Instructions for use

KitchenAid

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Before using the 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;

To ensure best use of your appliance, carefully read the operating instructions which contain a description of the product and useful advice.
Keep these instructions for future reference.

1. After unpacking the appliance, make sure it is not damaged and that the door closes properly. Any damage must be reported to the dealer within 24 hours of delivery of the appliance.
2. Wait at least two hours before switching the appliance on, to ensure that the refrigerant circuit is fully efficient.
3. Installation and the electrical connection must be carried out by a qualified technician according to the manufacturer's instructions and in compliance with the local safety regulations.
4. Clean the inside of the appliance 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/Disposal

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 appliance, you can help prevent potentially negative consequences for the environment and the health of persons.

The symbol  on the appliance, or on the accompanying documents, indicates that this appliance should not be treated as domestic waste but must be taken to a special collection centre for the recycling of electrical and electronic equipment.
When scrapping the appliance, make it unusable by cutting off the power cable and removing the doors and shelves so that children cannot easily climb inside and become trapped.
Scrap the appliance in compliance with local regulations on waste disposal, taking it to a special collection 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 the appliance.

Information:

This appliance does not contain CFCs. The refrigerant circuit contains R134a (HFC) or R600a (HC) (see 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.
This product may contain Fluorinated Greenhouse Gases covered by the Kyoto Protocol; the refrigerant gas is inside a hermetically sealed system.
Refrigerant gas: R134a has a Global Warming Potential of (GWP) 1300.

Safeguarding the environment

Declaration of conformity CE

- This appliance has been designed for preserving food and is manufactured in compliance with Regulation (CE) No. 1935/2004.
- This appliance has been designed, manufactured and marketed in compliance with:
  - safety objectives of the "Low Voltage" Directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments);
  - the protection requirements of Directive "EMC" 2004/108/EC.

Electrical safety of the appliance can only be guaranteed if it is correctly connected to an approved earthing system.

Precautions and general recommendations

INSTALLATION

- The appliance must be handled and installed by two or more persons.
- Be careful not to damage the floors (e.g. parquet) when moving the appliance.
- During installation, make sure the appliance does not damage the power cable.
- Make sure the appliance is not near a heat source.
- To guarantee adequate ventilation, leave a space on both sides and above the appliance and follow the installation instructions.
- Keep the appliance ventilation openings free.
- Do not damage the appliance refrigerant circuit pipes.
- Install and level the appliance on a floor strong enough to take its weight and in a place suitable for its size and use.
- Install the appliance in a dry and well-ventilated place. The appliance is arranged for operation in places where the temperature comes within the following ranges, according to the climatic class given on the rating plate. The appliance may not work properly if it is left for a long time at a temperature outside the specified range.

Climatic Class	Amb. T. (°C)	Amb. T. (°F)
SN	From 10 to 32	From 50 to 90
N	From 16 to 32	From 61 to 90
ST	From 16 to 38	From 61 to 100
T	From 16 to 43	From 61 to 110

- Make sure the voltage specified on the rating plate corresponds to that of your home.
- Do not use single/multi adapters or extension cords.
- For the water connection, use the pipe supplied with the new appliance; do not reuse that of the previous appliance.
- Power cable modification or replacement must only be carried out by qualified personnel or by Aftersales Service.
- It must be possible to disconnect the appliance from the power supply by unplugging it or by means of a mains two-pole switch installed upstream of the socket.

SAFETY

- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Do not store or use petrol, flammable liquids or gas in the vicinity of this or other electrical appliances. The fumes can cause fires or explosions.
- Do not use mechanical, electric or chemical means other than those recommended by the Manufacturer to speed up the defrost process.
- Do not use or place electrical devices inside the appliance compartments if they are not of the type expressly authorised by the Manufacturer.
- 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.
- To avoid the risk of children becoming trapped and suffocating, do not allow them to play or hide inside the appliance.
- Do not swallow the contents (non-toxic) of the ice packs (in some models).
- Do not eat ice cubes or ice lollies immediately after taking them out of the freezer since they may cause cold burns.

USE

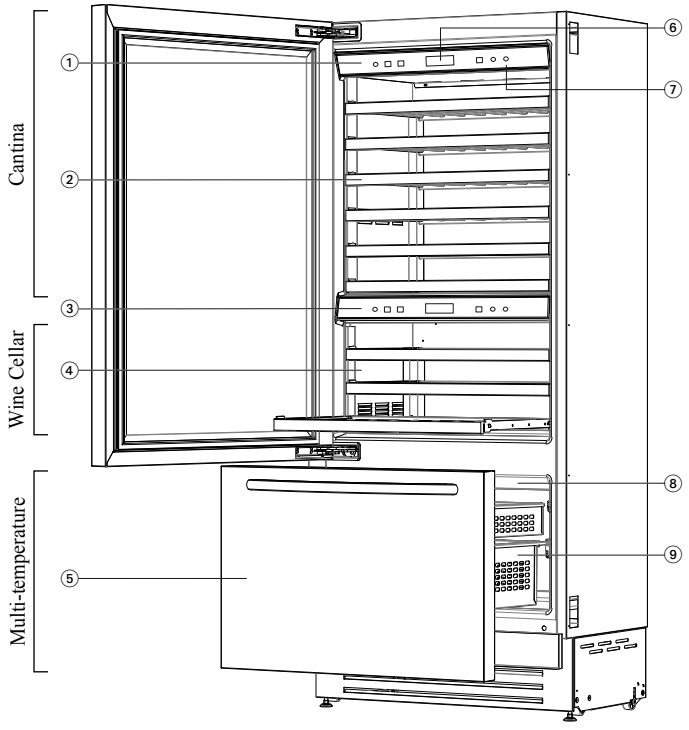
- Before carrying out any maintenance or cleaning operation, unplug the appliance or disconnect it from the power supply.
- All appliances equipped with an automatic icemaker and water dispenser must be connected to a water supply that only delivers drinking water (with mains water pressure of between 0.17 and 0.81 Mpa (1.7 and 8.1 bar)). Automatic ice-makers and/or water dispensers not directly connected to the water supply must be filled with drinking water only.
- Use the refrigerator compartment only for storing fresh food and the freezer compartment only for storing frozen food, freezing fresh food and making ice cubes.
- Do not store glass containers with liquids in the freezer compartment since they may break.
- Avoid storing unwrapped food in direct contact with internal surfaces of the refrigerator or freezer compartments.

The Manufacturer declines any liability if the above advice and precautions are not respected.

