ₛ **C/F display conversion function keys:** Set the conversion degrees Celsius / Fahrenheit display, each press this button, the display window will be into degrees Celsius or Fahrenheit.

ATTENTION :
The LED light is artificial control, please turn it off if don't need light to reach the setting temperature quickly and reduce energy consumption.

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WINE SERVING TEMPERATURE CHART

All wines mature at the same temperature, which is a constant temperature set between 12ºC to 14ºC. The below chart is an indicative temperature chart to indicate the best temperature for drinking purposes.

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

IMPORTANT INFORMATION ABOUT TEMPERATURE

Your wine cellar has been designed to guarantee optimum conditions for storing and/or serving your wines.

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

All wines mature at the same temperature, which is a constant temperature set between 12ºC to 14ºC. Only the temperature of "dégustation" (wine appreciation) varies according to the type of wines (see "Wine Serving Temperature Chart" above). This being said and as it is for natural cellars used by wine producers for long period of storage, it is not the exact temperature that is important, but its consistency. In other words, as long as the temperature of your wine cellar is constant (between 12ºC to 14ºC) your wines will be stored in perfect conditions.
Not all wines will improve over the years. Some should be consumed at an early stage (2 to 3 years) while others have tremendous ageing capability (50 and over). All wines have a peak in maturity. Do check with your wine merchant to get the relevant information.

DEFROSTING/CONDENSATION/ HYGROMETRY/ VENTILATION

Your wine cellar is designed with "Auto-cycle" defrost system. During "Off-cycle" the refrigerated surfaces of the wine cellar defrost automatically. Defrost water from the wine cellar storage compartment drains automatically and part of it goes into a drainage container, which is located at the back of the wine cellar next to the compressor. The heat is transferred from the compressor and evaporates any condensation that has collected in the pan. Part of the remaining water is collected within the wine cellar for humidity purposes.

This system enables the creation of the correct humidity level inside your wine cellar required by the natural cork to maintain a long lasting seal.

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

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

The wine cellar is not totally sealed; fresh air admission is permitted through the drainpipe. Air is circulated through the cellar by means of a fan/fans and the hollow shelves.
Notes: During the refrigerating cycle, heat is given off and disperses through the external surfaces of the wine cellar. Avoid touching the surfaces during those cycles.

ADJUSTABLE WOODEN SHELVES

Adjusting & removing the shelves

For easy access to the storage content, you must pull the shelves approximately 1/3 of its depth out of the rail compartment. These wine cabinets, however, are designed with a notch on each side of the shelf tracks to prevent bottles from falling.
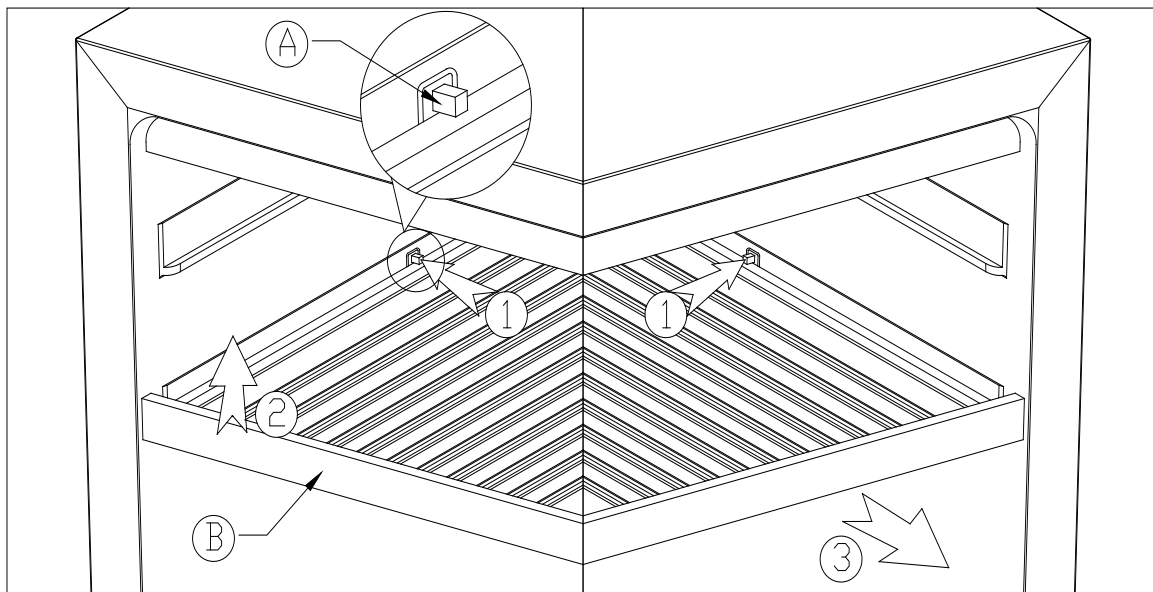
When removing any of these shelves out of the rail compartment, tilt the shelf as per the diagram and simply pull out, or push in the shelf until it sits on the support brackets securely.

Shelf installation and taking instruction:

Common wooden shelf:

Shelf taking: According to below instruction drawing to press one side of shelf limit pin ① , extract and remove the shelf from the other side of support bracket ② , then take off the shelf following the arrow mark ③ .

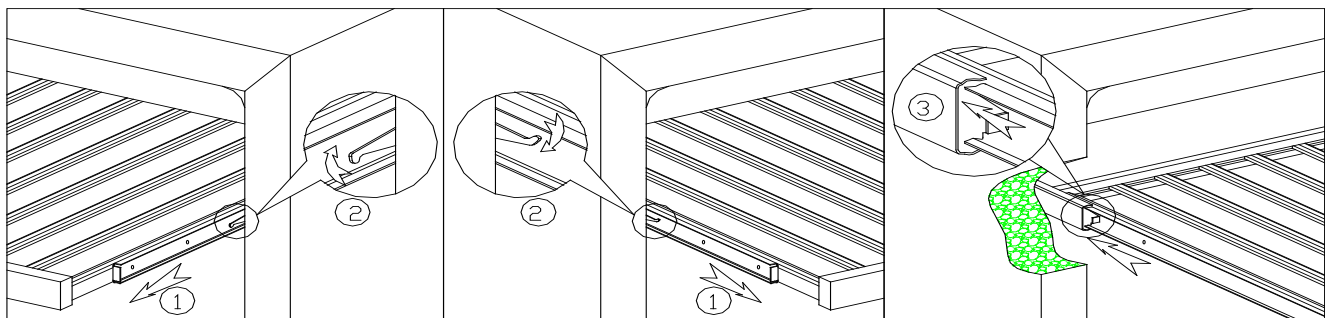Shelf installation will be opposite with shelf taking.

1"A" is shelf limit pin
2"B" is shelf

Sliding wooden shelf installation and taking instruction:

Shelf taking: According to below instruction drawing to pull out the shelf to support bracket ①, press two sides of sliding roller buckles and pull out the shelf following the arrow mark ②.

Shelf installation: According to below instruction drawing to push in the shelf alignment with two sides of sliding roller following the arrow mark ③.

OPERATION ANOMALIES

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

If your wine cellar appears to be malfunctioning, unplug it and contact your after sales service. Any intervention on the cold circuit should be performed by a refrigeration technician who should carry out an inspection of the circuit sealing system. Similarly, any intervention on the electrical circuit should be performed by a qualified electrician.

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

POWER FAILURES

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

Most power failures are corrected within a short period of time. An hour or two's loss of power will not affect wine cellar's temperatures. To avoid sudden change of temperature while the power is off, you should avoid opening the door. For longer period of power failure, do take steps to protect your wine.
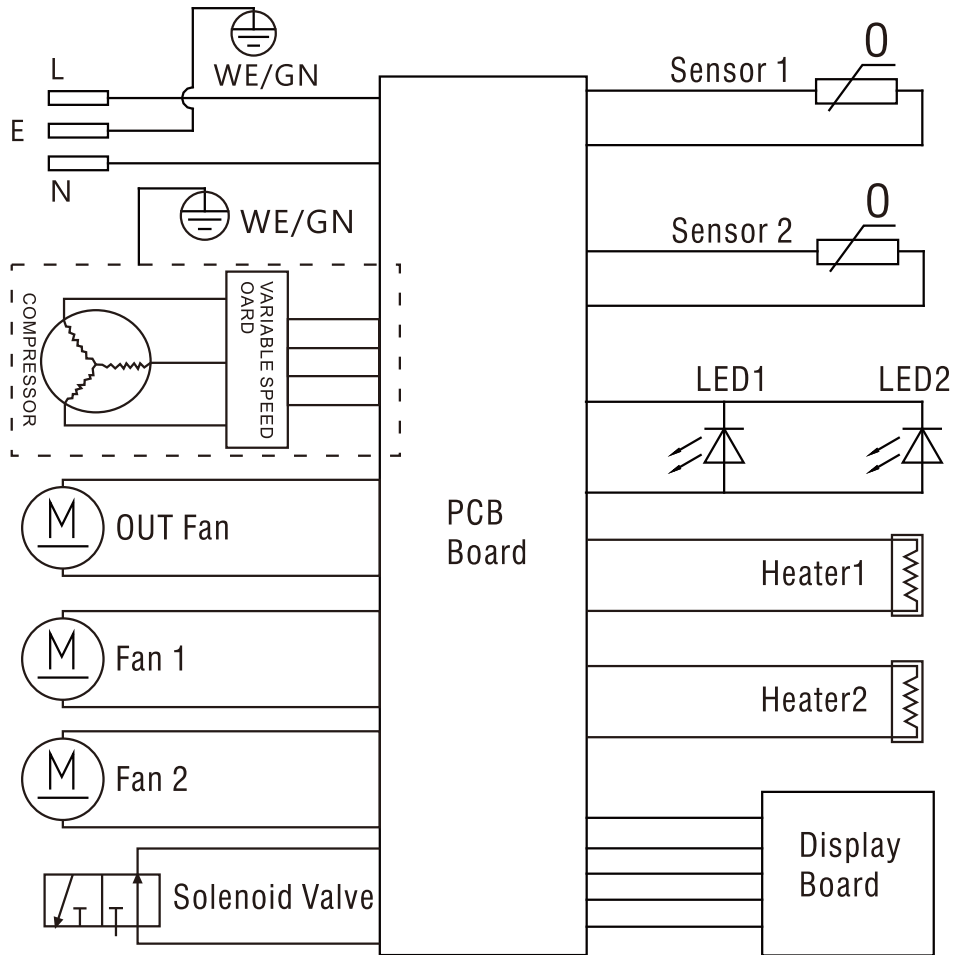
Irrespective of the cause, if you notice either abnormal temperature or humidity levels inside your wine cellar, be reassured that only long and frequent exposure to these abnormal conditions can cause a detrimental effect on your wines.
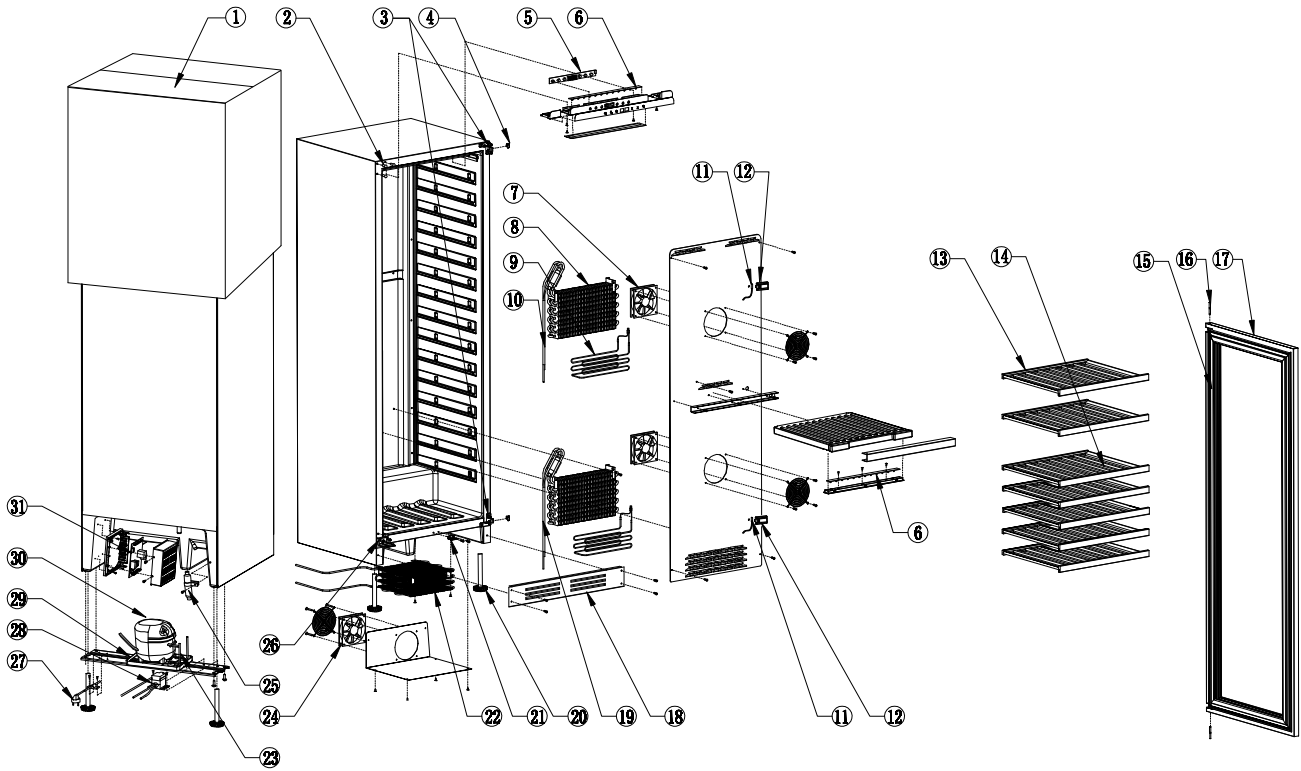
TROUBLESHOOTING GUIDE

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

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

CIRCUIT DIAGRAM

EXPLODED VIEW AND SPARE PARTS LIST

N°	REF L2G	Description	Qty
1		Carton	1
2		M5 trunk-nail	4
3		Black door hinge	2
4		Limited rubber	2
5		White display board	1
6		White LED light (12pcs)	2
7	180D-11	DC1225 fan motor	2
8	180D-12	180 evaporator	2
9		Heater strip	2
10		180 Suction tube	1
11	180D-11	Sensor R=2.1K	2
12		Sensor cover	2
13	180D-13	Display shelf	2
		Baffle of Display Wood Shelf	4
		Screws	4
14	180D-14	Beech wood shelf	5
15	180D-15	SS35 door gasket	1
16	180D-16	Door axis	2
17	180D-17	Black plastic door without handle	1
18		VI88 black plastic kick plate	1
19		Suction tube	1
20		M10 cabinet leg	4
21		Lock base plate	1
		Lock base	1
22	180D-22	Condenser	1
23	180D-24	connecting pipe	1
24	180D-25	DC1225B fan motor	1
25		Dryer filter	1
26		Drop-proof device	1
27		Electrical power cord	1
28		Solenoid valve	1
29		Water container	1
30	180D-30	Embraco Inverter Compressor FMXA4C	1
31		PCB board	1

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STANDARDS AND DIRECTIVES

Meaning of crossed out wheeled dustbin:

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

Contact your local government for information regarding the collection systems available.

If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.

The device complies with current EU standards and directives. If necessary, we will send you the corresponding declaration of conformity.
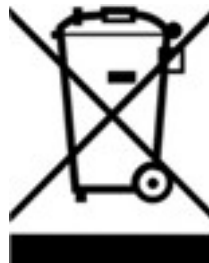
Packaging disposal

Please separate the packaging materials accordingly and return them to the responsible collection points for recycling and environmental housing.

Device disposal

once the appliance has been used up, dispose of it properly at a collection point for electrical appliances. Electrical appliances do not belong in household waste.

Your responsible administration will inform you about the addresses and opening hours of collection points. This is the only way to ensure that old appliances are properly disposed of and recycled. Thank you very much!

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