

WINEKEEPER

Keeping good company since 1983



MAGNUM

Operating Instructions Manual

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Unpacking

While unpacking your unit, please check to make sure that all parts are included and undamaged. Please call WineKeeper at 855.511.5113 if there are any problems. YOU MUST REPORT damage immediately and missing parts within 7 days of receiving your unit.

These parts are included with your unit:

- Appropriate number of faucets for your unit
- Regulator (for use with refillable nitrogen or argon cylinder)
- Cleaning kit
- Instructions

Setting Up Your Unit

- Your WineKeeper wine dispensing unit must be installed on a flat, level surface with vented space of at least 3" behind, 1" on the sides, and 12" above the unit for proper ventilation. Once your unit is properly located, attach the faucets. Taking care to align the threads properly, place the faucet on the thru-wall and tighten the wing nut.

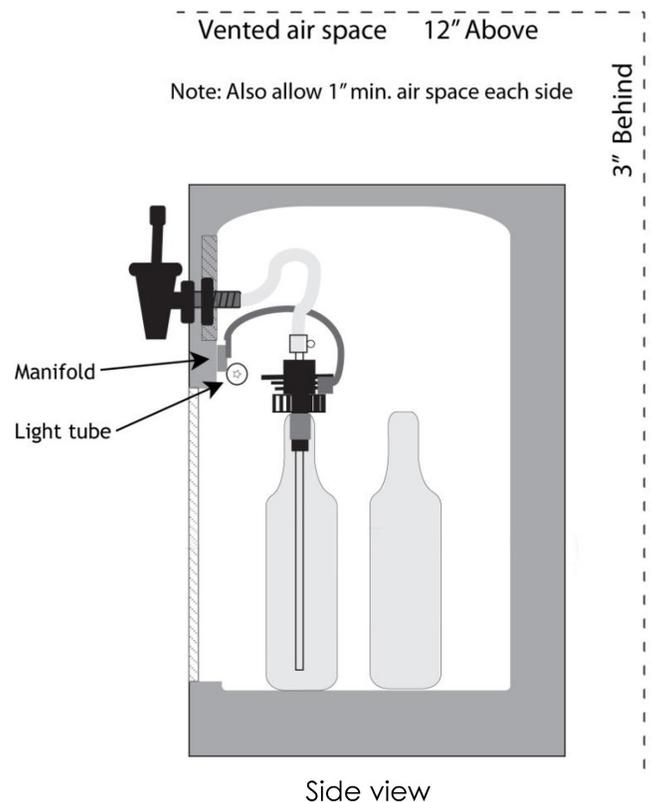
You may now plug the units' power cord into 110 volt grounded electrical outlets.

An 8 foot gas supply line is included with your unit. The supply line includes a quick connect fitting that connects to the regulator supplied with your unit. **USING A REGULATOR OTHER THAN THE ONE SUPPLIED WILL VOID THE WARRANTY.** Your nitrogen/argon cylinder can be placed anywhere convenient—vertical or horizontal.

DO NOT TAMPER WITH OR REMOVE THE QUICK-DISCONNECT TO COUPLE YOUR GAS SUPPLY LINE AND REGULATOR, THIS WILL ALSO VOID THE WARRANTY.

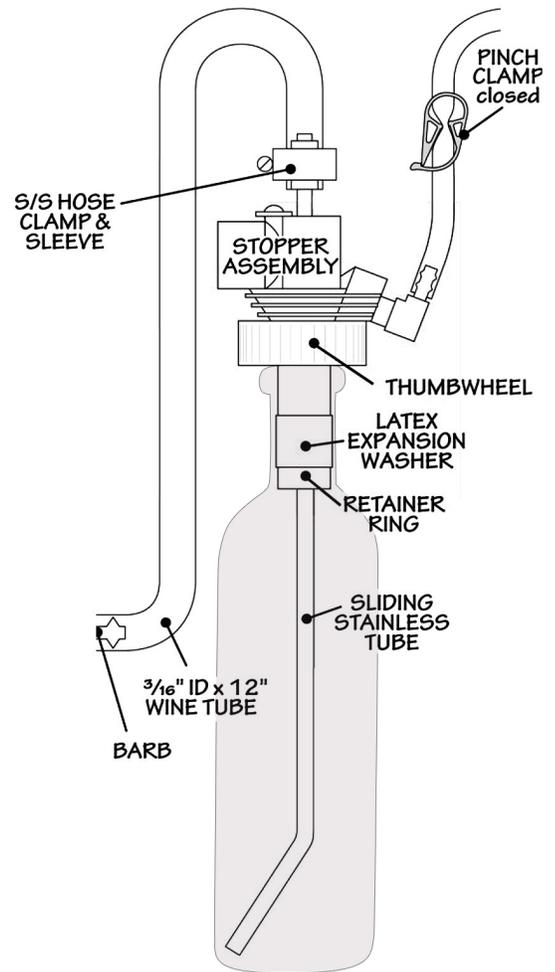
Hand tighten the supplied regulator to your nitrogen/argon cylinder, do not use a wrench. Do not connect the gas line to the regulator at this time. Open the gas cylinder valve (turn the valve counter-clockwise to open.) The gas pressure from the cylinder will seal the regulator in place. The gauge on the regulator should read approx. 1800 lbs. for an aluminum cylinder, and 2200 lbs. for a steel cylinder, when full.

