










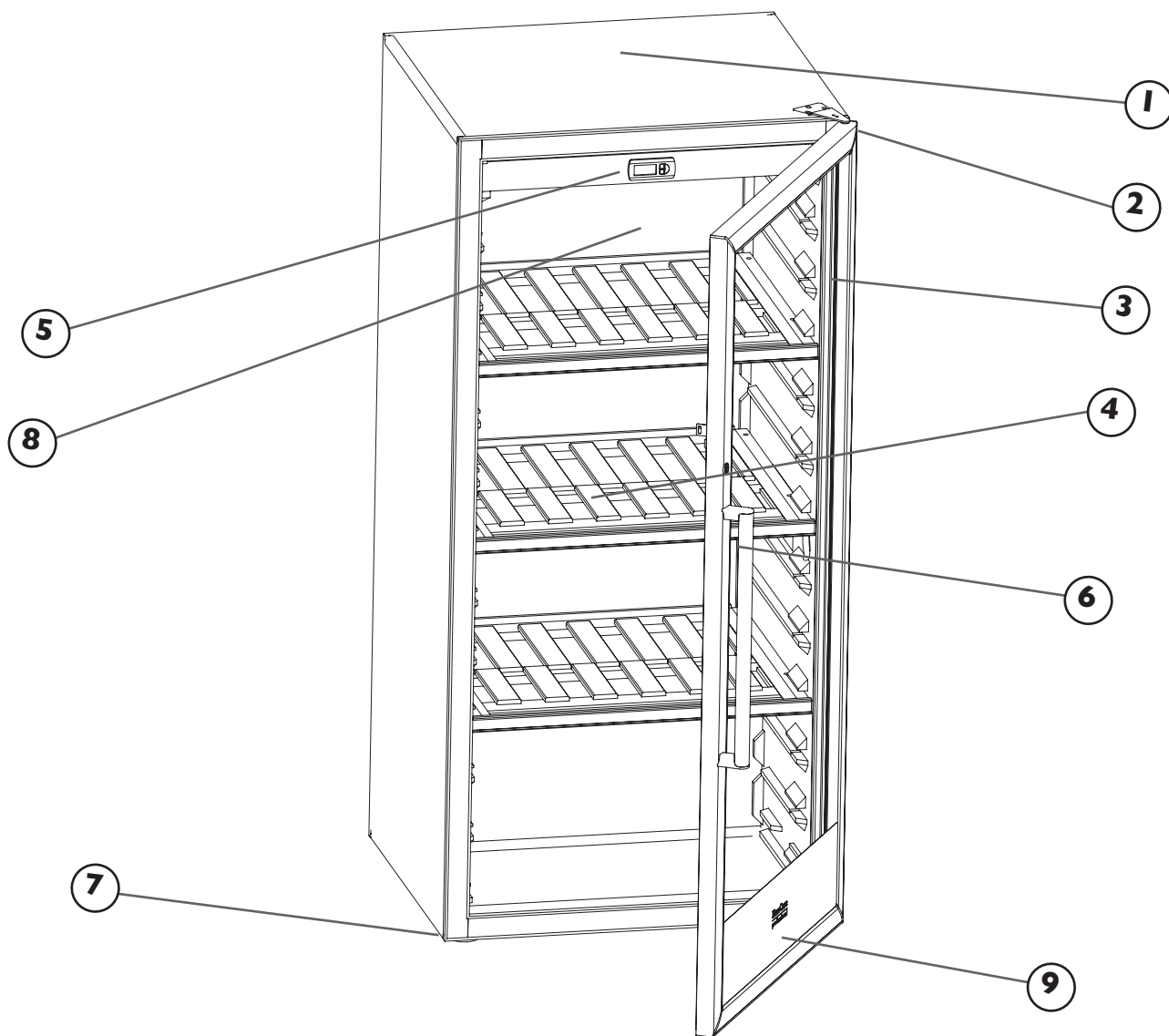


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I - DESCRIPTION OF YOUR WINE CABINET



- 1 - Cabinet body
- 2 - Hinge
- 3 - Glass door
- 4 - Universal sliding shelf / storage shelf
- 5 - Control panel

- 6 - Lock
- 7 - Adjustable feet (4)
- 8 - Heat pump hole
- 9 - Appliance information plate



2 - IMPORTANT SAFETY RECOMMENDATIONS

Warning!

