Instructions for use



FOR THE WAY IT'S MADE.®

Before using your wine cellar	**4**
Safeguarding the environment	**4**
General precautions and suggestions	**5**
Introduction to wine	**6**
Table of the best serving temperatures for wines	**7**
Description of your wine cabinet	**8**
Important safety recommendations	**10**
Power supply	**10**
Installing your wine cabinet	**11**
Arrangement and storage	**12**
Commissioning your wine cabinet	**14**
Alarms	**17**
Standard maintenance	**18**
Cleaning and maintenance	**18**
Troubleshooting guide	**19**
Operating faults	**20**
After-Sales Services	**21**
Technical drawing and specifications	**21**
Storage layout examples	**22**
Electrical connection for Great Britain and Ireland only	**23**

Before using your wine cellar

1. 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 new appliance, carefully read the operating instructions, which also provide a description of the product and useful advice on storing wine.
Keep this handbook for future reference.

1. After unpacking the appliance, make sure the door closes properly. Any damage must be reported to the dealer within 24 hours.
2. **Wait at least two hours before switching the appliance on, in order 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 local regulations.

Safeguarding the environment

1. Packing
The packing material is 100% recyclable and is labelled with the recycling symbol ♺. Please dispose of all packing responsibly and carefully. Keep the packaging material (plastic bags, polystyrene parts, etc.) out of the reach of children because it is potentially hazardous.

2. Scrapping/Disposal
The appliance has been made with recyclable material.
This appliance is marked in conformity with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE). Making sure that it is scrapped correctly helps to prevent any adverse consequences for health and the environment.

The symbol  on the product, or on the documents accompanying this appliance indicates that this product should not be disposed of as household waste. Please dispose of this appliance at an Electrical & Electronic Equipment Collection point as in accordance with local environmental regulations for waste disposal.
When it is scrapped, make it unusable by cutting the power cable and removing the doors and shelves so that children cannot access the inside easily.
Scrap it according to the local rules for the disposal of waste and take it to a collection point. Do not leave it unattended even for a few days because it is a source of danger for children.
For details of your local Collection Point please contact your Local Authority.

Information:
This appliance does not contain CFCs. The refrigerant circuit contains R134a (HFC) or R600a (HC) (see the rating plate of the appliance).
For appliances with Isobutane (R600a): isobutane is a natural gas which has no effect on the environment but is inflammable. Make sure that the cooling circuit pipes are not damaged.

Declaration of conformity CE

- This appliance has been designed, manufactured and sold in conformity with:
  - safety objectives of the "Low Voltage" Directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments);
  - the protection requirements of the "EMC" 89/336/CEE Directive, modified by Directive 2004/108/CEE.

The appliance's electrical safety is only assured when it is correctly connected to an efficient earthing system complying with legal provisions.



General precautions and suggestions

- The **wine cellar** must only be used for storing bottles of wine, do not place any type of food inside it.
- Do not cover or obstruct the appliance air vents.
- To avoid the risk of children becoming trapped and suffocating, do not allow them to play or hide inside the appliance.
- Before carrying out any maintenance or cleaning operation, unplug the appliance or disconnect the electrical power supply.
- The power cable must only be replaced by an authorised person.
- Be careful not to damage the floors when moving the appliance (e.g.parquet).
- Do not use extension cord or single or multi-adapters.
- Do not damage the refrigerant circuit.
- Do not use or place electrical appliances inside the product if they are not of the type expressly authorised by the Manufacturer.
- 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 dataplate: The appliance may not work properly if it is left for a long period at a temperature above or below the specified range.

Climatic Class	Room T. (°C)	Room 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

- The appliance must be handled and installed by two or more persons.
- During installation, make sure the appliance does not damage the power cable.
- Install and level the appliance on a floor strong enough to take its weight and in a place suitable for its size and use.
- 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.
- 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.

Important:

- If a large quantity of bottles of wine is placed in the wine cellar, it may make a few days before a constant temperature is reached.
- Important! The storage temperature must never drop below +6 °C.
- During operation, it is normal for water droplets and frost to form on the walls of the cellar. Scraping off the frost or drying the water droplets is not necessary. The rear wall is defrosted automatically. The defrost water is automatically run into a drain hole and then into a container where it evaporates.

Bottle arrangement

- Place the bottles in the middle of the rack.
- On closing the door, make sure the bottles do not touch the glass.
- Important; bottles of spirits and liqueurs must be tightly closed and stored upright.
- Areas with different temperatures form inside the appliance, due to circulation of air: the coldest areas are thos near the rear wall, and the warmest are near the glass door.
- Always store bottled wines without their packaging, and not inside crates or boxes. The recommended quantity of 0.75 l Bordolese-type bottles is as follows:33 bottles.

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

Introduction to wine

Storing wine



As is well known, wine will keep for a long time; if kept in a suitable place white wines will keep for about two years from the date of harvest. Light red wines can be kept for up to two years although preferably they should be consumed within a year. While some full-bodied red wines can keep for ten years and heavy red wines even twenty years. When you buy a bottle of wine put it in the cellar or another suitable place immediately. Three factors are vital in the process which starts from the cultivation of the grape, through to ripening, harvesting and wine making: light, air humidity and room temperature. If the taste of the wine is to reach full maturity while maintaining the wine's bouquet, it must be stored with these three factors in perfect balance.

Storage space



Not everyone has an underground storage space which can be used as a cellar. Recently technology has evolved to produce a suitable substitute for the classic wine cellar. The Wine Cellar which you have purchased is a special appliance designed to contain and store wines correctly. It should not be used to store fruit, vegetables or other food, but only your favourite bottles of wine. So, without having a cellar area, every type of wine can be correctly stored, matured and enjoyed.

Storage rules

A vital rule for keeping your favourite bottles is that they should be placed on their sides or inclined so that the wine bathes the cork. Many people think that this causes the well-known "cork" smell. In reality contact between the wine and the cork helps the elasticity of the cork so guaranteeing its effectiveness. Being able to remove the bottles easily avoids accidental shaking which, like vibration, could cause the sediments to suspend again, so altering the appearance of the wine over time. Move your bottles as little as possible and let the wine rest. Also avoid letting the bottles come into contact with the back wall because this would not only affect efficient defrosting but could ruin the bottle labels because of the drops of water collected during defrosting. The shelves on which the bottles are placed are made of wood, which efficiently absorbs any vibrations and keeps the bottles away from the wall which transmits the cold. The bottles of wine must also be kept away from substances or places which have a strong smell because this could easily be transmitted to the wine.

