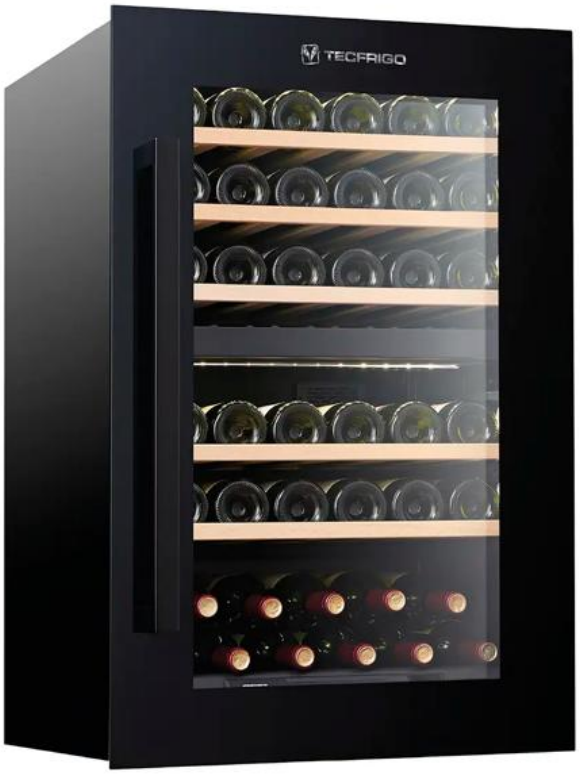
WINE CABINET

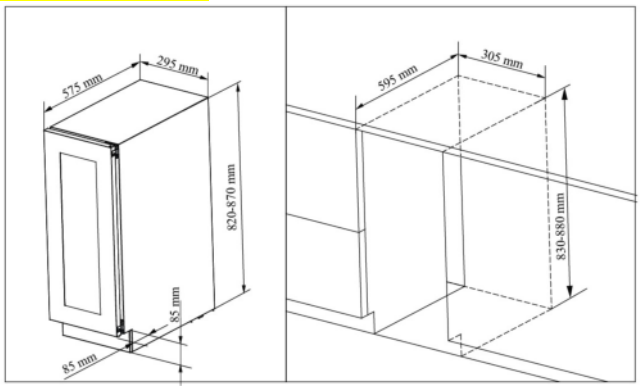
SOMMELIER PLUS 20-24,40-/1,46-/1,51-2,60-/1, 80-/1,261-2,351-2,401-2-3 601-2-3



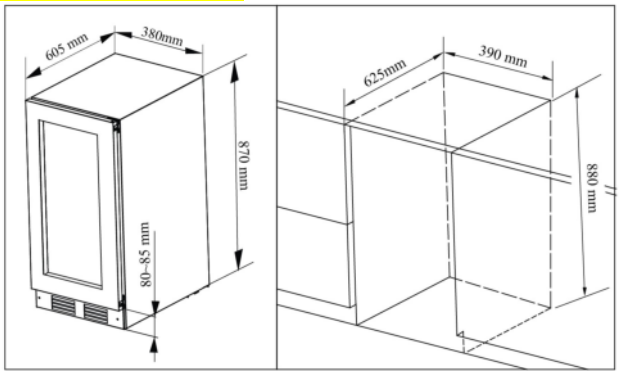
Installation and Operation Manual

COD: *ZM00116AA* - Rev. 0_11

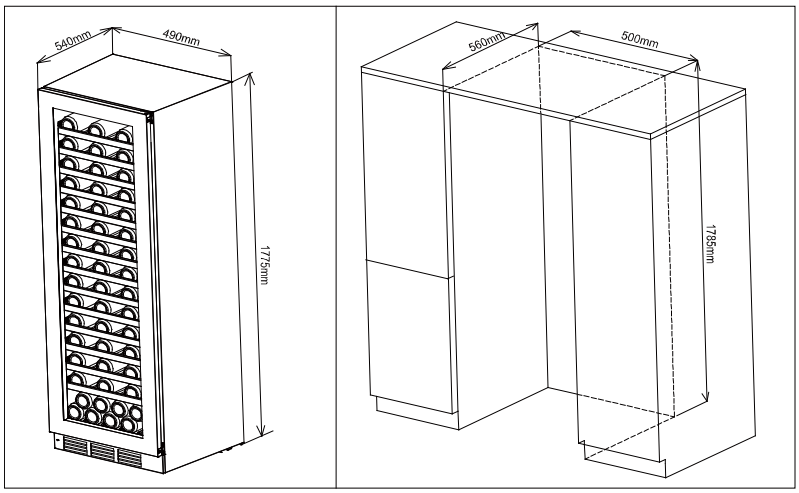
SOMMELIER 20 FG



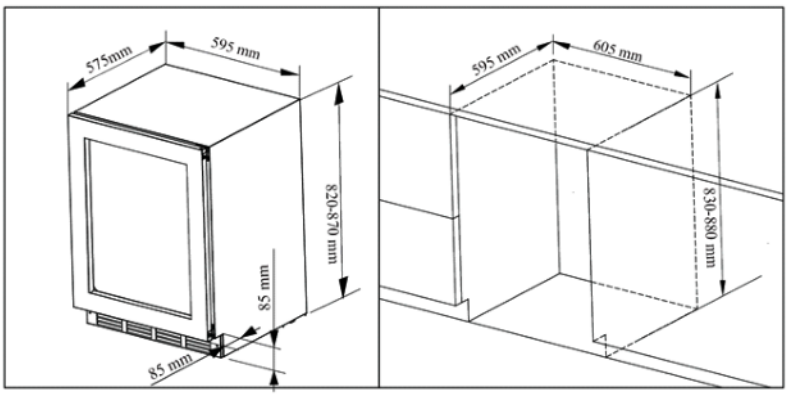
SOMMELIER 40 FG



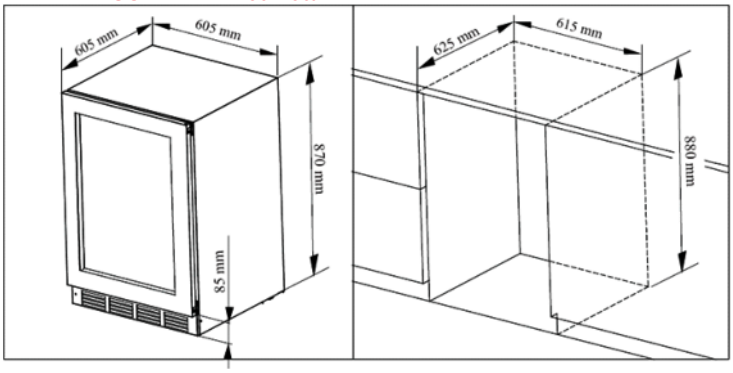
SOMMELIER 261 FG Z / SOMMELIER 262 FG Z



SOMMELIER 46 - 46/1



SOMMELIER 60 - 60/1

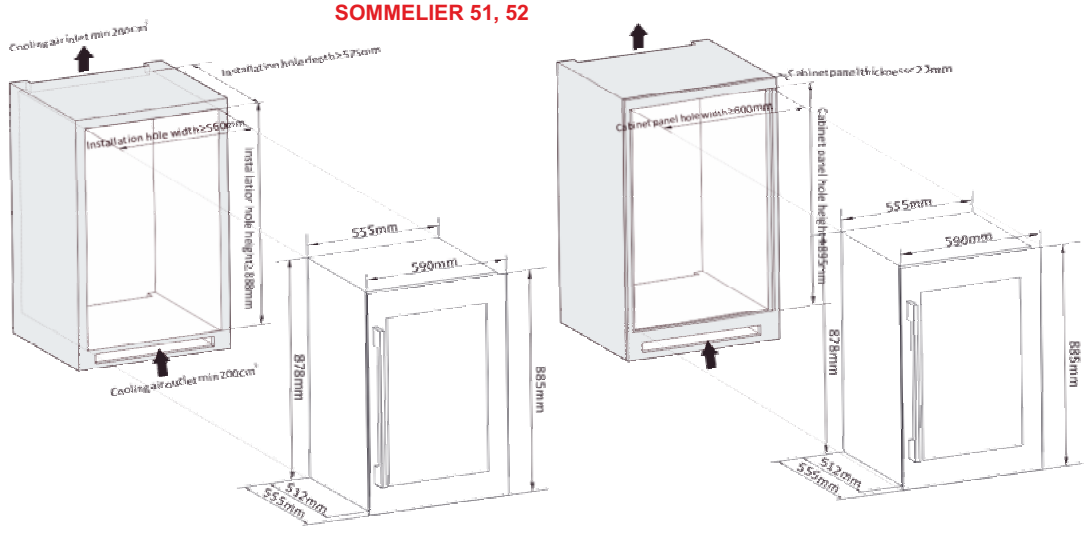


- Se il cavo di alimentazione è danneggiato, deve essere sostituito dal produttore, dal suo centro di assistenza o da personale qualificato per evitare rischi
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.
- Wenn die Anschlussleitung beschädigt ist, darf sie nur von einem autorisierten Kundendienst ausgewechselt werden, um Gefahr zu vermeiden.
- Si le câble d'alimentation est endommagé, il doit être remplacé par le fabricant, des représentants ou des professionnels agréés afin d'éviter les dangers.
- Si el cable de alimentación está dañado, debe ser reemplazado por el fabricante, por su Centro de servicio o personal calificado. para evitar riesgos

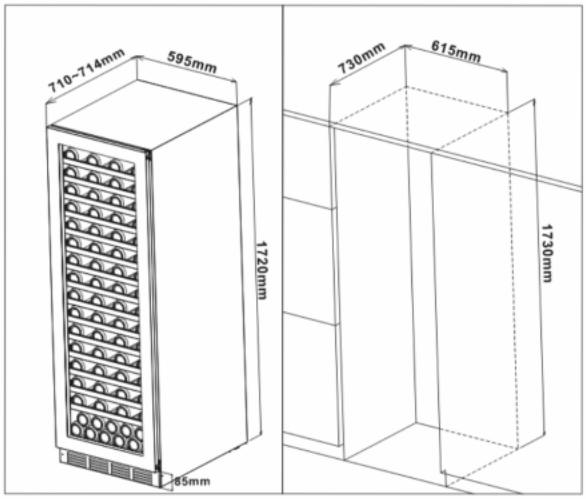
FIG.3

SOMMELIER 24: 5°C/20°C
SOMMELIER 40: 5°C/20°C (INFERIORE)(LOWER) 5°C/20°C (SUPERIORE)(UPPER) SOMMELIER 40/1: 5°C/20°C
SOMMELIER 52: 5°C/20°C (INFERIORE)(LOWER) 5°C/20°C (SUPERIORE)(UPPER) SOMMELIER 51: 5°C/20°C
SOMMELIER 80: 5°C/20°C (INFERIORE)(LOWER) 5°C/20°C (SUPERIORE)(UPPER) SOMMELIER 80/1: 5°C/20°C
SOMMELIER 352: 5°C/12°C (INFERIORE)(LOWER) 10°C/20°C (SUPERIORE)(UPPER) SOMMELIER 351: 5°C/20°C
SOMMELIER 401: 5°C/20°C SOMMELIER 402: 5°C/12°C (INFERIORE)(LOWER) 10°C/20°C (SUPERIORE)(UPPER) SOMMELIER 403: 5°C/20°C (INFERIORE)(LOWER) 5°C/20°C (CENTRALE/SUPERIORE)(MIDDLE/UPPER)
SOMMELIER 601: 5°C/20°C SOMMELIER 602: 5°C/20°C (INFERIORE)(LOWER) 5°C/20°C (SUPERIORE)(UPPER) SOMMELIER 603: 5°C/20°C (INFERIORE)(LOWER) 5°C/20°C (CENTRALE/SUPERIORE)(MIDDLE/UPPER)

