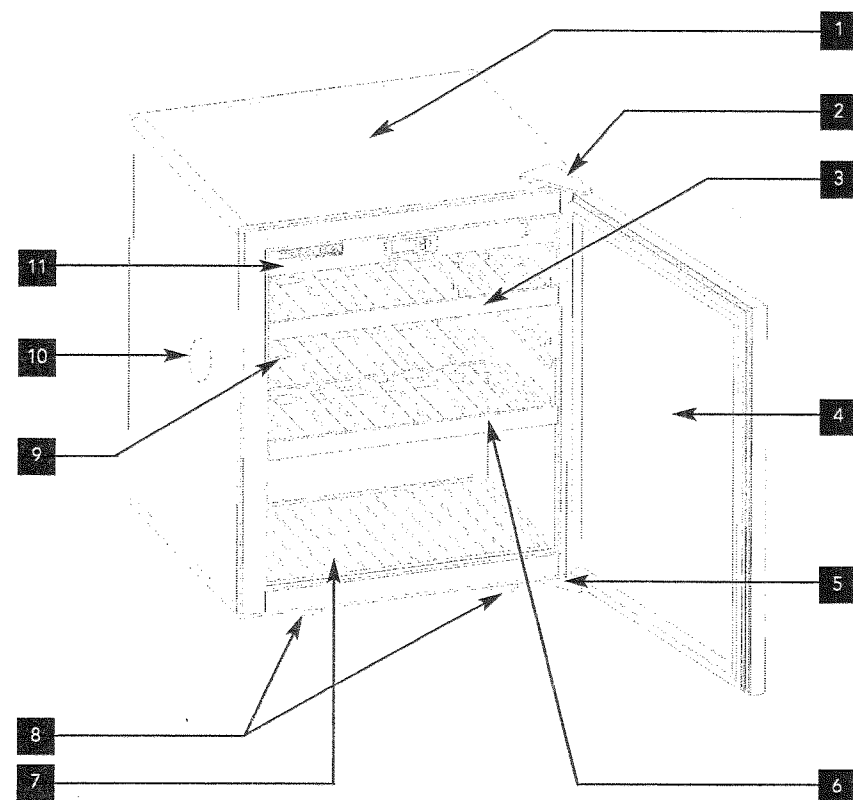


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1- Description of your wine cabinet



- | | |
|------------------------|--------------------------------------|
| 1 Cabinet body | 7 Wine rack |
| 2 Upper hinge | 8 Adjustable feet |
| 3 Burgundy rack | 9 Condensation drain hole |
| 4 Door | 10 Hygrometer |
| 5 Lower hinge | 11 Settings and control panel |
| 6 Bordeaux rack | |

2- Installing your wine cabinet

When unpacking your cabinet, make sure that there are no traces of impact or other damage and that there are no surface defects.

Carefully remove all of the protections and adhesive strips from the packaging around your wine cabinet.

Move your cabinet to its final location.

The place you have selected for your cabinet should:

- 1 - Be ventilated
- 2 - Enable air to pass between the wall and the back of the cabinet
- 3 - Be well away from any heat source
- 4 - Not be too damp (laundry, pantry, bathroom, etc.)
- 5 - Have a solid and flat floor
- 6 - Have a standard and accessible electricity supply (standard socket to country standards, linked to ground).

Child safety

This appliance is not intended to be used by persons (including children) with reduced mental, sensory or physical abilities, or by persons with no knowledge or experience, except where they are supervised or given prior instructions regarding the use of the appliance by somebody responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

This appliance is intended exclusively for wine storage.

In order for you to level off your cabinet as easily as possible, it is equipped with 4 adjustable feet. However, we do recommend that you tighten the back feet to the maximum and use the front feet to create a level (a spirit level is recommended for this operation).

WAIT 48 HOURS BEFORE PLUGGING IN THE CABINET

Should you need to move your cabinet, never tilt it more than 45° and always sideways, on the side that the electrical cable comes out.