The temperature

The temperature represents a critical factor which is important throughout the wine's life cycle. It determines wine's good development while it remains in the bottle to mature. For best storage the temperature must be kept constant between 8 and 12°C. Rapid and wide changes of temperature must be avoided: too high a temperature dilates the liquids and speeds up the maturing process, while too low a temperature (below 4 – 5°C) could cause the precipitation of tartrates, which could affect the wine's appearance. In extreme cases in which the temperature drops below 0°C, the wine may freeze and cause the cork to be expelled.

The cork

The cork is a fundamental component of a bottle of wine: its quality, chosen by the wine producer, is very important for the maturation of the wine itself. The perfect condition of the cork, in the bottles which we buy, depends exclusively on the standards of use and storage used by the producer or bottler.

Introduction to wine

KitchenAid uses all its know-how to bring together the 6 criteria essential to wine maturing:

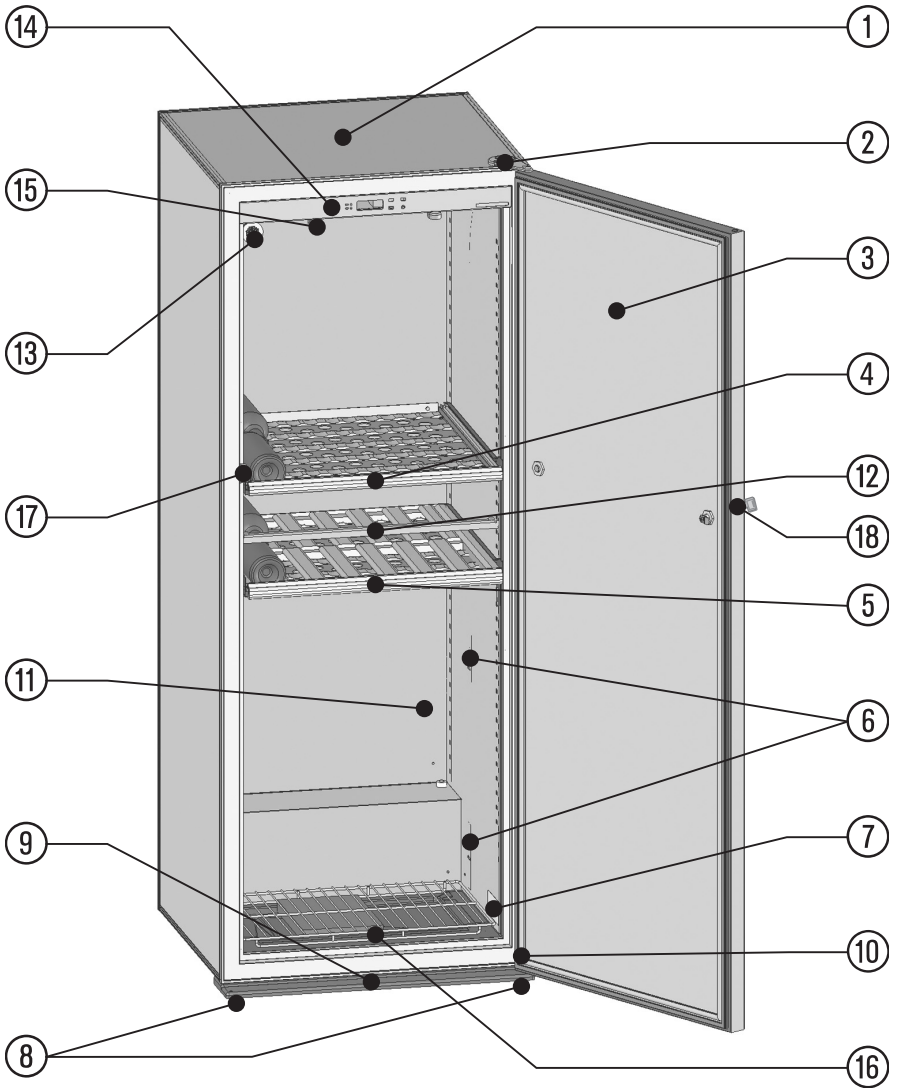
Temperature:
The two worst enemies of wine are extreme temperatures and wildly fluctuating temperatures. A constant temperature of 10 to 14°C (50 to 57°F) is considered ideal for wine to reach its peak.
Humidity:
This is an essential factor, enabling the corks to retain their sealing characteristics. The humidity level should, ideally, be higher than 50% (between 60 and 75%).
Darkness:
Light, and more especially its ultra-violet content, has a rapid and harmful effect on wine through the irreversible oxidation of the tannins. For this reason it is strongly recommended that you store your wine in the dark and away from U.V. rays.
Lack of vibration:
Vibration disturbs the slow process of biochemical evolution in wine and is often fatal to the finer 'crus'.
Storage:
Moving your wine bottles around too often is detrimental to correct wine preservation. Having appropriate storage that cuts down on handling is essential.
Natural ventilation:
A constant supply of filtered air from the outside is indispensable if unpleasant smells and mould development are to be avoided.

Table of the best serving temperatures for wines

The table gives the indicative temperatures at which the wine should be served.
If the wine must be served at a higher temperature than that set inside the cellar, it should be left out for as long as is necessary.

