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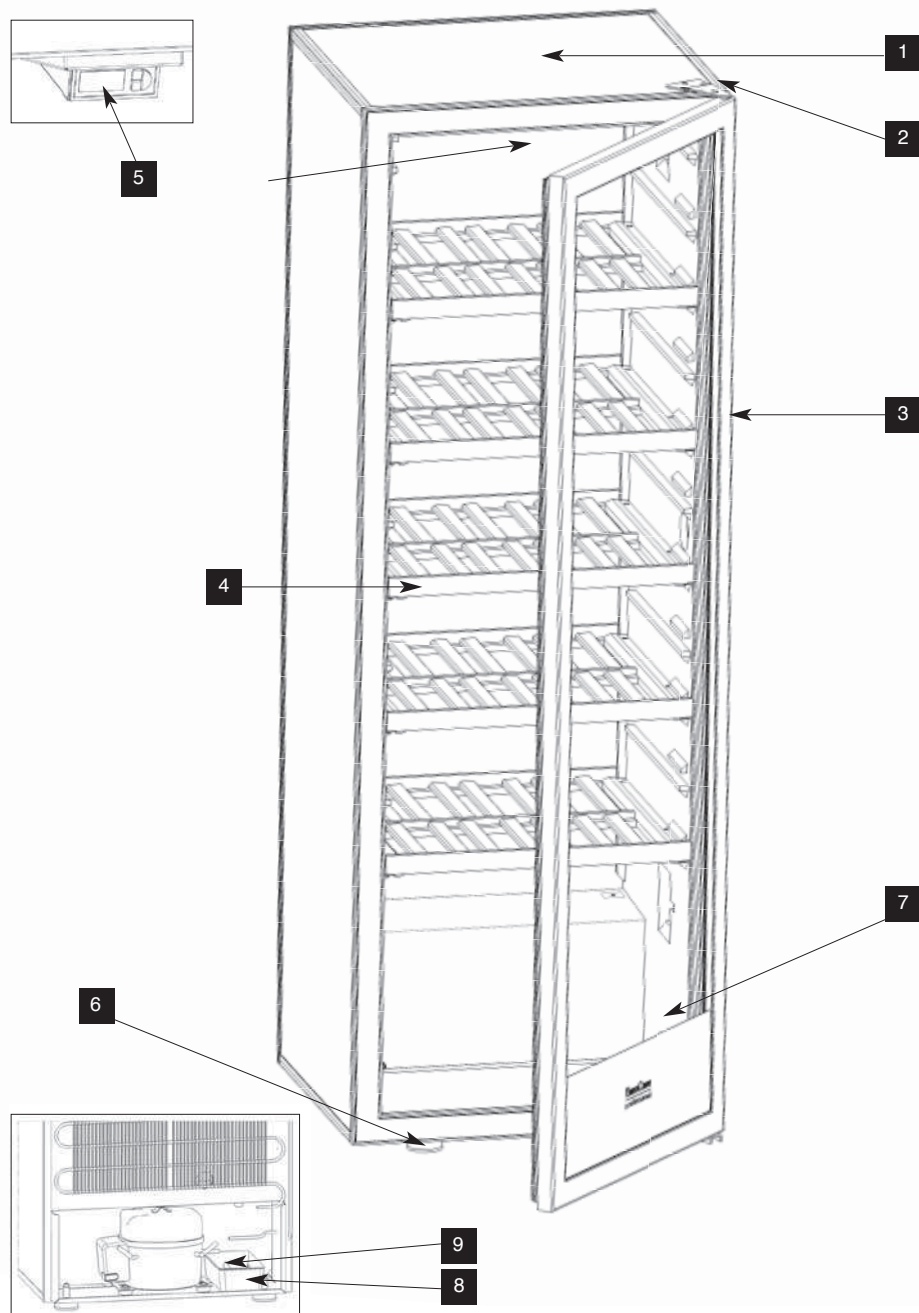


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I - DESCRIPTION OF YOUR WINE CABINET



- 1** - Cabinet body
- 2** - Hinge
- 3** - Door
- 4** - Shelf
- 5** - Electronic control

- 6** - Adjustable feet (4)
- 7** - Appliance identification label
- 8** - Water collection tank
- 9** - Water overflow discharge pipe

2 - THE DIFFERENT MODELS IN THE 1000 RANGE



ELECTRONIC MODELS

Model

I045 V

I125 V - I125 S

Standard capacity

36 bottles

123 bottles



How do I identify the model of my cabinet?

