



MODE D'EMPLOI
TECHNICAL MANUAL
BEDIENUNGSANLEITUNG
MODO DE EMPLEO
GEBRUIKSAANWIJZING
ISTRUZIONI PER L'USO

Caves à vin

Wine cabinets

Weinklimaschränke

Armarios para vinos

Wijnkasten

Armadi climatizzati per vini

Gamme-Range-Aufbewahrungsserie-Gama-Gamma

Elégance

Loft
Villa
Bastide



Welcome

You have just purchased an TRANSTHERM product – thank you for your custom. We take particular care in manufacturing our products in terms of their design, ergonomics and ease of use. We hope that you will be completely satisfied with this product.

Please note

The information contained in this document may be changed without warning.

Photos are not contractually binding.

TRANSTHERM offers no guarantee for this product when it is used for purposes other than those for which it was designed.

TRANSTHERM shall not be held responsible for any errors contained in this manual or for any damage linked to or resulting from the supply, performance or use of this appliance.

This document contains original information, which is protected by copyright. All rights are reserved.

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This appliance is intended solely for storing wine.

It is not designed to be used by people (including children) with reduced mental, sensorial or physical abilities, or by people who have no experience or knowledge, unless they have first received instructions on how to use the machine or are supervised by a person responsible for their safety.

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

If the power lead is damaged, it must be replaced by a special cable or unit available from the manufacturer or its customer service department.

WARNING:

- Ensure that the air vents in the appliance's cavity and the flush-fitting structure are unobstructed.
- Do not use mechanical devices or other means to speed up the defrosting process other than those recommended by the manufacturer.
- Do not damage the refrigeration circuit.
- Do not use electrical appliances inside the wine storage compartment, unless they have been recommended by the manufacturer.
- Do not store in this appliance explosive substances such as aerosols containing flammable propellant gas. This appliance is intended for domestic and similar applications such as:
 - kitchenettes reserved for staff of shops, offices and other professional environments;
 - gites and use by guests of hotels, motels and other environments which are residential in nature
 - hotel rooms;
 - the food service industry and other similar applications except for retail sale.

