
Warning

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TRANSTHERM cannot be held responsible for any errors in this manual, nor for any damage linked to or following the provision, performance or use of the equipment item.

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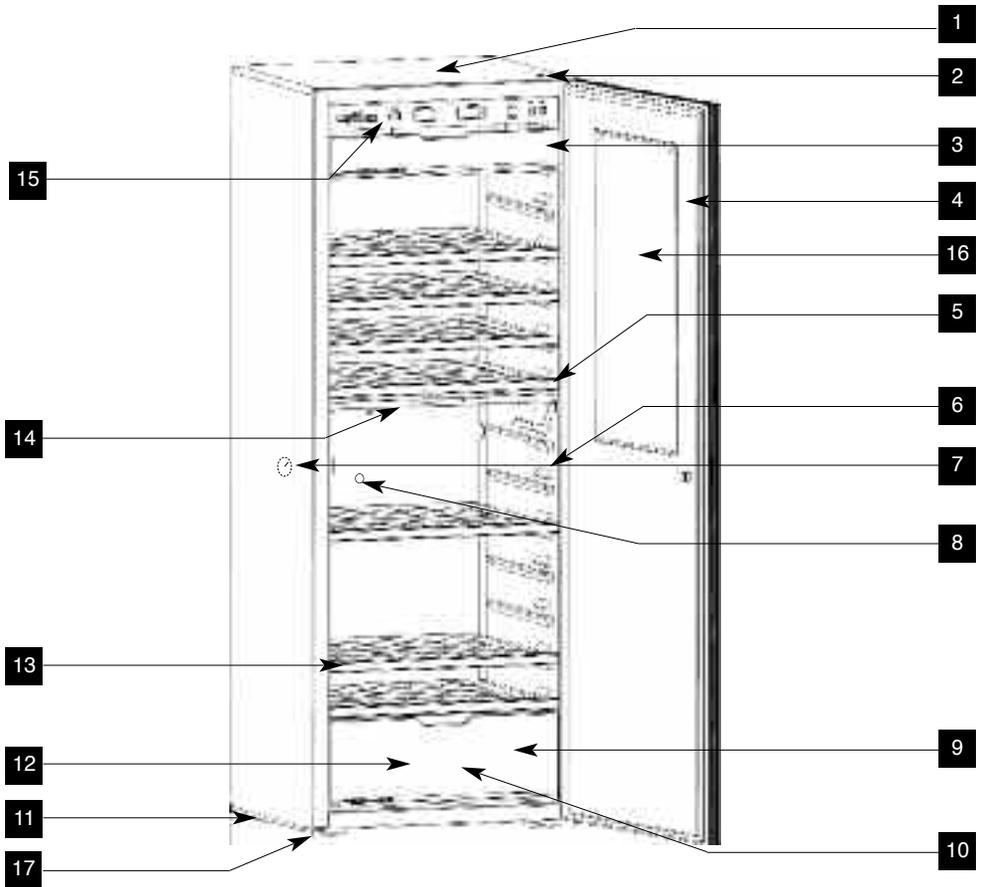
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TRANSTHERM

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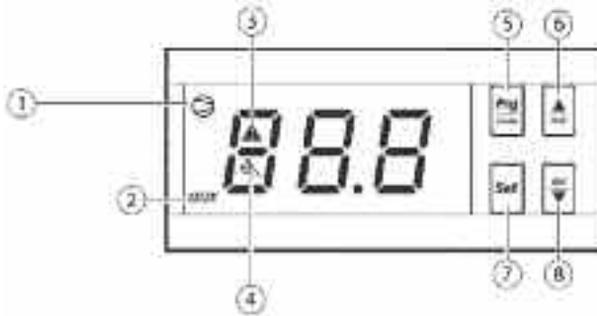
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Description of your wine cabinet



- | | |
|--|--|
| 1 Cabinet body | 10 Half tray (1 temperature and multi-temperature models only) |
| 2 Hinge | 11 Adjustable foot (4) |
| 3 Room temperature compartment (3 temperature models) | 12 Chiller compartment (3 temperature models) |
| 4 Door | 13 Storage shelf |
| 5 Sliding shelf (12 recesses) | 14 Rigidity Bar (Large model only) |
| 6 Shelf slider | 15 Settings and control panel |
| 7 Hygrometer (only on 1 temperature models) | 16 Cellar board (solid door model, excluding Mas, Cellier, Reserve) |
| 8 Thermodynamic pump opening | 17 Door guide (for glass door only) |
| 9 Maker's label | |

