

ArteVino

MODE D'EMPLOI
OPERATING INSTRUCTIONS
BEDIENUNGSANLEITUNG
MODO DE EMPLEO
GEBRUIKSAANWIJZING
ISTRUZIONI PER L'USO

Caves 1 température, 2 températures et multi températures
Single temperature, dual temperature and multi temperature wine cellars
Eintemperatur-, Zweitemperatur- und Mehrtemperaturschränke
Armarios de 1 temperatura, 2 temperaturas y multitemperatura
Wijnkasten met 1 temperatuur, 2 temperaturen en multitemperatuurCantina
Cantinette 1 temperatura, 2 temperature e multitemperatura

Access :

F130

FV140

F190

FV210

F250

FV270

F248

FV189



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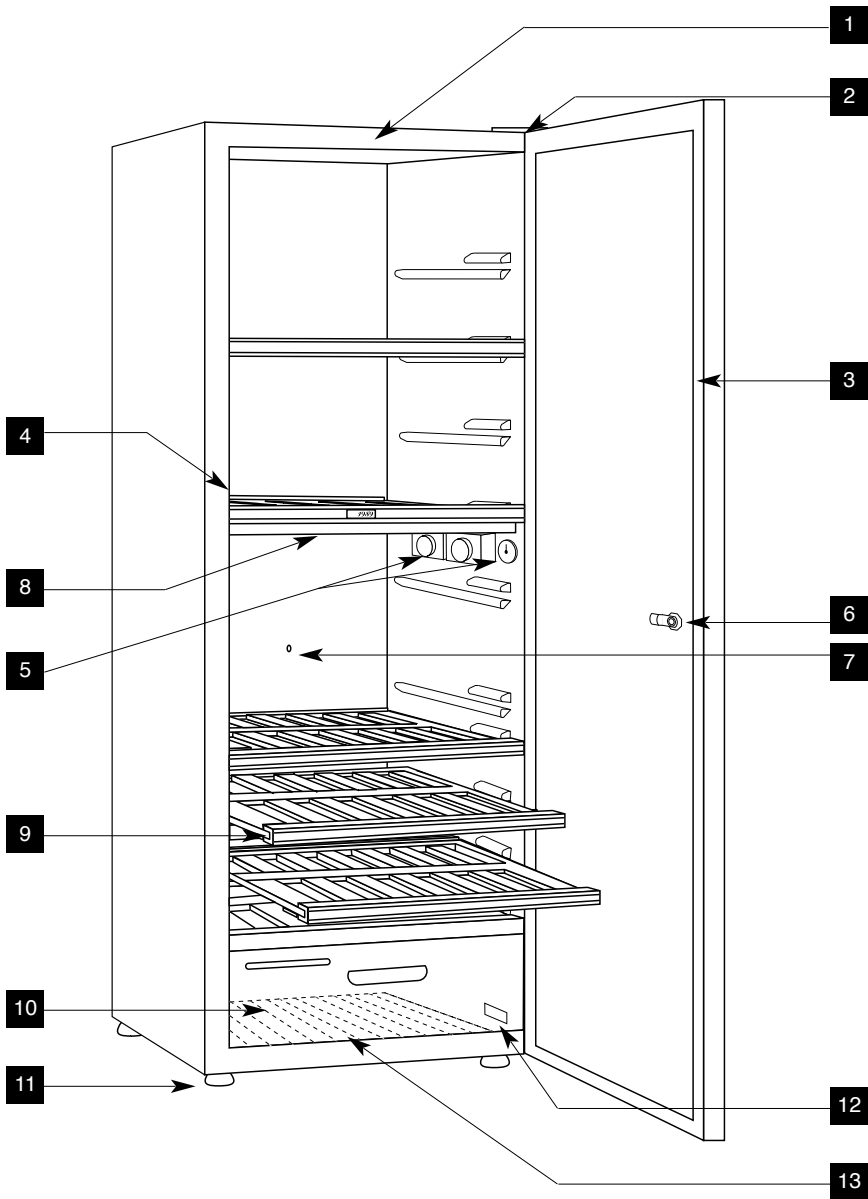
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Description of your wine cabinet

- 1 Cabinet body
- 2 Hinge
- 3 Door
- 4 Universal shelf (storage and/or presentation configuration)
- 5 Hot and cold thermostats and thermometer
- 6 Lock
- 7 Thermodynamic pump opening
- 8 Rigidity Bar (on large models)
- 9 Universal shelf (sliding configuration)
- 10 Cooling compartment (F248 model only)
- 11 Adjustable foot (4)
- 12 Maker's label
- 13 Wire shelf (except model F248)

The various ARTEVINO cabinet models

In order to better adapt to differing requirements and usages, there are 3 types of ARTEVINO wine cabinets.

