

EUROCAVE



Mode d'emploi - Gamme Classic / Collection
User Manual - Classic / Collection Range
Gebrauchsanweisung - Reihe Classic / Collection
Modo de empleo - Gama Classic / Collection
Gebruiksaanwijzing - Aanbod Classic / Collection
Istruzioni per l'uso - Gamma Classic / Collection

Des solutions adaptées à tous vos besoins - Solutions to meet all your needs
All Ihren Bedürfnissen angepaßt Lösungen - Soluciones adaptadas a todas sus necesidades

ARMOIRES À VINS - WINE CABINETS WEINKLIMASCHRÄNKE - ARMARIOS PARA VINOS



Sowine



Gamme 92



Classic



Compact



Première



La Petite S013



Cuir - Leather - Leder - Cuero



Collection



Elite

SYSTÈMES DE RANGEMENT - STORAGE SYSTEMS REGALSYSTEME - SISTEMAS DE COLOCACIÓN



Modulocube - Climatiseur Inoa* - Modulothèque



Modulocube

GAMME EUROCAVE PROFESSIONAL EUROCAVE PROFESSIONAL RANGE REIHE EUROCAVE PROFESSIONAL GAMA EUROCAVE PROFESSIONAL



Dual Zone



Vin au Verre*



Sowine professional*

* Produit non disponible dans certains pays. Product not available in certain countries.

WELCOME TO THE WORLD OF EUROCAVE

Our priority is helping you to find the best solutions for your wine storage needs...

To do so, EuroCave has drawn on its considerable expertise to bring together the 6 essential criteria for optimal wine maturing:

Temperature:

The two enemies of wine are extreme temperatures and sudden fluctuations in temperature. In order for wine to reach its full potential, it should be stored at a constant temperature.

Humidity:

It is an essential criterion, allowing corks to retain their sealing properties. The level of humidity must be above 50% (ideally 60 - 75 %).

Protection from light:

Light, particularly its U.V. component, causes wine to deteriorate very quickly by irreversible oxidation of tannins. Therefore, we strongly recommend that you store your wine in a dark place, protected from U.V. light.

Absence of vibrations:

Vibrations disturb wine's long development process and often prove fatal for fine wines. The "Main du Sommelier" supports adapt to the shape of the bottles and protect them from vibration (anti-vibration technology).

Storage:

Moving bottles too often is harmful for wine. Having suitable shelves that limit handling is essential.

Natural ventilation:

A constant flow of fresh, filtered air is essential for preventing bad odours and the development of mould.

All of these essential criteria are met in the EuroCave wine cabinet that you have just purchased. Thank you for placing your confidence in us.

Standard wine serving temperatures

French wines		Australian wines	
Alsace	10 °C	Cabernet franc	16 °C
Beaujolais	13 °C	Cabernet sauvignon	17 °C
Sweet white Bordeaux	6 °C	Chardonnay	10 °C
Dry white Bordeaux	8 °C	Merlot	17 °C
Red Bordeaux	17 °C	Muscat à petit grain	6 °C
White Burgundy	11 °C	Pinot noir	15 °C
Red Burgundy	18 °C	Sauvignon blanc	8 °C
Champagne	6 °C	Semillon	8 °C
Jura	10 °C	Shiraz	18 °C
Languedoc-Roussillon	13 °C	Verdhelo	7 °C
Provence Rosé	12 °C		
Savoie	9 °C	Other wines	
Dry white Loire wines	10 °C	California	16 °C
Sweet white Loire wines	7 °C	Chile	15 °C
Loire reds	14 °C	Spain	17 °C
Rhône wines	15 °C	Italy	16 °C
Sweet white wines from the South-West	7 °C		
Red wines from the South-West	15 °C		

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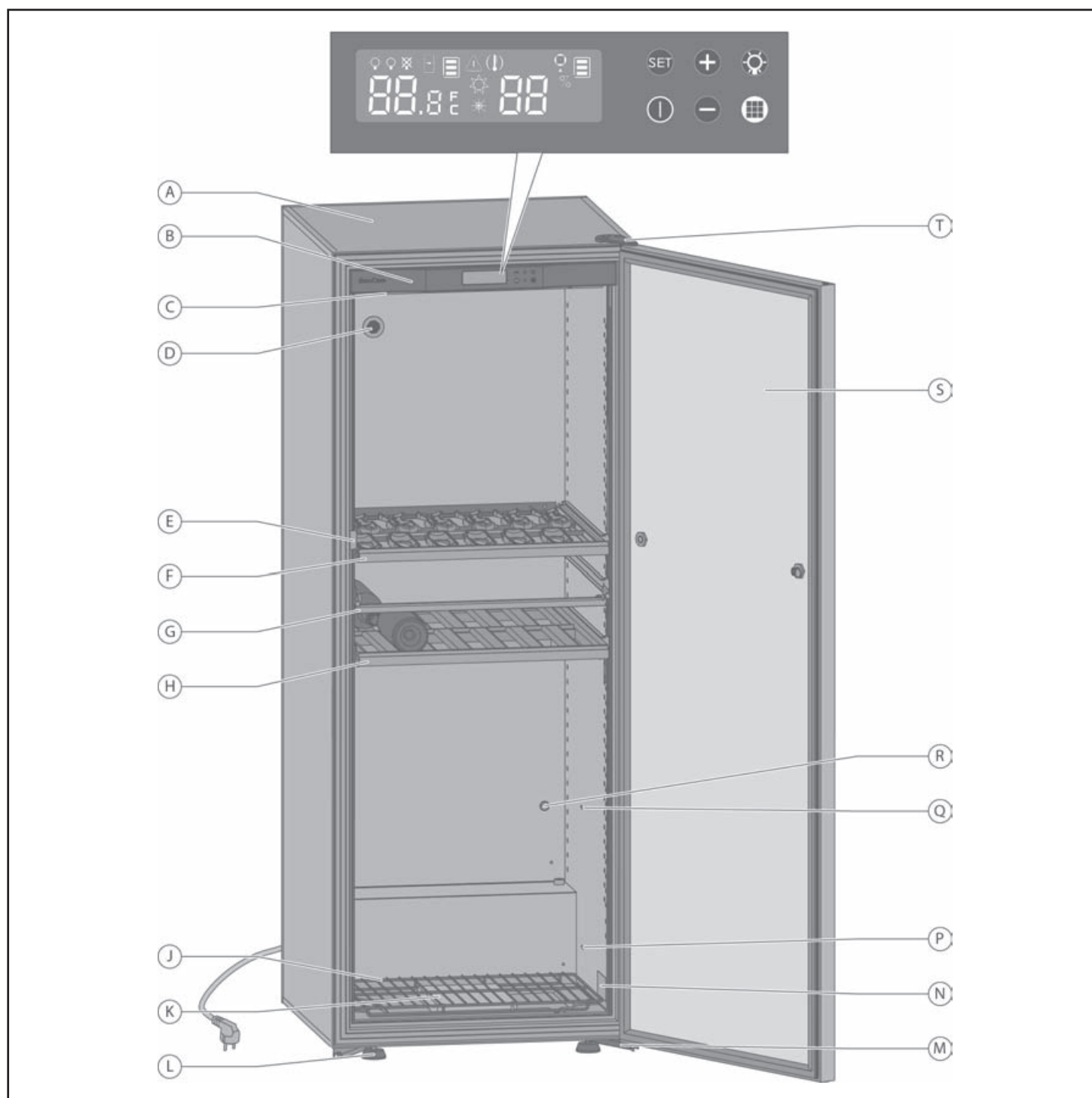