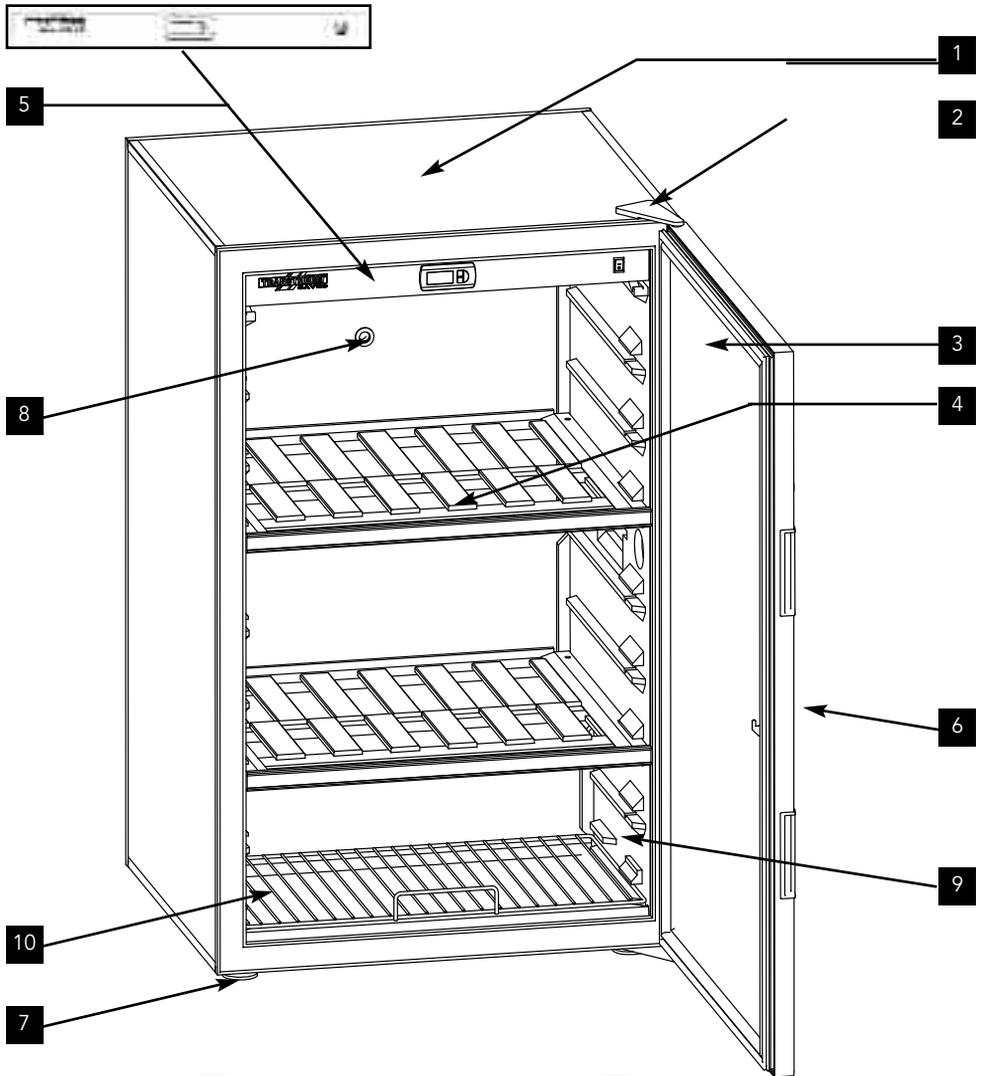
TRANSTHERM

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Description of your wine cabinet



- | | |
|---|-------------------------------------|
| 1 Cabinet body | 6 Lock |
| 2 Hinge | 7 Adjustables feet (4) |
| 3 Glass door or solid door (depending on model) | 8 Thermodynamic pump orifice |
| 4 Storage shelf (type version) or universal sliding shef | 9 Maker's label |
| 5 Setting strip | 10 Rack shelf |

Power supply

For your personal safety, the wine cabinet should be properly earthed. **Make sure that the plug is earthed and that the installation's circuit is protected by a 30 mA* fuse.** *not applied to certain countries

important →

Any intervention should be carried out by a **qualified electrician**.

Installing your wine cabinet

When unpacking your cabinet, make sure that there are no traces of impact or deformation and that there are no surface defects.

Carefully remove all of the protections and adhesive strips from the packaging around your wine cabinet.

Open the door and make sure all components are intact.

Release the electrical lead.

Move your cabinet to its final location.

Recommendation

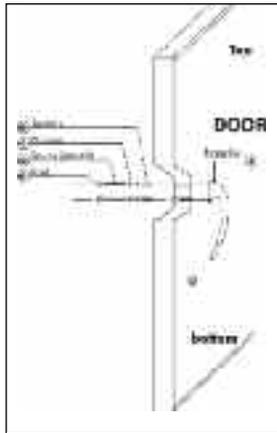
The place you have selected for your cabinet should:

- Be unencumbered and well ventilated,
- Enable a minimum 10 cm space between the wall and the back of the cabinet,
- Be well away from any heat source,
- Not be too damp (laundry, pantry, bathroom, etc.),
- Have a solid and flat floor,
- Have a standard and accessible electricity supply (standard socket to country standards, linked to ground with differential trip),
- It is **NOT** recommended to use a multi-socket or extension lead.

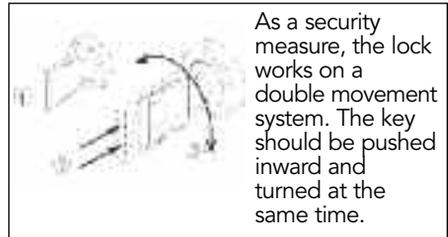
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Installing the handle

Installing the handle of your wine cabinet is carried out in the following manner:



- Introduce the two spacers (B) into the holes on the inside panel of the door.
- Add the two washers (C)
- Using a screwdriver, secure the handle (A) with the two screws (D).
- Clip the two knobs (E) onto the washers.



important →

In order for you to level off your cabinet as easily as possible, it is equipped with 4 adjustable feet. However, we do recommend that you tighten the back feet to the maximum and use the front feet to create a level (a spirit level is recommended for this operation).

