



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

Cave multi températures - Multi-temperatures cellar
Mehrtemperaturschrank - Armario multitemperatura
Multitemperatuurkelder - Cantina multi-temperature

Vin&O

VIN&O 45 EL
VIN&O 85 EL
VIN&O 125 EL

VIN&O 80 B
VIN&O 120 B



Warning

The information contained in this document is subject to change without notice.

ARTEVINO offers no guarantee for this appliance when it is used for purposes other than that for which it is designed.

ARTEVINO shall in no way be held responsible for errors contained in this manual nor for any damage linked to or resulting from the supply, performance or use of this appliance.

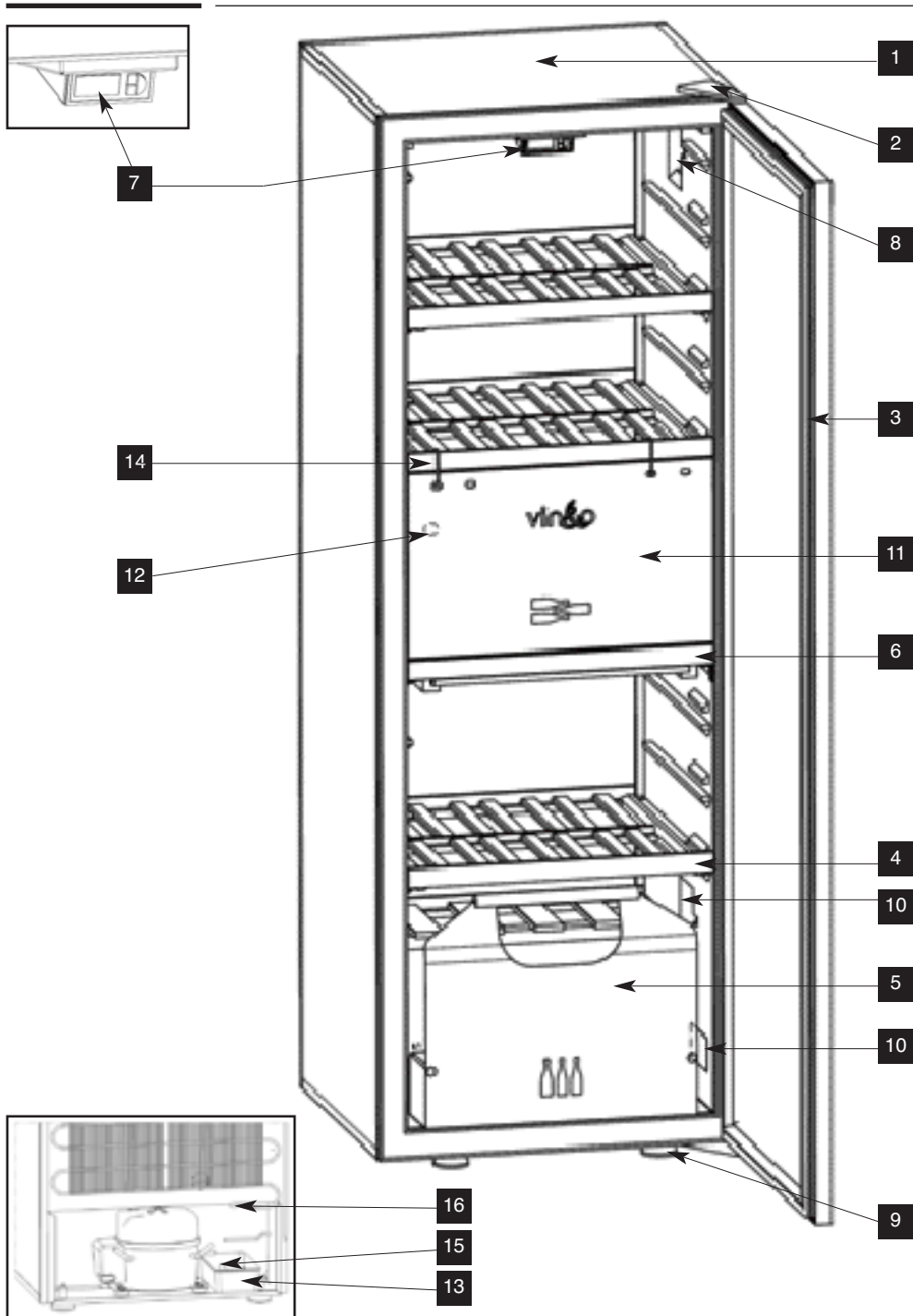
This document contains original information, protected by copyright. All rights are reserved. Any photocopying, reproduction or full or partial translation of this document is strictly forbidden without the prior and written consent of ARTEVINO.