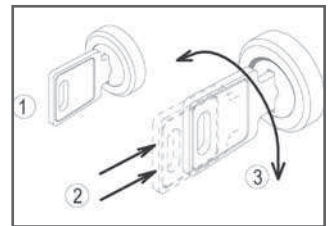
When using your wine cabinet, always observe certain basic precautions, in particular:

- This appliance is only intended for storing wine.
- Only use the wine cabinet for the purpose for which it was designed, as described in this guide.
- Never unplug the wine cabinet by pulling the power cable. Firmly grasp the plug of the power cable and pull to remove it from the wall socket.
- Never use a split power cable or one with signs of wear along its length. Immediately replace damaged cables.
- This appliance is not designed to be used by people (including children) with reduced mental, sensory or physical abilities or who lack experience and knowledge, unless they are supervised when using for the first time or have been given instructions on how to use the appliance from somebody responsible for their safety. Children must be supervised to ensure that they do not play with the appliance.
- Do not allow children to hang from, climb, sit or stand on the wine cabinet shelves. They could damage the wine cabinet and seriously injure themselves.
- Remember to always store the keys out of reach of children to prevent them locking themselves inside the cabinet.

NB: for optimal safety, the cabinet is fitted with a dual action lock. To open or close the door, you must push the key and keep it pushed in whilst you turn it (see diagram above).

DANGER : Risk of trapping for children. Before recycling your old wine cabinet:

- remove the door.
- Arrange the shelves so that children cannot easily climb inside the appliance.



Never damage your appliance's refrigerating circuit.



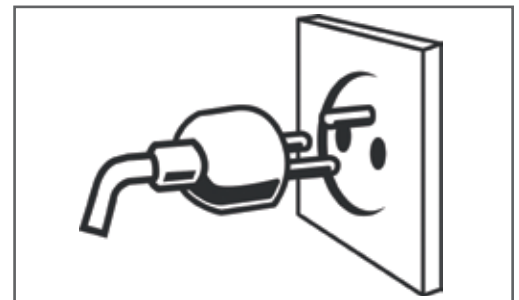
3 - POWER SUPPLY

For your personal safety, the wine cabinet must be correctly earthed.

The wine cabinet's power cable has a plug, to be plugged into a standard outlet, earthed, to prevent any risk of electric shock.

Have the power supply socket checked by a qualified electrician who will tell you whether or not it is correctly earthed and carry out, if necessary, work to bring it into compliance with current standards.

Contact your usual EuroCave retailer to change the power cable if it is damaged. It must be replaced by a EuroCave original manufacturer's part.



IMPORTANT : all work must be carried out by a qualified electrician.

Ensure that the socket is correctly earthed and that your installation is protected by a circuit breaker (30 mA*).

*not applicable to some countries



If moving to another country, first check if the supply characteristics of the cabinet correspond to the country (voltage, frequency).

4 - CARING FOR THE ENVIRONMENT AND ENERGY SAVING



Disposing of packaging:

The packaging used by EuroCave is made from recyclable materials. After unpacking your cabinet, take the packaging to a refuse collection point. For the most part, it will be recycled.

Recycling: acaring gesture

Electrical and electronic equipment has potentially harmful effects on the environment and human health owing to the presence of dangerous substances.

You should therefore not trash electrical and electronic equipment with unsorted municipal waste.

When buying a new EuroCave product (wine cabinet, cellar conditioner, Vin au Verre), you can entrust recycling of your old appliance to your EuroCave dealer.

Ask your EuroCave dealer – he will explain to you the removal and collection procedures set up within the EuroCave network. In compliance with legislation concerning protecting and caring for the environment, your wine cabinet does not contain C.F.C.s

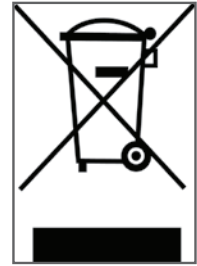
To save energy:

- Install your cabinet in a suitable place (see chapter 5) and observe the recommended temperature setting ranges.
- Keep the door open for as short a time as possible.
- Ensure that the seal is in good condition and that it is not damaged. If it is, contact your EuroCave retailer.