WAIT 48 HOURS BEFORE PLUGGING IN THE CABINET

Should you need to move your cabinet, never tilt it more than 45° and always sideways, on the side that the electrical cable comes out (right hand side when looking at the cabinet).

Layout and loading recommendations



All shelves can be used as storage, sliding or presentation shelves. Your cabinet's shelves have 13 recesses allowing you to store your bottles in complete safety.

Storage rack

To install bottles on a storage shelf:

- Insert the shelf at the desired position.
- Place a wooden locking pin in each of the 2 holes located on the right and left side of the upper face approximately 15 cm to the front of the shelf (see diagram): these pins secure the shelf to the thermoformed wall and prevent any inappropriate movement.

- Start by placing the bottles in each recess on the back row, with the base of the bottle towards the back.
- Continue with the front row, placing the bottles in the opposite direction.
- Continue stacking the bottles, ensuring that none of the bottles touches the back wall.

A storage shelf can hold a maximum of 6 rows of 13 bottles, or 78 traditional Bordeaux type bottles (100 kg).

Configuration of a shelf in presentation layout:



To install bottles on a presentation shelf:

Insert the shelf at the desired position.

Place a wooden locking pin in each of the 2 holes located on the right and left side of the upper face approximately 15 cm from the front of the shelf (see diagram): these pins secure the shelf to the thermoformed wall and prevent any inappropriate movement.



- Start by placing the bottles in each recess on the back row, with the base of the bottle towards the back. (6 traditional Bordeaux type bottles).

- Continue stacking the bottles on the back row ($7 + 6 + 7 + 6 = 26$ traditional Bordeaux type bottles), ensuring that none of the bottles touches the back wall.

- To present your bottles, place them in a vertical position on the front of the shelf (maximum capacity: 6 traditional Bordeaux type bottles).

When in presentation layout, the shelf has a maximum capacity of 32 (26+6) traditional Bordeaux type bottles.

Shelf in sliding version configuration:

To place bottles on a sliding shelf, carry out the following:

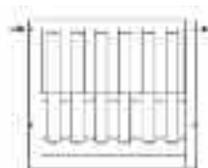


- Install the shelf in the selected location.

- Place a wooden locking pin in each of the two holes located on the right and left of the upper face approximately 4cm to the rear of the shelf (see diagram): when the shelf is slid forwards, these pins stop it from sliding completely out of the cabinet.

- Start by placing the bottles in the rear recesses with the base of the bottles towards the back.

- Continue by placing the bottles in the front recesses facing them in the opposite direction.



- **A sliding shelf can only hold one layer of bottles (maximum of 13 "Tradition" Bordeaux bottles).**

- In order to enjoy optimum accessibility when setting up the cabinet in a mixed layout, we recommend that shelves destined to be used as sliding shelves are located in the middle section of the cabinet.



NEVER SLIDE MORE THAN ONE SHELF.

Recommendation

You should remember that if you do not have enough bottles to fill your wine cabinet, it is better to distribute the load over all of the shelves available, so as to avoid "all on top" or "all below" type loads.



Rearrange the locking pins when changing from sliding shelf to storage or presentation shelf.

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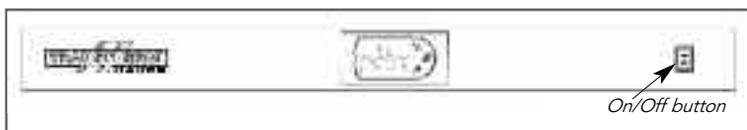
The shelves all have a label slot, designed to receive the pre-cut cards delivered with your cabinet, thus helping you to identify the position of your favourite wines at a glance.

Commissioning and Temperatures settings

1 • Commissioning

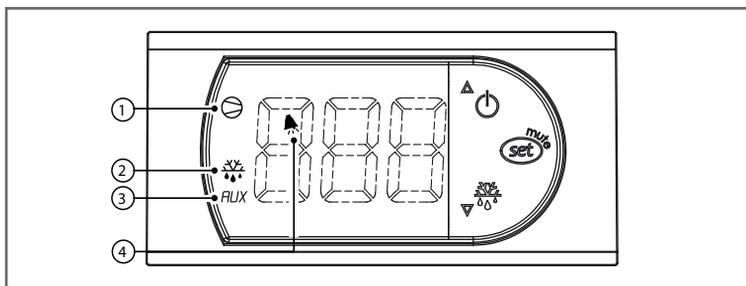
- **Once you have waited 48 hours, connect your cabinet to the mains**, having checked that there is power to the socket (check fuses and their amperage, the state of the trip, and if necessary try out another electrical appliance to verify the supply).