Main characteristics

- Exclusive design
- The triple refrigeration system and efficient separation of the internal compartments ensure optimum storage conditions in every compartment
- Electronic control ensures the temperature and humidity levels are constantly maintained at the level selected by the user
- The dual compressor enables independent management of the set temperature and humidity for each of the three compartments: Cantina, Wine Cellar and Multi-temperature
- The latter compartment has three different function modes: freezer, refrigerator and Dynamic 0° compartment
- Free-standing or built-in installation
- An interactive menu allows personalized management of the appliance functions and display of messages pertaining to operation
- Optimization of consumption during holidays/ prolonged disuse
- Stainless steel surfaces with quality aluminium trims
- Patented hinge system enables automatic door closure
- Multi-temperature drawer with soft-close system
- Spot lighting with LED system
- Anti-tipping system with brackets for fixture to wall.

Main components

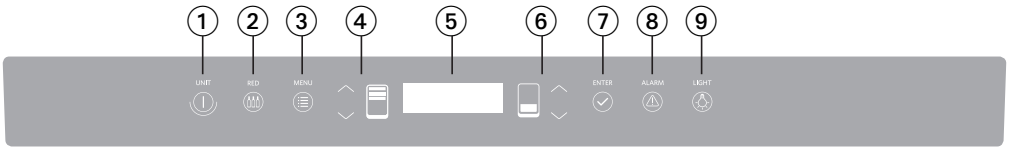


1 Wine Cellar and TriMode control panels with Menu
2 Sliding bottle shelfs, mounted on wheels for easy extraction
3 Cantina area control panel
4 Wine Cellar
5 Multi-temperature drawer, can operate as Freezer, Refrigerator or Dynamic 0° compartment
6 Temperature display
7 Acoustic signals
8 Innovative lighting
9 Automatic door and drawer closure

Electronic control

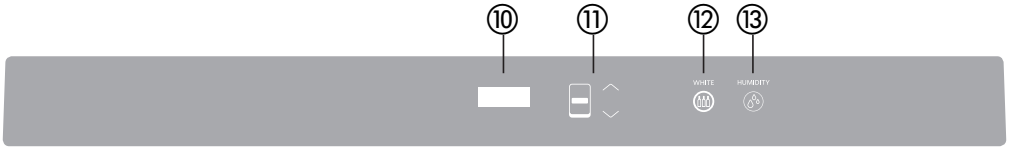
The innovative electronic control system maintains a constant temperature in the three compartments, with temperature display on the control panel. It also allows user interaction with the control system through custom setting of the different functions and the emission of audible and/or visible alarms in the event of appliance malfunctions.

Main control panel



	Unit	Allows complete shutdown and start-up of the appliance (press for three seconds).
	Cantina	Allows the Cantina compartment alone to be switched on or off (press for 3 seconds)
	Menu	Allows access to the appliance functions menu.
	Up/down Wine Cellar	Using the Up and Down buttons, it is possible to change the set temperature of the refrigerator and scroll through the interactive menu.
05°C 00°C	**Display**	Displays the temperature of the Wine Cellar and Multi-temperature compartments, the date and time, Menu functions and visual messages.
	Up/Down (TriMode)	By selecting Up/Down the preset temperature can be changed according to the selected function mode (freezer, refrigerator, Dynamic 0°).
	Enter	Confirms activation or deactivation of the selections made in the Menu.
	Alarm	Allows activating or deactivating the automatic ice production.
	Light	Allows illumination of the Wine Cellar and Cantina compartments also when the door is closed. Once activated, the light of the top compartment will automatically shut off after 6 hours.

Main control panel



	Display	Shows the temperature of the Wine Cellar compartment.
	Up/Down Wine Cellar	Using the Up and Down keys, it is possible to change the set temperature for the Cantina compartment.
	Wine Cellar	Allows switching on and off only the Wine Cellar compartment on or off (press for three seconds).
	Humidity	Allows adjustment of humidity inside the Wine Cellar compartment, with the choice of three settings: High (HI), Medium (A), Low (LO).

Turning on and off

First start-up

When the appliance is connected to the electrical power supply but has not yet been turned on, the display shows the message

Stand by

This is a safety message to warn that power is supplied to the appliance, while all of the keys on the panel are off.
To switch on all the appliance compartments, press the Unit button for three seconds.

Turning off the Wine Cellar compartment

Once you have turned on all of the compartments of the appliance, you can turn off only the wine cellar compartment by pressing the relevant key for three seconds.
The Multi-temperature compartment is always on and cannot be turned off except by completely turning off the appliance.

Turning the Wine Cellar compartment on again

Press again for three seconds the relevant key.

Complete shutdown

To shut down the unit completely for cleaning or maintenance, press the Unit key for three seconds.
Also take the plug out of the socket and turn off the omnipolar switch that powers it.

Lengthy shutdown periods

After you have completely shut down the appliance and unplugged it, empty it of all its contents, clean it and dry it. Leave the doors and the drawers ajar to prevent the formation of unpleasant odours.

To prevent accidental modification of settings, the keypad locks automatically after a certain period of time and the display shows the message "keypad locked". To re-activate it, simultaneously press the keys Menu and Up/Down (Down) for three seconds.
At the first start-up, if the message Standby does not appear, it means that the appliance has already started the cooling process. If this is the case, deactivate any possible acoustic signals by pressing the Alarm key, close the door and wait until the set temperature is reached.
During the first start-up, you will not be able to use the Menu to modify factory settings until the default temperature has been reached. It is however possible to set the time and date immediately; these parameters are required to activate some of the special functions.
If only the Cantina or Wine Cellar compartment is turned off, the corresponding fan will continue to run independently to prevent the formation of unpleasant odours and mould.

How to adjust the temperature for suit various needs

To adjust the temperature in the various compartments, use the up/down keyTo adjust the temperature in the various compartments, use the

up/down key ⌃⌄ for that compartment.
If the “keypad locked” message appear,

simultaneously press the keys Menu ☰ e

Up/Down ⌃⌄ for 3 seconds.

Wines compartment

Each model has been carefully tested before leaving the factory and is adjusted so as to ensure high performance and low consumption.
The ideal temperature for wine conservation does however depend on the types of wine you want to conserve, the method of conservation (Wine Cellar for conservation and consumption, or Cantina for the conservation and aging of prized bottles).
It also varies according to personal taste.
Please refer to the guide on wine conservation included further ahead in this manual.
As needed, you can reset the temperatures as follows:
- Cantina Compartment:
from +10° C to +18° C (from 50° F to 53.6° F).
The default temperature is +12° C (53.6° F).
- Wine Cellar compartment:
from +4° C to +12° C (from 39.2° F to 53.6° F).
The default temperature is +10° C (50° F).