ARTEVINO

24, rue Francis de Pressensé
69628 VILLEURBANNE CEDEX
France
Site web : www.artevino.fr

Contents

1 - Description of your wine cabine	P 4-5
2 - The ARTEVINO Vin&O models	P 6
3 - Power supply	P 6
4 - Installing your wine cabinet	P 7-11
5 - Loading and layout advice	P 12-13
6 - Temperature adjustment and settings	P 14-15
7 - Wine service temperatures	P 16
8 - Cellar board or maturing zone	P 17
9 - Important information about wine	P 17
10 - Everyday maintenance of your wine cabinet	P 18
11 - Operating anomalies	P 18
12 - Technical specifications	P 19
13 - Protecting the environment	P 20



Description of your wine cabinet

- 1 Cabinet casing
- 2 Hinge
- 3 Door
- 4 Shelf
- 5 Transport/storage basket (except for Vin&O 45)
- 6 Shelf + bottle rest
- 7 Electronic regulator (EL electronic model)
- 8 Hot and cold thermostat (B standard model)
- 9 Adjustable feet (4)
- 10 Appliance logo
- 11 Darkening panel for wine maturing section
- 12 Heat pump opening
- 13 Water collection tank
- 14 Panel supports
- 15 Discharge pipe too full of water
- 16 Heat pump

The different models of the Vin&O range

ELECTRONIC MODELS

Model	Standard capacity
Vineo 45 EL	34 bottles
Vineo 85 EL	84 bottles
Vineo 125 EL	124 bottles

STANDARD MODELS

Model	Standard capacity
Vineo 80 B	84 bottles
Vineo 120 B	124 bottles

This conditioned wine cabinet is also known as a “wine tasting cellar” or “residential wine cellar” (or other multi-drink storage cabinet).

A glass door, which makes it possible to see the bottles and provides a more contemporary feel.

The conditioned wine cabinet offers up to 5 temperatures zones (see page 13).

How do I identify the model of my cabinet?



Refer to the name plate located on the right at the bottom of the internal wall of your appliance (see pages 4-5 n°12).

Power supply

For your personal safety, the wine cabinet should be properly earthed.

Make sure that the plug is earthed and that the installation's circuit is protected by a 30 mA* fuse.

*not applied to certain countries



Any intervention should be carried out by a qualified electrician.

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.

Installing your wine cabinet

Free standin

Ensure, when unpacking your cabinet, that it presents no signs of impact, buckling or exterior appearance defects).

Carefully remove any protective covering and packaging adhesive from your wine cabinet.

Open the door and check the integrity of the different components.

Release the power cable so that it does not enter into contact with any of the cabinet's components.

Move your cabinet to its chosen location.



The location that you have chosen for your cabinet must:

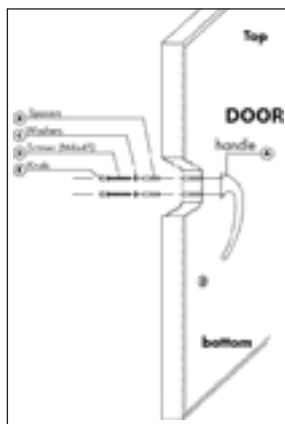
- be unobstructed and well ventilated (not in a closed cupboard, for example),
- allow a minimum space of 10 cm between the wall and the back of the cabinet,
- not be close to any source of heat,
- not be too damp (laundry room, utility room, bathroom...),
- have a flat, stable floor,
- have access to a standard power supply (power socket compatible with the voltage standard for the country, earthed with circuit breaker).

The use of extension leads or multi-sockets is forbidden.

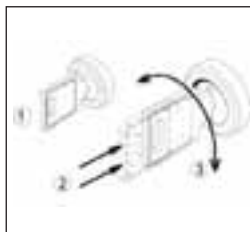
GB

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.
- Add the two washers (C)
- Using a screwdriver, secure the handle (A) with the two screws (D).
- Clip the two knobs (E) onto the washers.