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I - DESCRIPTION OF YOUR WINE CABINET



- A** Cabinet body
- B** Control panel
- C** Lighting (2 LEDs)
- D** Breather hole + active charcoal filter
- E** Door catch
- F** Sliding shelf
- G** Cabinet body stiffener (do not remove)
- 283 model only
- H** Storage shelf
- J** Rack
- K** Humidity cartridge (1-temperature models)*

- L** 2 adjustable feet for levelling
- M** Lower hinge
- N** Product identification label
- P** Location of the sensors in 2 and multi-temperature cabinets
- Q** Location of the sensor in 3-temperature cabinets
- R** Fresh air vent
- S** Door (fitted with a handle and dual action lock)
- T** Upper hinge

* For 2-temperature models, the cartridge is replaced by the Hygro++ cylinder.



2 - IMPORTANT SAFETY RECOMMENDATIONS

Carefully read these operating instructions before using your appliance for the first time and retain them for future use. Using your appliance in a way that contravenes these operating instructions may damage it.

- This appliance is only intended for storing wine.
- Only use the appliance for the purpose for which it was designed, as described in these operating instructions.
- Unplug your appliance if not using for a long time and before carrying out any cleaning or maintenance work.
- Unplug your appliance by pulling the plug, not the power cable.
- Never use a damaged power cable or one with signs of wear along its length.
- Only use the power cable supplied with the appliance and only plug into an earthed wall socket.
- Your appliance must only be used indoors (see table of ambient operating temperatures, p 19).
- If the cable, plug or appliance appear to be damaged or are not working correctly, contact your EuroCave retailer.

- Do not place the appliance, power cable or plug in water or any other liquid.
- Do not leave the power cable within reach of children or let it hang over a square corner or close to a source of heat.
- Do not place the appliance on a hot surface such as a hotplate and do not use it close to a source of heat (radiator, naked flame, window...).
- Place the appliance on a flat, stable, non-flammable surface, a suitable distance away from sinks or taps, to prevent water or other liquids splashing onto it.
- This appliance was not designed to be used by people (including children) with reduced mental, sensory or physical abilities or people lacking experience or knowledge unless somebody responsible for their safety supervises them or has given them prior instructions on how to use the appliance. Children should be supervised to ensure that they do not play with the appliance.
- It is strongly recommended that you do not cling onto the panels covering the cabinet.



3 - POWER SUPPLY

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



For your personal safety, the wine cabinet must be correctly earthed. Ensure that the socket is correctly earthed and that your installation is protected by a circuit breaker (30 mA*)

**not applicable to some countries.*



Have the power supply socket checked by a qualified electrician who will tell you whether or not it is correctly earthed and will 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.



If you are moving to a foreign country, check whether or not 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 manufactured in recyclable materials.

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

Recycling: a caring gesture

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

Therefore, you should never trash electrical and electronic equipment with unsorted municipal waste. When purchasing a new EuroCave product, you can entrust recycling of your old appliance to your EuroCave retailer. Talk to your EuroCave retailer; 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 wine cabinet in a suitable place (see next page) and observe the recommended temperature setting ranges.
- Keep the door open for as short a time as possible.
- Check that the door seal is in good condition and that it is not damaged. If it is, contact your EuroCave retailer.

Disable unusable appliances by unplugging them and removing the power cable.

5 - INSTALLATING 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 appliance is intact (walls, Main du Sommelier supports, hinges, bottle shelf...).
- Remove the protective elements inside your cabinet.

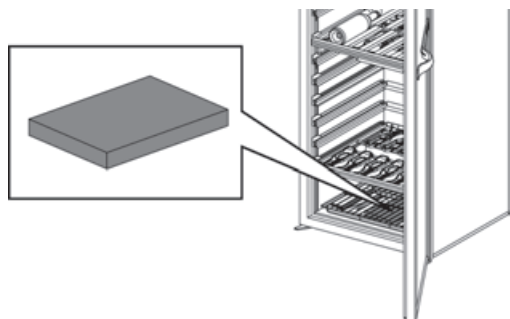
If there is a problem contact your EuroCave retailer.



When moving the cabinet, do not 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 close to a source of heat or in a location where it will be subject to direct sunlight.
- Prevent water from splashing on any part of the rear of the appliance.
- Position your appliance so that there is a minimum gap of 5 – 10 cm 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 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 them by screwing or unscrewing), in order to level your cabinet (use of a spirit level recommended).
- Place the humidity cartridge (located in the "accessories" box of your cabinet – only for 1-temperature models) at the bottom of the cabinet, in the tray under the rack (see diagram below). For 2-temperature models, the cartridge is replaced by a clay cylinder (Hygro ++ cylinder) to be positioned on a shelf between the bottles). When using for the first time, fully immerse the cartridge or cylinder in water for a few minutes until it is saturated with water then allow to drain thoroughly.



