



User Manual

VWS830FCB-X

VWS830FAS-X

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Important Information that may impact your Manufacturer's Warranty

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the Vintec manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the Vintec manufacturer's warranty in the event that your product fault is due to failure to adhere to this manual.

WARNING

The information in this document is subject to modification without any prior notice. Some models are available in dedicated countries only. VINTEC offers no guarantee for our Wine Cellar if it is being used for any purpose other than that for which it was specifically designed. VINTEC cannot be held responsible for any error in this manual.

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. Children should be supervised to ensure they do not play with the appliance.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

This appliance uses flammable refrigerant, please secure the cooling pipe during the delivery process. Position the wine cellar away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Never clean appliance parts with flammable fluids. The fumes can create a fire hazard or explosion. When disposing your appliance, please choose an authorized disposal site. Children should be supervised to ensure that they do not play with the appliance.

R600A WARNINGS

The following models use small quantity of R600A (iso-butane) flammable refrigerant:

VWS830FCB-X/ VWS830FAS-X: -30g

For your safety please observe the following recommendations :

- This appliance contains a small quantity of R600A refrigerant which is flammable. Avoid safety hazards by carefully installing, handling, servicing and disposing of this appliance.
- During transportation and installation, ensure that the tubing of the refrigerant circuit is not damaged.
- Avoid using or manipulating sharp objects near the appliances.
- Leaking refrigerant can ignite and may damage the eyes.
- In the event any damage does occur, avoid exposure to open fires and any device which creates a spark. Disconnect the appliance from the mains power.
- Thoroughly ventilate the room in which the appliance is located for several minutes.
- Notify Customer Service for necessary action and advice.

- The room for installing the appliance must be at least 1 cubic metre per 8 grams of refrigerant. The refrigerant quantity contained in this appliance is listed above in grams; it is also noted on the Rating Plate of the appliance.

It is hazardous for anyone other than an Authorised Service Person to carry out servicing or repairs to this appliance.

- WARNING: Keep ventilation openings in the appliance enclosure or in the slot-in structure clear of obstruction.
- WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- WARNING: Do not damage the refrigerant circuit.
- WARNING: Do not use electrical appliances inside the compartments.
- WARNING: Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- WARNING: This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses and by clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments;
 - Catering and similar non-retail applications
- WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are the type recommended by the manufacturer.
- WARNING: If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- WARNING: When positioning the appliance ensure the supply cord is not trapped or damaged.
- WARNING: Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- WARNING: Your appliance is fitted with long life LED lighting. In the unlikely event the LED lights should fail, then the LED lights should be serviced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- WARNING: In Queensland Australia, the authorised persons must hold a Gas Work Authorisation for hydrocarbon refrigerants, before carrying out servicing or repairs which involve the removal of covers. The environment and personal safety must be considered when disposing of this appliance. Please ensure the appliance is taken to a recycle centre for safe recycling.
- This appliance contains insulation formed with flammable blowing gases and flammable refrigerant. Avoid safety hazards by carefully disposing of this appliance.

Allow 24 hours before switching on the Wine Cellar .
During this time we recommend that you leave the door open to clear any residual odours.

BEFORE LOADING & PLUGGING IN THE WINE CELLAR.

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

Recommendations:

The location you have selected for your Wine Cellar should:

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

The Wine Cellar Should be placed on a level surface in a dry, well ventilated room (max.75% relative air humidity). In hot humid climate areas and particularly on hot rainy days, humidity in the ambient air can condense on the cold external surfaces, glass door or door sealing gasket strip. Especially when appliance is set at the coldest temperature setting in a long period of time during high humid days which is a natural phenomenon. During monsoon season or high humidity days, we recommend setting the temperature at warmer or at cellaring temperature mode. Or you can simply wipe off any moisture or water droplets with soft dry cloth. Condensation will disappear when humidity level drops or temperature set to a warmer setting.

The Wine Cellar should be placed where declares climate class.