As a security measure, the lock works on a double movement system. The key should be pushed inward and turned at the same time.



For easy levelling, your wine cabinet is fitted with 4 adjustable feet. However, we recommend that you screw down the two feet located at the rear of the appliance and perform the adjustment using only the two feet located at the front of the appliance.

Check the final level of your cabinet (the use of a spirit level is recommended).

WAIT 48 HOURS BEFORE PLUGGING IN YOUR APPLIANCE



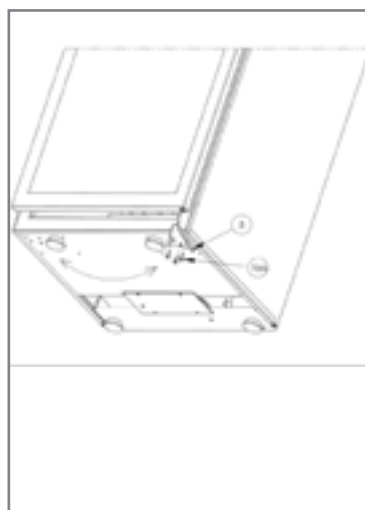
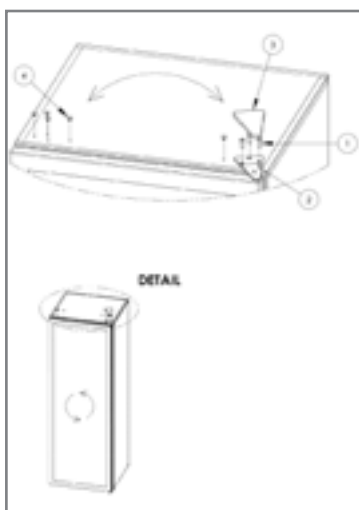
When moving your cabinet never tilt it by more than 45°, and always on its lateral side (the side where the electrical lead is located).

Changing the opening side of the door

Your wine cabinet's door is reversible.

First, unload the bottles from the cabinet.

- Close the door.
- Carefully remove the grommets (picture 4) (5 grommets).
- Remove the plastic hinge cover, by first pulling it forwards then lifting it up (picture 3).
- Unscrew the three top screws (picture 1), using a T25 Torx wrench whilst holding the door to prevent it from falling.
- Remove the upper hinge (picture 2).
- Turn the door through 180°.
- Unscrew the three bottom screws (picture 1a), using a T25 Torx wrench.
- Remove the lower hinge (picture 5)
- Replace all the parts (the left parts go on the right, the right parts go on the left).

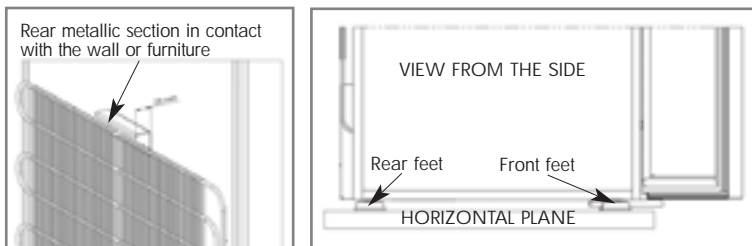


WAIT 48 HOURS BEFORE PLUGGING IN YOUR APPLIANCE

When moving your cabinet, never tilt it more than 45°, and always on the lateral side (the side where the electrical lead is located).

Where flush fitting your wine cabinet with other furniture

Ensure that the base of the furniture is completely stable so as to not damage the appliance. Ensure that the appliance is well ventilated by observing the dimensions in the drawing. It is essential to have a shaft running from the bottom to the top at the rear of the appliance. Where another piece of furniture is positioned on the Vin&O integrated section, ensure that the shaft extends up to the top.



1- Adjusting the feet:

Screw down the 2 back feet, as previously described.

Pre-adjust the front feet: screw or unscrew the front feet in order to level the appliance (see diagram).

2 - Fitting the upper support plate:

Remove the 2 black plastic seals. Position and screw the plate using 2 M5x15 screws. Remove the hinge cover.



3 - Positioning inside the furniture:

Position the appliance inside the furniture, against the right side if the appliance has a left-hand door, against the left side if the appliance has a right-hand door.

