

sowine®



Mode d'emploi
Technical manual
Bedienungsanleitung
Modo de empleo

sowine®

Le premier "Bar à Vins" pour la maison

The first home "Wine Bar"

Die erste „Weinbar“ für zu Hause

La primera Enoteca en casa

*L'appareil de mise
à température de
dégustation du vin
et de préservation des
bouteilles ouvertes*

*The appliance for
bringing wine to
tasting temperature
and preserving wine in
opened bottles*



*Das Gerät, das Ihren
Wein auf Degustations-
temperatur bringt und in
dem Sie offene Flaschen
aufbewahren können*

*El aparato para
poner los vinos a
la temperatura de
degustación
y para conservar las
botellas abiertas*

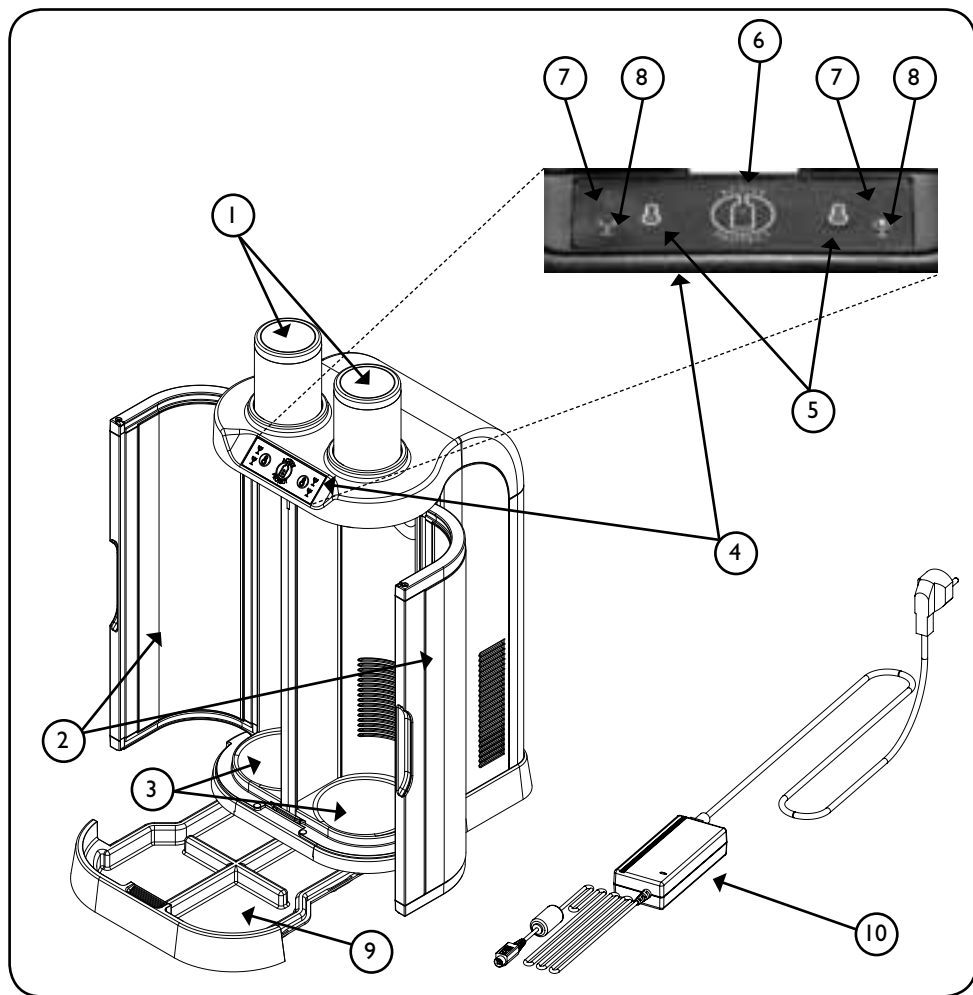
Mise à température de dégustation
Bringing to tasting temperature
Kühlen auf Degustationstemperatur
Puesta a temperatura de degustación

Préservation des bouteilles ouvertes
Preserving opened bottles
Aufbewahrung offener Flaschen
Conservación de las botellas abiertas

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Description



1- Oxygen extraction plungers

2- Doors

3- Temperate compartments

4- Control panel

5- Compartment temperature control: red or white wine

6- Oxygen extraction operating indicator light

7- Red indicator light = red wine mode

8- Yellow indicator light = white wine mode

9- Condensation water drawer

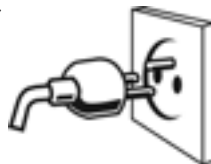
10- External mains transformer

Safety Recommendations 2

Carefully read these operating instructions before using your appliance and store them for future reference.