- Once connected to the mains, make sure that the Off/On switch, on the right of your cabinet's control panel, is set at "On" (I).



2 • Temperature settings

Description du tableau de commande



- Temperature display: displays the actual temperature inside your wine cabinet. It is therefore necessary to wait before your new setting takes effect.
- Simply press and hold down **SET** for a few seconds to see the temperature setting.
- Buttons (▲/▼/ **SET**): allow you to select the desired temperature inside the cabinet.
- Standby button (⏻): allows you to activate the cabinet and put it on standby.

3 • Commissioning the control panel

By default, the control is in the on position. To put the cabinet on standby, push and hold down the button (⏻) for several seconds.

The display switches between the internal temperature and the **OFF** display (the cabinet is no longer operating, only the display is active).

To reactivate the cabinet, press and hold down the button (⏻) for several seconds until just the temperature is displayed.

4 • To set the temperature of your wine cabinet

The temperature of your wine cabinet is set entirely from the control panel. Press and hold down the **SET** button for a few seconds until the temperature setting flashes.

- Set the desired temperature using the ▲ and ▼ buttons.
- Confirm your programming by pressing the **SET** button. If you do not confirm your setting with this key, your modification will not be registered.

5 • Status lights:

Compressor 1: indicates that the compressor is operating. When this flashes, it means that the compressor is going to start up in a few minutes (technical delay).

Defrosting cycle 2: indicates that an automatic defrosting cycle is underway.

Heater 3: indicates that the heater is operating.

Alarm 4: informs you that there is an abnormally high or low temperature

inside the wine cabinet.

NB: If you have loaded your cabinet with a large number of bottles, it can take several hours for your wine cabinet's temperature to stabilise. The warning light  may then appear. Wait a while then check again. If the alarm warning light does not disappear, contact your retailer.

The recommended setting range for storing wine is 50°F/10°C - 57°F/14°C. The default setting is 54°F/12 °C (ideal maturing temperature). However, the temperature may also be set between 43°F/6°C and 64°F/18°C.

Your wine cabinet can be placed in a room with a temperature of 32°F/0°C - 95°F/35°C.

When commissioning your cabinet, or after significant changes to the temperature setting, it can take several hours for your wine cabinet to stabilize and display the new desired temperature.

Wait a few days. If the temperature does not stabilise, contact your retailer.

Important wine information

Your TRANSTHERM cabinet has been designed to guarantee the optimum conditions for storing and/or serving your wine

Wine is a highly complex product, requiring long and gentle development and needs specific conditions in which to reach its full potential.

All wine is stored at the same temperature, only the temperatures for serving and wine tasting can vary depending on the type of wine (see the table)

This being the case and just like the natural caves used by wine producers, it is not the exact temperature that is important, but its constancy. In other words, as long as the temperature of your cabinet is between 50 and 57°F, your wine will be stored in perfect conditions if the temperature is not subject to any significant fluctuation

However, it is advisable to be especially careful concerning the values shown on your wine cabinet's hygrometer, which, due to its location in the wine cellar will always have tendency to display a lower humidity level.

IRRESPECTIVE OF THE CAUSE, IF YOU NOTICE EITHER ABNORMAL TEMPERATURE OR HUMIDITY LEVELS INSIDE YOUR CABINET, BE REASSURED THAT ONLY LONG EXPOSURE TO THESE ABNORMAL CONDITIONS CAN HAVE A DETRIMENTAL EFFECT ON YOUR WINES.



