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KRWS 9010

Instructions for use

FOR THE WAY IT'S MADE.®

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Introduction to wine

Wine storage



A characteristic of wine is that it can be stored over time: if kept in a suitable place, white wines can be stored for about two years from their vintage date, however it is best to consume them within one year. Light red wines can be stored for up to two years, whereas some full-bodied red wines will keep will for ten years and dessert wines even twenty years. When purchasing a bottle of wine, immediately put it in your wine cellar or another suitable place.
There are three all-important factors in the process of grape growing to harvesting and vinification: light, humidity and ambient temperature. To ensure that the taste of the wine reaches full maturity and to preserve the bouquet, proper storage is necessary through the interaction of these three factors.

Storage place



Not everyone has a basement suitable for use as a wine cellar. Technology has only recently provided an effective substitute for the classic wine cellar. Your new wine drawer is a special appliance designed to hold and store wines in a correct way. In fact, it should only be used for your favourite bottles of wine, and not for fruit, vegetables and tins. In this way, you can age, suitably store and taste any kind of wine, even if you do not have a wine cellar space.

Storing

An important rule for storing your favourite bottles is to lay them horizontally or tilted to ensure that the wine keeps the cork wet. Many think that this causes the classic “cork” smell. In actual fact, keeping the cork in contact with the wine enhances its elasticity, thereby guaranteeing its functionality.
Another important factor in storing wine is how the bottles are arranged: the bottles can be arranged as you like, but in an orderly way according to place of origin, type of wine, production area, producer and vintage. Arranging the bottles so that they can be easily removed and used prevents any accidental jolting which, like vibrations, can unsettle the sediments and alter the visual appearance of the wine for some time. Therefore, move your bottles as little as possible, allowing the wine to rest.
Also, the bottles of wine must be kept away from substances or places with strong odours, since such odours can be easily absorbed by the wine.

Temperature and humidity

Temperature is a critical and vital factor during the entire life-cycle of wine; it determines how well the wine develops when aged in the bottle. For optimum storage, the temperature must be kept constant between 8 and 12°C. Rapid and considerable temperature changes must be avoided: when the temperature is too high, the liquids expand, accelerating the ageing process, whereas excessively low temperatures (below 4 - 5°C) can cause tartrate precipitations, a defect that compromises the pleasant appearance of the wine. In the extreme case of the temperature falling below 0°C, the wine can freeze causing the cork to burst.
Humidity is also crucial for good storage: places that are too dry cause the cork to shrink, whereas places that are too damp favour the formation of mould and harmful microorganisms. The relative humidity must be kept between 50% - 70%.

The cork

The cork is a basic component of the bottle: its quality, selected by the wine maker, is very important for correct ageing of the wine. The perfect condition of the cork, including corks of the bottles purchased, depends exclusively on the standards of use and storage employed by the producer or bottler.

Precautions and general recommendations

- **Do not tamper with the controls.**
- Avoid improper use of the wine drawer: do not sit on it, use it as a step or support or rest on it.
- Only use the wine drawer for storing sealed bottles of wine and do not place any type of food in it.
- After installation, make sure that the cabinet is not crushing the power cable.
- Before carrying out any maintenance or cleaning operation, unplug the appliance or disconnect it from the power supply.
- Make sure the wine drawer is not near a heat source.
- Do not store or use petrol or other flammable liquids and gases in the vicinity of the wine drawer or other electrical appliances. The vapours given off can cause fires or explosions.
- Keep the ventilation openings in the wine drawer container or installation structure free of obstructions.
- Install and level the wine drawer on a floor strong enough to take its weight and in an area suitable for its size and use.
- The wooden racks enable orderly storage of the bottles. Place the bottles separately in the special support; not more than a total of sixteen bordeaux type bottles. On closing the door ensure that the bottles are not touching the glass. Do not store explosive substances inside the drawer. Store the wine bottles using the specially designed wooden support; do not remove it to store packaged cases, or boxes of wine.
- Install the appliance in a dry and well-ventilated place. The wine drawer is arranged for operation in places where the temperature is between +16°C and +32°C. The wine drawer may not work properly if it is left for a long time outside of the temperature range stated.
- Take care not to damage the floors (e.g. parquet) when moving the cabinet containing the drawer).
- Do not damage the refrigerant circuit.
- This wine drawer is not intended for use by young children or the infirm without supervision.
- To avoid the risk of children being trapped and suffocating, do not allow them to play or hide inside the wine drawer.
- Do not repair or replace components of the wine drawer; make sure to contact an authorised technician for maintenance.
- The power cable must only be replaced by an authorised technician.
- Do not use extension leads or single or multi-adapters.
- It must be possible to electrically disconnect the appliance by unplugging it or by means of a double-pole switch fitted upstream of the socket.
- Make sure the voltage specified on the rating plate matches that of your home.
- **IMPORTANT:** Bottles of spirits and liquors must be tightly closed and stored upright.
- For proper storage of wines do not place them in the drawer at a temperature below +6°C.

