INSTRUCTION MANUAL

THERMOELECTRIC WINE COOLER

MODEL：CDWR28-1SRT



BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS.

Allavino has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice

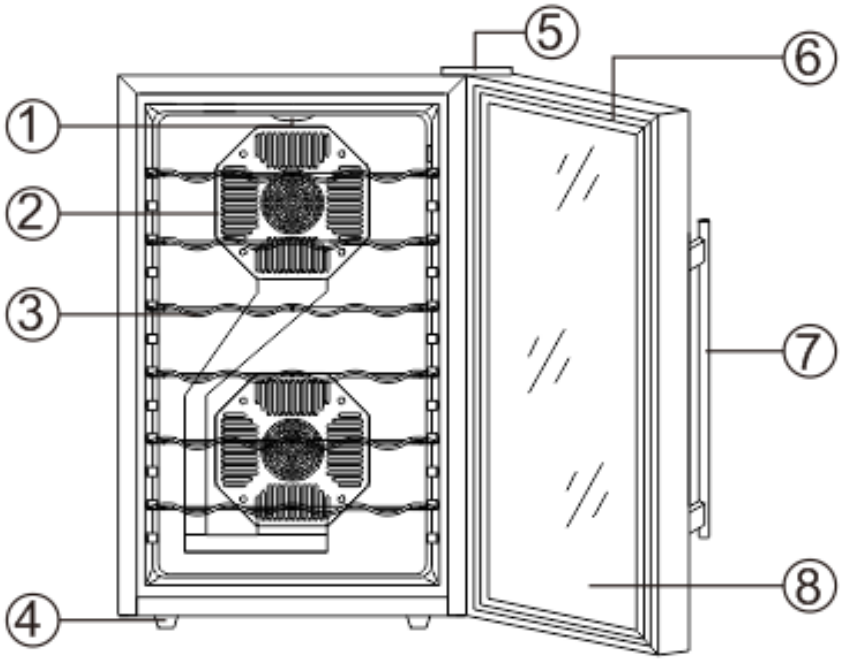
ALLAVINO

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Diagram and Description



1. Light

2. Fan Cover

3. Shelf

4. Foot

5. Hinge Cover

6. Door

7. Handle

8. Glass

Safety Tips

Before using this appliance, it must be properly positioned and installed as described in this manual, so please read the manual carefully. To reduce the risk of fire, electrical shock or injury when using the appliance, follow these basic precautions. Failure to heed these safety requirements may result in severe personal injury or death.

⚠ DANGER ⚠

- Plug into a grounded 3-prong outlet. Do not under any circumstances cut or remove the third ground prong from the power cord supplied, do not use an adapter, and do not use an extension cord.
- Never clean appliance parts with flammable fluids and do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.
- Unplug the appliance or disconnect power before cleaning or servicing. Failure to do so can result in electrical shock or death.
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.

⚠ WARNING ⚠

- To ensure proper ventilation for your appliance, the front of the unit must be completely unobstructed. Choose a well-ventilated area with temperatures above 50°F (10°C) and below 80°F (26°C). This unit must be installed in an area protected from the elements, such as wind, rain, water spray or drips.
- The appliance should not be located next to ovens, grills or other high heat sources or in areas of extreme cold.
- The appliance must be installed in accordance with state and local codes. A standard electrical supply (115 V AC only, 60 Hz), properly grounded in accordance with the National Electrical Code and local ordinances is required.
- Do not kink or pinch the power supply cord of appliance.
- It is important for the appliance to be leveled in order to work properly. You may need to make several adjustments to level it.
- Do not use solvent-based cleansers or abrasives on the interior as they may damage or discolor the interior.
- Because of potential safety hazards under certain conditions, it is strongly recommended that you do not use an extension cord with this appliance. However, if you must use an extension cord, it is absolutely necessary that it be a UL/CUL-Listed, 3-wire grounding type appliance extension cord having a grounding type plug and outlet and that the electrical rating of the cord be 115 volts and at least 10 amperes.
- If the appliance is going to be used in an area that is prone to power surges/outages, it is suggested that you use a power surge protector. The surge protector that you select must have a surge block high enough to protect the appliance it is connected to. Damages due to power surges are not considered a manufacturer covered defect and will void your product warranty.
- The cord should be secured behind the appliance and not left exposed or dangling to prevent accidental injury. Never unplug the appliance by pulling the power cord. Always grip the plug firmly and pull straight out from the receptacle. Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord with cracks or abrasion damage along its length or at either end. When moving the appliance, be careful not to damage the power cord.
- Do not use this apparatus for other than its intended purpose.
- This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- **California Proposition 65 Warning:** This product may contain a substance known to the State of California to cause cancer, birth defects or other reproductive harm.

Failure to heed these safety warnings may result in extensive product damage, serious personal injury, or death.