Multi-temperature compartment

The Multi-temperature compartment is default set to freezer mode but it can also be set to run as a refrigerator or Dynamic 0° compartment.
Instructions for conversion are provided in the paragraph on special functions and settings.
As needed, you can reset the temperatures as follows:
- Freezer compartment: from -15° C to -22° C (from 5° F to -7.6° F).
The default temperature, which is recommended, is -18° (0° F)
- Refrigerator compartment: from +2° C to +8° C (from 35.6° F to 46.4° F).
The default temperature, which is recommended, is +5° C (41° F).
- Dynamic 0° compartment: from -2° C to +2° C (from 28.4° F to 35.6° F).
The default temperature, which is recommended, is 0° C (32° F).

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If the “keypad locked” message appear,

simultaneously press the keys Menu ☰ and

Up/Down (Down) ⌃⌄ for 3 seconds.

⚠

The displayed temperature may vary slightly with respect to the set temperature if the doors are continuously opened or insertion of room temperature food or large quantities of food.
It takes 6 to 12 hours to reach the selected temperature.

Information and malfunction signals on the display

An integrated control system provides information through luminous signals or text messages shown on the display.
The information signal is always displayed with a fixed text message, while a malfunction signal is shown with blinking text.
The acoustic signal that accompanies some malfunction signals can be deactivated by pressing the Alarm

key ⚠ on the main control panel.
The list of malfunction signals is located in the back of this manual.

Customization and Language Settings

It is possible to customized the functions of your Vertigo to adapt it to diverse usage needs, resetting the main parameters (Settings) or activating special functions (Functions).
Functions are visualized on the main display by

pressing the Menu button .

The Up/Down buttons permit scrolling the available functions, which can be selected by

pressing the Enter button . The display visualizes the current functioning status.

Using the Up/Down buttons , it is also possible to scroll through the selected function, activating or

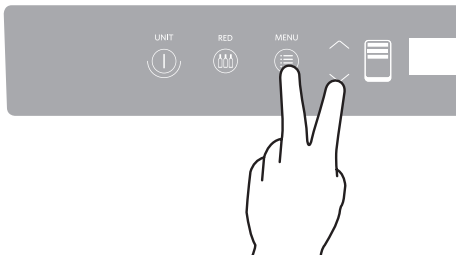
deactivating by pressing the Enter button .
Once the function is confirmed, the display will automatically visualize the main menu to select other functions.
At any time it is possible to return to the previous

selection through the Menu button .
The language of the messages appearing on the display can be changed by operating as follows:

Enter the Menu by pressing the Menu button

select Settings via the Up/Down buttons and

confirm via Enter .
Then select the Language function and the desired language.



To prevent accidental modification of settings, the keypad locks automatically after a certain period of time and the display shows the message "keypad locked".

To re-activate it, simultaneously press the keys

Menu and Up/Down (Down) for at least three seconds.

Special functions activated through the Menu

To use special functions, select the Menu key and use the Up/Down key to access the menu, confirming the selection Functions .

Shopping TriMode

The function must be activated at least 24 hours before placing room-temperature food in the Multi-temperature drawer, or a few hours before storing frozen food the temperature of which has risen slightly. When the set operation time for the function has elapsed, the function is automatically deactivated. The function can be programmed in advance. After a prolonged power cut, the function has to be activated again. It can be programmed from 1 to 12 hours in advance.

How to activate



How to deactivate



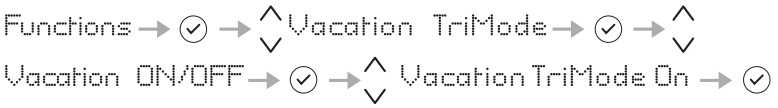
How to program timed activation



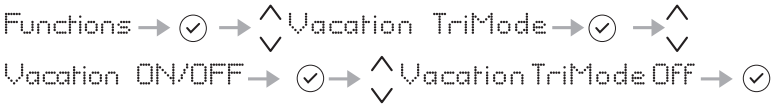
Vacation TriMode

The function (recommended in the case of prolonged absence since it enables considerable energy savings) takes the temperature of the Multi-temperature compartment to -18°C (46.4°F) if the compartment is set to operate as a Freezer and to +14°C (57.2°F) if the compartment is set to operate as a refrigerator. The function cannot be activated if the compartment is set to Dynamic 0°. The function remains in operation even in the event of a prolonged power cut. It can be programmed to operate for a period from 1 to 90 days.

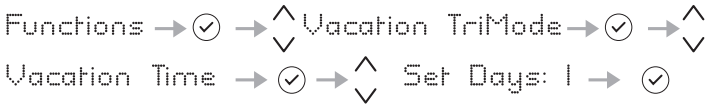
How to activate



How to deactivate upon re-entry



How to program the duration

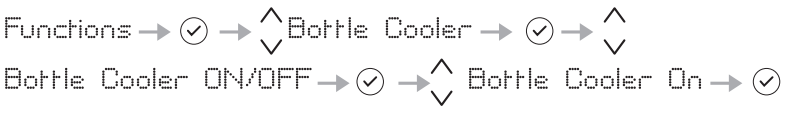


Bottle Cooler

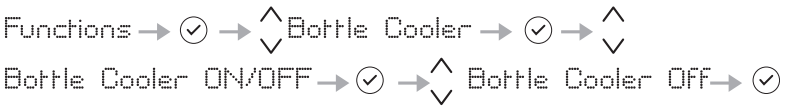
This function can be activated when it is necessary to cool off beverages quickly, by placing them inside the freezer compartment.
It is possible to select a duration of 1 to 45 minutes. A sound signal will indicated when the optimal temperature has been reached.

After removing the beverages, deactivate the sound signal by pressing the Alarm button ⚠ .

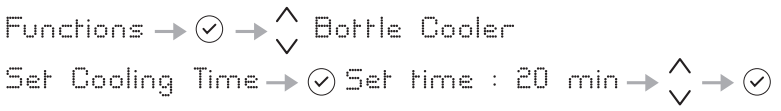
How to activate



How to deactivate



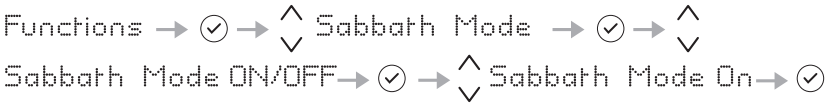
How to program the duration



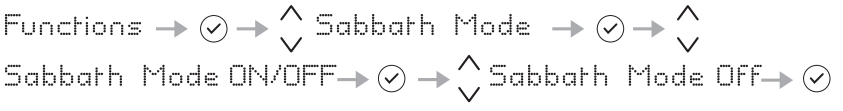
Sabbath Mode (Optional)

The function makes it possible to comply to certain religious observances requiring that the operation of the appliance is not affected by the opening or closing of the doors (the thermostatic control, the inner lighting and the ice maker are deactivated).