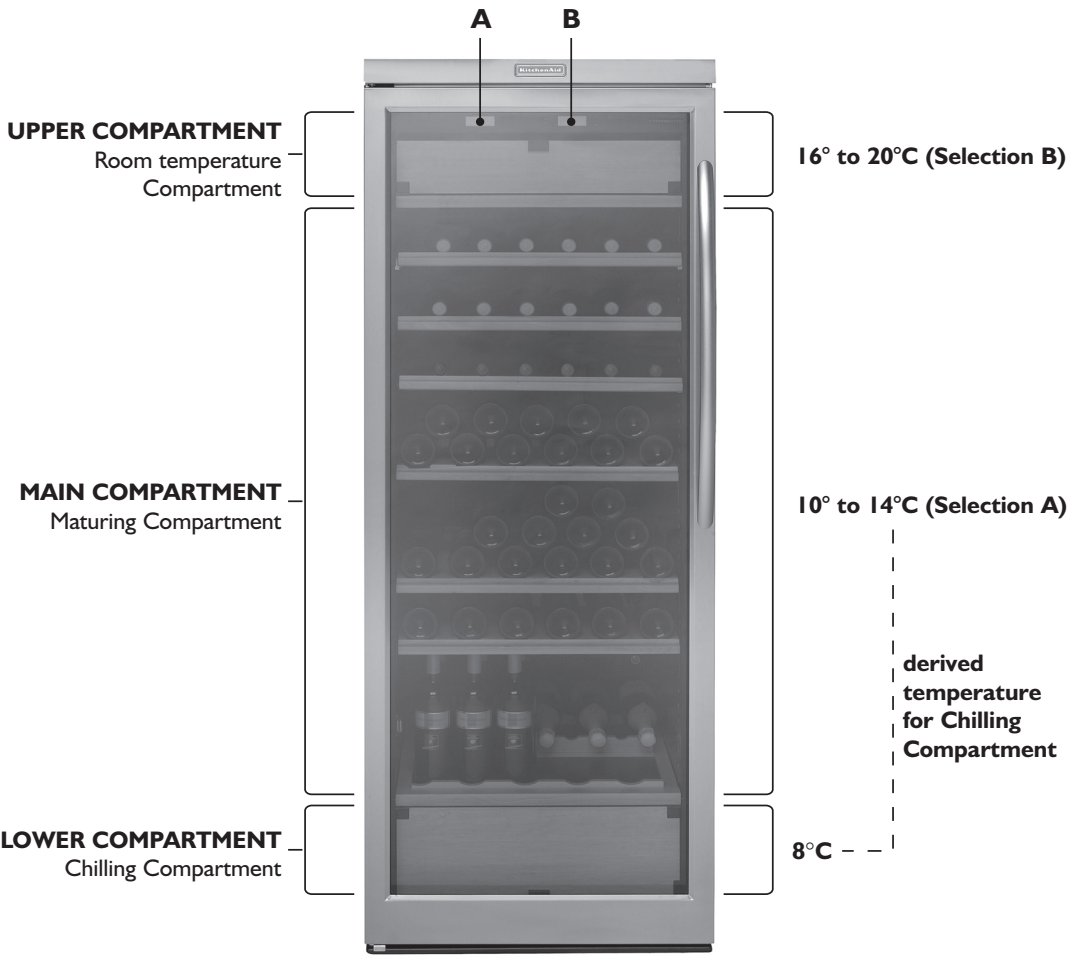
STANDARD WINE SERVICE TEMPERATURES			
French wines		Brunello	17° C
Alsace	10°C / 50°F	White Trentino wines	11° C
Beaujolais	13°C	White Franciacorta wines	11° C
Sweet white Bordeaux	6°C	Dry white wines	8° C
Dry white Bordeaux	8°C	Friuli wines	11° C
Bordeaux reds	17°C	Light Red wines, without much tannin	14° C
White Burgundy	11°C	Quite full-bodied Red wines, with some tannin	16° C
Burgundy reds	18°C		
Champagne	6°C	**Australian wines**	
Jura	10°C	Cabernet franc	16°C
Languedoc-Roussillon	13°C	Cabernet sauvignon	17°C
Provence Rosé	12°C	Chardonnay	10°C
Savoie	9°C	Merlot	17°C
Dry white Loire wines	10°C	Muscat à petit grain	6°C
Sweet white Loire wines	7°C	Pinot noir	15°C
Loire reds	14°C	Sauvignon blanc	8°C
Rhône wines	15°C	Semillon	8°C
Sweet wines from the South-West	7°C	Shiraz	18°C
Reds from the South-West	15°C	Verdhelo	7°C
Italian wines		**Other wines**	
Barolo	17°C	Californian	16°C
Barbaresco	17°C	Chile	15°C
Chianti Classico	16° C	Spanish	17°C
Passito di Pantelleria	6° C		
Dry and Sweet Spumanti	6° C		
Verdicchio	8° C		

Description of your wine cabinet (recommended temperatures)



1. Cabinet case with top
2. Hinge
3. Glass door (fitted with handle)
4. Sliding shelf
5. Storage shelf
6. Location of temperature probes
7. Rating plate
8. 2 adjustable levelling feet
9. Plinth
10. Door pivot guide
11. Free air circulation hole (do not close)
12. Cabinet bracing bar (do not remove)
13. Air circulation hole + Active carbon filter
14. Control and adjustment panel
15. 2 lights
16. Grid
17. Closing clip
18. Key

Description of your wine cabinet (recommended temperatures)



Recommended temperatures

The KitchenAid Wine celler with 3 temperature zones is equipped with 3 Compartments.

- **UPPER COMPARTMENT:** room temperature Compartment (16° to 20°C) for Red Wines
- **MAIN COMPARTMENT:** maturing Compartment (10° to 14°C)
- **LOWER COMPARTMENT:** Chilling Compartment (6° to 10°C) for White and Sparkling Wines

Important safety recommendations

Caution
When using your wine cabinet always take certain basic precautions, especially:
Only use your wine cabinet for its intended purpose as described in this manual.
Never disconnect the wine cabinet by pulling on the power supply lead. To remove the plug from wall socket, grip the plug firmly and pull in a straight line.
Do not use a power lead that is frayed or showing signs of wear. Have any damaged power lead replaced immediately.
Do not allow children to climb, sit on, stand on or hang from the shelves of the wine cabinet. They could damage the wine cabinet and cause themselves serious injury.
Take care to keep keys out of reach of children in order to avoid them locking themselves in the cabinet.

NB: to ensure optimum safety, the wine cabinet is fitted with a double movement lock. In order to open or close the door you should first push the key, then turn it while keeping it pressed.

DANGER: Risk of child entrapment. Before you throw away your old wine cabinet :
- Take off the door.
- Leave the shelves in place so that children may not easily climb inside.

⚠ Never damage the refrigeration system of the unit.

Power supply

For your personal safety, the wine cabinet should be properly earthed.
To avoid all risk of electric shock, the wine cabinet's power supply lead is fitted with a plug designed to fit into a standard earthed socket.
Have the power supply socket checked by a qualified electrician to confirm that it is earthed, and, if necessary have the work done to bring it into compliance.
If the power supply lead is damaged obtain a new one through your KitchenAid dealer.
The power lead should be replaced by an original manufacturer's part.

IMPORTANT: any intervention should be carried out by a qualified electrician.

⚠ Should you move to another country, check if the wine cabinet specifications comply with the country (voltage, frequency).