If the ambient temperature is above or below this range, the performance of the unit may be affected. Placing your unit in extreme cold or hot conditions may cause interior temperatures to fluctuate. The ideal range of temperature may not be reached. (See Climate Class at the end of this manual).

Grounding instructions

The Wine Cellar must be grounded in case of an electrical short circuit. Grounding reduces the risk of electrical shock.

The Wine Cellar is equipped with a power cord having a grounding wire and plug. The Wine Cellar plug must be plugged into a properly affixed and grounded electrical outlet.

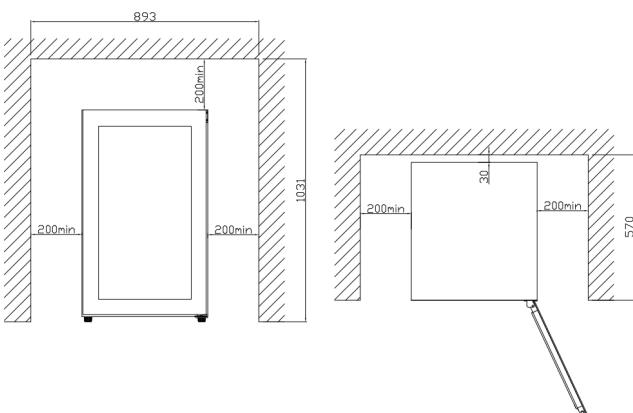
Note: In locations where there is frequent lightning, it is advisable to use surge protectors.

Improper use of the grounding plug can result in the risk of electric shock. Consult a qualified electrician or service person if the grounding instructions are not completely understood. If the supply cord is damaged, it must be replaced by a qualified person in order to avoid electrical hazard.

- **WARNING:** Ensure the plug is accessible when the appliance is in position, or a switch is incorporated in fixed wiring according to the wiring rules. (See licensed electrician for further advice).

INSTALLATION

VWS830FCB-X and VWS830FAS-X models are free standing only, can not build-in or under counter. The minimum distance between the wine cooler and the adjacent furniture as below drawing.



Levelling your Wine Cellar : Wine Cellar must be leveled BEFORE loading your wines. Your Vintec Wine Cellar is equipped with 4 adjustable feet to facilitate easy leveling.

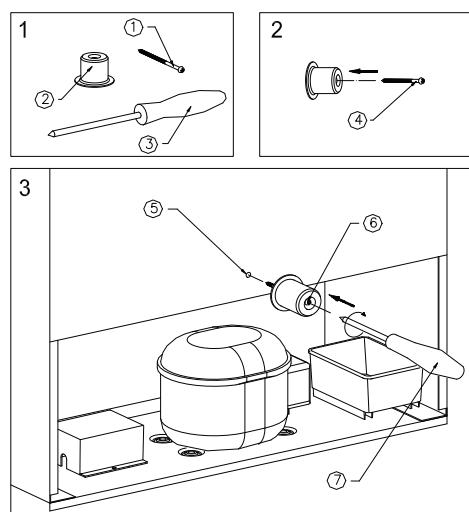
VINTEC recommends that you tighten the back feet to the maximum and adjust the front feet to level of the Wine Cellar.

Fixing the Back spacer:

Compressor run appliances require good ventilation for effective and longer usage. Your Vintec Wine Cellar is supplied with a back spacer.

Affix the back spacer at the back of the cellar for air circulation and heat evacuation.

INSTALLATION OF BACK SPACER



STORAGE

TURNING ON YOUR WINE CELLAR

Plug in and switch on the cellar by pressing on the power button for a few seconds.

When you use the Wine Cellar for the first time (or restart the Wine Cellar after having it shut off for a long time), there will be a few degrees variance between the temperature.

You have selected and the one indicated on the LED readout. This is normal and it is due to the length of the activation time. Once the Wine Cellar is running for a few hours everything will stabilise.