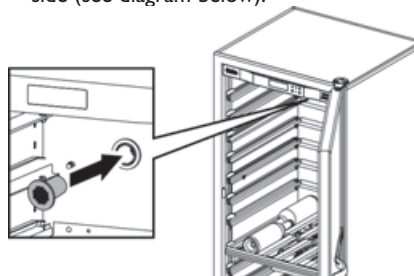
Installation

Transport your cabinet to its intended location.

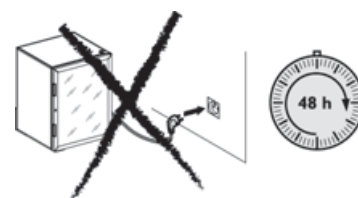
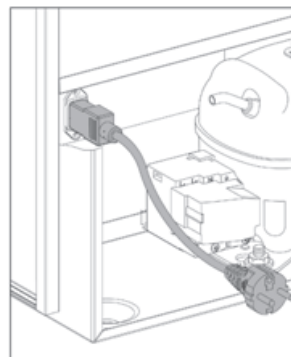
It must:

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

- 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).



- Take the power cable (located in your cabinet's "accessories" box) and plug it into the connector, located on the bottom left-hand side of the rear of the cabinet (see diagram below).



- When using the appliance for the first time, the charcoal filter alarm will display. Reset the filter meter to 365 (see chapter 7, § VI).



N.B: the LEDs on the control panel must only be replaced by a qualified electrician.

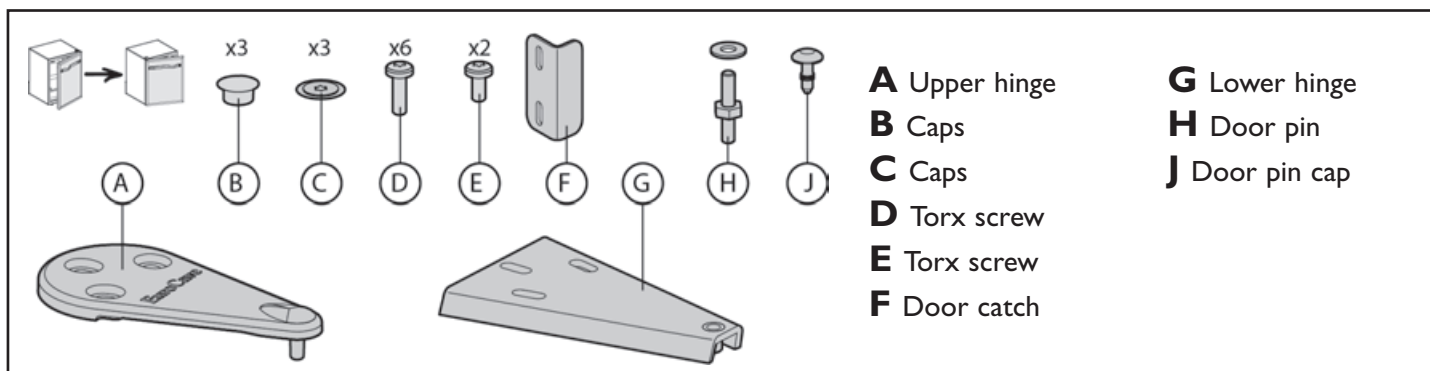


A wine cabinet must be designed so that the bottles do not come into contact with the back wall. If this occurs, the condensation created on the wall could run onto the shelves and damage the bottle labels. Furthermore, contact with the cold wall could create a frost point, which is harmful to wine.

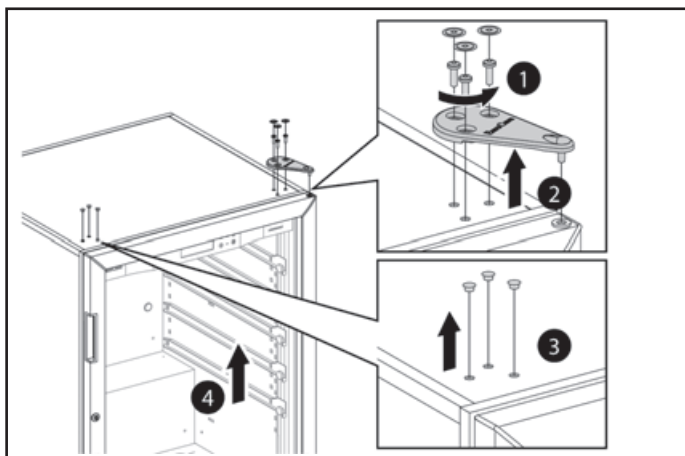


5 - INSTALLATING YOUR WINE CABINET

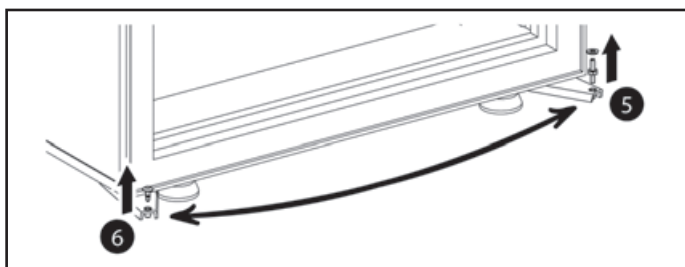
I. Reversible door



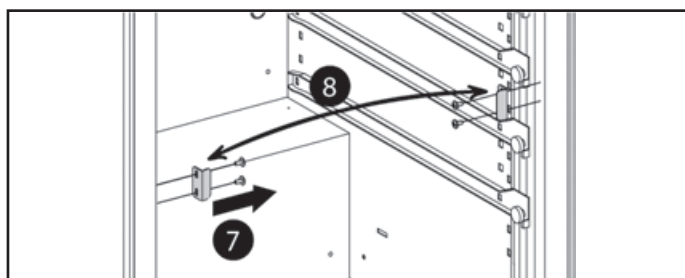
Allows you to change the direction in which your door opens. Proceed as follows (instructions for changing a right-hand door into a left-hand door):