Zoom to the control display



- ① Corresponds to target setting 1 (cold operation (compressor) for 1Ts; hot operation (heater) for 3Ts / MultiTs)
- ② Corresponds to target setting 2 (hot operation (heater) for 1Ts; cold operation (compressor) for 3Ts / MultiTs)
- ③ Temperature alarm indicator.
- ④ Fault indicator
- ⑤ -Turns off the audible alarm (audible warning signal).
 - If it is pressed for more than 5 seconds, the programming menu appears.
- ⑥ - It allows you to change from one parameter to another.
 - It allows the parameter value to be changed.
- ⑦ It displays and / or allows the set point, parameter value to be programmed.
- ⑧ - It allows you to change from one parameter to another.
 - It allows the parameter value to be changed.

The various PRESTIGE TRANSTHERM cabinet models

In order to better adapt to differing requirements and usages, there are 3 types of TRANSTHERM wine cabinets.

The 1 temperature Maturing cabinets:

MAS - MANOIR - ERMITAGE - LOFT VINTAGE

Designed to store and mature all wines, these cabinets reproduce the exact conditions of a natural cellar (one constant temperature), irrespective of the outside temperature (between 32 and 95 F°).

The 3 temperature Tasting Cabinets:

COTTAGE - CASTEL

In addition to the central maturing area (1 temperature), these cabinets offer two further, specific compartments for bringing a few bottles to room temperature (upper compartment) or for chilling them (lower compartment).

The multi-temperature Service cabinets:

MAS - CELLIER - RÉSERVE

Also referred to as "Day Cellars", these cabinets are designed, not for maturing, but for bringing wines to the right service temperature. They are designed in such a way as to enable 10 different temperature zones within the same cabinet (for the larger models).

important →

How do I identify my cabinet model?

Refer to the maker's label on the bottom of the inner right wall of your equipment item (see Page 3 No. 9 - serial number)

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.

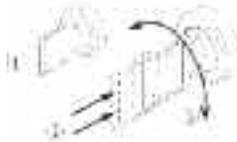
Move your cabinet to its final location.

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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.



As a security measure, the lock works on a double movement system. The key should be pushed inward and turned at the same time.

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).

important →

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

Your wine cabinet may be equipped with several types of shelves

Storage shelf

Designed to hold stacked bottles, this shelf has 11 recesses.

To arrange the bottles on a storage rack, continue as follows:

- Be sure the shelf does not touch the back wall.
- Start by arranging the bottles in each recess in the back row, bottom of bottle against the rear stop and neck securely resting in a cradle.
- Continue with the front row, placing the bottles in the opposite direction.
- Continue arranging by piling the bottles, taking care that no bottle touches the back wall.

A storage shelf can carry up to 7 rows of 11 traditional Bordeaux bottles (100 Kg)



important →

Never slide out a storage shelf – as the bottles could fall.

Sliding shelf : easy-glide

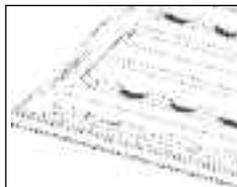
Designed to store just one row of bottles, this shelf has 12 recesses (holding a maximum of 12 traditional Bordeaux bottles).

To arrange the bottles on a sliding rack, continue as follows:

- pull the shelves towards you up to the stop
- Start by arranging the bottles in each recess in the back row, bottom of bottle against the rear stop
- Continue with the front row, placing the bottles in the opposite direction.
- Never place more than one row of bottles on a sliding shelf.
- In the event of mixed layout (storage/slider), arrange the sliding shelves at the centre of your cabinet.

Discover a new unique patented Transtherm device fitted on shelves, which allows you to use your cabinet daily without vibration, which is harmful to your wine!

Affix the pads to the recesses of the first row of bottles.



important →

Never pull out more than one loaded sliding shelf at a time

Presentation Kit

Designed for both storage and bottle presentation, this kit is made up of:

- 1 universal rack (13 recesses),
- 1/2 rack (6 recesses)

To arrange the bottles on a presentation kit, continue as follows:

- be sure the shelves do not touch the rear wall.

