



# CELLA

## WINE & BEVERAGE REFRIGERATION

### USER MANUAL

V2 2024

UK  
CA | CE

Thank you for choosing CELLA as your brand of choice to store your wine and beverages, we hope you enjoy your product, however, if you have any feedback, suggestions or are struggling to set the wine cooler up – please feel free to contact us : [info@winecella.co.uk](mailto:info@winecella.co.uk)

Before using and installing the appliance, please read the user manual and follow all safety rules and operating instructions.

This manual is applicable to the following models:

**Wine**

W46S-BLACK	W122S-BLACK	W93D-BLACK
W39D-BLACK	FWS122S-BLACK	FWS93D-BLACK
W163S-BLACK	W154D-BLACK	FWS163-BLACK
FWS154D-BLACK	FWS154D-CHAMP	FWS163-CHAMP

**Beverage**

BV46S-BLACK	BV122S-BLACK	BV163S-BLACK
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## 1. SAFETY INSTRUCTIONS

For your safety and the safety of the appliance please read this document in its entirety before installation and operation of the appliance. It is very important that those who will be operating the appliance are well versed in the operation of the appliance to prevent malfunction – we recommend you save the instructions electronically and keep the manual inside or next to the cooler at all times so they can be referred to at any time.

We offer no guarantee for our wine cooler and beverage coolers if they are being used for any purpose other than that for which it was specifically designed. We cannot be held responsible for any error in this manual. We are not responsible or liable for any spoilage or damage to the wines/beverages or any other contents incidental or consequential to possible defects of the appliance - the warranty applies to the appliance only and not to the content of the appliance.


### Safety of children and other vulnerable persons

The system, although not encouraged, can be used by children of the ages of 12 or over due to the simple operation of the appliance. For disabled and or persons with reduced physical mobility the appliance can also be used but only when they are supervised by an informed adult who is aware of the risks highlighted below – the appliances are fitted with physical locks and child locks to prevent unwanted operation.

It is essential that all packaging is kept away from children, small pieces can be swallowed and could lead to suffocation if consumed – please ensure all children are supervised when operating the appliance. We strongly recommend that children are not to load and unload bottles/beverages to prevent any damage to your property.

### Disposal of the appliance

1. Disconnect the main plug from the main socket.
2. Cut off the main cable and discard it.

	Correct disposal of this product
	<p>This symbol on the product, or in its packaging, indicates that this product may not be treated as household waste. Instead, it should be taken to the appropriate waste collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by the inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council, your household waste disposal service, or the shop where you purchased the product.</p>

### General safety and security

This appliance is intended to be used exclusively for the storage of wine and beverages

**CAUTION** – Our appliances is designed to operate in both DOMESTIC and COMMERCIAL environments – the warranty would be supported in both installation environments providing the installation requirements were adhered too.

**CAUTION** – Never store flammable substances such as aerosols inside the appliance

**CAUTION** – If the power cord is damaged, it must be replaced immediately by a qualified technician to avoid electric shocks – this will not be covered under warranty

**CAUTION** – Do not damage the refrigeration circuit to prevent malfunction of the appliance, damaging the cooling circuit can cause cooling issues

**CAUTION** – Do not install the appliance outside, even during the summer months

**CAUTION** – Do not enclose the appliance completely, strict ventilation requirements are required and should not be installed within a cupboard or behind doors

**CAUTION** – The refrigerant is a flammable gas, when you dispose of the appliance do so at an authorized recycling facility

**CAUTION** – Keep naked flames away from the appliance at all times

**REFRIGERATING GAS - R600a WARNING:**

For your safety observe the following recommendations

1. This appliance contains a small quantity of R600a refrigerant which is environmentally friendly, but flammable. It does not damage the ozone layer, nor does it increase the greenhouse effect.
2. During transportation and installation, ensure that the tubing of the refrigerant circuit is not damaged.
3. Avoid using or manipulating sharp objects near by the appliances.
4. Leaking refrigerant can ignite and may damage the eyes.
5. 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.
6. Thoroughly ventilate the room in which the appliance is located for several minutes.
7. Notify Customer Service for necessary action and advice.
8. 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.

**WARNING:** To avoid a hazard due to instability of the appliance, it must be fixed in accordance with the instructions.

The symbol is a warning and indicates the refrigerant and insulation blowing gas are flammable.



**CAUTION** - Risk of fire / flammable materials

**CAUTION** — Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

**CAUTION** —When positioning the appliance, ensure the supply cord is not trapped or damaged.

**CAUTION** —Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

**CAUTION** — The refrigerant and insulation blowing gas are flammable. When disposing of the appliance, do so only at an authorized waste disposal centre. Do not expose to flame.

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

**CAUTION** - Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.

**CAUTION** - Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

**CAUTION** - Do not damage the refrigerant circuit.

**CAUTION** - Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

**CAUTION** - If you do not use the machine for a long time, please unplug the power plug from the socket or switch off the power supply.

**CAUTION** - Children should be supervised to ensure that they do not play with the appliance.

**CAUTION** - Do not use extension cords or ungrounded (two prong) adapters.

**CAUTION** - If the supply cord is damaged, it must be replaced by the manufacturer,

**This appliance meets the requirements of all applicable European directives and their amendments.**



## 2. RATING PLATE & SERIAL NUMBER

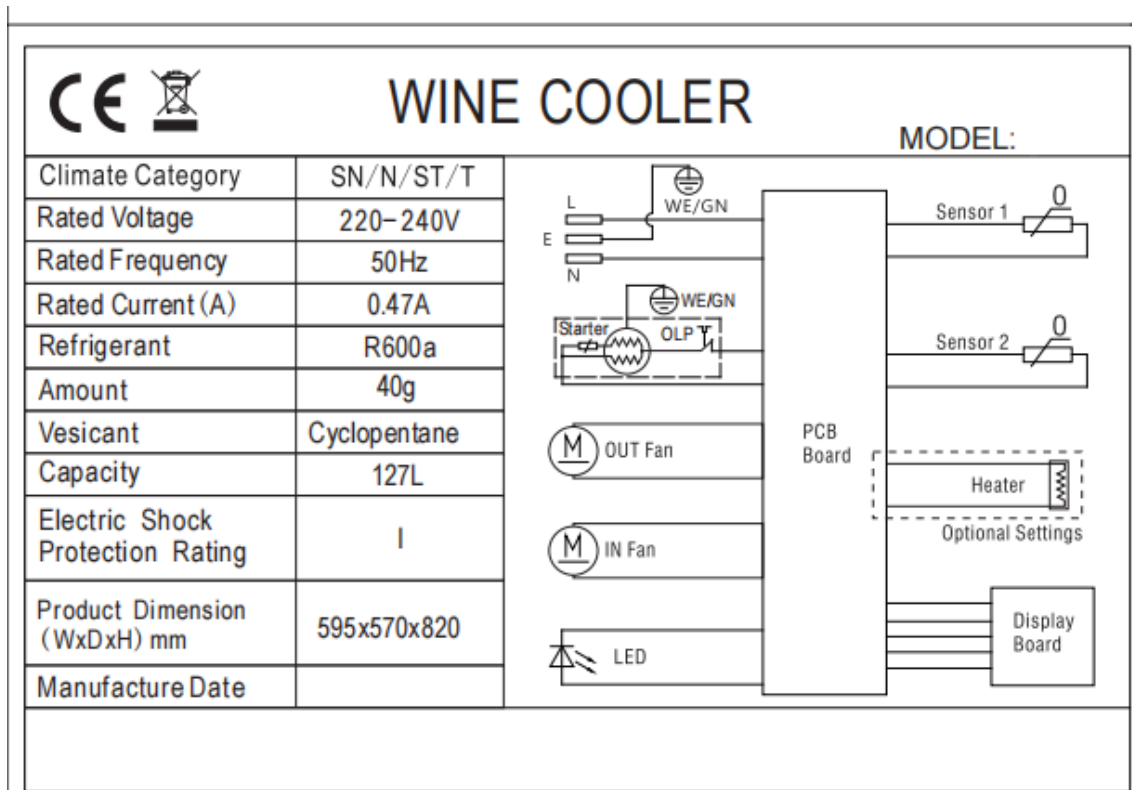
The rating plate which is attached to either the inside of the cooler or the back of the appliance (depending on the model) includes the information required to register the appliance and for us as the manufacturer to understand the generation of the product.

There will be a specific serial number which is associated with your unit – it will be in the format of the below:

**XXXX – XX - XXX**

Once the appliance is installed, it may be difficult to access the serial number and rating plate – we recommend either photographing the rating plate or noting the serial number on this user manual.