Installation Instructions

BEFORE USE:

- Remove the exterior and interior packaging.
- Clean the interior surface with lukewarm water using a soft cloth.
- This appliance is designed for freestanding use and is not intended for built-in applications.
- Place the unit on a flat, solid floor that is strong enough to support it when it is fully loaded. To level the appliance, adjust the front leveling legs at the bottom of the unit.
- Locate the appliance away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption. Extreme cold ambient temperatures may also cause the unit to perform improperly. The optimal ambient temperature range is 50°F - 80°F (10-26 degrees Celsius).
- Avoid locating the unit in damp areas.
- Plug the wine cellar into an exclusive, properly installed and grounded wall outlet. Do not under any circumstances cut or remove the third (ground) prong from the power cord. Any questions concerning power and/or electrical grounding should be directed to a certified electrician or authorized products service center.
- After plugging the appliance into a wall outlet, allow the unit to cool down for 3 to 4 hours before placing wine bottles in the appliance.

Operation Instructions

The wine cellar should be placed in an area where the ambient temperature range is between 50-80 degrees Fahrenheit (10-26 degrees Celsius). If the ambient temperature is above or below this range, the performance of the unit may be affected. For example, placing your unit in extreme cold or hot conditions may cause interior temperatures to fluctuate. The temperature may fluctuate depending on whether or not the interior light is on or off or whether the bottles are located on the upper, middle or lower section.



Your Allavino Wine Cellar includes an operating panel on the front of the unit. The operating panel includes several features to operate and control the temperature of the wine refrigerator, including:

Temp - Displays the desired temperature on an LED display for each temperature zone
Light - Turns the interior light on or off
Temperature Up Button - Adjusts the temperature of the wine cooler up one degree at a time
Temperature Down Button - Adjusts the temperature of the wine cooler down one degree at a time

Holding the Temperature Up and Temperature Down buttons simultaneously will switch the display from Celsius to Fahrenheit.

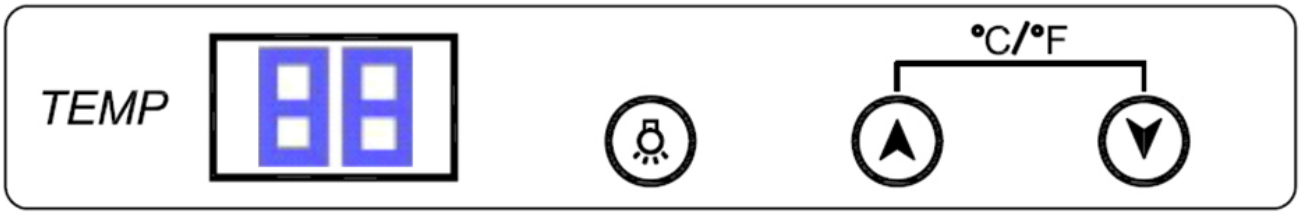
This thermoelectric wine cooler is designed for maximum cooling of 25 degrees Fahrenheit below ambient temperature. When the ambient temperature is around 71 degrees Fahrenheit (22 degrees Celsius) or less, the unit can maintain a temperature range of 46-65 degrees Fahrenheit (8-18 degrees Celsius).

If you are going on vacation, you may leave the wine cellar operating during vacations of less than three weeks. If the appliance will not be used for several months, you should remove all items and turn off the appliance. Clean and dry the interior thoroughly. To prevent mold growth, leave the door open slightly, blocking it open if necessary.

Setting Temperature

Different varietals of wine require different temperature settings. Red wine is generally stored between 50 and 65 degrees Fahrenheit, while white wines are stored between 40 and 50 degrees Fahrenheit. This particular wine refrigerator is able to get down to 46 degrees, which would allow it to store either red or white wine in optimal conditions. White wine can be stored at the same temperature as red for the short term, but you must flash chill your white wine to bring it down to the proper serving temperature prior to consuming.

You can set the temperature as you desire by touching the UP or DOWN button. When you touch the buttons for the first time, the LED readout will display the ambient temperature and then the internal cabinet temperature. Each push of the button will adjust the temperature by one degree in the desired direction. Please be aware that the desired temperatures may fluctuate depending on whether the interior light is ON or OFF and depending on the orientation of the bottles.



PLEASE NOTE:

- In the event of a power interruption, all previous temperature settings will not be saved and the unit will return to the original temperature setting.
- If the unit is unplugged, loses power, or is turned off, you must wait 3 to 5 minutes before restarting. Attempting to restart the wine cellar before this time has elapsed may prevent it from starting.
- When you use the wine cellar for the first time or restart the wine cellar after having been shut off for a long time, there will be a few degrees variance between the temperature you select and the one indicated on the LED readout for the first few hours of operation. After a few hours of operation, the temperature will normalize to the displayed temperature.

Care and Maintenance

Cleaning your wine cellar:

- Turn off the power, unplug the appliance, and remove all items including all shelves.
- Wash the inside surfaces with warm water and baking soda solution. The solution should be about 2 tablespoons of baking soda to a quart of water.
- Wash the shelves with a mild detergent solution.
- Wring excess water out of the sponge or cloth when cleaning area of the controls, or any electrical parts.
- Wash the outside cabinet with warm water and mild liquid detergent. Rinse and wipe dry with a clean soft cloth.
- Do not use steel wool or steel brush on the stainless steel. These will contaminate the stainless steel with steel particles and rusting may occur.
- Dust the front grill and back of the unit twice yearly. Make sure the power is off before cleaning.
- It is recommended to clean the unit completely inside and out yearly to maximize the longevity of the product.