On the 1/2 rack:

- start by arranging the bottles in each recess, bottom of bottle towards the back (6 traditional Bordeaux bottles)
- continue the arrangement by piling the bottles ($5+6+5 = 16$ traditional Bordeaux bottles) making sure that the base of the bottles does not touch the back wall.

Maximum load on half rack: 22 traditional Bordeaux bottles

On the sliding shelf:

- start by arranging the bottles in each recess, bottom of bottle towards the back (6 traditional Bordeaux bottles)
- to present your bottles, arrange them upright on the front of your rack.

Maximum load on a universal shelf: 13 traditional Bordeaux bottles

The presentation kit has a maximum capacity of 35 traditional Bordeaux bottles



GB

important →

Never slide the sliding shelf or the half rack when they are being used as a presentation kit. All of the bottles could fall.

Generally speaking, never slide a rack that has several bottles piled on it, or when it has vertically presented bottles on it.

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.

Recommendation

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.

important →

Never alter the position of your cabinet's rigidity bar (see page 3, N° 14), NEVER move this part while the cabinet is loaded.

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).



- As soon as your wine cabinet is plugged in, as long as the switch is set at "On" (see diagram above), and the ambient temperature is higher than the temperature you require, the green operating indicator for the cold circuit comes on (unless this is a 1 temperature model, and is placed in an area that has a temperature close to 12°C). The thermometer starts up and shows the temperature.

important →

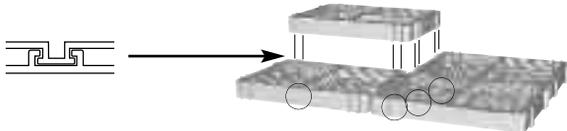
In the event of malfunction, turn to page 17 & 18.

Hygrometry for 1 temperature cabinets

(References MAIXP, MAIXP, ERIXG for Asia and Australia only)

Installing the cartridge of clay pellets:

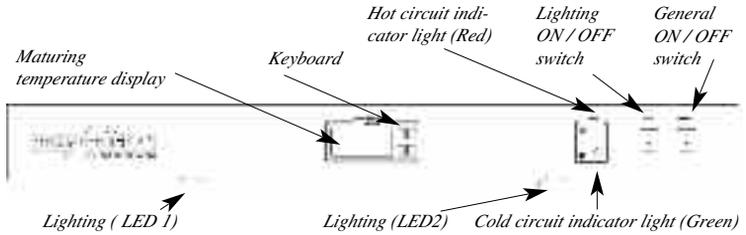
- Remove the small rack from the bottom of the cabinet
- Open the 4 bubble wrap packets and remove the bricks
- Lock them together using the dowels to make 1 large rectangle and place this directly on the floor of the unit



- Dampen the 4 cartridges with 2 or 3 glasses of water.
- Replace the small rack which will now sit on top of the groove.

Temperature settings for 1 temperature models

The temperature control(s) and setting(s) are adjusted from your wine cabinet's settings panel, as shown below:



If the loading configuration or location of your cabinet justifies it, it is possible to adjust the temperature setting within a limited range of **6°C to 18°C (42°F to 64°F)** (for an ambient temperature of 25°C (77°F)).

Please note:* The **original temperature setting is 12°C (54°F) when the wine cabinet leaves the factory.

To adjust the temperature of your 1 temperature cabinet:

Comments: As soon as you see the display flash during setting, you have approximately 50 seconds to change or confirm, otherwise, you must restart the process.

If the setting has not been recorded, your cabinet will retain its original settings.

Press and hold down the key for 5 seconds. “ST” will appear on the display (“ST”: maturing temperature setting).

Press to read the set temperature*.

Press to increase the set temperature, or

Press to lower the set temperature.

To save your setting, press for 5 seconds until the temperature is displayed. Otherwise, it will be necessary to restart the process.