N. B.: When replacing your wine cabinet, contact your municipal refuse department to find out the correct recycling procedure.

For refrigerant gases, substances and some parts contained in the wine cabinets, EuroCave uses recyclable materials which require a special disposal procedure.

Seal the lock so that children do not accidentally get locked inside the cabinet. Disable unusable appliances by unplugging them and removing the power cable.



5 - INSTALLING YOUR WINE CABINET



Unpacking

- When delivered, check the outside of your cabinet for signs of damage (impact, buckling...).
- Open the door and check that the inside of your cabinet is intact (walls, shelves...).
- Remove the protective elements inside your cabinet.
- If there is a problem, contact your EuroCave retailer.

Installation

Transport your cabinet to its intended location.

It must:

- be open to the outside to allow circulation of air (not enclosed in a cupboard...),
- not be too damp (utility room, laundry room, bathroom...),
- have a flat, stable floor,
- be supplied with power (standard outlet, 16 A, earthed with circuit breaker, 30 mA*).
- (* not applicable to some countries).

IMPORTANT: When moving the cabinet, never tilt it more than 45° and always on its side, on the side of the power cable.

Precautions

- Do not place your cabinet in an area liable to flood.
- Do not place your cabinet near to a source of heat or in a location where it will be subject to direct sunlight.
- Do not allow water to splash on any part of the rear of the appliance
- Position your appliance so that there is a minimum 5 cm -

10 cm gap between the wall and the rear wall of your cabinet.

- If installing under a work surface, leave a minimum gap of 5 cm all around the appliance including underneath the work surface. Provide an air vent on the work surface (recommended).

- Arrange the electric power cable so that it is accessible and

does not come into contact with any of the appliance's components.

- Slightly tilt the cabinet backwards in order to adjust the front feet (adjust by screwing or unscrewing) in order to level your cabinet (use of a spirit level recommended).
- Take the charcoal filter from the «accessories» box and insert (via the inside of the cabinet) in the breather hole located on the top left-hand side (see diagram below).

A wine cabinet must be designed so that the bottles do not touch the back wall. If they do, the condensation created on the wall may trickle onto the shelves and damage the bottle labels. Also, contact with the cold wall may create a frost point, which is harmful to your wine.

Recommendation

In order to facilitate levelling, your cabinet is fitted with 4 adjustable feet. However, we recommend that you screw home the two feet located at the back of the appliance and carry out the adjustment only using the two feet located at the front of the appliance.

Carry out the final levelling of your cabinet (use of a spirit level recommended).

WAIT 48 HOURS BEFORE PLUGGING IN YOUR APPLIANCE

Whenever moving your cabinet, do not tilt it more than 45°, and always on its side, on the side of the power cable.



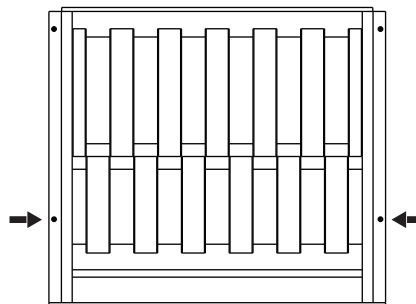
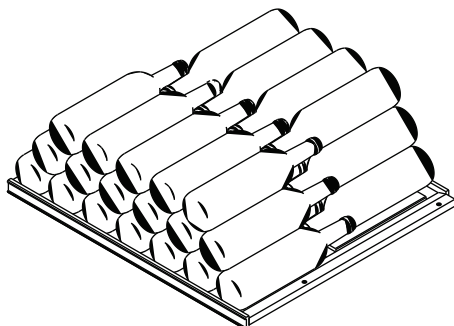
6 - LAYOUT - STORAGE

Each shelf can be used as a storage, sliding or display shelf. Your cabinet's shelves have 13 recesses to store your bottles in complete safety.