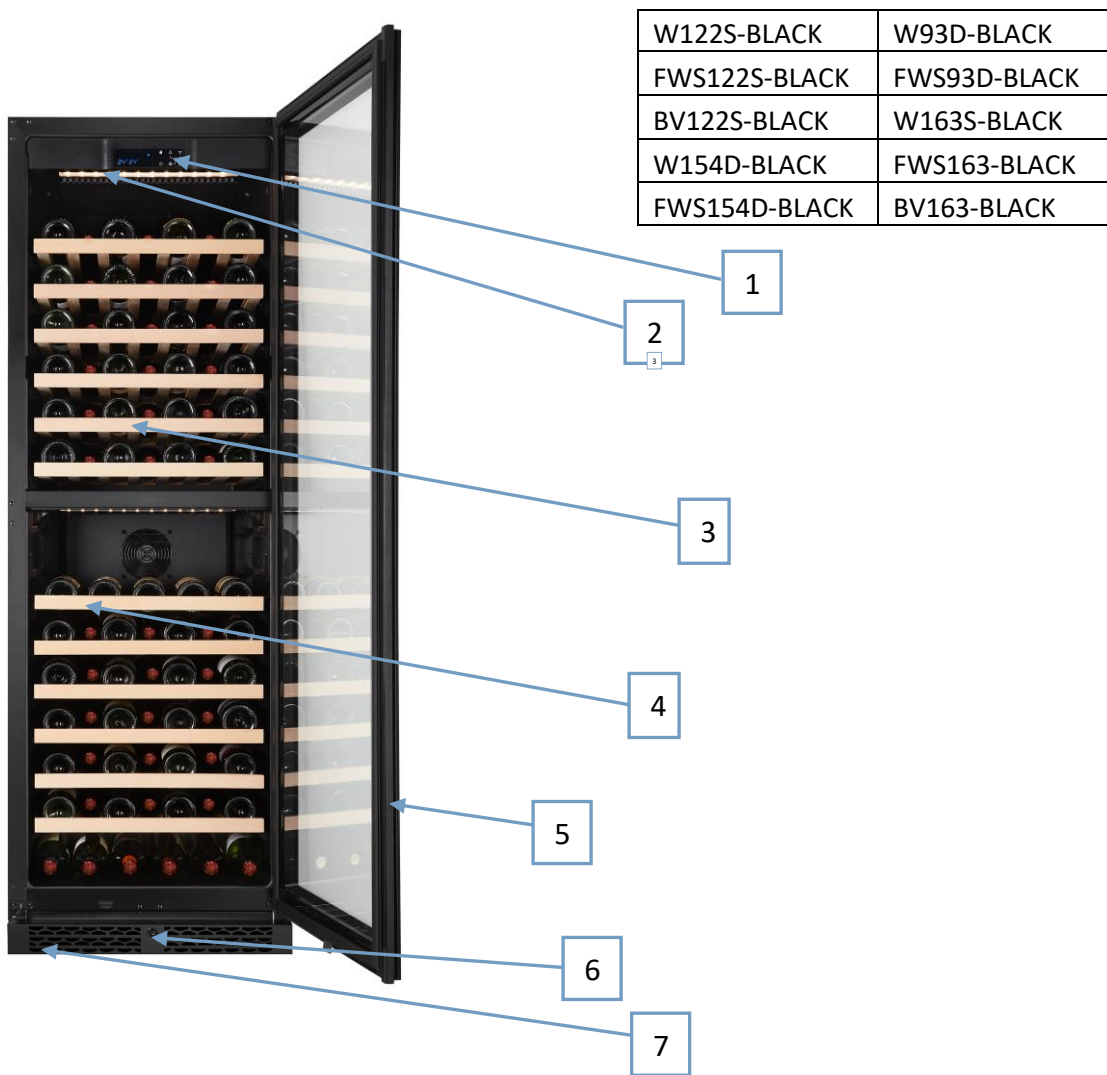
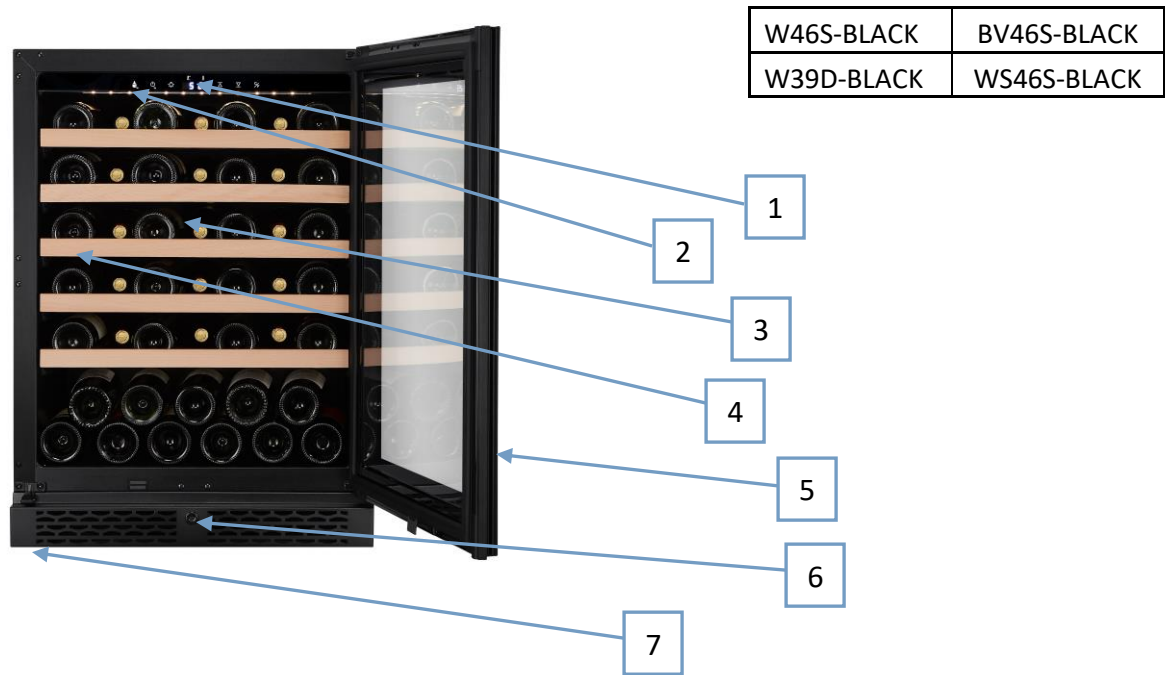
You will also find the associated electrical diagram for service visits as and when required so that electricians can install the correct parts and understand the electrical circuit – generally this will be on the back of the appliance and will look something like this:



Please note you may be requested to note the serial number down for warranty purposes and or extended warranties should they be purchased at the time of purchase – try to keep the serial and model numbers to hand.

3. DESCRIPTION of THE APPLIANCE

Below you will find an overview of the range of appliances from CELLA, the cabinets themselves are the same between the wine and beverage coolers however the internals and shelving is different – for simplicity we have used the wine storage units as the examples:



1	LCD DISPLAY
2	LED STRIP LIGHTS
3	CHARCOAL FILTER
4	TELESCOPIC WOODEN SHELVES / GLASS SLIDING SHELVES
5	GLASS DOOR WITH RECESSED HANDLE
6	LOCK WITH KEY
7	ADJUSTABLE FEET

Find all information including energy levels, full specifications and servicing information at [www.winecella.co.uk](http://www.winecella.co.uk)

## EQUIPMENT

### 1. Charcoal filter

Your wine or beer CELLA appliance is equipped with a charcoal filter, two for dual zone models which are located on the back wall of the appliance. The charcoal filter absorbs contaminants in the air and maintains the air quality within the appliance.

The charcoal filter should be replaced once a year and can be purchased from the accessories section here: [www.winecella.co.uk/collections/acessories](http://www.winecella.co.uk/collections/acessories)

The charcoal filter can be removed by simply unclipping it from the back supporting clips.



### 2. Anti-Vibration system

One of the key storage requirements for wine is to be kept in an environment which is vibration free. If exposed to vibrations, the wine will separate and over time the sediments inside the wine will clump together and damage the quality of the final product, after storage.

CELLA products are equipped with an ultra-low vibration compressor, which is made by Embraco. This compressor runs on an inverter meaning it is digitally controlled and only needs to ramp up as much as required. This makes the cooler less intrusive noise and vibration wise. The compressor is mounted on vibration free dampers to absorb any unwanted vibrations from the compressor also.

The side walls are packed full of polyurethane foam which has a certain amount of flexibility therefore absorbs any unwanted vibrations from the environment, such as foot traffic or trolleys if in a commercial environment.



and

### 3. Hygrometry

Your appliance is equipped with a system which automatically maintains the humidity of the cabinet internally without the addition of a water tray. The natural condensate that is collected during the cooling phase is fed back into the cooler to enable the humidity to automatically be kept between the ideal storage conditions of 55-85% RH.

It is necessary to allow a couple of weeks for the humidity to stabilize within the cabinet once it has been switched on. Ice will form around the evaporator and gradually melt and allow the humidity to stabilize inside the fridge. During summer months, you may see small pools of water which can be wiped up; they are no cause for concern.

It is important to note that if the humidity within the room or installation location is very low (below 55%), you may need to increase the RH in the room to allow the cooler to actively manage the humidity itself. This will be more prominent in countries which are hotter and drier.

### 4. Heating system and frost protection

The winter system is a frost protection system which enables the appliance to operate in an environment where the temperature is between 0 and 32°C. A sensor located outside the appliance triggers a low power electrical element when the ambient temperature in the room falls to around 8°C, in any case. This is a low power element to avoid sudden rises in the temperature of the wine and also to



avoid thermal shocks that can be damaging to the preservation of the wine. The kit is intended to raise the appliances internal temperature, even before there is a thermal exchange with the bottles.

**IMPORTANT:** If the temperature in the room where your appliance is located is about 12°C (± 2°C), no production of warm or cold air will be observed as it is within the tolerance of the appliance – you will hear the internal fans running to ensure the temperature is linear from top to bottom.

## 5. UV light protection

CELLA's storage units are designed to prevent UV light from increasing the rate of reaction within the bottles. Although a wine bottle does offer some protection against it, our double-glazed glass doors are UV treated to ensure no damage is done to the wine or beverage over any long-term period.

## 6. Defrost cycles

Your appliance is equipped with a heating system which is used for the defrost cycle. Every 12-24 hours the cycle will run and encourage any ice or condensation that has formed to run into the condensate tray at the back of the cooler. The heat from the compressor will enable this to evaporate.

*NOTE: During heavy use or even the summer months, sometimes the defrost cycle may not be enough to melt the ice formed inside the cooler and you may be asked to switch the appliance off for 24-48 hours to allow it to completely melt. The condition of the wine will remain unaffected.*

## 7. Lock and Key

We understand how precious the contents of the wine or beverage fridge may be and that is why all our products are equipped with a lock and key which can be used to permanently lock the cooler.

