



**INDUSTRIE**

**WINE CELLARS**

**OPERATING  
INSTRUCTIONS**

**LE PICCOLE**

Thank you for choosing this product.  
Welcome to the increasingly numerous family of the happy  
owners of IP INDUSTRIE products

We believe that you will be happy with this conditioned  
cellars, specifically designed to store and serve wine.

Please read the instructions carefully and always keep them  
within reach for easy consultation.

**All the instructions must be complied with  
To correctly operate the equipment .**

The manufacturer does not shoulder any responsibility  
for failures due to noncompliance with the instructions  
provided.

All packaging materials are environmentally friendly and  
may be recycled; please dispose of the package in an  
environmentally sound way.

Dismissed equipment is not valueless waste:  
An environmentally sound disposal may recover precious  
materials..





## CONDITIONING CELLARS TO STORE AND SERVE WINE

# GENERAL OPERATING INSTRUCTIONS OF SINGLE-TEMPERATURE AND DUAL TEMPERATURE CELLARS

### PERFORMANCE AND CHARACTERISTICS OF THE EQUIPMENT

This equipment was conceived to replicate the ideal condition of a good natural cellar. To replicate such a peculiar climate, IP uses a double "hot/cold" automatic circuit capable of ensuring the desired temperature inside the cellar. An external temperature ranging between 0° C and + 32°C does not affect the stable internal temperature. Ideal humidity, stable temperature, anti-UV ray's glass and the use of special compressors on rubber supports ensure lack of vibrations, low noise levels and low energy consumption.

### CHECKING THE EQUIPMENT UPON DELIVERY

We suggest to unpack the equipment immediately after the parcel is delivered to check that it is whole and no damage was caused during transport.

Any damage must be immediately reported to the carrier even if it was not identified until installation.

Damaged equipment may never be returned to the manufacturer without prior notice and unless prior written authorisation has been received.

### CLEANING AND POSITIONING ACCESSORIES

Before start-up wash inside the cellar and the accessories with neutral soap to remove the typical smell of new products.

Place internal accessories in the most suitable way for use.

### CONNECTION AND INSTALLATION

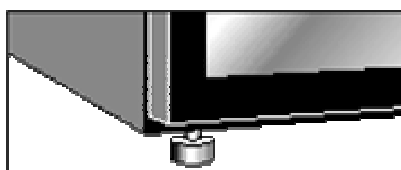
#### LEVELLING THE CELLAR

Place the equipment on a flat surface which must be **perfectly levelled to ensure correct operation and closing of doors.**

Allow a 5 cm gap between the cellar and any surrounding surface to reduce energy consumption. (Except to the built-in version).

#### ADJUSTING THE FEET OF METAL CELLARS:

Directly screw in or out the two lower feet until perfect alignment is achieved.



## INSTALLATION AND SAFETY MEASURES

Make sure that the effective mains voltage matches the value reported in the registration plate normally located inside the equipment. A +/- 6% difference is allowed. The voltage value must be checked also when the equipment is operating since **a voltage lower than the allowed voltage may seriously damage the motor compressor.**

Damage deriving from the failure to comply with the present section is not covered by any warranty.

Insert the certified plug provided into a single-phase grounded outlet which must be permanently accessible and allow disconnecting the equipment if necessary.

**Please notice that grounding the equipment is a safety measure and is legally mandatory. The manufacturer does not shoulder any responsibility if this safety norm is not complied with.**

As the plug is inserted into the socket the equipment will start operating.

Let the empty cellar operate for at least two hours, then place the bottles inside.

The cellar may initially be noisy; after the necessary running-in period has been completed, noise will decrease.

If the cellar is switched off and on again, it will not resume operating immediately; this is completely normal and after a short interruption the cellar will resume operating automatically.

### **IMPORTANT**

***To ensure the correct operation of the cellar, it must be located in an environment not excessively humid, well ventilated and far from heat sources; moreover, direct sunlight must be avoided and the cellar should be kept clean from dust or various debris. Any damage or defect caused by the failure to comply with such norms are not covered by the warranty and may not be considered the manufacturer's responsibility***

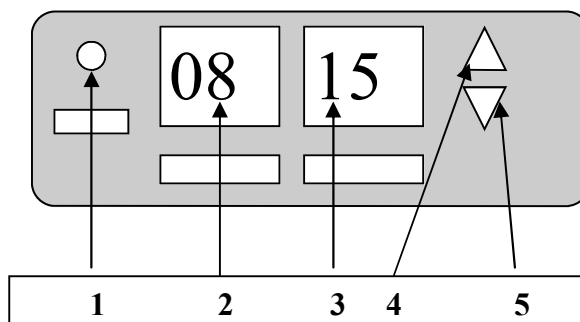
## ADJUSTING TEMPERATURES

Each cellar was carefully tested by the manufacturer at a temperature suitable for storing and serving wine. By setting the desired temperature, warm and cold air flows are controlled automatically.