How to activate



How to deactivate



Basic settings of the Menu

Select the Menu button ☰ and used the Up/Down button ⌃⌄ to select Settings .

Multi-temperature Options

The freezer compartment can, if required, be converted to the refrigeration o Dynamic 0° operating mode.

How to set the Fridge function

Settings → ✓ → ⌃⌄ TriMode Options → ✓ → ⌃⌄
Fridge → ✓ Enter to confirm → ✓

How to set the Dynamic 0° function

Settings → ✓ → ⌃⌄ TriMode Options → ✓ → ⌃⌄
Fresco → ✓ Enter to confirm → ✓

How to revert to the Freezer function

Settings → ✓ → ⌃⌄ TriMode Options → ✓ → ⌃⌄
Freezer → ✓ Enter to confirm → ✓

Default Setting

This offers the possibility to reset default factory settings and cancels any previous changes.

How to reset default settings

Settings → ✓ → ⌃⌄ Default Setting → ✓
Enter to confirm → ✓

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ATTENTION: If the default settings are restored, it is necessary to reactivate the choice of operation of the Multi-temperature compartment in case it was previously set as Fridge or Dynamic 0°.

Set Date

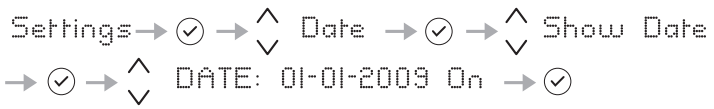
The display will visualize the date in the format dd:mm:yy (day:month:year), the day will blink. Use the Up/Down buttons ⌃⌄ to modify the setting, confirm with Enter ✓ to go on to the next setting; once the year is confirmed the date will be set.

How to set the date

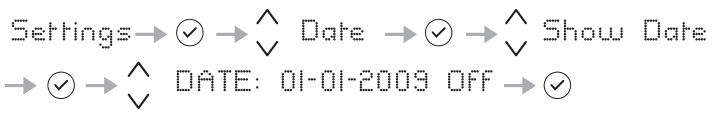
Settings → ✓ → ⌃⌄ Date → ✓ → ⌃⌄ Set Date
→ ✓ DATE: 01-01-2009 → ✓

Show Date
Using this function it is possible to deactivate/activate the date visualization on the display.

How to activate the date



How to deactivate the date



Set Time
The display visualizes the hours and minutes in the format hh:mm and with hh: blinking. Use the Up/Down buttons ^ to modify the setting and then confirm by pressing Enter ✓ to go on to the next setting. Once the minutes are confirmed, the time will be set.

How to set the time



Set 12/24
This function selects the display at 12 or 24 h.

How to set the display to 12 h

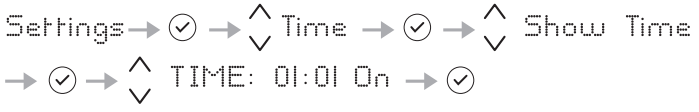


How to set the display to 24 h

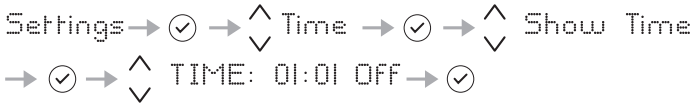


Show Time
Through this function it is possible to activate/deactivate the constant visualization of the time.

How to activate the permanent time



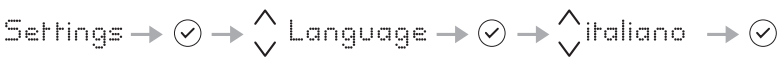
How to deactivate



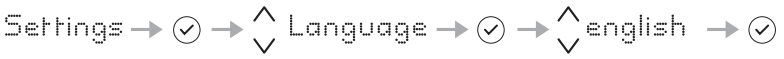
Language

The function allows selection of the language for the display messages.

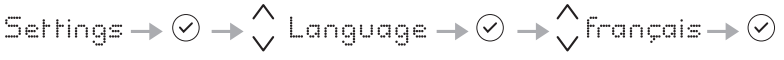
Italian



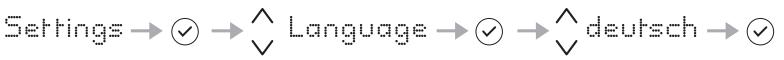
English



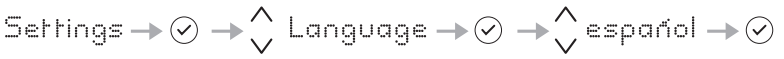
French



German



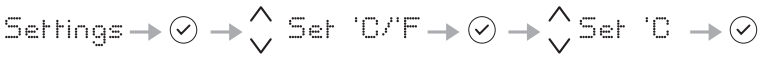
Spanish



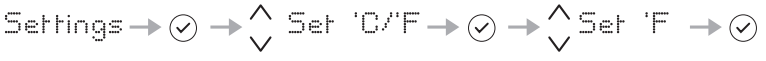
Set °C/°F

This function permits visualizing the temperature in Centigrade or Fahrenheit degrees. Normally, the appliance is set for visualization in centigrade degrees.

How to set the temperature in Centigrade



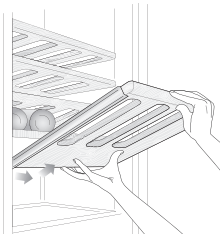
How to set the temperature in Fahrenheit



Internal Layout (positioning, adjustment, removal)

Wine shelf

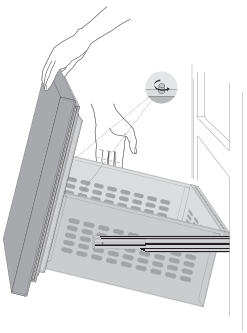
The shelves can be easily removed for cleaning. Remove the bottles, completely extract the shelf, tilt it upward until the wheels are free of their seat and extract it.



Multi-temperature drawer

Fixed to the slide guides with two locking nuts

- to remove the drawer, unscrew the locking nuts and remove the drawer.
- to remove the inner Multi-temperature drawer unscrew the locking nuts.

