

EUROCAVE

PROFESSIONAL

Solutions pour la mise en valeur et le service du vin*

Vin au Verre

Servez, Conservez*

* Solutions for merchandising and the service of wine - Serve, Preserve



Mode d'emploi • Technical Manual • Gebrauchsanweisung • Modo de
empleo • Mode d'emploi • Technical Manual • Gebruiksaanwijzing
Modo de empleo • Mode d'emploi • Istruzioni per l'uso
Gebrauchsanweisung • Modo de empleo • Mode d'emploi

Des solutions adaptées à tous vos besoins - Solutions to meet all your needs
 All Ihren Bedürfnissen angepaßte Lösungen - Soluciones adaptadas a todas sus necesidades
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EUROCAVE - CAVES À VIN - WINE CABINETS - WEINKLIMASCHRÄNKE - ARMARIOS PARA VINOS - WIJNKASTEN - CANTINETTE PER VINI



Compact



Classic



NeoFresh



Collection



Tête à Tête



Cuir - Leather



Elite - Cave à Cigares / Cigar Humidor



Sowine

**EUROCAVE - SYSTÈMES DE RANGEMENT - STORAGE SYSTEMS - REGALSYSTEME
 SISTEMAS DE COLOCACIÓN - OPBERGSYSTEMEN - SISTEMI DI STOCCAGGIO**



Modulosteel



Modulothèque



Modulorack - Inoa*

**GAMME EUROCAVE PROFESSIONAL - EUROCAVE PROFESSIONAL RANGE
 REIHE EUROCAVE PROFESSIONAL - GAMA EUROCAVE PROFESSIONAL
 EUROCAVE PROFESSIONAL-LIJN - GAMMA EUROCAVE PROFESSIONAL**



Gamme 5000



ShowCave



Vin au Verre*



Sowine pro*

* 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 combine the essential criteria for storing wine:

Temperature

The two enemies of wine are extreme temperatures and sudden fluctuations in temperature. A constant temperature allows wine to reach its full potential.

Protection from light

Light, particularly its U.V. component, very rapidly causes wine to deteriorate by irreversible oxidation of tannins. It is therefore strongly recommended that you store your wine in a dark place or protected from U.V. light.

Absence of vibration

Vibrations disturb wine's long development process and are often fatal for fine wines.

Natural ventilation

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

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 white Loire wines	7 °C
Loire reds	14 °C
Rhône wines	15 °C
Sweet wines from the South-West	7 °C
Reds from the South-West	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
Verdhele	7 °C

Other wines

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

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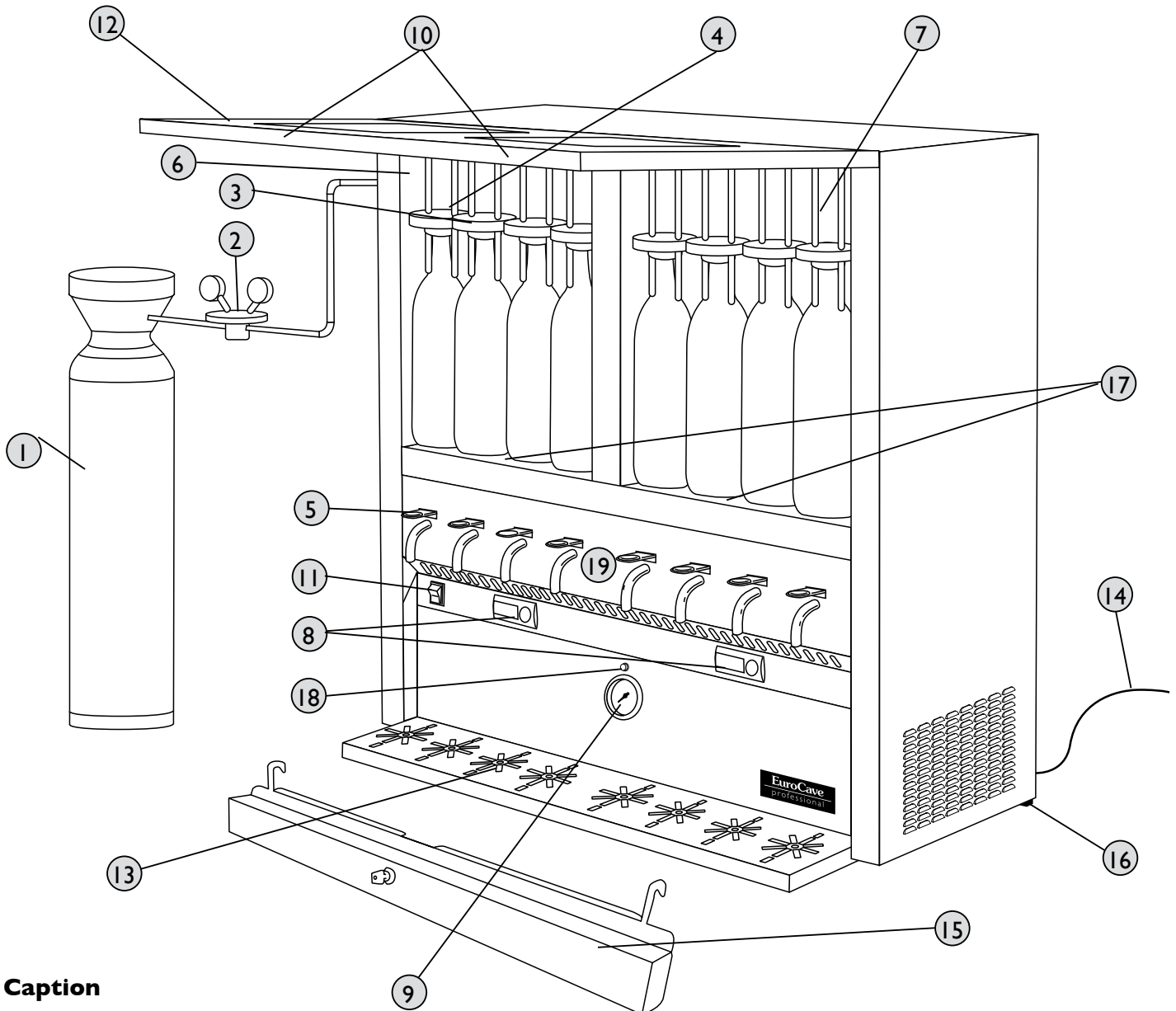
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I - DESCRIPTION