Installing your wine cabinet

In General

- On unpacking you wine cabinet after delivery, check for any obvious exterior damage (dents, malformation, etc.).
- Open the door and check that the inside of the appliance is complete and in good condition (walls, shelves, hinges, control panel, etc.).
- In the event of a problem, contact your dealer.
- Move your wine cabinet to your selected location. This location should not be a confined space. There should be space to allow air to flow around the cabinet. (not placed in a cupboard, etc.)
- Away from any heat source
- Not too wet (wash room, utility room, bathroom, etc.)
- Be on a flat solid floor
- Never place your wine cabinet in a location liable to flooding.
- Avoid splashing water onto the base of the appliance.
- Install the drip tray (which you will find inside your cabinet's "accessories" box) on the compressor support at the back of the cabinet, locating it under the small pipe protruding from the housing, the lower part of the tank being placed under this pipe (**see Fig. 1**).
- Take the power lead (which you will find inside your cabinet's "accessories" box) and connect it to the socket provided at the rear bottom left of the cabinet (see Fig. 2).
- Unwind the power supply lead so that it can be accessed and place the appliance leaving a space between 8 and 10 cm (3" 1/8 to 4") space between the wall and the back of your wine cabinet.
- Place the power supply lead so that it is not in contact with any of the appliance's components.

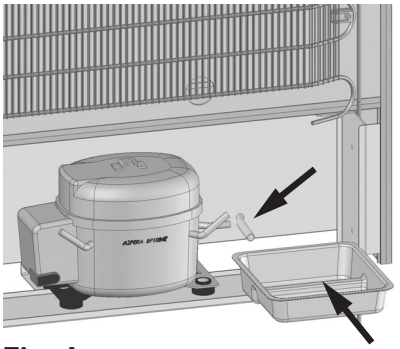


Fig. 1

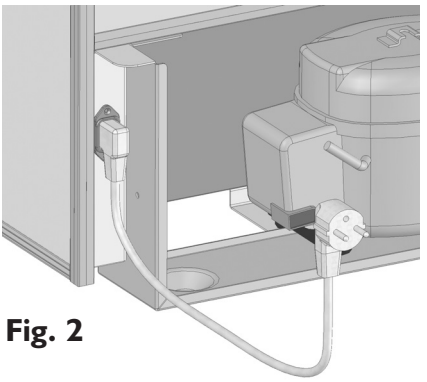


Fig. 2

IMPORTANT - Wait 48 hours before switching on to allow the fluids contained in the internal circuits to settle.

- Gently incline the wine cabinet backwards in order to adjust the front feet (screw adjustment) so that your wine cabinet stands perfectly level (we recommend using a regular spirit level).
- Remove the protective items located inside your wine cabinet. (Do NOT remove the cabinet bracing bar)
- Install the carbon filter, which you will find inside your cabinet's "accessories" box , by placing it in the air circulation hole located inside the cabinet on the top left hand side (**see Fig. 3**).
- Beware: any changing of the control panel LED should only be carried out by a qualified electrician.
- Never connect several wine cabinets to a multi-socket.

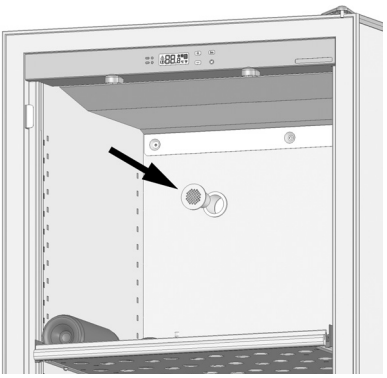


Fig. 3

N.B.: when moving your wine cabinet, do not incline it more than 45°,and always toward side where the power lead is located.

Arrangement and storage

Your KitchenAid wine cabinet has been designed to be flexible. It can be adapted to your requirements and be modified in terms of storage:

Various storage methods



Universal storage shelf
Capacity: 77 bottles
Max. weight:100 kg



Universal sliding shelf
Capacity: 12 bottles
(13 Bordeaux bottles)

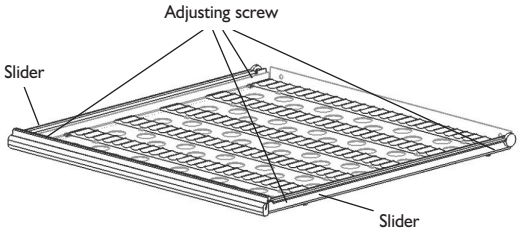
Advice on arranging your wine cabinet
Your KitchenAid wine cabinet has been designed to store a maximum number of bottles in total safety. We recommend that you abide by the following few suggestions in order that the maximum storage capacity can be obtained.

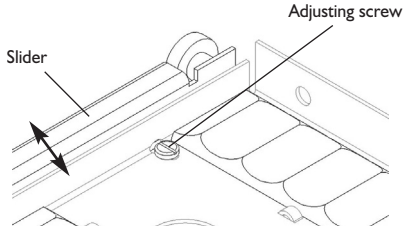
- Make sure that you distribute your bottles as evenly as possible onto the various shelves contained in your cabinet so as to spread the weight equally. Also take care that your bottles do not touch the cabinet's rear wall.
- Make sure you distribute your bottles evenly throughout the height of the wine cabinet (avoid loading all bottles at the top or all bottles at the bottom).
- Be sure to observe the storage recommendations in accordance with the type of storage facility provided by your cabinet. Never stack more than one layer of bottles on a sliding shelf.
- If you have sliding shelves, for easy day to day access it is a good idea to place them in the upper part of your wine cabinet.

- **For this reason, place one or two bottles of each of your various wines on the sliding shelves and your reserve stock on the storage shelves. Then all you have to do is top them up as required.**
- **When using your wine cabinet, never pull out more than one sliding shelf at a time.**

WARNING: Never modify the position of your wine cabinet's **bracing bar** (see description) and never manoeuvre this part when the cabinet is stocked.

Adding sliding shelves
When you purchase your wine cabinet, the dimensions of the sliding shelves have been adjusted so that they fit perfectly into the interior of your cabinet. In the event you want to purchase another sliding shelf take contact with the KitchenAid Service Center, if necessary, you can adjust it yourself. To do this, loosen the right and left screws of the first slider (2 screws), then adjust the slide to the width required and retighten the screws. Repeat the procedure for the second slider (if required):