I - Configuration of a shelf in storage version:

To store bottles on a storage shelf, proceed as follows:

- Insert the shelf in the desired location.
- Place a wooden locking pin in each of the 2 holes located approximately 15 cm from the front of the shelf, on the right and left of the upper side: these pins fix the shelf with respect to the thermoformed wall and prevent any inappropriate movement of the shelf (see diagram).
- Start by laying the bottles in each recess of the back row, bottle base towards the back.
- Continue with the front row, laying the bottles in the opposite direction.
- Continue filling the shelf by stacking the bottles, taking care not to allow any of the bottles to touch the rear wall.
- A storage shelf can hold a maximum of 6 rows of 13 bottles, i.e. 78 "traditional" Bordeaux bottles (100 kg).

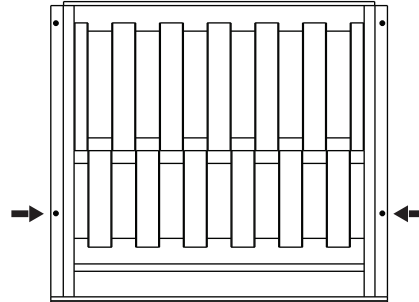
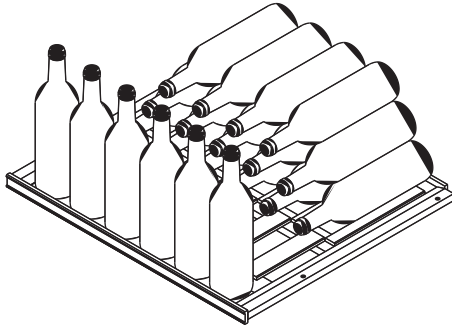




II - Configuration of a shelf in display version:

To store bottles on a display shelf, proceed as follows:

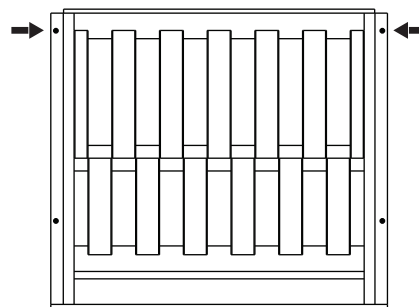
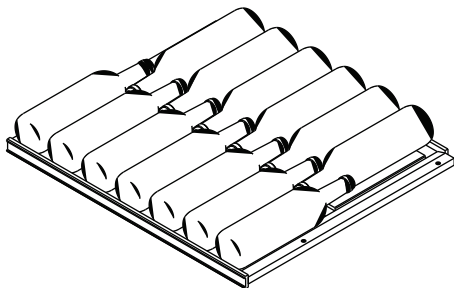
- Insert the shelf in the desired location.
- Place a wooden locking pin in each of the 2 holes located approximately 15 cm from the front of the shelf, on the right and left of the upper side: these pins fix the shelf with respect to the thermoformed wall and prevent any inappropriate movement of the shelf (see diagram).
- Start by laying the bottles in each recess of the back row, base of the bottle towards the back (6 “traditional” Bordeaux bottles).
- Continue filling the shelf by stacking the bottles on the back row ($7+6+7+6 = 26$ “traditional” Bordeaux bottles), taking care not to allow any bottles to touch the rear wall.
- To display your bottles, stand them up at the front of the shelf (maximum capacity: 6 “traditional” Bordeaux bottles).
- In display version, the shelf has a maximum capacity of 38 “traditional” Bordeaux bottles.



III – Configuration of a shelf in sliding version:

To store bottles on a sliding shelf, proceed as follows:

- Insert the shelf in the desired location.
- Place a wooden locking pin in each of the 2 holes located 4 cm from the rear of the shelf, on the right and left of the upper side: when you pull the shelf out, these pins prevent the shelf from coming all the way out of the cabinet (see diagram).
- Pull the shelves in the stop position towards you.
- Start by laying the bottles in each recess of the back row, bottle base towards the back.
- Continue with the front row, placing the bottles in the opposite direction.
- A sliding shelf can only hold one row of bottles (maximum 13 “traditional” Bordeaux bottles).
- In the case of a mixed shelf layout, for optimal accessibility, we recommend that you place the sliding shelves in the central section of the appliance.



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

Please note that if you do not have enough bottles to fill the wine cabinet, it is preferable to distribute the load over all the shelves available, in order to not have bottles “all at the top” or “all at the bottom”. For optimal performance, we recommend that you use the cabinet at over 75% of its capacity. Change the position of the locking pins if changing from sliding shelf to storage or display shelf. The shelves are fitted with holders for labels (card to be cut out, supplied with your cabinet) allowing you to see, in just once glance, which bottle to take.