Caption

- | | | | |
|------------|--|-----------|--|
| 1 | Nitrogen bottle | 11 | Lighting on/off switch (VoV3 manual) or measure release and lighting on/off lock (VoV3 electronic) |
| 2 | Pressure reducer | 12 | Double-glazed door |
| 3 | Ball joint fitted to the wine suction system with discharge pipe | 13 | Drip tray and detachable grid |
| 4 | Bottle circuit to wine dispenser lever | 14 | Power lead |
| 5 | Wine dispenser lever and tap (VoV3 manual) or measure selection keys (VoV3 electronic) | 15 | Key locking system (only for VoV3 manual) |
| 6/7 | 2 compartments for bringing wine to the correct temperature | 16 | Adjustable cylinder bases |
| 8 | 2 compartment controls with digital display | 17 | Shelves |
| 9 | Pressure gauge (only for VOV3 manual) | 18 | Nitrogen warning indicator push button (only for VoV3 manual) |
| 10 | LED lighting | or | Door and mode control lock (only for VoV3 electronic) |



2 - IMPORTANT SAFETY INSTRUCTIONS

Read these operating instructions carefully before using your appliance for the first time and retain them for future use.

Using your appliance in a way which does not comply with the operating instructions may damage it. Only use the appliance for the purposes for which it was designed, as described in this guide.

- **Never unplug the appliance by pulling the power lead. Take firm hold of the power lead's plug and pull it towards you to remove it.**
- **Never use a split power lead or one with signs of wear along its length. Have any damaged lead immediately replaced by a qualified electrician. Never lean against or hang from the door of the Vin au Verre.**
- **This appliance was 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 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 - POWER SUPPLY



For your personal safety, the appliance 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*

The power lead of your Vin au Verre has a plug, to be plugged into a standard earthed outlet in order 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 will carry out, if necessary, work to bring it into compliance with current standards.

Contact your usual EuroCave retailer to change the power lead if it is damaged. It must be replaced by a EuroCave original manufacturer's part. Do not plug your appliance into an adaptor.



4 - CARING FOR THE ENVIRONMENT AND SAVING ENERGY

Disposing of packaging:

The packaging used by EuroCave is made from recyclable materials. After unpacking your appliance, 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.

You must never therefore trash electrical and electronic equipment with unsorted municipal waste.

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

Talk to your EuroCave dealer; he will explain all the removal and collection procedures set up within the EuroCave network. In compliance with legislation on protecting and caring for the environment, your appliance does not contain C.F.C.s.

To save energy:

- **Install your appliance in a suitable place and observe the recommended temperature 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.**



5 - INSTALLATION



I. Installing your appliance

When your appliance is delivered, after unpacking, check the outside for damage (signs of impact, buckling...).

Transport your appliance to its chosen location. This place must:

- be open to the outside to allow sufficient air circulation, especially at the back of the appliance. A minimum space of 50mm is recommended at the sides and top of the appliance (no enclosed cupboards...),
- have a flat, stable and strong support, firmly fixed to the wall. On its rear section, your appliance has a wall fastening system. We recommend that you fasten the appliance to the wall to prevent it from tipping over.
- be supplied with power (standard outlet, 230V* (or 115V*, depending on the country of use), earthed with circuit breaker and protected by a fuse. (*in case of doubt, check the information plate).

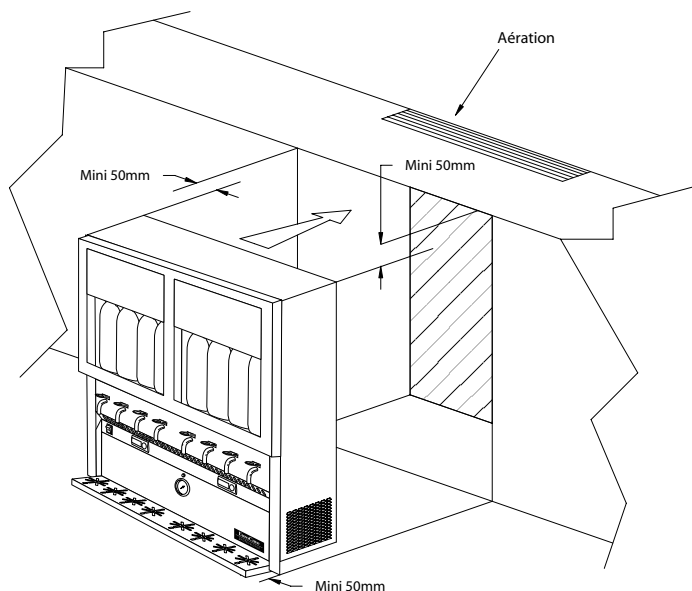
- Adjust the rear feet of the appliance, to level it (use of a spirit level recommended).
- Unwind the hose which is located at the back of the appliance and leave in place until connecting up the appliance.
- Wait 48 hrs before plugging in your Vin au Verre.



