

Wine Corner

*BUILT-IN
AIR-CONDITIONED CELLARS*

Mod. CI140 CF - CI140 IX - CI141 CF - CI141 IX

INSTRUCTIONS FOR USE



Wine Corner

BUILT-IN AIR-CONDITIONED CELLARS

Thank you for choosing our product!
We welcome you into the ever increasing
circle of people who are happy to own an IP product.

We hope you will get the maximum satisfaction
from this air-conditioned cellar, which has been specifically designed
to preserve and serve wine.

Please, read this instruction manual carefully
and always keep it within reach for further reference.

**N.B.: For this unit to work correctly you must
fully comply with all the instructions and warnings provided.**

The Manufacturer cannot be held responsible for any malfunction
due to non compliance with the instructions given in this manual.

All the packaging materials used are environmentally-friendly
and recyclable so please conform with environmental guidelines for disposal of waste.

Any materials not used should be recycled and should not be wasted.

Disposal according to environment protection regulations
will make it possible to recover and recycle precious materials.

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IMPORTANT

The device has been designed and manufactured according to the following applicable Provisions and regulation: EEC Directive 98/37/CEE (EN 60335-1; EN 60335-2-24) 89/336CEE EMC 9EN55014-1;EN 55014-2). Many strict checks and tests have been carried out during the production process in order to deliver a device capable of ensuring the best possible performance in the best safety and cost –effective conditions.

BUILT-IN SINGLE-TEMPERATURE AIR-CONDITIONED CELLARS

GENERAL INSTRUCTIONS FOR USE

UNIT PERFORMANCES AND FEATURES

This unit has been designed to recreate the ideal conditions of a good natural cellar.

In order to recreate such a peculiar atmosphere, IP uses a double automatic "warm/cold" circuit ensuring that the specified temperature is maintained inside the cellar. An external temperature ranging between 0°C and + 32°C will not affect the stability of the internal temperature.

Optimal humidity, stable temperatures, anti-UV glass and the use of special compressors installed on rubber supports guarantee operation free from vibration, silent and with low energy consumption therefore keeping your wines in the best of conditions

ON DELIVERY OF UNIT

On delivery, check that the unit packaging and the cabinet have not been damaged during transport.

Any damage should be reported without delay to the carrier.

In no circumstances can the cabinet be returned directly to the Manufacturer without first giving prior notice and then obtaining written authorisation to do so.

CLEANING AND POSITIONING ACCESSORIES

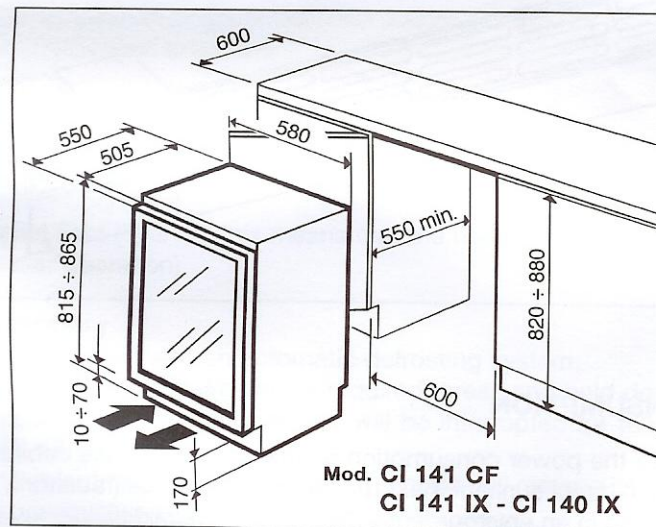
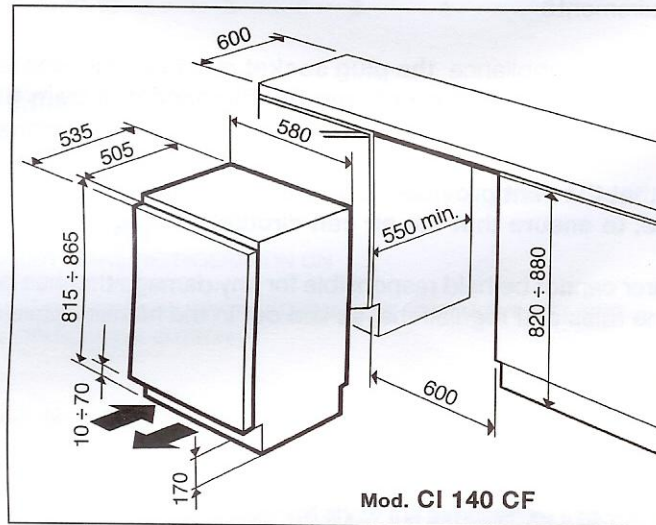
Prior to using the cabinet, clean the inside of the cellar and the accessories with a mild non-perfumed cleaner.