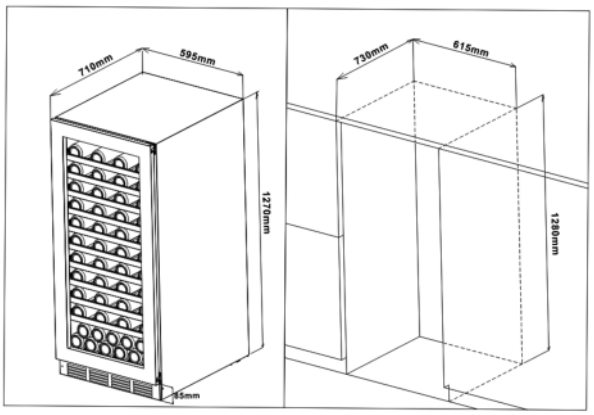
SOMMELIER 51, 52



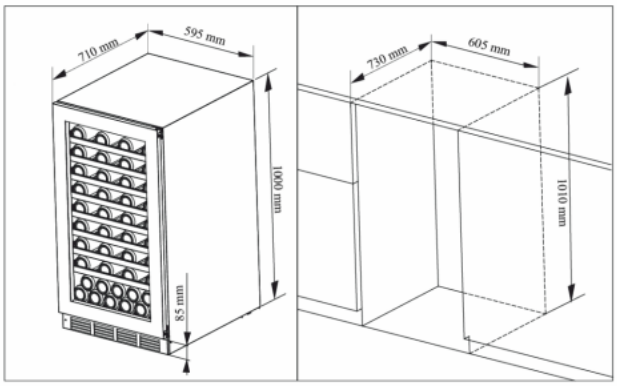
SOMMELIER 401, 402, 403



SOMMELIER 351, 352

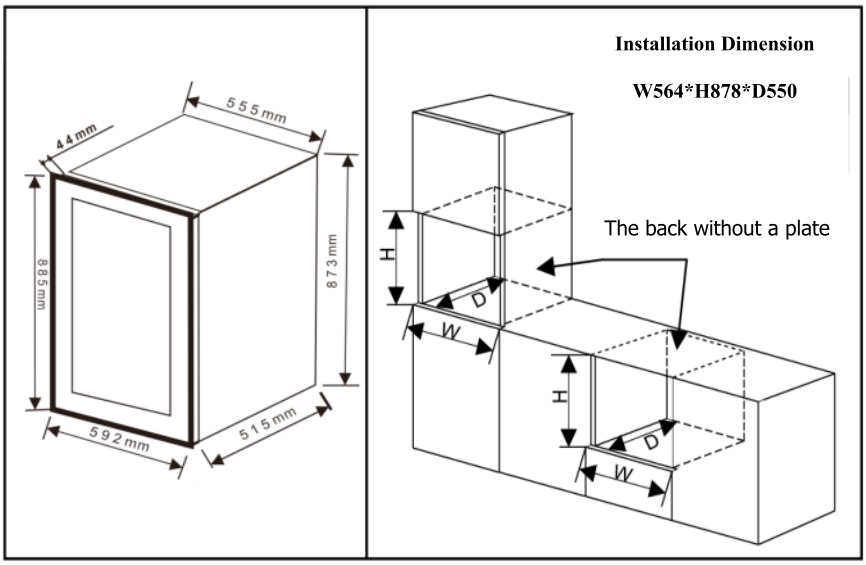


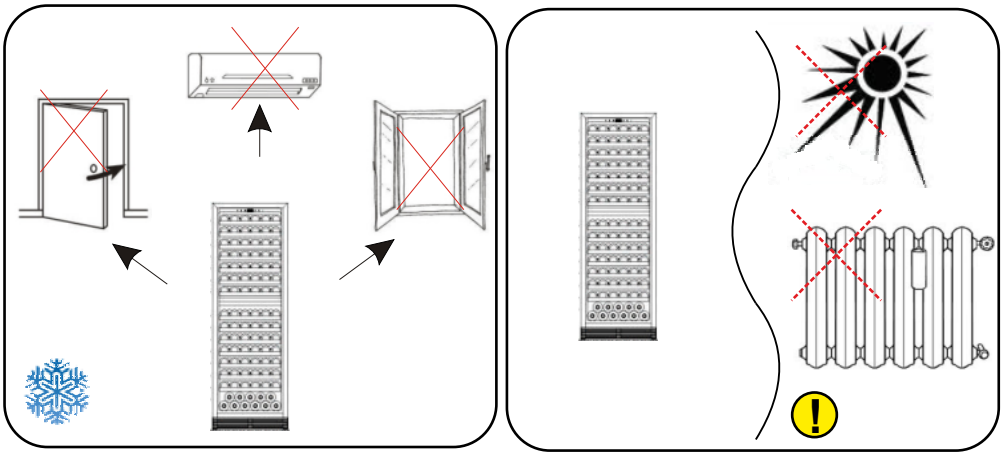
SOMMELIER 80, 80/1



- Il **non** buon funzionamento della macchina causato da inosservanza di quanto spiegato e/o mostrato in questo manuale, declina ogni tipo di responsabilità.
- We decline any responsibility if the bad performance of the equipment is caused by non compliance to what is shown and/or explained in this manual.
- Das nicht reibungslose Betrieb des Geraetes, verursacht durch Nichtbeachtung wie in diesem Handbuch dargestellt ist, übernimmt keine Haftung.
- Le mauvais fonctionnement de la machine causés par le non-respect comme expliqué et / ou illustrés dans ce manuel, décline toute la responsabilité
- Esta compañía declina toda responsabilidad si el mal funcionamiento del equipo es causado por el incumplimiento de lo que se muestra y/o se explica en este manual.

SOMMELIER 51, 52





SE PRESENTE - IF PRESENT - FALLS VORHANDEN

Funzione di illuminazione automatica / allarme porta (modalità predefinita)
Accensione automatica all'apertura della porta e spegnimento automatico alla chiusura della porta. Quando la porta viene aperta per oltre 5 minuti, ci sarà un allarme audio e visivo per ricordare di chiudere bene la porta.
* Per mantenere l'illuminazione accesa quando la porta è chiusa agire in questo modo:
1. Porta aperta (c'è l'illuminazione accesa)
2. Porta aperta
A. Un tocco sul pulsante LUCE .
B. Al 1° tocco sul pulsante LUCE (illuminazione viene spenta), al 2° tocco l'illuminazione resta sempre accesa.
3. L'illuminazione resta accesa quando la porta è chiusa.

* Riprendi in modalità di illuminazione automatica:
1. Porta aperta (illuminazione accesa)
2. Un tocco sul pulsante LUCE per cambiare l'illuminazione
3. Ripresa della modalità di illuminazione automatica

Auto lighting / Door alarm function (Default mode)
Lighting automatically on when door opened, and auto off when door closed. When door kept opened for over 5 minutes, there will be audio & visual alarm for reminding to close the door well.
*To keep lighting on when door closed:
1. Open door (lighting on)
2. Open door
A. One touch on the lighting icon (lighting keeps on).
B. 1st touch on the lighting icon (lighting off), 2nd touch on the lighting icon (lighting on).
3. Lighting stays on when door closed.

*Resume to auto lighting mode:
1. Open door (lighting on)
2. One touch on the lighting icon to switch offf lighting
3. Auto lighting mode resumed

Automatische Licht- / Türalarmfunktion (Standard Modalität)
Automatisches Einschalten beim Öffnen der Tür und automatisches Ausschalten beim Schließen der Tür. Wenn die Tür länger als 5 Minuten geöffnet ist, ertönt ein akustischer und visueller Alarm, der Sie daran erinnert, die Tür ordnungsgemäß zu schließen.
* Um die Beleuchtung bei geschlossener Tür eingeschaltet zu halten, gehen Sie wie folgt vor:
1. Tür offen (die Beleuchtung ist an)
2. Tür offen
A. Tippen Sie auf die LICHT-Taste.
B. Bei der ersten Berührung der LICHT-Taste (Beleuchtung ist ausgeschaltet), bei der zweiten Berührung wird die Beleuchtung immer eingeschaltet bleiben.
3. Die Beleuchtung bleibt eingeschaltet, wenn die Tür geschlossen ist.

* Im automatischen Lichtmodus aufnehmen:
1. Tür offen (Beleuchtung an)
2. Berühren Sie die LICHT-Taste, um die Beleuchtung zu ändern
3. Das automatischen Lichtmodus wird wiederhergestellt

Thanks for purchasing our Wine/Beverage Cooler, Before use, please read and follow all safety rules and operating instructions.

WARNING
The information in this document is subject to modification without any prior notice.
Some models are available in dedicated countries only.
Cleaning and user maintenance shall not be made by children without supervision.
Children should be supervised to ensure that they do not play with the appliance.
Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
This appliance is intended to be used in household and similar applications such as
– staff kitchen areas in shops, offices and other working environments;
– farm houses and by clients in hotels, motels and other residential type environments;
– bed and breakfast type environments;
– catering and similar non-retail applications.

DANGER: Risk of child entrapment. Before you throw away your old wine chiller:

- Take off the doors;
- Leave the shelves in place so that children may not easily climb inside;
- When disposing of the appliance, do so only by an authorized waste disposal centre.

R600a WARNINGS:
For your safety observe the following recommendations.
· This appliance contains a small quantity of R600a refrigerant which is environmentally friendly, but flammable. It does not damage the ozone layer, nor does it increase the greenhouse effect.
· During transportation and installation, ensure that the tubing of the refrigerant circuit is not damaged.
· Avoid using or manipulating sharp objects nearby the appliances.
· Leaking refrigerant can ignite and may damage the eyes.
· In the event any damage does occur, avoid exposure to open fires and any device which creates a spark. Disconnect the appliance from the mains power.
· Thoroughly ventilate the room in which the appliance is located for several minutes.
· Notify Customer Service for necessary action and advice.
· The room for installing the appliance must be at least 1 cubic metre per 8 grams of refrigerant. The refrigerant quantity contained in this appliance is listed above in grams; it is also noted on the Rating Plate of the appliance.
It is hazardous for anyone other than an Authorised Service Person to carry out servicing or repairs to this appliance.

- **WARNING:** Keep ventilation openings in the appliance enclosure or in the built-in structure clear of obstruction.
- **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- **WARNING:** Do not damage the refrigerant circuit.
- **WARNING:** Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- **WARNING:** If you do not use the machine for a long time, please unplug the power plug from the socket or switch off the power supply.

- **WARNING:** This appliance is not intended for use by persons (including children) with reduced Physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety;
- **WARNING:** Children should be supervised to ensure that they do not play with the appliance;
- **WARNING:** Do not use extension cords or ungrounded (two prong) adapters;
- **WARNING:** If the supply cord is damaged, it must be replaced by the manufacturer, Its service agent or similar qualified person in order to avoid hazard.

Allow 24 hours before switching on the wine cellar. During this time we recommend that you leave the door open to clear any residual odors.

BEFORE LOADING & PLUGGING IN THE WINE CELLAR

Important: All models without front venting (air opening) are strictly for free standing only. (See technical chart)

Recommendations:

The location you have selected for your wine cellar should:
- be unencumbered and well ventilated;
- be well distant from any heat source and direct sunlight;
- not be too damp (laundry, pantry, bathroom etc.);
- have a flat floor;
- have a standard and reliable power supply (standard socket to country standards, linked to the ground), it is NOT recommended to use a multi-socket or extension lead;
- have a surge protector fitted to the electrical outlet;
- distant from the microwave oven. Certain microwave ovens do not have wave interference shield. When placed within 1 meter vicinity of the wine cabinet, they may affect the operation of the wine cabinet.

Notes:
- SOMMELIER 24 model is for built-in ONLY
- SOMMELIER 40 and 40/1, 601-2-3, models are for free standing ONLY.
- SOMMELIER 80 and 80/1,261,262,351,352 and 401,402,403, are Both built-in and free-standing type as per the drawings thereafter.

Wine cellar should be placed where the ambient temperature is proper (Please view the end of Manual). If the temperature is above or below this range, it will affect the performance of the cellar. Placing it in cold or hot temperature conditions may cause temperature fluctuations in the cellar, and it will not reach the ideal one.

Grounding instructions:

The wine cellar must be grounded in case of wire leakage. Grounding reduces the risk of electrical shock. The wine cellar is equipped with a power cord having a grounding wire and plug. The wine cellar plug must be plugged into a properly affixed and grounded electrical outlet.

Note: In locations where there is frequent lightning, it is advisable to use surge protectors. Improper use of the grounding plug can result in the risk of electric shock. Consult a qualified electrician or service person if the grounding instructions are not completely understood.

If the supply cord is damaged, it must be replaced by a qualified person in order to avoid electrical hazard.

INSTALLING YOUR WINE CELLAR

Unpack and remove all of the protection and adhesive strips from the packaging around and inside the wine cellar.

The wine cellar must be positioned such that the plug is accessible. Release the power cord. Move your wine cellar to its final location.
Leveling your wine cellar: Wine cellar must be leveled BEFORE loading your wines.
Your wine cellar is equipped with 4 adjustable feet to facilitate easy leveling. We recommend that you tighten the back feet to the maximum and adjust the front feet to level the wine cellar.