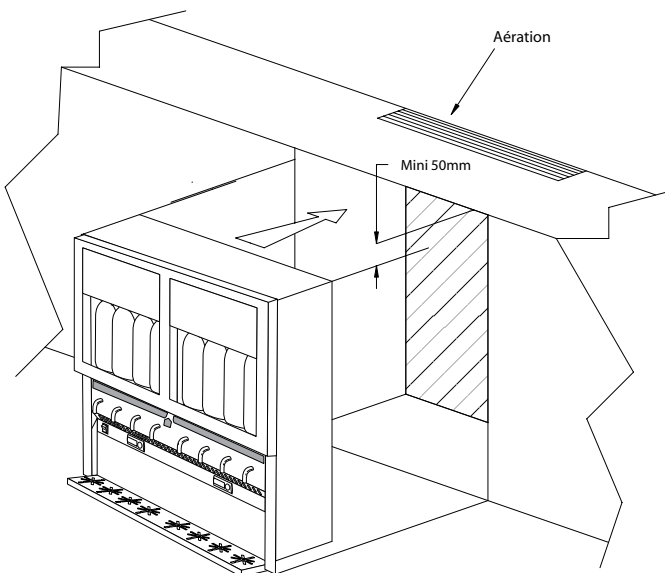
When moving or installing the appliance, never tilt it more than 45°.



If flush-fitting the appliance, observe the following instructions



VOV 3 manual



VOV 3 electronic



5 - INSTALLATION

II. Connecting the nitrogen bottle



Choose the location of your nitrogen bottle and remove the protective seal.



Screw the pressure reducer onto the bottle using a wrench



Take the appliance's hose, slide the securing ring onto the hose and push it onto the outlet of the pressure reducer.



Screw the ring onto the hose using a screwdriver.

- Open the nitrogen bottle, the pressure gauge on the right-hand side displays a pressure of approximately 200 bars when the bottle is full.
- Turn the black knob in a clockwise direction until a pressure of 1 – 2 bars is displayed.



**IMPORTANT: NEVER EXCEED THE PRESSURE OF 2 BARS/29 PSI
WHEN SETTING THE PRESSURE, PLEASE BE AWARE THAT THE MORE YOU SCREW
THE HANDLE, THE MORE THE PRESSURE INCREASES.**

III. Commissioning the nitrogen supply (Only for the VOV3 manual model)

Power up the appliance by plugging it in.

Before installing the wine bottles, check the operation of the solenoid valve by pressing and holding down the nitrogen warning indicator push button.

The nitrogen is automatically activated as soon as a tap is used.

The nitrogen warning indicator should then go out.
If this does not happen, refer to chapter 7.



IV. Using the appliance for the first time

For the VoV3 electronic model only: turn the door opening key to switch the appliance to manual mode (the EuroCave logo will then slowly flash)

Before using the appliance for the first time, rinse out the circuit with a bottle of warm water, following the steps below:

- Take the rigid discharge pipe and adjust its length to the height of the bottle. The pipe must reach the bottom of the bottle. (A)
- Insert the rigid discharge pipe into the bottle
- Lift the bottle until it reaches the bottle sealer. (B)
- Press the springs to position the bottle on the shelf. (C)
- Place a carafe under the tap and press its lever to activate it.
- Once the bottle is empty, drain the pipes of any remaining water by continuously pressing the dispenser lever.
- Repeat the process for each bottle circuit
- After setting up each bottle, press the dispenser lever to release the nitrogen and expel air from the bottle neck.



N.B.: for the VoV3 Electronic model only
When powering up your appliance, the two bottle-shaped indicators (orange and red in colour) above the logo, indicate that the machine is in the process of initializing and pressurizing. Wait for these indicators to go out before pouring the first measure.



V. Installing and setting up wine bottles

- Take the rigid discharge pipe and adjust its length to the height of the bottle
- Open the wine bottle
- Insert the pipe into the bottle by pressing the spring upwards and secure the bottle by placing it on the shelf in the selected compartment, vertical to the ball joint fitted to the wine suction system
- Make sure that none of the tubes has kinks
- Repeat the process for each bottle
- After setting up each bottle, press the dispenser lever (VOV3 manual) or one of the control buttons (VOV3 electronic).

VI. Changing wine bottles

- When a bottle is empty, remove it by tilting it slightly and pulling it outwards
- Drain the rigid discharge pipe
- If you replace it with the same type of wine, proceed as described in the paragraph (see 5-V)
- If you are changing the type of wine, clean the circuit and rigid discharge pipe using a bottle of warm water (see 5-IV).

VII. Using Magnum bottles (only for the VOV3 manual)

Your Vin au Verre was designed to hold all types of bottles. Its clever ball joint system on springs allows you to easily install Magnums or any other bottles. To do so, move the ball joint fitted to the wine suction system by gently removing it from its mounting. Next, position it on the rear mounting. Adjust the length of the transparent tube to the height of the bottle. The tube must reach the bottom of the bottle. Up to 3 Magnum bottles can be stored together in each compartment.

N.B.: If you have not used your appliance for a long time, remove the bottles of wine, rinse and dry the wine outflow pipes, close the valve of the nitrogen bottle, expel the remaining nitrogen and lock the taps in the open position (with the securing rings).



6- TEMPERATURE SETTING

The appliance has 2 temperature controls on the front allowing you to independently set the temperature of each compartment. Each control is located beneath the compartment that it controls.






You can set the temperatures to bring to the correct serving temperature:

- 4 bottles of white wines + 4 bottles of red wines
- 8 bottles of red wines
- 8 bottles of white wines




In operation, the value shown on the displays, when the keys are not being pressed, is always the temperature inside the compartment.

The desired temperature for each compartment is set as follows:

VOV3 Manual

1. Press the  key for 2 seconds, the letters "SET" will appear, press again  and the setting is then displayed with a flashing dot (default temperature setting).
2. 2. You can then change the setting by pressing the  and  keys (flashing dot displayed).
3. Once you have finished setting the temperature, confirm the new value by pressing the , the letters SET will appear again.
4. After a few seconds, the display automatically returns to the temperature inside the compartment.