The accessories can then be positioned to give optimal use of the space inside the cabinet.

CONNECTION AND INSTALLATION

The cabinet must be placed on a level surface: this will ensure that the cabinet door seals and closes properly and the motor can run efficiently and quietly. If the floor is uneven then the cabinet legs can be adjusted (front and rear) to help level the unit.

Maximum dimensions allowed for built-in installation



Make sure that the mains electric is compatible with the voltage ratings on the plate which is located at the back of the unit.

A +/- of 6% tolerance is allowed.

It is necessary to check the voltage value during the running of the unit, as you should take into account that a lower voltage than the tolerance allowed may also cause damage to the compressor motor.

The unit must be plugged into a single-phase earthed socket.

Remember that earthing the installation is not only a safety recommendation, but a statutory requirement.

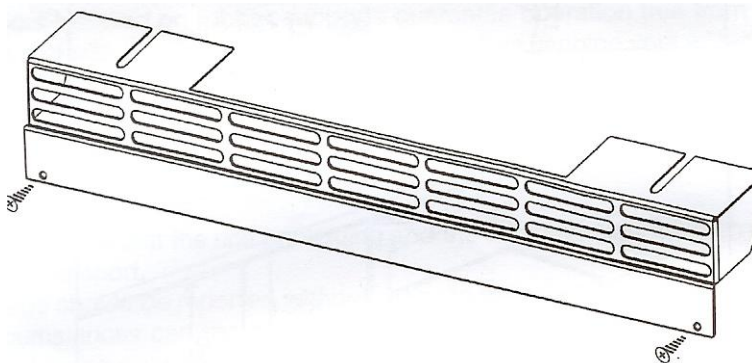
As this unit is a built-in appliance **the plug socket must be placed where it will be easily accessible so that the unit can be disconnected from the mains supply whenever necessary.**

IMPORTANT:

It is essential that the vent provided is fitted, either into the plinth or bottom of the furniture, to ensure that the air can circulate freely – DO NOT PLACE ANYTHING IN FRONT OR BEHIND THE VENT THAT COULD BLOCK THE AIR FLOW.

We strongly recommend that ventilation is also provided in the work top at the back or at either side of the built-in appliance.

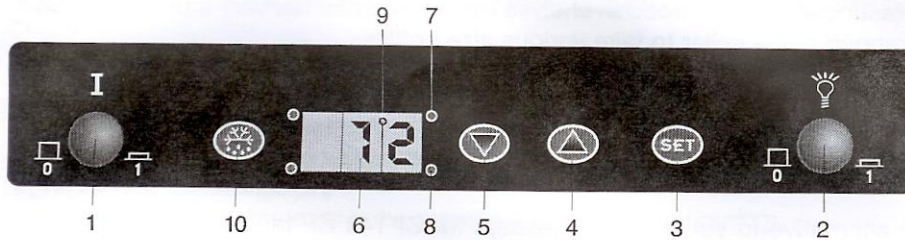
The Manufacturer cannot be held responsible for any damage that has been caused because the rules and regulations, as laid out in the manual, have not been complied with



POWER CONSUMPTION

In order to keep the power consumption as low as possible the cabinet should NOT be placed in direct sunlight, next to a direct heat source (radiators, cookers, fires etc) or placed in an environment with excessive humidity.