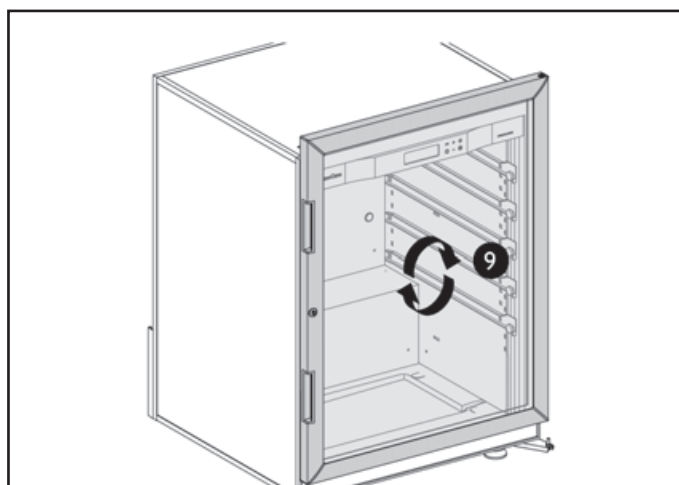
- 1 Unscrew the three screws using a "T25" Torx wrench.
- 2 Remove the upper hinge.
- 3 Carefully remove the caps using a thin blade.
- 4 Remove the cabinet door by opening it slightly then lifting it upwards.



- 5 Unscrew the door pin.
- 6 Carefully remove the caps using a thin blade and replace with the pin. Reposition the cap on the opposite side.



- 7 Unscrew the four screws.
- 8 Fasten the catch on the opposite side of the cabinet using the screws.

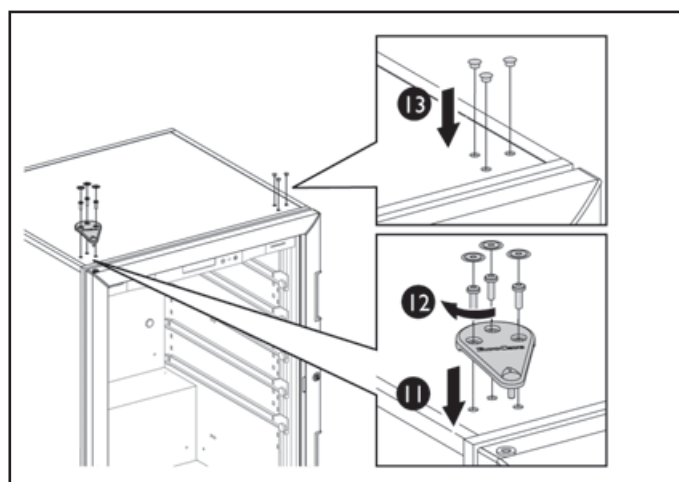


- 9 Turn the door through 180°.



N.B: the door is very heavy. Take all necessary precautions so that you do not injure yourself or drop it.

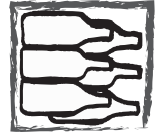
- 10 Replace the door on its pin.



- 11 Put in place the upper hinge.
- 12 Screw the hinge so that the door is completely parallel to the cabinet. Check that the seal adheres well to the cabinet body (by closing the door), to ensure that it is completely air-tight.
- 13 Put in place the caps.











N.B: The doors of models in the Collection range are not reversible.



Your EuroCave wine cabinet was designed to be adaptable. In terms of storage capacity, it adapts to your needs: equipment can be changed or added to if your requirements change.

Different types of storage

 <p>Universal storage shelf Ref.:AXUH</p> <p>Capacity: 77 bottles Maximum weight: 100 kg</p>	 <p>Universal sliding shelf with "Main du sommelier" supports Ref.:ACMS</p> <p>Capacity: 12 bottles</p>	 <p>Magnum sliding shelf with "Main du sommelier" supports Ref.:ACGMS</p> <p>Capacity: 7 bottles</p>
 <p>Bordeaux storage shelf Ref.:AXBH</p> <p>Capacity: 78 bottles Maximum weight: 100 kg</p>	 <p>Sliding serving shelf Ref.:ACVH</p> <p>Capacity: 20 bottles</p>	 <p>Articulated display kit for ACMS shelves Ref.:AOPRESAR</p> <p>Capacity: 32 bottles</p>
 <p>Display shelf Ref.:ACPH</p> <p>Capacity: 22 bottles</p>	 <p>Sliding Champagne shelf Ref.:ACHH</p> <p>Capacity: 10 bottles</p>	<p>The layout of your cabinet can be changed to suit your requirements. Refer to page 72-78 to see storage simulations.</p>

Advice for the layout of your wine cabinet

Your EuroCave wine cabinet was designed to safely hold a maximum number of bottles. We recommend that you follow the advice below in order to optimize loading.

- Distribute your bottles as uniformly as possible over the various cabinet shelves, in order to spread the weight. Also make sure that your bottles do not touch the back wall of the cabinet.
- Also ensure that you distribute your bottles uniformly over the height of the cabinet (do not load the bottles all at the top or all at the bottom).
- Observe the loading instructions specific to your cabinet's type of storage equipment, and never stack bottles on a sliding shelf.
- If you have sliding shelves, it is best to position them in the upper section of your cabinet to facilitate daily access to them.

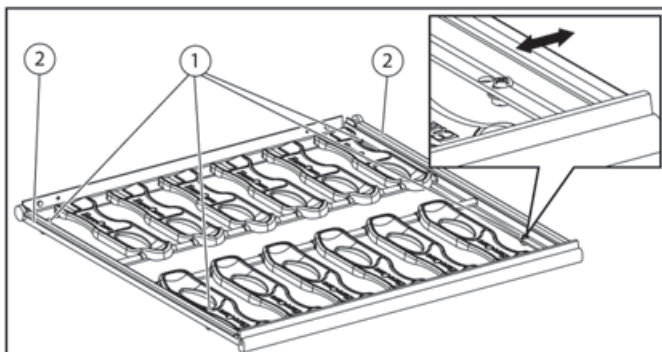
- In the same way, position one or two bottles of each of your various wines on the sliding shelves and keep your spare bottles on the storage shelves. You then simply replace bottles when they are consumed.
- When using your wine cabinet, never pull out more than one sliding shelf at a time.

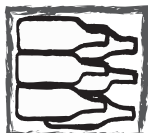


N.B: Never change the position of the stiffener in your 283 cabinet (see description, page 5) without first consulting your retailer and never move this part when your cabinet is loaded.