VOV3 Electronic

1. Press the  key, the letters "SETI" will flash then the set temperature will appear.
2. 2. You can then change the setting by pressing the  and  keys.
3. 3. Once you have finished setting the temperature, confirm the new value by pressing the **P** key, the new setting is registered and the display returns to the temperature inside the compartment.



N.B.: The recommended temperature for the chilled compartment is 6°C - 12°C, and 15°C - 19°C for the temperate compartment. The setting can be adjusted from 6°C - 22°C in each compartment.



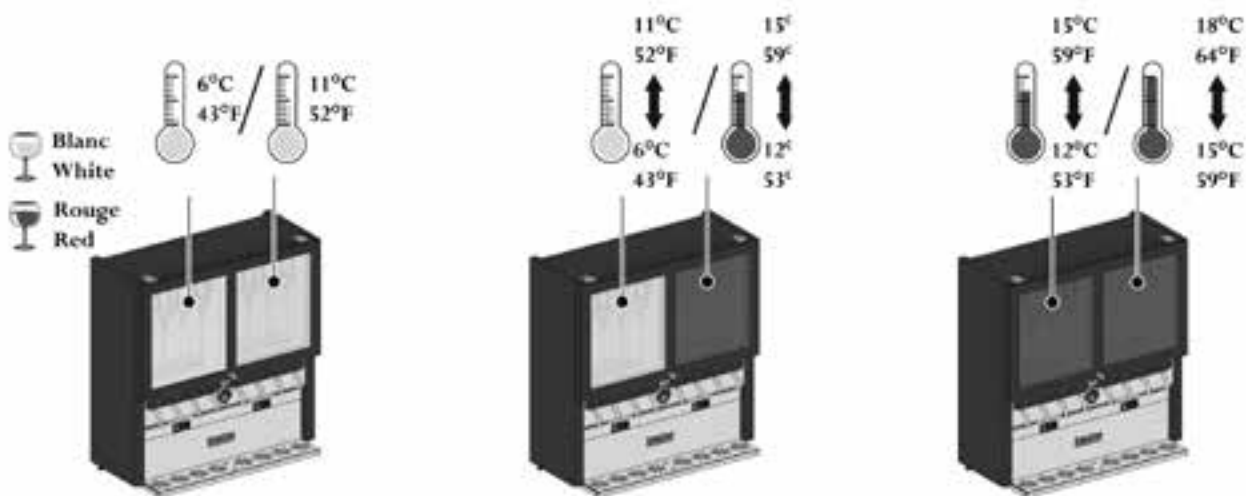
The room in which the Vin au Verre is installed must have an ambient temperature of 6° - 30°C for the appliance to function correctly. Outside of this temperature range operating temperatures are not guaranteed.

Your appliance is fitted with a heater allowing the Vin au Verre to be used in a location with an ambient temperature of 6°C - 30°C.

The heater is located in the appliance's right-hand compartment.

If you want to bring your wines to a serving temperature above the ambient temperature, it is absolutely vital that you place the bottles in the right-hand compartment. The temperature of the left-hand compartment cannot be higher than the ambient temperature.

Examples of possible configurations



7 - NITROGEN WARNING INDICATOR

I. VOV3 Manual model

Your appliance is fitted with a nitrogen warning indicator which allows you to control the pressure. This guarantees that the vin au verre is at the correct pressure and is therefore protecting opened bottles of wine from oxidation. The nitrogen warning indicator push button lights up as soon as the pressure falls below 100 mb (0.1 bar), which may correspond to a micro leakage of nitrogen.

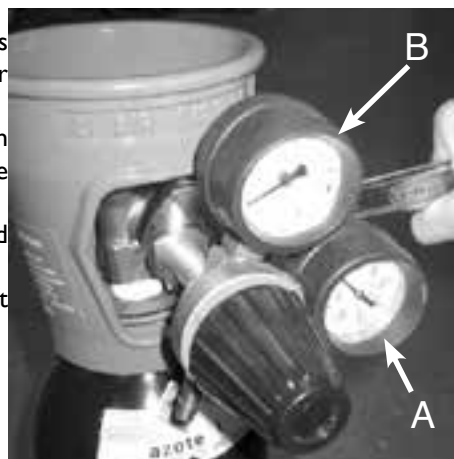
In this case:

- Check that the gaskets of the ball joints fitted to the wine suction system are correctly positioned and centred in the bottle necks. Then, press the push button. The pressure gauge should then rise and the indicator go out.
 - If the indicator remains lit, check the pressure gauges of the nitrogen bottle. If the hands of the 2 pressure gauges are on 0, this means that the nitrogen bottle is empty and therefore needs changing.
 - Close the nitrogen bottle, unscrew the pressure reducer from the bottle and place it on the full bottle (refer to paragraph 5II).
 - Open the new bottle
 - Check the pressure setting (between 1 and 2 bars)
 - Then press the push button. The Vin au Verre pressure gauge should then rise and the indicators go out.
- N.B.: an Aligal I nitrogen bottle containing 0.9 m3 of B5 liquid air allows you to serve approximately 600 bottles i.e. 3,000 15 cl glasses.
- If the right-hand pressure gauge (A) of the nitrogen bottle indicates a pressure higher than zero, this means that the pressure regulator has been unscrewed.

Screw it back on by turning the black knob in a clockwise direction until a pressure of 1 – 2 bars is displayed on the left-hand pressure gauge (B).

Then press the push button. The Vin au Verre pressure gauge should then rise and the indicators go out.

- If, in spite of carrying out these steps, the nitrogen warning light remains lit, contact your EuroCave distributor.





7 - NITROGEN WARNING INDICATOR

II. VOV3 Electronic model

Your appliance is fitted with a nitrogen warning indicator which allows pressure to be controlled. In this way, you are guaranteed that your Vin au Verre is protecting opened wine bottles from oxidation.