You must now bleed the air from the system. With all the pinch clamps open, attach the gas supply line quick connect fitting to the regulator fitting. Be sure the small metal lever on the gas supply line fitting is in the down position. When the gas begins to flow through the lines and out the stopper assemblies, move down the unit closing off all the pinch clamps. You are now ready to connect wine bottles.



How to Attach Wine Bottles to Your Machine

1. Place the stopper assembly into the wine bottle. (Attach FULL wine bottles ONLY.)
2. While holding the stopper so that the latex seal is just at the lip of the bottle opening, open the pinch clamp for 2 seconds. This will displace the air from the bottleneck.
3. Close off the pinch clamp, and insert the stopper all the way into the bottle.
4. Hold the stopper assembly with one hand and tighten the knurled thumbwheel clockwise with the other hand until gently snug. Turn the thumbwheel $\frac{1}{4}$ to $\frac{1}{2}$ of a turn further. **DO NOT OVER-TIGHTEN THE THUMBWHEEL.** If the thumbwheel "pops" while turning, you have over-tightened it. The best seal is obtained with a dry bottleneck and latex seal. **OVER-TIGHTENING** will damage the stopper.
5. Adjust the sliding stainless steel tube for proper bottle depth. The tube may be placed all the way to the bottom for white wines, and slightly raised off the bottom for red wines with sediment.
6. Open all pinch clamps and pull the faucet handle to produce a drop of wine from each faucet. This removes the air trapped between the wine in the tube and the faucet tip.
7. Dispense wine by pulling the faucet handle completely forward to achieve a clean pour.

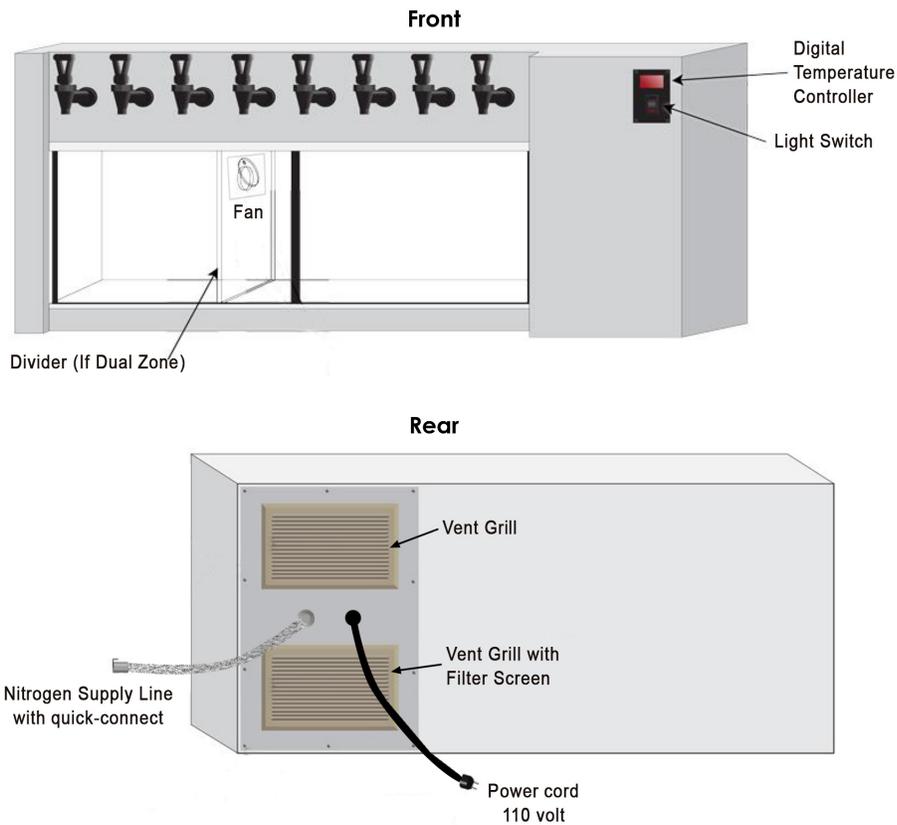


Note: WineKeeper has preset your unit to hold white wine at 44°-45° F and red wine at 62° -64° F. After initial set up is complete, let your unit run for 24 hours before attempting any temperature adjustment. (See "Temperature Adjustment" and "FAQs" #3, #4, #5 and #6, before adjusting temperature).

Getting to Know Your WineKeeper

This unit uses pressurized nitrogen or argon gas to dispense and preserve wine from within a temperature-controlled zone. Your unit may have 2 temperature zones, only the white side can be controlled by the thermostat. The red side temperature is controlled by adjustable vent holes in the plexi-glass divider. Six to ten bottle magnum units are also equipped with a heating element in the red wine zone to help maintain a warmer temperature. On these units the heating element adjustment knob is located on the vent panel. Rotate the knob to the right (clockwise) to increase the temperature, to the left (counter-clockwise) to decrease. Use this heat source as little as possible and in conjunction with the divider vent hole covers.

These units are illuminated by series of light tubes installed on the inside of the unit. The light tubes are controlled by a switch located on the front of the unit under the digital temperature display, see diagram on next page.