INSTALLATION INSTRUCTIONS FOR BUILT IN WINE CELLARS: (IN A CABINET OR IN A COLUMN) FRONT VENTING WINE CELLARS ONLY.

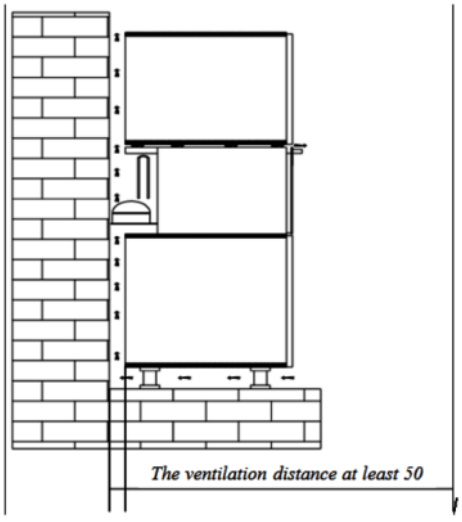
SOMMELIER 40,40/1,601-2-3 models are free standing only. Any built in voids the warranty.

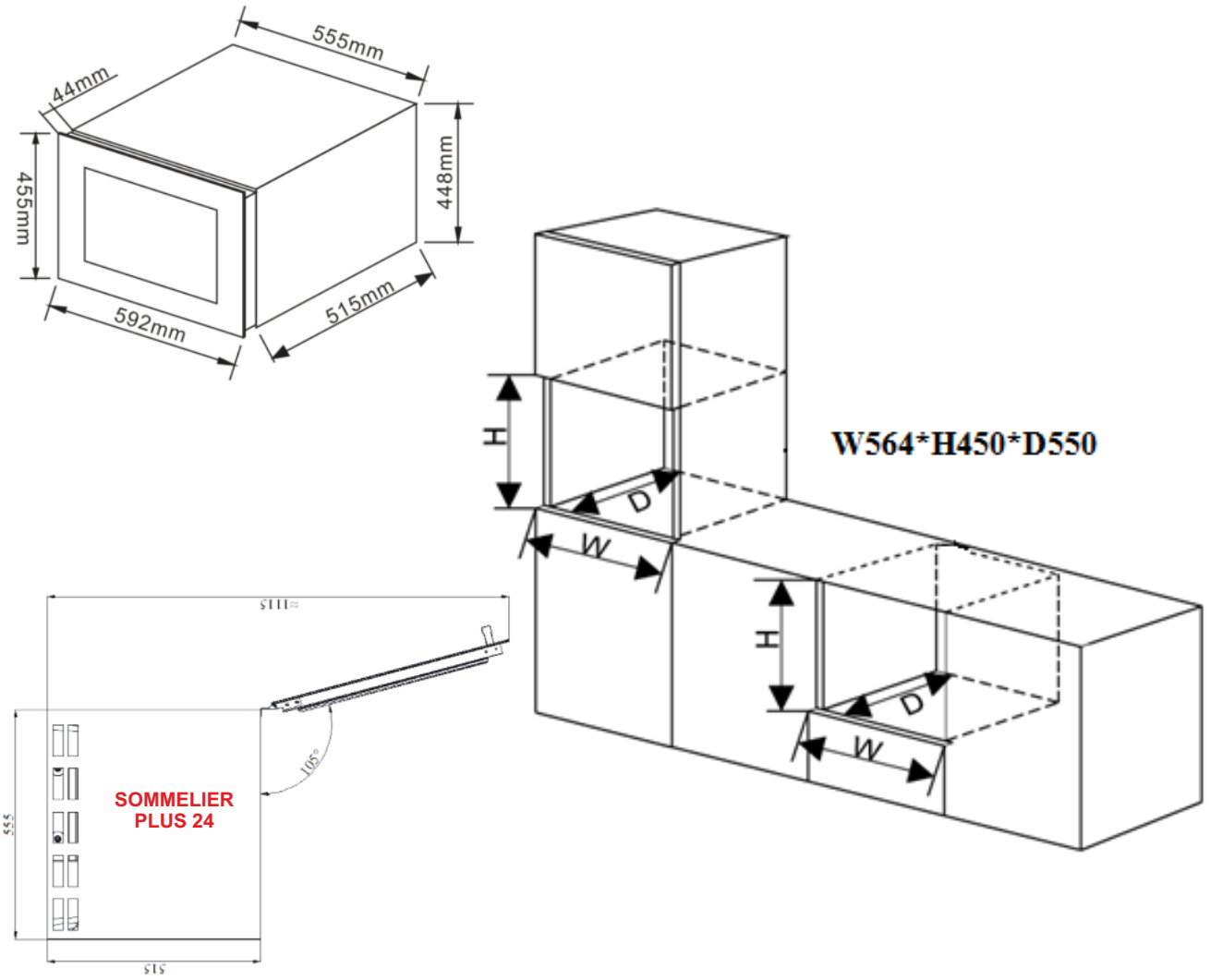
1. “Built in” wine cellars are front venting but are not designed to be fully integrated behind a joinery door.
2. Please follow the installation diagram when installing built-in wine cellars. No less than the minimum installation dimension, or it will affect the venting of cellar.
3. Built-in wine cellars draw air from right of ventilation frame(from the rear) and expel through left of ventilation frame under the front door.
4. “Built in” wine cellars have a power switch located on the control panel so power point location is not critical.
5. The wine cellar requires a standard 240 volt/10 amp power point.
6. The power cord is 2.0m in length and is fixed on the right side at the back when looking from front of cabinet.
7. As with most appliances of today, the wine cellar has sensitive electronic components which are susceptible to damage through lightning and electricity supply faults. It is therefore advised to use a power surge protector to avoid problems of this nature.
8. Air vent on door must be provided for built-in wine cellars when a wood door is installed. In Hot climate zone, an air vent or grid, with a minimum ventilation size of 200mm x 40mm MUST be cut out at the rear top of the back partitioning or at the top of either side of the partitioning, allowing cool fresh air full access to flow into the 30mm gap located at the rear of the cabinet.
This air vent or grid must not be opened on the same side as other appliances such as ovens or an area that is sealed and without access to fresh cool air. Failing to comply with the above specifications could result in WARRANTY void.

INSTALLATION DRAWINGS FOR BUILT IN WINE CELLARS: (IN A CABINET OR IN A COLUMN) FRONT VENTING WINE CELLARS ONLY.
Note: The appliance must be positioned so that the plug is accessible after installed.

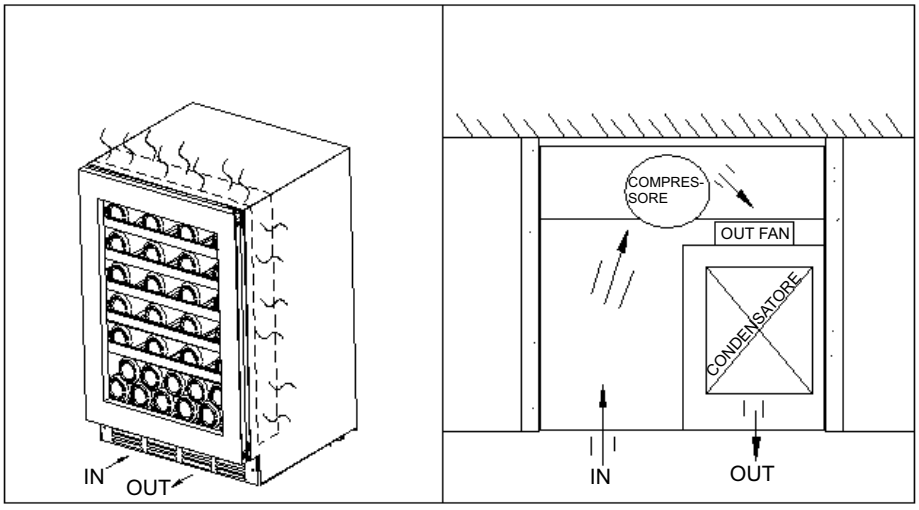
DIMENSIONAL DRAWINGS:

SOMMELIER 24 model
It is built-in model inside cabinet, the cabinet should come with good ventilation space and no backplane, otherwise it will affect the wine cooler working normally.
(Installation drawing as below)





Sommelier 80 and 80/1,261,262,351,352,401,402,403 Models use side anti-dew tube and Independent cooling system:



TURNING ON YOUR WINE CELLAR

Plug in and switch on the cellar by pressing on the power button for a few seconds.
When you use the wine cellar for the first time (or restart the wine cellar after having it shut off for a long time), there will be a few degrees variance between the temperature you have selected and the one indicated on the LED readout. This is normal and it is due to the length of the activation time. Once the wine cellar is running for a few hours everything will stabilize.

Important: If the unit is unplugged, power is lost, or turned off, wait 3 to 5 minutes before restarting the unit. The wine cellar will not start if you attempt to restart before this time delay.

Operating Noises

To reach the desired temperature settings, our wine cellars, like all wine cellars operating with compressors and fans, may produce the following types of noises. These noises are normal and may be the following:
- Gurgling sound - caused by the refrigerant flowing through the appliance coils.
- Cracking/popping sounds - resulting from the contraction and expansion of the refrigerant gas to produce cold.
- Fan operating sound - to circulate the air within the wine cellar.

An individual perception of noise is directly linked to the environment in which the wine cellar is located, as well as to the specific model. Our wine cellars are in line with international standards for such appliance. We will always do the utmost to satisfy our customers but will not take back the goods due to complaints based on normal operating noise occurrences.

LOADING YOUR WINE CELLAR

You may load your wine bottles in single or double rows taking note of the following: if you do not have enough bottles to fill your wine cellar, it is better to distribute the load throughout the wine cellar so as to avoid “all on top” or “all below” type of load.
- Do remove or relocate adjustable wooden shelves to accommodate larger type of bottles or increase the capacity of the cellar by stacking the bottles up when necessary. (See removing shelves)
- Keep small gaps between the walls and the bottles to allow air circulation. Like an underground cellar air circulation is important to prevent mould and for a better homogeneous temperature within the cellar.
- Do not over load your wine cellar to facilitate air circulation.
- Do not stack more than 1 row of standard 0.75L bottles per shelves to facilitate air circulation
- Avoid obstructing the internal fans (located inside on the back panel of the wine cellar).
- Do not slide the shelves outwards beyond the fixed position to prevent the bottles from falling.
- Do not pull out more than one loaded shelf at a time as this may cause the wine cellar to tilt forward.
- Do not cover the wooden shelves with alloy foil or other materials, as it will obstruct air circulation.
- Do not move your wine cellar while it is loaded with bottled. This might distort the body of the wine cellar and cause bad injuries.

TYPES OF REGULATION

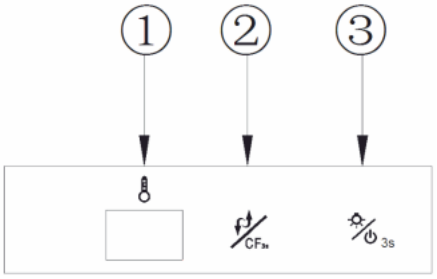
Please note that depending on the loading and settings chosen it takes about 24 hours for the wine cellar to get the temperature stabilizing.

During this time LED seems to move erratically in particular**,** It is normal and this process occurs whenever the setting is modified and/or whenever a large amount of bottles are added to the cellar.

TEMPERATURE SETTINGS

Important: The LED shows by default the actual internal air temperature.
The temperature settings are pre-set at the factory as follows. In the event of a power interruption, all previous temperature settings are automatically erased and it will revert to the preset temperature settings. The electrical board of all models comes with memory function.
It is important to understand that there is a difference between the air temperature inside the wine cellar and the actual temperature of the wine: You will need to wait approximately 12 hours before noticing the effects of temperature adjustment due to the critical mass within a full wine cellar.
Once the temperature is set, it is strongly advised not to toy with it or adjust frequently. The thermostat will maintain the temperature inside the wine cellar within a +/- 2.5ºC range. But the thermal inertia of the wine and the glass is such that within this temperature range, the actual temperature of the wine will only fluctuate 0.5ºC to 1ºC.