The constant operating of an electric fan, inside the cellar, allow to maintain a constant temperature in the equipment different parts.

## ADJUSTING TEMPERATURE IN SINGLE TEMPERATURE CABINETS

**MODELS: JG 18 - JG 32 - JG 50 - CEXP 50 - LETIZIA MONO**



**TEMPERATURES**  
**+5 / +18 C°**

## SYMBOLS

- 1) GREEN LED: When the green led is on the compressor is operating
- 2) TEMP.SET: Shows the temperature setted
- 3) DISPLAY: Shows the cellar inside temperature
- 4) UP: Press this button to increase temperature
- 5) DOWN: Press this button to decrease temperature

Temperatures can be regulated between +5°C and +18°C

The display (3) shows the cellar inner temperature.  
The display (2) shows the selected temperature.

Adjust temperature setting by pushing button 4 (to increase temperature)  
button 5 (to decrease temperature)

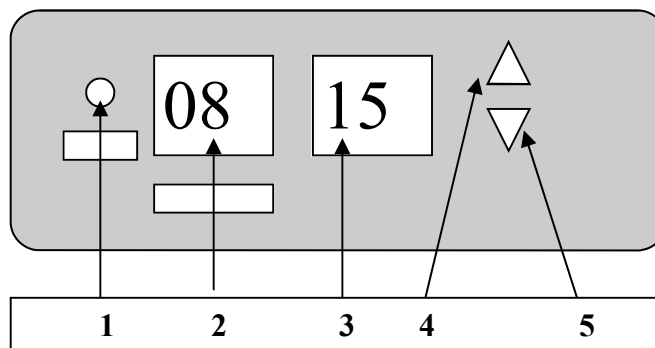
Each time you press button (4) and (5) temperature will increase or decrease of 1°C.

If for any reason your wine cellar is switched off, when it starts again the temperature programmed by the manufacturer is of 12°C (conservation temperature).

When the led (1) is on: it signals that the cooling system is working.

## ADJUSTING TEMPERATURE IN DUAL VERSION MODELS

**MODELS: JG 32 D - JG 45 D - JG 50 D - LETIZIA D - CEXP 50 D**



**UPPER PART.**  
**5 / 10 C°**

**LOWER PART.**  
**10 / 18 C°**

## SYMBOLS

- |    |                |  |
|----|----------------|--|
| 1) | GREEN LED:     | When the green led is on the compressor is operating         |
| 2) | UPPER CHAMBER: | Display for regulating and showing temperature in upper zone |
| 3) | LOWER CHAMBER: | Display for regulating and showing temperature in lower zone |
| 4) | UP:            | Button that controls the upper chamber                       |
| 5) | DOWN:          | Button that controls the lower chamber                       |

.Temperatures can be regulated as follows:

- Upper zone: from + 5°C to + 10°C
- Lower zone: from + 10°C to +18°C

To modify temperatures:

- Upper zone: Display (2) shows the top cellar temperature  
Push button (4) to modify temperature
- Lower zone: Display (3) shows the bottom cellar temperature  
Push button (5) to modify temperature.

After prssing button (4) or (5) the display will show the desired temperature and after a few seconds the display will switch to show the actual temperature.

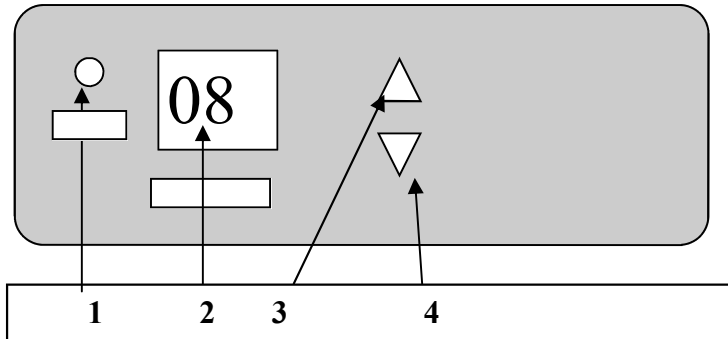
If for any reason your wine cellar is switched off, we inform that when it will start again, temperatures programmed by the manufacturer are:

- Upper zone: 5°C
- Lower zone: 12°C

When the green led (1) is on , the refrigerating system is operating.