3- Power supply

Any work carried out on the cooling unit must be done by a refrigerationist, who must check the circuit for leaks before switching the appliance back on.

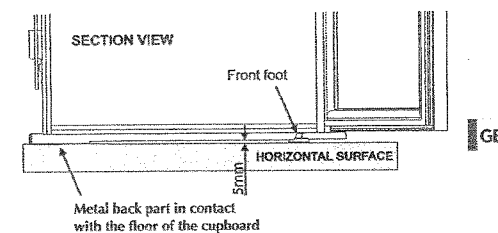
Likewise, any work carried out on the electrical circuit must be done by a qualified electrician.

4- Fitting the unit in a cabinet

Ensure that the cupboard base is stable, so as not to interfere with the cabinet. Ensure correct ventilation of the cabinet by respecting the clearance shown in the diagram on page 6. It is important that there is a space from the bottom to the top behind the cabinet. In the event that another cabinet is to be installed on top of the one containing the Transtherm unit, make sure that this space continues right to the top.

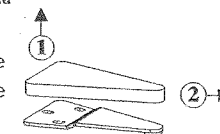
A- Adjusting the feet:

- Tighten the two back feet to the maximum as previously indicated.
- Pre-setting the front feet:
 - Tighten or loosen the front feet to bring the cabinet level (see diagram).



B - Installing the upper securing plate:

Remove the two black plastic bungs. Position and secure the plate using the two M5X15 screws. Remove the hinge cover.

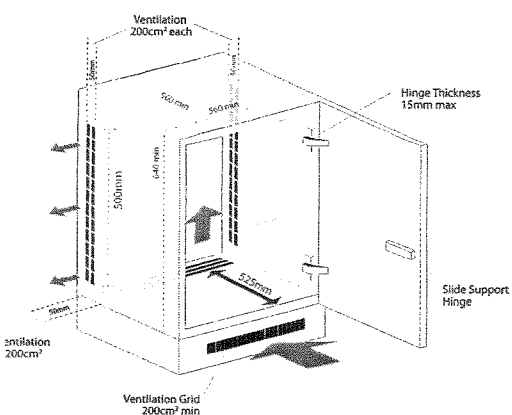


C - Placing inside the cupboard:

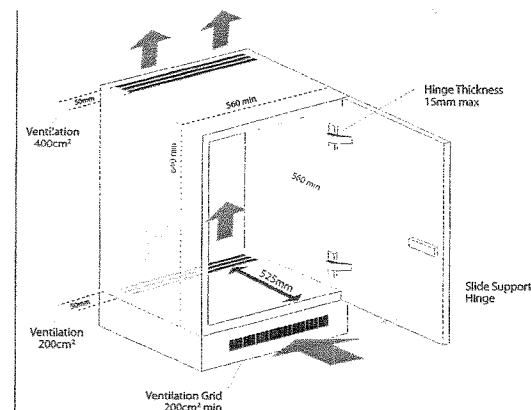
Position the cabinet inside the cupboard, against the right hand side if the door is left hand opening, or vice versa for right hand opening. Check for stability, making sure the 2 front feet are in contact with the floor of the cupboard, thus avoiding any warping of the cabinet body once loaded. If this is not the case, adjust the feet until contact is achieved. The cabinet must be located in such a way that the front is a maximum of 8mm from the front of the cupboard (see diagram on page 7). The cabinet must then be secured using the upper securing plate (2 cruciform head screws). Leave at least 1mm play between the cupboard upright and its door, to ensure cabinet sealing.