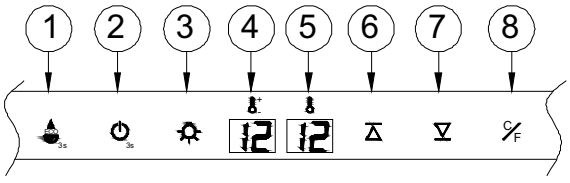
SINGLE WINDOW DISPLAY BOARD INSTRUCTION:



From left to right:
1) Display shows the actual temperature.
2) Cycle Button: Press one time ,the inside temperature will reduce 1 degree Celsius, until down to the lowest, press one time, the temperature will get back to the highest……
Press for 3 seconds, the window to achieve Celsius / Fahrenheit display conversion
3) Press the button 3 seconds to power off or power on.
Press the button and the lamp turns on, the lamp will turn off once press again.
In the boot state: press the button for 3 seconds, the power is off, the whole machine is closed.

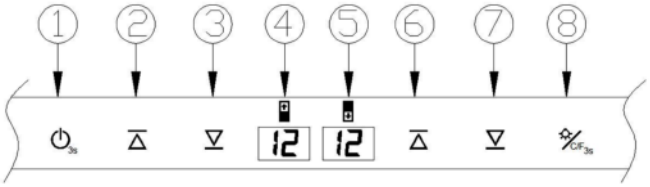
SINGLE TEMPERTURE DISPLAY BOARD INSTRUCTIONS:

From left to right:
1) Energy Saving Mode
Press the button 3 seconds to enter.
press the button ⑥、⑦ to exit saving mode.



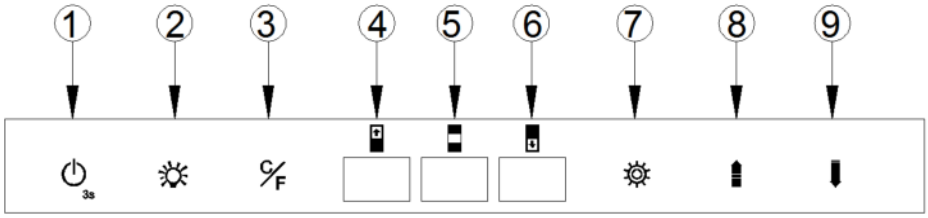
2) ON/OFF the power button:
Press the button 3 seconds to power off (④ digital countdown displays 3, 2, 1, press the button for 0.9 seconds after the window just POP countdown numbers). **Remark:** The other functions will turn off except light switch when the power turns off. Press again (without delay), the power turns on.
3) Lamp button: Press the button and the lamp turns on, the lamp turns off press again.
4) Displays setting temperature, display odd numbers “E1, E3” code, display energy saving countdown numbers (3, 2, 1).
5) Displays T1 actual temperature, display even numbers “E2, E4” code, display power off countdown numbers (3, 2, 1).
6) Temperature setting up button : Press one time, window ④ the set value will increase 1 degree Celsius
7) Temperature setting down button : Press one time, window ④ the set value will reduce 1 degree Celsius
8) C/F displays conversion function keys:
Set the conversion degrees Celsius / Fahrenheit display.

DUAL TEMPERTURE



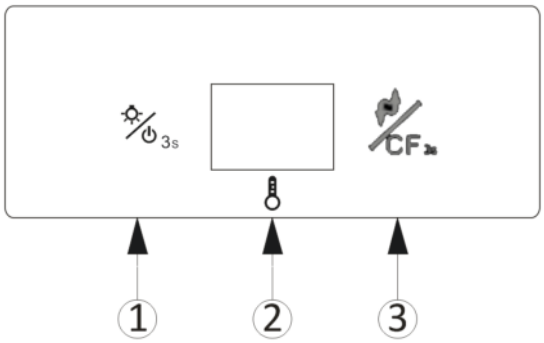
From left to right:
1) “ON/OFF” the power button :
Press the button 3 seconds to power off (4 digital countdown displays 3, 2, 1, press the button for 0.9 seconds after the window just POP countdown numbers). **Remark:** The other functions will turn off except light switch when the power turns off. Press again (without delay), the power turns on.
2) Upper zone temperature setting up button: Press one time, window ④ the set value will increase 1 degree Celsius.
3) Upper zone temperature setting down button : Press one time, window ④ the set value will reduce 1 degree Celsius.
4) Display upper zone temperature, display odd numbers “E1, E2” code.
5) Display lower zone temperature, display “E3, E4, E5, E6” code, display power off countdown numbers (3, 2, 1).
6) Lower zone temperature setting up button: press one time, window ⑤ the set value will increase 1 degree Celsius.
7) Lower zone temperature setting down button: press one time window ⑤, the set value will reduce 1 degree Celsius.
8) Lamp button: Press the button and the lamp turns on, the lamp will turn off once press again.
9) Set the conversion degrees Celsius / Fahrenheit display.

SOMMELIER 403



① “ON/OFF” the power button :
Press the button 3 seconds to power off (④ digital countdown displays 3, 2, 1, press the button for 0.9 seconds after the window just POP countdown numbers).
② Light button:
Press the button and the lamp turns on, the lamp will turn off once press again.
③C/F display conversion function keys:
Set the conversion degrees Celsius / Fahrenheit display.
④ Display window: Display the upper zone temperature
⑤ Display window : Display the middle zone temperature
⑥ Display Window: Display the lower zone temperature
⑦ Function key settings: When the temperature setting, press this button to select the zone, selection window will flash the temperature set by the key ⑧ and ⑨
⑧ Temperature setting up key
⑨Temperature setting down key

SOMMELIER 24 - 20 - 40



In standby mode: press and hold for 3 seconds, power is turned on, the machine starts
In the boot state: short press this button, LED lights on / off switch .
In the boot state: press the button for 3 seconds,

the power is off, the whole machine is closed.

Champagne NV, Sparkling, Spumante 6ºC
Dry White Semillon, Sauvignon Blanc 8ºC
Champagne Vintage, 10ºC
Dry White Chardonnay 10ºC
Dry White Gewürztraminer, Riesling, Pinot grigio 10ºC
Sweet White Sauternes, Barsac, Montbazillac, Ice Wine, Late Harvest 10ºC
Beaujolais 13ºC
Sweet White Vintage: Sauternes… 14ºC
White Vintage Chardonnay 14ºC
Red Pinot Noir, 16ºC
Red Grenache, Syrah 16ºC
Red Vintage Pinot Noir 18ºC
Cabernet & Merlot: French, Australian, New Zealand, Chilean, Italian, Spanish, Californian, Argentinean… Vintage Bordeaux … 20ºC
Room temperature not exceeding 20ºC

IMPORTANT INFORMATION ABOUT TEMPERATURE
Your wine cellar has been designed to guarantee optimum conditions for storing and/or serving your wines. Fine wines require long and gentle developments and need specific conditions in which to reach their full potential. All wines mature at the same temperature, which is a constant temperature set between 12ºC to 14ºC. Only the temperature of “dégustation” (wine appreciation) varies according to the type of wines (see “Wine Serving Temperature Chart” above). This being said and as it is for natural cellars used by wine producers for long period of storage, it is not the exact temperature that is important, but its consistency. In other words, as long as the temperature of your wine cellar is constant (between 12ºC to 14ºC) your wines will be stored in perfect conditions. Not all wines will improve over the years. Some should be consumed at an early stage (2 to 3 years) while other ones have tremendous ageing capability (50 and over). All wines have a peak in maturity. Do check with your wine merchant to get the relevant information.

DEFROSTING/CONDENSATION/ HYGROMETRY/ VENTILATION
Your wine cellar is designed with “Auto-cycle” defrost system. During “Off-cycle” the refrigerated surfaces of the wine cellar defrost automatically. Defrost water drains automatically from the cellar storage compartment and part of it goes into a drainage container, which is located at the back of the wine cellar next to the compressor. The heat is transferred from the compressor and evaporates any condensation that has collected in the pan. Part of the remaining water is collected within the wine cellar for humidity purposes.
This system enables the creation of the correct humidity level inside your wine cellar required by the natural cork to maintain a long lasting seal.

Notes: The water collected by condensation, is therefore recycled. Under extremely dry environmental conditions, you may have to add some water into the water container provided with your wine cellar. All units are equipped with a double glazed glass door that has a third internal acrylic layer to minimize condensation on the glass door. The wine cellar is not totally sealed; fresh air inlet is permitted through the drainpipe. Air circulates through the cellar by means of a fan/fans and the hollow shelves.
Notes: During the refrigerating cycle, heat is given off and disperses through the external surfaces of the wine cellar. Avoid touching the surfaces during those cycles.

ADJUSTABLE WOODEN SHELVES

Adjusting&removing the shelves

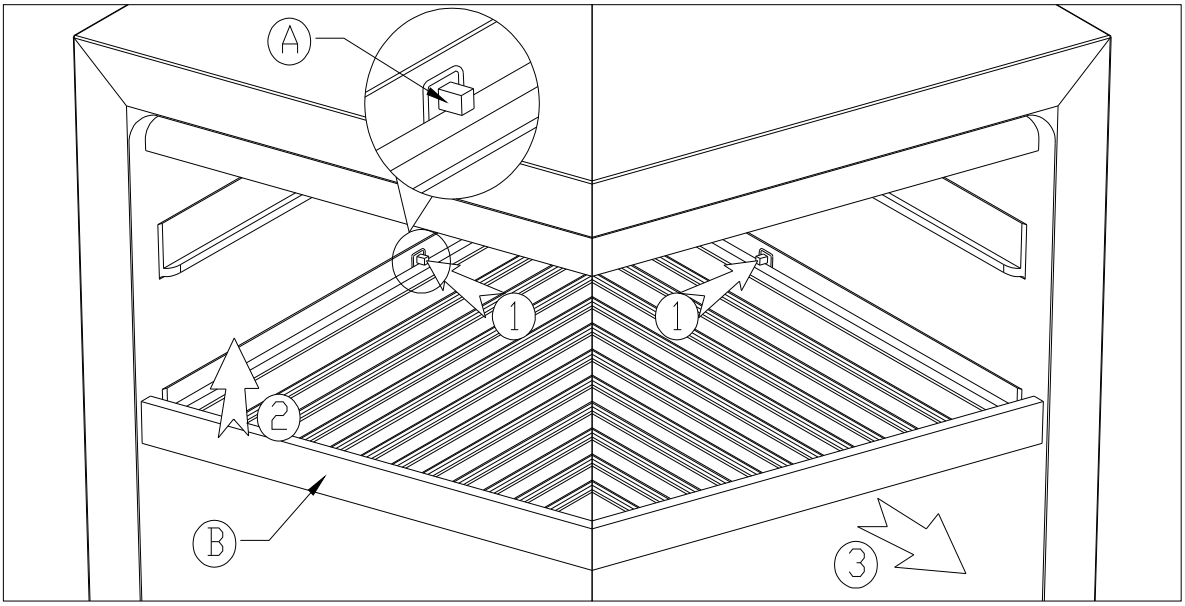
For easy access to the storage content, you must pull the shelves approximately 1/3 of its depth out of the rail compartment. These wine cabinets, however, are designed with a notch on each side of the shelf tracks to prevent bottles from falling.

When removing any of these shelves out of the rail compartment, tilt the shelf as per the diagram and simply pull out, or push in the shelf until it sits on the support brackets securely.

Shelf installation and removal instruction:

Common wooden shelf:

Shelf removal: According to below drawing instructions, press one side of shelf limit pin①, extract and remove the shelf from the other side of support bracket②, then take off the shelf following the arrow mark ③. Shelf installation will be opposite to shelf removal.



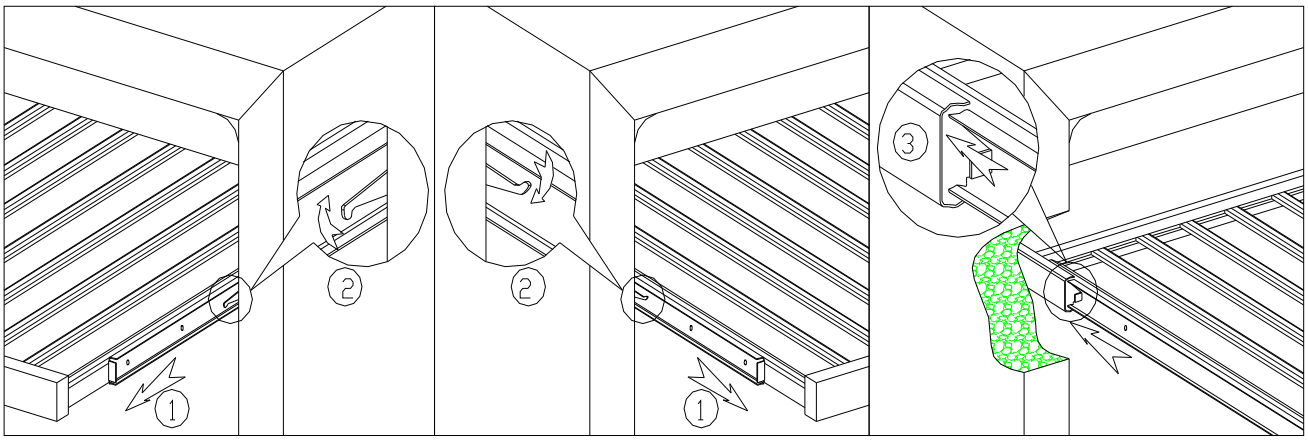
1、"A" is shelf limit pin

2、"B" is shelf

Sliding wooden shelf installation and removal instructions:

Shelf removal: According to below instruction drawing to pull out the shelf to support bracket ①, press two sides of sliding roller buckles and pull out the shelf following the arrow mark ②.