## REGULATING TEMPERATURES IN TWO CELLARS WINE COOLER

### MODEL JG 2



**SX DOOR**  
**5 / 10 C°**

**DX DOOR**  
**10 / 18 C°**

## SYMBOLS

### MODEL JG2 HAS TWO THERMOSTATS-ONE FOR EACH CELLAR

- 1) GREEN LED: When the green led is on the compressor is operating.
- 2) TEMP.SET: Shows the selected temperature
- 3) UP: Press this button to increase temperature
- 4) DOWN: Press this button to decrease temperature

## REGULATING TEMPERATURE IN TWO CELLARS WINE COOLER

Temperatures can be regulated as follows:

- Left door: from +5°C to +10°C
- Right door: from +10°C to +18°C

The Higher and Lower temperature are already selected by the manufacturer

If for any reason your wine cellar is switched off, we inform that when it will start again, temperatures programmed by the manufacturer are:

- Left side: from + 5° C to +10°C
- Right side: from + 10° C to + 18°C

## NOTES

### DOORS REVERSIBILITY

In every metal model the door can be reversible.

In wooden or wooden panelled models (Mod. Letizia or CEXP 50 model) the door is not reversible.

In each cabinet you can find the necessary kit and instruction to modify the opening of the door.

After the door substitution, remember to keep each remaining parts in a safe place, in case you need to reverse the door another time.

### LIGHT

The light inside the cabinet works automatically.

Each time you open the door the light switches on, and, when you close the door the light switches off.

Wine cellars also have a switch to keep the light on also when the door is closed .

In accordance with the different models, the light switch is:

- Beside the thermostat on the setting panel
- Inside the aeration grill under the door

### SWITCHING ON AND OFF THE EQUIPMENT

The equipment does not have a button "switch off" on the electronic panel.

To switch on and off the equipment use the socket.

When the plug is inserted in the socket, the equipment is always in tension, for that reason the current tap has always to be within reach, in order to allow to switch off the equipment.

### AUTOMATICAL DEFROSTING

The equipment has an automatical defrosting system.

During the stop phase of the compressor: "non refrigerating", the refrigerating surface (back wall) will automatically defrost.

The condensed water reaches a little basin situated near the compressor, and after that it evaporates.

### HUMIDITY MAINTENANCE SYSTEM

The conditioned wine cellar is realised to maintain a correct degree of humidity.

In particular circumstances, if humidity is too low, it can be increased filling up the plastic basin (3/4 of it) with distillate water. The level of water into the basin has to be periodically controlled.

The plastic cup is delivered inside the cabinet.

## SERVICING

Please, notice that in most cases the operating problems identified are due to simple causes or an incorrect electric installation. Consequently, such problems may be easily solved on the spot by an electrician and sometimes even without resorting to a specialist.

- If the equipment does not start make sure that:
  - The plug is correctly inserted in the socket
  - Current is correctly supplied to the outlet (to make sure, connect another electric appliance to the same outlet.
  - If no power is supplied, have an electrician to check the outlet.
- If the inner temperature is not sufficiently low, make sure that:
  - No object is preventing the door from closing tightly
  - The equipment is not positioned near heat sources
  - The back of the cellar is not touching the wall or not covered
  - There is no excessive frost inside the cellar
  - Make sure that the desired temperature was set
- If the equipment is too noisy, make sure that:
  - No object touches the side or other parts of the equipment
  - The equipment is perfectly levelled
  - The back of the cellar is not excessively close to the wall
  - The dripping basin located on the compressor is correctly anchored.

Following such checks, if the equipment still does not operate correctly, contact your dealer to involve a specialist.

## GENERAL SAFETY NORMS

Do not simultaneously insert more plugs into the same outlet by means of multiple sockets.

The electric outlet must be visible sufficiently far from the back of the cellar.

When the plug is inserted into the electrical outlet, do not directly spray inside or outside the cellar any liquid or inflammable gas.

### Lockable cellars

If your cellar is equipped with a lock, keep the keys out of the reach of children to avoid that they unintentionally lock themselves inside.

For the same reason, remove the lock or disassemble the door when the equipment is to be disposed off.

## REPLACING THE NEON LAMP

To replace the neon lamp, switch off the equipment by disconnecting it from the mains.

- Remove the two screws located in the protection mask and remove the little plastic cover.
- Remove the lamp and replace it with a new max 15 Watt lamp.
- Replace the small protection cover and screw up.
- Insert the plug into the electric outlet in order to make the equipment working again.

## MAINTENANCE AND CLEANING

**N.B.** Before cleaning remember to disconnect the plug from the mains

The mechanic components of the equipment do not need any maintenance, however, in order to ensure **a long life of the equipment, careful periodic cleaning is necessary:**

- **Outer walls of metal cellars:** simply clean by means of a dry cloth, in case of difficult stains use hot water, if necessary use natural detergents; finally rinse well and dry.

- **Inner components:** manual defrost if necessary.