Adding sliding shelves

When you purchase your cabinet, the sliding shelves are already adjusted to ideally suit the internal dimensions of your appliance. If you buy a new sliding shelf, you may need to carry out this adjustment. To do so, unscrew the screws ① of the first right or left runner ② (2 screws) then position the runner at the desired width and screw the screws. Repeat the procedure for the second runner (if necessary).

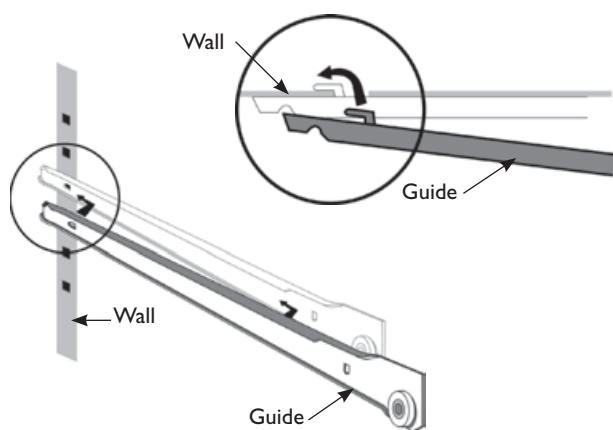




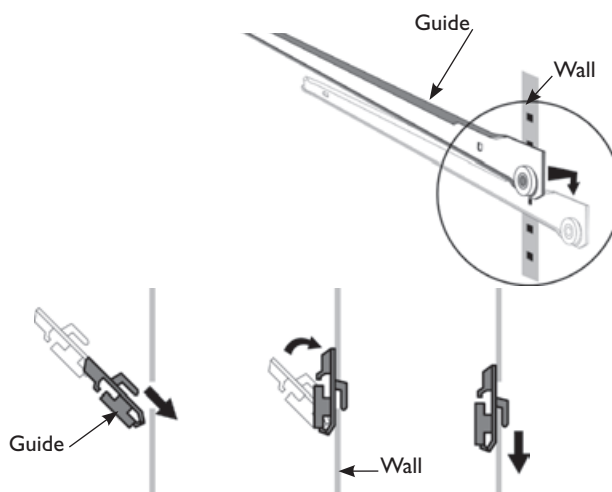
Changing the position of a sliding shelf

- Remove all the bottles from the sliding shelf.
- Remove the sliding shelf by sliding it towards you whilst lifting the front section.
- Remove the slide guides from the walls, marking off the right guide and the left guide.
- Refit them (see diagram below).

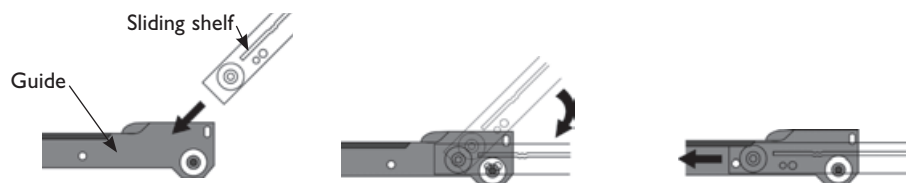
A. Putting in place the back of the guide



B. Putting in place the front of the guide



C. Replace the sliding shelf



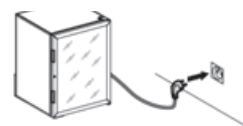
7 - COMMISSIONING YOUR WINE CABINET



I. Connecting



Have your socket checked (presence of correct sized fuse and 30 mA circuit breaker).
Do not plug several cabinets into an adaptor.



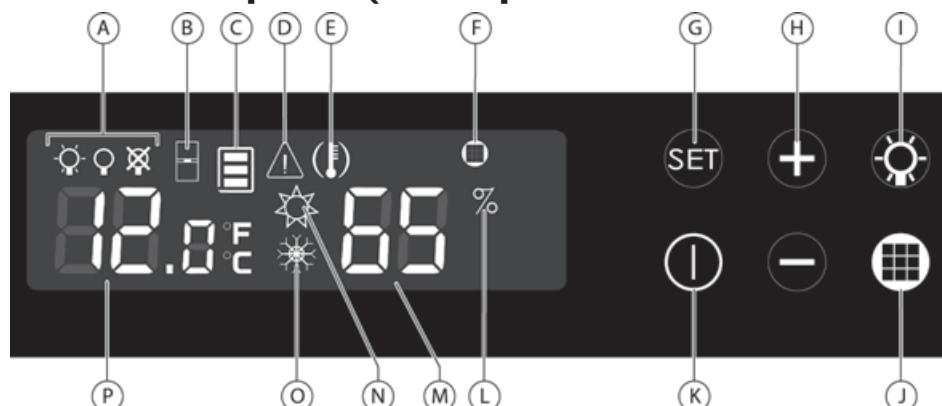
Check your type of wine cabinet

Press the **+** and **-** keys at the same time.



For optimal performance, we recommend that you fill your cabinet to at least 75% of its capacity.

II-A. Description (I-temperature model V083 - V183 - V283)



The tactile keys are very sensitive. There is no need to apply force, a light touch is sufficient to register the command. Remember to remove your finger from the panel between presses.

A Lighting mode

B Open door alarm

C Temperature zone

D Sensor fault alarm

E Temperature alarm

F Charcoal filter alarm

G Confirmation and setting access key

H Setting and selection keys

I Lighting mode access and confirmation key

J Charcoal filter meter access key

K Standby key

L Humidity level alarm

M Relative humidity level display

N Hot circuit indicator

O Cold circuit indicator

P Temperature display

III-A. Temperature setting



Press and hold down the **I** key to power up.

1 Press and hold down the **SET** key for approximately 5 secs.
The display will start to flash



2 Press the **+** or **-** keys to set the desired temperature.



3 Press the **SET** button to confirm.



The value shown on the display is the actual temperature inside the cabinet. It is therefore necessary to wait before your new setting takes effect.

- The default setting is 12 °C (ideal wine maturing temperature). However you can set the temperature between 5 - 20 °C.
- Recommended wine maturing temperature setting range: 10 - 14 °C.

N.B: in order to operate correctly, your cabinet must be placed in a room with a temperature of 0 - 35 °C.