Your unit uses a nitrogen or argon cylinder (not included) located remotely and connected to your unit by an 8-foot long braided hose that has a metal quick disconnect fitting on the end. This hose exits the rear of the unit at the bottom next to the power cords. The aluminum filter screen on rear attaches with magnets and must be cleaned every 2 months, more often if dusty or dirty. The filter screen covers the **lower** vent cover, and must always be in place when unit is operating.

CAUTION: Risk of Electric Shock !

This equipment may have two or more power supply cords.
Unplug all cords before moving or servicing this equipment.

Operating Your Unit

Changing bottles

1. Pinch off the nitrogen clamp.
2. Loosen the thumbwheel.
3. Remove the empty bottle, replace with full bottle.
4. Follow steps 1-7 listed in "*Setting Up Your Unit*".

Changing gas cylinder

1. Turn cylinder valve to the off position (clockwise) and disconnect the supply hose from the regulator by depressing the small metal lever. Your system will remain pressurized.

2. Depress the tip of the quick-connect fitting on the regulator, relieving the pressure in the regulator, so that you may loosen the hand nut. Replace the cylinder and attach the regulator, hand tighten the regulator nut onto the new full cylinder and open the cylinder valve. A full aluminum cylinder will read 1800 lbs., a steel cylinder will read 2200 lbs.
3. Depress the tip of the quick-connect fitting on the regulator for two seconds to displace air from the regulator.
4. Reconnect the supply hose to the regulator.

Your system is now ready for use. There is no need to bleed the system, as the supply hose quick-connect has a shut off valve which holds gas pressure to the wine bottles during the cylinder change out.



Leak Detection

Each unit includes a flowmeter which is located on the right inside wall of the right most section. This gauge has a ball which rises in a graduated column with any airflow above 0.2 cubic feet of gas per hour. The slightest leak at the stopper assembly or gas supply line will show on the meter and allows time to fix it before losing a significant amount of gas.

Cleaning Your Unit

When used correctly, your WineKeeper system prevents the oxidation process that causes wine to spoil. Lack of proper maintenance will eliminate most of the benefits of your WineKeeper. Indications that your system needs cleaning include wine with a cloudy look and /or an odd taste. We recommend that you clean your system once a month or as needed.

Standard Cleaning Process

1. Close off the nitrogen pinch clamps.
2. Loosen the stopper assemblies in each bottle to release gas pressure.
3. Pull the handle on each faucet (with a glass below) to drain wine from each faucet and tube. Remove the wine bottles. Do not place these used bottles back on the unit after you have completed the cleaning process, these wines should be hand poured.
4. Mix the Wine Line Cleaner (WLC) solution with water as per the instructions printed on the container (additional cleaning supplies are available from WineKeeper).
5. Pour this mixture into clean empty wine bottles (3 - 4 ounces is sufficient).
6. Replace and seal the stopper assemblies in each bottle then open the pinch clamps.
7. Pour off a small amount of the liquid. Allow solution to remain in the wine tubes for 10 minutes. Dispense the remaining solution through the system.
8. Rinse by running one full bottle of hot water through the system.
9. Mix ChlorTab Sanitizer solution per instructions and repeat steps 5, 6 & 7 allowing three minutes of contact.
10. Rinse with hot water.
11. Remove the faucet assembly from the thru-wall.
12. Unscrew the bonnet from the black funnel shaped portion (faucet body) of the faucet assembly.
13. Remove the seat cup from the stem. Clean the seat cup and the faucet body in the sanitizer. Rinse with warm water. (DO NOT USE SOAP!) Dry and re-assemble the faucet assembly.
14. Use the supplied bottle-brush to scrub inside the thru-wall and upper portion of the wine tube. Use the smaller bottle-brush to clean inside the stainless steel siphon tube.

15. Re-install the faucet assembly onto the thru-wall.
16. Rinse out the empty wine bottles and fill completely with clean hot water. Dispense 1 full bottle of water through each faucet assembly. Drain all water from the faucet assemblies and wine tubes.
17. Your unit is now ready for use. Place only full bottles of wine on your WineKeeper, do not reattach the bottles you removed for the cleaning process.

Note: Never leave a stopper assembly outside of a bottle. Air will come in contact with the wine inside the wine tube and faucet assembly, beginning the oxidation process and possibly exposing the system to bacteria.

Cabinet Exterior

Wood Units: All WineKeeper wooden cabinets are finished with a durable catalyzed finish. These cabinets can be cleaned with a soft cloth and small amount of warm soapy water. Avoid using excessive amounts of water, as this may cause the finish to peel or flake over time. Do not use abrasive cleaners or products containing harsh solvents.

Plastic and Metal Laminates including Stainless Steel: These products tend to resist most solvent-based cleaners, so it is recommended that their use be limited. Warm soapy water is the recommended cleaning method for these units. A number of specialty products designed to clean these types of materials are readily available through kitchen and restaurant supply firms, but do not use abrasive cleaners.

Cabinet Interior / Glass

All WineKeeper interiors can be cleaned with warm soapy water. DO NOT USE any abrasive cleaners. Stubborn stains may need to be cleaned with products similar to 409™. These products MUST NOT contain solvents, as this will seriously mar the interior surfaces! The glass on the unit can be cleaned with any product similar to Windex™. Silicone sprayed into each door track will assist door operation. Sliding glass doors can be removed from the cabinet by first lifting the glass upwards, then pulling the bottom of the glass towards you, and down. (Make sure that all glass doors are replaced in the correct track. Failure to do so may result in a change of interior temperatures and refrigeration efficiency).