Example of fitting the cabinet inside a unit

Unit with ventilation at the side



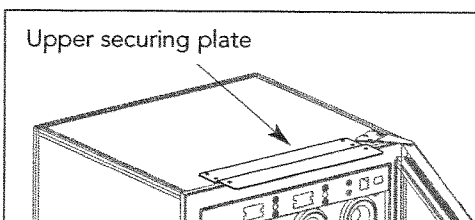
Unit with ventilation at the top



Overall depth of cabinet 555mm (including door and hinge)

Upper securing plate

The cabinet must then be secured using the upper securing plate (2 cruciform head screws). Leave at least 1mm play between the cupboard upright and its door, to ensure cabinet sealing.



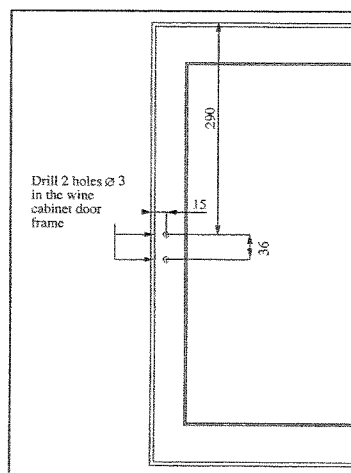
D - Securing the accompanying hinge:

Secure the accompanying hinge to the doors of the cabinet and cupboard.

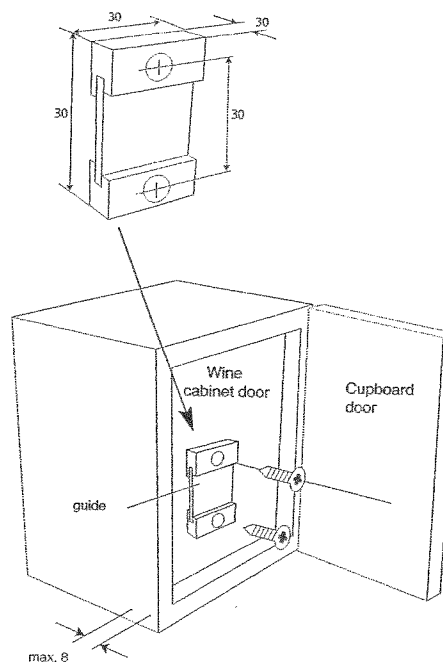
The line of the 2 holes must be perfectly parallel with the edge of the frame.

1 - Screw the hinge guide onto the door of the wine cabinet.

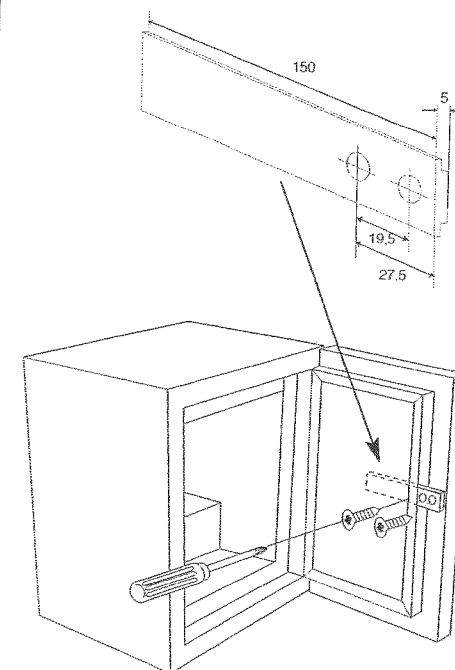
2 - Open the door of the wine cabinet to 90°, slide the rail onto the guide and screw the rail horizontally onto the inside of the cupboard door.



