

INSTRUCTION MANUAL

MODEL: YC-760

BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS.

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IMPORTANT SAFEGUARDS

When using this appliance, always exercise basic safety precautions, including the following:

- 1. Read all of the instructions before using this appliance.**
2. 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.
3. Children should be supervised to ensure that they do not play with the appliance.
4. Use this appliance only for its intended purpose as described in this use and care guide.
5. This wine cellar must be properly installed in accordance with the installation instructions before it is used. See grounding instructions in the installation section.
6. Never unplug your wine cellar by pulling on the power cord. Always grasp the plug firmly and pull straight out from the outlet.
7. Unplug your wine cellar before cleaning or before making any repairs. **Note:** If for any reason this product requires service, we strongly recommend that a certified technician performs the service.
8. The SUPPLY CORD cannot be replaced. If the cord is damaged the appliance should be scrapped.
9. This appliance is designed for free standing installation or can be recessed into cabinetry with 3” clearance on top, back and both sides.
10. If your old wine cellar is not being used, we recommend that you remove the door and leave the shelves in place. This will reduce possibility of danger to children.
11. Do not operate your wine cellar in the presence of explosive fumes.
12. Do not store foods in wine cellar as interior temperature may not be cool enough to prevent spoilage or may cause bacteria growth.

SAVE THESE INSTRUCTIONS

DANGER

Risk of child entrapment.

Before you throw away your old wine cellar, take off the doors.

Leave the shelves in place so that children may not easily climb inside.

Staple your receipt to your manual.

You will need the receipt to obtain warranty service.

Electrical Requirement

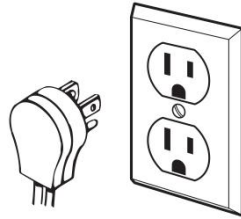
- Make sure there is a suitable power Outlet (220 volts, 15 amps outlet) with proper grounding to power the wine cellar.
- Avoid the use of three plug adapters or cutting off the third grounding in order to accommodate a two plug outlet. This is a dangerous practice since it provides no effective grounding for the wine cellar and may result in shock hazard.

Install Limitations

- Do not install your wine cellar in any location not properly insulated or heated e.g. garage etc. Your wine cellar was not designed to operate in temperature settings below 60° Fahrenheit.
- Select a suitable location for the wine cellar on a hard even surface away from direct sunlight or heat source e.g. radiators, baseboard heaters, cooking appliances etc. Any floor unevenness should be corrected with the leveling legs located on the front and rear bottom corners of the wine cellar.
- This appliance is designed for free standing installation or can be recessed into cabinetry.

Use of Extension Cords

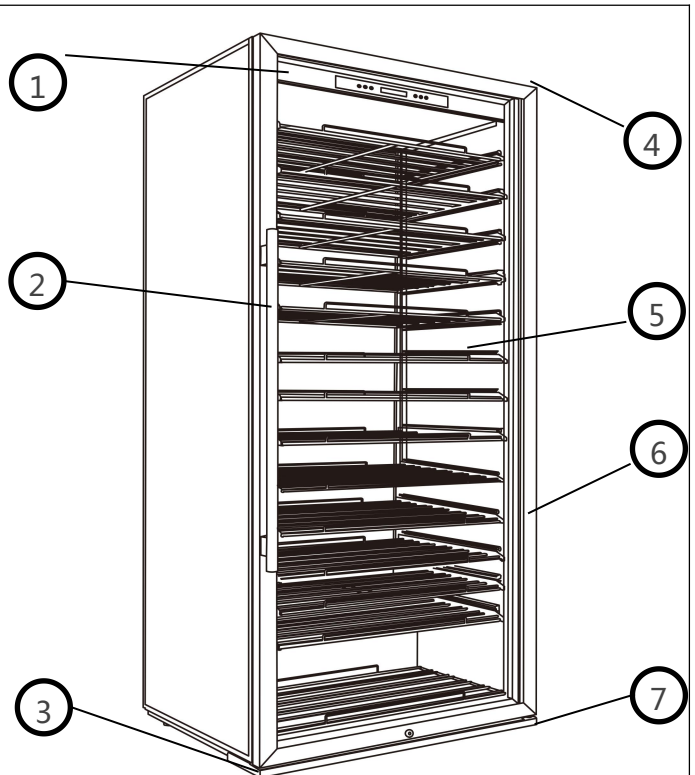
• Avoid the use of an extension cord because of potential safety hazards under certain conditions. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug and a 3-slot outlet that will accept the plug. The marked rating of the extension cord must be equal to or greater than the electrical rating of the appliance.