Using your appliance for purposes other than those specified in the operating instructions could damage it.

- Never use your appliance for anything other than its specific purpose, as described in these operating instructions.
 - Unplug your appliance when it is not being used for long periods of time.
 - Unplug your appliance before carrying out repair or maintenance work.
 - Unplug it by gently removing the plug from the socket and not by pulling on the power lead.
 - Never use a split power lead or one showing signs of wear along the length. A damaged lead should be immediately replaced. (Contact your retailer).
 - Never leave children unsupervised around the appliance.
 - Check that the voltage of your electrical installation corresponds to that of the mains transformer supplied with the appliance.
 - Only use the mains transformer supplied with the appliance, only plug into to an earthed wall socket.
 - Your appliance is only designed for indoor use (ideal ambient temperature for operation is 18°C to 25°C).
 - If the power lead, plug or appliance appear to be damaged or do not function correctly, contact an authorised after-sales service.
 - Do not place the appliance, power lead or plug in water or any other liquid. Never fill the appliance with water or other liquids.
 - Do not allow the mains transformer's cable to hang over square corners and ensure that it is out of reach of children.
 - Do not place the appliance on a hot surface such as a hotplate, do not use it close to a source of heat (radiator, naked flame, window...).
- Do not let the power lead hang near to a source of heat.
- Place the appliance onto a flat, stable, non-flammable surface, at a suitable distance from sinks or taps, to avoid splashes from water or other liquids.
 - Do not obstruct the ventilation inlets at the back and sides of the appliance.



2 Safety Recommendations

The manufacturer cannot be held responsible for any damage caused by improper use or incorrect handling of the appliance and the warranty shall not apply in such cases.

- N.B.: do not use any external power supply other than that provided with your appliance.

- This appliance is not designed to be used by persons (including children) with reduced physical, sensory or mental abilities, or by persons without experience or knowledge, except where they first receive instructions regarding use of the appliance or are supervised by somebody responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

3 Protecting the Environment and power saving

Recycling: a caring gesture

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

You should therefore never trash electronic and electrical equipment with unsorted municipal waste. Speak to your retailer – s/he will explain all the collection resources available for disposing of your appliance when it reaches its end of life.



Disposal of packaging:

The packaging units used are made from recycled material.

After unpacking your appliance, retain your packaging, it will be required for any Customer Service requests or repairs. At the end of your appliance's useful life, take the packaging units to a waste disposal centre. For the most part, they will be recycled.

Installing your Appliance

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I – General points

Sowine is designed exclusively for preserving and bringing still wine (white, rosé and red) to the correct serving temperature.

The appliance cannot be used for fizzy wine (Champagne etc.).

The appliance is very flexible, the compartment programming adapts to:

- 2 bottles of white or red wine, opened or unopened;
- 1 bottle of red wine + 1 bottle of white wine;
- 1 single bottle, opened or unopened.



With Sowine, your wine retains all of its taste and flavours for several days, even after the bottle has been opened.

II – The 2 keys to enjoying wine at its best

1) Serve the wine at a suitable temperature:

In order for wines to fully develop all their flavours, they must be served at the correct serving temperature. A wine stored at a temperature which is too high will have an overpowering alcohol content. On the contrary, a temperature which is too low will dull the wine's flavours and prevent them from fully developing.

The correct serving temperature for white/rosé wines is between 8°C and 10°C. That of red wine is between 16°C and 18°C.

Sowine respects your wine, which is why it brings wine to the correct serving temperature gradually.

4 Installing your Appliance

For example: a bottle of white/rosé wine taken from a wine cabinet at 12°C will require approximately 1 and a half hours to reach a suitable serving temperature (in the case of a full bottle at an ambient temperature of 20°C).

In the same conditions, a bottle of red wine will require approximately 3hrs to reach the correct serving temperature.

2) *Protect wine from oxygen once the bottle is opened:*

Wine breaths, it is made up of living elements which evolve. When it comes into contact with oxygen in the surrounding air, wine oxidises very rapidly.

Wine must be protected from any contact with oxygen in order to preserve its tasting qualities. The Sowine oxygen extraction system preserves your wine by drawing oxygen from the bottle, protecting the wine from oxidation.

5 Commissioning your Appliance

I – Connection

1) Remove the packaging as well as the protective elements inside and outside the appliance.

2) Check that the plug is to be connected to a power supply which is protected by the correct fuse size and functioning 30mA* differential circuit breaker (*not applicable to some countries).

Connect one end of the mains transformer to the appliance and the other to the wall socket to power it up.