The nitrogen warning indicator lights up as soon as the pressure falls, which may correspond to a micro leakage of nitrogen.



In this case:

- Switch the appliance to manual mode by turning the door key to the open position (EuroCave indicator slowly flashing). Check that the gaskets of the wine suction systems are correctly positioned and centred in the bottle necks. Then switch the appliance to automatic mode by locking the door with the key (EuroCave logo lit) the indicator should go out.
- In case of persistent errors, contact your nearest EuroCave retailer.
- If the red indicator lights up, check the pressure gauges of the nitrogen bottle. If the hands of the 2 pressure gauges are on 0, this means that the nitrogen bottle is empty and therefore needs changing.



If there is no gas (red bottle above the logo) it is not possible to use the machine in automatic mode. This fault prevents any automatic use and forces the user to use manual mode to resolve the problem.

Close the nitrogen bottle, unscrew the pressure reducer from the bottle and place on the full bottle (refer to paragraph 5.II). Open the new bottle

Check the pressure setting (between 1.5 and 2 bars). When your appliance starts up again the indicator should go out.

8 - SPECIFIC FEATURES OF YOUR VIN AU VERRE ELECTRONIC



N.B.: Your VoV3e appliance is designed to function independently or with optional extras: VoVbox (traceability with cash register interface) or self-service.

Regardless of the operating mode, the information contained in these instructions still applies.

To find out about the specific features of the VoVbox or Self-Service functions, refer to the EuroCave Professional user guides.

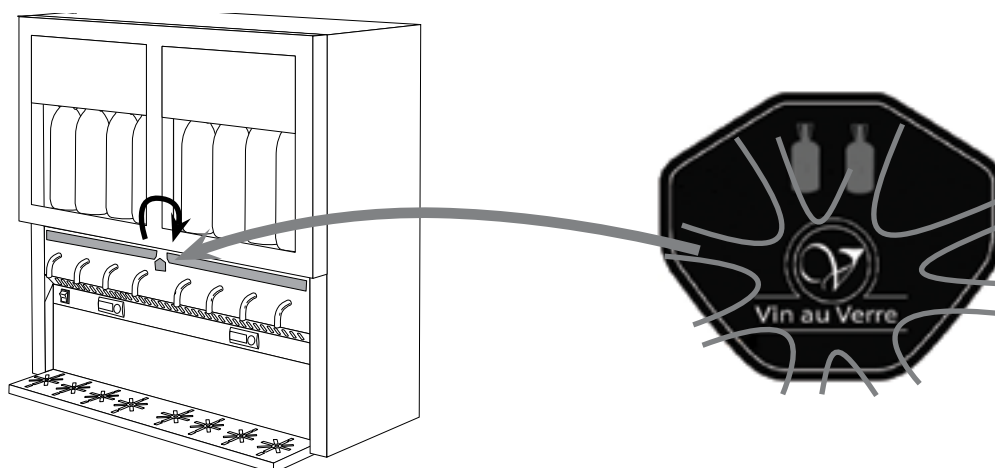
Electronic measuring:

Your appliance has an electronic measuring system. Each bottle can have three programmable measures.

The values of the measures have been pre-set at the factory at 3-6-12cl. The measure values can later be set by the user and will then become the new operating values.



I. Normal operation / automatic mode:



To switch to automatic mode, close the door. The Vin au Verre logo will then be permanently lit.

To pour a measure, firmly press the corresponding key on the keyboard

Once there is no longer enough liquid in the bottle to serve the maximum dose, the “empty bottle” indicator lights up (orange bottle next to the measures). When this indicator is lit, it does not mean that wine cannot be dispensed.

To reset this meter, refer to operation in manual mode (below).



N.B.: The key on the left of your appliance is used to control the light, but also the wine output of the Vin au Verre.

- When the light is on, output is possible.
- When the light is off, output is prevented.





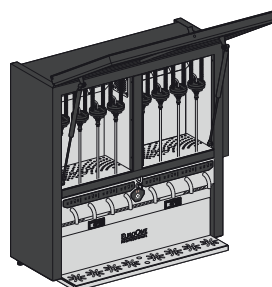
8 - SPECIFIC FEATURES OF YOUR VIN AU VERRE ELECTRONIC

II. Operation in manual mode

In order to activate manual mode, it is necessary to turn the locking and leave the machine unlocked. The logo will start to slowly flash when the appliance is in this operating mode.

Manual mode allows you to:

- Change a bottle
- Pour wine manually, by pressing one of the keys above the taps.
- Reset the wine output meter for each bottle to communicate to the appliance that the bottle is full



key



**When changing a bottle, draw a small amount of wine, by pressing a measure, to clear the pipes of air and remnants of the previous wine.
If changing wine, clean the circuit- see chapter 5 - IV.**

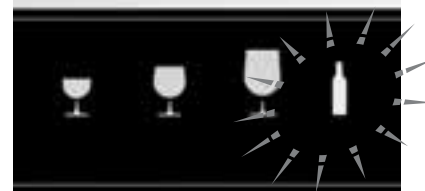
To manually pour wine, press the small, medium or large measure key corresponding to the bottle that you wish to draw wine from. As long as you maintain pressure on the key, the wine will continue to pour.



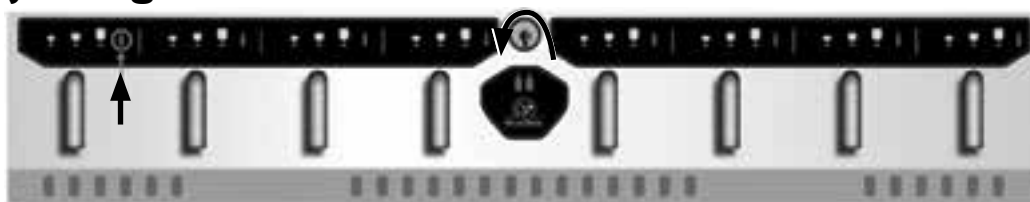
The amount of wine poured in manual mode is not taken into account in the end of bottle calculation.