OPERATING NOISES

To reach the desired temperature settings, VINTEC Wine Cellar, like all Wine Cellar and may produce the following types of noises. These noises are normal and may occur as follows:

- Gurgling sound - caused by the refrigerant flowing through the appliance's coils.
- Cracking/popping sounds - resulting from the contraction and expansion of the refrigerant gas to produce cold.
- Fan operating sound - to circulate the air within the Wine Cellar.

An individual's perception of noise is directly linked to the environment in which the Wine Cellar is located, as well the specific type of models.

VINTEC Wine Cellar are in line with international standards for such appliances.

VINTEC will always do its utmost to satisfy its customers but will not retake possession of the goods due to complaints based on normal operating noise occurrences.

LOADING YOUR WINE CELLAR

You may load your wine bottles in single or double rows while taking note of the following: if you do not have enough bottles to fill your Wine Cellar, it is better to distribute the load throughout the Wine Cellar so as to avoid all on top or all below type loads.

- Do remove or relocate adjustable wooden shelves to accommodate larger type of bottles or increase the capacity of the cellar by stacking the bottles up when necessary. (See removing shelves).
- Keep smalls gap between the walls and the bottles to allow air circulation. Like an underground cellar air circulation is important to prevent mould and for a better homogeneous temperature within the cellar. 
- Do not over load your Wine Cellar to facilitate air circulation.
- Do not stack more than 1.5 rows of standard 0.75L bottles per shelves to facilitate air circulation.
- Avoid obstructing the internal fans (Located inside on the back panel of the Wine Cellar).

- Do not slide the shelves outwards beyond the fixed position to prevent the bottles from falling.
- Do not pull out more than one loaded shelf at a time as this may cause the Wine Cellar to tilt forward.
- Do not cover the wooden shelves with alloy foil or other materials, as it will obstruct air circulation.
- Do not move your Wine Cellar while it is loaded with wines. This might distort the body of the Wine Cellar and cause back injury.

TEMPERATURE STABILITY AND WINE STORAGE

Please note that depending on the loading and settings chosen it takes about 24 hours for the Wine Cellar to see the temperature stabilising.

It is normal and this process occurs whenever the setting is modified and/or whenever a large amount of bottles are added to the cellar. Designed to store and mature all wines: red, white and sparkling.

These Wine Cellar reproduce the ideal conditions for wine storage, at a constant recommended temperature of 12°C. They can also be set to provide ideal serving temperature for full enjoyment of the wine's qualities. Unless stated by the wine maker on the bottle, VINTEC recommends 7°C for your champagne, 12°C for whites and 18°C for reds. (Refer to Wine Service Temperature recommendation chart). Designed to store wines at the correct temperature for best enjoyment. The chamber can hold 35 bottles, at a temperature of 6°C to 10°C dedicated mainly to white, sparkling wines and champagnes. mainly for red wines, which could be stored either at room temperature (18°C-20°C) for consumption or at 12°C for a longer time of storage.

TEMPERATURE SETTINGS

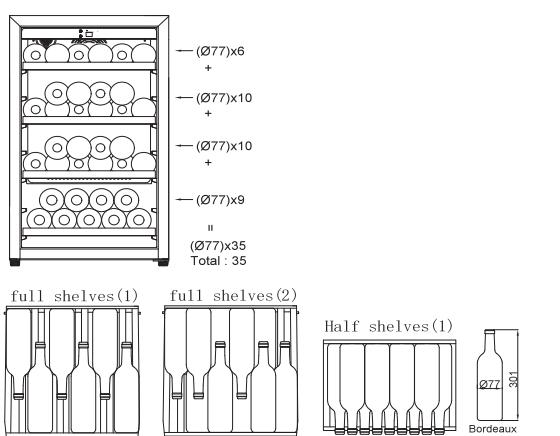
This appliance memorizes and saves its set temperature. In case of a power outage, the unit adjusts to its previous temperature setting when power resumes.