Refer to the information plate, located at the base of the right inside wall of your appliance (see page 4, n°7).

Power supply:

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 (30mA*).

*Not applicable to some countries.



All work must be carried out by a qualified electrician.

Child safety:

This appliance is not designed to be used by people (including children) with reduced mental, sensory or physical abilities, or who lack experience or knowledge, unless they are supervised or have been given instructions on how to use the appliance by a person responsible for their safety. Children must be supervised to ensure that they do not play with the appliance.



3 - INSTALLING YOUR WINE CABINET

FREE STANDING

When unpacking your cabinet, ensure that it does not show any signs of impact, buckling or other damage. Carefully remove all of your wine cabinet's protective elements and adhesives.

Open the door and check that the various elements are intact.

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

Transport your cabinet to its intended location.

RECOMMENDATION

The place where you install the cabinet must:

- be open and well ventilated (not enclosed in a cupboard, for example),
- allow for a minimum gap of 10 cm between the wall and the back of the cabinet,
- not be close to any source of heat,
- not be too damp (utility room, laundry room, bathroom...),
- have a stable, flat floor;
- have a standard accessible power supply (socket that complies with the standards of the country, earthed with circuit breaker).



WAIT 48 HOURS BEFORE PLUGGING IN YOUR APPLIANCE Whenever moving your cabinet, never tilt it more than 45°, and always on its side, on the side of the power cable.

If fitting your wine cabinet inside a unit:

Ensure that the base of the unit is very stable to avoid damaging the appliance. Ensure that the appliance is well ventilated by observing the dimensions on the diagram. It is essential to have a vent at the back of the appliance. If another unit is going to be placed on top of the cabinet, ensure that the vent extends to the top.

1 - Adjusting the feet:

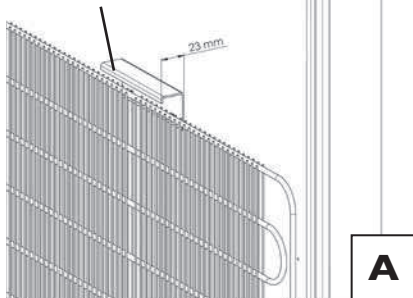
Fully tighten the 2 back feet, as previously indicated. Pre-setting the front feet: screw or unscrew the front feet in order to level the appliance (see diagram B).

2 - Installing the upper fixing plate:

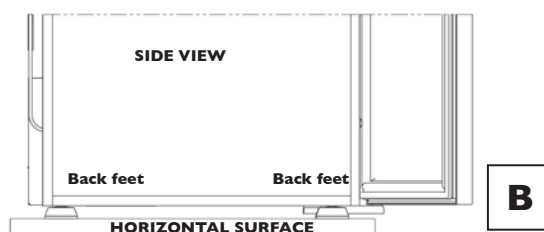
Remove the 2 black plastic seals. Position and fasten the plate using the 2 MSXIS screws. Remove the hinge cover.



Rear metal part in contact with the wall or unit



A



B



In order to facilitate levelling, your wine 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 setting using only the two feet located at the front of the appliance. Carry out the final levelling of your cabinet (use of a spirit level recommended)

3 - Positioning the appliance inside the unit:

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

Ensure that the appliance is completely stable by checking that the 2 front feet are in contact with the surface of the unit, in order to prevent any buckling of the appliance's body once loaded. If this is not the case, screw or unscrew the front feet until they are fully in contact with the unit base. The appliance must be positioned so that its front is a maximum of 8 mm from the front of the unit. The cabinet must then be secured using the upper fixing plate (2 countersunk screws).