To reset the meter of the amount poured out of a bottle, simply press the empty bottle button corresponding to the bottle which you want to reset, the “empty bottle” indicator will start to flash to confirm the action. It is possible to reset a meter even if the “empty bottle” indicator is not lit.

To leave manual mode, close the machine and lock it with the central key.



III. Adjusting measures



This mode allows you to set the measures and the size of a bottle. Please note: once the settings have been changed, they become the machine's new default settings.

To enter adjustment mode, proceed as follows: press and hold down for a long time the “empty bottle” button of the first tap on the left (see above, point 1), whilst simultaneously unlocking the appliance with the key (point 2), until you hear a beep. The Vin au Verre logo will then flash rapidly. Once in this mode, you can set:

- The amount of wine desired for each measure,
- The total capacity of the bottle,

This setting can be carried out for each of the eight bottles. To do this, maintain pressure on the button until you obtain the desired wine measure (it is possible to carry out several successive presses for accurate measure setting).

The measures are set one after the other; it is not possible to set 2 measures at the same time. It is also possible, using the same method, to set the end of bottle signal. To do so, fill a bottle of water, place it in the compartment and press the reset button (the bottle empties) until you obtain the level that you want to set as the low level warning.

Once the measures have been adjusted, lock the door to switch back to automatic mode.

9 - EVERYDAY MAINTENANCE



I. Everyday maintenance

In order to preserve the quality of the wines that you offer, clean your Vin au Verre every day after service:

- Clean the outside with a damp cloth
- Clean the inside using a small bottle brush or by immersing the tap into a glass of warm water



If you do not carry out daily maintenance, wine remaining in the drawing taps may oxidize, which could give a bad taste to the first glass served the next time the machine is used.

II. Cleaning whenever the type of wine is changed

Also clean the circuit whenever you change the type of wine, using a bottle of warm water which you should install in place of the wine bottle (see 5-IV).

III. External maintenance

Do not clean with abrasive products or products containing bleach, which may damage your appliance.



Ne pas nettoyer avec des substances abrasives ou chlorées qui risquent de détériorer votre appareil.

IV. Changing the discharge pipe

The wine discharge pipes are wearing parts. We recommend that you change them twice a year.

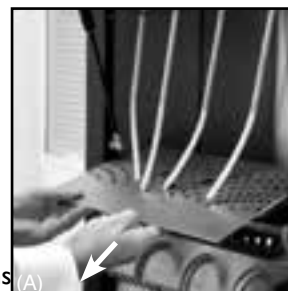
The maintenance kit allows you to replace them. If you have not subscribed to the maintenance service contact your EuroCave retailer to buy the necessary pipe kit.

To change the wine discharge pipes:

• VOV3 MANUAL MODEL

I. Drain the appliance:

- Unload the bottles from the appliance.
- Install a bottle of water successively under each head and rinse out the circuit.
- Remove the bottle of water and replace it with an empty bottle.
- Completely drain the discharge pipes into a glass by pressing the dispenser several times.
- Unplug the VOV.
- Remove the empty bottle.
- Remove the shelf of each compartment (A).

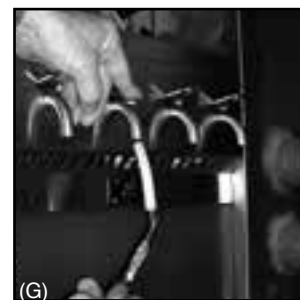
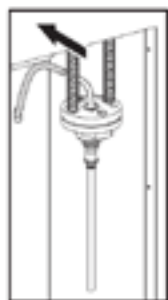




9 - EVERYDAY MAINTENANCE

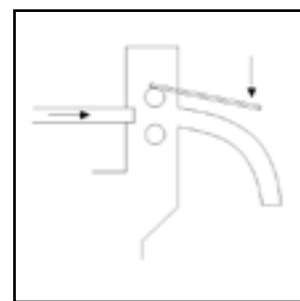
2. Remove the pipe (flexible pipe)

- Tilt the ball joint fitted to the wine suction system forwards
- Remove the flexible pipe from the suction system by pulling it backwards
- Remove the pipe from its position by pulling it downwards
- Press the lever continuously and, using small needle nose pliers, pull the discharge tube and the pipe to remove them from the tap.



3. Install the pipe (rigid and flexible pipe)

- Take the new pipe supplied.
 - Pass the flexible pipe through the hole of the inner wall, at the back. Gently push the pipe behind the metal plate.
 - Retrieve the pipe at the bottom of the wall (I)
 - Pass the flexible section through the tap, via the inside of the compartment, by continuously pressing the lever (J).
- Retrieve it on the other side, at the front of the appliance



4. Install the discharge pipe

- Fix the flexible pipe onto the rigid tube ensuring that the air vent is located at the top.
- Fix the rigid tube in the stainless steel tube, pressing continuously on the tap.