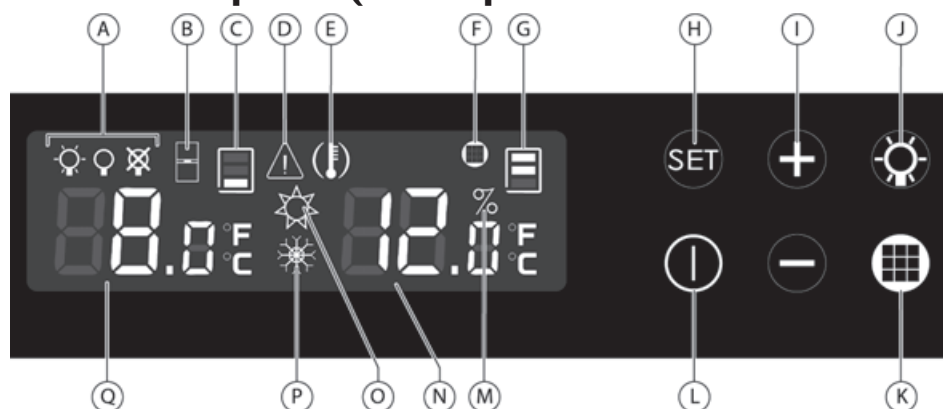
Turning your wine maturing cabinet into a wine serving cabinet: you can use your I-temperature cabinet as a wine serving cabinet to bring your white or red wines to the correct serving temperature (temperature setting range: 5 - 20 °C):

- for white wines: recommended temperatures setting range: 6° - 10 °C
- for red wines: recommended temperature setting range: 15° - 18 °C.
- This cabinet can therefore also be used as a red or white wine serving cabinet.



7 - COMMISSIONING YOUR WINE CABINET

II-B. Description (2-temperature model D183 - D283)



The tactile keys are very sensitive. There is no need to apply force, a light touch is sufficient to register the command. Remember to remove your finger from the panel between presses.

- A** Lighting mode
- B** Open door alarm
- C** Chilling compartment temperature zone (lower compartment of the cabinet)
- D** Sensor fault alarm
- E** Temperature alarm
- F** Charcoal filter alarm
- G** Maturing compartment temperature zone (main compartment of the cabinet)
- H** Confirmation and setting access key
- I** Setting and selection keys
- J** Lighting mode access and confirmation key
- K** Charcoal filter meter access key
- L** Standby key
- M** Humidity level alarm
- N** Relative humidity level or maturing compartment temperature display
- O** Hot circuit indicator
- P** Cold circuit indicator
- Q** Chilling compartment temperature display

III-B. Temperature setting

Chilling compartment recommended temperature setting range: 6 - 10 °C.

Maturing compartment recommended temperature setting range: 10 - 14 °C.



Press and hold down the **I** key for 5 secs to power up.

- 1** Press and hold down the **SET** key for approximately 5 secs. The display will start to flash.



- 3** Press the **SET** button to confirm. The maturing compartment temperature display will flash.



- 2** Press the **+** or **-** keys to set the desired temperature in the chilling compartment



- 4** Press the **+** or **-** keys to set the desired temperature in the maturing compartment.
- 5** Press the **SET** button to confirm.



The value shown on the display is the actual temperature inside the cabinet. It is therefore necessary to wait before your new setting takes effect.

- For the chilling compartment, the default setting is 8 °C (ideal chilling temperature). However you can set the temperature between 5 - 12 °C.
- For the maturing compartment, the default setting is 12 °C (ideal maturing temperature). However you can set the temperature between 9 - 15 °C.

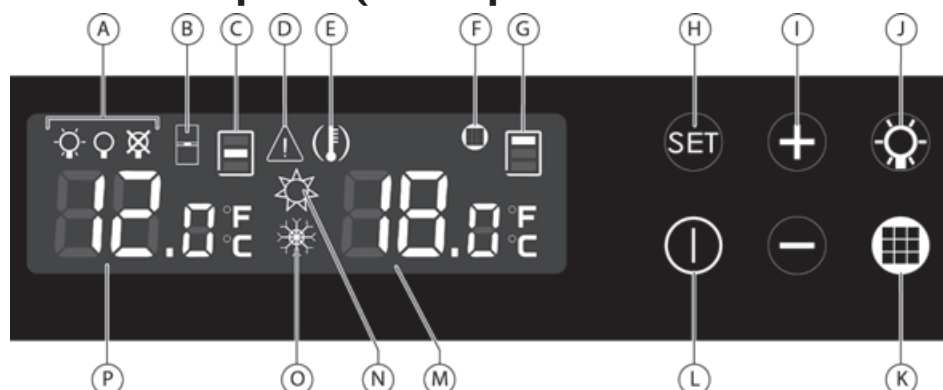
N.B: in order to operate correctly, your cabinet must be placed in a room with a temperature of 0 - 35 °C.



Whatever the circumstances, the difference of the temperature set in the chilling and maturing compartments must never be more than 6 °C (e.g. if the chilling compartment is set at 6 °C, the temperature of the maturing compartment must not be above 12 °C). In the same way, this difference must not be less than 2 °C (e.g.: if the chilling compartment is set at 10 °C, the temperature of the maturing compartment must not be below 12 °C).



II-C. Description (3-temperature model E183 - E283)



The tactile keys are very sensitive. There is no need to apply force, a light touch is sufficient to register the command. Remember to remove your finger from the panel between presses.

- A** Lighting mode
- B** Open door alarm
- C** Maturing compartment temperature zone (main compartment of the cabinet)
- D** Sensor fault alarm
- E** Temperature alarm
- F** Charcoal filter alarm
- G** Red serving temperature compartment temperature zone (upper compartment of the cabinet)
- H** Confirmation and setting access key
- I** Setting and selection keys
- J** Lighting mode access and confirmation key
- K** Charcoal filter meter access key
- L** Standby key
- M** Relative humidity level or red serving temperature compartment temperature display
- N** Hot circuit indicator
- O** Cold circuit indicator
- P** Maturing compartment temperature display

III-C. Temperature setting

Maturing compartment recommended temperature setting range: 10 à 14 °C.

Red serving temperature compartment recommended temperature setting range: 16 à 20 °C.



Press and hold down the **I** key for 5 secs to power up.

- 1** Press and hold down the **SET** key for approximately 5 secs. The display will start to flash.