To clean use water with natural detergents, do not use corrosive products or soap and pay particular attention when cleaning refrigerating shelves: the use of abrasive and/or sharp material may remove the protective film and damage the shelves.

- **Plastic components:** wash with warm water and natural soap if necessary.

Please notice that the door gasket must be kept perfectly clean by means of a moist cloth in order to prevent the emergence of bad smell inside the cellar.

- **Outer walls of wooden cellars:** simply clean by means of a dry cloth. Once a year, we recommend treating with natural wax or a product suitable for treating and nourishing wood, to keep the wooden layer of your cellar always bright or shining.

- **Outer walls of LETIZIA MODEL:** simply clean by means of a dry cloth, and to make your equipment more brilliant use products suitable for glass cleaning.

- **Posterior part:** in this area dust and little parts of debris are easy to lay. For that reason, it is suitable to clean it once a year with a brush or a vacuum-cleaner.

- **Frontal aeration grill:** in built-in models with a frontal aeration grill it is suitable to clean the grill once a year with a vacuum-cleaner, in order to eliminate dust and other debris.

## DISPOSING OF THE EQUIPMENT

If the equipment stops working out of wear or owing to serious damage, it must be disposed of by a legally certified specialist firm operating in the sector.



## WARRANTY

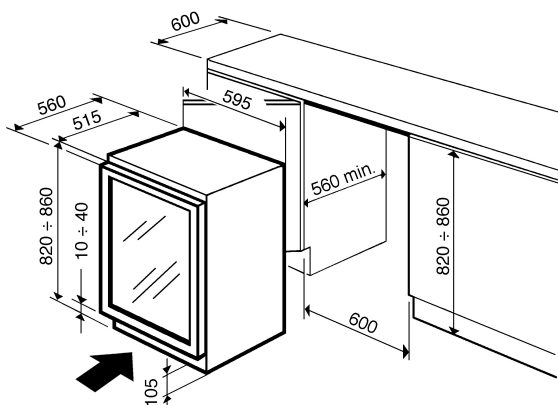
Your product is covered by a warranty on mechanic components starting from its date of sale.

The warranty of the product is provided by the importer and distributor according to the precepts in force on each Country.

Keep the invoice slip or bill issued by your dealer, which will prove the beginning date of the warranty.

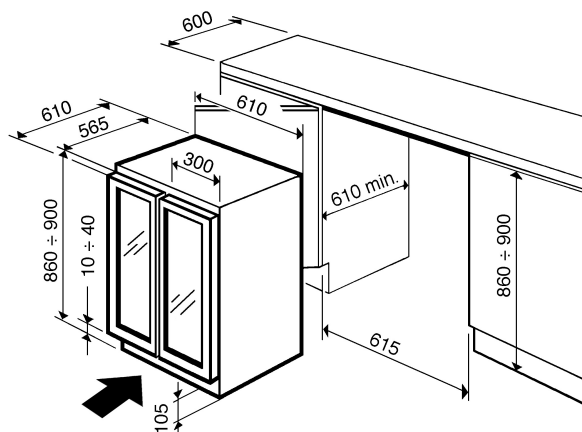
The manufacturer reserves the right to implement any necessary modification to improve its products, without changing their main features.

**BUILT-IN DIMENSION MODELS: JG 45—JG 50—JG 2**



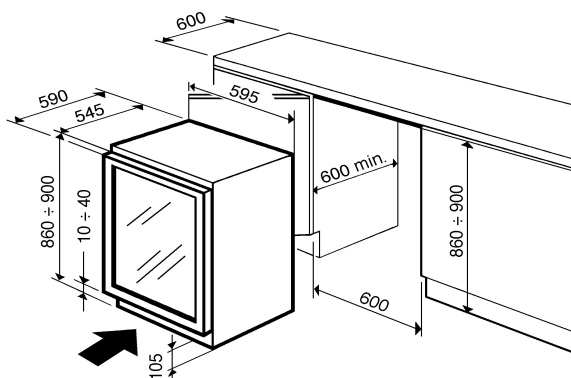
Ventilazione  
nello zoccolo min. 200 cm<sup>2</sup>

**Mod. JG 45**



Ventilazione  
nello zoccolo min. 200 cm<sup>2</sup>

**Mod. JG 2**



Ventilazione  
nello zoccolo min. 200 cm<sup>2</sup>

**Mod. JG 50**



**INDUSTRIE**

**IP INDUSTRIE S.p.a.**

Strada Nuova 16 - 43058 Coenzo di Sorbolo (Parma) ITALY

Phone: +39 0521 699.232 - Fax: +39 0521 699503

E-mail: [info@ipindustrie.com](mailto:info@ipindustrie.com) - [www.ipindustrie.com](http://www.ipindustrie.com)