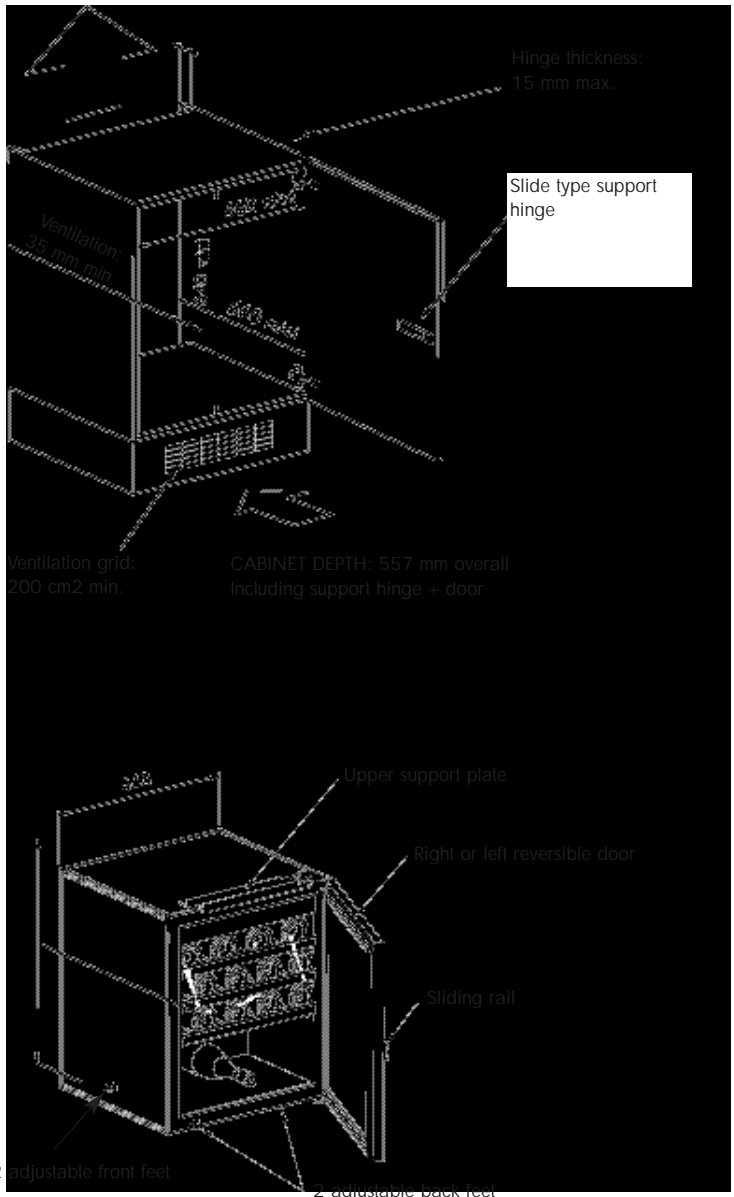
Check that the appliance is stable by verifying that the 2 front feet are fully in contact with the surface of the furniture, in order to avoid any warping of the appliance casing once loaded. If this is not the case, re-screw or unscrew the front feet until they are fully in contact. The appliance must be positioned so that the front is a maximum of 8 mm away from the surface of the furniture. The cabinet must then be fixed into place using the upper support plate (2 countersunk screws).

Leave a minimum of 1 mm of play between the mounting of the furniture and the door of the furniture, to ensure that the appliance is effectively sealed.*

* For technical doors only.

4 - Fitting the support hinge:

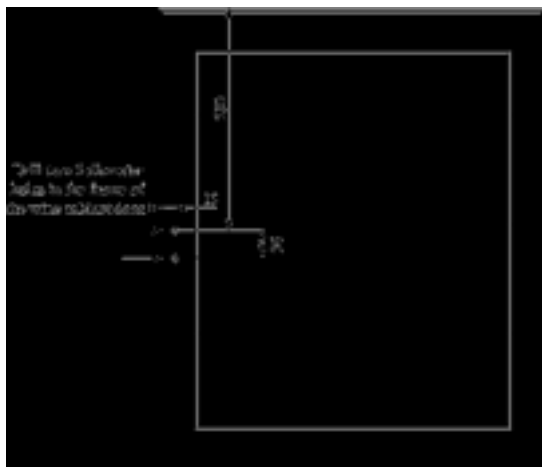
Fit the support hinge on the doors of the appliance and the furniture (see diagram, page 11).