Factory preset chart

Model	Setting	Temperature deviation
VWS830FCB-X	12°C	+/-2.5°C
VWS830FAS-X	12 °C	+/-2.5°C

Storage diagram

FOR VWS830FCB-X/VWS830FAS-X, Total: 35bottles (Max)

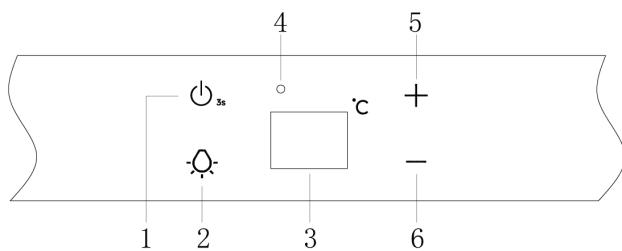


It is important to understand that there is a difference between the air temperature inside the Wine Cellar and the actual temperature of the wine: You will need to wait approximately 12 hours before noticing the effects of temperature adjustment due to the critical mass within a full Wine Cellar.

Once the temperature is set, it is strongly advised not to toy with it or adjust frequently. The thermostat will maintain the temperature inside the Wine Cellar within a +/- 2.5°C range.

But the thermal inertia of the wine and the glass is such that within this temperature range, the actual temperature of the wine will only fluctuate 0.5°C to 1°C.

Control panel Operation



1. " O_{ss} " button

To control this unit's power,ON/OFF.(Press 1 second to turn on, 3 seconds to turn off).

2." O_{-} " button

To control the inner light turn on/off .

3.LED display window

Display temperature for zone.

4.indicator light

Compressor in operation display.

5." + " button

To set the temperature of the chamber.

(Press once the button, the temperature will increase 1°C.)

6." - " button

To set the temperature of the chamber.

(Press once the button, the temperature will decrease 1°C.)

Setting the Temperature Control

Each cooling compartment of the wine cooler is independently controlled. To set the temperature:

- When pressing + or - button, the system will be entering the set up mode in the compartment automatically. The LED will flash and display the setting temperature.

- Each press on the +button, the temperature setting of the zone will increase by 1°C.

Each press on the - button, the temperature setting of the zone will decrease by 1°C.

Press once the button, the temperature will increase or decrease 1°C. After stopping pressing the button for 5 seconds, LED figure will stop flash, then exit setting mode.

The temperature setting can be adjusted from 6°C to 18°C.

If you want to know the actual temperature , please press + or - for 3 seconds, display panel will show actual temperature. After 5 seconds, it will show the set temperature.

This appliance memorizes and saves its set temperature. In case of a power outage, the unit adjusts to its previous temperature setting when power resumes.

press the + and - button for 3 seconds at the same time to switch Celsius/Fahrenheit.

Internal light

- In order to reduce energy consumption, this wine cabinet will automatically switch off the LED lights after 10 minutes.

- If you want the LED light to remain on continuously, this is possible. Please press and hold the " O_{-} " button for 5 seconds, the display will show "LP". After 4 seconds the display will revert back to normal and the light will remain on until manually switched off.

- If you want to revert back and conserve energy (recommended), please press and hold the " O_{-} " button for 5 second, the display will show "LF", after 4 seconds the display will revert back to normal, and the light will automatically switch off after 10 minutes.

WINE SERVING TEMPERATURE CHART

All wines mature at the same temperature, which is a constant temperature set between 12°C to 14°C.

The below chart is an indicative temperature chart to indicate the best temperature for drinking purposes.

Champagne NV, Sparkling, Spumante,	6°C
Dry White Semillon, Sauvignon Blanc,	8°C
Champagne Vintage,	10°C
Dry White Chardonnay,	10°C
Dry White Gewürztraminer, Riesling, Pinot grigio,	
Sweet White Sauternes, Barsac, Montbazillac, Ice	10°C
Wine, Late Harvest ,	10°C
Beaujolais,	13°C
Sweet White Vintage: Sauternes,	14°C
White Vintage Chardonnay ,	14°C
Red Pinot Noir,	16°C
Red Grenache, Syrah ,	16°C
Red Vintage Pinot Noir,	18°C
Cabernet & Merlot: French, Australian, New Zealand,	
	18°C
Chilean, Italian, Spanish, Californian, Argentinean,	
Vintage Bordeaux .	18°C

IMPORTANT INFORMATION ABOUT TEMPERATURE

Your VINTEC Wine Cellar has been designed to guarantee optimum conditions for storing and/or serving your wines.