Wine Cellar Features and Use

Diagram and Description

1. Control Panel
2. Door Handle
3. Kick plate
4. Door Hinge
5. Storage Shelf
6. Glass Door
7. Adjustable Feet

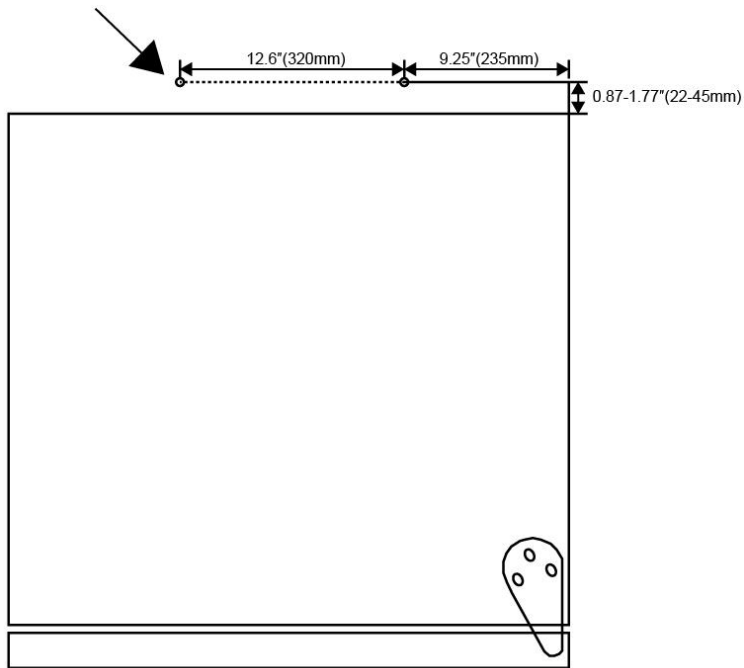


Anti-Tip Bracket Installation

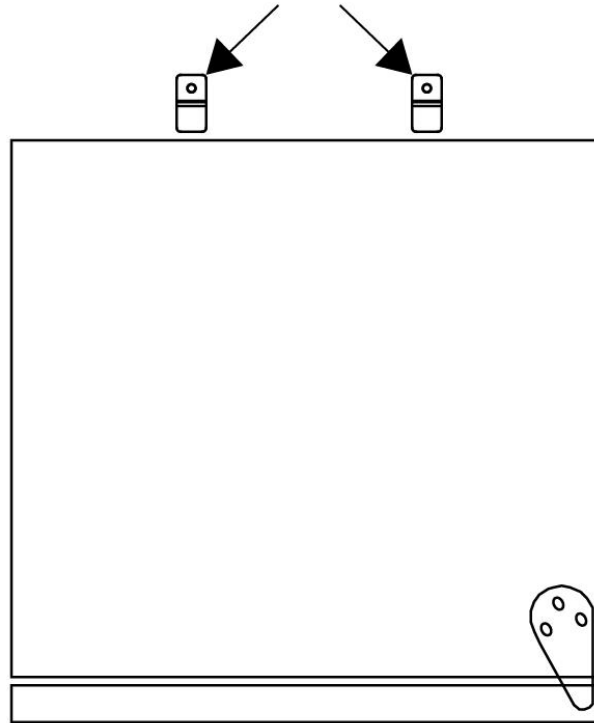
⚠ WARNING ⚠ To avoid the risk of serious personal injury or damage to the appliance due to the instability of the appliance, it must be fixed to the floor with anti-tip brackets and screws (supplied). Before installing, carefully read these instructions.

- A. Take the fixing brackets (2pcs) and screws (2pcs) out of the instruction packet.
- B. Drill holes into the floor according to the dimensions shown below. This will allow you to fix the brackets to the floor.

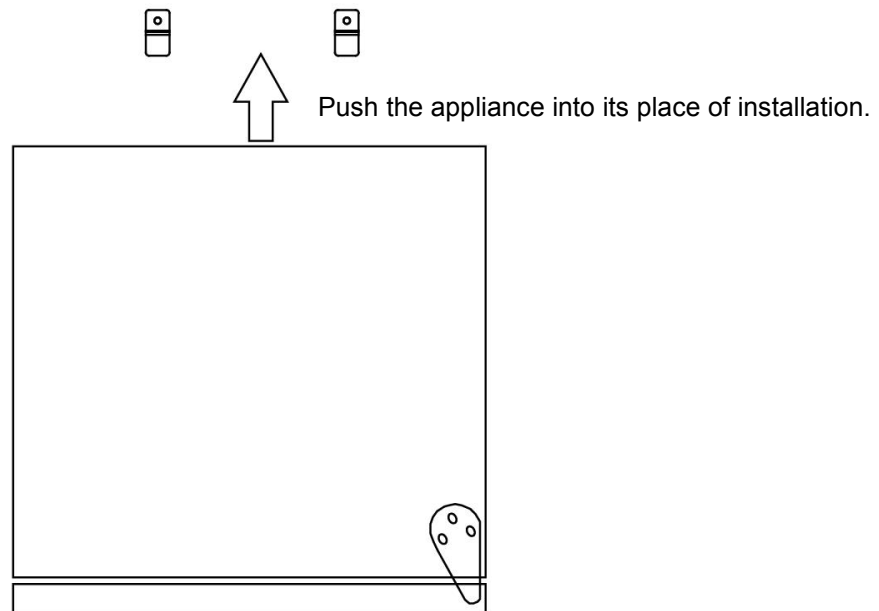
According to size and location, the hole punched on the floor should be $\text{Ø}10''$.