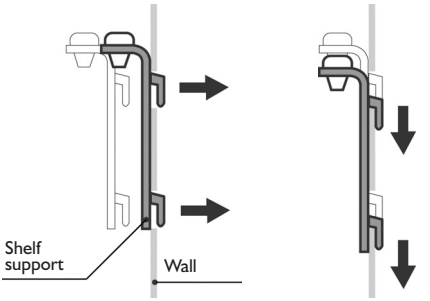




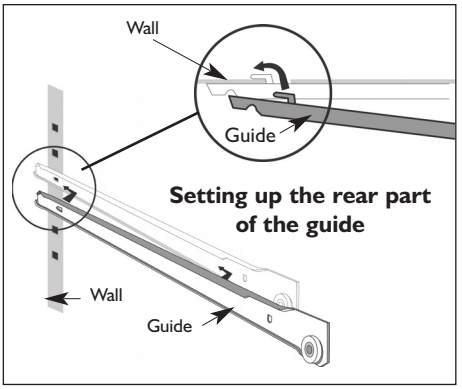
Arrangement and storage

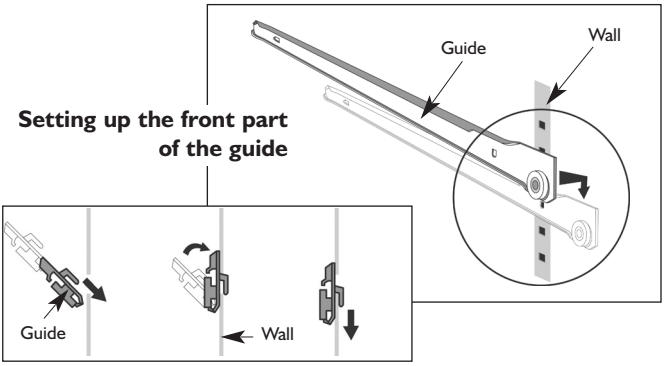
Modifying the layout of your cabinet

To change the position of a storage shelf, you must first of all unload the shelf, then remove the shelf supports taking care to reinstall them as shown opposite:

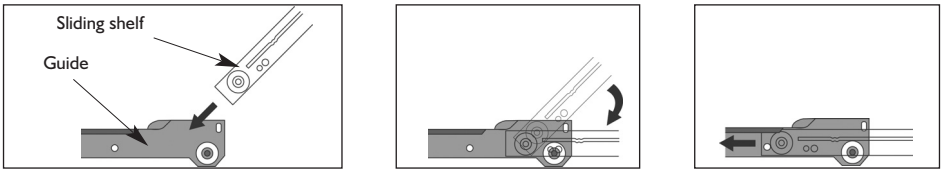


To change the position of a sliding shelf, you must first of all completely unload it. Then lift out the sliding tray by sliding it forwards whilst at the same time lifting it from the front. Find the runner guides on the left and right and remove. Then reinstall them in the new position as shown below:





Then replace the sliding drawer as shown opposite:



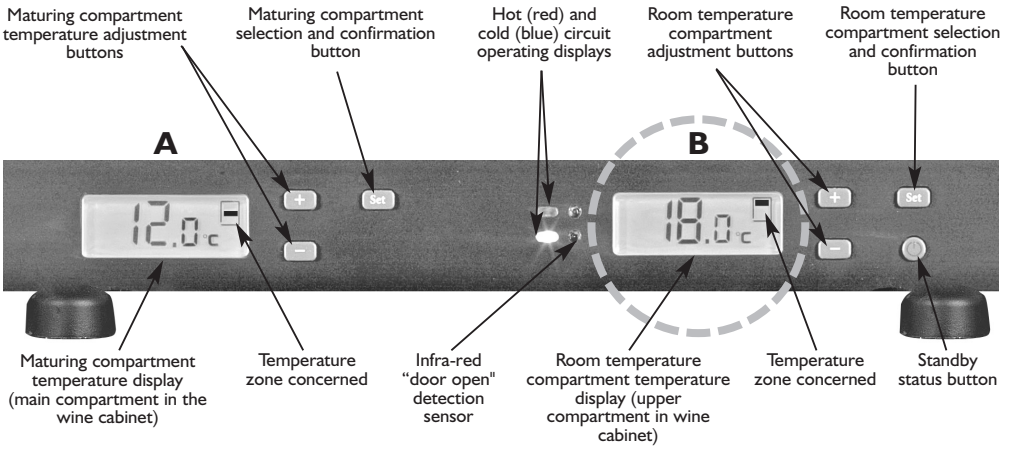
Commissioning your wine cabinet

Connecting up your wine cabinet

Having waited for 48 hours, switch on your wine cabinet at the main power suply

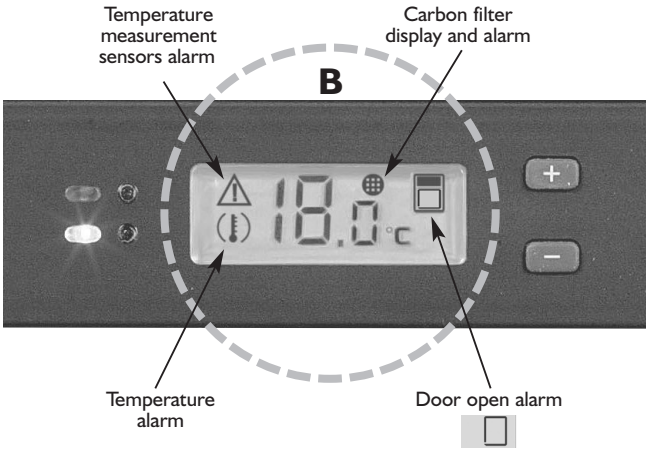
Temperature settings

3-temperature models
Your wine cabinet's temperature adjustment is carried out using the control panel which contains the following features:



- Temperature display: displays the actual temperature inside your wine cabinet
- Adjustment buttons: enables the required temperature inside the cabinet to be selected
- Indicator lights: display the operational status of the hot (red) and cold (blue) circuits

Alarm indicators (available for display B only)



Commissioning your wine cabinet

Switching on the cabinet

Press on the internal  and standby button and then release. A start-up message flashes for 5 seconds before the cabinet''s temperature is displayed.
At the time of switching on, if the set temperature is less than the ambient temperature, the blue cold circuit indicator will light up.

If the set temperature is higher than the ambient temperature, the red hot circuit indicator will light up.

To put your cabinet on standby, press on the button  for 5 seconds.

To adjust the temperature of your 3 temperature cabinet:

Recommended setting range for the MAIN COMPARTMENT (Maturing Compartment): 10 to 14°C (50° to 57°F)
Recommended setting range for the upper Compartment (Room temperature Compartment): 16 to 20°C (61° to 68°F).

The default setting for the Maturing Compartment is 12°C / 54°F (ideal maturing temperature). However, this setting can be adjusted between 9 and 15°C (48° and 59°F).

Beyond these limits, the buttons  and  are disabled.

The default setting for the Room temperature Compartment is 18°C / 64°F (ideal room temperature). However, this setting can be adjusted between 15 and 22°C (59° to 72°F).

Beyond these limits, the buttons  and  are disabled.