Hinge guide



Hinge rail

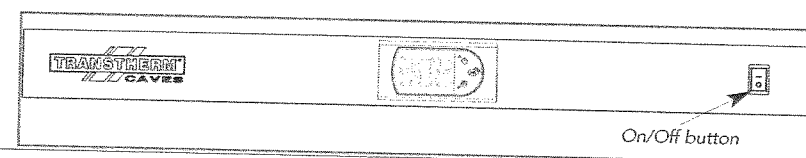


5- Commissioning and Temperatures settings

1 • Commissioning

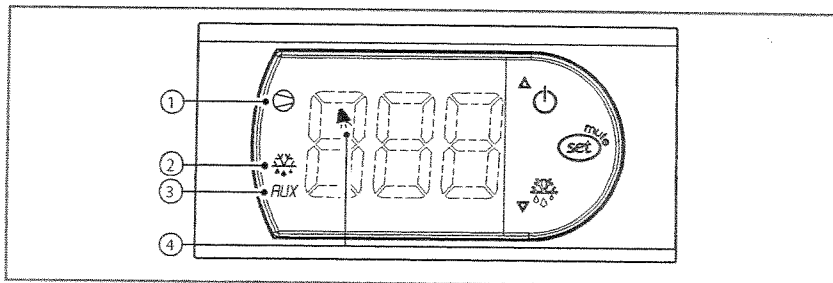
- Once you have waited 48 hours, connect your cabinet to the mains, having checked that there is power to the socket (check fuses and their amperage, the state of the trip, and if necessary try out another electrical appliance to verify the supply).

- Once connected to the mains, make sure that the Off/On switch, on the right of your cabinet's control panel, is set at "On" (I).



2 • Temperature settings

Description of the control panel



- Temperature display: displays the actual temperature inside your wine cabinet. It is therefore necessary to wait before your new setting takes effect.
- Simply press and hold down **SET** for a few seconds to see the temperature setting.
- Buttons (▲/▼/ **SET**): allow you to select the desired temperature inside the cabinet.
- Standby button (⏻): allows you to activate the cabinet and put it on standby.

3 • Commissioning the control panel

By default, the control is in the on position. To put the cabinet on standby, push and hold down the button (⏻) for several seconds.

The display switches between the internal temperature and the **OFF** display (the cabinet is no longer operating, only the display is active).

To reactivate the cabinet, press and hold down the button (⏻) for several seconds until just the temperature is displayed.

4 • To set the temperature of your wine cabinet

The temperature of your wine cabinet is set entirely from the control panel.

Press and hold down the **SET** button for a few seconds until the temperature setting flashes.

- Set the desired temperature using the ▲ and ▼ buttons.
- Confirm your programming by pressing the **SET** button. If you do not confirm your setting with this key, your modification will not be registered.

5 • Status lights:

Compressor 1: indicates that the compressor is operating. When this flashes, it means that the compressor is going to start up in a few minutes (technical delay).

Defrosting cycle 2: indicates that an automatic defrosting cycle is underway.

Heater 3: indicates that the heater is operating.

Alarm 4: informs you that there is an abnormally high or low temperature inside the wine cabinet.

NB: If you have loaded your cabinet with a large number of bottles, it can take several hours for your wine cabinet's temperature to stabilise. The warning light ⚠ may then appear. Wait a while then check again. If the alarm warning light does not disappear, contact your retailer.

The recommended setting range for storing wine is 50°F/10°C - 57°F/14°C. The default setting is 12 °C (ideal maturing temperature).

However, the temperature may also be set between 43°F/6°C and 64°F/18 °C.

Your wine cabinet can be placed in a room with a temperature of 32°F/0°C - 95°F/35°C.

When commissioning your cabinet, or after significant changes to the temperature setting, it can take several hours for your wine cabinet to stabilize and display the new desired temperature.

Wait a few days. If the temperature does not stabilise, contact your retailer.

6- Loading and layout advice

Layout

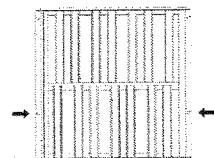
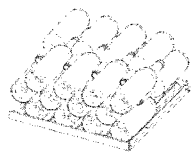
All shelves can be used in storage or sliding layout, with the exception of the bottle rest shelf (see below)

- Wooden locking pins in front holes: storage position
- Wooden locking pins in rear holes: sliding position.

Configurations

All shelves can be used as storage, sliding or presentation shelves. The shelves in your cabinet have recesses, so that you can store your bottles in complete safety.