Shelf installation: According to below drawing instruction, push in the shelf alignment with two sides of sliding roller following the arrow mark ③.

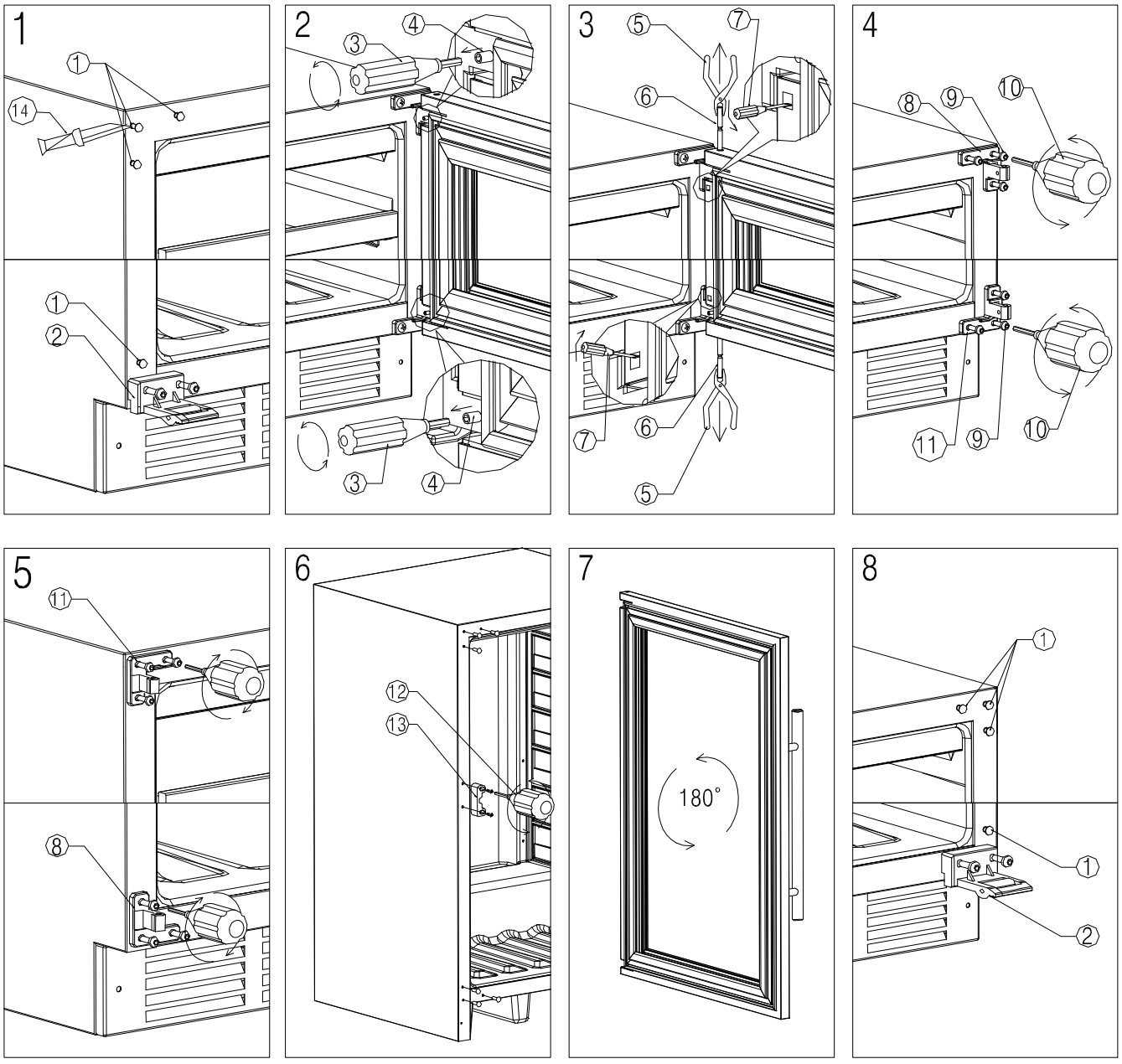


REVERSIBILITY OF THE DOOR

REMARK: If your wine cabinet is equipped with lock at the bottom of the door , the door is not reversible so you have to order one right opening door to change the opening side..

Warning: To avoid accidents while changing the door, we recommend that you get assistance. The glass door is heavy and may cause injury if dropped.

- Depending on to the model and the type of handle your wine cabinet is equipped with, you may have to rotate the door of 180 degrees.
- Depending on the type of handle your wine cabinet is equipped with, the door may not be reversible or may require a left or right opening door to change the opening side.

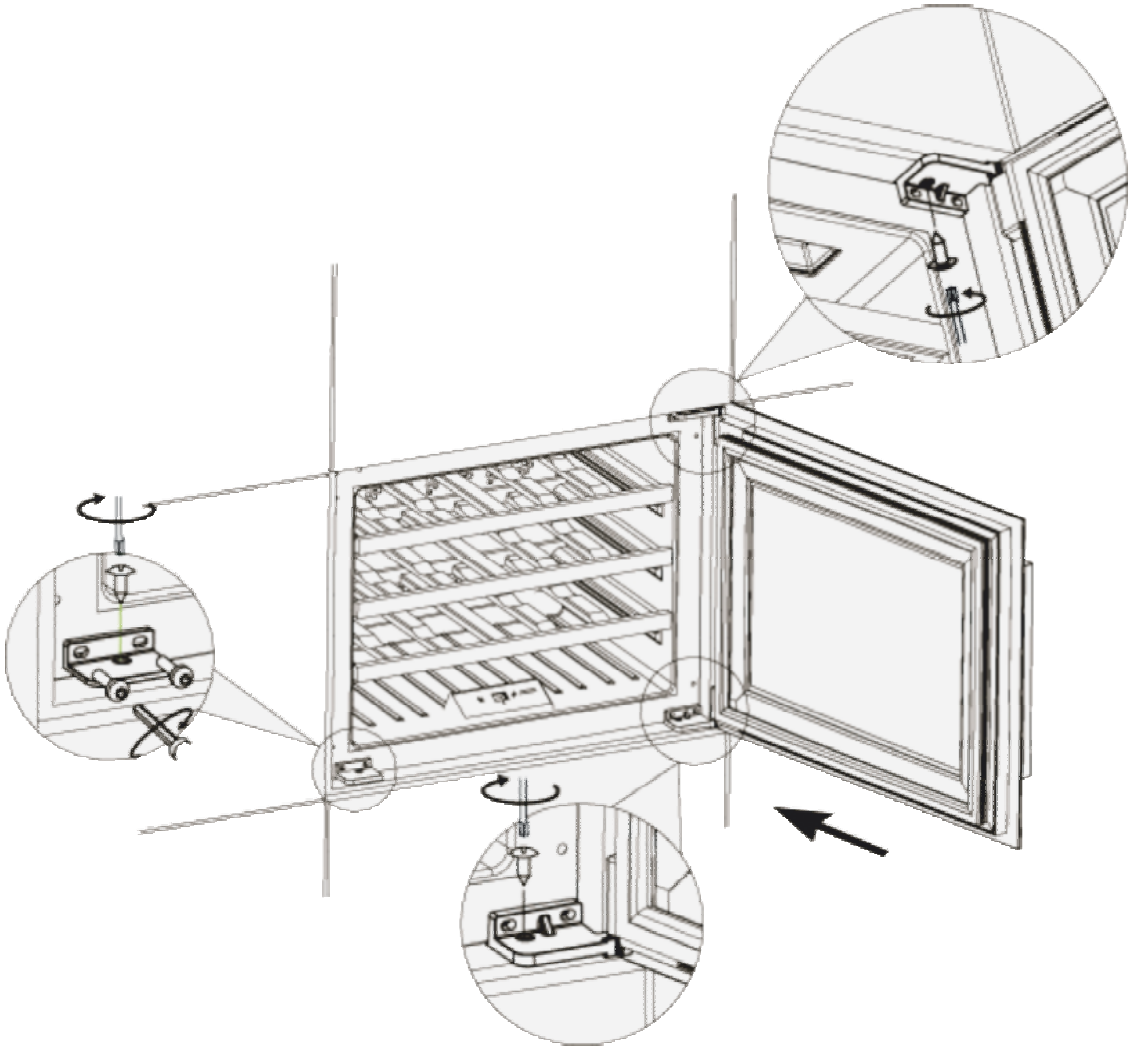


Remark: Before operate the reversibility, need to power off at first, and need to cooperate with two people!

Installation Instruction (SOMMELIER 24 PLUS):

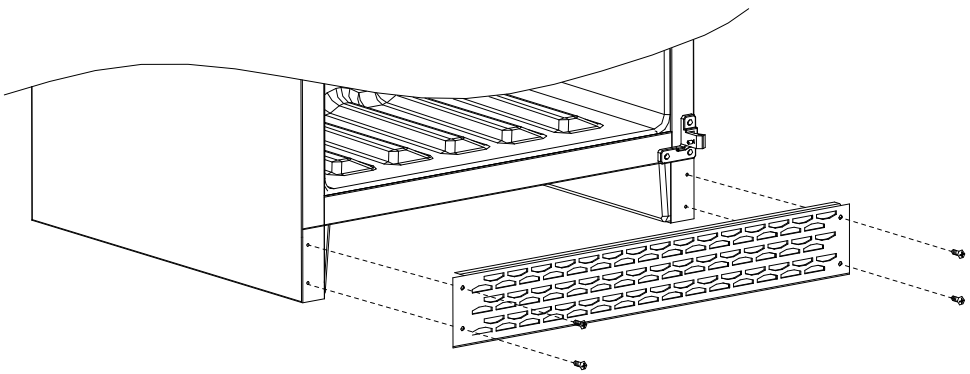
1.Put the wine cooler into the cabinet, then adjust it to make it steady. Open the door, take out the fixed plate, then use the inner hexagon screwdriver to tighten the fixed plate on the lower left side of wine cooler.

2.Use screwdriver to tighten the fixed plate on the lower left side (1pcs screw), then tighten the other (2pcs) screws on the upper and lower door hinge.



Grid installation method.

1. Remove the 4 screws (4x12) from the accessory bag.
2. Open the door, align the ventilation grille with the four screw holes on the bottom of the Sommelier and tighten the screw with a Phillips screwdriver.