TEMPERATURE SETTING



SYMBOLS

- 1) ON/OFF SWITCH
- 2) LIGHT SWITCH
- 3) PROGRAMME SETTING BUTTON
- 4) TEMPERATURE "UP" SETTING
- 5) TEMPERATURE "DOWN" SETTING
- 6) TEMPERATURE DISPLAY
- 7) GREEN PILOT LIGHT: REFRIGERATION ON
- 8) RED PILOT LIGHT: HEATING ON
- 9) OPERATING PROBE PILOT LIGHT - MANUAL DEFROSTING PILOT LIGHT
- 10) MANUAL DEFROSTING BUTTON

Viewing and changing the temperature programmed:

Push and hold down button 3 (SET), the display will show "SP1" (this indicates that you have entered the setting function).

Press button 3 (SET) again, the display will show the temperature that you have programmed for the cellar.

To change the temperature programmed, press buttons 4 or 5 (▼▲)

Press button 3 (SET) again to confirm.

Indicators:

- Display (6) shows the internal cellar temperature
- The green pilot light (7) is on; this means that the refrigeration system is running (normal cellar operation)
- The red pilot light (8) is on; this means that the heating system is running (normal cellar operation)

Manual Defrosting:

Your cellar is provided with an automatic defrosting system.

If for any reason manual defrosting is required, press and hold down button 10 for a few seconds and the refrigeration will be interrupted for ten minutes: the pilot light (9) will flash.

Once the 10 minute interval has passed, the cellar will resume its normal operation at the previously programmed temperatures.

STORAGE

The plasticized steel or wooden shelves inside the cellar are very sturdy and can be arranged in the cellar to take various size bottles

To position the shelves at different heights, follow these steps:

Take out the shelf, remove the side guides (rails) by unscrewing the 2 fastening screws, replace the rails in the position required (and make sure that the screws are in tight) and then place the shelf back into the unit.

As an alternative to static shelves (except for CI 140 CF Model) sliding shelves can be fitted - ***these should be requested on ordering***

REVERSING THE DOOR

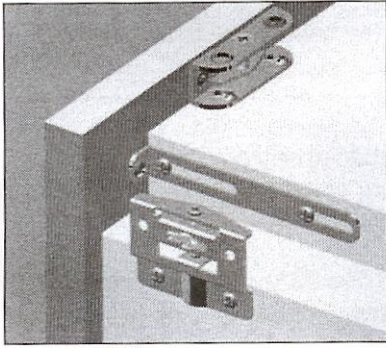
The door can be **EITHER LEFT OR RIGHT HINGED** according to requirements.

CI 140 CF Model with panelled door

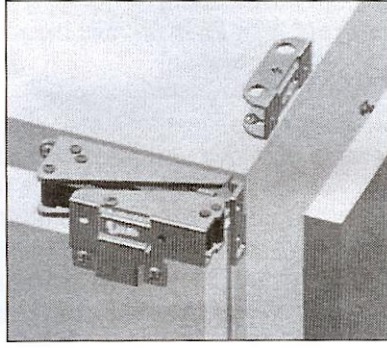
To change which way the door is hinged, follow these instructions:

- To remove the door, remove the screws (pictures 1-2) at the top and bottom
- Remove the screws from the upper and lower hinge;
- To reverse the door: rotate the hinges by 180°, remember that when you are changing the position of the hinges on the door that ***the top hinge becomes the bottom and vice versa.***
- Secure the hinges in the holes provided on the opposite side;
- Secure the lock plates of the door panel into the opposite side; Secure the door to the hinges.

Picture 1



Picture 2



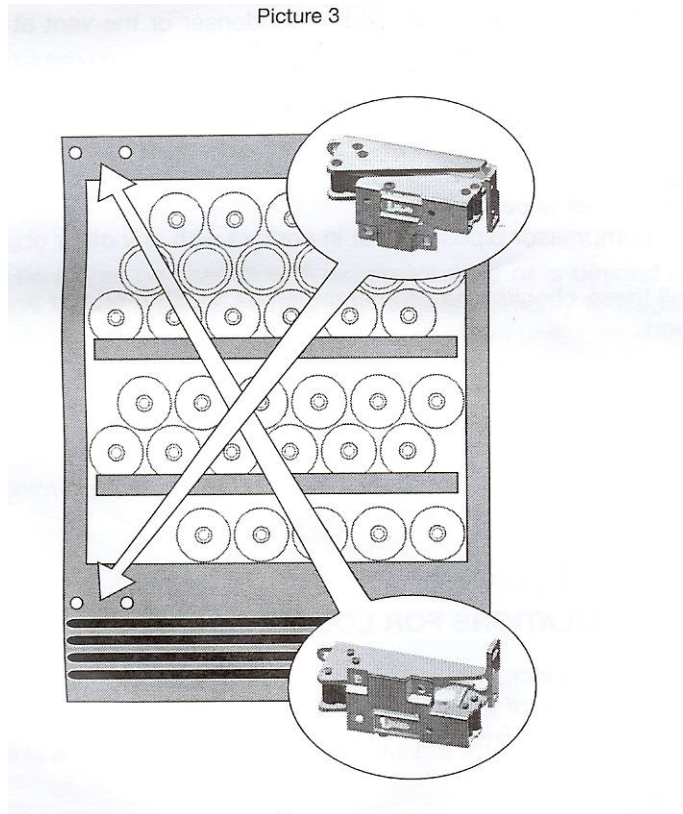
CI 140 IX Model with stainless steel door and
C 141 Model with glass door