- 3** Press the **SET** button to confirm. The red serving temperature compartment temperature display will flash.



- 2** Press the **+** or **-** keys to set the desired temperature in the maturing compartment.



- 4** Press the **+** or **-** keys to set the temperature of the red serving temperature compartment.
- 5** Press the **SET** button to confirm.



The value shown on the display is the actual temperature inside the cabinet. It is therefore necessary to wait before your new setting takes effect.

- For the maturing compartment, the default setting is 12°C (ideal maturing temperature). However you can set the temperature between 9 - 15°C.
 - For the red serving temperature compartment, the default setting is 18°C (ideal temperature for bringing red wine to the correct serving temperature). However you can set the temperature between 15 - 22°C.
- N.B:** in order to operate correctly, your cabinet must be placed in a room with a temperature of 12 - 25 °C.

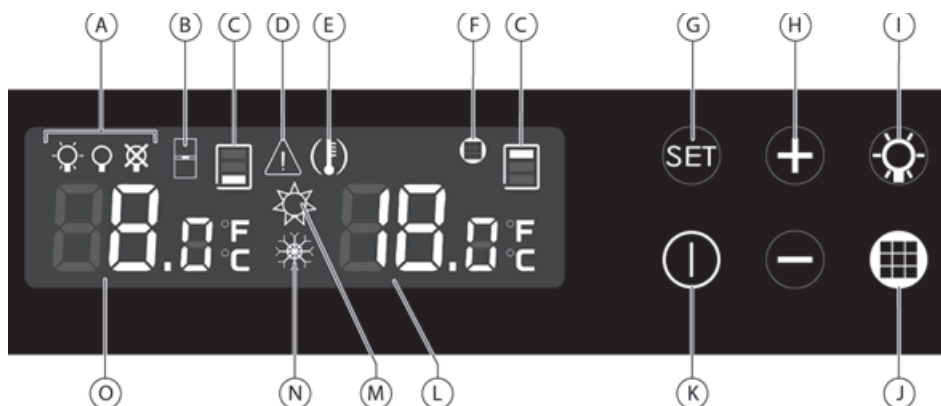


In 3-temperature models, the chilling compartment temperature is determined by the temperature set in the maturing compartment. Therefore, if you want to obtain a temperature lower than 8 °C in the chilling compartment, it will be necessary to set a temperature lower than 12°C (approximately 10°C) in the maturing zone. For the red serving temperature zone, it is impossible to obtain a temperature below 17°C for models fitted with glass doors.



7 - COMMISSIONING YOUR WINE CABINET

II-D. Description (multi-temperature model S083 - S183 - S283)



The tactile keys are very sensitive. There is no need to apply force, a light touch is sufficient to register the command. Remember to remove your finger from the panel between presses.

- | | |
|--|--|
| A Lighting mode | I Lighting mode access and confirmation key |
| B Open door alarm | J Charcoal filter meter access key |
| C Temperature zones concerned | K Standby key |
| D Sensor fault alarm | L Highest temperature in cabinet display |
| E Temperature alarm | M Hot circuit indicator |
| F Charcoal filter alarm | N Cold circuit indicator |
| G Confirmation and setting access key | O Lowest temperature in cabinet display |
| H Setting and selection keys | |

III-D. Temperature setting

Recommended temperature setting range for the lowest temperature: 7 - 9 °C.

Recommended temperature setting range for the highest temperature: 17 - 20 °C.



Press and hold down the **I** key for 5 secs to power up.

- Press and hold down the **SET** key for approximately 5 secs. The display will start to flash.



- Press the **SET** button to confirm. The right-hand display will flash.



- Press the **+** or **-** keys to set the desired temperature.



- Press the **+** or **-** keys to set the desired relative humidity level.
- Press the **SET** button to confirm.



The value shown on the display is the actual temperature inside the cabinet. It is therefore necessary to wait before your new setting takes effect.

- For the lowest temperature, the default setting is 8 °C. However you can set the temperature between 5 - 12 °C.
 - For the highest temperature, the default setting is 18 °C.
 - However you can set the temperature between 15 - 22 °C.
- N.B:** in order to operate correctly, your cabinet must be placed in a room with a temperature of 12 - 35 °C.

7 - COMMISSIONING YOUR WINE CABINET

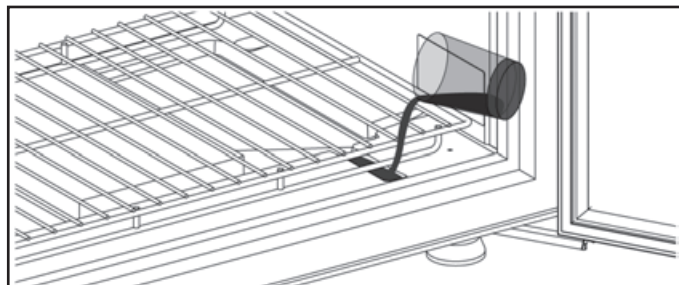


IV. Relative humidity level display

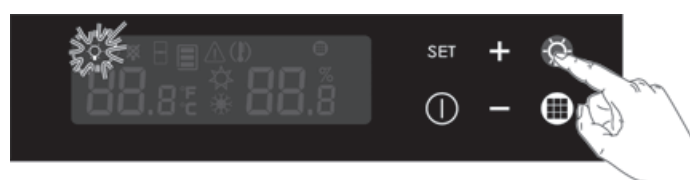
Your wine cabinet can measure humidity (only for 1 and 2-temperature models), allowing you to see the relative humidity level inside your appliance. The ideal humidity level is above 50%, ideally 60 - 75 %.




If you want to increase the relative humidity inside your cabinet, pour the equivalent of one glass of water into the channel of the tray located on the right-hand side of the bottom of the cabinet.






V. Setting the lighting mode



1 Press the  key.
The indicator of the active mode will flash..

You have 3 setting options for lighting:

-  Permanent lighting (mood lighting for a cabinet fitted with a glass door, for example).
-  Lighting activated when the door opens (it is off when the cabinet door is closed).
-  Lighting disabled.



- 2 Press the  or  keys to select the desired mode.
- 3 Press the  key to confirm.