Use two expansion screws to fix feet on the floor



C. Push the appliance into its place of installation.



D. If the unit is not stable, pull out the appliance and repeat the previous step until the unit is stable.

Note: If the unit is relocated, the bracket must be removed and installed in the new location.

Initial Setup

- Before connecting the wine cellar to the power source, let it stand upright for approximately **24 hours**. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Once you have plugged the unit into an electrical outlet, let the unit run for at least 30 minutes to acclimate before making any adjustments.

Temperature Adjustment

- When the wine cellar is plugged in for the first time, the LED display will show the factory preset temperature of 61°F.
- The wine cellar can be set to any temperature between 41°F and 64°F to accommodate your wine storage requirements. To set the temperature, press the up or down arrow button to increase or decrease the temperature setting until the desired temperature is attained. It may take some time to reach the set temperature.

Shelving

(Type and number of shelves will vary per model)

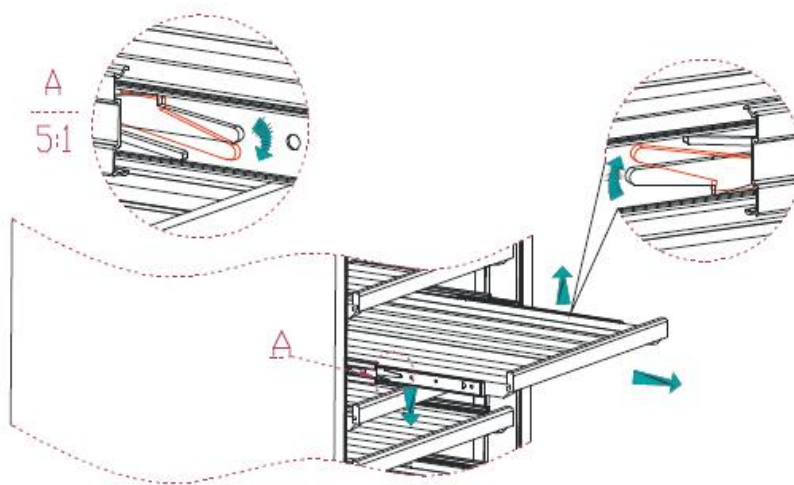
Your cabinet was designed to store a maximum number of bottles securely. We recommend that you observe the tips below to optimize loading:

- Remove tape from shelves once unit is stable and ready for storage.
- Disperse the bottles evenly to avoid concentrating weight in one place. Bottles must not touch either the back of the cabinet or the step at the bottom.
- Make sure that the bottles are not all grouped together either at the top or bottom of the cabinet.
- Only pull out one rolling shelf at a time. Never attempt to pull more than one.
- **Maximum weight capacity per shelf is 55 lbs.** You can increase your wine cellar's storage capacity by removing shelves and stacking bottles on top of one another.
- Do not stack more than 3 rows of bottles per shelf.

Removing the Shelf

To remove a rolling shelf:

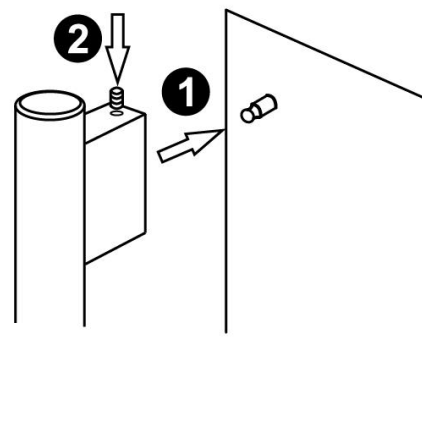
1. Remove all bottles.
2. Pull the shelf out as far as it will go.
3. Push the left side lever upward while pushing the right side lever downwards (as illustrated below).
4. Remove the shelf.



Installing The Handle

1. Locate the handle over the pins on the door.
2. Fix the handle by tighten the screw.

CAUTION: do not over tighten the screws.



Operating Your Wine Cellar



Each wine cellar includes an operating panel on the front of the unit. This operating panel includes several features to operate and control the temperature.