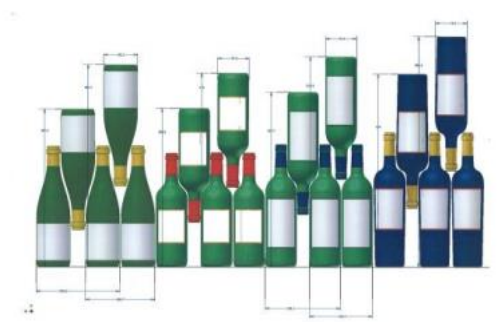
## LOADING & UNLOADING

Loading your beer or wine CELLA can take a while, however, it is best practice to follow the below steps:

1. Fill the cabinet from the bottom shelf first.
2. Stack and or store upright bottles of the same shape together – this is more prominent in the wine related products.
3. Depending on the model, you may have half or full shelves. With full shelving, depending on the bottle size and shape, you may find that the bigger bottles are best accommodated on the top or bottom shelves. If you find you need to remove a shelf to store the larger bottles, then there are instructions to do so further into the manual.
4. It's important to note the wooden shelves are designed around Bordeaux bottles to maximise the storage capacity – although other bottle shapes will fit neatly, we do recommend storing bottles of a similar shape and size with one another. We also suggest that you do not over stack the shelves as the rails may not be strong enough to carry the weight.

## BOTTLE SHAPES & SIZES

In today's world of wine and beer, it's almost a competition to see who can produce the bigger and strangest shaped bottles possible. Below you will see an example of how varying sizes and shapes of bottle will affect the usability of the shelf and or fridge itself:

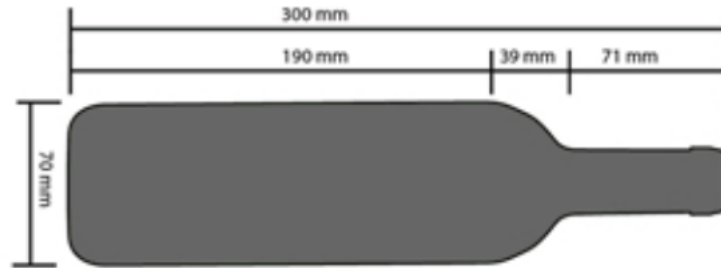


We see there are four kinds of 75 cl wine bottles: Burgundy and Bordeaux wine bottles, all of different dimensions. There are many others of all shapes and sizes.

**NOTE** – When storing mixed shaped bottles and or bottles bigger than Bordeaux bottles in wine fridges there will be approximately **25-30% fewer bottles** than the initial quantity calculated for Bordeaux bottles.

#### **STATED BOTTLE CAPACITY - WINE**

The capacity of the appliance has been calculated with a defined number of shelves, which varies from unit to unit and can be found further up in the manual. The standard capacity is measured with 75cl traditional Bordeaux bottles which have the following dimensions:



The capacity of your wine cabinet is measured according to the EN62552 standard.

#### **STATED BOTTLE CAPACITY - BEVERAGE**

The stated capacity of the beverage cooler is based on 330ml cans – larger/longer/wider cans or bottles will reduce the state capacity.

### **4. INSTALLATION INSTRUCTIONS**

**Allow 24 hours before switching on the appliance - during this time we recommend that you leave the door open to clear any residual odours and allow the materials to acclimatize to the environment.**

#### **Recommendations**

The location you have selected for your appliance should:

- Be unencumbered and well ventilated
- Be well away from any heat source (including ovens) and direct sunlight
- Not be too damp (laundry, pantry, bathroom etc.)
- Have a flat and level 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
- Away from the microwave oven - Certain microwave ovens do not have wave interference shield.

#### **Grounding instructions:**

The appliance must be grounded to avoid any damage to the appliance during power surges or power outages. Grounding reduces the risk of electrical shock to the end user. The appliance is equipped with a power cord having a grounding wire and plug which should be plugged directly into a grounded outlet which is also fused.

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

#### **INSTALLING YOUR WINE FRIDGE or BEVERAGE COOLER**

Unpack and remove all the protection and adhesive strips from the packaging around and inside the appliance.

The appliance must be positioned such that the plug is accessible. Release the power cord and move your appliance to its final location. The appliance should be installed in a suitable place where the compressor will not be subject to physical contact with enough space around the sides to avoid any vibrations.

**Levelling your appliance:** must be levelled BEFORE loading your wines.

Your appliance is equipped with 4 adjustable feet to facilitate easy levelling. We recommend that you tighten the back feet to the maximum and adjust the front feet to level the appliance.

#### **INSTALLATION INSTRUCTIONS FOR BUILT IN APPLIANCES: *FRONT VENTING APPLIANCES ONLY.***

1. "Built in" appliances are front venting but are not designed to be fully integrated behind a joinery door and must have adequate air flow around the grille area, do not block this.
2. Please follow the installation diagram when installing built-in appliances. No less than the minimum installation dimension, or it will affect the venting of appliance and may lead to overheating.
4. "Built in" appliances have a power switch located on the control panel, so power point location is not critical.
5. The appliance requires a standard 240 volt/10-amp power point. (Or according to different countries specifications).
6. The power cord is 2.0m in length and is fixed on the right side at the back when looking from front of cabinet.
7. As with most appliances of today, the appliance has sensitive electronic components which are susceptible to damage through lightning and electricity supply faults. It is therefore advised to use a power surge protector to avoid problems of this nature.

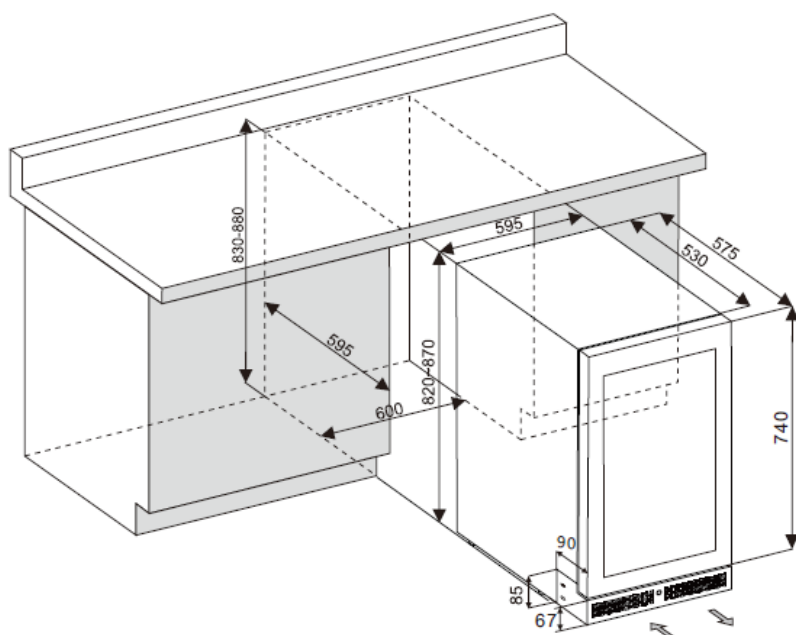
In Hot climate zone, an air vent or grid with a minimum ventilation size of 200mm x 40mm **MUST** be cut out at the rear top of the back partitioning or at the top of either side of the partitioning. This is to allow cool fresh air full access to flow into the 30mm gap located at the rear of the cabinet.

This air vent or grid must not be opened on the same side as other appliances such as ovens, or any area that is sealed and without access to fresh cool air. Failing to comply with the above specifications could result in the warranty being void.

#### **INSTALLATIONAL & DIMENSIONAL DRAWINGS – W46S-BLACK, BV46S-BLACK, W39D-BLACK**

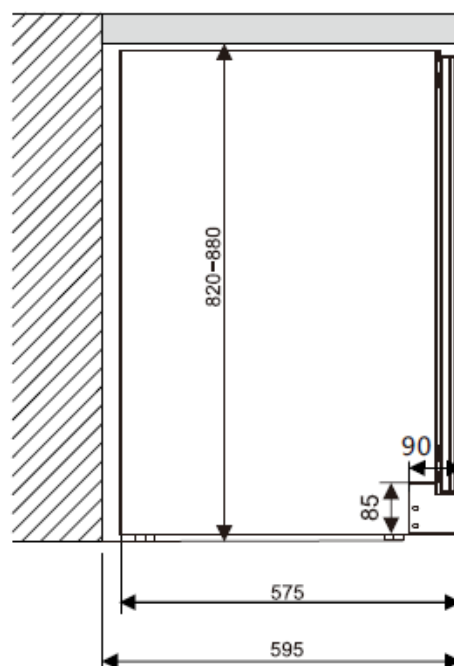
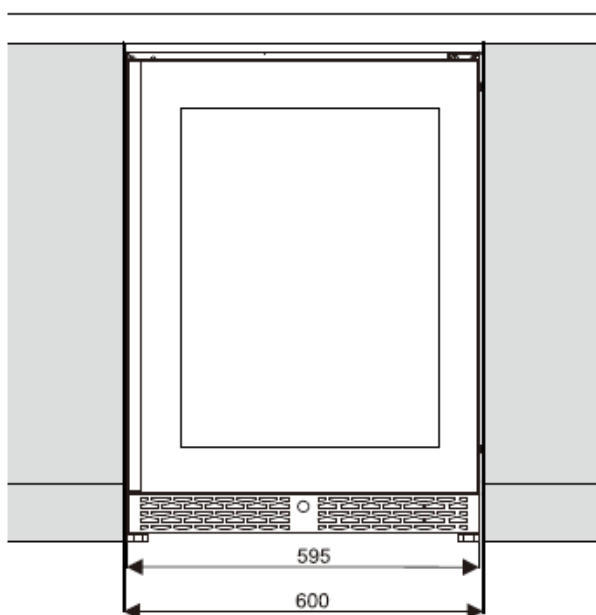
**Note:** The appliance must be positioned so that the plug is accessible after installed, the power lead is located at the back, on the RH side as you look at the appliance from the front (LH side from rear) – it is 1.5 meters in length.

The models above are listed as built in or freestanding units – they require adequate ventilation and should not be enclosed behind doors, inside cupboards (doing so will void the warranty).