Troubleshooting For Leaks

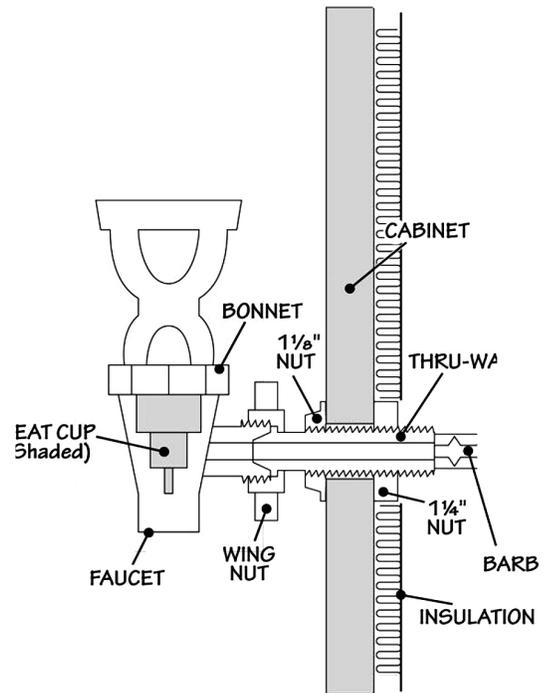
If you are experiencing problems with your WineKeeper, please read over the information included in this manual before calling us at 855.511.5113.

Finding a Nitrogen Leak

Checking Supply Hose and Tubing

Use the flowmeter inside the unit to confirm flow of gas when not dispensing. We also offer a gauge for testing for leaks from the regulator through the entire system (#15173). Visually check all tubes for cracks or holes. **Checking the Regulator** (must be original WineKeeper regulator for safety and performance):

1. Disconnect the quick-connect fitting on the supply tube where it joins the regulator.



2. Turn on the cylinder. (Make a note of the pressure registered on the regulator gauge).
3. Turn off the cylinder.
4. Wait 20-30 minutes, if the pressure registered on the regulator has dropped, the problem is in the regulator.
5. Use soapy water to find the leak or return the regulator to WineKeeper for repair.
6. If leak is not in the regulator, or the regulator leak has been repaired, continue.

Checking the system (For this test, the WineKeeper should be connected to wine bottles with 2-3 ounces of liquid for best results.)

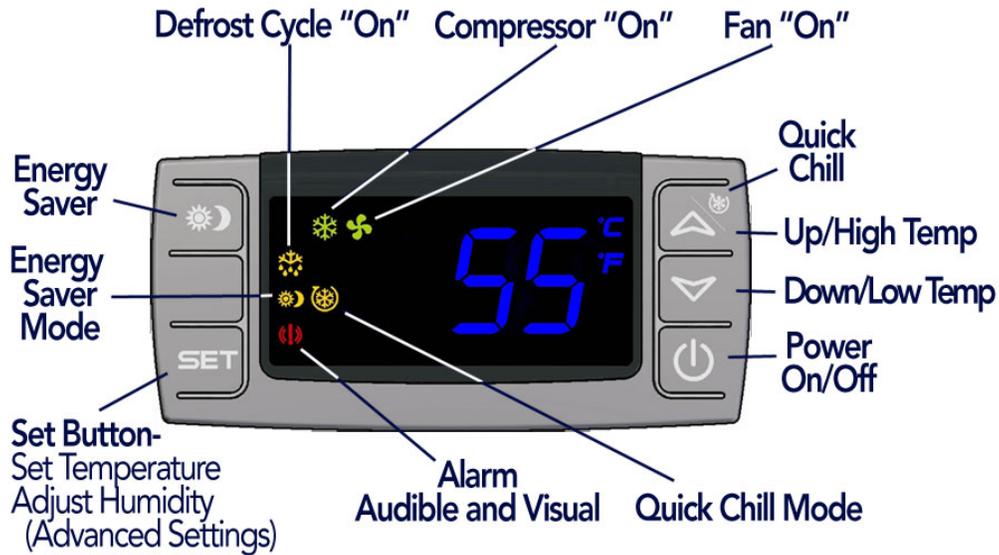
1. Reconnect the supply line and open the cylinder valve.
2. Leave the valve open for 30 seconds to completely pressurize the system.
3. Close off the nitrogen pinch clamps. Stopper assemblies must be in the wine bottles and tightened down at this time.
4. Turn off the cylinder valve and note the pressure on the regulator's gauge.
5. Leave the unit undisturbed for 20 minutes.
6. If the pressure drops, your problem is in the supply line between the regulator and the pinch clamps. If the pressure does not drop, continue to step #7. Check the supply tubes where they pass through the cabinet for holes, cracks, or chafing.
7. While observing the cylinder contents on the regulator's pressure gauge, open and close each pinch clamp one at a time. Stop if you see the pressure gauge drop while the pinch clamp is open, because you have found a problem. It could be that the stopper-assembly has not been tightened into the bottle correctly, that the tube below the pinch clamp has a hole, or that the latex ring has become excessively worn. Address each of these possibilities and repeat these steps if necessary. If no leak is found, human error is suspected as the cause of the leak.
8. If this problem continues contact WineKeeper for additional help.