Configuration of a shelf in storage layout:



Nota Bene

To install bottles on a storage shelf, carry out the following:

- Insert the shelf in the desired place.
- Place a wooden locking pin in each of the 2 holes located on the right and left of the upper face, approximately 15 cm to the front of the shelf: these pins secure the shelf to the thermoformed wall and prevent any inappropriate movement (see diagram).
- Start by placing the bottles in each recess on the back row, with the base of the bottle towards the back.
- Continue with the front row, placing the bottles in the opposite direction.
- Continue stacking the bottles **ensuring that none of the bottles touches the back wall.**
- **A storage shelf can hold a maximum of 3 rows of 8 bottles, or 24 traditional Bordeaux type bottles (31 kg).**

The shelf is optimised for storing traditional Bordeaux type bottles.

Configuration of a shelf in sliding layout:

To install bottles on a sliding shelf, carry out the following:

- Insert the shelf in the desired place.
- Place a wooden locking pin in each of the 2 holes located on the right and left of the upper face, approximately 4cm to the rear of the shelf: when you slide the shelf forwards, these pins prevent the shelf from completely sliding out of the cabinet (see diagram).
- Pull the shelves towards you until they stop.
- Start by placing the bottles in the rear row recesses, with the base of the bottles towards the back.
- Continue with the front row, placing the bottles in the opposite direction.

- **A sliding shelf can only hold a single row of bottles (a maximum of 8 traditional Bordeaux type bottles).**
- **In the case of a mixed layout, in order to achieve optimal accessibility, it is recommended that you position the sliding shelves in the central section of the appliance.**

Nota Bene

Additional shelves can be purchased from your retailer.



Recommandation

Never pull out more than one loaded sliding shelf at a time.

Please note that if the number of bottles you own is not sufficient to fill your wine cabinet, it is preferable to share the load over all of the available shelves, and avoid loads of the type "all at the top" or "all at the bottom".



7- Important wine concepts

Your TRANSTHERM cabinet has been designed to guarantee the optimum conditions for storing and/or serving your wine.

Wine is a highly complex product, requiring long and gentle development and needs specific conditions in which to reach its full potential.

All wine is stored at the same temperature, only the temperatures for serving and wine tasting can vary depending on the type of wine (see the table below). This being the case and just like the natural cellars used by wine producers, it is not the exact temperature that is important, but its constancy. In other words, as long as the temperature of your cabinet is between 10 and 14° C, your wine will be stored in perfect conditions if the temperature is not subject to any significant fluctuation.

However, it is advisable to be especially careful concerning the values shown on your wine cabinet's hygrometer, which, due to its location in the wine cellar will always have tendency to display a pessimistic hygrometry level.

IRRESPECTIVE OF THE CAUSE, IF YOU NOTICE EITHER ABNORMAL TEMPERATURE OR HYGROMETRY LEVELS INSIDE YOUR CABINET, BE REASSURED THAT ONLY LONG EXPOSURE TO THESE ABNORMAL CONDITIONS CAN HAVE A DETRIMENTAL EFFECT ON YOUR WINES.

Nota Bene

Hygrometry

You cabinet is equipped with an exclusive TRANSTHERM system enabling the creation, inside your wine cabinet, of the correct hygrometry level required to perfectly seal the corks in your bottles.