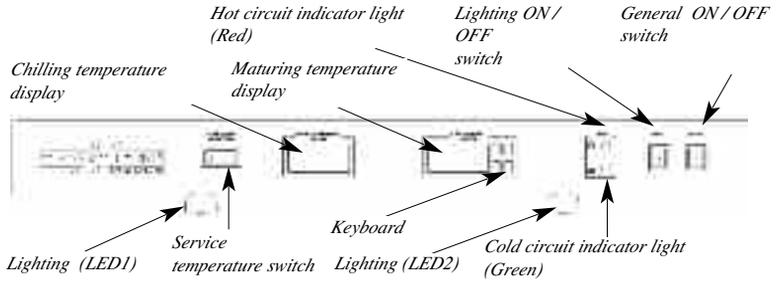
Pressing! for 5 seconds allows you to access:		“ST” allows you to set the wine maturing temperature (for 1 and 3 temperature models) or the upper section (for multi-temperature models).	Pressing Set: Allows you to read the set temperature of the “ST” setting. Pressing Set twice: Allows you to return to the “ST” display
		Allows you to change from “ST” to “F4” then “H4”.	
		“F4” Allows you to set the temperature of the chilling compartment (for 3 temperature models) or the lower section (for multi-temperature models)	Pressing Set: Allows you to read the set temperature of the “F4” setting. Pressing Set twice: Allows you to return to the “F4” display.
		Allows you to change from “ST” to “F4” then “H4”	
		“H4” Allows you to activate or disable the warning alarm, if a malfunction occurs.	Pressing Set: Allows you to read the “H4” setting value: H4=0 means that the warning alarm is active. H4=1 means that the warning alarm is disabled Pressing Set twice: Allows you to return to the “F4” display.

Please note:

- The lighting function is manually controlled (“Light” On/Off switch). If you are no longer using it, remember to switch off the lighting.

Temperature settings for 3 temperature models

The temperature control(s) and setting(s) are adjusted from your wine cabinet's settings panel, as shown below:



3 temperature cabinet models have 3 zones:

- **The first “low” zone**, called the **chilling** compartment. Its temperature setting is governed by the temperature requested in the maturing compartment. For this reason, should you wish to set a chilling compartment temperature of less than 8°C / 46°F, the temperature in the maturing compartment should be less than 12°C / 54°F (approx. 10°C / 50°F).

- **The second “central” zone**, called the **maturing** compartment. Its **original set temperature is 12°C (54°F)**, on leaving the factory. It is possible to adjust the temperature setting within a limited range of 12°C to 14°C. (53.6 to 57,2 F°)

In extreme conditions, a slight temperature gradient may appear in the maturing compartment.

To adjust the temperature of your maturing zone:

Comments: As soon as you see the display flash during setting, you have approximately 50 seconds to change or confirm, otherwise, you must restart the process. If the setting has not been recorded, your cabinet will retain its original settings.

Press and hold down the  key for 5 seconds. “St” will appear on the display (“St”: maturing temperature setting).

Press  to read the set temperature*.

Press  to increase the set temperature, or

Press  to lower the set temperature.

To save your setting, press the  and hold for 5 seconds until the temperature is displayed.

Otherwise, it will be necessary to restart the process.

- **The third “upper” zone**, called the **service temperature** compartment. Its **original temperature setting is 18°C (64°F)**, on leaving the factory. This setting cannot be adjusted by the user.

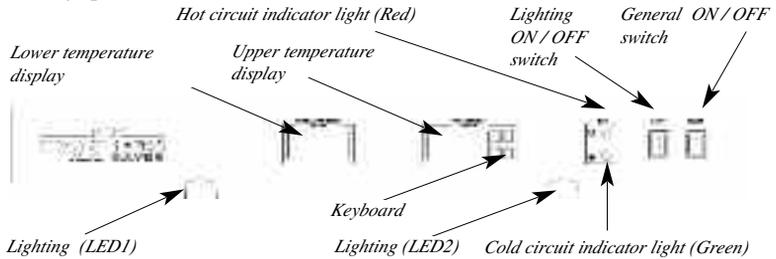
Please note:

- The service temperature control is operated manually and is turned on and off by pressing the switch on the left-hand side (see diagram).
 - When in “on” mode, the red light located on the switch is lit.
 - When in “off” mode, the light is off.
 - The temperature of this compartment is not displayed.
 - When the button is put in “on” mode: the setting is 18°C, it is activated at 15°C and switches off when the temperature reaches 18°C.
 - Once the wine has reached serving temperature, do not forget to remove your bottles and put the switch in the “off” position: If you forget to turn off the service temperature button the temperature will be regulated between 15°C min. and 18°C max.
 - The lighting function is manually controlled (“Light” On/Off switch).
- If you are no longer using it, remember to switch off the lighting.

Pressing! for 5 seconds  allows you to access:	◀ ST ▶	“ST” allows you to set the wine maturing temperature (for 1 and 3 temperature models) or the upper section (for multi-temperature models).	Pressing Set: Allows you to read the set temperature of the “ST” setting. Pressing Set twice: Allows you to return to the “ST” display
		Allows the different parameters to be displayed.	
		Allows the different parameters to be displayed.	
	◀ H4 ▶	“H4” Allows you to activate or disable the warning alarm, if a malfunction occurs.	Pressing Set: Allows you to read the “H4” setting value: H4=0 means that the warning alarm is active. H4=1 means that the warning alarm is disabled Pressing Set twice: Allows you to return to the “H4” display.

Temperature settings for multi-temperature models

The temperature control(s) and setting(s) are adjusted from your wine cabinet's settings panel, as shown below.



Multi-temperature cabinet models have a temperature range starting at **6°C to 8°C (42°F to 46°F) at the bottom** and reaching **14°C to 16°C (57°F to 60°F) at the top**.

• **In the lower section**, the original set temperature is 7°C, on leaving the factory. It is possible to adjust the temperature setting. Please note, however, that there is no upper or lower limit.

Please note: Its recommended setting range is **6°C to 8°C (42°F to 46°F)**.

To adjust the temperature of your “lower” section:

Comments: As soon as you see the display flash during setting, you have approximately 50 seconds to change or confirm, otherwise, you must restart the process.

If the setting has not been recorded, your cabinet will retain its original settings.

Press and hold down the key for 5 seconds. “St” will appear on the display.

Press , “F4” will appear on the display (“F4”: chilling compartment temperature setting).

Press You will be able to read the set temperature displayed.

Press to increase the set temperature, or

Press to lower the set temperature.

To record your setting, press the button and hold for 5 seconds, until the temperature is displayed. Otherwise, it will be necessary to restart the process.

Otherwise, it will be necessary to restart the process.

Pressing! for 5 seconds allows you to access:	« ST »	“ST” allows you to set the wine maturing temperature (for 1 and 3 temperature models) or the upper section (for multi-temperature models).	<p>Pressing Set: Allows you to read the set temperature of the “ST” setting.</p> <p>Pressing Set twice: Allows you to return to the “ST” display</p>
		Allows you to change from “ST” to “F4” then “H4”.	
	« F4 »	“F4” Allows you to set the temperature of the chilling compartment (for 3 temperature models) or the lower section (for multi-temperature models)	<p>Pressing Set: Allows you to read the set temperature of the “F4” setting.</p> <p>Pressing Set twice: Allows you to return to the “F4” display.</p>
		Allows you to change from “ST” to “F4” then “H4”	
	« H4 »	“H4” Allows you to activate or disable the warning alarm, if a malfunction occurs.	<p>Pressing Set: Allows you to read the “H4” setting value: H4=0 means that the warning alarm is active. H4=1 means that the warning alarm is disabled</p> <p>Pressing Set twice: Allows you to return to the “F4” display.</p>

• **In the “upper” section**, its original temperature setting is **16°C** (60°F), on leaving the factory. It is possible to adjust the temperature setting. It is possible to adjust the temperature setting, within a recommended range of 16°C to 18°C. (60 to 64,4 F°)

Please note that the lower and upper limits of this setting range are 6°C and 18°C (42,8 to 64,4 F°) respectively.

To adjust the temperature of your “upper” section:

Please note:

- Once you see the display flash during setting, you have about 50 seconds to change or confirm your setting, otherwise you will have to restart the process.
- If no setting has been recorded, your cabinet will retain its original settings.

Press and hold down the  key for 5 seconds. “St” will appear on the display (“St”: maturing temperature setting).

Press  you will be able to read the set temperature displayed*.

Press  to increase the set temperature, or

Press  to reduce the set temperature.

To save your setting, press the  button and hold for 5 seconds, until the temperature is displayed.

Otherwise, it will be necessary to restart the process.

Please note:

- The lighting function is manually controlled (“Light” On/Off switch). If you are no longer using it, remember to switch off the lighting.

important →

To ensure that your wine cabinet functions optimally, we recommend that you set your appliance with a difference of 10°C between the top value and the bottom value.

Temperature Settings for all models

°C / °F Conversion Table

°C	°F
6	42
8	46
10	50
12	54
14	57
16	60
18	64
20	68

important →

It may be that despite the recommendations in this manual, you still do not achieve quite the desired temperature. Every situation is unique, and it may be that a few slight corrections are needed.

important →

You will need to wait approximately 48 hours before noticing the effects of a temperature adjustment.