With the 3 temperature models, the temperature of the Chilling Compartment is controlled by the temperature set in the maturing compartment
For this reason, should you wish to set a chilling compartment temperature of less than 8°C / 46°F, the temperature in the maturing compartment should be less than 12°C / 54°F (approx.10°C / 50°F).

WARNING: To operate correctly your cabinet should be located in a room with a temperature between 12 and 25°C (54° and 77°F).

When making substantial changes to the temperatures it may take several hours to stabilise and display the required temperature.

Lighting mode adjustment

Your wine cabinet has mood lighting that also enables you to read your wine labels more easily.
Unlike standard lighting, KitchenAid lighting does not produce ultraviolet rays, and only gives off a miniscule amount of heat.
Thus, your wines are preserved in total safety
Electrical consumption less than 7 watts / hour in constant use.
Usage precautions:

- Intense light, never look directly into the beam.
- There are 3 possible lighting settings:
  - lighting disabled,
  - lighting when door opens (it goes out when the door is closed),
  - lighting all the time (for mood lighting when using a glass door cabinet, for example).

Commissioning your wine cabinet

- Press on the button [−]* for 2 seconds, the lighting mode is then displayed.
- Press on the button [+]* to select your lighting mode (3 options):



Lighting is in intermittent mode:
comes on when door is opened



No lighting



Lighting is in constant mode

Note: When “Ecl” is displayed, you have 15 seconds to select and confirm the required lighting mode, otherwise the display automatically returns to cabinet temperature.

Adjusting the display lighting

You can increase or reduce your cabinet’s display lighting:
Once you have confirmed the lighting mode, “bL n” appears:

- Press on the buttons [+] or [−]* o increase or reduce your cabinet’s display lighting
- A figure of 0 to 3 is displayed after the “bL” (0= no lighting, 3= stronger lighting).
- Press on the button [Set]* button to confirm your choice and move on to the next step (display of the carbon filter log)

Note: When “bL n” is displayed, you have 15 seconds to select and confirm the required lighting, otherwise the display automatically returns to
cabinet temperature.

Carbon filter counter log display

Your wine cabinet has a counter that displays the countdown in days that the carbon filter has been in use (change once a year, see alarms and current maintenance chapters)
After setting the display lighting, the counter is displayed, as in the following example:
The display indicates that you have 28 days before the next filter change

- After 15 seconds the display will automatically return to cabinet temperature, or press on the [Set]* button.

*** For 3-temperature, 3- temperature and multi-temperature models, the buttons are located to the right of the casing.**

Alarms

Your wine cabinet has several alarms
A signal warns you if:
- the temperature inside the cabinet exceeds the set temperatures
- the door has been left open or is badly closed
- the carbon filter needs changing

Temperature
If your cabinet's temperature stays at + or - 4°C (7°F) in relation to the set temperature for more than 24 hours, a visual and sound alarm is triggered.

The icon  flashes and a sound signal alerts you.

- The sound alarm cuts out if one of the buttons is pressed  or *.
- However, the icon stays displayed until the temperature has returned within the limits of + or – 4°C (7°F).

The alarm can trigger in the following circumstances:
- The door has been left open or is badly closed:
  the open door alarm (see next chapter) will trigger, and if you do not close the door the temperature within the cabinet will exceed the limits and the temperature alarm will also trigger.

Close the door and wait a few hours until the temperature inside the cabinet has stabilised, the icon will then disappear.
- The door seal is damaged:
  the door sealing is degraded, and the temperatures may exceed the limits and trigger the alarm

Contact your KitchenAid Service
- You have loaded your cabinet with a large number of bottles:
  it takes several hours for your cabinet to reach the right temperature, so the alarm may trigger.

This could happen when first starting up the cabinet, this is not due to an operating fault.
Wait a few days for the cabinet interior temperature to stabilise.
If however, after a few days, the alarm is still triggered, please contact your KitchenAid Service.
Apart from these three cases, if the alarm triggers it could be the result of an operating fault (see next page)
Contact your KitchenAid Service.

N.B.: Only **prolonged** exposure to temperatures outside the set range and temperature fluctuations can damage your fine 'crus'

Open door
If the door of your cabinet remains open for more than 15 minutes, a visual and sound alarm will trigger.

The icon  flashes and a sound signal alerts you.

- The sound alarm cuts out if one of the buttons is pressed,  or *.
- However, the icon stays displayed until the door is closed

Close the door: the icon will disappear after one minute

Carbon filter

We recommend that you change the carbon filter in your cabinet every year (see current maintenance chapter).

When the filter has reached a lifespan of one year, the icon  will flash.

Once the carbon filter has been changed, go to the "carbon filter counter log" menu and reset the counter by pressing on the button .

The icon  will then go out.

Standard maintenance

Your KitchenAid wine cabinet is a tried and tested, easy-to-use appliance. The few following maintenance steps will enable you to achieve a very long appliance lifetime.

- Each year, replace the active carbon filter housed in the upper ventilation hole in your cabinet.
  Manually remove the carbon filter (**see Fig. 4**). The carbon filter is available from your KitchenAid Service.
  It must be replaced using a manufacturers original spare part.
  A visual alarm will warn you when you need to change the carbon filter (see previous chapter).
- Dust the condenser (wire rack located along the rear panel on the exterior of the appliance) twice yearly.
- When cleaning the back of your cabinet, and before moving it, make sure that you have unplugged it and removed all the bottles from the cabinet.
- Carry out a complete cleaning of the inside of the cabinet once a year, after having unplugged and unloaded it (use water and a gentle cleaning product, then rinse carefully).

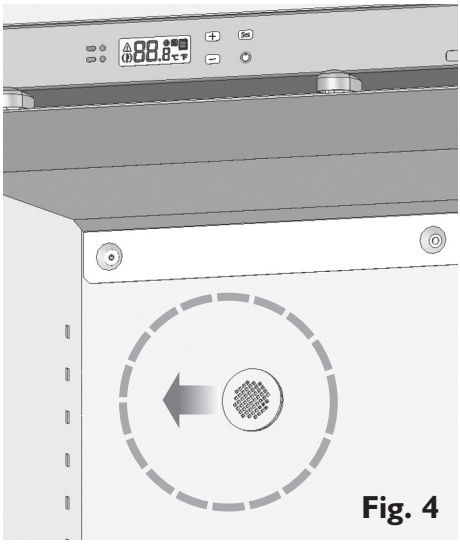


Fig. 4

Cleaning and maintenance

Before any maintenance or cleaning, unplug the appliance or disconnect the appliance from the power supply.
The wine cellar defrosts completely automatically.

- Occasional drops of water on the appliance's inner back wall indicate the automatic defrosting phase. The defrost water is automatically conveyed to a drain hole, and then collected in the supplied container (**Fig. 1**) where it evaporates.