N.B.: observe the connection direction: arrow on the top. Before plugging in or unplugging your appliance, pull the mobile part of the power lead towards you (identified by the arrow on the top of the plug). Do not force it.

3) Ensure that the serving temperature function is not activated (the red and yellow

Commissioning your Appliance 5

indicator lights should be off).

4) When the temperature is selected for the first time, the pump automatically starts up. The green indicator light flashes then stabilises when the oxygen extraction device is operational.

N.B.: Sowine accepts standard 75 cl wine bottles (292 - 336 mm in height). If your wine bottle is slightly smaller, you can raise the bottle (for example by using a coaster). When you raise the height of the bottle, make absolutely certain that you position it centrally so that the oxygen extraction system functions correctly. Magnums and half-bottles cannot be placed in the appliance.

II – The control panel

- The keys 🌡️ set the wine temperature. They are independent of each other.(see. III).
- The indicator lights in the centre concern the vacuum system. They are merely an operating indicator.(see. IV).

III – Brings unopened bottles of wine to the correct serving temperature

Sowine preserves and brings your wine to the correct serving temperature.

To make the appliance easier to use, the serving temperatures are preset in the factory. Simply indicate the type of wine to be used by pressing the appropriate keys.

Each compartment functions independently.

To set the desired serving temperature (rosé/white wine or red wine), use the buttons located on the side of the compartment to be used.

1) For bottles of red wine:

- Place the unopened bottle in the appliance ensuring that the bottle is centrally positioned in the compartment,
- Close the door,
- Press the 🌡️ button (located on the control panel above the red wine compartment) once, to select the red wine mode,
- Leave the corresponding oxygen extraction plunger in the upper position.




5 Commissioning your Appliance

The red temperature indicator light confirms that the system is set to red wine mode.

This mode allows, moreover, a full bottle of red wine, taken straight from your cold cellar (12°C), to be brought to an ideal serving temperature (16-18°C) in approximately 3hrs.

2) Both white wine and rosé wine are generally served at a similar temperature (8-10°C), which is why the setting is the same for both:

- Place the unopened bottle in the appliance ensuring that the bottle is centrally positioned in the compartment,
- Close the door,
- Press the  button (located on the control panel above the white wine compartment) twice, to select white wine mode,
- Leave the corresponding oxygen extraction plunger in the upper position.

The yellow temperature indicator light confirms that the system is set to white wine mode.

This mode allows, moreover, a full bottle of white wine taken from your cold cellar (12°C) to be brought to an ideal serving temperature (8-10°C) in approximately 1 and a half hours.

IV – Preserve your opened bottles of wine at serving temperature


Sowine preserves and brings your wine to the correct serving temperature. The wine is preserved via an oxygen extraction system which draws oxygen (responsible for oxidising wine) from the opened bottle.

- Place the opened bottle in the appliance, leaving it open (do not put a cork or any other element in the bottle that will block the neck of the bottle, the neck must be completely clean), Ensure that the bottle is centrally positioned in the compartment,
- Close the door,
- Gently push the oxygen extraction plunger downwards until you hear the automatic locking device “click”,



Commissioning your Appliance **5**

- The vacuum system triggers itself for a few seconds. (the appliance is then functioning independently),

- Press the  key once to select red wine mode, twice for white or rosé wine and three times to switch off the compartment's wine warming/cooling function.

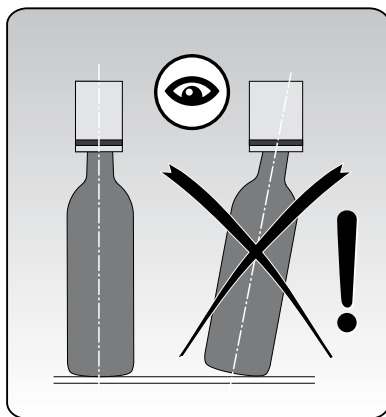
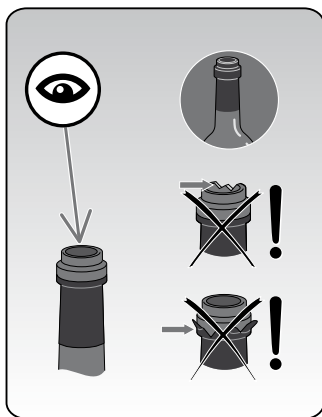
The oxygen extraction operating indicator (green indicator light on) confirms that your wine is preserved in optimal conditions when the green indicator light stops flashing (stabilised green indicator).

If the red indicator light flashes, please refer to chapter 7.


- The repetitiveness of extracting oxygen from a bottle can effect the duration of conservation of the wine.

- To remove the bottle from the appliance, open the compartment door, the oxygen extraction plunger automatically lifts to release the bottle.

Precautions before use



V – Putting on stand-by / Stopping the appliance

To put the appliance on stand-by, press the  buttons several times until the temperature indicator lights go out.

To stop the appliance, simply unplug it.

6 Everyday Maintenance

Before carrying out any maintenance, first turn off the appliance by removing the plug from the socket.

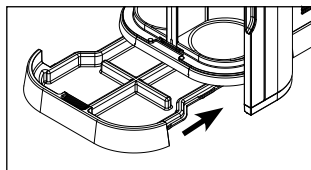
Clean the inside and outside of the appliance with a soft damp cloth, never use harsh detergents.

As part of normal operating conditions, and according to climatic conditions (temperature/humidity), when producing cold, the appliance may generate natural condensation. This condensation water collects in the drawer at the base of the appliance, designed for this purpose.

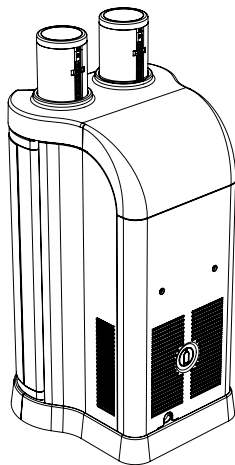
Regularly check the condensation water level.

To empty the condensation water:

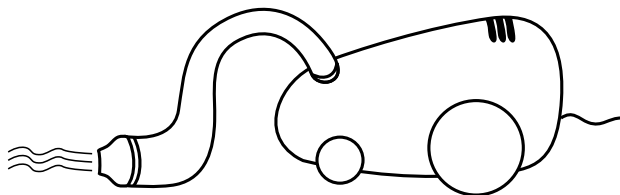
- open the two doors
- gently pull the drawer towards you to release it
- once you have emptied and cleaned the drawer, reposition it by pushing it horizontally under the product in the place indicated.



Vacuuming the rear fan:



**Recommended
twice a year.**



Operating Anomalies 7

ANOMALIES	MEANING	SOLUTIONS
The red oxygen extraction operating indicator is flashing	Oxygen extraction fault alarm	<p>- the bottle may have been incorrectly placed in the appliance: remove the bottle then put it back correctly in the compartment and reactivate the white or red wine mode</p> <p>- the neck of the bottle is blocked by an object (cork or other object): remove the object blocking the neck of the bottle, then put the bottle back in the compartment and restart the procedure Reactivate the white or red wine mode.</p>
The temperature programming yellow and red indicator lights are both on	Temperature sensor fault alarm	The temperature sensor is faulty: Unplug the appliance and contact an authorised after-sales service
The bottle of white/ rosé wine is not sufficiently chilled	The wine has not reached the serving temperature set for white wine mode	<p>- loss of power supply to the appliance: check that the appliance is correctly connected to the power lead and to the socket</p> <p>- the system has been set in the wrong mode: check that the correct indicator light is lit on the control panel (white indicator light on, above the compartment)</p> <p>- the wine has not had enough time to reach serving temperature: when a bottle of white/ rosé wine is at an ambient temperature, the appliance requires approximately 3 hours to gradually bring the wine to the correct serving temperature.</p>
The oxygen extraction plunger does not stay in the lower position	Closing of the door has not been detected	The door is not closed properly: close the door properly and then push the oxygen extraction plunger downwards.
Water is appearing at the back of the appliance.	The condensation water drawer is full.	Open the 2 doors. Gently pull the drawer towards you to release it. Once you have emptied and cleaned it, reposition it by pushing it horizontally under the product in the place indicated.

8 Technical Specifications

- Size :

	Unpackaged
Height (mm)	445 (514 with the plungers raised)
Width (mm)	245
Depth (mm)	248
Weight (kg)	5,6

- Red wine serving temperature: 16/18°C
- Rosé and white wine serving temperature: 8/10°C
- External mains transformer AC 100-240V - 50/60Hz – 2.5 A - Class II- Capacity: 87W
- Operating ambient temperature range: 18°C to 25°C
- Length of time opened bottles can be stored: up to a maximum of 7 days*
- Oxygen extraction: vacuum pressure of 300 mbars minimum
- Wine bottles that can be used in the appliance: 292 - 336 mm in height.

The SN climate class specified on the product information plate only relates to electrical safety international standards applicable to the product:

Standards IEC 60335-1 : 2001+AI+A2
 IEC 60335-2-24 : 2002+AI+A2

*according to the wine and its vintage.