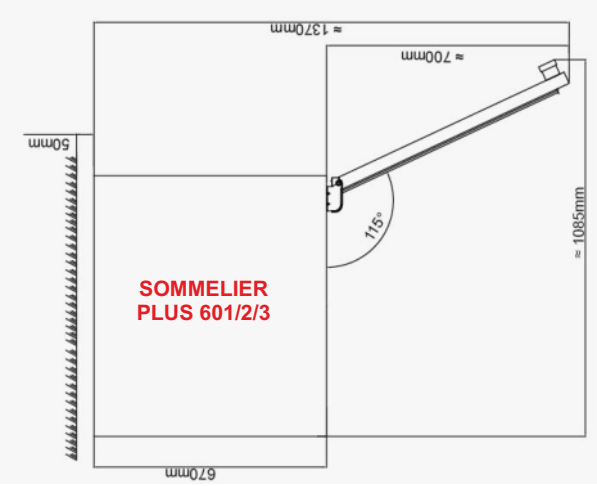


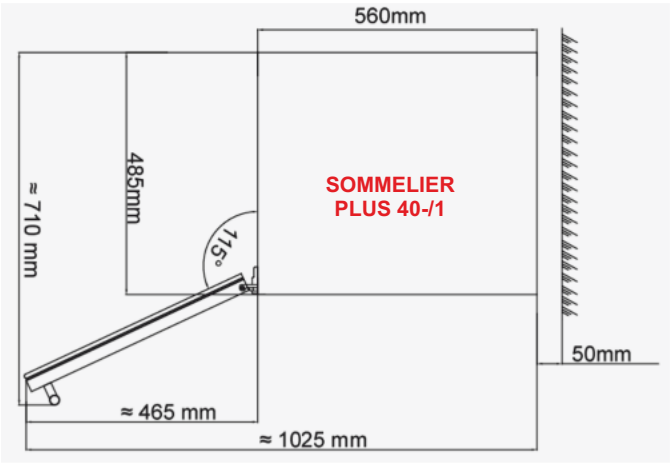
OPERATION ANOMALIES

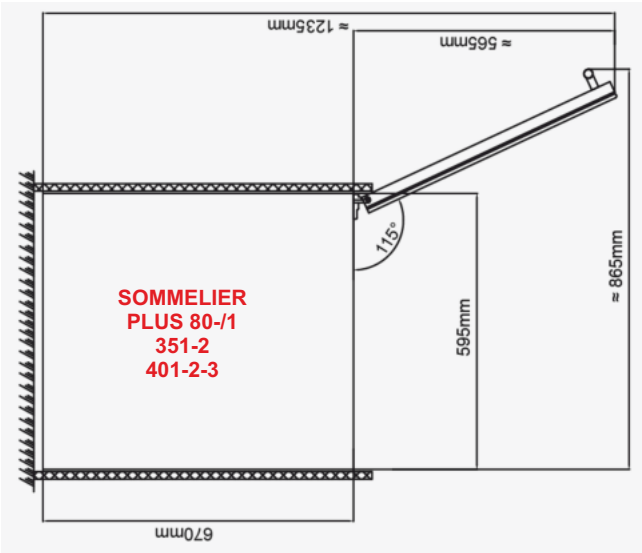
Ensure that there is power to the electrical supply plug by connecting another electrical appliance to it. Check fuse, if any. Make sure that the door is closed properly.
If your wine cellar appears to be malfunctioning, unplug it and contact your Wine Cooler after sales service. Any intervention on the cold circuit should be performed by a refrigeration technician who should carry out an inspection of the circuit sealing system. Similarly, any intervention on the electrical circuit should be performed by a qualified electrician.
Notes: Any intervention performed by a non- authorized technician, we will lead to the warranty being considered as null and void.

POWER FAILURES

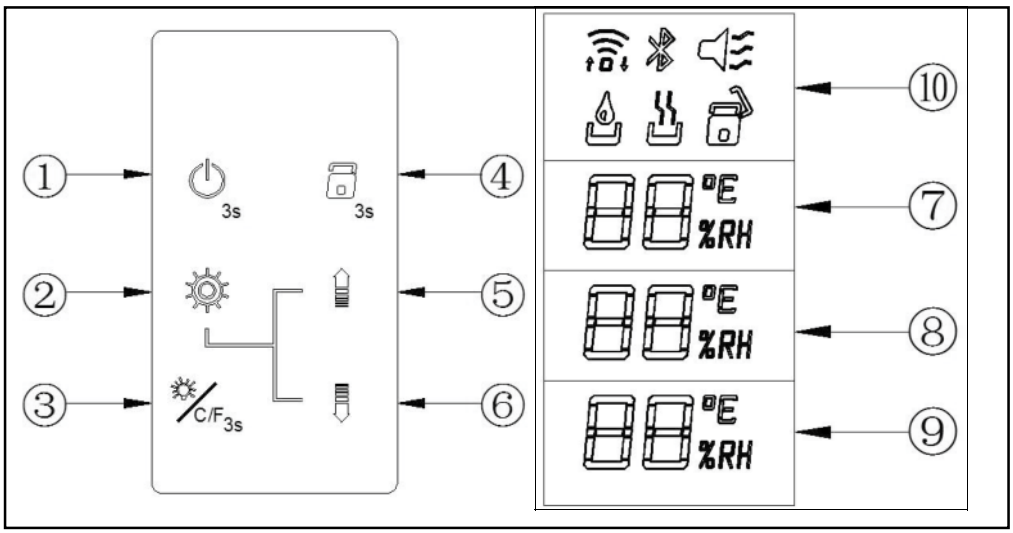
In the event of a power interruption, all previous temperature settings are automatically preserved and it will revert to a preset temperature setting. (See preset chart)
Most power failures are solved within a short period of time. An hour or two's loss of power will not affect wine cellar temperatures. To avoid sudden temperature changes while the power is off, you should avoid opening the door. For longer period of power failure, do take steps to protect your wine.
Irrespective of the cause, if you notice either abnormal temperature or humidity levels inside your wine cellar, be reassured that only long and frequent exposure to these abnormal conditions can cause a detrimental effect on your wines.





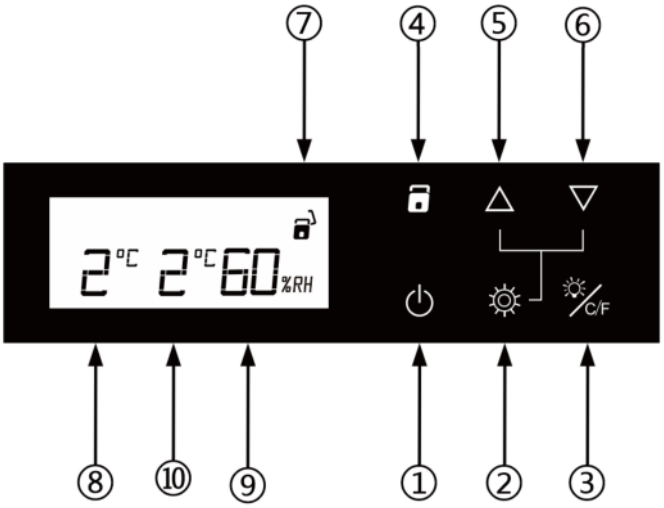


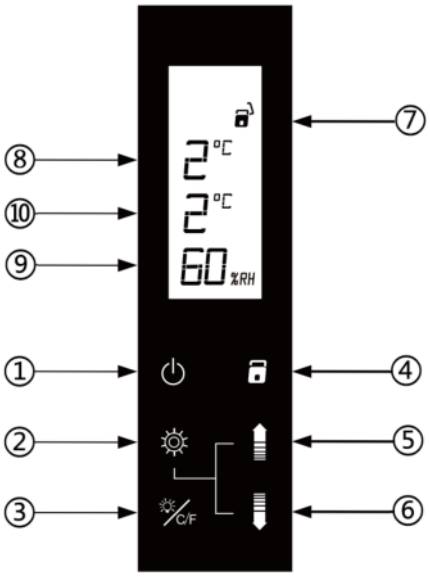
Italiano English Deutsch



601
602
603

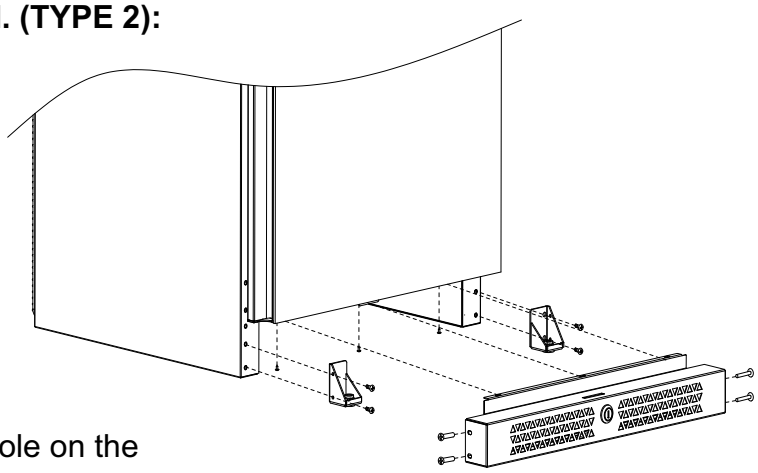
601-602-603:
1. ON/OFF **2.** TASTO FUNZIONE_FUNCTION SETTING KEY **3.** TASTO LED LED SWITCH **4.** SERRATURA BAMBINI_CHILD LOCK **5.** TASTO AUMENTO TEMPERATURA_TEMPERATURE RISE KEY **6.** TASTO DIMINUZIONE TEMPE RATURA_TEMPERATURE DOWN KEY.
7. DISPLAY TEMPERATURA_TEMPERATURE SETTING DISPLAY.
602-603: MOSTRA LA TEMPERATURA ATTUALE NELLA ZONA SUPERIORE_ DISPLAY THE CURRENT TEMPERATURE OF THE UPPER ZONE.
8. DISPLAY TEMPERATURA MACCHINA_MEASURED TEMPERATURE DISPLAY.
602: MOSTRA LA TEMPERATURA ATTUALE NELLA ZONA INFERIORE_ DISPLAY THE CURRENT TEMPERATURE OF THE LOWER ZONE.
603: MOSTRA LA TEMPERATURA ATTUALE NELLA ZONA CENTRALE_ DISPLAY THE CURRENT TEMPERATURE OF THE MIDDLE ZONE.
9. DISPLAY UMIDITA' MEDIA_AVERAGE HUMIDITY DISPLAY.
603: MOSTRA LA TEMPERATURA ATTUALE NELLA ZONA INFERIORE_ DISPLAY THE CURRENT TEMPERATURE OF THE LOWER ZONE.
10. DISPLAY FUNZIONE_FUNCTION DISPLAY





UNDER NORMAL DISPLAY:
7: Display the current setting temperature
8: Display the current measured temperature
9: Show the current average humidity in the box
1: POWER KEY
Standby mode: pshort press the button, the power is switched on, the machine starts
Boot state: the duration of 3 seconds, the window 7 shows the countdown 321, power off, the whole machine off.
2: FUNCTION SETTING KEY:
Need to set the temperature, press the function key to select the temperature zone, by pressing the 5-6 button to achieve the desired temperature.
3: LIGHTING BUTTON / CELSIUS FAHRENHEIT CONVERSION KEY
Every click of the lighting button, LED lights on / off switch between. Boot state, press the button for 3 seconds, the window 7-8 of the temperature display will be converted between Celsius and Fahrenheit.
4: CHILD LOCK/HUMIDITY DISPLAY KEY
Under locked status, short press the child lock button, windows 7 displays current upper chamber average humidity (available with models 602,603), windows 8 displays current lower chamber average humidity (model 602) / middle chamber average humidity (model 603) . Window 9 displays current temperature in lower chamber (available with 603). In 5 seconds the window 7 and 8 automatically shows the actual temperature inside each chamber (not all products are with humidity display, please refer to the specific product configuration).
If no operation for 15 seconds, the keyboard will be automatically locked. Press 3 seconds to unlock.
5: UP KEY
When you need to set the temperature, please press the function to set the key 2 to select the temperature zone, every click, the temperature display window of the selected temperature display will be in the original temperature increased by 1 degrees.
6: Down key
When you need to set the temperature, please press the function to set the key 2 to select the temperature zone, each click, the temperature display window temperature display will be in the original temperature of 1 degrees.

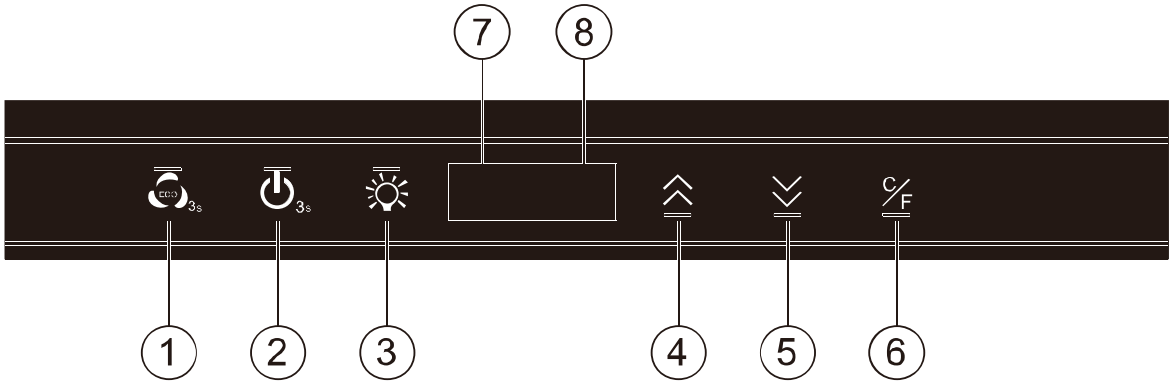
Ventilation frame Installation Method. (TYPE 2):



1.Take the kick-plate out of the cabinet, align the screw holes of the kick-plate with the screw holes on the bracket, and then fix the kick-plate to the brackets on both sides with the short screws.