Front View

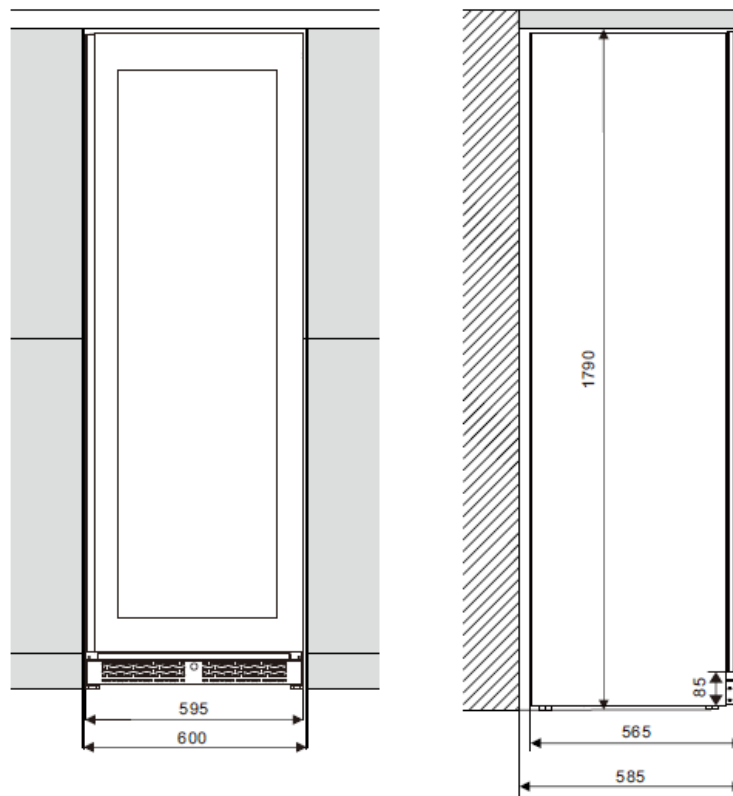
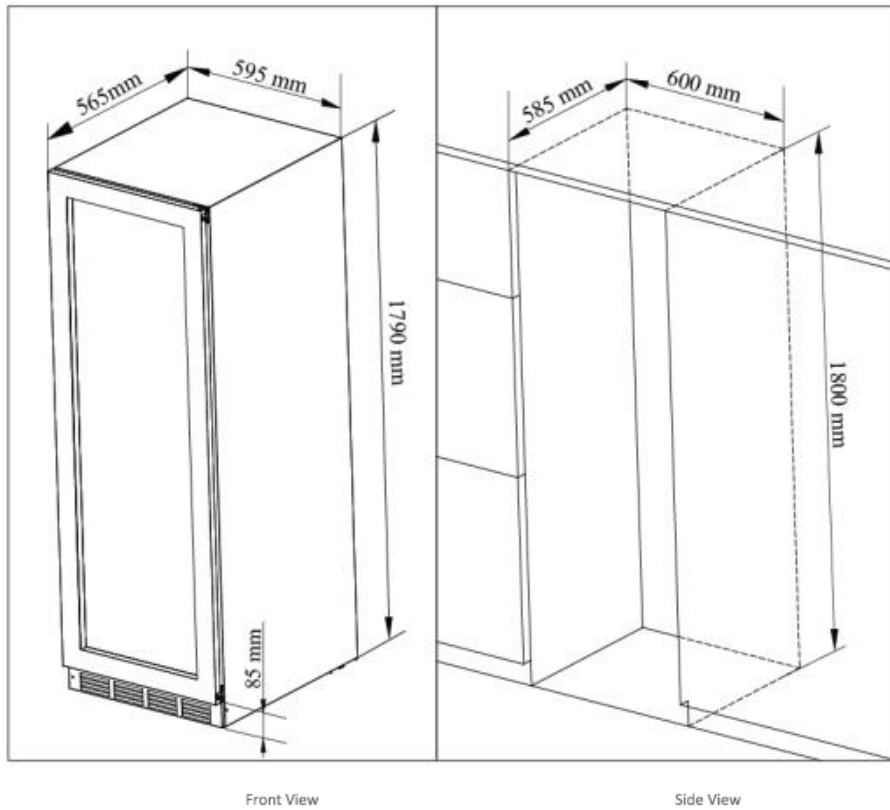
Side View



#### INSTALLATIONAL AND DIMENSIONAL DRAWINGS – W122S-BLACK, FWS-122S-BLACK, BV122S-BLACK, W93D-BLACK, FWS93D-BLACK

**Note:** The appliance must be positioned so that the plug is accessible after installed, the power lead is located at the back, on the RH side as you look at the appliance from the front (LH side from rear) – it is 1.5 meters in length.

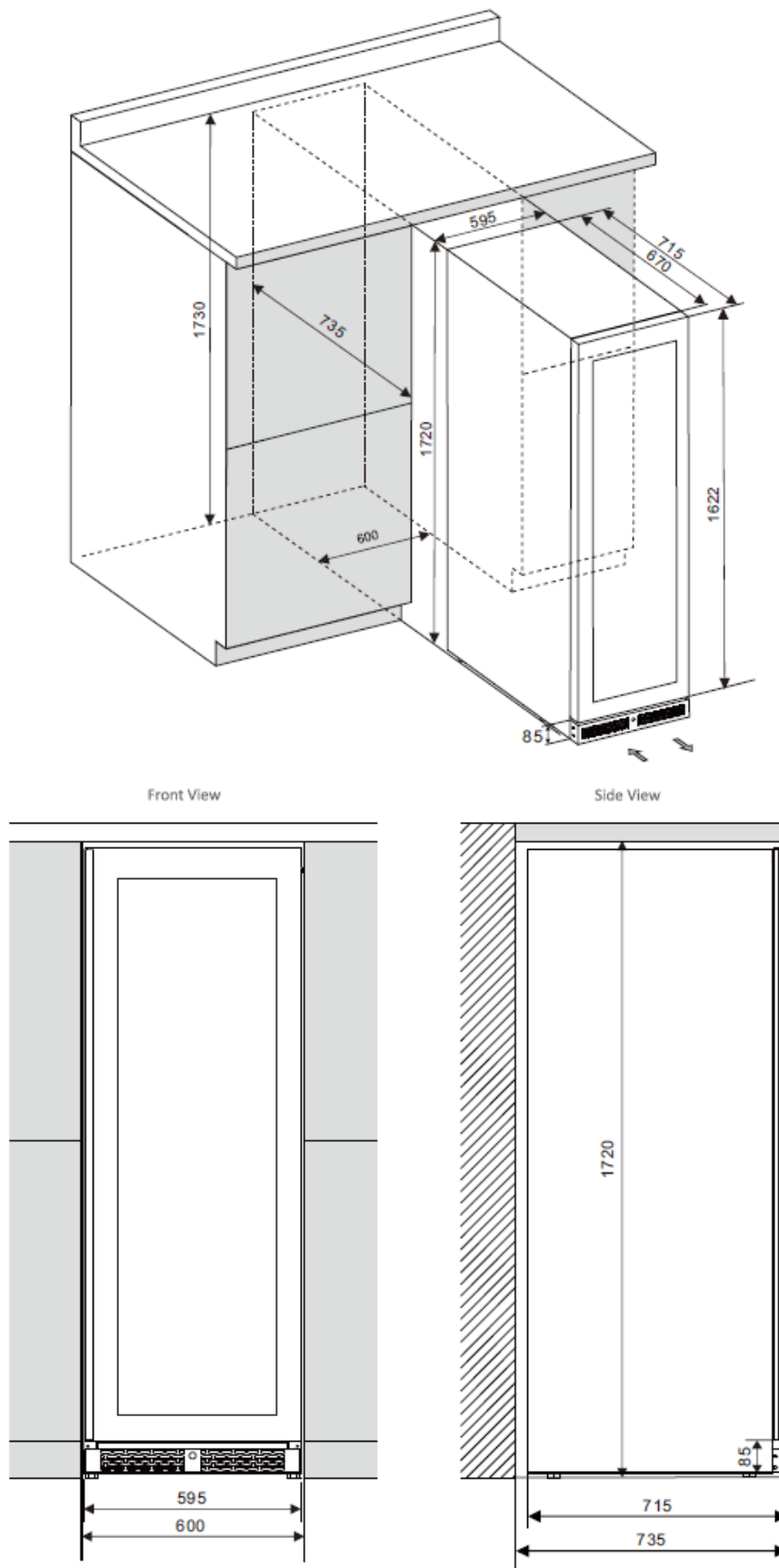
The models above are listed as built in or freestanding units – they require adequate ventilation and should not be enclosed behind doors, inside cupboards (doing so will void the warranty).



#### INSTALLATIONAL AND DIMENSIONAL DRAWINGS – W163S-BLACK, FWS163-BLACK, BV163-BLACK, W154D-BLACK, FWS154D-BLACK

**Note:** The appliance must be positioned so that the plug is accessible after installed, the power lead is located at the back, on the RH side as you look at the appliance from the front (LH side from rear) – it is 1.5 meters in length.