Power:	Turns the Wine Cellar System ON and OFF
Light:	Turns the Interior Light ON and OFF. White/blue/red color for option by pressing it for 5 seconds.
°C/°F:	Alters the Temperature Display to Fahrenheit or Celsius
Display Window:	Displays Set(Left) and Actual (Right) Temperatures
Temp Up	Increases Temperature
Temp Down	Decreases Temperature
Lock:	Locks and unlocks the control panel

Control Panel Lock

To make adjustments on the control panel, press and hold the Lock icon for 3 seconds to unlock the display. The control panel will auto-lock if left untouched for 15 seconds.

Before You Start

The wine cellar should be placed in a location where the ambient temperature is between 60- 90 degrees Fahrenheit. If the ambient temperature is above or below this range, the performance of the unit may be affected. For example, placing your unit in extreme cold or hot conditions may cause interior temperatures to fluctuate.

Setting the Temperature Control

NOTE: The left side temperature readout indicates set temperature while the right side temperature readout indicates actual current temperature.

1. Make sure power cord is connected to a properly grounded outlet.
2. Turn power ON.
3. Unlock the control panel
4. Set the desired temperature by pushing the UP or DOWN button.
5. Temperatures increase or decrease 1°F with each push of the UP or DOWN button.

NOTE: Temperatures may fluctuate depending on whether the interior light is ON or OFF and depending on the position of the bottles.

Temperature Settings for Serving Wine

Although optimal storage temperature is generally regarded to be 53-57°F, different varieties of wine require different service temperature settings. The recommended temperature ranges for serving different varieties of wine are listed below. Your wine cellar will indicate when you have set the Upper/Lower zones to the below temperature ranges.

Red Wines:	60-66°F
White Wines	45-52°F
Sparkling Wines	40-45°F

Interior Light

- To complement the look of your wine collection, a soft lighting has been built into the wine cellar. Simply push the "Light" button and the light comes on, push again for off. For maximum energy efficiency, leave light off when not viewing your collection.

Normal Operating Sounds You May Hear

- Boiling water, gurgling sounds or slight vibrations that are the result of the refrigerant circulating through the cooling coils.
- The thermostat control will click when it cycles on and off.

Proper Wine Cellar Care and Cleaning

Cleaning and Maintenance

Warning: To avoid electric shock always unplug your wine cellar before cleaning. Ignoring this warning may result in death or injury.

Caution: Before using cleaning products, always read and follow manufacturer's instructions and warnings to avoid personal injury or product damage.

General:

- Prepare a cleaning solution of 3-4 tablespoons of baking soda mixed with warm water. Use sponge or soft cloth, dampened with the cleaning solution, to wipe down your wine cellar.
- Rinse with clean warm water and dry with a soft cloth.
- Do not use harsh chemicals, abrasives, ammonia, chlorine bleach, concentrated detergents, solvents or metal scouring pads. Some of these chemicals may dissolve, damage and/or discolor your wine cellar.

Door Gaskets:

- Clean door gaskets every three months according to general instructions. Gaskets must be kept clean and pliable to assure a proper seal.
- Petroleum jelly applied lightly on the hinge side of gaskets will keep the gasket pliable and assure a good seal.

Power Interruptions

- Occasionally there may be power interruptions due to thunderstorms or other causes. Remove the power cord from AC outlet when a power outage occurs. When power has been restored, **wait 3 to 5 minutes** then re-plug the power cord to AC outlet.

Vacation and Moving Care

- For long vacations or absences, unplug the wine cellar and clean the wine cellar and door gaskets according to "General cleaning" section. Leave doors open, so air can circulate inside.
- When moving always move the wine cellar vertically. Do not move with the unit lying down, as possible damage to the sealed system could occur.

Note: After moving, wait for 24 hours before plugging in the wine cellar.

Troubleshooting

Many common issues with your wine cellar can be easily solved. Try the troubleshooting tips below if you experience any problems.

Wine Cellar Does Not Operate:

- Check if wine cellar is plugged in.
- Check if there is power in the AC outlet, by checking the circuit breaker.

Wine appears too warm:

- Frequent door openings.
- Allow time for recently added wine to reach desired temperature.
- Check gaskets for proper seal.
- Clean condenser coils.
- Adjust temperature control to colder setting.

Wine temperature is too cold:

- If temperature control setting is too cold, adjust to a warmer setting.

Wine cellar runs too frequently:

- This may be normal to maintain constant temperature during high temperature and humid days.
- Doors may have been opened frequently or for an extended period of time.
- Clean condenser coils.
- Check gasket for proper seal.
- Check to see if doors are completely closed.

Moisture build-up on interior or exterior of the wine cellar:

- This is normal during high humidity periods.
- Prolonged or frequent door openings.
- Check door gaskets for proper seal.

Wine cellar door does not shut properly:

- Level the wine cellar.
- Check for blockages e.g. wine bottles, shelves.