

WELCOME TO THE WORLD OF EUROCAVE

It is our wish is to accompany your enthusiasm for wine throughout the years... To do so, EuroCave puts all of its know-how into action to bring together the 6 essential factors in optimal wine maturing:

Temperature:

The two worst enemies of your wine are extreme temperatures and sudden fluctuations in temperature. A constant temperature of 10° to 14°C (50 to 57°F) is considered to be ideal for your wine to reach its peak.

Humidity:

This is an essential factor, enabling corks to retain their sealing qualities. The humidity rate must be higher than 50% (ideally between 60 and 75 %).

Darkness:

Light, and more especially its ultra-violet component, will rapidly prove damaging to your wine by irreversible oxidation of its tannins. For this reason we strongly advise that wines be stored in the dark, far from U.V. light.

Lack of vibration:

Vibration disturbs the slow process of your wine's biochemical evolution, and is often fatal for the finest wines.

Storage:

Moving bottles too often is harmful to wine preservation. Having the right type of storage, which restricts undue handling, is essential.

Natural aeration:

A constant supply of filtered air from the exterior is indispensable in order to avoid the development of unpleasant odours and mould.

All of these specific features can be found in the EuroCave Origine wine cabinet you have bought. We thank you for the confidence you have placed in us.

Usual wine serving temperatures

French wines

Rhine wine	50°F
Beaujolais	55°F
Bordeaux Sweet White	43°F
Bordeaux Dry White	46°F
Bordeaux Red	63°F
Burgundy White	52°F
Burgundy Red	64°F
Champagne	43°F
Jura	50°F
Languedoc-Roussillon	55°F
Provence Rosé	54°F
Savoie	48°F
Vins de Loire Dry White	50°F
Vins de Loire Sweet	45°F
Vins de Loire Red	57°F
Vins du Rhône	59°F
Vins du Sud Ouest Sweet	45°F
Vins du Sud Ouest Red	59°F












Australian Wines

Cabernet franc	61°F
Cabernet sauvignon	63°F
Chardonnay	50°F
Merlot	63°F
Muscat à petit grain	43°F
Pinot noir	59°F
Sauvignon blanc	46°F
Semillon	46°F
Shiraz	64°F
Verdhelo	45°F

Other wines

Californian	61°F
Chile	59°F
Spain	63°F
Italy	61°F

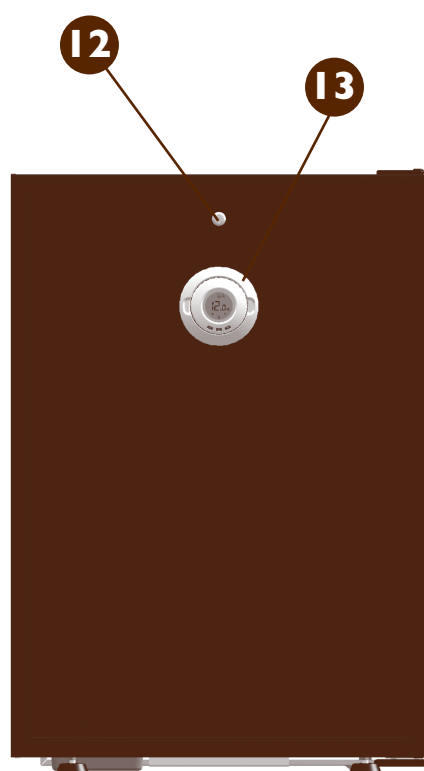
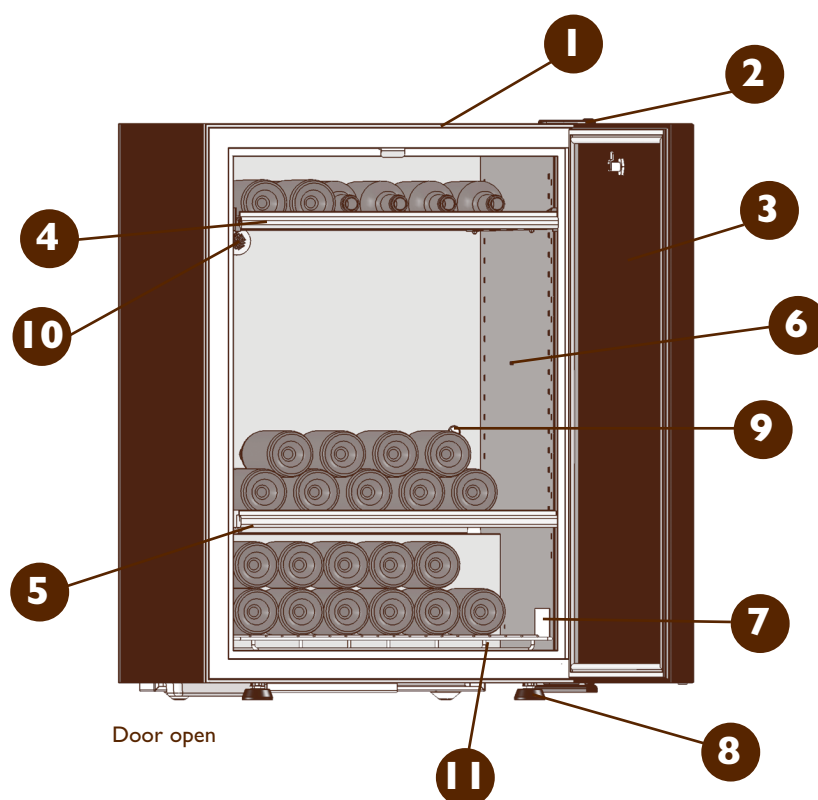
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I - DESCRIPTION OF YOUR WINE CABINET