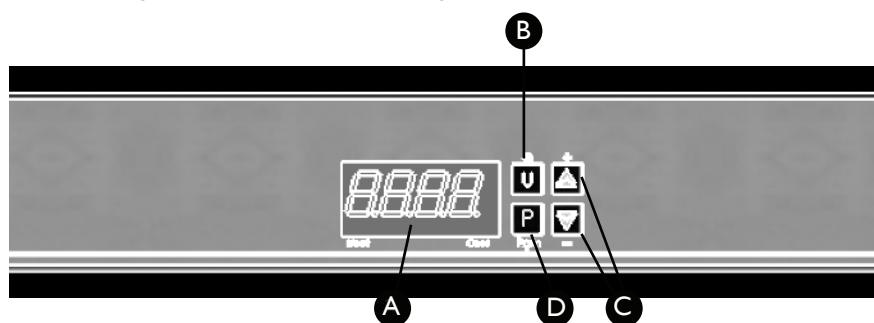
7 - COMMISSIONING YOUR WINE CABINET

I. Connection

- After waiting 48 hrs, plug in your cabinet, having checked that your socket is supplied with power (check the presence of correct sized fuses, circuit breaker, in working order. If need be, plug in another electrical appliance to check that the socket is supplied with power).

II. Single-temperature wine cabinet (ref. 3090V - 3142V - 3181V)

A. Description of the control panel



- A Temperature display
- B On/off key
- C Temperature setting keys
- D Confirmation key

- Temperature display: Displays the actual temperature inside your wine cabinet.
- buttons: allow you to select the desired temperature inside the cabinet.
- button: allows you to confirm the temperature setting.
- on/off button: allows you to turn the cabinet on and off.

- To start your cabinet

Press the «U» button, located on the control panel, until the display is activated.

When the control starts up, the message «OD» appears. Wait for the temperature to display without touching any of the controls or unplugging the appliance.



B. Setting the temperature

Setting the temperature of your wine cabinet is carried out entirely from the control panel.

Press and hold down the button for a few seconds, the "SPI" symbol will appear alternately with the previous temperature setting.

- Set the desired temperature using the and buttons.
- Confirm your programming by pressing and holding down the R button for a few seconds
- Your programming will automatically be confirmed if no button is pressed for 15 seconds after programming.



Your single-temperature cabinet was pre-set in the factory at 12°C but can be set between 6 and 18°C

Your wine cabinet can be placed in a room with a temperature of 0°C - 30 °C.

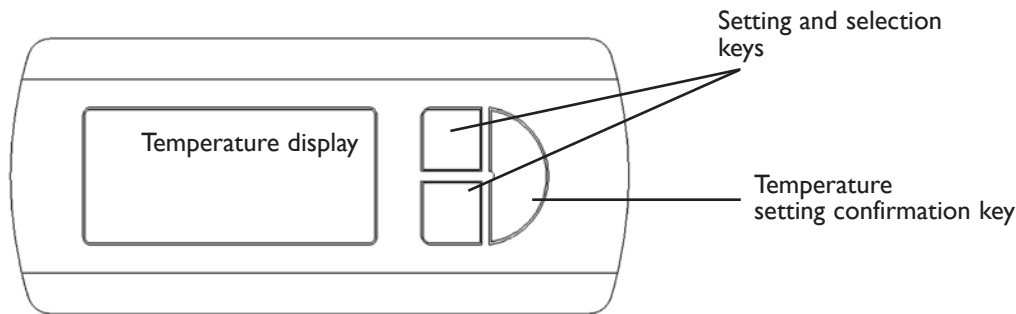
When commissioning the cabinet or after significant changes to the temperature setting, it can take several hours for your wine cabinet to stabilize and display the new desired temperature. Wait a few days. If the temperature does not stabilize, contact your retailer.

To save energy:

- Install your cabinet in a suitable place (see "Installation" paragraph) and observe the recommended temperature setting 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, contact your retailer.