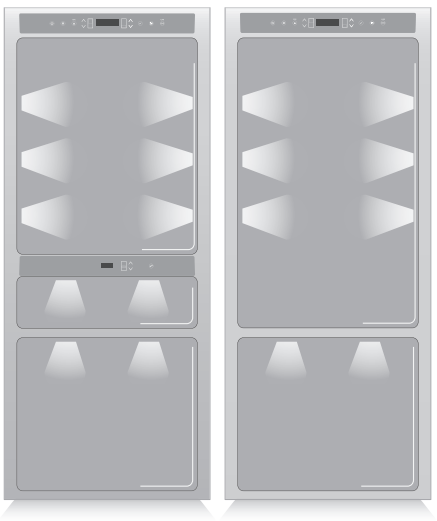


Lighting

To provide optimum interior lighting, LED strips illuminate the refrigerator compartment from the top and sets of LED lights directly illuminate different areas of the refrigerator compartment, of the Dynamic 0° drawers and the freezer drawer. In case of malfunction and/or failure of the lighting system, you should contact an authorized Service Agent.

ⓘ

Once activated, the light of the top compartment will automatically shut off after 6 hours.



Use of the Multi-temperature compartment

The Multi-temperature compartment, used in conjunction with the Wine Cellar and Cantina compartment, allows great flexibility in the use of the appliance.
Some possible uses:

Freezer mode
- Liquors, such as vodka, gin, tequila, schnapps, limoncello and the glasses to serve them
- Rapid cooling of beverages, by activating the bottle cooler function
- Storage of large amounts of ice.

Refrigerator mode
- As expansion of the Wine Cellar or of the Cantina
- For refrigeration of beer and soft drinks
- For storage of cold dishes and snacks.

Cooler mode
- For conservation of ham, salmon
- gourmet preparations.

It comes without saying that, the compartment can be used in a traditional manner. Suggestions and instructions are provided to offer you best conservation of your food over time in complete safety.

Conservation of wines - General directions

As is known, wine can be stored for long periods of time if this is done under the following conditions:
- Suitable temperature without appreciable variations over time
- Controlled level of humidity
- Protection from light
- Absence of noise and vibrations
- Absence of odours
- Bottle kept horizontal.

All of these conditions are fully met in the KitchenAid Wine Cellar.

Conservation of wines - Conservation temperature

The space offered by the Wine Cellar and Cantina compartments, which can be expanded as necessary by using the Multi-temperature compartment as a wine cellar, allows conservation of your best wines at three different temperatures.

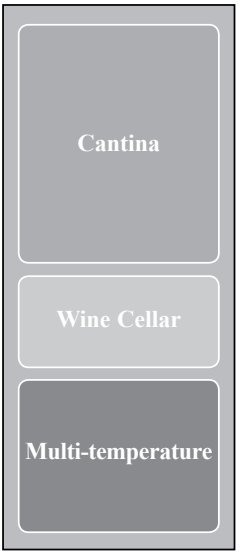
The three compartments are initially set to the following temperatures:

Cantina compartment
+12° C (53.6° F) - adjustable from +4° C to +18° C (from 39,2° F to 64,4° F)

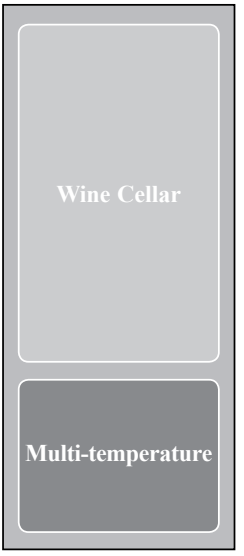
Wine Cellar compartment
+10° C (50° F) - adjustable from +4° C to +18° C (from 39,2° F to 64,4° F)

Multi-temperature drawer
-18° (0° F) - adjustable from -15° C to -22° C (from 5° F to -7.6° F) (freezer mode)

To transform the Multi-temperature compartment into a wine cellar space, you must access the Menu, set it as a refrigerator compartment, and adjust it to a temperature between +4° C and +8° C (from 39.2° F to 46.4° F).
All the temperatures can be modified according to the characteristics of the wines and personal preferences. However, you should attempt to keep the temperature as constant as possible over time. Rapid and large-scale temperature variations can in fact cause dilation of the liquid and early aging of the wine.
You should also avoid very low temperatures (below 4° C - 39.2° F) which may lead to the formation of deposits and damage the aesthetic qualities of the wine.
All the compartments offer optimal conditions and take into account all these needs. It should however be noted that the Cantina compartment, in particular, is thermostatically controlled in a very precise manner and ensures the utmost care and attention over time of your most prized bottles.



Models with Cantina and Wine Cellar



Models with Wine Cellar

Conservation of wines - Time of conservation

Improvement of wine over time and its duration usually depends on the character of the variety and its type.
The following chart shows the best period of conservation and aging for various types in ideal conservation conditions offered by your appliance. However, you should always follow the instructions of the winemaker, especially for fine wines.

TYPE OF WINE	CONSERVATION TEMPERATURE	TIME OF CONSERVATION
New wines (Vin Nouveau)	from 12° to 14° C	6 months
Sweet sparkling wines	from 8° to 10° C	1 year
Rosé	from 10° to 14° C	1 year
Semi-sparkling wines	from 10° to 12° C	1 - 2 years
Normal white wines	from 10° to 14° C	1 - 2 years
Light red wines	from 12° to 14° C	2 years
Dry sparkling wines	from 8° to 10° C	2 years
Classic sparkling wines	from 8° to 10° C	3 - 4 years
Barrique and Vigorous white wines	from 8° to 12° C	3 - 5 years
Normal red wines	from 14° to 16° C	3 - 5 years
Barrique and Vigorous red wines	from 14° to 18° C	7 - 10 years
Straw wines or Liquorous wines	from 16° to 18° C	10 - 15 years

Conservation of wines - Consumption temperature

As a general rule, white wines should be served at a temperature between 10 and 12° C (50 and 53,6°F) and red wines between 12 and 14° C (53,6 and 57,2°F).
Some wines may however be best enjoyed at higher or lower temperatures.
You should also keep in mind that, during the summer, wine is generally enjoyed at lower temperatures than during the winter.
You should also consider the following:

White wines

White wines are normally not served at high temperatures, since they are generally more acidic that red wines and not very tannic. Therefore they are more enjoyable at low temperatures.
It is preferable to serve these wines between 10° C and 14° C (50°F and 57,2°F). Young, fresh and aromatic wines can also be served at 10° C (50°F), while less aromatic ones are served at 12° C (53,6°F).
Temperatures between 12° C and 14° C (53,6°F and 57,2°F) are for soft, mature white wines that have been aged for some years in the bottle.
Higher temperatures would favour the exaltation of the sweet character of the wine, at the expense of the acidity and flavour, which are considered pleasant and desirable characteristics of this type of wine.

Rosé

Rosé wine is served at the same temperature as white wines. It should be noted that these wines may include a certain amount of tannin and may therefore be preferable at higher temperatures. Therefore, they are served between 10° C and 12° C (50°F and 53,6°F), if young and fresh, and between 12° C and 14° C (53,6°F and 57,2°F) if robust and mature.