The 1-temperature Maturing cabinets:

Designed to store and mature all wines, these cabinets reproduce the exact conditions of a natural cellar (one constant temperature), irrespective of the outside temperature (between 0 and 35°C).

The 2-temperature cabinet:

In addition to the main maturing area (1 temperature), this cabinet contains a special lower compartment designed for cooling several bottles at a time. The temperature of this special compartment is reliant on the maturing compartment and is set at between 6 and 8°C.

Multi-temperature air conditioned wine cabinet:

This air conditioned wine cabinet is also known as an "indoor wine cellar" and is designed to bring wines to their ideal service temperature. The installation of the air-conditioned wine cellar offers up to 10 staggered temperature zones within the same cabinet.

Belangrijk →

How do I identify my cabinet model?

Refer to the maker's label on the bottom of the inner right wall of your equipment item (see Page 4-5 No. 12 - serial number) and refer to the table on page 16.

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.

Child safety

Belangrijk →

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.

Installing your wine cabinet

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

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

Install the handle by referring to the instructions given on the following page.

Open the door and make sure all components are intact.

Release the electrical lead.

Move your cabinet to its final location.

The place you have selected for your cabinet should:

- Be unencumbered and well ventilated,
 - Enable a minimum 10 cm space between the wall and the back of the cabinet,
 - Be well away from any heat source,
 - Not be too damp (laundry, pantry, bathroom, etc.),
 - Have a solid and flat floor,
 - Have a standard and accessible electricity supply (standard socket to country standards, linked to ground with differential trip),
 - It is NOT recommended to use a multi-socket or extension lead..
-

Belangrijk →

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).

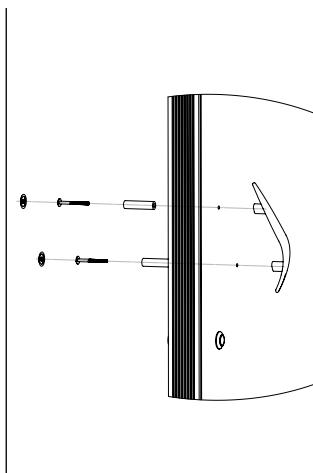
Belangrijk →

WAIT 48 HOURS BEFORE PLUGGING IN THE CABINET

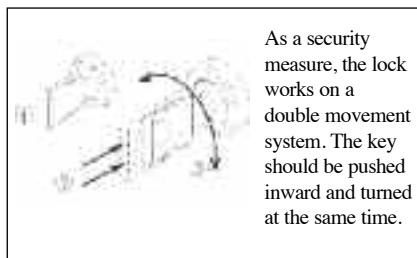
Should you need to move your cabinet, never tilt it more than 45° and always sideways, on the side that the electrical cable comes out (right hand side when looking at the cabinet).

Installing the handle

Installing the handle of your wine cabinet is carried out in the following manner:



- Introduce the two spacers (B) into the holes on the inside panel of the door.
- Using a screwdriver, secure the handle (A) with the two screws (C).
- Clip the two knobs (D) onto the washers.

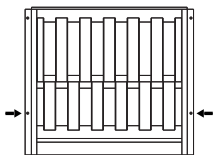
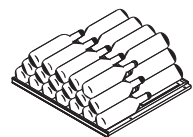


Layout and loading recommendations

Each shelf can be used as a storage, presentation or sliding shelf. Each of your wine cabinet's shelves has 10 recesses thus enabling you to place your bottles in total safety.

Shelf in storage version configuration:

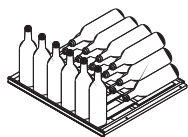
To place bottles on a storage shelf, carry out the following:



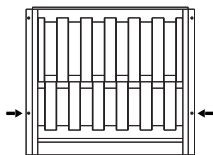
- Install the shelf in the selected location.
- Place a wooden locking pin in each of the two holes located on the right and left of the upper face approximately 15cm in front of the shelf: these pins butt up against the heat shaped wall and avoid all accidental shelf movement (See diagram).
- Start by placing the bottles in the rear recesses with the base of the bottle towards the back.
- Continue by placing the bottles in the front recesses, facing them in the opposite direction.
- Continue stacking the bottles in this way making sure that no bottle touches the rear wall.
- **A storage shelf can hold a maximum of 6 layers, each of 13 bottles, this representing 60 "Tradition" Bordeaux bottles (77kg).**

Shelf in presentation version configuration:

To place bottles on a presentation shelf, carry out the following:

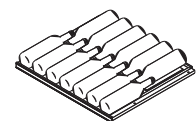


- Install the shelf in the selected location.
- Place a wooden locking pin in each of the two holes located on the right and left of the upper face approximately 15cm in front of the shelf: these pins butt up against the heat shaped wall and avoid all accidental shelf movement (See diagram).
- Start by placing the bottles in the rear recesses with the base of the bottles towards the back (6 "Standard" Bordeaux bottles).
- Continue stacking the bottles on the rear recesses ($7+6+7+6 = 26$ "Standard" Bordeaux bottles) making sure that no bottle touches the rear wall.
- To present the bottles, place them in an upright position on the front of the shelf (Maximum capacity: 6 "Tradition" Bordeaux bottles).
- **In presentation configuration, a shelf can hold a maximum of 38 "Tradition" Bordeaux bottles.**

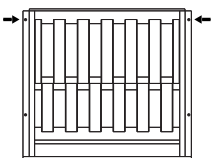


Shelf in sliding version configuration:

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



- Install the shelf in the selected location.
- Place a wooden locking pin in each of the two holes located on the right and left of the upper face approximately 4cm to the rear of the shelf: when the shelf is slid forwards, these pins stop it from sliding completely out of the cabinet (See diagram).
- Start by placing the bottles in the rear recesses with the base of the bottles towards the back.
- Continue by placing the bottles in the front recesses facing them in the opposite direction.
- **A sliding shelf can only hold one layer of bottles (maximum of 13 "Tradition" Bordeaux bottles).**
- In order to enjoy optimum accessibility when setting up the cabinet in a mixed layout, we recommend that shelves destined to be used as sliding shelves are located in the middle section of the cabinet.



Never slide a shelf that has several bottles piled on it, or when it has vertically presented bottles on it.

You should remember that if you do not have enough bottles to fill your wine cabinet, it is better to distribute the load over all of the shelves available, so as to avoid "all on top" or "all below" type loads.

The performance of wine cabinets is optimized when they are loaded to at least 75% of their maximum capacity.



Modify the position of the locking pins when converting a sliding shelf to a storage or presentation configuration.

Belangrijk →

The shelves all have a label slot, designed to receive the pre-cut cards delivered with your cabinet, thus helping you to identify the position of your favourite wines at a glance.

Temperature Settings

Your wine cabinet has been pre-set in the factory, on the basis of standard settings that suit most cases. You should not therefore have to modify these settings.

Settings are adjusted from the hot and cold thermostats located in the middle of the interior right hand wall of your cabinet.

Standard Settings

Model	Required T°C	HOT	COLD
F130	12°C	9	12
FV140	12°C	9	12
F190	12°C	9	12
FV210	12°C	9	12
F250	12°C	9	12
FV270	12°C	9	12
F248	12°C / 7°C	9	12
FV189	18°C / 8°C	9	12

Belangrijk →

Specific case of the 2 temperature models (F248)

In these models, the temperature of the cooling compartment is reliant on that of the maturing compartment, and is around 4 to 5°C below that temperature.

Belangrijk →

The settings provided in the above table are standard settings, provided for an ambient temperature of approximately 20°C. Depending on the exterior temperature and/or the installation and/or loading conditions, they may need slight adjustment.



THE THERMOSTATS SETTING VALUES ARE NOT TEMPERATURES IN DEGREES BUT INDEXES

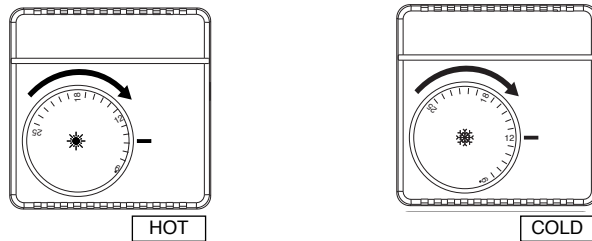
THE USE OF GLASS DOORS MAY ALTER THE PERFORMANCE LEVELS OF YOUR WINE CABINET UNDER CERTAIN EXTREME TEMPERATURE CONDITIONS.

Temperature adjustment

If the loading configuration or the location of your cabinet justifies it, you can adjust the settings.

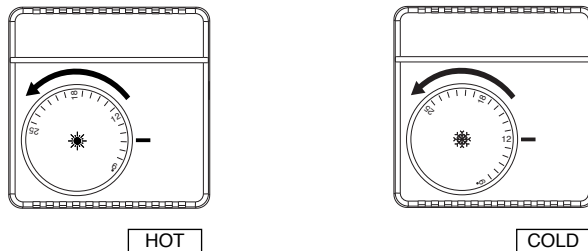
Adjusting temperature upwards

Starting off from the standard settings, move the index values of the two thermostats upwards, **keeping the same distance apart between the two (3 graduations)**.



Adjusting temperature downwards

Starting off from the standard settings, move the index values of the two thermostats downwards, **keeping the same distance apart between the two (3 graduations)**.



Belangrijk →

IN ALL CASES:
AN INDEX VALUE CORRESPONDS WITH APPROXIMATELY 1
DEGREE CELSIUS
YOU WILL NEED TO WAIT APPROXIMATELY 48 HOURS BEFORE
YOU NOTICE THE EFFECTS OF THE TEMPERATURE CHANGE.