III. Multi-temperature wine cabinet (ref. 3142S - 3181 S)

A. Description of the control panel



- To start your cabinet:

- Your wine cabinet automatically starts up when you plug it in

B. Setting the temperature



Your multi-temperature cabinet was pre-set in the factory in order to obtain 6°C in the lower section and 18°C in the upper section.

• The display shows (alternately, every 10 seconds) the temperature in the lower section, then the temperature in the upper section.

- The temperature of the upper section is displayed when **SET1** is lit.
- It is possible to set the temperature of the upper section (red serving temperature zone) between min 14° max 18°C
- Press and hold down **SET1** until °1 is displayed
- Press **Prob**, the setting value will appear
- Press **SET1**, to increase it
- Press **SET2**, to lower it

When the desired setting is obtained, press and hold down **Prob** until the internal temperature is displayed.

- The temperature of the lower section is displayed when **SET2** is lit.
- It is possible to set the temperature of the lower section (chilling zone) between min 6°C max 8°C
- Press and hold down **SET2** until °2 is displayed
- Press **Prob**, the setting value will appear
- Press **SET1**, to increase it
- Press **SET2**, to lower it

When the desired setting is obtained, press and hold down **Prob** until the internal temperature is displayed.



In order for your multi-temperature cabinet to perform optimally, the upper and lower temperature settings must have a difference of 10°C (e.g.: 8°C at the bottom = 18°C at the top)

IV. Frequently asked questions

I have noticed differences in temperature between the top and bottom of my cabinet.

- Refer to the setting instructions.
 - Check that none of the bottles is touching the back of the appliance.
- Nevertheless, only the temperature of the air fluctuates, since liquids possess excellent thermal inertia preventing wine from changing temperature. Just as in a natural cellar, a difference of about 2 - 3°C is considered normal as a result of convection phenomena. The most important thing with wine is that at any given time, the temperature is constant.

I have noticed frost on the back of my cabinet.

In a EuroCave wine cabinet, frost may appear on the back wall. The cold is most intense when the compressor starts up. This is therefore when there will be the most frost. This phenomenon is normal. When the compressor stops this frost will transform into droplets. If the frost accumulates to the point of causing ice, because the bottles are touching the back, it is necessary to unplug the appliance, wait until it defrosts, suitably store the bottles and then plug the appliance back in. If, in spite of these precautions, ice (and not frost) forms again, it is essential that you contact your retailer's customer service department.



Is there any risk to my wine if there is a prolonged power cut?

A EuroCave cabinet's insulation protects it against sudden changes in temperature; the thermal inertia linked to the volume of bottles considerably slows down changes in temperature. If there is a power cut, the temperature will rise very slowly, in this way preventing the wines from suffering any thermal shock. We recommend that you avoid opening the cabinet door during this time. Wine kept at an ambient temperature over a short period of time will not deteriorate.

My cabinet makes no noise.

The compressor fitted in EuroCave cabinets is very quiet (<38dB). According to the ambient temperature of the room and the temperature of the cabinet, the compressor may have stopped according to the setting.

The humidity level of my cabinet is too low.

Only very low levels of humidity over a long period are harmful (< than 50%). A drop in humidity may be noticed when the compressor is functioning, owing to the transformation of humidity into frost. This temporary drying of the air is very short-lived and has no effect on the corks.

In case of persistently low humidity levels:

- Check that no bottles are touching the back wall of the cabinet.
- Check that the air vent is not obstructed.
- Pour the equivalent of one glass of water into the tray that collects condensation water if it is accessible or at the back of the cabinet on the bottom left-hand side (condensation water discharge pipe).

Where can I obtain additional shelves from?

You can purchase additional shelves from your usual EuroCave retailer.



8 - EVERYDAY MAINTENANCE



Your EuroCave Professional wine cabinet is a tried and tested appliance.

Maintenance to be carried out about once a year

- Unplug and unload the appliance.
- Clean the condenser at the back of the appliance by removing dust with a vacuum cleaner.
- Remove dust from the evaporator by vacuuming the top of the evaporator cover
- Clean the inside of the compartments with water and a gentle cleaning product.
- Rinse thoroughly.
- Check that the seals are in good condition.

Regular monitoring of your appliance and reporting any faults to your retailer will ensure that your wine cabinet provides you with years of faithful service.