Conservation of wines - Consumption temperature

New wines (Vin Nouveau)

Due to the special processing they undergo, new vintage wines contain a low tannin content and are therefore more enjoyable if served between 12° C and 14° C (53,6 and 57,2°F).

Red wines

Since they contain more tannin and are less acidic, red wines are normally served at higher temperatures.
Younger wines with less tannin are normally served between 14° C and 16° C (57,2 and 60,8°F), while more full-bodied ones that are more tannic may be served at up to 18° C (64,4°F). Some wines that have aged for years in the bottle, still full-bodies and tannic, may be served at 18°C (64,4°F) or even 20° C (68°F).
Young red wines with little tannin and slightly structured may be enjoyable at lower temperatures, between 12° C and 14° C (53,6 and 57,2°F).

Sparkling wines

It is difficult to provide instructions to cover the wide variety of sparkling wines in available.
As a general rule, sweeter and more aromatic sparkling wines should be served at lower temperatures, down to 8° C (46,4°F), whereas more tannic sparkling wines may be served at higher temperatures, up to 14° C (57,2°F).
Dry sparkling wines are usually served between 8° C and 10° C (46,4 and 50°F).
“Classic” sparkling wines are normally served at these temperatures, which may be as high as 12° C (53,6°F) for sparkling wines that have been aged for some time.
It is however advisable, especially for finer wines, to follow the suggestions and recommendations of the winemaker on the bottle.

Liqueur and straw wines

These types of wines can be served at temperatures between 16° C and 18° C (60,8 and 64,4°F), depending on personal tastes, to attenuate the sweet taste of straw wines, it can also be served at 10° C (50°F).

Conservation of wines - Positioning of bottles

The sliding shelves are made of wood and shaped to accommodate traditional, standard shaped bottles as well as more modern designs. Whether your wine collection comprises fine standard bottles or small quarter-bottles, they will all be comfortably accommodated here.
Magnum bottles can also fit in the cooler by simply removing the shelf immediately above. In the event the Multi-temperature compartment is also used as a Wine Cellar, the bottles can be stored standing in a steady upright position, ensuring they do not touch. A special accessory can be ordered to prevent bottles touching.

Recommendations for conserving fresh food

Vegetables	Wash vegetables in cold water and dry well. Place vegetables in vacuum packed containers, plastic containers or vegetable bags.
Fruit	Wash and dry fresh fruit. Pack very aromatic fruit in plastic bags. Fruit should be placed in the Dynamic 0° compartment on low humidity.
Packaged meat	Place in the refrigerator in its original packaging. After opening, wrap the remaining food in plastic bags or aluminium foil.
Fresh meat, fish and poultry	Remove the original packaging, then place in plastic bags or containers and immediately place back in the refrigerator.
Eggs	Place the eggs in their package or container into the refrigerator without washing them. Check the expiration date and use the eggs within two weeks of purchasing.
Milk, cream and fresh cheeses	These should be kept in their original closed packaging. Place these on refrigerator shelves and consume them within five days of purchase.
Cheeses	Place these in the refrigerator in their original packaging. Once opened, close them hermetically in plastic bags or aluminium foil.
Leftovers	Let these cool off and cover hermetically with aluminium foil or place in sealed containers to prevent drying and release of odours.

Recommendations for conserving frozen food

Frozen foods	Place foods in plastic bags for the freezer. These bags must be hermetically sealed against air and humidity. Do not refreeze defrosted meat.

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After a prolonged power outage, when the power comes back on, a sound signal will let you know that the temperature is above what is best suited for conservation.
These temperatures are shown for one minute on the display. This makes its possible for the user to decide how best to use the conserved foods.

After one minute, the displays will start working normally again, while the Alarm key ⚠ will continue to flash. Touch the Alarm key ⚠ to again view the highest recorded temperatures.

Recommended times for food conservation

Fresh foods	Conservation area	Time
Raw meats		
Large cuts	Dynamic 0° Compartment	4 days
Steaks, poultry and wild game	Dynamic 0° Compartment	3 days
Ground meat	Dynamic 0° Compartment	1-2 days
Carpaccio	Dynamic 0° Compartment	Immediately
Cooked meat		
Boiled meat and roasted meat	Refrigerator Compartment	2 days
Meat sauce	Refrigerator Compartment	6 days
Raw and cooked fish	Dynamic 0° Compartment	2 days
Soups and broths	Refrigerator Compartment	2 days
Pasta	Refrigerator Compartment	2 days
Opened cold cuts	Refrigerator Compartment	3 days
Fresh cheeses	Refrigerator Compartment	2-3 days
Well protected aged cheeses	Refrigerator Compartment	Several months
Eggs (fresh and unwashed)	Refrigerator Compartment	15 days
Opened containers	Refrigerator Compartment	2-3 days
Raw vegetables (in perforated bags)	Refrigerator Compartment	3-6 days

Recommended times for food conservation

Frozen foods	Conservation area	Time
Beef, veal, lamb and goat	Freezer Compartment	(steaks) 6-12 months
Beef, veal, lamb and goat	Freezer Compartment	(Meat with bone) 4-6 months
Ground beef	Freezer Compartment	1-2 months
Pork	Freezer Compartment	(Without bone) 4-6 months
Pork	Freezer Compartment	(With bone) 2-3 months
Ground pork	Freezer Compartment	1-2 months
Meat leftovers	Freezer Compartment	2-3 months
Whole chicken and turkey	Freezer Compartment	8-12 months
Goose, duck and pheasant	Freezer Compartment	4-8 months
Fish	Freezer Compartment	1-2 months
Crustaceans	Freezer Compartment	2-3 months
Cooked foods	Freezer Compartment	1-2 months
Vegetables	Freezer Compartment	8-12 months
Fruit	Freezer Compartment	6-12 months
Desserts and cakes	Freezer Compartment	2-3 months

Care and Cleaning

To clean the parts in steel use a microfiber cloth and the sponge provided in the kit with the appliance.
Always use the cloth and sponge in the direction of the steel's satin finish.
Every now and then, to make to steel shiny, wipe with a slightly damp microfiber cloth.
Do not use the sponge on aluminium parts, such as the handles and the profiles of the glass shelves.
You should use special care to keep free of obstructions the ventilation openings in the appliance or in the cabinet that houses it.