If necessary…

1. Empty the wine cellar completely.
2. Disconnect the appliance from the mains.
3. To prevent the formation of moulds, bad smells and oxidation, the appliance door must remain slightly open (about 3-4 cm).
4. Clean the appliance.

- Clean the inside with a sponge dampened in lukewarm water and/or neutral detergent.
- Rinse and clean with a soft cloth. Do not use abrasives.
- Clean the outside with a soft cloth dampened with water. Do not use abrasive pastes or pads, stain removers (e.g. acetone, trichloroethylene) or vinegar.
- Clean the outside glass with a specific glass cleaner and the inside just with a damp cloth, avoiding using detergents where the wines are properly stored.

Rack cleaning
Use a damp cloth to clean the oak racks. Be careful not to damage the gasket when taking the rack out of the appliance. Open the door as wide as possible.

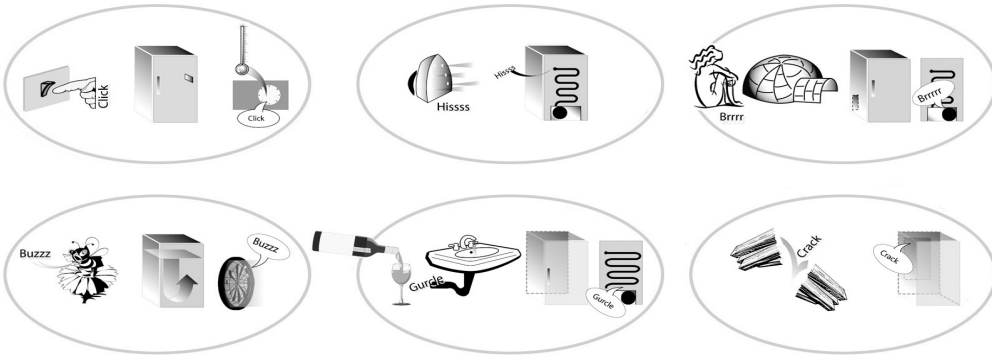
Troubleshooting guide

Before contacting the Customer Care Center…
Problems of operation are often due to simple causes, which may be identified and solved without using any tools.
Appliance noises are normal because its compressor switch on and off automatically.

Some operating noises may be reduced by:
- levelling the appliance and installing it on a flat surface
- separating and avoiding contact between the appliance and the units
- making sure that the internal components are placed correctly
- making sure that there is no contact between the bottles and the containers.

Some possible operating noises:
- a whistle when the appliance switches on for the first time or after a long time.
- a splash when the cooling fluid enters the pipes.
- a buzz when the fan starts working.
- a crackle when the compressor starts.
- an unexpected trip when the compressor switches on and off.

When you hear these noises...



...your appliance is alive!!!

1. The appliance does not work.
- Is there a power cut?
- Is the plug plugged into the socket properly?
- Is the 2-pole mains switch on?
- Are the electric circuit safety devices installed in the house fully functional?
- Is the power supply cable broken?

2. The temperature inside the wine cellar is not cold enough.
- Has the door been closed properly?
- Are the bottles stopping the door from closing?
- Has the appliance been installed near a heat source?
- Is the selected temperature correct?
- Is the circulation of air through the ventilation openings blocked?

3. The temperature inside the wine cellar is too cold.
- Is the selected temperature correct?

4. The appliance is too noisy.
- Has the appliance been correctly installed?
- Are the pipes in the back part touching or vibrating?

5. There is water on the bottom of the appliance.
- Is the defrost water drain blocked?

Operating faults

In the event of operating faults in your appliance, alarms will warn you of the type of problem encountered.

Temperature

If your cabinet's temperature stays at + or - 4°C (7°F) in relation to the set temperature for more than 24 hours, a visual and sound alarm is triggered.

The icon (!) flashes and a sound signal alerts you.

- The sound alarm cuts out if one of the buttons is pressed, + or −.
- However, the icon stays displayed until the temperature has returned within the limits of + or - 4°C (7°F).

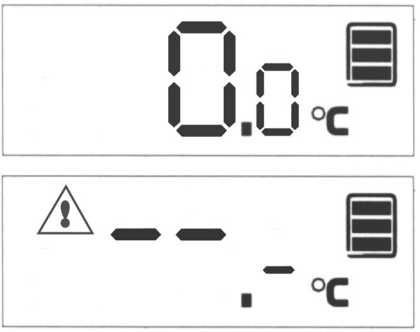
Check that (see temperature alarms chapter):
The door of the cabinet is closed the door seal is not damaged
You have not loaded a large number of bottles into your cabinet during the last few hours
Once you have checked these points, if the alarm continues for a few days, there may be an operating fault. In this case, please disconnect your wine cabinet and contact your dealer.

N.B: Only **prolonged** exposure to excessive temperatures or violent fluctuations in temperature will harm your fine 'crus'.

Warning: Any intervention on the cold circuit must be carried out by a qualified expert who should carry out a circuit sealing check before starting it up again.
In the same way, any intervention on the electrical circuit should be carried out by a qualified electrician.

Temperature probes

In the event of a failure in the temperature measurement probes, the 2 displays shown opposite will light up and flash in turn. The displays stay lit until the problem is solved
In this case, please contact your KitchenAid Service.



NB: Your cabinet is equipped with a frost prevention device to protect you in the event of a cold circuit failure (see above chapter)

Lighting

In the event of a lighting failure, do not handle the casing or the diodes. Contact your KitchenAid Service.

NB: In all cases, if you feel your appliance is not behaving normally, contact your KitchenAid Service.

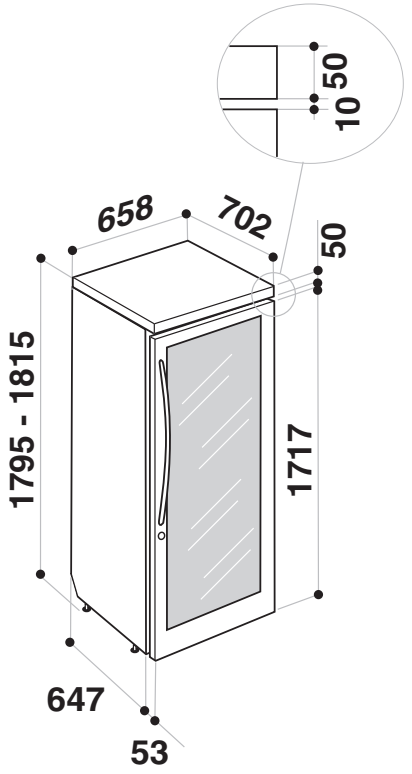
After-Sales Service

Before contacting the Customer Care Centre: Switch the appliance on again to see if the problem has been eliminated. If it has not, switch off the appliance and repeat the operation after one hour. If your appliance still does not work properly after carrying out the checks listed in the troubleshooting guide and switching the appliance on again, contact the Customer Care Centre, clearly explaining the problem and specifying:

- the appliance type and serial number (given on the rating plate).
- 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.