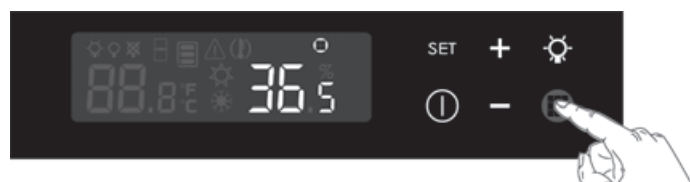
Precautions to observe: bright light, never look directly at the beam.

VI. Charcoal filter meter display



When using the filter for the first time or replacing it, set the meter to 365.

1 Press the  key.
The display will flash.



3 Press the  key to confirm.
The alarm display will switch off.




2 Press the  key to set to 365.



The charcoal filter must be changed every year.



You can consult the meter by pressing the  key.



In a particularly dry environment and/or in unfavourable climatic conditions (e.g. winter), you can use the "Hygro++" humidity kit which allows you to increase the relative humidity level inside your wine cabinet.



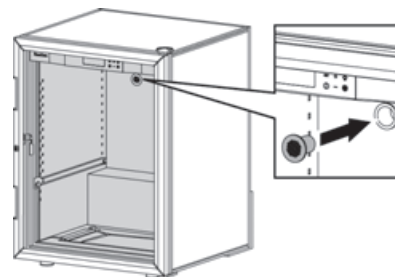
8 - EVERYDAY MAINTENANCE



Your EuroCave wine cabinet is a tried and tested appliance.

Maintenance to be carried out approximately once a year

- Unplug and unload the appliance.
- Remove dust from the condenser at the back of the appliance by vacuuming it.
- Clean the inside of the compartments with water and a gentle cleaning product.
- Rinse thoroughly.
- Replace the active charcoal filter, housed in the upper breather hole of your cabinet (see chapter 5). Remove the charcoal filter manually. It is available from your usual retailer. It must be replaced by an original manufacturer's part.
- Check that the seals are in good condition.



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









“Collection” wine cabinet maintenance:

- If there are marks (splashes, finger marks), wipe them with a damp cloth.
- Dust the elements regularly with a dry cloth to keep them clean.
- Use of furniture spray is not necessary or recommended.
- If any of the cabinet's panels are damaged, contact your EuroCave retailer.



9 - OPERATING FAULTS

Possible incidents	Causes	Corrective actions
The  pictogram is displayed	The temperature has not returned to within the ± 4 °C threshold	Check that the door is closed. Check the condition of the door seal. If in the last few hours you loaded your cabinet with a large number of bottles, wait a while then check again. If the alarm is still displayed, contact your EuroCave retailer.
The  pictogram is still displayed even though I have taken the above corrective action	Operating fault	Unplug the cabinet and contact your EuroCave retailer.
The  pictogram is displayed	Open door alarm	Ensure that the door is properly shut.
The  pictogram is flashing	The relative humidity level has been < 50 % for more than 72 hrs	<ul style="list-style-type: none"> • Pour a glass of water into the channel of the tray (see chapter 7, § IV). • In order to know how often to add water, count the number of days separating the 1st day you added water and the day when the pictogram was displayed. After a few hours, the pictogram will turn off.
The appliance cannot lower the level of humidity to the desired value		<ul style="list-style-type: none"> • Empty the cabinet, remove the humidity cartridge and clean the tray. • Remove the tube placed at the back of the tray. The humidity will be directly discharged out of the appliance. • Contact your EuroCave retailer if the problem persists after you have carried out these corrective actions.
The  pictogram is displayed	Charcoal filter alarm	Replace the charcoal filter (see chapter 5).
The  pictogram is displayed	Temperature sensor fault alarm	Contact your EuroCave retailer.



If your appliance does not seem to be operating correctly, contact your EuroCave retailer.

10 - TECHNICAL FEATURES



Classic 83									
	Height mm	Width mm	Depth mm	Weight when empty Glass door (Kg)	Weight when empty Full Glass door (Kg)	Weight when empty Opaque Glass door (Kg)	Permitted temperature range		Consumption per 24 hrs* (kWh)
							Min T° °C	Max T° °C	
1 temperature									
V083	950	654	689	67	70	65	0	35	0,7
V183	1444	654	689	75	83,4	73	0	35	0,8
V283	1744	654	689	84,1	92	82	0	35	0,9
2 temperatures									
DI83	1444	654	689	80	88,4	78	0	35	0,9
D283	1744	654	689	89,1	97	87	0	35	1
3 temperatures									
EI83	1444	654	689	82	90,4	80	12	25	0,7
E283	1744	654	689	91,1	99	89	12	25	0,8
Multi-temperatures									
S083	950	654	689	66	68	63	12	35	0,9
S183	1444	654	689	73	81,4	71	12	35	1
S283	1744	654	689	82,1	90	80	12	35	1

* Consumption per 24hrs measured with an external temperature of 25°C and a high gloss Black Piano solid door.
Control accuracy: +/- 1°C, display accuracy: +/- 1°C.



The use of glass doors can alter the performance of your wine cabinet in extreme temperature conditions.

Collection								
	Height mm	Width mm	Depth mm	Weight when empty Glass door (Kg)	Weight when empty Opaque Glass door (Kg)	Permitted temperature range Min T° °C Max T° °C		Consumption per 24 hrs* (kWh)
1 temperature								
V083 + covering	970	700	713	94	89	0	35	0,7
V183 + covering	1462	700	713	117	108	0	35	0,8
V283 + covering	1762	700	713	130	120	0	35	0,9
2 temperatures								
DI83 + covering	1462	700	713	122	113	0	35	0,9
D283 + covering	1762	700	713	135	125	0	35	1
3 temperatures								
EI83 + covering	1462	700	713	124	115	12	25	0,7
E283 + covering	1762	700	713	137	127	12	25	0,8
Multi-temperatures								
S083 + covering	970	700	713	92	97	12	35	0,9
S183 + covering	1462	700	713	115	106	12	35	1
S283 + covering	1762	700	713	128	118	12	35	1

*Consumption per 24hrs measured with an external temperature of 25 °C and a high gloss Black Piano solid door

Standards

Your product complies with the following standards:

1 Safety 2006/95/CE

Standards EN60335-1: 2002+A1+A2+A11+A12+A13

EN60335-2-24 : 2003+A1+A2+A11

2 EMC 2004/108/CE

Standard EN55014-1/2