Fine wines require long and gentle developments and need specific conditions in which to reach their full potential.

All wines mature at the same temperature, which is a constant temperature set between 12°C to 14°C. Only the temperature of degustation (wine appreciation) varies according to the type of wines (see Wine Serving Temperature Chart above). This being said and as it is for natural cellars used by wine producers for long periods of storage, it is not the exact temperature that is important, but its consistency. In other words, as long as the temperature of your Wine Cellar is constant (between 12°C to 14°C) your wines will be stored in perfect conditions.

Not all wines will improve over the years. Some should be consumed at an early stage (2 to 3 years) while others have tremendous ageing capability (50 and over). All wines have a peak in maturity. Do check with your wine merchant to get the relevant information.

DEFROSTING/CONDENSATION/ HYGROMETRY/ VENTILATION

Your Wine Cellar is designed with Auto-cycle defrost system. During Off-cycle the refrigerated surfaces of the Wine Cellar defrost automatically.

Defrost water from the Wine Cellar storage compartment drains automatically and part of it goes into a drainage container, which is located at the back of the Wine Cellar next to the compressor. The heat is transferred from the compressor and evaporates any on that has collected in the pan. Part of the remaining water is collected within the Wine Cellar for humidity purposes.

This system enables the creation of the correct humidity level inside your Wine Cellar required by the natural cork to maintain a long lasting seal.

Notes: The water collected by condensation, is therefore recycled.

The Wine Cellar is not totally sealed; Some fresh air is allowed through the drainpipe.

Air is circulated through the cellar by means of a fan/fans and the hollow shelves.

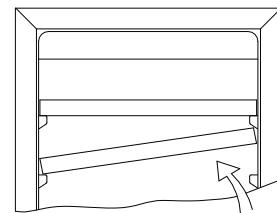
Notes: During the refrigerating cycle, heat is given off which disperses through the external surfaces of the Wine Cellar. Avoid touching the surfaces during those cycles.

ADJUSTABLE WOODEN SHELVES:**ADJUSTING/REMOVING THE SHELVES**

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

- To prevent damaging the door gasket, make sure to have the door all the way opened when pulling shelves out of the rail compartment.

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



REVERSIBILITY OF THE DOOR

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

Fig.1

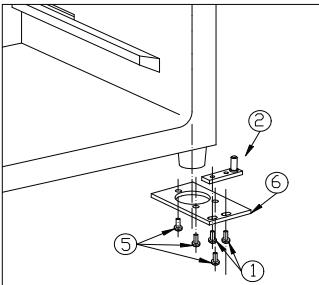


Fig.2

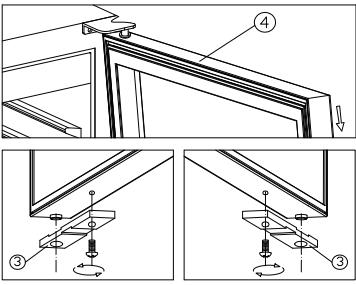


Fig.4

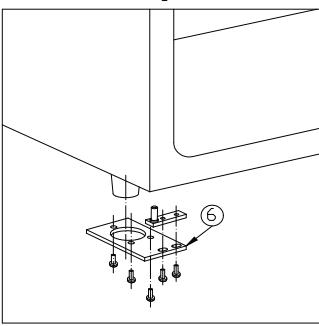
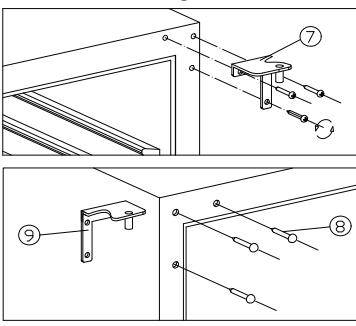