- 1 - Cabinet body
- 2 - Hinge
- 3 - Door
- 4 - Sliding shelf
- 5 - Storage shelf
- 6 - Temperature sensor location
- 7 - Serial number label
- 8 - 2 adjustable feet for levelling
- 9 - Free breather hole
- 10 - Breather hole + active carbon filter
- 11 - Grid
- 12 - Lock
- 13 - Remote control holder
- 14 - Remote control



View straight on



Remote control



2 - IMPORTANT SAFETY RECOMMENDATIONS

Warning

When using your wine cabinet, you should always observe certain basic precautions, especially:

Never use your wine cabinet for anything other than its specific purpose as described in this guide.

Never unplug the cabinet by pulling on the supply lead. Take a firm hold on the plug and pull out smoothly in a straight line from the wall socket.

Never use a split power lead or one showing signs of wear along the length.

A damaged lead should be changed immediately.

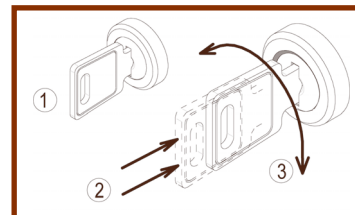
Do not allow children to climb, sit, stand on or hang from the cabinet shelves. They could damage your wine cabinets, as well as badly hurting themselves.

Make sure that you keep the keys always out of the reach of children, so there is no risk of them locking themselves in.

N.B.: For optimal safety, the cabinet is equipped with a two-movement lock. To open or close the door, you must first push and maintain pressure while turning the key (see diagram).



Never damage your appliance's refrigeration unit.



3 - ELECTRICAL POWER SUPPLY

For your personal safety, the wine cabinet must be correctly earthed.

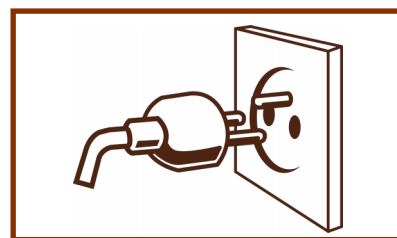
The wine cabinet power lead is equipped with a standard plug for an earthed wall socket, to prevent any risk of electrical shocks.

Have your mains socket checked by a qualified electrician, who can verify correct earthing and if necessary bring your installation into line with Standards.

Contact your usual EuroCave dealer to change your power lead if it is damaged. It must be replaced with a guaranteed manufacturer's part EuroCave lead.

- The radio frequency is not harmful owing to the low power emitted. The product conforms to standard EN6037/Ed.02 of directive RTTE 1999/5/EC (article 3) (see page 15)

-.The product has been tested and found to comply with the limits for the Class B digital device, pursuant to part 15 of the FCC Rules. (see page 15).



IMPORTANT: any intervention must be made by a qualified electrician.

Ensure that your socket is correctly earthed and that your installation is protected by a differential circuit breaker(30 mA*).

*not valid for some countries.