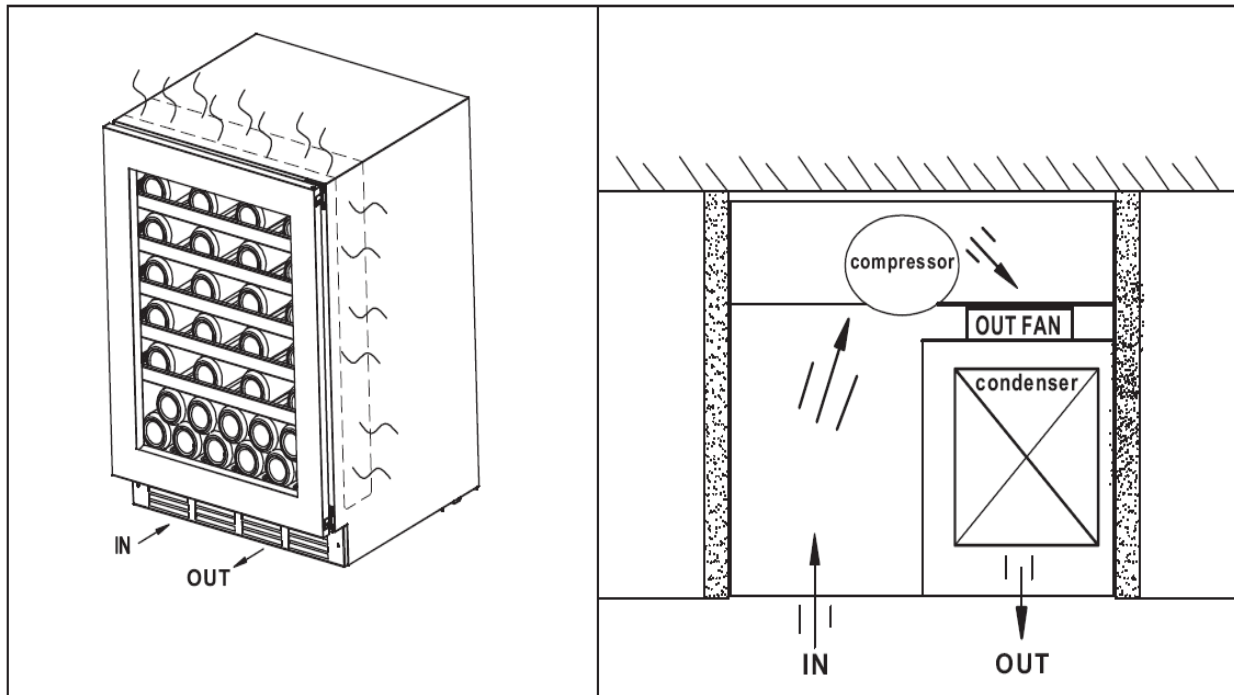
The models above are listed as built in or freestanding units – they require adequate ventilation and should not be enclosed behind doors, inside cupboards (doing so will void the warranty).



## VENTILATION REQUIREMENTS

All CELLA built in models listed in this manual use side anti-dew tube and independent cooling system – this means there is a built-in ventilation system which ensures adequate ventilation for the cooling system. On the underside of the cooler there is a set of fans which draw cool air in and force warm air out – because of this you may find they can be slightly noisier than a normal direct cooling fridge freezer because of the higher number of moving parts.

It is imperative that the grille at the bottom of the cooler is not blocked to ensure the compressor does not overheat and there must be a fresh air flow to avoid the ambient temperature slowly increasing.



## 5. OPERATING INSTUCTIONS

### SWITCHING ON YOUR WINE OR BEER CELLA

Please allow 12-24 hours for the cooler to stand before plugging the appliance in to an earthed outlet. This is to allow the oils in the compressor to settle and to avoid any blockages in the system.

Proceed to plug the cooler into the power outlet and the appliance will start up automatically. If you are installing the appliance within a niche or under the counter, it is possible to plug the cooler in and switch on then use the power button on the display to switch the cooler off and allow it to stand for the recommended period.

When the appliance has been plugged in, please follow the instructions below to set the temperature, operate the lights etc.

**Important: If the unit is unplugged, power is lost, or turned off, wait 3 to 5 minutes before restarting the unit – there is a built-in delay to the power system which means it will not restart until the period has ended. This is to protect the cooler from power outages and or power surges.**

### LOADING YOUR WINE OR BEER CELLA

When loading your **Wine CELLA** which has wooden shelving, it is possible to stack two layers of bottles providing the bottles sit neatly on one another. It is possible to adapt the internal shelving on some models so that you can accommodate larger bottles, Magnums – more loading information can be found below:

1. You can 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 section below)
2. Keep smalls gap between the side walls and the bottles to allow air circulation and minimize any vibrations within the cabinet itself. Just like an underground cellar air circulation is important to prevent mould and for a better homogeneous temperature within the cellar. We recommend not overloading the shelves to allow for the air flow and to prevent damage to the shelves/rails themselves, please stick to the stated capacity of the shelf.
3. Avoid obstructing the internal fans with bottles and or cases/boxes of wine (located inside on the back panel of the wine cellar).
4. Avoid sliding the shelves outwards beyond the fixed position to prevent the bottles from falling.
5. Do not pull out more than one loaded shelf at a time as this may cause the wine cellar to tilt forward.



6. Do not cover the wooden shelves with alloy foil or other materials, as it will obstruct air circulation.
7. 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.

When loading your Beer CELLA, please follow the above guidelines – it is possible to adjust the height of the shelving by removing the glass shelves and relocating them on the run above, should you have taller bottles or small cans that require different shelf heights.

## TEMPERATURE SETTINGS

**Important: The temperature shown on the LCD display will naturally be shown as the internal air temperature of the cabinet.**

*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 or Beer CELLA.

Once the temperature is set, it is strongly advised to allow the cabinet to maintain the temperature with the door shut for 24 hours - the thermostat will maintain the temperature inside the wine cellar within a +/- 2.5°C range. However, the thermal mass 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.

## 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	10°C
Sweet White Sauternes, Barsac, Montbazillac, Ice 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,	20°C
Chilean, Italian, Spanish, Californian, Argentinean...	
Vintage Bordeaux ...	Room temperature not exceeding 20°C

## IMPORTANT INFORMATION ABOUT TEMPERATURE

Your appliance has been designed to maintain 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.

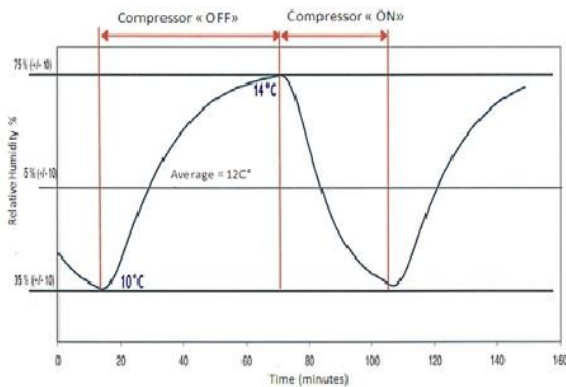
All wines mature at the same temperature, which is a constant temperature set between 10°C to 14°C. Only the serving temperature changes between wine types as they should be enjoyed at varying temperatures. It is for natural cellars used by wine producers for long period of storage, it is not the exact temperature that is important, but its consistency. In other words, as long as the temperature of your appliance is constant (between 10°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.



## VARIATION IN TEMPERATURE

It is important to understand that there is a cooling cycle. The temperature within the CELLA will never be constant which is why we hear the cooling system coming on and off. In generally the trigger point for the compressor to start running is +2 degrees of the set temperature, this will then run down to -2 degrees of the set temperature which creates the pattern highlighted below:

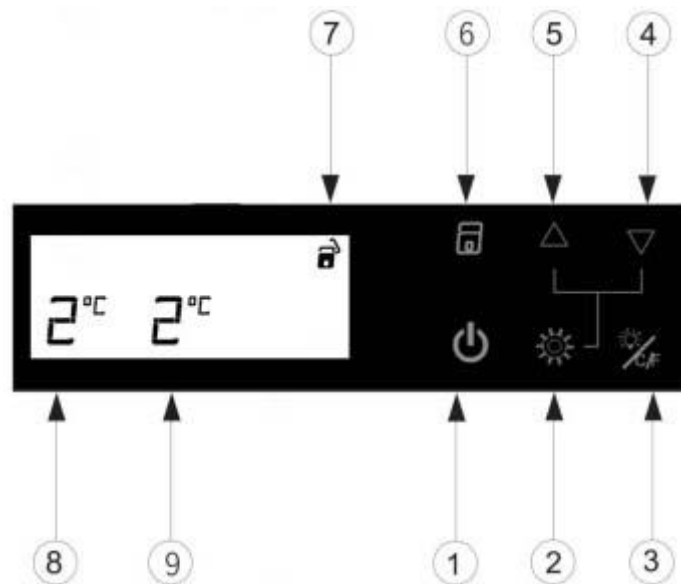


Providing the average temperature is the set temperature or within 1 degree of the set temperature, your wine or beer will be stored in perfect conditions.

It's important to note that seeing the temperature higher or lower than that of the set temperature is not something to be concerned about and is normal operation.

The cabinet has built in high and low temperature alarms to protect from damage to the wine or beer.

## LCD DISPLAY OPERATING INSTRUCTIONS



- **① Power key:**

STANDBY MODE: short press the button, the power is switched on, the machine starts

POWER OFF: Press for 3 seconds, the display will countdown 3, 2, 1, power off, the whole machine will then switch off.

- **② Function setting key:**

When you need to set the temperature, please press the function to set the key, by pressing the ④ ⑤ button to achieve the desired temperature – chosen temperature will be reflected on the screen and then revert to the 'actual' temperature shortly after.

- **③ Lighting button / Celsius Fahrenheit Conversion key:**

Every click of the lamp button, LED lights on / off switch between.

(If there is a door light switch, the light will be on only when the light is turned off and the door is open, and the light will be off when the door is closed. If you want the light to stay on, just turn it on. The door lamp switch will not be controlled.)

FAHRENHEIT/CELCIUS, press the button for 3 seconds, the window ⑧ ⑨ of the temperature display will be converted between Celsius and Fahrenheit.

- **④ Down key:**

When you need to set the temperature, please press the function to set the key ② every click, the window ⑨ ⑩ of the temperature display will be in the original temperature drop of 1 degree.

- **⑤ Up key:**

When you need to set the temperature, please press the function to set the key ② every click, the window ⑧ ⑨ of the temperature display will be in the original temperature rise of 1 degree.