To change which way the door is hinged, follow these instruction:

- Gently lay the cellar on its back;
- Remove the lower hinge by unscrewing the 2 screws;
- Lift the door to remove it from the upper hinge pin;
- Unscrew the upper hinge pin;
- Reposition the upper hinge pin in the opposite special threaded housing;
- Replace the door again;
- Position the lower hinge after rotating it by 180° and fasten it with the screws provided
- Move the handle on to the opposite side.

All the holes needed to reverse the door are pre-drilled and cover plugs are provided for a cleaner finish

Picture 3



SUPPORT

Please Note:

Any problems that may arise are due to simple basic faults or a fault with the electrical supply, therefore these faults are usually very easy to rectify on site by an electrician or even by the customer.

If the cellar is not working:

- If the display (6) is not lit even after pressing the ON/OFF push-button, check that:
- the plug is properly inserted in the power socket
- power is regularly supplied by the mains

To check the above, try to plug another device into the same power outlet.

If there is no power at the socket:

- Call an electrician to check the main power supply line

If the internal temperature of the cabinet is not cool enough, ensure that:

- there is nothing in the way to prevent the door being closed and sealing properly
- the cellar is not near a heat source
- there are no obstructions around the condenser or the vent at the bottom as this will affect the air flow around the unit
- there is no excessive frost inside
- the temperature programmed is the one required

If the device is noisy, check:

- that the cabinet is perfectly level
- that the compressor pipes are not in contact with any other objects

If, after all these checks, the problems persist, call the retailer to ask for technical support.

GENERAL SAFETY RECOMMENDATIONS

Disconnect the device from the power supply before performing any cleaning and/or maintenance operation.

SAFETY REGULATIONS FOR LOCK-PROTECTED CELLARS

If your cellar has a lock, keep the keys out of reach of children. If at some stage you need to dispose of a wine cabinet please ensure that the lock has been dismantled and the door removed.

MAINTENANCE AND CLEANING

The maintenance for the wine cellar is very basic, the parts do not need periodic maintenance and should only be replaced by an engineer if faulty, however the cellar must be cleaned on a regular basis.

Inside: Defrost the cellar manually, if necessary. Clean using warm water and a mild detergent (unperfumed)

Do not use any type of corrosive product: when cleaning the shelves do not use abrasive or cutting materials as this may remove or damage the protective film

Plastic parts: Wash with warm water and a mild detergent (unperfumed).

N.B. It is very important to keep the door seal clean to prevent unpleasant odours from being created inside the cellar and to ensure that the door seals properly.

Clean the vent at the bottom of the cabinet on a regular basis as this can get clogged with dust and dirt preventing the flow of air around the unit - the cabinet should be disconnected from the power supply when the vent is being cleaned

LIGHT REPLACEMENT

To replace the light, switch off the power supply to the cabinet and remove the 2 screws located on the light cover, remove old bulb and replace with a new 8W bulb.

DISPOSAL OF UNIT

If the cabinet can no longer be used due to excessive wear or is beyond repair, it should be arranged for a qualified company who have authority to dispose of this type of refrigerator system to collect and dispose of the unit.

PRODUCT GUARANTEE (As agreed in import country)

The Manufacturer reserves the right to make the necessary changes as may be required to improve its products without substantially modifying its essential features.

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