Wine service temperatures (provided as an indicator only)

French wines

Alsace	10°C
Beaujolais	13°C
Sweet white Bordeaux	6°C
Dry white Bordeaux	8°C
Red Bordeaux	17°C
White Burgundy	11°C
Red Burgundy	18°C
Champagne	6°C
Jura	10°C
Languedoc-Roussillon	13°C
Provence Rosé	12°C
Savoie	9°C
Dry White Loire Wines	10°C
Sweet White Loire Wines	7°C
Red Loire Wines	14°C
Rhône wines	15°C
Sweet South-West wines	7°C
Red South West Wines	15°C

Australian wines

Cabernet franc	16°C
Cabernet sauvignon	17°C
Chardonnay	10°C
Merlot	17°C
Small grape Muscat	6°C
Pinot noir	15°C
White Sauvignon	8°C
Semillon	8°C
Shiraz	18°C
Verdhelo	7°C

Other wines

Californian	16°C
Chilean	15°C
Spanish	17°C
Italian	16°C

Everyday care of your wine cabinet

Your TRANSTHERM cabinet is a simple tried and tested item of equipment. The following few operations enable you to obtain optimum operation and an extended life cycle.

- 1 -Regularly remove dust (once a year) from the condenser (black metal grill fastened to the back of your wine cabinet).
- 2 -Completely clean the inside of your wine cabinet once a year, taking care to ensure that you have unplugged and unloaded it (use water and a non caustic cleaning product, and make sure to rinse well).

Nota **B**ene

Hygrometry

You cabinet is equipped with an exclusive TRANSTHERM system enabling the creation, inside your wine cabinet, of the correct humidity level required to perfectly seal the corks in your bottles

This system uses the water retrieved from condensation, which is then recycled. Should the humidity level in your cabinet ever reach critical level (less than 50%), just add one or two glasses of water to the lower tray of your cabinet.

Recommandation

The long life of your wine cabinet depends on regular monitoring, especially of anything that may appear abnormal, and informing us of any anomalies found.

Operating anomalies

When starting up

The compressor will not operate :

Ensure that there is power to the electrical supply plug by connecting another electrical appliance to it.

The compressor will not turn off:

1- Place your hand on the condenser (metal grill located along the exterior wall behind your cabinet). If the condenser is cold, get in touch with your retailer.

2- If the condenser is hot, set the temperature of your cabinet at 18°C, the highest temperature setting.

AL = Low temperature warning

AH = High temperature warning

important →

Any intervention on the cold circuit should be performed by a refrigeration technician, who should carry out an inspection of the circuit sealing system.

In the same way, any intervention on the electrical circuit should be performed by an electrician.

The power cable is fitted with an earthed plug standard to the country of consignment. It is essential that, for your safety, the electrical supply to the cabinet be earthed. Please have the suitability of the socket checked by a qualified electrician, who will make sure that it is properly earthed and, if necessary, repair it.

If the power lead is damaged, it must be replaced by the manufacturer, its customer service or similarly qualified persons, for safety reasons.



ONLY A QUALIFIED ELECTRICIAN SHOULD MAKE ANY REPAIRS OR INSPECTIONS TO YOUR ELECTRICAL SUPPLY.



THE USE OF GLASS DOORS HAS AN EFFECT ON PERFORMANCE.

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Energy and technical features

Model	Temperatures	Height (mm)	Width (mm)	Depth (mm)	Weight* (kg)	Setting precision
Loft	1	1110 to 1130	680	680	61	+/-2,7°F
Villa	1	1460 to 1480	680	680	71	+/-2,7°F
Bastide	1	1810 to 1830	680	680	82	+/-2,7°F

Model	Electrical power** (W)	Voltage (V)***	Frequency (Hz)***	Recommended temperature range (°F)	
				solid door	glass door
Loft	100	230	50	32-95	32-86
Villa	105	230	50	32-95	32-86
Bastide	110	230	50	32-95	32-86

* Weight without racks.

** Measured with an exterior temperature of approximately 25°C.

*** Depending on country this may vary. For the specific values for your equipment item, please consult the maker's label on it.

Data relating to energy consumption

Reference	Energy efficiency rating	Annual energy consumption AEC* (Kwh/year)	Useful volume (liters)	Temperature of the other compartments**	Acoustic emissions (dB(A))
LOFT solid door	E	355	326	-	38
LOFT glass door	G	475	326	-	38
VILLA solid door	E	365	455	-	38
VILLA glass door	G	511	455	-	38
BASTIDE solid door	E	402	575	-	38
BASTIDE glass door	G	548	575	-	38

Power consumption calculation based on the result obtained over 24 hrs in standard test conditions. Actual power consumption depends on the appliance's location and operating conditions.

This appliance is intended exclusively for wine storage.

Category of all models: 2

Climate class: Our appliances are designed for use at an ambient temperature of between 10°C and 32°C (50°F and 90°F) (Class SN). Nevertheless, refer to the technical properties tables above for the optimal performance levels of your product.

These appliances cannot be built-in.

** red serving temperature

Standards

Your product complies with the following standards:

1 SAFETY DIRECTIVE 2006/95/EC

Standards EN60335-1: Version 5 - 2010 +A1 + A2 + A11 + A12 + A13
EN60335-2-24: Version 7 - 2010 + A1 + A2 + A11

2 EMC DIRECTIVE 2004/108/EC

Standard EN55014-1/2

3 ENVIRONMENT

Directive 2010/30/EU
Regulation 1060/2010

Frequently asked questions

I have noticed differences in temperature between the upper and lower section of my cabinet.

- Refer to the setting instructions.
- Check that none of the bottles is touching the back of the appliance. Please note, however, that only the temperature of the air varies. Liquids have a high degree of thermal inertia which prevents the wine from changing temperature.

As in a natural cellar, a deviation in temperature of about 2 to 3°C is considered normal owing to convection phenomena. The important factor for wine is that at any given moment, the temperature is constant.

I have noticed frost on the back of my cabinet.

In a Transtherm wine cabinet, frost may appear in the upper section of the back wall. It is coldest when the compressor starts up. This is therefore the time when the frost will be most noticeable – this is completely normal.

When the compressor stops the frost turns into water droplets.

If frost accumulates to the point of producing ice (because the bottles are touching the back wall) unplug the machine, wait for it to defrost then arrange the bottles correctly and plug it back in.

If, in spite of these precautions, ice (and not frost) develops again, it is essential that you contact your retailer's after-sales service.

What are the risks for my wine in case of extended power outage?

The Transtherm cabinet's insulation protects against extreme changes in temperature; thermal inertia linked to the volume of bottles considerably slows down changes in temperature. Should a power outage occur, the temperature will be restored very slowly in order to protect the wine from thermal shock. It is recommended that you avoid opening the cabinet during this time. Wine kept at an ambient temperature for a short period will not deteriorate.

My cabinet makes no noise.

The compressor fitted in Transtherm cabinets is very quiet (38dB). Depending on the ambient temperature of the room and the temperature of the cabinet, the compressor may have stopped according to the setting.

The level of humidity in my cabinet is too low.

Only a level of humidity which is very low over a long period of time is harmful (< than 50%)

Whilst the compressor is in operation a drop in humidity may occur, because of the transformation of humidity into frost. This drying of the air is only temporary and has no effect on the corks.

In case of persistent low humidity:

- Pour the equivalent of a glass of water into the compartment which collects condensation water (at the back of the appliance), if it is accessible, or into the bottom of the rear of the cabinet on the left hand side (condensation water evacuation pipe).

Where can I obtain additional shelves?

Depending on the model of your appliance, you can add shelves according to the desired layout.

The maximum number of shelves for each model is:

Loft: 6 shelves

Villa: 10 shelves

Bastide: 13 shelves

You can obtain additional shelves from your TRANSTHERM retailer.

Protecting the Environment

Disposing of packaging:

The packaging used by Transtherm is manufactured using recyclable materials.

After unpacking your cabinet, take the packaging to a refuse collection point. For the most part, it will be recycled.



In accordance with legal provisions regarding protecting and caring for the environment, your wine cabinet does not feature any CFCs or HCFCs.

To save energy:

- Install your cabinet in an appropriate place (see page 5) and within the recommended temperature ranges.
- Keep the door open for as short a time as possible.
- Ensure that the door seal is in good condition and check that it is not damaged. If it is damaged, contact your Transtherm retailer.

N.B.: Caring for the environment: when replacing your wine cabinet, consult the local municipal refuse department in order to observe the appropriate recycling procedure.

For refrigerant gases, substances and some parts in the wine cabinets, Transtherm uses recyclable materials which require a special packaging disposal procedure to be used.

Condemn the lock so that children cannot accidentally shut themselves inside the cabinet.

Place unusable appliances out of use by unplugging them and cutting the power supply.