Before using the wine drawer

- Your new appliance is a wine drawer designed exclusively for storing wine.

To ensure best use of your wine drawer, please carefully read the instructions, which also provide a description of the product and useful advice on storing wine.

Keep this handbook for future reference.

1. **Installation and the electrical connection must be carried out by a qualified technician, according to the manufacturer's instructions and local safety regulations.**
2. After installation by the authorised technician, make sure it is not damaged and that the drawer closes properly. Any damage must be reported to the dealer within 24 hours of delivery of the wine drawer.
3. It is advisable to wait at least two hours before switching the wine drawer on, in order to ensure that the refrigerant circuit is fully efficient.
4. Clean the inside of the wine drawer before using it.

Safeguarding the environment

1. Packing ♺

The packing material is 100% recyclable and bears the recycling symbol. For disposal, comply with the local regulations. Keep the packing materials (plastic bags, polystyrene parts, etc.) out of the reach of children, as they are a potential source of danger.

2. Scrapping

The appliance is manufactured using recyclable material.
This appliance is marked in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
By ensuring the correct disposal of this product, you can help prevent potentially negative consequences for the environment and the health of persons.

The symbol  on the product, or on the accompanying documents, indicates that this product should not be treated as domestic waste but must be taken to a suitable collection centre for the recycling of electrical and electronic equipment.
When scrapping the wine drawer, make it unusable by cutting off the power cable and removing the door/drawer so that children cannot easily climb inside.
Scrap the product in compliance with local regulations on waste disposal, taking it to a special disposal centre; do not leave the appliance unattended even for a few days, since it is a potential source of danger for children.
For further information on the treatment, recovery and recycling of this product, contact your competent local office, the household waste collection service or the shop where you purchased it.

Information:

This appliance does not use CFC. The refrigerant system contains either R134a (HFC) or R600 (HC). Refer to the rating plate inside the appliance.
Appliances with Isobutane (R600a): isobutane is a natural gas without environmental impact, but is flammable. Therefore, make sure the refrigerant circuit pipes are not damaged.

Declaration of conformity

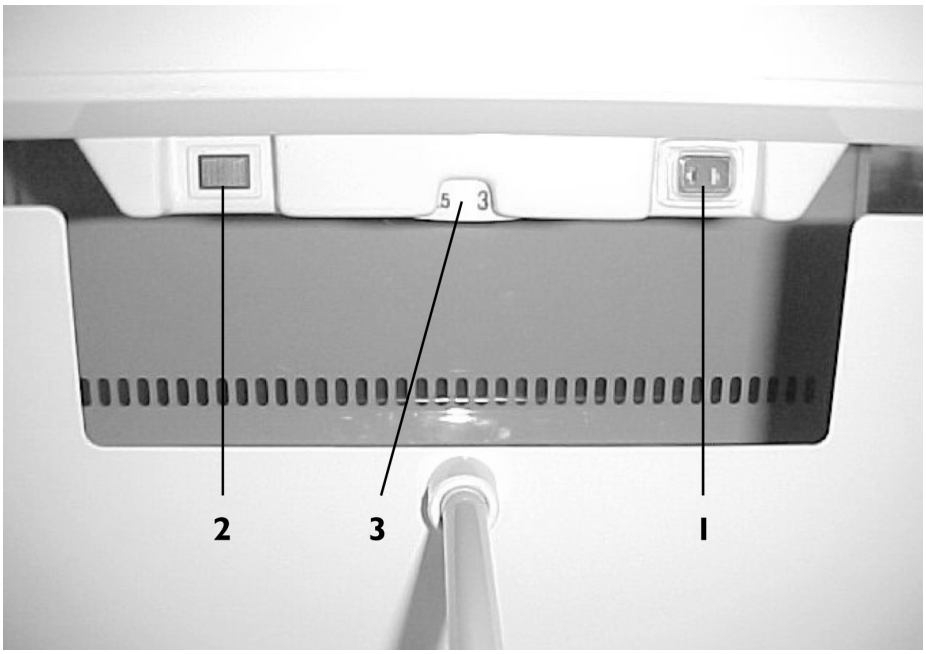
- This product is designed for storing wines and is manufactured in compliance with European Directives 90/128/EEC, 02/72/EEC and EC No. 1935/2004.