The model depicted above is the Vin&O 45 EL.

5 - Fitting the hinge

Fit the support hinge onto the doors of the appliance and the furniture (see diagram below).

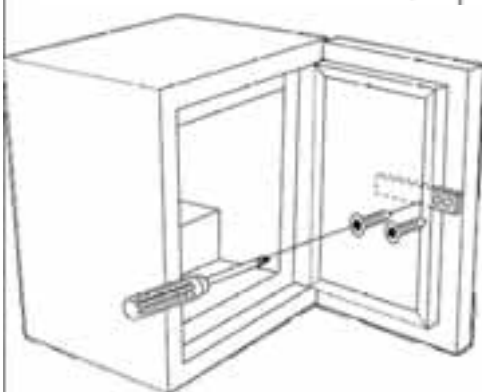
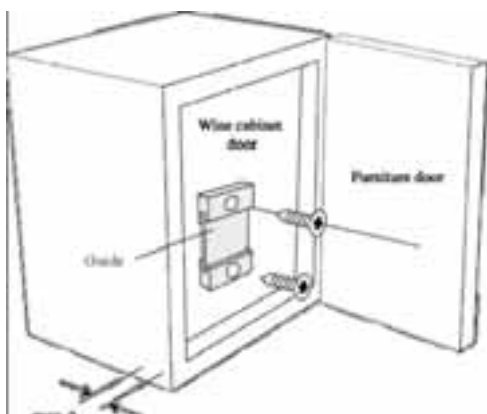
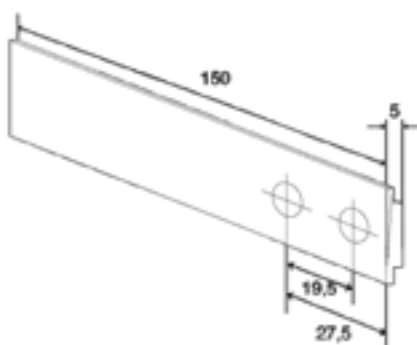
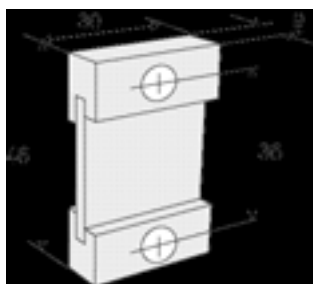


The alignment of the 2 holes must be completely parallel to the edge of the frame.

1 – Screw the hinge guide onto the wine cabinet door.

2 – Open the wine cabinet door to 90°, thread the rail onto the guide and screw the rail horizontally onto the inside of the furniture door.

GB



The model depicted above is the Vin&O 45 EL.

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:

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.

N B

Additional shelves can be purchased from your retailer.



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

Recommendation






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”.

GB

Loading

Vin&O cabinets are multi-temperature cabinets, providing a cool zone in the lower section and gradually rising to a warmer zone in the upper section.

Storage example:

	Bordeaux red zone
	Côtes du Rhône / Burgundy red zone
	12-14°C maturing zone (natural cellar conditions) + light red wine to be drunk “cold”
	White wine/rosé
	White wine, champagne, fizzy drinks, water, spirits...

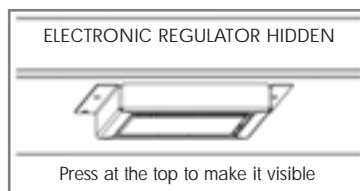
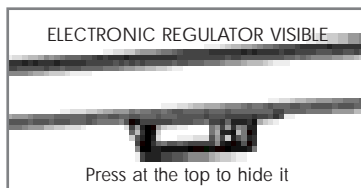
Temperature settings

Electronic model

- To make the electronic display visible: press at the top then release.


The box will then be visible and the set temperatures may be changed. Reverse the process in order to hide it. (see description, pages 4-5)

- Your wine cabinet was preset in the factory based on standard settings which mostly suit all scenarios. It is therefore not necessary to change these settings.