Note: If the stopper assembly appears to be leaking wine, tighten the stainless steel hose clamp that connects the clear wine tube to the stainless steel tube right above the stopper assembly. Look for a leak anywhere in the wine tube or the barb on the back of the thru-wall inside the cabinet. Remember that your WineKeeper should be cleaned at least once a month.

Magnum Temperature Controller

The temperature inside the cabinet can be increased or decreased by changing the Minimum Set Point as described below. The set point range is 43°F minimum, 62°F maximum. **If you ordered a dual zone unit, skip to the next section.**

The cooling unit is designed to maintain appropriate levels of humidity, ranging from 50 to 70 percent, inside wine cabinets. In order to increase or decrease humidity inside the cabinet, the **Fon** setting can be changed as described in the “Advanced Operation” section later in this chapter.



The temperature displayed on the control indicates the real-time air temperature as measured by Probe 1 (P1) located on the inlet grill of the cooling fan.



Press “Power On/Off” to turn the unit on and off

When the “Compressor On” indicator light is on, the Compressor is running. When the “Fan On” indicator light is on, the Fan is running

To view the “High Temp” recorded by the cooling unit, press the “Up” button once.



To view the “Low Temp” recorded by the cooling unit, press the “Down” button once

To reset the “High Temp” or “Low Temp”, press the “Set” button for three seconds while “Hi” or “Lo” is displayed. **“RST” will blink three times to indicate confirmation.**



The cooling unit is factory preset with a Minimum Set Point of 58°F and a Temperature Differential of 4°F. This means that the cooling unit will turn on when the display rises above 62°F (58°F + 4°F), and turn off when the display falls below 58°F. In this example, the average temperature inside the cabinet will be 60°F.

To view the Minimum Set Point, press the “Set” button for one second. To change the Minimum Set Point,

1. Press the “Set” button for three seconds until “°F” blinks
2. Press the “Up” or “Down” button
3. Press the “Set” button to confirm

The “Set” temperature will blink three times to indicate confirmation. The recommended Minimum Set Point range is 53 - 60°F. To change the Temperature Differential, see “Advanced Operation” later in this chapter.



To activate and deactivate the “Energy Saver” mode, press the “Energy Saver” button. The “Energy Saver” indicator light will turn on when the cooling unit is in “Energy Saver” mode

In “Energy Saver” mode, the Minimum Set Point increases 4°F and the Temperature Differential is unchanged



To activate the “Quick Chill” mode, press the “Up” / “Quick Chill” button for three seconds

To deactivate “Quick Chill”, press “Quick Chill” button for three seconds again

The “Quick Chill” indicator light will turn on when the cooling unit is in “Quick Chill” mode

In the “Quick Chill” mode, the cooling unit will run continuously for 6 hours (or until the intake temperature registers 50°F). This mode is useful after loading “warm” bottles in a cabinet

Advanced Operation of Temperature Controller

Magnum cooling systems can be programmed with advanced settings to achieve more control over conditions inside the cabinet. Conditions like humidity, the Temperature Differential, and alarm settings all can be modified for custom applications. To access the advanced settings, do the following:

Press the “Set” button and the “Down” button together at the same time, and hold for three seconds. Then, use the “Up” or “Down” button to scroll to the following screen:



HUMIDITY: The factory preset for this setting is “3”.

If the humidity inside the cabinet is too low, press the “Set” button, then use the “Up” button until the desired setting is reached. The recommended range for this setting is 0-6.



TEMPERATURE DIFFERENTIAL: The factory preset for this setting is “4”.

When added to the set point, this setting determines the temperature at which the cooling unit will cycle on. The recommended range for this setting is 4 or 5.



HIGH TEMPERATURE ALARM: The factory preset for this setting is “70”.

This setting designates the High temperature inside the cabinet at which the alarm is triggered. We recommend leaving this setting at the factory preset.



LOW TEMPERATURE ALARM: The factory preset for this setting is 41.

This setting designates the Low temperature inside the cabinet at which the alarm is triggered. We recommend leaving this setting at the factory preset.



ENERGY SAVINGS MODE DIFFERENTIAL: The factory preset for this setting is “4”.

This setting increases or decreases the Temperature Differential for the Energy Savings Mode. The recommended range for this setting is 2-4.

Magnum Dual Zone Operating Instructions

The right side of the wine cabinet is the colder temperature zone, with a factory setpoint of 45°F, and is designed to maintain an average temperature of 46.5°F. Please note: the temperature displayed on the controller shows the temperature in the right zone.

The left side of the cabinet is the warmer temperature zone, with a factory setpoint of 53°F, and is designed to maintain an average temperature of 55°F. To view the temperature in this zone, press and release the left/middle button on the controller (shown as a melting snowflake icon). After three seconds, the display will revert back to the temperature in the right zone.



Basic Operation

Power On/Off

Press “Power On/Off” (bottom/right) to turn the unit on and off. This button has a "sun" and "moon" icon.

When the “Compressor On” indicator light is on (Row 1 Snowflake), the Compressor is running

When the “Fan On” indicator light is on (Row 1 Fan) the Fan is running.

Digital Display

The temperature displayed on the control indicates the temperature in the colder zone on the right. To display the temperature of the warmer zone on the left, press and release the left/middle button on the controller (shown as a melting snowflake icon). After three seconds, the display will revert back to the temperature in the left zone.