CE

- This product has been designed, manufactured and marketed in compliance with:
  - the safety objectives of Low Voltage Directive 2006/95/EC (replacing 73/23/EEC and subsequent amendments);
  - the protection requirements of "EMC" Directive 89/336/EEC amended by Directive 93/68/EEC.
- Electrical safety of the wine drawer can only be guaranteed if it is properly connected to an approved earthing system.



Wine drawer description



1. On/Off switch
2. Wine drawer On light
3. Thermostat

Note: Take particular care not to damage the control panel when opening/closing the drawer loaded with bottles of wine.

This wine drawer uses a "No-Frost" system, and therefore does not require manual defrosting. The appliance also has an internal air circulation system which ensures an almost homogeneous temperature inside the drawer.
The bottles must be arranged in the special places inside the drawer.
Optimum performance is obtained at temperatures between +16°C and +32°C.

1 Switching on
- Connect the wine drawer to the power supply.
- Open the drawer and press the wine drawer On button (**1**).
- Adjust the temperature by turning the knob (**3**) from position **1** (least cold) to **4, 5** (coldest).

2 Use
- Temperature adjustment.
- To ensure correct operation and optimum wine storage, adjust the temperature by means of the thermostat knob (**3**).
- After switching on, the wine drawer takes a few hours to reach the required temperature for storing wine.

Notes:
- To ensure free air circulation, the space between the rear wall of the drawer and the bottom of the wine drawer must be not be obstructed.
- Store wine in closed containers.
- The possible formation of condensate does not affect correct wine drawer operation.
- Defrosting is completely automatic.

Instructions for cleaning the wine drawer and accessories

- The form and number of accessories can vary according to the model.
- The accessories must not be placed in a dishwasher.
- Keep the area around and under the wine drawer free of combustible materials, e.g. fluff, paper, rags and chemical substances.
- Before cleaning the wine drawer turn it off by means of the special switch (**I**), then unplug the appliance or disconnect it from the power supply, wear protective gloves and proceed as follows:
  1. Open the drawer completely.
  2. Empty the drawer: remove bottles and wooden support.
  3. Clean inside the drawer: do not use abrasive, corrosive or chlorine-based products or scouring pads. Do not use flammable products. Do not allow acid or alkaline substances, such as vinegar, mustard, salt, sugar or lemon juice to come into contact with the drawer.
  4. Wash with lukewarm water containing a mild detergent, rinse and dry thoroughly with a soft cloth. Clean the inside of the glass surface and the wooden bottle support using a damp cloth. Clean the outside of the glass using a damp cloth and a mild deteregent.
- After cleaning, proceed in reverse order and turn on the wine drawer with the special switch (**I**).

Troubleshooting guide

1. The appliance does not work.
- Is there a power failure?
- Is the plug properly inserted in the socket?
- Is the double-pole switch on?
- Are the electric circuit safety devices installed in the house fully functional?
- Is the power cord damaged?

2. The temperature inside the wine drawer is not cold enough.
- Is the door properly closed?
- Are bottles preventing the door from closing properly?
- Is the appliance installed near a heat source?
- Is the thermostat setting correct?
- Are the air circulation vents blocked?

3. The temperature inside the wine drawer is too cold.
- Is the thermostat setting correct?

4. The appliance is excessively noisy.
- Has the appliance been installed correctly?

Notes:
Gurgling and hissing noises due to expansion in the refrigerant circuit are normal.

After-Sales Service

Before contacting the Customer Care Centre:
1. See if you can solve the problem yourself (refer to the "Troubleshooting guide").
2. Switch the appliance on again to see if the problem has been eliminated. If not, disconnect the appliance from the power supply and repeat the operation after one hour.
3. If the problem persists, contact the Customer Care Centre.

Specify:
- the type of fault,
- the model,
- the Service number (the number after the word SERVICE on the rating plate inside the appliance),
- your full address,
- your telephone number and area code.

SERVICE 0000 000 00000

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