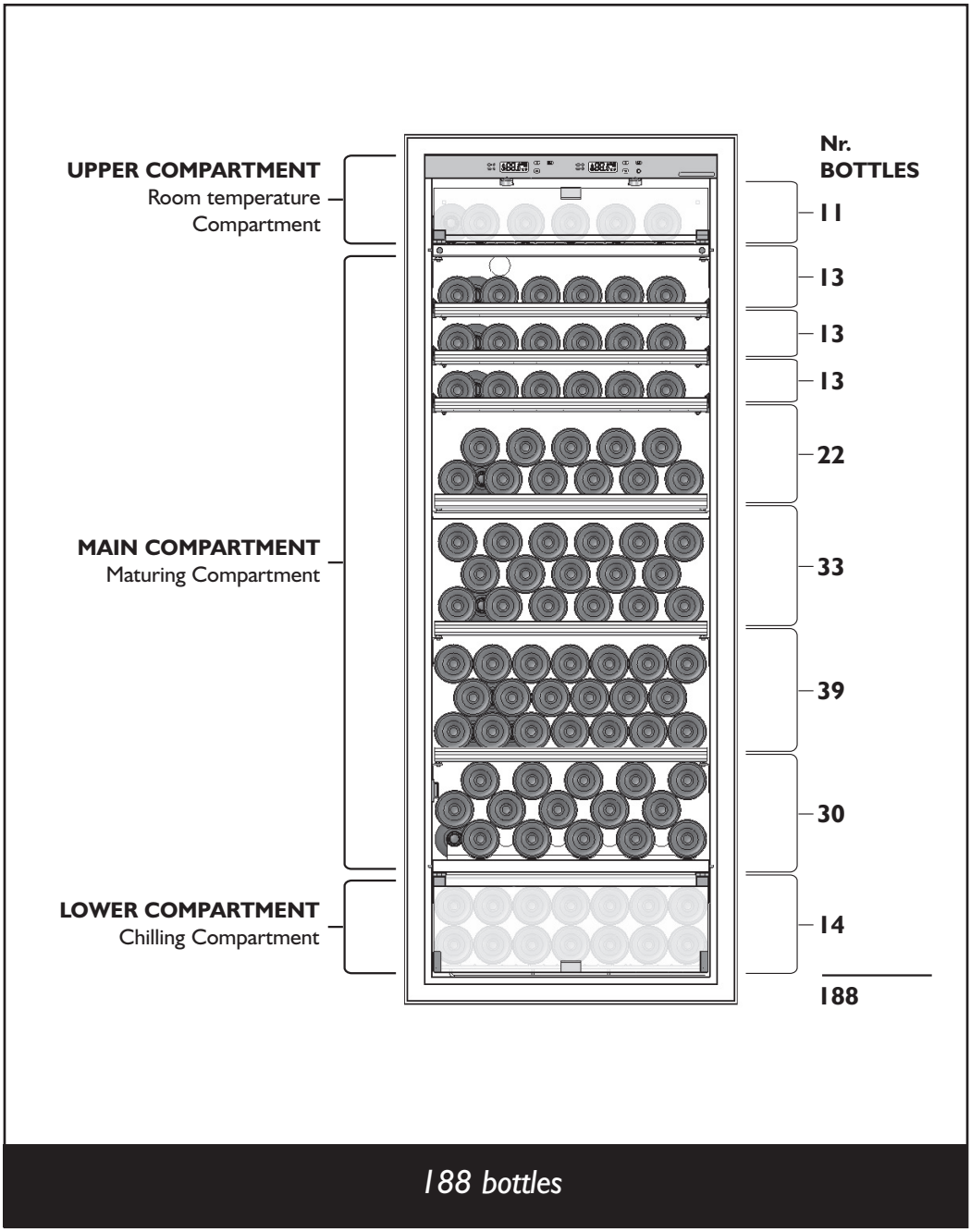
SERVICE 0000 000 00000

Technical drawing and specifications



Mod.	Height (mm)	Width (mm)	Depth (mm)	Net Weight (kg)	Nr. Shelve		Max bottles
KRVC 1810 ARC Handle	1795 - 1815	658	702	120	3 Adj.	3 Fix	188
KRVC 1825 STRAIGHT Handle	1795 - 1815	658	702	120	3 Adj.	3 Fix	188

Storage layout examples

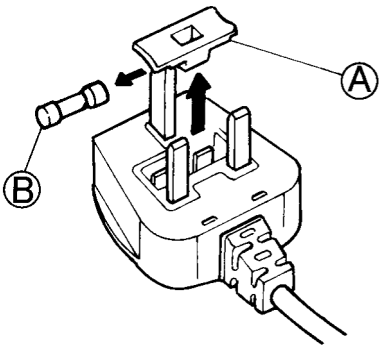


188 bottles

*The cabinet capacities are calculated in factory configuration using traditional Bordeaux bottles.

Electrical connection for Great Britain and Ireland only

Warning - this appliance must be earthed



Fuse replacement
If the mains lead of this appliance is fitted with a BS 1363A 13amp fused plug, to change a fuse in this type of plug use an A.S.T.A. approved fuse to BS 1362 type and proceed as follows:

1. Remove the fuse cover (**A**) and fuse (**B**).
2. Fit replacement 13A fuse into fuse cover.
3. Refit both into plug.

Important:
The fuse cover must be refitted when changing a fuse and if the fuse cover is lost the plug must not be used until a correct replacement is fitted.
Correct replacement are identified by the colour insert or the colour embossed in words on the base of the plug.
Replacement fuse covers are available from your local electrical store.

For the Republic of Ireland only
The information given in respect of Great Britain will frequently apply, but a third type of plug and socket is also used, the 2-pin, side earth type.

Socket outlet / plug (valid for both countries)
If the fitted plug is not suitable for your socket outlet, please contact KitchenAid Service for further instruction. Please do not attempt to change plug yourself. This procedure needs to be carried out by a qualified technician in compliance with the manufactures instructions and current standard safety regulations.

Printed in Italy
10/09

5019 711 02049

GB