3 - INSTALLING YOUR WINE CABINET

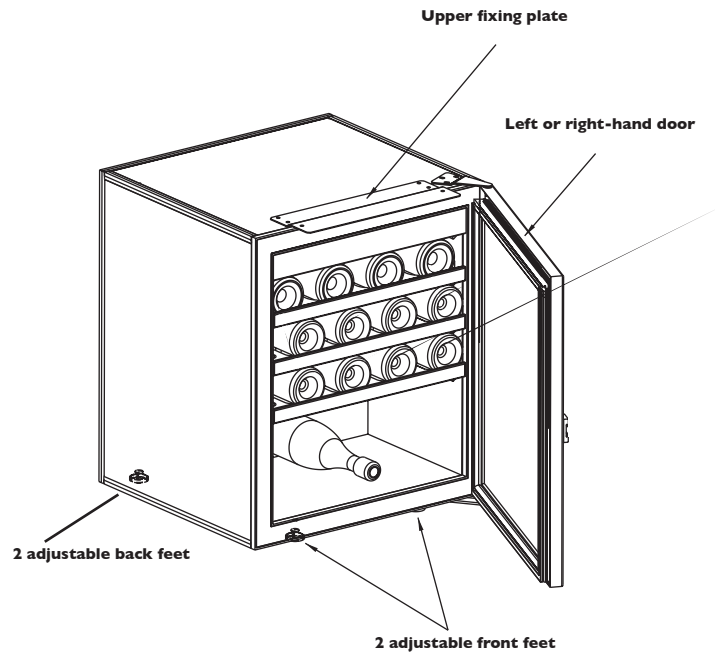


4 - Flush fitting the cabinet in a unit

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

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

2) Open the wine cabinet door to 90°, thread the rail onto the guide and screw the rail in horizontal position on the inside of the unit door.



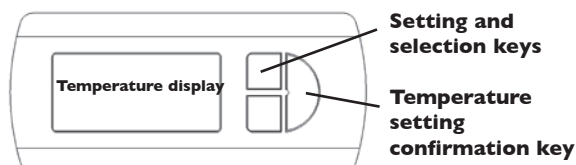
The model shown above is the I045V



4 - COMMISSIONING AND TEMPERATURE SETTING

I. Description of the control panel

- To make the electronic display visible: press the top then release. The panel will then be visible and the settings will be able to be changed. Repeat the procedure in the reverse order to retract it (see description, pages 4-5)
- Your wine cabinet has been preset in the factory based on standard settings which suit most scenarios. Therefore, it is not necessary to change these settings.



II. Temperature settings

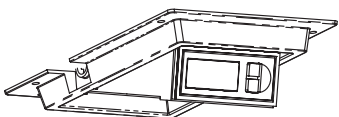
A. Single-temperature model (ref. I 045V)



Your single-temperature cabinet was preset in the factory at 12°C but can be set between 6 and 18°C. To change these temperature settings, proceed as follow

- The temperature setting is displayed when the **SET 1** button is lit (in green)
- Press and hold down the **SET 1** button until °I is displayed
- Press **Prob**, the setting value will appear
- Press **SET 1** to increase it
- Press **SET 2** to lower it
- To confirm the selected temperature: press and hold down **Prob** until the cabinet's actual temperature is displayed.

Electronic control visible



Press the top to retract it

Electronic control retracted



Press the top to make it visible

B. Multi-temperature model (ref. I 125S)



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

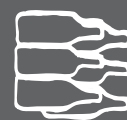
- The display indicates (alternately, every 10 seconds) the temperature in the lower section, then the temperature in the upper section.
- The upper temperature is displayed when **SET 1** is lit.
- It is possible to set the temperature of the upper section (red serving temperature zone) between min. 14° max. 18°C
- Press and hold down **SET 1** until °I is displayed
- Press **Prob**, the setting value will appear
- Press **SET 1**, to increase it
- Press **SET 2**, to lower it

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

- The lower temperature is displayed when **SET 2** 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 **SET 2** until °2 is displayed
- Press **Prob**, the setting value will appear
- Press **SET 1**, to increase it
- Press **SET 2**, to lower it

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

5 - LAYOUT AND LOADING ADVICE



Layout

Each shelf can be used in sliding or storage version.

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

Configurations`

Configuration of a shelf in storage position:

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 to ensure that no bottles touch the back wall. – **One storage shelf can hold a maximum of 3 rows of 8 bottles, i.e. 24 “traditional” Bordeaux bottles (3 l kg).**



The shelf is designed for storing traditional Bordeaux bottles.

Configuration of a shelf in sliding position:

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

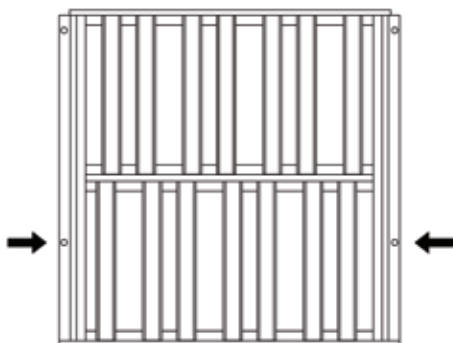
- Insert the shelf in the desired location.
- Place a wooden locking pin in each of the 2 holes located 4 cm from the back of the shelf, on the right and left of the upper side: when you pull the shelf out, these pins prevent the shelf from coming all the way out of the cabinet (see diagram).
- Pull 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, laying the bottles in the opposite direction.
- A sliding shelf can only hold a single row of bottles (maximum of 8 “traditional” Bordeaux bottles).
- In the case of a mixed layout, for optimal accessibility, we recommend that you place the sliding shelves in the central section of the appliance.



Additional shelves can be purchased from your retailer.

Never pull out more than one loaded sliding shelf at once.

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, and avoid loading the bottles “all at the top” or “all at the bottom”.





6 - EVERYDAY MAINTENANCE

Your cabinet is a tried and tested appliance. The following few operations will allow your cabinet to perform optimally for many years to come.

- Regularly vacuum (twice a year) the condenser (metal grill at the back of your wine cabinet).
- Once a year, thoroughly clean the inside of your wine cabinet, after unplugging and unloading it (use a gentle cleaning product and water and remember to rinse well).

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



7 - OPERATING FAULTS

When powering up:

The compressor does not function:

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 external rear wall of the appliance); if the condenser is cold, contact your retailer. If the condenser is hot, increase the temperature setting to the maximum; if the compressor still does not stop, contact your retailer.

Any work on the cooling unit must be carried out by a refrigerationist who must check the circuit for leaks before powering up. Likewise, any work on the electrical system must be carried out by an 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.

8 - TECHNICAL FEATURES



Model	Temperatures	Height	Width	Weight when empty	Depth mm
I045 V	Mono Temp	645	540	31 Kg	547
I125 V	Mono Temp	1560	540	58 Kg	547
I125 S	Multi Temp	1560	540	58 Kg	547

Model	Electrical power	Frequency	Voltage	Permitted temperature range		Consumption per 24 hrs* (kWh)
				T° mini °C	T° maxi °C	
I045 V	128 W	50 Hz	230 V	15	30	0,9
I125 V	110 W	50 Hz	230 V	15	30	1,1
I125 S	132 W	50 Hz	230 V	15	30	1,1

* Consumption per 24 hrs measured with an external temperature of 20 °C.

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



Glass doors can alter the performance of your wine cabinet in certain extreme temperature conditions.

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	I045V	F	329	93	N.A	38
EUROCAVE PROFESSIONAL	I125V	F	402	270	N.A	38
EUROCAVE PROFESSIONAL	I125S	F	402	270	N.A	38



9 - CARING FOR THE ENVIRONMENT

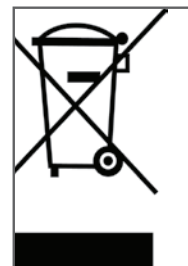
Disposing of packaging: the packaging used by EuroCave pro is manufactured in recyclable materials. After unpacking your cabinet, take the packaging to a refuse collection point. For the most part, it will be recycled.

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 and observe the recommended temperature setting ranges.
- Keep the door open for as short a time as possible.
- Check that the seal is in good condition and that it is not damaged. If it is, contact your Eurocave pro retailer.

N.B.: Caring for the environment: 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 pro 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 cutting the power cable.



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