- **⑥ Child lock:**

The display has a built in child lock, when the display is not used for 15 seconds or more the padlock will automatically come on and will show on the screen – in order to operate the display it is important to hold the padlock button down for 7-10 seconds to remove the child lock – please note this cannot be switched off as a standard setting and must be unlocked each time as you would a mobile phone.

- **⑦ Child lock status prompt:**



Indicates the locked state.



Indicates the unlocked state.

#### FOR SINGLE TEMPERATURE ZONE MODELS

- **⑧** Display the current setting temperature – ‘SET TEMPERATURE’
- **⑨** Display the current measured temperature – ‘ACTUAL TEMPERATURE’

#### FOR DUAL TEMPERATURE ZONE MODELS

- **⑧** Display the current measured temperature or setting temperature of the upper zone – ‘ACTUAL TEMP UPPER ZONE’
- **⑨** Display the current measured temperature or setting temperature of the lower zone – ‘ACTUAL TEMP LOWER ZONE’

Please note the ‘SET TEMP’ for dual zone models is not displayed on the screen apart from when the temperature is being set.

#### OPERATING NOISES

To reach the desired temperature settings, our appliances, like all wine fridges operating with compressors and fans, 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 or beverage fridge and for ventilation on the underside of the cooler.

An individual’s perception of noise is directly linked to the environment in which the appliance is located, as well the specific type of models. Our products are in line with international standards for such appliance. We 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.

#### DEFROSTING/CONDENSATION/ HYGROMETRY/ VENTILATION

Your Beer or Wine CELLA is designed with “Auto-cycle” defrost system, during “Off-period”, which is when the cooling system is not running. The refrigerated surfaces of the appliance will defrost automatically. Defrost water from the internal storage compartment drains automatically and part of it goes into a drainage container, which is located at the back of the appliance next to the compressor. The heat is transferred from the compressor and evaporates any condensation that has collected in the condensate tray.

Part of the remaining water is collected within the appliance for humidity purposes to ensure the humidity is kept between 55-85% internally. This automatic 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. Under extremely dry environmental conditions, you may have to add some water into the water container inside the cooler – please note this is not provided as in most cases it is not required.*

All units are equipped with a double-glazed glass door that has a third internal acrylic layer to minimize condensation on the glass door, the appliance is not totally sealed; fresh air admission is permitted through the drainpipe. Air is circulated through the appliance by means of a fans, which creates the necessary air flow within the fridge to prevent the air becoming stagnant.

On occasion the defrost cycle may not be strong enough to remove all the ice and or condensation that has formed on the evaporator – if the ice or condensation becomes excessive and the fridge begins to 'leak' water then the appliance needs to be switched off for 48hrs to allow for a thorough defrost.

### ADJUSTABLE/REMOVABLE SHELVES

The beverage and wine units are equipped with adjustable shelves that allow you, providing there are slots available, to adjust the height between the shelves so that larger bottles such as magnums or standing bottles can be accommodated.

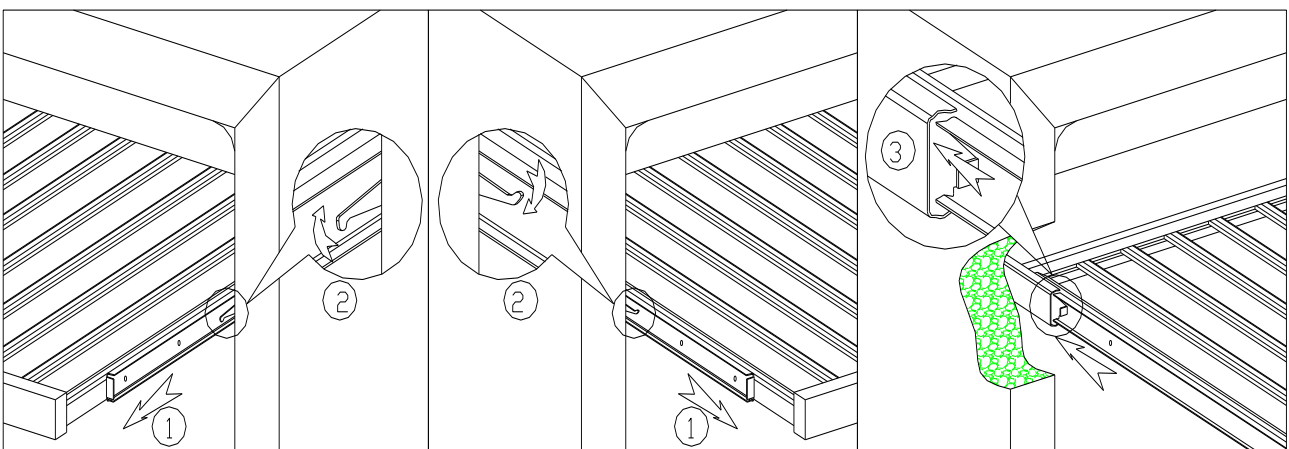
Please note the distances between the rails are set and cannot be adjusted, however, below is the instructions for removing the shelves and rails so that the internals can be catered more so for your collections.

### SHELF REMOVAL AND REINSTALLATION

According to below instruction drawing to pull out the shelf to support bracket ① - press two sides of sliding roller buckle and pull out the shelf following the arrow mark ② - It is important to pull the shelf completely out so that the tabs are visible – the LH side tab needs to be pressed down and the RH side needs to be pushed up simultaneously to release the shelf from the rail.

To remove the rails, there are two screws which can be seen through the holes in the rail – you will need a cross-head screwdriver to remove the screws and the rails will come away. To reinstall the rails in another available position, simply attach the rail with the two screws again and tighten on firmly into the provided screw holes.

Reinstalling the shelf - according to below instruction drawing to push in the shelf alignment with two sides of sliding roller following the arrow mark ③ - once the shelf is lined up with the rails, simply, push the shelf all the way back into the cabinet and the rails will click into place.



## REVERSING THE DOOR

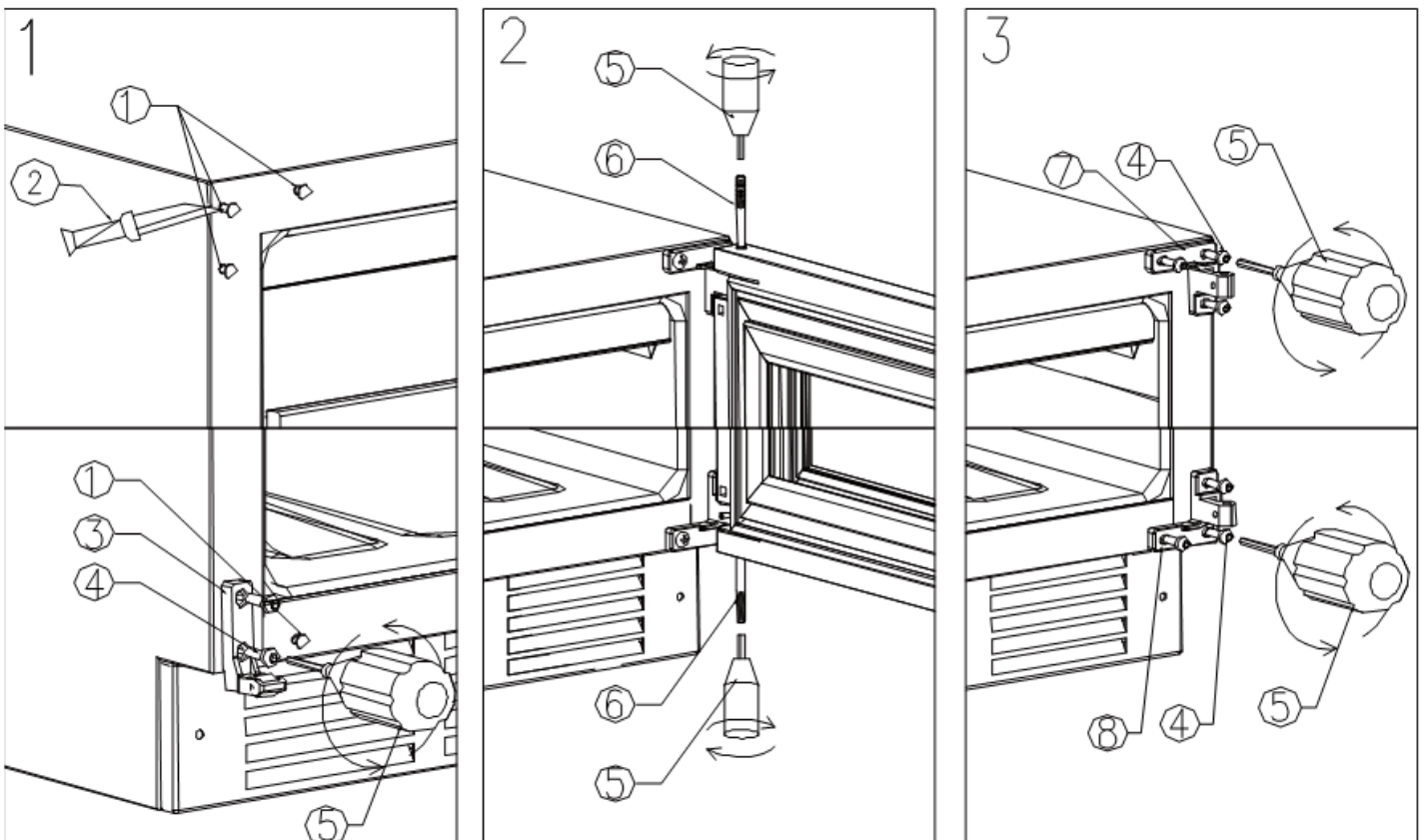
To avoid accidents during the process of reversing the door, we recommend that the door is reversed by 2 or more people, the weight of the door itself can exceed 40kg for the larger models and once removed from the hinges it can easily drop, the outer pain is made from tempered safety glass which shatters very easily – if possible, we recommend you ask a certified technician or ask your retailer to reverse the door prior to dispatching the fridge.