Magnum Dual Zone Operating Instructions, Continued

Set Button

The cooling unit is factory preset with a Set Point of 45°F and a Temperature Differential of 3°F in the right zone. This means that the cooling unit will turn on when the bottle temperature rises to 48°F (45°F + 3°F), and turn off when the temperature reaches 45°F.

The cooling unit is factory preset with a Set Point of 53°F and a Temperature Differential of 4°F for an average air temperature of 55°F in the warmer zone on the left. This means that the cooling unit will turn on when the air temperature in the left zone rises to 57°F (53°F + 4°F), and turn off when the air temperature reaches 53°F.

To view the left and right zone set points, page through the display using the "Set" button on the lower left of the controller.

- Press the "Set" button once, and "St1" is shown.
- Press the "Set" button again, and the right zone set point value is displayed.
- Press the "Set" button again, and "St2" is shown.
- Press the "Set" button again and the left zone set point is displayed.

Set Button

To change the zone set points,

- Press the "Set" button for three seconds until a blinking "St1" is shown on the display.
- Press the "Set" button again to see the right zone set point.
- Press the "Up" or "Down" button to raise or lower the right zone setpoint.
- Press the "Set" button to confirm. The number will blink three times and the display will change to the left zone setpoint, indicated by "St2" on the display.
- Press the "Set" button again to see the left zone set point.
- Press the "Up" or "Down" button to raise or lower the left zone setpoint.
- Press the "Set" button to confirm. The number will blink three times and exit to the main display.

To change the Temperature Differential, see the Advanced Instructions in the Owner's Manual.

Quick Chill Button

To activate the "Quick Chill" mode, press the "Up" button for three seconds

To deactivate "Quick Chill", press "Quick Chill" button for three seconds again

The "Quick Chill" indicator (Row 3) light will turn on when the cooling unit is in "Quick Chill" mode,

In the "Quick Chill" mode, the cooling unit will run continuously for 6 hours (or until the temperature registers 45°F). This mode is useful after loading "warm" bottles in the cabinet.

Up and Down Buttons

To view the "High Temp" recorded by the cooling unit in the right zone, press the "Up" button once.

To view the "Low Temp" recorded by the cooling unit in the right zone, press the "Down" button once

To reset the "High Temp" or "Low Temp", press the "Set" button for three seconds while "Hi" or "Lo" is displayed. **"RST" will blink three times to indicate confirmation.**

Auto Defrost Mode

The cooling unit checks the temperature of the evaporator coils every two hours and if necessary initiates an auto-defrost cycle. When the cooling unit is in auto-defrost mode, the "Auto-Defrost" Indicator light (Row 2) will turn on.

Standard Protection Mechanisms

The cooling unit is programmed to shut down certain components to protect those components, as well as the wine inside the cabinet, under the following circumstances:

Scenario	What it means	What happens
P1 Alarm	Probe 1, which senses the temperature inside the cabinet and controls the on/off cycles of the cooling unit, has failed	The cooling unit enters a timed auto-cycle mode until Probe 1 is repaired or replaced. In this mode, the cooling unit will turn for 12 minutes and off for 8.

Optional Protection Mechanisms

Magnum cooling systems are programmed to turn off the compressor and condenser fan in the event of an HA2 alarm, as described below.

P3 > 140°F	The condenser probe is measuring temperatures that are too hot	The compressor and condenser fan will turn off until the condenser temperature falls below 140°F
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Maintenance

The condenser coil at the back of the cabinet will collect dust, dirt and lint over time. It is critically important to clean the filter periodically. If the filter become clogged, the cooling unit will not have proper airflow and its performance and longevity will be compromised.

For advanced cleaning, remove the filter and grill, and simply vacuum or brush the coils until all dust and lint have been removed. Do not use compressed air to clean the coils because it may force dirt particles into the cooling system and cause serious damage to its internal components.

Alarms

The cooling unit has both an audible notification and a visual alarm indicator (shown in “red” on the control panel) that are activated when an alarm is triggered. Please note: the HA and LA alarms are disabled during the first 23 hours of operation after the cooling unit is plugged in and/or turned on.

The control panel also will flash a code for each alarm, as follows:

Alarm Code	What it Means	What to do
P1, P3	Probe Failure	Call WineKeeper at 855.511.5113
HA	The temperature inside the cabinet is too warm (above 70°F for more than 1 hour)	Check seals, check if door was left open, lower the ambient temperature
HA ₂	The condenser temperature is too high (above 140°F for 2 hours)	Check for appropriate installation, ventilation, ambient conditions, and cooling capacity Clean the condenser coils Check for obstructions to the intake and/or exhaust vents Check that the condenser fan is operating
LA	The temperature inside the cabinet is too cold (below 45°F)	Raise the ambient temperature; Make sure the cold air discharge has sufficient clearance for the air to circulate Raise the “Minimum Set Point”
LA ₂	The temperature at the condenser coils (outside the cabinet) has dropped below the alarm temperature setting	Call WineKeeper at 855.511.5113

Frequently Asked Questions

1. How do I change a light tube?

Light tubes are held in place by two nylon clamps, and are connected using male/female plug connections on each of the wires. First unplug the unit that you are working on (there maybe more than one electrical cord on your unit). Carefully separate the blue male connector from the blue female connector on each electrical wire. **DO NOT PULL ON THE WIRE TO SEPARATE PLUGS.** You may use pliers if needed. Next, slide disconnected light tube to the left until it comes out of one the retaining clamps, then slide the light tube to the right until it drops free. Reverse process to re- install.

2. Where can I find the light switch?

The light switch for these models is located on the metal temperature display plate mounted on the front of your cabinet.

3. What temperature should my thermostat be set to?

WineKeeper has preset the white wine side to 44° - 45° F. The thermostat has an operational range of approximately 43° - 62° F.

Important note: If your unit is running at the proper temperature for an extended period of time and suddenly or gradually strays from the optimal temperature, take note, this may be a sign of a more serious problem. Such problems may include inadequate air flow across the rear coils, low refrigerant levels, or a compressor failure.

4. How do I adjust the divider? (If no divider, it is a single zone unit).

Plexiglas Magnum dividers can be repositioned to change the split between red and white wines. In most cases, they can also be adjusted to allow more or less cold air into the red wine compartment. To reposition the divider, gently knock the bottom of the divider loose about 3-4 inches from the silicone sealant that holds it in place. Twist the rear of the divider away from the back wall and slide the divider to its new location. Use a razor blade to scrape away the old silicone. Stand the divider upright and square it to the rear wall. Next, apply small beads of silicone along the entire bottom edge of both sides of the divider. Open the tear-drop shaped cover over the upper and lower holes in the divider to decrease the temperature in the red wine compartment. Close the covers to increase the temperature in the red wine compartment.

5. How do I adjust the heat pad located in the red wine compartment of my Magnum unit?

6-10 bottle Magnums have a red wine compartment heating device to raise the temperature in the compartment if needed. The control knob is located on the back of the unit for rear-venting refrigerators and behind the covered face plate on front venting refrigerators. A full counterclockwise turn is off and a clockwise rotation increases the amount of heat transferred into the red wine compartment. Only use this device after both the tear-dropped shaped Plexiglas cover plates have been fully closed in the divider wall between the red and white wine compartments! Use a maximum of 1/4 turn adjustment, while waiting a minimum of two hours between adjustments.

6. Where do I find the filter screen, and how do I clean it?

The Magnum refrigerator air intake filter screen is located on the back of the cabinet on all rear-venting units. Front venting units do not use a filter screen. Once the filter screen is removed from its retaining clips, it can be cleaned in any conventional dishwasher. Dry the filter before re-installing.

7. Why is my unit having a cooling problem?

Most Magnum cooling problems on new units are caused by inadequate air ventilation or improper thermostat settings. Unless specified to the contrary by the purchaser, WineKeeper sets all Magnum refrigeration units to run at 45° Fahrenheit. If you need to change the set point, see the controller section. For adjustment of more than 5-10° degrees, contact WineKeeper. Adequate vented air space for a Magnum is: 3-6" behind, 12" above and 1-2" each side, minimum. If a new unit is not cooling correctly, follow these instructions before adjusting the thermostat. (A new unit can take up to six hours to cool down to its operating temperature.) While running, note the temperature on the digital display, then move the Magnum so as to increase air ventilation dramatically. Let the unit run for one hour. If the temperature has dropped, the problem is ventilation. If the temperature does not drop, verify the fans are running. When the fan icon is lit on the controller, you should feel air movement from the cutout above the cooling fan inside the bottle compartment, and air out the top vent at the rear of the Magnum. If these are both operating, call WineKeeper for further help. On older units, follow the steps above, as well as removing the filter screen on the rear of the unit, this screen may be dirty, and may need to be cleaned. If these steps do not work, unplug the unit for two hours, then reconnect and note results. If this fails to fix the problem, call WineKeeper for further instructions.

8. What kind of regular maintenance should I perform on my unit?

Visually inspect the latex rings on each stopper assembly for wear or splits. Replace as needed. Inspect all O-rings on the inlet and outlet sides of the regulator and any quick disconnect fittings on your unit. Replace when showing signs of wear or cracking (silicone lubricant or mineral oil applied to these O-rings will increase their longevity). Clean all parts that come in contact with the wine every 4 weeks (see cleaning instructions). Replace the white pinch clamps as needed.

9. How do I replace my stopper assembly?

You must first be sure to pinch off the nitrogen pinch clamp and release pressure from the wine bottle, then remove the complete assembly from the cabinet by loosening the hose clamp using either a slotted screw driver or a 1/4" socket or nut driver. Pull the wine tube (with the hose clamp still connected) off of the stainless steel siphon tube that passes through the stopper assembly. Pull off the 1/4" O.D. nitrogen supply line from the brass fitting on the rear of the stopper assembly. (Before replacing this tube on the brass fitting later, you may need to cut off approximately 3/8" so that you will have a tight connection). Now that you have completely removed the stopper assembly from the cabinet, grab the stainless tube at the bottom where it is bent, and pull it out of the stopper assembly. Insert the stainless tube into the new stopper assembly, use a little water to lubricate the first 3" - 4". Simply reverse above steps to re-install.

10. Which gas is better for my WineKeeper unit, nitrogen or argon?

Nitrogen, which comprises approximately 80% of the air we breathe, is inert (it has no odor, taste or color, and displaces oxygen). Argon has similar properties, but is slightly heavier than air and tends to form a blanket between the surface of the wine and any air trapped in the bottle. Neither gas has any special properties, such as neutralizing or encapsulating oxygen. Oxygen is what causes wine to oxidize. While argon has a slight advantage, its benefits are minimal due to its higher expense and lower availability. The only time argon out-performs nitrogen is when sparging an opened and poured bottle of fresh wine. Sparging is introducing a gas into a bottle to force out as much air as possible before re-corking it. Using argon in a properly used and maintained WineKeeper may slightly increase the wines useful life on the machine.

11. How long will wine last on my WineKeeper unit?

The length of time wine will remain fresh on your WineKeeper will vary based on a number of factors: temperature, wine age and wine type, and cleanliness of your machine. This makes it impossible to give a firm length of time. As a guideline you should expect wines to last approximately one to three weeks. Some wines, such as ports and sauternes, can remain sound for many weeks.

12. Why does my wine appear to be cloudy or flakey?

Cloudy or flakey wine may be a symptom of a dirty system and poor maintenance. Incorrect use of the system may also contribute to this condition. See "*Operating and Cleaning Instructions*".

13. Why does my wine taste or smell bad?

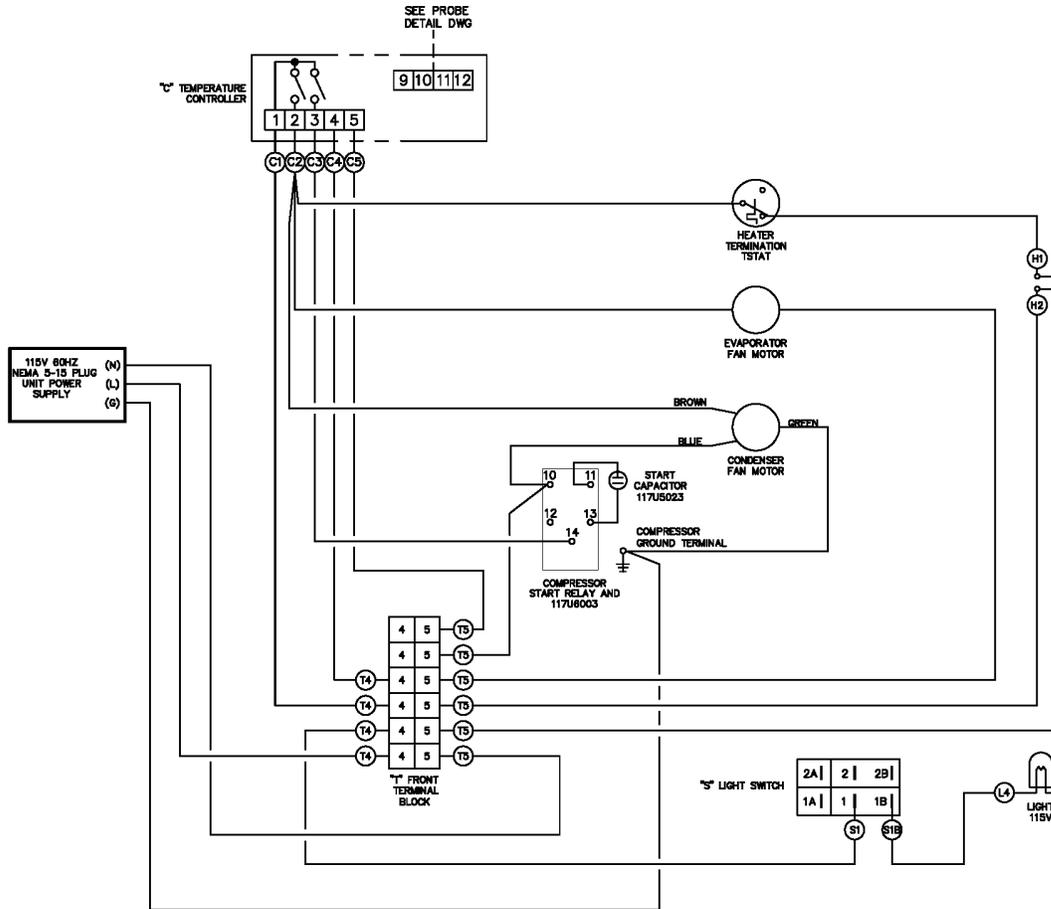
If your WineKeeper unit has been working correctly for some time, but now you are noticing a change in the wine, the problem is most likely due to poor maintenance and / or improper use. See: "*Cleaning Your WineKeeper*" and "*Set up Instructions*."

14. Why is my wine not pouring from one or more of my faucets?

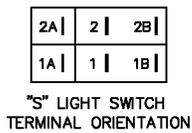
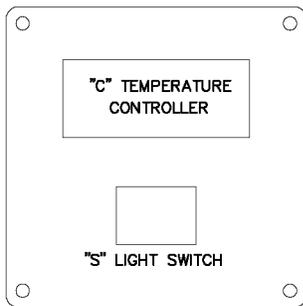
If all of the faucets / stoppers appear to be not working at all, look at these problem areas:

- Nitrogen cylinder out of gas
- Nitrogen supply tube not connected to the regulator
- Nitrogen supply tube kinked or pinched
- All white plastic nitrogen pinch clamps are closed
- Stopper assemblies not tightened into neck of each bottle
- Nitrogen cylinder not opened
- Regulator failure

Electrical Wiring Diagrams



CONTROL MOUNTING PLATE
P/N 1877 INSIDE VIEW



STANDARD TEMPERATURE
CONTROLLER PROBE WIRING