2.Tilt the bottom of the cabinet slightly back and use the long screws to fix kick-plate to the corresponding screw hole on the bottom of the cabinet.
Please kindly attention: Bracket had already installed on the cabinet.

SOMMELIER 261 FG Z Display



① **Energy Saving Mode:**
Press the button for 3 seconds into the energy-saving mode, press ④⑤ out of energy-saving mode
② **ON/OFF the power button:**
In the standby mode: press 3 seconds, the power is turned on, the whole machine starts
In the power-on state: press the power button, window 4 shows the countdown 3 2 1, the power is turned off, the machine is turned off (show 3 2 1 process, the hand cannot leave the button)
③ **Lamp button:**
Press the button, lights on / off switch
④ **Temperature setting up button:**
Press one time, window ⑦ the set value will increase 1 degree Celsius in the original setting temperature, the setting range according to customer requirements.
⑤ **Temperature setting down button:**
Press one time, window ⑦ the set value will reduce 1 degree Celsius in the original setting temperature, the setting range according to customer requirements
⑥ **C/F display conversion function keys:**
Set the conversion degrees Celsius / Fahrenheit display, each press this button, the display window will be into degrees Celsius or Fahrenheit.
⑦ **Display Window:**
Displays the setting temperature
⑧ **Window:**
Displays the actual temperature

La presenza di gas R290/R600a è contrassegnata dal simbolo:

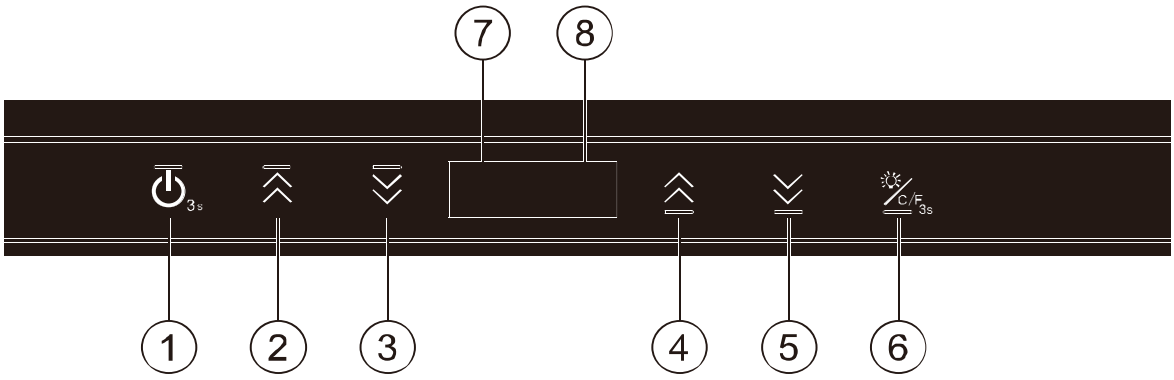
The presence of R290/R600a gas is marked by the symbol:

La présence de gaz R290/R600a est marquée par le symbole:

Das Vorhandensein von R290/R600a Gas ist durch das Symbol gekennzeichnet:

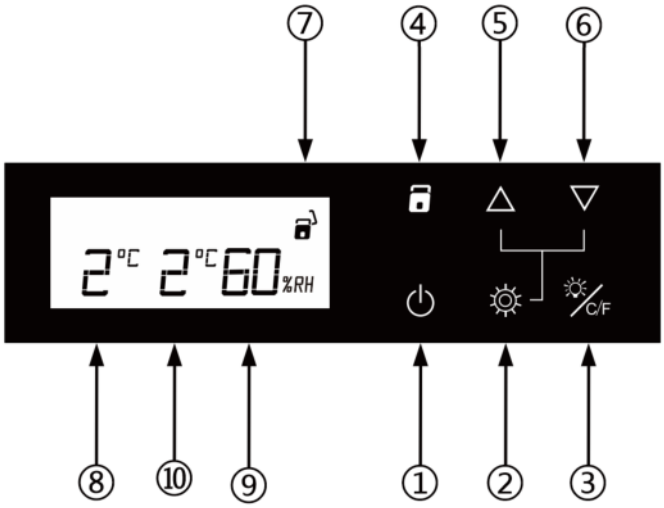
La precencia de gas R290/R600a esta' marcada por el simbolo:

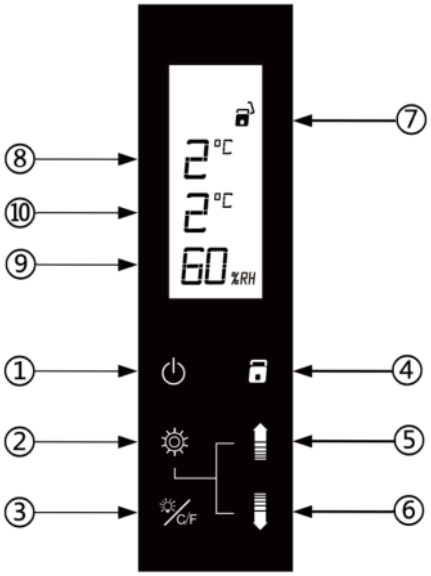
SOMMELIER 262 FG Z Display



① **"ON/OFF" the power button :**
Press the button 3 seconds to power off (Window⑦ digital countdown displays 3, 2, 1,). Press again (without delay), the power turns on.
② **Upper zone temperature setting up button:**
Press one time, window ⑦ the set value will increase 1 degree Celsius in the original setting temperature, the setting range according to customer requirements.
③ **Upper zone temperature setting down button :**
Press one time, window ⑦ the set value will reduce 1 degree Celsius in the original setting temperature, the setting range according to customer requirements.
④ **Lower zone temperature setting up button:**
press one time, window ⑧ the set value will increase 1 degree Celsius in the original setting temperature, the setting range accordingly to customer requirements.
⑤ **Lower zone temperature setting down button:**
press one time, window ⑧ the set value will reduce 1 degree Celsius in the original setting temperature, the setting range accordingly to customer requirements.
⑥ **Lamp button:**
Press the button and the lamp turns on, the lamp will turn off once press again.
⑥ **C/F display conversion function keys:**
Set the conversion degrees Celsius / Fahrenheit display, each press this button, the display window will be into degrees Celsius or Fahrenheit
⑦ **Window:**
Display upper zone temperature.
⑧ **Window:**
Display lower zone temperature

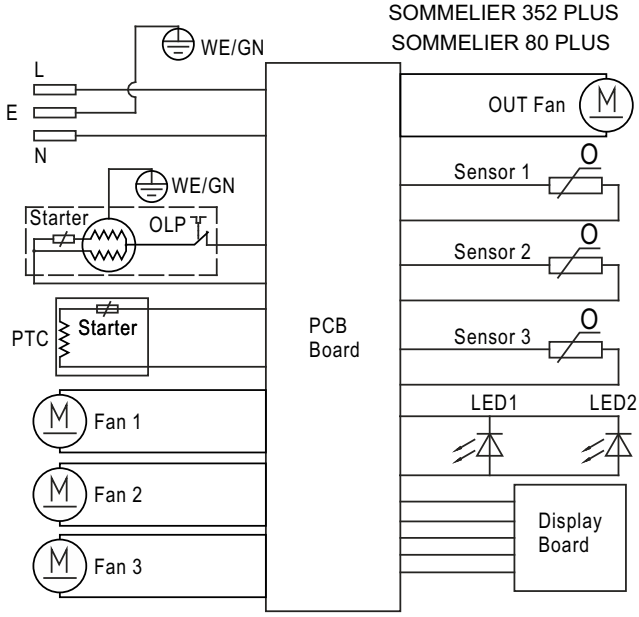
SOMMELIER 601 - 602



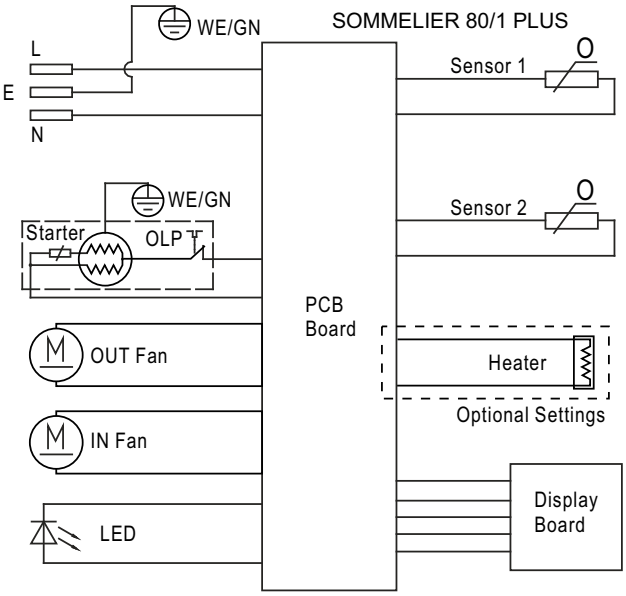


Italiano English Deutsch

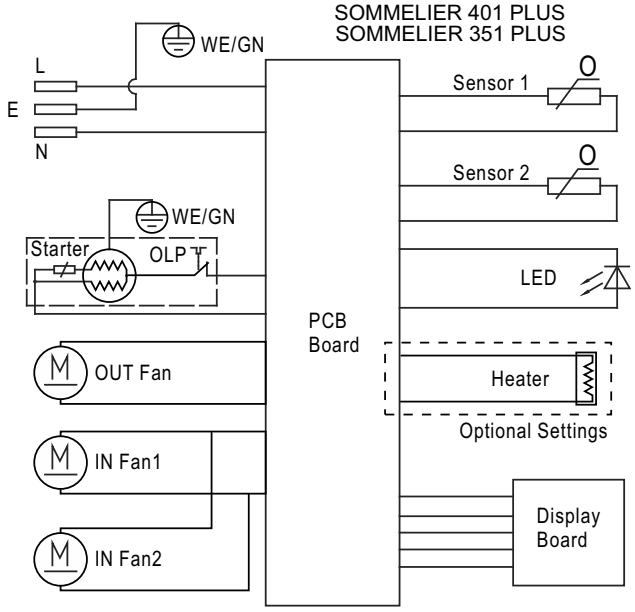
SOMMELIER 402 PLUS
SOMMELIER 352 PLUS
SOMMELIER 80 PLUS



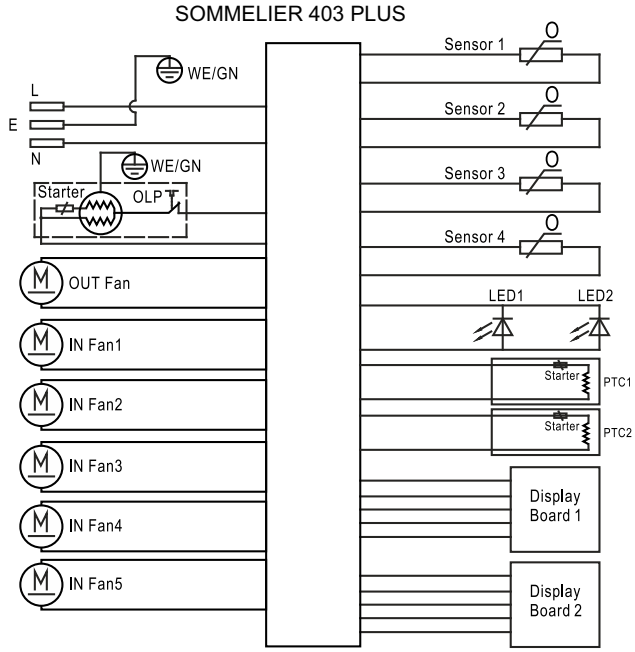
SOMMELIER 80/1 PLUS



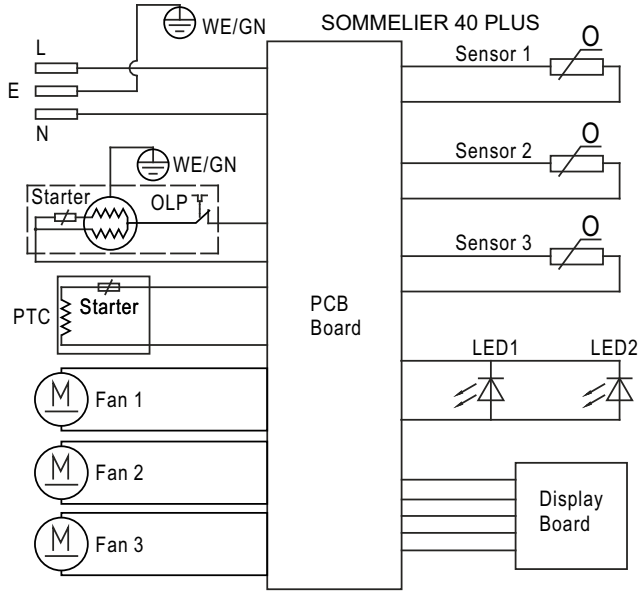
SOMMELIER 401 PLUS
SOMMELIER 351 PLUS



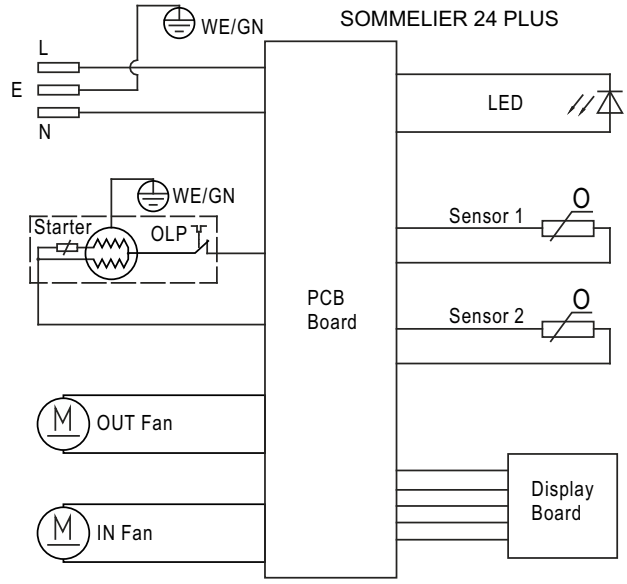
SOMMELIER 403 PLUS



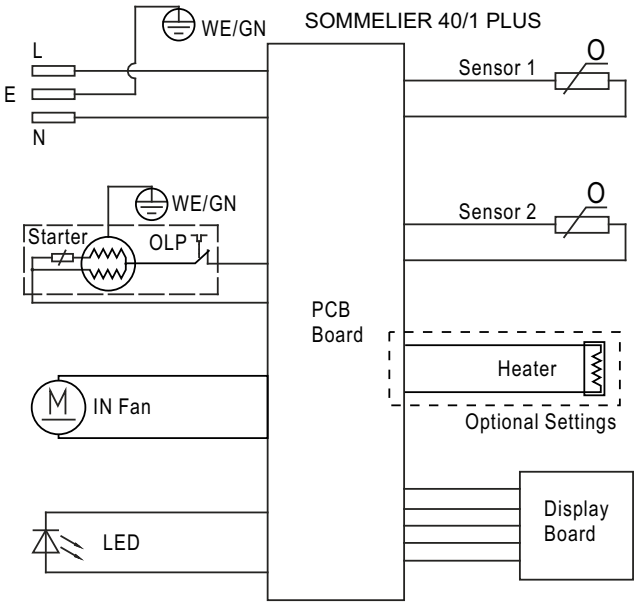
SOMMELIER 40 PLUS



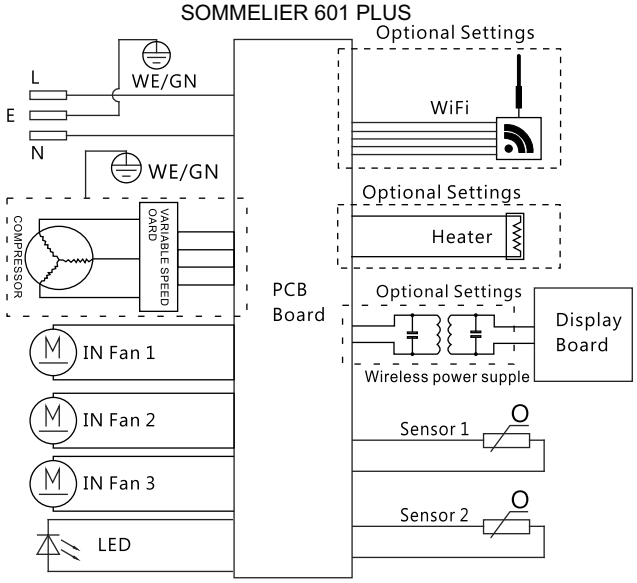
SOMMELIER 24 PLUS



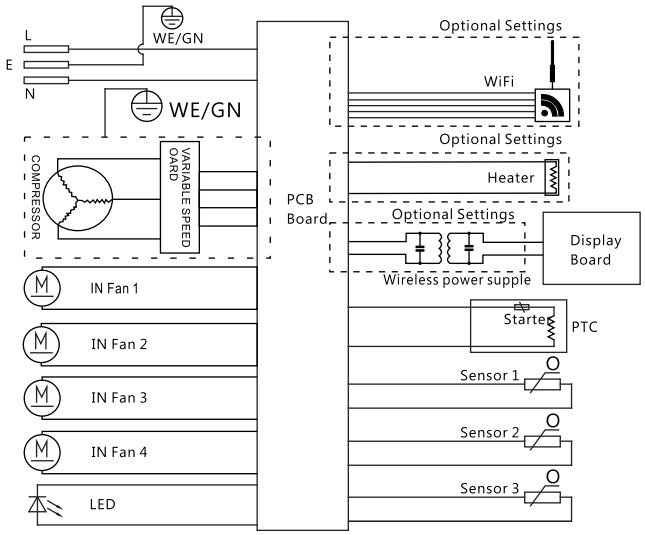
SOMMELIER 40/1 PLUS



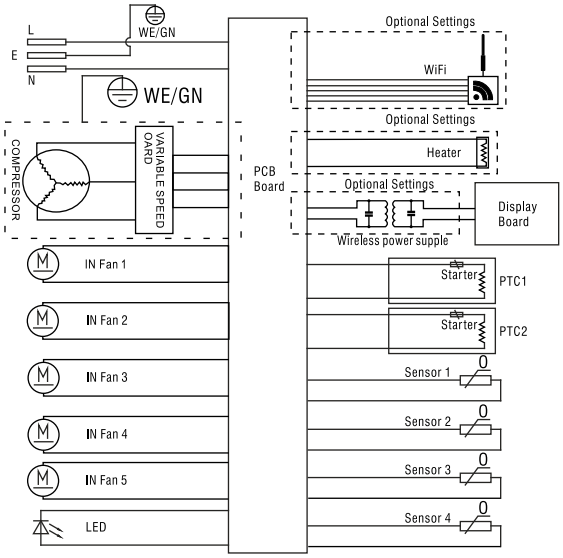
SOMMELIER 601 PLUS



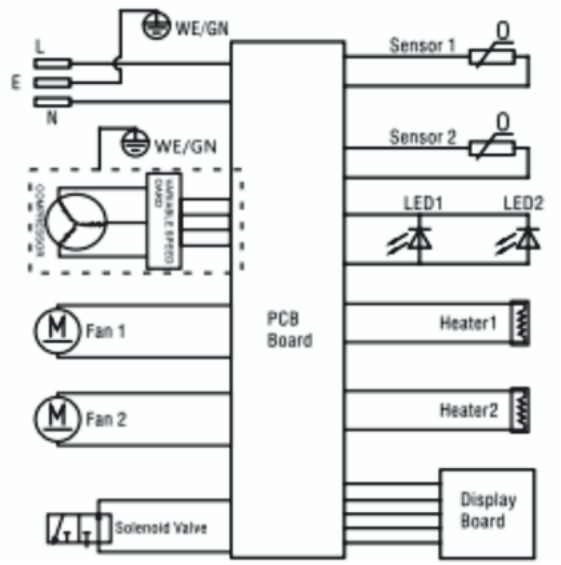
SOMMELIER 602 PLUS



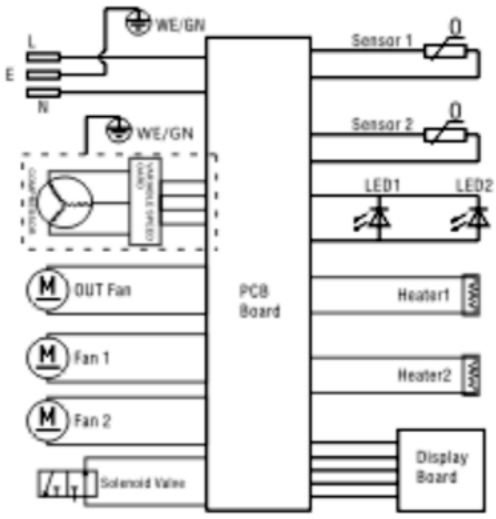
SOMMELIER 603 PLUS



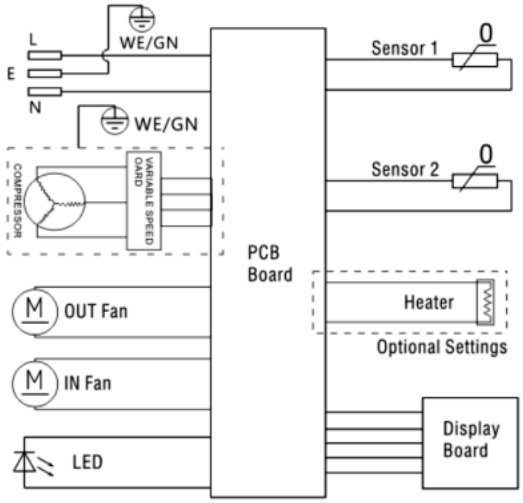
SOMMELIER 52 PLUS



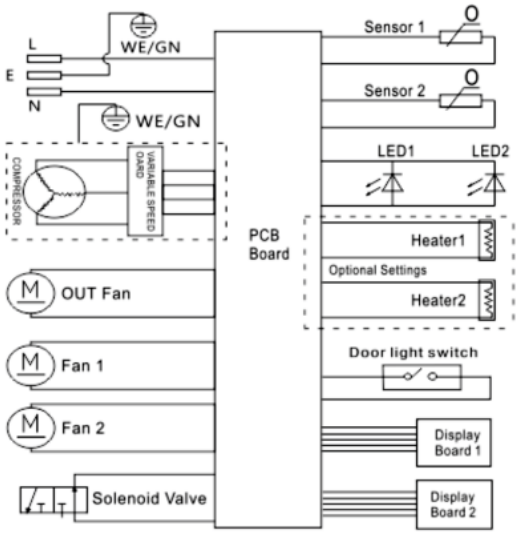
SOMMELIER 46-60-80 PLUS



SOMMELIER 46/1 - 60/1 - 80/1 PLUS



SOMMELIER 40 PLUS



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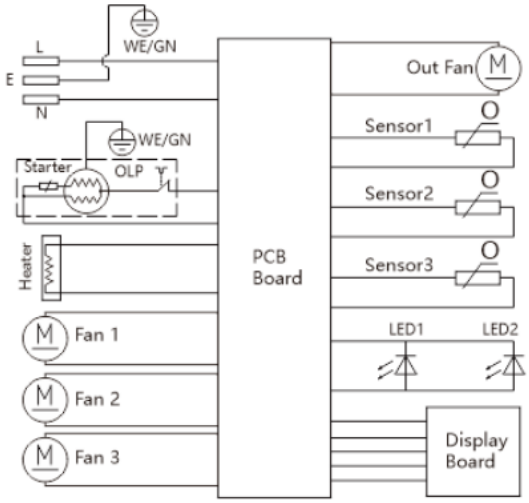
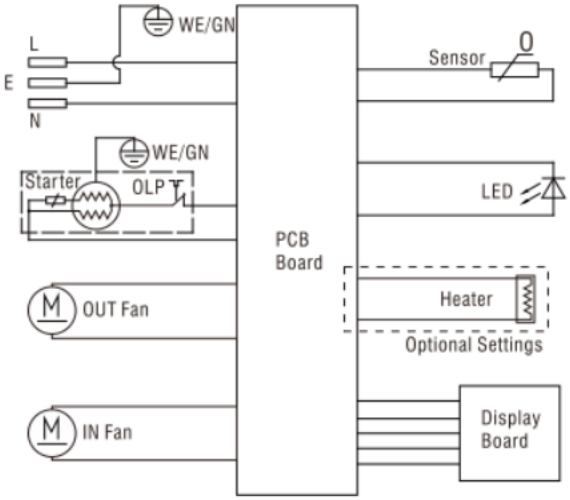


SOMMELIER 20/1 PLUS



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