Serving temperatures of wines (given as an indicator only)

Bordeaux reds	16 à 18°C (61 to 64°F)	Languedoc wines	11 à 13°C (52 to 55°F)
Burgundy reds	15 à 16°C (59 to 61°F)	Burgundy whites	11 à 13°C (52 to 55°F)
Italian reds	14 à 16°C (57 to 61°F)	South African reds	11 à 12°C (52 to 53°F)
Spanish reds	14 à 16°C (57 to 61°F)	German whites	10 à 11°C (50 to 52°F)
Potuguese reds	14 à 16°C (57 to 61°F)	Bulgarian reds	10 à 12°C (50 to 53°F)
Chilean reds	13 à 14°C (55 to 57°F)	New Zealand whites	10 à 12°C (50 to 53°F)
Australian reds	13 à 14°C (55 to 57°F)	Austrian whites	8 à 10°C (46 to 50°F)
Washington and Oregon reds	13 à 14°C (55 to 57°F)	Swiss reds	8 à 10°C (46 to 50°F)
Californian reds	12 à 14°C (53 to 57°F)	Hungarian whites	7 à 9°C (44 to 64°F)
Rhone reds	12 à 15°C (53 to 59°F)	Sweet Bordeaux whites	6 à 8°C (43 to 46°F)
Roussillon reds	11 à 13°C (52 to 55°F)	Natural sweet wines	6 à 8°C (43 to 46°F)
		Champagne	6 à 8°C (43 to 46°F)

8- Everyday care of your wine cabinet

Your TRANSTHERM cabinet is a simple tried and tested item of equipment. The following few operations enable you to obtain optimum operation and an extended life cycle.

1 - Regularly remove dust (once a year) from the condenser (black metal grill fastened to the back of your wine cabinet).

2 - Completely clean the inside of your wine cabinet once a year, taking care to ensure that you have unplugged and unloaded it (use water and a non caustic cleaning product, and make sure to rinse well).

Monitoring your wine cabinet's performance and informing your stockist if a fault occurs are the best way of ensuring that your appliance provides you with years of faithful service.

9- Operating anomalies

When starting up

The compressor will not operate :

- ensure that the wall socket is supplied with power by plugging in another electrical appliance.
- ensure that the temperature set values comply with the values given in the paragraph "Temperature setting".
- the temperatures obtained are lower than or equal to the set value of the cold thermostat (desired temperature). In this case, the compressor will not start because the desired temperature has been obtained.

Set the temperature to the coldest possible setting (6°C), to check the start up of the compressor.

Please note: the compressor will not start if the temperature inside the appliance is below 7°C.

The compressor will not turn off:

- 1- Place your hand on the condenser (metal grill located along the exterior wall behind your cabinet). If the condenser is cold, get in touch with your retailer.
- 2- If the condenser is hot, set the temperature to the hottest possible setting (18°C), if the compressor does not stop, get in touch with your retailer.

Any intervention on the cold circuit should be performed by a refrigeration technician, who should carry out an inspection of the circuit sealing system. In the same way, any intervention on the electrical circuit should be performed by an electrician.

The power cable is fitted with an earthed plug standard to the country of consignment. It is essential that, for your safety, the electrical supply to the

important

cabinet be earthed. Please have the suitability of the socket checked by a qualified electrician, who will make sure that it is properly earthed and, if necessary, repair it.



**ONLY A QUALIFIED ELECTRICIAN SHOULD MAKE ANY REPAIRS OR INSPECTIONS TO YOUR ELECTRICAL SUPPLY.
THE USE OF GLASS DOORS HAS AN EFFECT ON PERFORMANCE.**

Energy and technical features

Model	Temperatures	Height (mm)	Width (mm)	Depth (mm)	Weight* (kg)	Setting precision
STUDIO	1	640	540	557	35	+/- 1,5°C +/- 2,7°F

Model	Electrical power** (W)	Voltage (V)***	Frequency (Hz)***	Recommended temperature range (°C/°F)	
				solid door	glass door
STUDIO	128	230	50	0-35 / 32-95	0-30 / 32-86

* Weight without racks.

** Measured with an exterior temperature of approximately 25°C.

*** Depending on country this may vary. For the specific values for your equipment item, please consult the maker's label on it.