- Your Vin&O is preset in the factory in order to obtain 6°C in the lower section and 18°C in the upper section ($\pm 1^\circ\text{C}$).
- The display alternately displays the lower section temperature and the upper section temperature every 10 seconds.




- The upper section temperature is displayed when the  key is lit.
- It is possible to set the temperature in the upper section (bringing to room temperature zone) between min.: 14°C à 16°C
max.: 16°C à 18°C

• **Setting the upper temperature:**






- Press  continuously until  is displayed
- Press , the setting value is displayed
- Press , to increase it
- Press , to lower it

When the desired setting is achieved, press PRG continuously, until the internal temperature is displayed.



- The lower temperature is displayed when  is lit.
- It is possible to set the temperature of the lower section (cooling zone) between min.: 6°C
max.: 8°C

• **Setting the lower temperature:**

- Press  continuously until  is displayed
- Press , the setting value is displayed
- Press , to increase it
- Press , to lower it

When the desired setting is achieved, press continuously on PRG, until the



internal temperature is displayed.

The lower section is designed for cooling – setting between 6°C and 8°C - it is not therefore recommended that you leave bottles there.

**The upper section is designed for setting between min.: 14°C and 16°C
max.:16°C and 18°C**

In these conditions, the maturing zone temperature is between 11 and 13°C.

Temperature settings

Standard model

- Your Vin&O is preset in the factory in order to obtain 6°C in the lower section and 18°C in the upper section ($\pm 2^\circ\text{C}$)
- Temperature setting is carried out using a room thermostat (see description page 4-5):

hot thermostat: located in the upper section

cold thermostat: located in the lower section

- The standard setting is obtained according to the model:

	Standard T°	Cold thermostat	Hot thermostat
Vino 80 B	6 - 18	6	18
Vino 120 B	6 - 18	6	18

- Adjustment

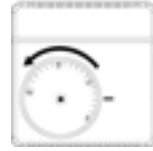
It is possible to increase or lower temperatures. The same difference between the two thermostats must be maintained.



HOT



COLD



HOT



COLD

Increase: move the index values of the 2 thermostats upwards.

Lower: move the index values of the 2 thermostats downwards.



The thermostat setting values are not temperatures in degrees but index values. An index value corresponds to approximately 1°C.



- In all cases, it is necessary to wait 48 hrs before noticing the effects of a temperature adjustment.
- The indicated settings are standard settings given for an ambient temperature of approximately 20°C. Depending on the external temperature and/or change and/or installation conditions, they may require adjustments.



Do not allow the glass door to be exposed to direct sunlight.



Wine service temperatures (provided by way of example)

Alsace	10°C
Australia	16°C
Beaujolais	13°C
Bordeaux Sweet White	6°C
Bordeaux Dry White	8°C
Bordeaux Red	17°C
Burgundy White	11°C
Burgundy Red	18°C
California	16°C
Champagne	6°C
Chile	15°C
Spain	17°C
Italy	16°C
Jura	10°C
Languedoc-Roussillon	13°C
Provence Rosé	12°C
Savoie	9°C
Vins de Loire Dry White	10°C
Vins de Loire Sweet	7°C
Vins de Loire Red	14°C
Vins du Rhône	15°C
Vins du Sud Ouest Sweet	7°C
Vins du Sud Ouest Red	15°C
White spirits	6°C
Whisky	16-18°C
Brandy	16-18°C
Mineral water, beer, fizzy drink	6-10°C



Cellar board

Your wine cabinet has a cellar board, fitted inside the door. It allows you to protect your wine from UV light and in this way demarcates your maturing area.

The “cellar book” is a chart to be filled in. It allows you to very quickly find which shelf in the wine cabinet refers to the number that you have written in the first column on the chart (“Shelf No.”).

The chart is detachable to make it easier to write on.

Only use the special pencil supplied with your cabinet for writing on the chart. A clip is also supplied to attach the pencil.

To make writing more legible, make sure that the pencil is always sharp.

To rub it out, use a slightly damp sponge or cloth. Do not use liquids other than water.



GB



Important information about wine

Your Vin&O cabinet has been designed to ensure optimal wine conserving and/or serving conditions.

Wine is a complex product, which develops very slowly and over a very long period. It requires special conditions to reach its full potential.

All wines are conserved at the same temperature – only serving and tasting temperatures differ according to the wine (see chart, p16).

This being the case, just as for wine growers’ natural cellars, it is no so much the absolute value of the conservation temperature that matters, as its constancy.

In other words, whatever the temperature of your wine cabinet is, between 10 and 14°C, your wine will be conserved in ideal conditions, provided that this temperature does not fluctuate.

IN ANY EVENT, SHOULD YOU NOTICE A HUMIDITY OR TEMPERATURE ABNORMALITY INSIDE YOUR CABINET, PLEASE NOTE THAT EXPOSING YOUR WINE TO THESE ABNORMAL CONDITIONS IS ONLY HARMFUL TO THE WINE IF IT OCCURS OVER A LONG PERIOD.

Everyday maintenance of your wine cabinet

Your Vin&O cabinet is a tried-and-tested easy to use appliance. The following few maintenance operations will ensure that your cabinet provides you with optimal performance and many years of faithful service.

- 1) Regularly dust (twice a year) the condenser (black metallic grid fitted at the rear of your wine cabinet).
- 2) Once a year completely clean the inside of your wine cabinet, after emptying and unplugging it. To do so, use a non-abrasive cleaning product and water, taking care to rinse thoroughly afterwards).



Humidity

Your cabinet is fitted with an exclusive ARTEVINO system, recreating inside your wine cabinet the correct level of humidity required for optimal sealing of your bottles' corks. When installing, it is important that you pour the equivalent of a small glass of water into the drainage groove on the floor of the cabinet, in order to start the heat pump process.



Regularly checking your appliance and, if you suspect that something is not functioning correctly, notifying your retailer of the anomaly, is the best way to ensure that your cabinet will provide you with years of long and faithful service.

Operating anomalies

When starting up the appliance

The compressor is not functioning: check the wall socket by plugging in another electrical appliance.

The compressor never stops: put your hand on the condenser (grid located on the outside of the appliance, at the rear); if the condenser is cold, contact your retailer. If the condenser is hot, set the cold thermostat as high as possible, if the compressor still does not stop, contact your retailer.



Any intervention on the refrigeration unit must be carried out by a refrigeration technician, who will check that the circuit is waterproof before powering up.

In the same way, any intervention on the electrical circuit must be carried out by an electrician.

If the power cable is damaged, it must be replaced by the manufacturer, the after-sales service or similarly qualified persons, for safety reasons.



ANY INTERVENTION CARRIED OUT BY A TECHNICAL SERVICE NOT APPROVED BY ARTEVINO WILL RENDER THE WARRANTY NULL AND VOID.



THE USE OF GLASS DOORS HAS AN EFFECT ON PERFORMANCE.

Technical Specifications

The technical specifications below are identical for both the electronic and the standard models.

Model	Temperatures	Height	Width	Depth.	Weight*
Vin&O 45 EL	multi-temperatures	640 mm	540 mm	557 mm	31 kg
Vin&O 85 EL Vin&O 80 B	multi-temperatures	1220 mm	540 mm	557 mm	49 kg
Vin&O 125 EL Vin&O 120 B	multi-temperatures	1570 mm	540 mm	557 mm	58 kg

* Empty appliance with glass door.

Model	Electrical power	Consumption* over 24 h	Voltage	Frequency	Restrictions for use	
					Min. T°	Max. T°
Vin&O 45 EL	132 W	1,10 kW / 24 h	230 V	50 Hz	12°C	30°C
Vin&O 85 EL Vin&O 80 B	132 W	0,75 kW / 24 h	230 V	50 Hz	12°C	30°C
Vin&O 125 EL Vin&O 120 B	132 W	0,77 kW / 24 h	230 V	50 Hz	12°C	30°C

* For an external temperature of 20°C.

Protecting the environment

Disposing of packaging:

The packaging used by Artevino is made from recyclable material.

After unpacking your cabinet, take the packaging to a waste disposal centre. For the most part, it will be recycled.



In compliance with legislation concerning protecting and caring for the environment, your wine cabinet contains no C.F.C.s.

Energy saving:

- Install your cabinet in a suitable place (see page 7) and observe 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 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 contained in wine cabinets, Artevino uses recyclable materials which require a special packaging disposal procedure to be followed.

Condemn the lock to prevent children from accidentally shutting themselves inside the cabinet.

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