Humidity

Your cabinet is fitted with an exclusive EuroCave system allowing you to recreate inside your wine cabinet the level of humidity required for effective sealing of your bottles' corks. When installing your cabinet, it is important to pour the equivalent of one glass of water on the floor of the cabinet, to activate the heat pump.

9 - OPERATING FAULTS



When starting up

The compressor does not work: ensure that the wall socket is supplied with power by plugging in another electrical appliance. The compressor never stops: put your hand on the condenser (grill located on the outer rear wall of the appliance); if the condenser is cold, contact your retailer. If the condenser is hot, set the temperature of your cabinet to 18°C, the maximum value in the temperature setting range. If the compressor still does not stop, contact your retailer.

ANY WORK CARRIED OUT BY TECHNICAL SERVICES NOT APPROVED BY EUROCAVE PRO WILL RENDER THE WARRANTY NULL AND VOID.

N.B. Only prolonged exposure to temperatures outside the permitted range and sudden temperature fluctuations are harmful to your fine wines.

N.B.: Any work on the cooling unit must be carried out by a refrigerationist who must perform a leak test on the circuit before powering up again. In the same way, any work on the electrical system must be carried out by a qualified electrician.

If the power cable is damaged, it must be replaced by the manufacturer, its customer service department or similarly qualified persons, for safety reasons.

Whatever the circumstances, if your appliance does not seem to be operating correctly, contact your EuroCave retailer.

10 - TECHNICAL FEATURES



Model	H	W	Depth	Temperature	Weight ***	Accuracy	
3090	1110 mm	680 mm	680 mm	Single	61 Kg	+/- 1.5 °C	
3142 V/S	1470 mm	680 mm	680 mm	Single or Multi	71 Kg	+/- 1.5 °C	
3181 V/S	1810 mm	680 mm	680 mm	Single or Multi	82 Kg	+/- 1.5 °C	
Model	Electrical power	Consumption per 24hrs*	Voltage **	Frequency	Permitted temperature range		
					T° mini	T° maxi	
3090	107W	0.5 Kw / 24 H	230V	50 Hz	0 °C	30 °C	
3142 V/S	107W	0.7 Kw / 24 H	230V	50 Hz	0 °C	30 °C	
3181 V/S	107W	0.7 Kw / 24 H	230V	50 Hz	0 °C	30 °C	

* Measured with an external temperature of approximately 20°C. ** Depending on the country, these values may vary; to find out the characteristics of your specific model, consult your appliance's identification label. *** Empty appliance with solid door.

Your product complies with the following standards:

1 SAFETY Directive 2006/95/CE
Standard EN60335-1 : 2001+A1+A2+A11+A12+A13
EN60335-2-24 : 2002+A1+A2+A11

2 EMC Directive 2004/108/CE
Norme EN55014-1/2

Brand	Reference	Energy efficiency rating	Annual power consumption AEc* (Kwh/yr)	Useful volume (in litres)	Temperature of the other compartments	Sound emission dBA
EUROCAVE PROFESSIONAL	3090V	G	475	326	NA	38
EUROCAVE PROFESSIONAL	3142V	G	511	455	NA	38
EUROCAVE PROFESSIONAL	3142S	G	584	455	NA	38
EUROCAVE PROFESSIONAL	3181V	G	621	575	NA	38
EUROCAVE PROFESSIONAL	3181S	G	548	575	NA	38



10 - STANDARD WINE SERVING TEMPERATURES

French wines

Alsace	10°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
Champagne	6°C
Jura	10°C
Languedoc-Roussillon	13°C
Provence Rosé	12°C
Savoie	9°C
Dry white Loire wines	10°C
Sweet Loire wines	7°C
Red Loire wines	14°C
Rhône wines	15°C
South-West sweet wines	7°C
South-West red wines	15°C

Australian wines

Cabernet franc	16°C
Cabernet sauvignon	17°C
Chardonnay	10°C
Merlot	17°C
Muscat à petit grain	6°C
Pinot noir	15°C
Sauvignon blanc	8°C
Semillon	8°C
Shiraz	18°C
Verdhelo	7°C

Other wines

California	16°C
Chili	15°C
Spain	17°C
Italy	16°C