Please follow the below instructions for reversing the door – it is important that the cooler is kept upright for the process.

The parts that will be required for reversing the door are:

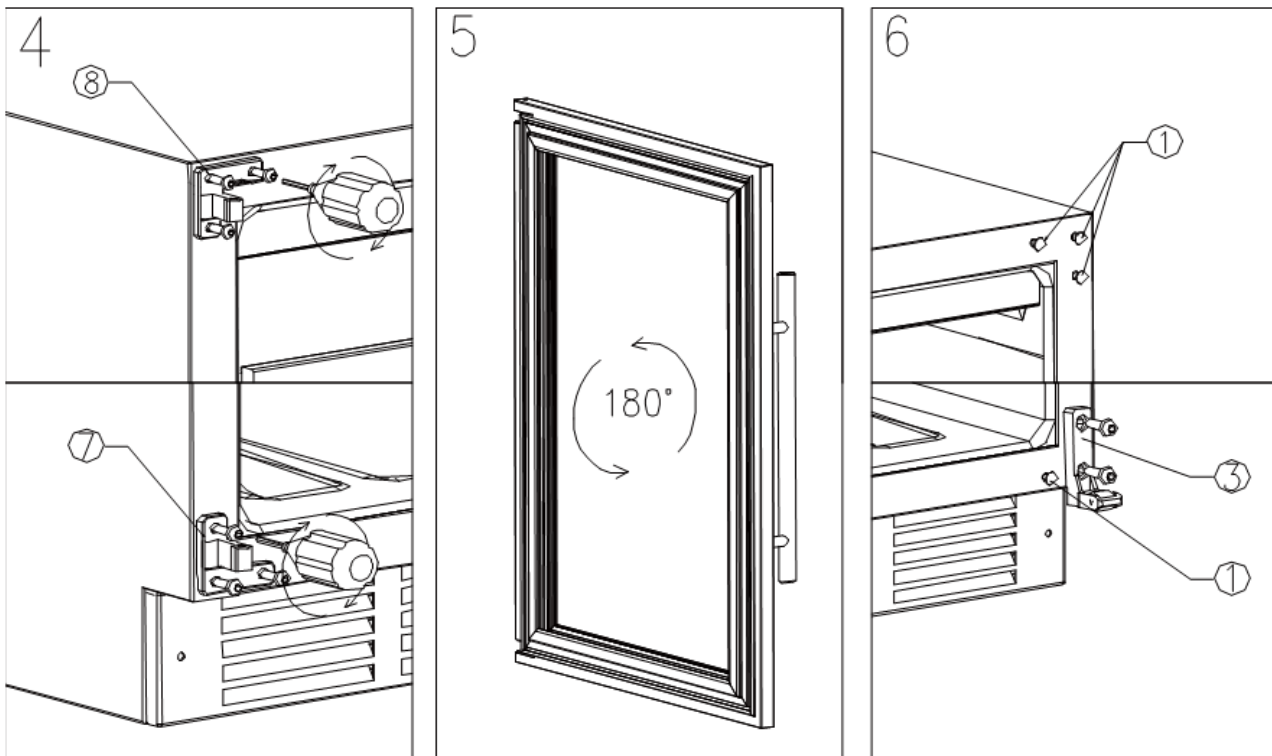
1. Decorative screw cover (included)
2. Stanley Knife or flat head screwdriver (not included)
3. Drop-proof device (included)
4. M5 hex screw (included)
5. M5 hex screwdriver (not included)
6. Hinge spindle (included)
7. Upper door hinge (included)
8. Lower door hinge (included)

1. Open the door to 90 degrees to allow access to the interior of the cooler.
2. Use small Stanley knife or flat head screwdriver (2) to remove the decorative screw hole covers.
3. Remove the grille of the wine cooler using the 4 cross head screws on either side of the grill – see below instructions for attaching the grille.
4. Use the hex screwdriver (Tool 5) to remove the screws in the top and bottom of the door – the door will then be loose and is important at least one person takes the weight of the door before removing from the hinges.
5. Remove the door from the hinges and set aside on a flat surface to prevent damage to the top and bottom of the door.
6. Remove the upper and lower door hinge (7), (8) by M5 hex screwdriver (Tool 5) and then to attach the door hinges on the opposite



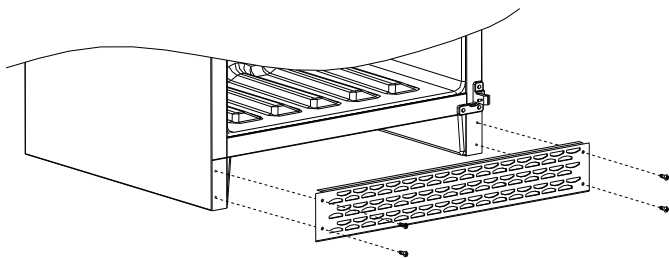
side (Drawing 3 and 4) – invert the hinges and reattach on the opposite side of the carcass.

7. Rotate the door 180 degrees and position the door so it is supported by the hinges, then, install the door on the left side of the cabinet (Drawing 5) using the hinge pins and the hex screwdriver – tighten so that the hinge pin is flush with the top of the door or slightly below.
8. Install the decorative nail and drop-proof device at the opposite side of the cabinet, supplied with the fridge as spares which are usually with the user manual, brackets supplied. (Drawing 6).
9. **IMPORTANT** - Once the door has been reversed, it is very important that the bracket for the lock and the door sensor which are on the back of the door are transferred back to the bottom of the door to ensure the fridge operates correctly – if the parts are not transferred, the lock will not work and the door sensor will cause the fridge to not cool



## VENTILATION GRILLE INSTALLATION

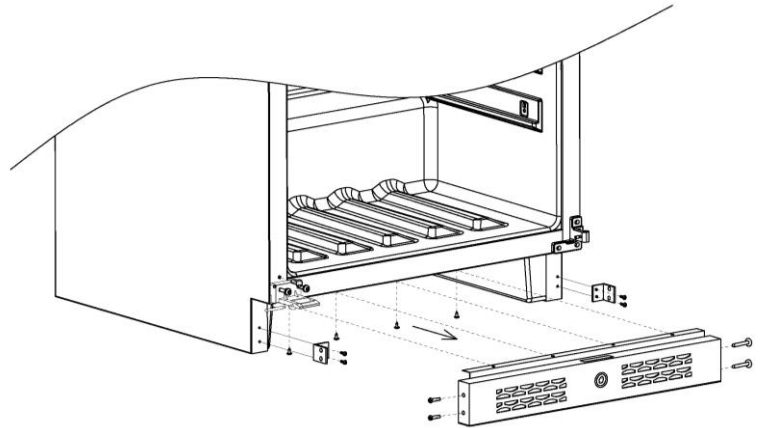
### TYPE 1:



1. Take out Ventilation grille from cabinet, then take out 4 pcs 4 \* 12 screws from accessory bag.
2. Open the door, align the ventilation grille to the four screw holes in the bottom of the cabinet and tighten the screw with Phillips screwdriver.

## TYPE 2:

1. Take the kick-plate out of the cabinet, align the screw holes of the kick-plate with the screw holes on the bracket, and then fix the kick-plate to the brackets on both sides with the short screws.
2. Tilt the bottom of the cabinet slightly back and use the long screws to fix kick-plate to the corresponding screw hole on the bottom of the cabinet.  
Please kindly attention: Bracket had already installed on the cabinet.



## JOINING TWO FRIDGES SIDE BY SIDE

One thing that makes CELLA products unique is the opportunity to combine our beverage and wine fridges together to become one complete unit. This will allow you to cater for all types of beverages in one place.

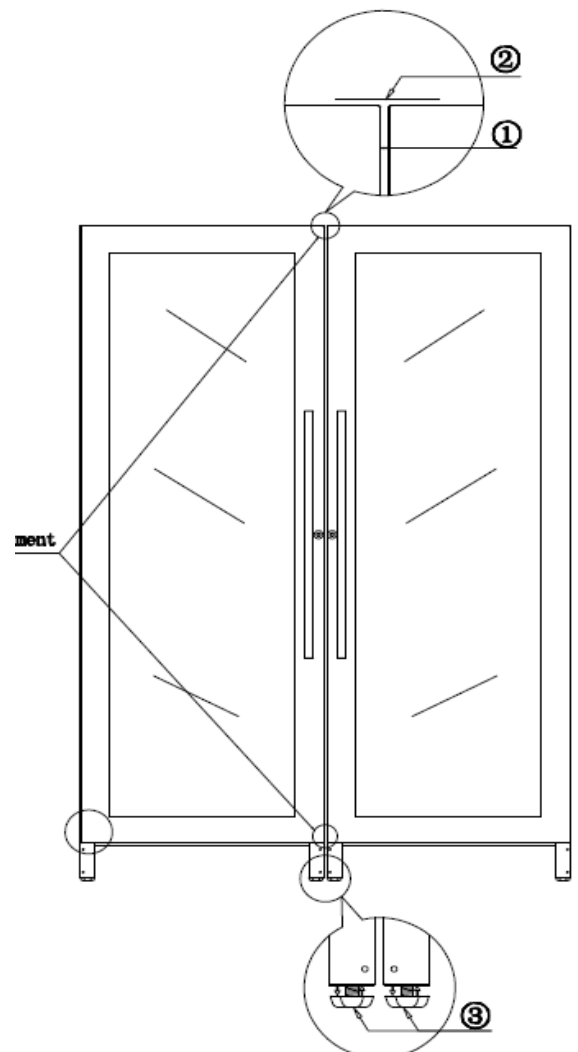
There are just two steps to setting your coolers up, so they look as though they are one complete unit. The first is attaching them with the bracket that can be supplied to join the cabinets together, this sits at the top of the coolers, behind the door.