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



4 - CARE FOR THE ENVIRONMENT AND POWER SAVING

Disposal of packaging:

The packaging units used by EuroCave are entirely made of recyclable materials.

After unpacking your cabinet, take the packaging to a waste disposal centre. For the most part it will be recycled.

Recycling: A caring gesture

Electrical and electronic equipment have potentially hazardous effects on the environment and public health due to the presence of noxious substances.

You should therefore never dispose of electrical or electronic equipment along with unsorted municipal waste.

When buying a new EuroCave product (Wine cabinet, cellar conditioner, Vin au Verre), you can entrust the recycling of your old appliance to your EuroCave dealer.

Speak to your EuroCave dealer; he will explain all the collection and disposal resources that have been set up within the EuroCave network.



In compliance with the legal provisions covering respect and care for the environment, your wine cabinets does not contain CFC.

Power saving:

- Install your cabinet in an appropriate place (see page 7) and within the recommended temperature range.

- Keep the door open for as short a time as possible.

- Ensure that the door seal is in good condition and not damaged. If it is damaged, contact your EuroCave dealer.

N. B.: When replacing your wine cabinet, destroy the lock so that children cannot accidentally shut themselves inside.

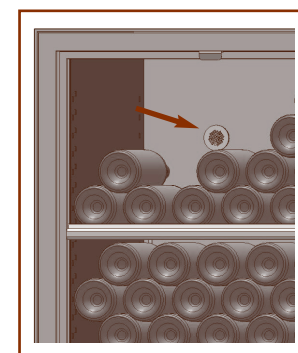
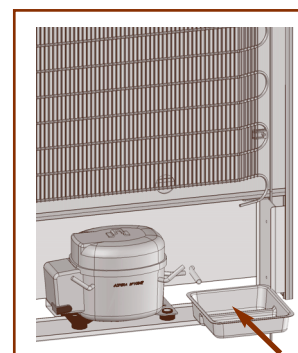
Place unusable appliances out of use by unplugging them.

5 - INSTALLING YOUR WINE CABINET



I - Generalities

- When your appliance is delivered, ensure, after unpacking, that your cabinet shows no exterior appearance defects (dents, buckling, etc.).
 - Open the door and check the construction of the inside of your appliance (walls, shelves, hinges, control strip, etc.).
 - In the event of a problem, contact your EuroCave dealer.
 - Now move your cabinet to its chosen location. This location should:
 - be open air circulation (not a closed cupboard, etc.),
 - be away from any heat source,
 - not be too damp (laundry room, utility, bathroom, etc.),
 - have a solid and flat floor,
 - have an electrical power supply (standard power socket, 16 A, with earth and differential circuit breaker, 30 mA)*.
- * not valid for some countries.
- Do not place your cabinet in an area that might be flooded.
 - Avoid water splashes over all or part of the back of the appliance.
 - Place the drip tray on the compressor stand (you will find this in the "accessories" bag in your cabinet), sliding it under the little outlet hose from the casing, with the deepest part of the tank under the hose.
 - Take the power lead, (which you will find in the "accessories" bag in your cabinet), and connect it to the connector at the bottom left of the cabinet.
 - Release the power cable so that it is accessible and position your appliance, leaving a space of 8 to 10cm between the wall and the rear of your wine cabinet.
 - Release the power cable so that it does not enter into contact with any part of the appliance.
 - **Wait 48 h** before plugging in, so that the internal fluids can settle.
 - Gently tip cabinet backwards in order to adjust the front feet (by unscrewing or tightening), so as to achieve a level for your cabinet (we recommend the use of a spirit level).
 - Remove the protective elements inside your cabinet.
 - Position the carbon filter, which you will find in the "accessories" bag, placing it inside the cabinet in the breather hole at the top left (see adjoining diagram).
 - Never connect several wine cabinets to a multi-socket.



N.B.: Whenever moving your cabinet, never tip by more than 45°,
And always on the lateral face on the electrical lead side.



In all cases, never use the unit at the top of the back of the cabinet as a handle or leverage point. This unit is fragile; it could be torn off, which would prejudice the operation of your cabinet.

Did you know?

Your wine cabinet has to be designed so that no bottle comes into contact with the back wall. If this were to happen, the condensation on the wall could trickle over the shelves and damage the bottle labels. Incidentally, contact with the cold wall could create a frost point, which would be harmful to your wine.