5. Reassemble the appliance

- Ensure that the pipes are not bent
- Replace the shelves.
- Plug the machine back in
- Rinse the circuits with a bottle of warm water.
- Drain the circuits and install the bottles (see installation chapter)

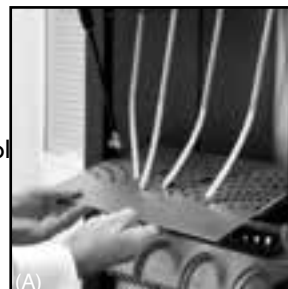
9 - EVERYDAY MAINTENANCE



• VOV3 ELECTRONIC MODEL

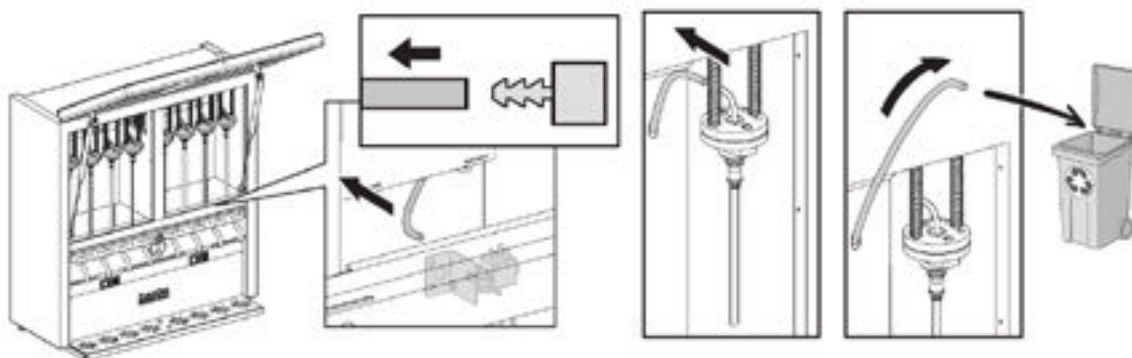
1. Drain the appliance:

- Unload the bottles from the appliance.
- Install a bottle of water successively under each head and rinse out the circuit.
- Remove the bottle of water and replace it with an empty bottle.
- Completely drain the discharge pipes into a glass by pressing the outflow control button several times.
- Unplug the VOV.
- Remove the empty bottle.
- Remove the shelf of each compartment.



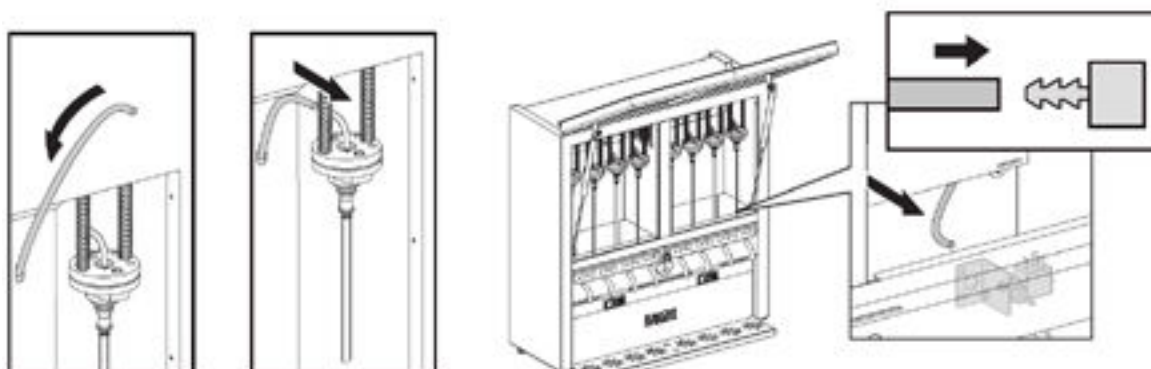
2. Remove the pipe (flexible pipe)

- Tilt the ball joint fitted to the wine suction system forwards
- Remove the flexible pipe of the suction system by pulling it backwards.
- Remove the flexible pipe of the dispenser valve by pulling it backwards.
- Remove the pipe from its position by pulling it upwards



3. Install the pipe (flexible pipe)

- Take the new pipe
- Pass the flexible pipe through the hole of the inner wall, at the back. Gently push the pipe behind the metal plate.
- Retrieve the pipe at the bottom of the wall.
- Insert the pipe into the ball joint fitted to the suction system
- Insert the pipe into the wine dispenser valve