Fig.3



1. Screws	2 . Door axis	3 . Door limit device
4. Door	5. Hinge Screws	6. Lower hinge
7.Top hinge(Right)	8.Hole cover	9.Top hinge(Left)

1. Open the door to a 90 degree angle, take out the 2 screws (1) from door axis (2), remove the door (4), Remove the Door axis (2) (Fig. 1& Fig.2).

2. Unscrew the screw located underneath the door frame and the limit device (3), and re locate it at left end side of the door frame. (Fig. 2)

3. Take out the 3 hinge screws from the top hinge (right) (7)and remove it. (Fig. 3)

4. Remove decorative nail (8) from left top of cabinet and install spare top hinge (Left) (9) at left top of cabinet with 3 screws. (Fig. 3)

5. Overturned the lower hinge(6). Install the lower hinge at left lower of the cabinet with 3 screws(5). (Fig.4)

6. The door axis(2) revolves 180 degree, Put it into the door axis hole of the door. (Fig.4)

7. Install and aligned the door. Screw down the 2 screws(1). (Fig.4)

8. Insert the plastic caps to cover the holes(8).

Note: It takes two people to change the door

How to replace the charcoal filter

Fig. A

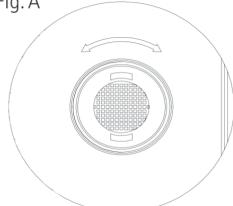


Fig. B

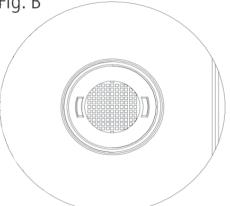
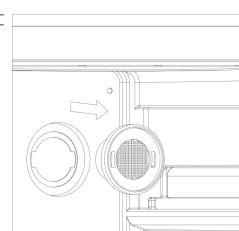


Fig. C



1. Open the door and remove the top 1 shelfe (see removing the shelves).

2. Turn the filter as per Fig A.

3. As per Fig B, the filter should line up with the notches as shown.

4. Pull filter out (Fig C).

5. Insert replacement filter and twist as per Fig A to lock into position.

6. Re-install the shelves.

NOTE:

The charcoal filter should be replaced every 3-6 months depending on the unit's exposure level to odour.

OPERATION ANOMALIES

Ensure that there is power to the electrical supply plug by connecting another electrical appliance to it. Check fuse, if any. Make sure that the door is closed properly. If your Wine Cellar appears to be malfunctioning, unplug it and contact your Vintec's after sales service. Any intervention on the cold circuit should be performed by a refrigeration technician who should carry out an inspection of the circuit sealing system. Similarly, any intervention on the electrical circuit should be performed by a qualified electrician.

Notes : Any intervention performed by a non-authorised technician by Vintec will lead to the warranty being considered as null and void.

POWER FAILURES

This appliance memorizes and saves its set temperature. In case of a power outage, the unit adjusts to its previous temperature setting when power resumes.

To avoid sudden change of temperature while the power is off, you should avoid opening the door. For longer periods of power failure, do take steps to protect your wine.

Irrespective of the cause, if you notice either abnormal temperature or humidity levels inside your Wine Cellar, be reassured that only long and frequent exposure to these abnormal conditions can cause a detrimental effect on your wines.

TROUBLESHOOTING GUIDE

Common problems may easily be solved, saving you the cost of a possible service call.

Please read carefully the instruction manual and refer to the troubleshooting guide chart.