Moving your wine cellar:

- Remove all bottles and any other items you may have inside the unit.
- Securely tape down all loose items (shelves) inside your appliance and tape the door shut.
- Turn the adjustable leg up to the base to avoid damage.
- Be sure the appliance stays secure in the upright position during transportation.
- Tape the door shut.
- Protect the outside of the appliance with a blanket or similar item.

Troubleshooting

There are many common issues you may experience with your wine cellar that can be solved very easily, without the need of a service call. Try the tips below to troubleshoot your unit should you experience any problems:

PROBLEM	POSSIBLE CAUSE
Wine cellar does not operate	Not plugged in or the appliance is turned off The circuit breaker tripped or a fuse has blown out
Wine cellar is not cold enough	Check the temperature control setting External environment may require a higher setting The door is opened too often The door is not closed completely The door gasket is not sealing properly The wine cooler does not have the correct clearance
Wine cellar is turning on and off frequently	The room temperature is hotter than normal The door is opened too often The door is not closed completely The temperature control is not set correctly The door gasket does not seal properly
The light does not work	Not plugged in The circuit breaker tripped or a fuse has blown The light bulb has burned out The light button is “OFF”
Vibrations	Check to assure that the Wine cellar is on a level surface
The wine cellar seems to make too much noise	Contraction and expansion of the inside walls may cause popping and crackling noises The wine cellar is not on a level surface
The door will not close properly	The wine cellar is not on a level surface The gasket is dirty The shelves are out of position

Important Notice

This machine is designed to only be used in Normal and Sub-Normal climates. It is not designed for Tropical or Sub-Tropical Climates.

Upon receipt and inspection of the unit, if the power cord is damaged, it must be replaced by the manufacturer, their service agent or a similarly qualified person in order to avoid a hazard.

Technical Specifications

Bottle Capacity	Up to 28 Standard Size Wine Bottles
Dimensions	28 1/4" H x 17 3/4" W x 20 1/2" (22” w/Handle) D (725mm x 450mm x 520mm)
Weight	51 lbs. (23 kg)
Voltage / Frequency	115v / 60 Hz
Input power	130W
Set Temperature Range	46°F - 65°F (8°C - 18°C)
Ambient Temperature	50°F - 80°F (10°C - 26°C)

Warranty Information

WHAT IS COVERED LIMITED ONE-YEAR WARRANTY:

For one year from the date of purchase by the original owner, Allavino will, at its option, repair or replace any part of the unit, which proves to be defective in material or workmanship under normal use. During this period Allavino will provide all parts and labor necessary to correct such defects free of charge, so long as the unit has been installed and operated in accordance with the written instructions in this manual. Allavino will provide you with a reasonably similar replacement product that is either new or factory refurbished. In rental or commercial use, the warranty period is 90 days. All Allavino Appliances of 3.5 cubic feet capacity or less must be brought/sent to the appliance service shop for repair.

LIMITED SECOND THROUGH FIFTH YEAR WARRANTY:

For the second through the fifth year from date of original purchase, Allavino Products will provide a replacement compressor free of charge due to a failure. You are responsible for the service labor and freight charges. In rental or commercial use, the limited compressor warranty is one year and nine months. Cost to move the appliance to the servicers' shop and back to the user's home, as may be required, are the user's responsibility.

WHAT IS NOT COVERED:

- Content losses of food or other, due to spoilage.
- Incidental or consequential damages.
- Parts and labor costs for the following will not be considered as warranty:
    - Door springs, and/or frames.
    - Inner door panels, door rails and/or door supports.
    - Light bulbs and/or plastic housing.
    - Plastic cabinet liners.
    - Punctured evaporator that voids the warranty on the complete sealed system.
    - Repairs performed by unauthorized servicers.
    - Shipping and handling costs associated with the replacement of the unit.
    - Service calls that do not involve defects in material or workmanship such as customer education, door reversal, or proper installation.
    - Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service call to remote areas, including the State of Alaska.
    - Service calls that are related to external problems, such as abuse, misuse, inadequate electrical power, accidents, fire, floods, or acts of God.
    - Replacement of house fuses or resetting circuit breakers.
- Failure of the product if it is used for other than its intended purpose.
- This warranty does not apply outside the Continental USA.

SERVICE FOR YOUR WINE CHILLER:
With the purchase of your Allavino appliance, you can have the confidence that if you ever need additional information or assistance, the Allavino Customer Service team will be here for you. Whatever your questions are about our products, help is available. Just call us toll-free.

ALLAVINO PRODUCT CUSTOMER SERVICES:
Product Information, Part Orders and In-Home Repair Service: **888-980-4809**