The second is removing the existing grilles on the appliances and installing one long grille which combines to the two units together, so they look something like this:

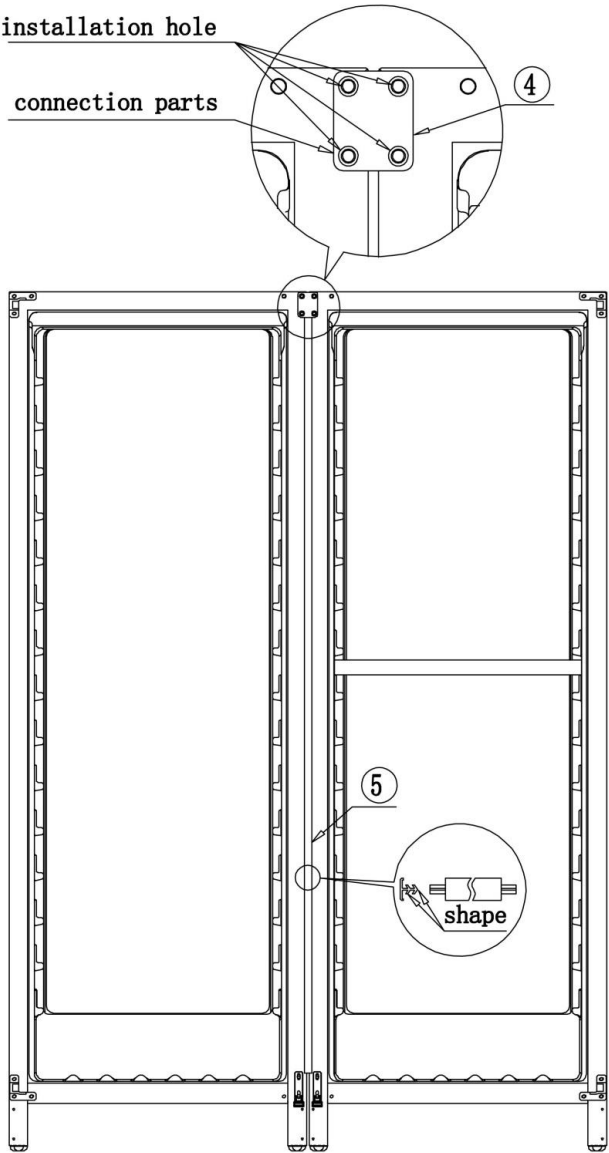


**Please follow the below instructions to ensure the appliances are set up correctly:**

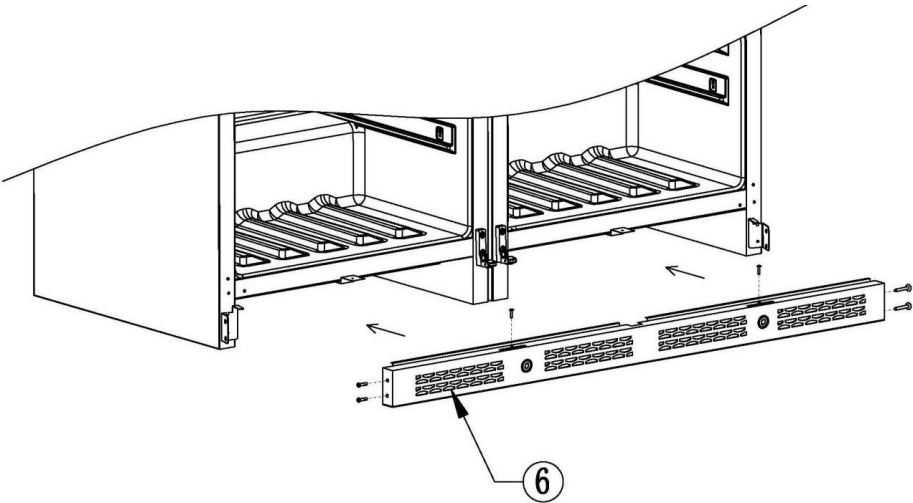
1. Keep approximately 3-5mm of space between the appliances to ensure there are no vibrations ①
2. Before installation, it is important to make sure the doors are square with one another ② If the two cabinets aren't on the same line, please adjust the cabinet legs to keep two doors alignment level (please refer to the following drawing ③) - please note the cabinets will need to be leant back slightly to gain access to the adjustable legs.



4. Once the cabinets are level, open the door and remove the upper and lower decorative plastic screws from the carcass, then install the upper connection part with screwdriver for two wine cabinets, please refer the following drawing④
5. Insert the T-shape decoration strip into the 5mm gap between two cabinets, please refer the following drawing⑤
- Note: In case the gap between two cabinets is larger than 5mm and decoration strip in not stable, put the sponge strip on the side of one cabinet before the T-shape decoration strip is inserted.



6. Install the 2 in 1 ventilation plinth ⑥ to the bracket on both sides of the wine cabinets with screws, and tighten the two screws on the decorative frame bracket with screws, please refer the following drawing⑥



## 6. CARE AND MAINTENANCE

Your appliance if built for life and in general will only require minimal servicing with the changing of the charcoal filter once a year. If you do want to clean the appliance in anyway, it is important that you switch off the appliance and disconnect it from the power outlet to prevent any electrical issues when cleaning inside/outside.

Before using your appliance for the first time, we recommend that you clean the inside and outside (front, side and top) with warm water with a gentle cleaning product. Rinse with clean water and allow drying before reconnecting. Do not use solvents or abrasives.

When the appliance is switched on for the first time, there may be a residual smell from the PVC liner – this is normal, and we expect this for a period after the cooler leaves the factory. It is best to switch the appliance on and allow the cool air to null the smell, over time the smell will dissipate.

### OPERATION ANOMALIES

If your wine cellar appears to be malfunctioning, unplug it and contact your 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- authorized technician we will lead to the warranty being considered as*

### POWER FAILURES

In the event of a power interruption, all previous temperature settings are automatically preservation, and it will revert to a preset temperature setting. (See preset chart)

Most power failures are corrected within a short period of time. An hour or two's loss of power will not affect wine cellar's temperatures. To avoid sudden change of temperature while the power is off, you should avoid opening the door. For longer period 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.**

### CLIMATE RATING

The appliances are designed to operate within specified parameters, if the temperature is outside of the required ambient temperature or humidity then this may have an adverse effect on the performance of the appliance. You will find information on what the climate class is on the specification sheet and/or the data sticker that comes with the appliance.

Climate rating	Room temperature
SN	+10 °C to +32 °C
N	+16 °C to +32 °C
ST	+16 °C to +38 °C
T	+16 °C to +43 °C
SN-ST	+10 °C to +38 °C
SN-T	+10 °C to +43 °C

**It is important that the ambient temperature is kept as close as possible to the above temperature guide to ensure the operation.**

### TROUBLESHOOTING GUIDE

Common problems may easily be solved, saving you the cost of a possible service call. Please read carefully the instruction manual and revert to troubleshooting guide chart.



PROBLEM	POSSIBLE CAUSE
Wine cellar does not switch on	Not plugged in. The appliance is turned off. The circuit breaker tripped, or the fuse is broken.
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 hotter than normal. A large number 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.	The rattling noise may come from the flow of the refrigerant, which is normal. As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant 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.
<p>If you are still experiencing issues with your wine fridge, please email us with the below information:</p> <p>SERIAL NUMBER AND MODEL NUMBER DATE OF PURCHASE AND PROOF OF PURCHASE INSTALLATION PHOTOS DESCRIPTION OF FAULT SERVICE ADDRESS &amp; CONTACT NUMBER</p> <p>Please email this to <a href="mailto:info@winecella.co.uk">info@winecella.co.uk</a></p>	

## 7. WARRANTY

As we continuously looking to improve our products for the benefit of our customers. We reserve the right to modify technical and aesthetic characteristics without notice, which means our products may change from batch to batch. the company is not liable for any costs involved if replacement products are not identical.

Warranties for the CELLA brand products are offered by the company and exclusive distributors. No part of these instructions may be considered as a supplementary guarantee. CELLA cannot be held liable for errors or technical or editorial omissions in this document.

Your wine or beverage cooler will come with a 3-year parts and labour warranty. It is extremely important you follow the installation and operation instructions to avoid voiding the warranty. Should any of the instructions not be followed correctly, we reserve the right to cancel the warranty, both parts and labour applicable.

CELLA warranty terms:

1. Damage in transit or when moving the appliance after delivery are not covered under the warranty obligations.
2. Damage caused by accident, negligence or improper use will invalidate the warranty. This also follows for improper installation/service, other than those described in the user manual.
3. Damage caused by connecting your product to an incorrect power supply are not covered under the warranty terms
4. Damage from any power failure on the property
5. Incorrect or faulty installation will void the warranty of the product. This also includes any modifications made during the installation process
6. Damage caused by unauthorized repair will invalidate the warranty
7. Any damage resulting from force majeure. This includes fire or any natural disaster will not be covered under the warranty obligation.
8. Any alterations to the product, without obtaining permission from the manufacturer will invalidate the warranty
9. Any aesthetic parts such as door or door seals, handles, hinges, lights, shelves or plastic are not covered under the warranty terms
10. Any spoilage or damage to the wines is not covered under the warranty obligations (or any other contents incidental or consequential to possible defects of the unit).
11. Parts will be replaced with the same or equivalent parts should the product have been updated, if the product has been discontinued, we reserve the right to replace with the closest equivalent product available from the range at that time.
12. The warranty applies to only the original purchaser, it can not be transferred after initial ownership
13. We do not cover the warranty obligations for goods sold through resale sites such as Ebay, Gumtree – these are not authorized dealers.
14. CELLA cannot be held responsible for loss of income or any costs incurred during down time of the appliance.

**Registering your warranty case:**

Please contact the company or retailer that the appliance was purchased from or email [info@winecella.co.uk](mailto:info@winecella.co.uk)

Please note – warranty clauses and specifications are subject to change without notice. This is a non-binding document.