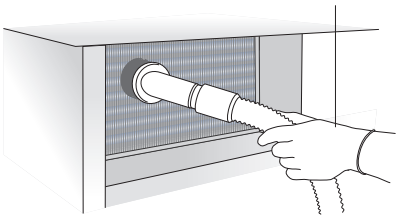
Scrupulously follow the detailed directions that can be found in the provided kit and never use abrasive or metallic products which could scratch and damage the satin finishing on the appliance permanently.
Before performing any sort of cleaning, disconnect the appliance from the electrical power supply. Make sure you do not damage the refrigerant circuit in any way.

Cleaning the ventilation grille, filter and condenser

Behind the front ventilation grille (at the bottom of the appliance) is a sponge filter which protects the ventilation system from dust. To clean it, use a vacuum cleaner on maximum suction with a soft brush attachment, passing it over the slats of the grille. If there is a heavy build-up of dust, the air vent can be removed to allow more thorough cleaning of the filter. In this case, check the condition of the finned condenser and clean it too if necessary.

Proceed as follows:

Switch off the appliance by pressing Unit on the main control panel for around 3 seconds.
Unscrew the ventilation grille in the plinth and remove it.
Clean the ventilation grille and filter thoroughly with a vacuum cleaner.
Wait for approximately 30 minutes to allow the condenser to reach ambient temperature.



Clean the condenser thoroughly to remove all traces of dust, as shown in the figure, taking care not to damage it. Switch the appliance back on by pressing the Unit button again for approximately 3 seconds.

The fins on the condenser are sharp, use suitable protective clothing on hands and arms to clean the condenser safely.

Internal cleaning

Clean the internal and removable parts by washing them with a solution of lukewarm water, a small amount of dishwashing detergent and a pinch of baking soda.
Rinse and dry right away.
Do not use mechanical devices or other methods to speed up defrosting.

Do not use water on the electrical parts, lights and control panel.

Do not bring cold glass parts into contact with boiling water.
Do not wash any parts of the refrigerator in a dishwashing machine since this could damage or irreparably deform the parts.

Troubleshooting guide

If you notice malfunctions in your appliance, use this guide before calling Service. This guide may help you resolve the problem yourself or could provide important information to ensure rapid and effective service.	
Malfunction message	A malfunction is usually indicated on the display. Problems that cannot be resolved by the user are signalled through a malfunction code.
The appliance does not work	Is the appliance connected to the electrical power supply? Does electrical power arrive at the electrical socket? Is the Unit key activated? Is the condenser clean?
The internal temperatures are higher than normal	Does the display show a malfunction code? Is the temperature adjusted correctly? Is the condenser clean? Were the doors or drawers open for a long period of time? Were large quantities of food recently inserted?
The appliance remains in function for a long time period	Bear in mind that during a very hot weather and with very high temperatures in the room it is normal that the compressor remains in operation for prolonged periods of time. Were the doors or drawers open for a long period of time? Were large quantities of food recently inserted? Is the condenser clean? Check that the doors are closed and that the food or containers do not obstruct the perfect closure of the door.
If you hear strange noises	It is normal to hear noise from the fans or compressors during the defrost phase. Noise could be louder depending on the position of the appliance and the surrounding environment.
Condensation forms both inside and out	If the climate is very humid, the formation of condensation is normal. Opening the door or drawers for prolonged periods of time can contribute to the formation of condensation. In any case, make sure that the doors are always perfectly closed.
The Refrigerator or Freezer has frost or ice	Did you leave the doors open for a long period of time? Do the doors close perfectly? If the doors do not close perfectly, contact your installer.
Unpleasant odours inside the refrigerator	Clean the appliance completely as indicated in this manual. Hermetically cover all the food. Do not conserve food for prolonged periods of time.
The doors are difficult to open	The appliance was designed to permit hermetic closure. When the door is closed, a vacuum situation can occur: in this case it is necessary to wait a few seconds until the pressure balances before opening the door.

Malfunction indications appearing on the display

Display message	Malfunction description
Power Failure	Prolonged interruption of electrical power The appliance starts up again automatically and indicates the highest recorded temperatures
Door open	Door open this message appears few minutes from the door opening
Drawer open	Drawer open this message appears few minutes from the drawer opening
Cellar too warm	Cellar (Wine Cellar) compartment too warm See the troubleshooting guide
Cellar too cold	Cellar (Wine Cellar) compartment too cold Wait 12 hours. If the problem persists, contact Customer Care
Cantina too warm	Cantina compartment too warm See the troubleshooting guide
Cantina too cold	Cantina compartment too warm Wait 12 hours. If the problem persists, contact Customer Care
Fridge too warm	Multi-temperature compartment (refrigerator mode) too warm See the troubleshooting guide
Fridge too cold	Multi-temperature compartment (refrigerator mode) too cold Wait 12 hours. If the problem persists, contact Customer Care
Cooler too warm	Multi-temperature compartment (Dynamic 0° mode) too warm See the troubleshooting guide
Cooler too cold	Multi-temperature compartment (Dynamic 0° mode) too cold Wait 12 hours. If the problem persists, contact Customer Care
Freezer too warm	Multi-temperature compartment (freezer mode) too warm See the troubleshooting guide
Freezer too cold	Multi-temperature compartment (freezer mode) too cold Wait 12 hours. If the problem persists, contact Customer Care
Error Code...	Functional problems call Customer Care who may help you to salve the problem or put you in contact with the nearest Service Agent