Data relating to energy consumption

Reference	Energy efficiency rating	Annual energy consumption AEC* (Kwh/year)	Useful volume (liters)	Temperature of the other compartments**	Acoustic emissions (dB(A))
STUDIO solid door	E	292	93	-	38
STUDIO glass door	F	329	93	-	38

Power consumption calculation based on the result obtained over 24 hrs in standard test conditions. Actual power consumption depends on the appliance's location and operating conditions.

This appliance is intended exclusively for wine storage.

Category of all models: 2

Climate class: Our appliances are designed for use at an ambient temperature of between 10°C and 32°C (50°F and 90°F) (Class SN). Nevertheless, refer to the technical properties tables above for the optimal performance levels of your product.

** red serving temperature

Standards

Your product complies with the following standards:

1 SAFETY DIRECTIVE 2006/95/EC

Standards EN60335-1: Version 5 - 2010 +A1 + A2 + A11 + A12 + A13
EN60335-2-24: Version 7 - 2010 + A1 + A2 + A11

2 EMC DIRECTIVE 2004/108/EC

Standard EN55014-1/2

3 ENVIRONMENT

Directive 2010/30/EU
Regulation 1060/2010

11- Protecting the environment

Disposing of packaging:

The packaging used by Transtherm is manufactured in recyclable material.

After unpacking your cabinet, take the packaging to a refuse collection point. For the most part, it will be recycled.

In accordance with legal provisions on protecting and caring for the environment, your wine cabinet does not contain C.F.C.s.

To save energy:

Install your cabinet in an appropriate place (see page 7) and within the recommended temperature ranges.

- Keep the door open for as short a time as possible.
- Ensure that the door seal is in good condition and check that it is not damaged. If it is damaged, contact your Transtherm retailer.

N.B.: Caring for the environment: when replacing your wine cabinet, consult

the local municipal refuse department in order to observe the appropriate recycling procedure.

For refrigerant gases, substances and some parts in the wine cabinets, Transtherm uses recyclable materials which require a special packaging disposal procedure to be used.

Condemn the lock so that children cannot accidentally shut themselves inside the cabinet.

Place unusable appliances out of use by unplugging them and cutting the power supply.

Sie haben gerade ein Produkt der Marke TRANSTHERM erworben und wir danken Ihnen dafür. Besondere Sorgfalt widmen wir dem Design, der Ergonomie und dem einfachen Gebrauch unserer Produkte.

Wir hoffen, dass Sie mit diesem Produkt ausnahmslos zufrieden sein werden.

Warnhinweise

Die Informationen in diesem Dokument können ohne Vorankündigung geändert werden.

TRANSTHERM gewährt keine Garantie auf dieses Gerät, wenn es für einen anderen Verwendungszweck als vorgesehen genutzt wird.

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Sollte das Stromkabel beschädigt sein, muss es durch ein Kabel oder einen speziellen Satz ersetzt werden, die beim Hersteller oder seinem Kundendienst erhältlich sind.

WARNUNG

- Halten Sie die Lüftungsöffnungen um das Gerät oder in dem Einbaumöbelstück frei.
- Verwenden Sie keine mechanischen Mittel oder anderen Hilfsmittel als vom Hersteller empfohlen, um das Abtauen zu beschleunigen.
- Beschädigen Sie den Kühlkreislauf nicht.
- Verwenden Sie im Innern des Lagerfachs für Lebensmittel keine elektrischen Geräte, wenn sie nicht vom Hersteller empfohlen wurden.
- Lagern Sie in diesem Gerät keine explosiven Substanzen wie Sprays mit entflammenden Treibgasen.

Dieses Gerät ist für den Hausgebrauch und ähnliche Anwendungen bestimmt, wie:

- in Küchen für Mitarbeiter in Läden, Büros und anderen gewerblichen Bereichen;
- auf landwirtschaftlichen Anwesen und von Kunden in Hotels, Motels und anderen Wohneinrichtungen;
- in Hotelzimmern;
- in Restaurants und ähnlichen Einrichtungen, nicht aber im Einzelhandel.

TRANSTHERM

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