Wine service temperatures (provided as an indicator only)

Alsace	10°C
Australia	16°C
Beaujolais	13°C
Sweet white Bordeaux	6°C
Dry white Bordeaux	8°C
Red Bordeaux	17°C
White Burgundy	11°C
Red Burgundy	18°C
California	16°C
Champagne	6°C
Chili	15°C
Spain	17°C
Italy	16°C
Jura	10°C
Languedoc-Roussillon	13°C
Provence Rosé	12°C
Savoie	9°C
Dry White Loire Wines	10°C
Sweet White Loire Wines	7°C
Red Loire Wines	14°C
Rhône wines	15°C
Sweet South-West wines	7°C
Red South West Wines	15°C



Important wine information

Your ARTEVINO 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 on page 12)

This being the case and just like the natural caves 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

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

Everyday care of your wine cabinet

Your ARTEVINO 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 (twice 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).

Hygrometry

Nota **B**ene

Your cabinet is equipped with an exclusive ARTEVINO system enabling the creation, inside your wine cabinet, of the correct humidity level required to perfectly seal the corks in your bottles

On installation, it is important to pour the equivalent of a small glass of water on the floor of the cabinet to start up the heat dynamic pump process.

From then on, water must be added from time to time.

Belangrijk 

The long life of your wine cabinet depends on regular monitoring, especially of anything that may appear abnormal, and informing us of any anomalies found.

Operating anomalies

When starting up

The compressor will not operate :

- Ensure that there is power to the electrical supply plug by connecting another electrical appliance to it.
- 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.

Adjust the 2 thermostats so that they are in the stop position at the coldest possible setting to check if the compressor is starting up.

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, turn the cold adjuster to its highest level, if the compressor does not stop, get in touch with your retailer.

In operation

The control thermometer indicates a lower value than the one required:

Check the settings in relation to the table on page 10. If these settings are correct, then adjust (see page 11).

The control thermometer indicates a higher value than the one required:

Check the settings in relation to the table on page 10. If these settings are correct, then adjust (see page 11).

Belangrijk →

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 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.



ANY INTERVENTION PERFORMED BY A TECHNICAL SERVICE NOT APPROVED BY ARTEVINO OR ITS RETAILER WILL LEAD TO THE GUARANTEE BEING CONSIDERED AS NULL AND VOID.

Technical Characteristics

Model	Temperatures	Height (mm)	Width (mm)	Depth (mm)	Weight*** (kg)	Precision (°C)
F130	1	1110	680	680	60	+/- 2,5
FV140	1	1110	680	680	65	+/- 2,5
F190	1	1470	680	680	67	+/- 2,5
FV210	1	1470	680	680	72	+/- 2,5
F250	1	1810	680	680	76	+/- 2,5
FV270	1	1810	680	680	82	+/- 2,5
F248	2	1810	680	680	76	+/- 2,5
FV189	multi	1810	680	680	82	+/- 2,5

Model	Electrical power (W)*	Cons* /24 h (Kwh)	Volatage ** (v)	Frequency ** (Hz)	Usage restrictions	
					T°mini (°C)	T°maxi (°C)
F130	100	0.8	230	50	0	35
FV140	100	1.3	230	50	0	30
F190	110	0.85	230	50	0	35
FV210	110	1,4	230	50	0	30
F250	115	0.9	230	50	0	35
FV270	115	1,5	230	50	0	30
F248	115	1,2	230	50	10	30
FV189	115	1,7	230	50	10	30

* 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.

*** Weight without racks

Data relating to energy consumption

Brand	Reference	Energy efficiency rating	Annual energy consumption AEC* (Kwh/year)	Useful volume (in liters)	Temperature of the other compartments	Acoustic emissions dB(A)
ARTEVINO	F130P2N	D	292	330	N.A	38
ARTEVINO	FV140P3N	G	475	323	N.A	38
ARTEVINO	F190M3N	D	310	459	N.A	38
ARTEVINO	FV210M3N	G	511	459	N.A	38
ARTEVINO	F250G4N	D	329	579	N.A	38
ARTEVINO	FV270G5N	G	548	572	N.A	38
ARTEVINO	F248G2T6N	F	438	565	7°C	38
ARTEVINO	FV189GMT13N	G	627	517	8°C	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 a temperature of between 10°C and 32°C (Class SN).

Nevertheless, refer to the technical properties tables (p16) for the optimal performance levels of your product..

These appliances cannot be built-in.

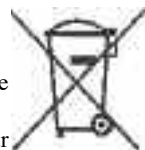
Protecting the environment

Disposing of packaging:

The packaging used by Artevino 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 Artevino 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, Artevino 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.