After-Sales Service

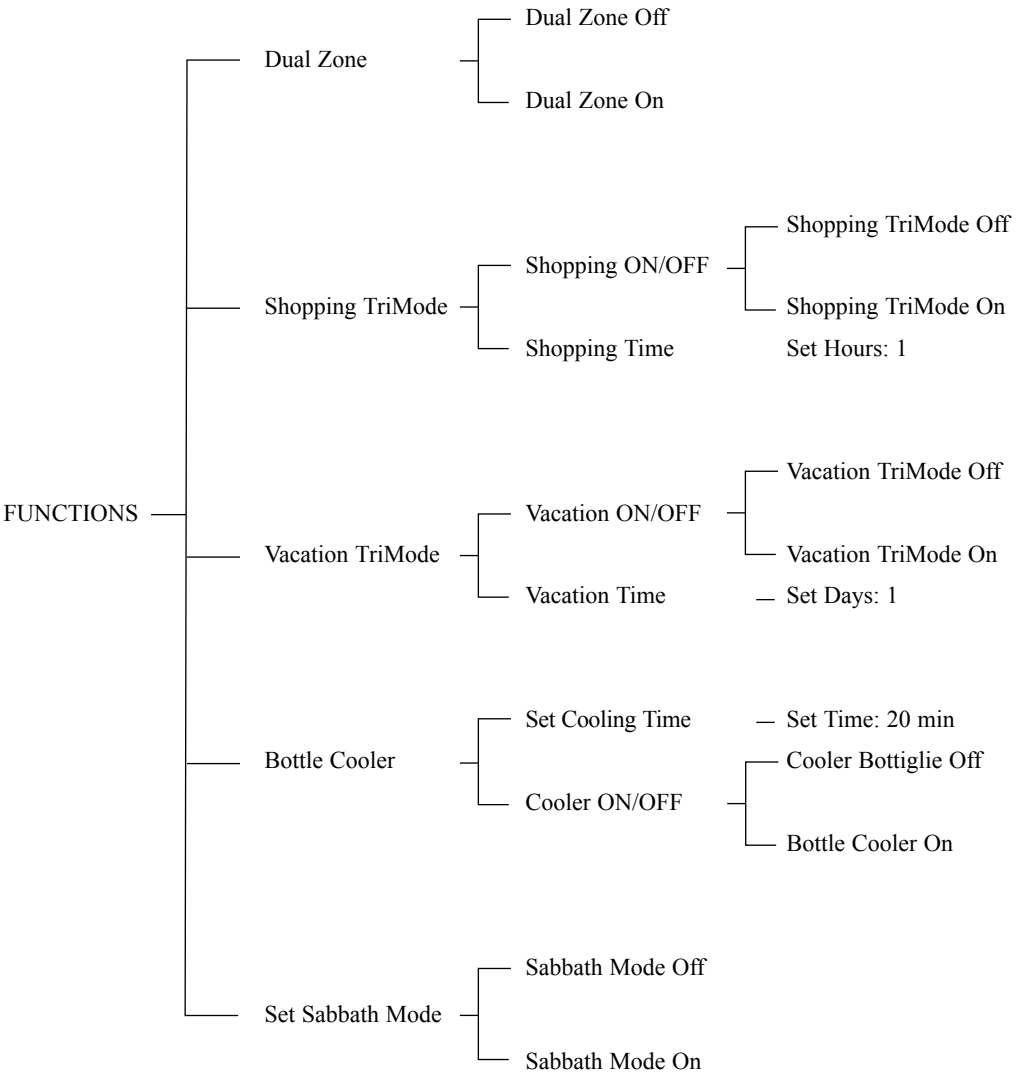
Before contacting the KitchenAid After-Sales Service:
1. See if you can solve the problem yourself with the help of the Trouble-shooting guide.
2. Switch the appliance off and then on again to check if the problem has been eliminated. If it has not, switch off the appliance again and repeat the operation after one hour.
3. If the problem persists after this course of action, contact After-sales Service.
Specify:

- the type of fault
- the appliance 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

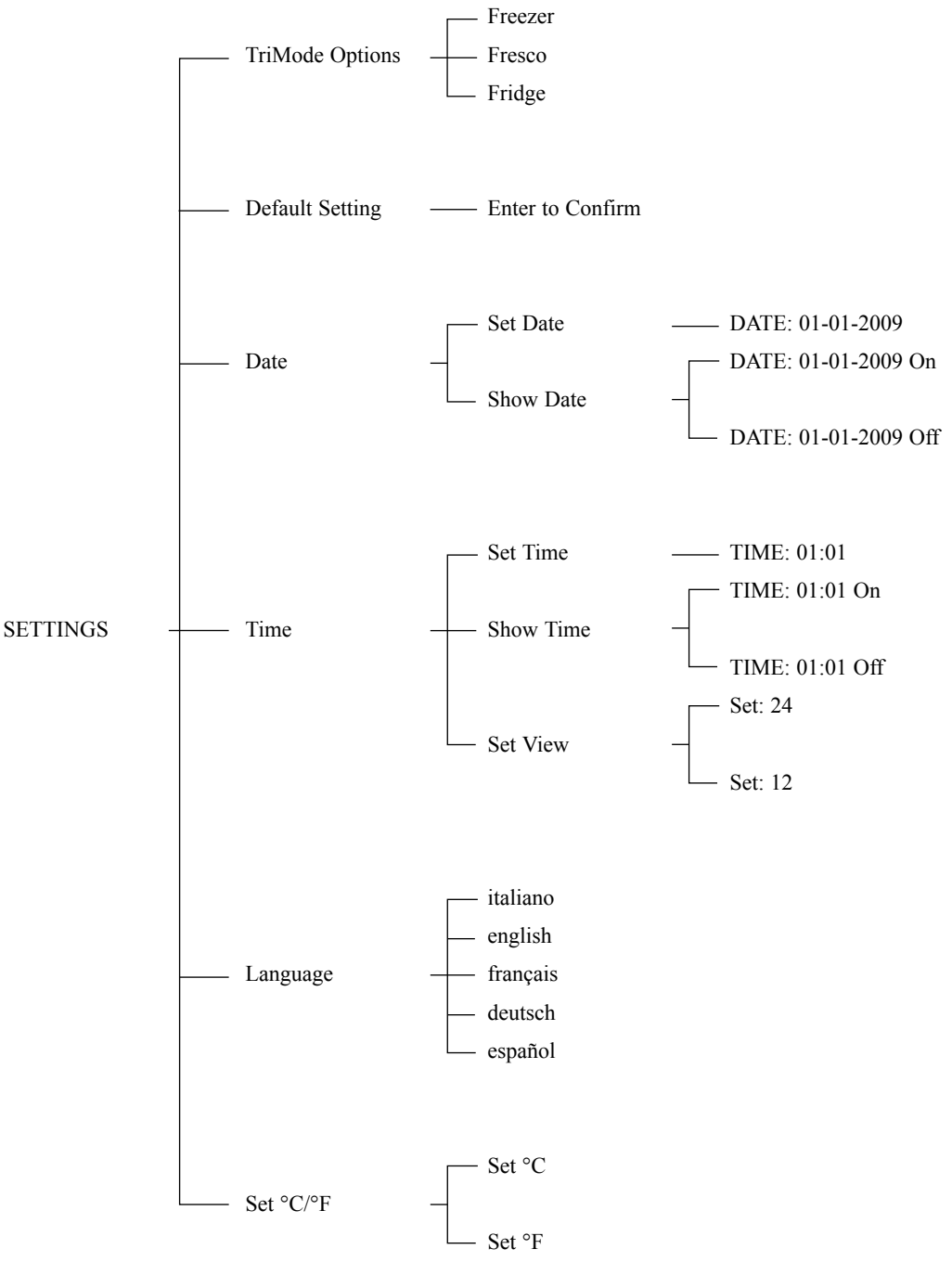


Note:
The direction of door opening can be changed. If this operation is performed by After-sales Service it is not covered by the warranty.

Menu Map - Functions



Menu Map - Settings





FOR THE WAY IT'S MADE.

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