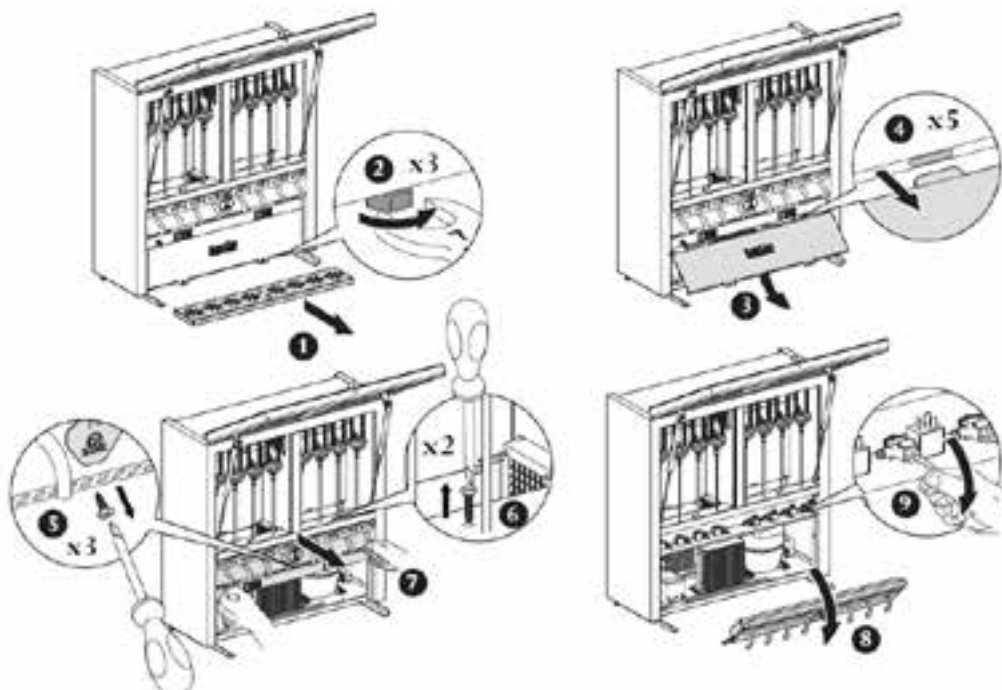




9 - EVERYDAY MAINTENANCE

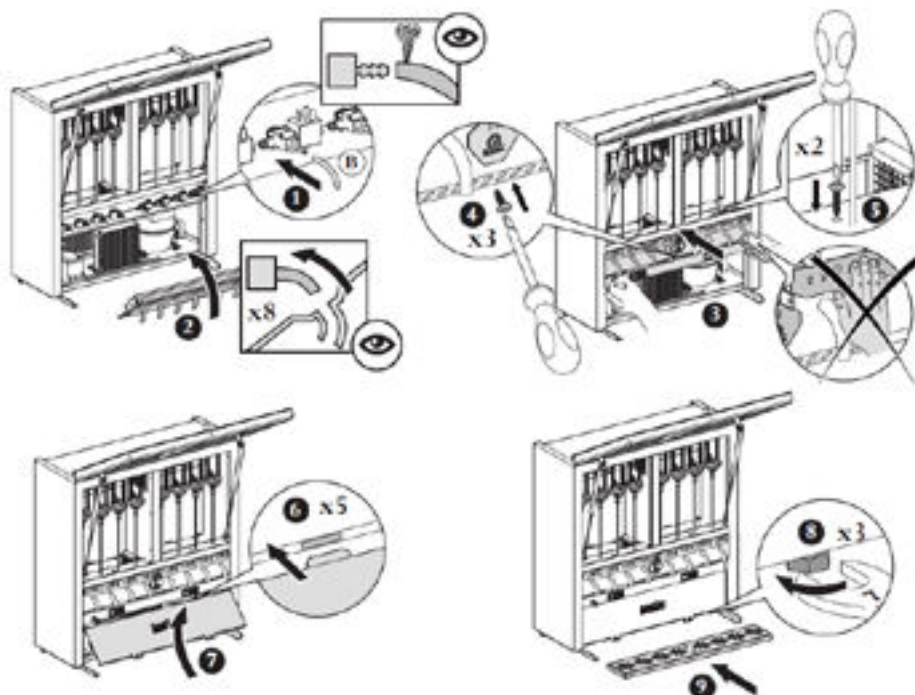
4. Dismantle the front of the appliance.

- Unscrew the three hexagonal screws under the EUROCAVE Professional metal plate and remove the metal plate.
- Unscrew the three flat-headed screws of the front and the two flat-headed screws located in the compartment
- Remove the front by pulling it gently by the discharge pipes



5. Change the discharge tubes and fasten the metal plates

- Remove each discharge tube
- Insert the new tubes ensuring that the air vent is positioned at the top.
- Position the front by adjusting the new tubes so that they lie opposite the holes in the metal sheet
- Ensure that you push the front using the metal sections and not the polycarbonate controls.
- Fasten the metal plate with the 5 flat-headed screws



N.B.:

If you have subscribed to a EuroCave Professional maintenance service, this procedure must be carried out by an approved technician.

I0 - OPERATING FAULTS



Possible incidents	Corrective actions
When starting up	
The compressor is not functioning, even though the temperature requested in the compartment(s) is lower than the ambient temperature.	<p>1 Ensure that the socket is supplied with power by plugging in any other electrical appliance</p> <p>2 Set the control of the left-hand compartment to the minimum value</p> <p>If, after carrying out steps 1 and 2, you still do not notice the compressor starting up, please contact your EuroCave distributor.</p>
The compressor never stops although you are within the operating ambient temperature range (6°C - 25°C).	<p>1 -Check that you have correctly observed the installation instructions for your appliance and that air is able to circulate freely.</p> <p>2-Set the control of the left-hand compartment to the maximum value</p> <p>If, after carrying out steps 1 and 2, the compressor does not stop, unplug the appliance and contact your EuroCave distributor.</p>
In operation	
The wine does not come out of the drawing taps.	<p>- Ensure that none of the pipes has kinks in it</p> <p>- Ensure that your nitrogen bottle is not empty and that the pressure reducer is correctly set.</p> <p>If the wine still does not come out, contact your distributor.</p>



Any work on the cooling unit must be carried out by a refrigerationist who will have to check the circuit for leaks before starting up the appliance again.

Likewise, any work on the electrical circuit must be carried out by a qualified electrician.



If your appliance does not seem to be functioning normally, contact your EuroCave retailer.

II - TECHNICAL FEATURES AND STANDARDS

Technical features

VOV3	
W x D x H (mm)	860 x 430 x890
Drip tray only (mm)	Projection of 110
tap / drip tray distance (mm)	250
Capacity in number of bottles (75cl)	8 bottles for serving (4 reds + 4 whites; 8 reds; 8 whites) 8 spare bottles at the correct serving temperature
Capacity in number of magnum bottles (only for the VoV3 manual)	6 magnums for serving (3 reds + 3 whites; 6 reds; 6 whites)
Weight when empty (kg)	59
Control	Electronic with temperature display 2 internal compartments for 2 temperature zones.
Display accuracy	
Control accuracy	+/- 1°C
Consumption per 24 hrs (at 20°C)	0.75 kWh
Ambient operating temperature	6 à 25°C
Electrical power (at 30°C)	180 W
Voltage (V)	220-240
Refrigerant	R 134 A
Recommended temperature range for white/ rosé wines	6°C à 12°C
Recommended temperature range for red wines	15°C à 19°C
Nitrogen circuit	- Flexible elastomer pipe for adapting to different bottle heights - Pressure regulator - Pressure gauge
Lighting	- Light emitting diodes (LED)
miscellaneous	- Appliances on 2 adjustable cylinder bases - Fastening system provided on the rear of the appliance
Nitrogen warning indicator	Indicator on the front

II. Standards

Your product meets 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

Standards EN55014-1/2