PROBLEM	POSSIBLE CAUSE
Wine Cellar does not operate.	Not plugged in. The appliance is turned off. The circuit breaker tripped or the fuse is broken.
Wine Cellar is not cold enough.	Check the temperature control setting. External environment may require a higher setting. The door is opened too often. The door is not closed completely. The door gasket does not seal properly.
Turns on and off frequently.	The room temperature is higher than normal. A large amount of contents has been added to the Wine Cellar. The door is opened too often. The door is not closed completely. The temperature control is not set correctly. The door gasket does not seal properly.
The light does not work.	Not plugged in. The circuit breaker tripped or a blown fuse. The bulb is out of order. The light button is "OFF".
Vibrations.	Check to assure that the Wine Cellar is level.
The Wine Cellar seems to make too much noise.	A Gurgling noise may come from the low side of the refrigerant system, which is normal as each cycle ends in your Wine Cellar. Contraction and expansion of the inside walls may cause popping and crackling noises. The Wine Cellar is not level.
The door will not close properly.	The Wine Cellar is not level. The door was reversed and not properly installed. The gasket is faulty. (Magnet or rubber is spoiled). The shelves are out of position.
Condensation or droplets on exterior surfaces, glass door, sealing gasket strip. This is a natural phenomenon	Wipe off any condensation or droplets with soft dry cloth. Place appliance in a lower humidity area. Try adjusting temperature to be slightly warmer above the coldest temperature setting or wait until humidity back to at lower levels (recommended place appliance at max or lower than 75% relative air humidity area)

Technical Data:

Models	VWS830FCB-X	VWS830FAS-X
Capacity	750ml bordeaux Bottles 375ml Beer Bottles	35 -
Gas charge(g)	30g	30g
Net capacity	124L	124L
Preset Temperature (°C)	12°C	12°C
Adjustable tmepl in degrees	6 to 18 °C	6 to 18 °C
Heater (1)	-	-
Freestanding or Slot-in	Freestanding	Freestanding
Number of shelves: (1)	3	3
Dimensions (mm) (WxDxH)	493x577x832	493x577x832
Packaged Dimensions (mm) (WxDxH)	555x650x880	555x650x880
Net weight	36kg	32kg
Gross weight	40kg	36kg

1. Models with a heater will raise their temperature to the set temperature if the ambient temperature is below the set temperature. Models without a heater will not raise the temperature to the set temperature in these conditions.

If the refrigerant of these appliances are R600a , Flammable and explosive articles should not be put in or near the cabinet, to avoid the fire or explode caused.



**Caution:Flammable materials
Risk of Fire**

The symbols you will see in this booklet have these meanings:

**WARNING**

This symbol indicates information concerning your personal safety.

**CAUTION**

This symbol indicates information on how to avoid damaging the refrigerator.

**IMPORTANT**

This symbol indicates tips and information about use of the refrigerator.

**ENVIRONMENT**

This symbol indicates tips and information about economical and ecological use of the refrigerator.

Conditions of use

This refrigerator is designed and intended to be used in normal domestic applications only.

Ambient Room Temperature Limits

This appliance is designed to operate in ambient temperatures specified by its temperature class marked on the rating plate.

Class	Symbol	Ambient Temperatures range(°C)	Relative Humidity
Extended Temperate	SN	+ 10 to + 32	≤ 75%
Temperate	N	+ 16 to + 32	
Subtropical	ST	+ 16 to + 38	
Tropical	T	+ 16 to + 43	

In environments with higher humidity levels, condensate droplets may appear on the appliance's exterior door surfaces.

If condensate droplets occur, here are some suggestions to address the issue:

- Ensure adequate ventilation around the appliance to reduce humidity levels.
- Wipe and clean the surfaces to prevent any build-up of moisture and condensation.
- If the appliance settings are too cold, try adjusting them to be warmer to minimize condensation.
- Consider to move or relocate the appliance to a location with lower humidity levels.
- Use dehumidifiers in the room to lower overall humidity, if possible.



Service and support

In the rare event that your Vintec cabinet does not perform to your satisfaction, contact our dedicated support team:

Vintec. We are part of the Electrolux Family. To add a touch of professional inspiration to your home.

Stay in touch and share your user experience by following us:

