VINTEC

User Manual

VWS035SBA-X
VWS035SSA-X
VWS035SCA-X

vintec.com

VINTEC

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Important Information that may impact your Manufacturer's Warranty

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the Vintec manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the Vintec manufacturer's warranty in the event that your product fault is due to failure to adhere to this manual.

The information in this document is subject to modification without any prior notice.
Some models are available in dedicated countries only.
VINTEC offers no guarantee for our Wine Cellar if it is being used for any purpose other than that for which it was specifically designed.
VINTEC cannot be held responsible for any error in this manual.

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

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

This appliance uses flammable refrigerant, please secure the cooling pipe during the delivery process. Position the wine cooler away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Never clean appliance parts with flammable fluids. The fumes can create a fire hazard or explosion. When disposing your appliance, please choose an authorized disposal site. Children should be supervised to ensure that they do not play with the appliance.
R600A WARNINGS
The following models use small quantity of R600A (iso-butane) flammable refrigerant:
VWS035SBA-X/VWS035SSA-X/VWS035SCA-X –30g
For your safety please observe the following recommendations :

- This appliance contains a small quantity of R600A refrigerant which is flammable. Avoid safety hazards by carefully installing, handling, servicing and disposing of this appliance.
- During transportation and installation, ensure that the tubing of the refrigerant circuit is not damaged.
- Avoid using or manipulating sharp objects near the appliances.
- Leaking refrigerant can ignite and may damage the eyes.
- In the event any damage does occur, avoid exposure to open fires and any device which creates a spark.
  Avoid safety hazards by carefully disposing of this appliance.
  Disconnect the appliance from the mains power.
- Thoroughly ventilate the room in which the appliance is located for several minutes.
- Notify Customer Service for necessary action and advice.
- The room for installing the appliance must be at least 1 cubic metre per 8 grams of refrigerant. The refrigerant quantity contained in this appliance is listed above in grams; it is also noted on the Rating Plate of the appliance.

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

– WARNING: Keep ventilation openings in the appliance enclosure or in the built-in structure clear of obstruction.
– WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
– WARNING: Do not damage the refrigerant circuit.
– WARNING: Do not use electrical appliances inside the compartments.
– WARNING: Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
– WARNING: This appliance is intended to be used in household and similar applications such as:
- Staff kitchen areas in shops, offices and other working environments;
- Farm houses and by clients in hotels, motels and other residential type environments;
- Bed and breakfast type environments;
- Catering and similar non-retail applications
– WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are the type recommended by the manufacturer.
– WARNING: If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
– WARNING: When positioning the appliance ensure the supply cord is not trapped or damaged.
WARNING: Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
– WARNING: Your appliance is fitted with long life LED lighting. In the unlikely event the LED lights should fail, then the LED lights should be serviced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
– WARNING: The authorised pers on must hold a Gas Work Authorisation for hydrocarbon refrigerants, before carrying out servicing or repairs which involve the removal of covers.
The environment and personal safety must be considered when disposing of this appliance.
Please ensure the appliance is taken to a recycle centre for safe recycling.
This appliance contains insulation formed with flammable blowing gases and flammable refrigerant.
Avoid safety hazards by carefully disposing of this appliance.

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

BEFORE LOADING & PLUGGING IN THE Wine Cellar .

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

Recommendations:

The location you have selected for your Wine Cellar should:

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

Levelling your Wine Cellar : Wine Cellar must be leveled BEFORE loading your wines. Your Vintec Wine Cellar is equipped with 4 adjustable feet to facilitate easy leveling.

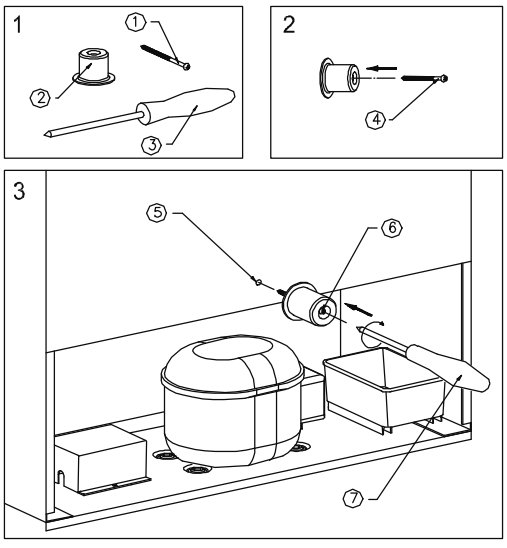
VINTEC recommends that you tighten the back feet to the maximum and adjust the front feet to level of the Wine Cellar.

Fixing the Back spacer:

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

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

INSTALLATION OF BACK SPACER



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

TURNING ON YOUR Wine Cellar

Plug in and switch on the cellar by pressing on the power button for a few seconds.
When you use the Wine Cellar for the first time (or restart the Wine Cellar after having it shut off for a long time), there will be a few degrees variance between the temperature.

You have selected and the one indicated on the LED readout. This is normal and it is due to the length of the activation time. Once the Wine Cellar is running for a few hours everything will stabilise.

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

OPERATING NOISES

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

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

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

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

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

LOADING YOUR Wine Cellar

You may load your wine bottles in single or double rows while taking note of the following: if you do not

have enough bottles to fill your Wine Cellar , it is better to distribute the load throughout the Wine Cellar so as to avoid all on top or all below type loads.

- Do 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 smalls 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 and cause back injury.
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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 stabilising. During this time the LED seems to move erratically in particular for dual zone models. It is normal and this process occurs whenever the setting is modified and/or whenever a large amount of bottles are added to the cellar.Designed to store and mature all wines: red, white and sparkling. These Wine Cellar reproduce the ideal conditions for wine storage, at a constant recommended temperature of 12°C. They can also be set to provide ideal serving temperature for full enjoyment of the wine's qualities. Unless stated by the wine maker on the bottle, VINTEC recommends 7°C for your champagne, 12°C for whites and 18°C for reds. (Refer to Wine Service Temperature recommendation chart).

Designed to store wines at the correct temperature for best enjoyment. The upper chamber can hold 12, 14 or 16 bottles, depending on the models, at a temperature of 6°C to 10°C dedicated mainly to white, sparkling wines and champagnes. The lower chamber accommodates 20, 30 or 34 bottles depending on the models, mainly for red wines, which could be stored either at room emperature (18°C-20°C) for consumption or at 12°C for a longer time of storage.

TEMPERATURE SETTINGS

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

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

Factory preset chart

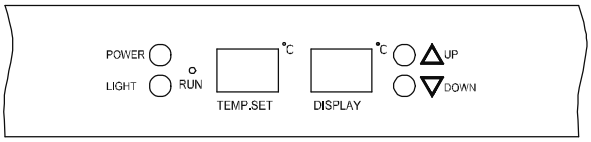
Model	Setting	Temperature
VWS035SBA-X VWS035SSA-X VWS035SCA-X	12°C	12°C(+/-2.5°C)

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

Once the temperature is set, it is strongly advised not to toy with it or adjust frequently. The thermostat will maintain the temperature inside the Wine Cellar within a +/- 2.5°C range.

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

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



To modify the pre-set temperature of VWS035 models Adjust the desired cooling temperature by pressing the UP or DOWN buttons. Each depression of the buttons will scroll through the available temperature settings in increase or decrease of 1 degree Celsius.

DISPLAY

To shows the temperature of the internal cabinet.

TEMP.SET

To shows the setting temperature.

You can set the temperature as you desire by pushing the UP or DOWN button. When you push the two buttons for the first time, the LED readout will show the original temperature set at previous time.

The temperature setting can be adjusted from 6°Cto 18°C

Internal light

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

If you want the LED light to remain on continuously, this is possible. Please press and hold the LIGHT button for 5 seconds, the display will show LP. After 4 seconds the display will revert back to normal and the light will remain on until manually switched off.

If you want to revert back and conserve energy (recommended), please press and hold the LIGHT button for 5 second, the display will show LF,after 4 seconds the display will revert back to normal, and the light will automatically switch off after 10 minutes.

WINE SERVING TEMPERATURE CHART

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

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

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

IMPORTANT INFORMATION ABOUT TEMPERATURE

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

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

DEFROSTING/CONDENSATION/ HYGROMETRY/ VENTILATION

Your Wine Cellar is designed with 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 on 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 minimise condensation on the glass door.

The Wine Cellar is not totally ealed; Some fresh air sis allowed 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 which disperses through the external surfaces of the Wine Cellar a. Avoid touching the surfaces during those cycles.

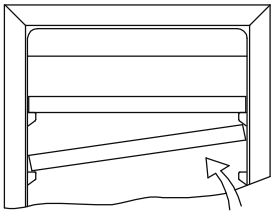
ADJUSTABLE WOODEN SHELVES:

ADJUSTING/REMOVING THE SHELVES

For easy access to the storage content, you must pull the shelves approximately 1/3 of its depth out of the

rail compartment. These wine cabinets, however, are designed with a notch on each side of the shelf tracks to prevent bottles from falling.
When removing any of these shelves out of the rail compartment, tilt the shelf as per the diagram and simply pull out, or push in the shelf until it sits on the support brackets securely.

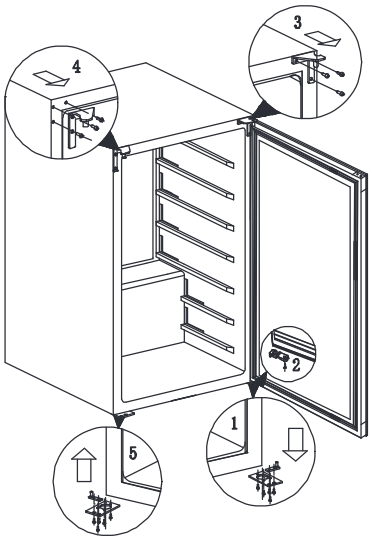
- To prevent damaging the door gasket, make sure to have the door all the way opened when pulling shelves out of the rail compartment.
- When removing any of these shelves out of the rail compartment: to fit or remove the shelf, tilt the shelf as per the diagram and simply pull out, or push in the shelf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



REVERSIBILITY OF THE DOOR

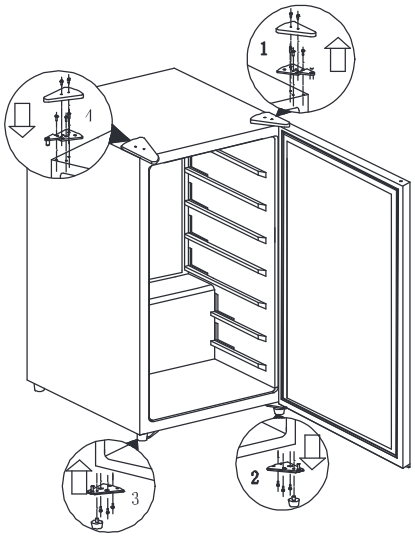
Warning: To avoid accidents during the process of changing the door, we recommend that you get assistance.
The glass door is heavy and may cause injury if dropped.

VWS035SBA-X



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

VWS035SSA-X/VWS035SCA-X



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

OPERATION ANOMALIES

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

If your Wine Cellar appears to be malfunctioning,unplug it and contact your VINTEC's 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- authorised technician by Vintec will lead to the warranty being considered as null and void.

POWER FAILURES

In the event of a power interruption, all previous temperature settings are automatically erased and it will revert to a preset temperature setting. (See preset chart). Most power failures are corrected within a short period of time. An hour or two's loss of power will not affect Wine Cellar temperatures.
To avoid sudden change of temperature while the power is off, you should avoid opening the door.
For longer periods 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 refer to the troubleshooting guide chart.

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

Technical Data:

Models		VWS035SBA-X	VWS035SSA-X	VWS035SCA-X
Capacity	750ml bordeaux Bottles	35	35	35
	375ml Beer Bottles	-	-	
Gas charge(g)		30g	30g	30g
Net capacity		124L	124L	124L
Preset Temperature (°C)		12°C	12°C	12°C
Adjustable tmep in degrees		6-18°C	6-18°C	6-18°C
Heater [1]		-	-	-
Freestanding or Built-in		Freestanding	Freestanding	Freestanding
Number of shelves: [1]		4(3+base)	4(3+base)	4(3+base)
Ambient temperature range (°C)		5-35°C	5-35°C	5-35°C
Dimensions (mm) (WxDxH)		493x577x831	493x588x840	493x588x840
Packaged Dimensions (mm) (WxDxH)		555x695x880	555x695x880	555x695x880
Net weight		39kg	40kg	40kg
Gross weight		44kg	45kg	44kg

1. Models with a heater will raise their temperature to the set temperature if the ambient temperature is below the set temperature. Models without a heater will not raise the temperature to the set temperature in these conditions.

RoHS Compliant

Comformed to the stipulation on permissible content limitation of some hazardous & restricted chemical subsances. (RoHS compliant)

(According to the Circular No. 30/2011/TT-BCT. Vietnam, dated 10th August, 2011)

VINTEC

Service and support

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

Vintec. We are part of the Electrolux Family. To add a touch of professional inspiration to your home.

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

@vintecclub

vintec.com