Wine service temperatures (provided as an indicator only)



French wines

Alsace	10°C	50F°
Beaujolais	13°C	55,4F°
Sweet white Bordeaux	6°C	42,8F°
Dry white Bordeaux	8°C	46,4F°
Red Bordeaux	17°C	62,6F°
White Burgundy	11°C	51,8F°
Red Burgundy	18°C	64,4F°
Champagne	6°C	42,8F°
Jura	10°C	50F°
Languedoc-Roussillon	13°C	55,4F°
Provence Rosé	12°C	53,6F°
Savoie	9°C	48,2F°
Dry White Loire Wines	10°C	50F°
Sweet White Loire Wines	7°C	44,6F°
Red Loire Wines	14°C	57,2F°
Rhône wines	15°C	59F°
Sweet South-West wines	7°C	44,6F°
Red South West Wines	15°C	59F°

Australian wines

Cabernet franc	16°C	60,8F°
Cabernet sauvignon	17°C	62,6F°
Chardonnay	10°C	50F°
Merlot	17°C	62,6F°
Small grape Muscat	6°C	42,8F°
Pinot noir	15°C	59F°
White Sauvignon	8°C	46,4F°
Semillon	8°C	46,4F°
Shiraz	18°C	64,4F°
Verdhelo	7°C	44,6F°

Other wines

Californian	16°C	60,8F°
Chilean	15°C	59F°
Spanish	17°C	62,6F°
Italian	16°C	60,8F°

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 (twice 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).

GB

Recommendation

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.

The 1 temperature cabinets

(References MAIXP, MAIXM, ERIXG for Asia and Australia only)

- If the outside humidity is very low, and the door is opened frequently, you will need to moisten the Pozzolana bricks again
- If the outside humidity is extremely high you will need to remove the little condensation water bung (located at the bottom, on the left hand side of your cabinet). Keep this bung and replace it in the event that the outside humidity should drop.

important →

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.



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 on page 14)

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 10 and 14° C, 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.

Operating anomalies

When starting up

The compressor does not work, even though the desired temperature is lower than the ambient temperature:

Check the wall socket by plugging in any electrical appliance and ensure that the ON/OFF switch is in position (I).

The compressor does not stop:

1- Put your hand on the condenser (metallic grid located the length of the exterior rear wall of your appliance).

If the condenser is cold, contact your retailer.

2- If the condenser is hot, check the temperature setting controls according to the model (see previous chapter). If there is no fault in the settings, contact your retailer.

GB

When functioning

The regulator(s) is / are displaying a temperature / temperatures lower than the desired temperature(s):

1-Check the temperature setting controls (see pages 9 to 13 of this manual).

2-Check that the hot circuit red indicator light is lit.

The regulator(s) is / are displaying a temperature / temperatures higher than the desired temperature(s):

1-Check the temperature setting controls (see pages 9 to 13 of this manual).

2-Check that the cold circuit green indicator light is lit.

important →

If the power lead (cable) is damaged, it must be replaced by the manufacturer, its after-sales service or similarly qualified persons, for safety reasons.

important →

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

Recommendation

In both of the above cases, if (after you have corrected any possible settings faults and checked that the circuit indicator lights are lit) the fault persists, contact your retailer.

important →

In all cases, if your appliance does not seem to be functioning correctly, unplug it and contact your retailer.



THE USE OF GLASS DOORS HAS AN EFFECT ON PERFORMANCE



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 qualified electrician.

ANY INTERVENTION PERFORMED BY A TECHNICAL SERVICE NOT APPROVED BY TRANSTHERM WILL LEAD TO THE GUARANTEE BEING CONSIDERED AS NULL AND VOID.

Alarms

The cabinets are fitted with alarms:

Some examples:

- **High temperature alarm:** Occurs when the temperature is too high in relation to the set temperature.

The alarm is activated at 24°C (75,2F°)

The alarm is deactivated at (24°C) – 1°C, i.e. 23°C ((75,2F°)-1,8F°, i.e.73,4F°).

- **Low temperature alarm:** Occurs when the temperature is too low in relation to the set temperature.

The alarm is activated at 1°C

The alarm is deactivated at (1°C) + 1°C, i.e. 2°C. ((33,8F°)-1,8F°, i.e.35,6F°)

- **Sensor(s) alarm:** Occurs when a sensor is not properly connected or is faulty.

- **Anti-frost alarm:** Activated when the inside of the cabinet drops to a temperature of 1°C .

Please note:

- *When the alarm is activated, this is indicated **visually** on the display as well as audibly via a **warning signal**. The latter is activated if validated by the “H4” parameter.*

To adjust the H4 setting:

Please note:

As soon as you see the display flash during setting, you have approximately 50 seconds to change or confirm, otherwise you must restart the process.

If no setting has been recorded, your cabinet will retain its original settings.

Press the button  and hold for 5 seconds and “St” will appear on the display (“St”: setting of the maturing temperature).

Press,  “H4” will appear.

Press  to read the “H4” setting value.

Press  or  to change the “H4” value i.e. from 0 to 1 or from 0 to 1.

To record your setting, press the button  and hold for 5 seconds, until the temperature is displayed.

Otherwise, you must restart the process.

The “H4” value is set at the original 0 value on leaving the factory.

When an alarm is activated, you have the possibility of directly switching off the audible warning signal by pressing .

- Some alarms are automatically deactivated, which means that once the appliance is operating normally, the visual and audible alarms stop.

- Other alarms are reactivated, which means that the user must intervene manually:

- Press  and  at the same time. “rES” will appear. The temperature display will return if the cabinet is operating correctly.

In case of a persistent fault please contact your retailer.

Specifications

Model	Reference	Temperatures	Height	Width	Depth	Weight	Setting precision	Display precision
MAS 1T	2MA1TP	1	820 to 840 mm	680 mm	680mm	50 kg	+/- 1,5°C	+/- 1°C
LOFTVINTAGE	2LOXXP	1	1110 à 1130 mm	680 mm	680mm	61 kg	+/- 1,5°C	+/- 1°C
MANOIR	2MA1TM	1	1460 to 1480 mm	680 mm	680mm	63,5 kg	+/- 1,5°C	+/- 1°C
ERMITAGE	2ER1TG	1	1810 to 1830 mm	680 mm	680mm	78 kg	+/- 1,5°C	+/- 1°C
COTTAGE	2CO3TM	3	1460 to 1480 mm	680 mm	680mm	63,5 kg	+/- 1,5°C	+/- 1°C
CASTEL	2CA3TG	3	1810 to 1830 mm	680 mm	680mm	78 kg	+/- 1,5°C	+/- 1°C
MAS MT	2MAMTP	multi	820 to 840 mm	680 mm	680mm	50 kg	+/- 1,5°C	+/- 1°C
CELLIER	2CEMTM	multi	1460 to 1480 mm	680 mm	680mm	63,5 kg	+/- 1,5°C	+/- 1°C
RÉSERVE	2REMTG	multi	1810 to 1830 mm	680 mm	680mm	78 kg	+/- 1,5°C	+/- 1°C

GB

Model	Electrical power**	Consumption per 24 hrs**	Voltage***	HZ frequency***	Usage restrictions	
					T°min.	T°max.
MAS 1T	95W	0,8 Kwh/24h	230	50	0°C	35°C
LOFTVINTAGE	95W	0,8 Kwh/24h	230	50	0°C	35°C
MANOIR	114W	0,8 Kwh/24h	230	50	0°C	35°C
ERMITAGE	114W	0,8 Kwh/24h	230	50	0°C	35°C
COTTAGE	170W	0,9 Kwh/24h	230	50	15°C	30°C
CASTEL	178W	0,9 Kwh/24h	230	50	15°C	30°C
MAS MT	167W	0,9 Kwh/24h	230	50	12°C	35°C
CELLIER	167W	0,9 Kwh/24h	230	50	12°C	35°C
RÉSERVE	167W	0,9 Kwh/24h	230	50	12°C	35°C

* Weight without racks

** Estimated values

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

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 contains no C.F.C.s.

To save energy:

- Install your cabinet in an appropriate place (see page 7) 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.



Vorwort

Die Angaben in diesem Dokument können ohne Ankündigung geändert werden.

TRANSTHERM gewährt keine Garantie, wenn das Gerät anders als seine gedachte Zweckbestimmung eingesetzt wird.

TRANSTHERM haftet nicht für Fehler, die diese Anweisung enthalten könnte und auch nicht für Schäden in Zusammenhang oder im Anschluss an die Lieferung, Leistung oder Verwendung des Gerätes.

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