

VINTEC



65

M

Quickstart Guide

Before turning your cabinet on

**DO NOT SWITCH ON FOR
AT LEAST 24 HOURS**

after transport to allow refrigerant gases to settle.



SPACER

Install spacer at the back of the cabinet.



LEVEL

Level your wine cabinet before loading. Un-levelled cabinets can be noisy, and doors may not close or seal properly.



FILL

Fill the cabinet with bottles before you turn it on. If you don't have enough bottles, spread them evenly throughout the cabinet.

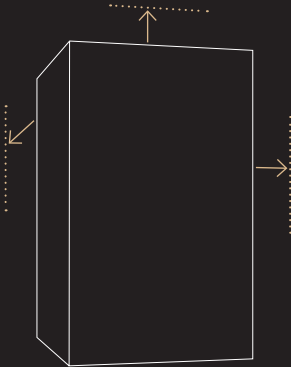


TEMPERATURE

Check desired temperature setting (43°F-46°F or 6°C-8°C for serving white, 54°F-57°F or 12°C-14°C for all cellaring, and 61°F-64°F or 16°C-18°C for serving red).

Installation and ventilation

WARNING: You **MUST** refer to model-specific ventilation requirements listed in the user manual or on the Vintec website when installing your cabinet.



See user manual for model-specific dimensions

FOR ALL MODELS:



DO NOT put cabinets in direct sunlight



DO NOT expose cabinets to moisture or rain



DO NOT place cabinets outdoors



DO NOT place cabinets near heat sources such as ovens



DO NOT place a door in front of cabinets or put them in a closed confined space (eg. small rooms such as pantries, closets or under staircases)

Have you noticed:



FREQUENT FAN CYCLE

This ensures slow and even distribution of cool air throughout the cabinet, limiting temperature variations.



SPACER/STOPPER

Ensures adequate ventilation behind unit.



WATER ON THE DOOR OR FLOOR

In hot/humid climates and particularly on hot days, humidity in the ambient air can condense on the cabinet's cold glass door.



ICE FORMING

If the door seal is compromised or left slightly ajar the compressor will keep running which may cause ice formation on the back wall.

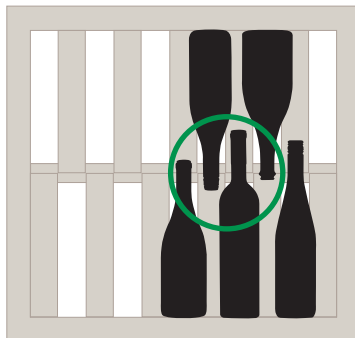


Storing and stacking

Different shapes and sizes

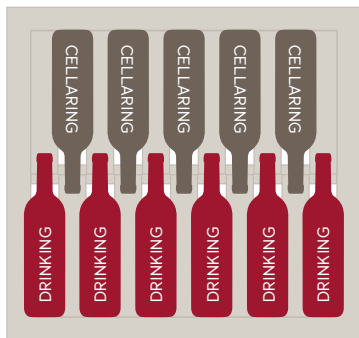
When quoting capacity, Vintec refers to all standard bottle shapes shown below.

Wine producers use a wide range of different bottles. The unique design of Vintec shelves allow for storing and stacking of most dimensions and proportions.

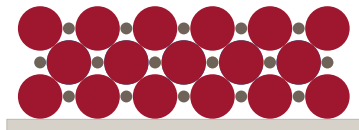


Wine varietal bottle shapes

Stacking for cellaring



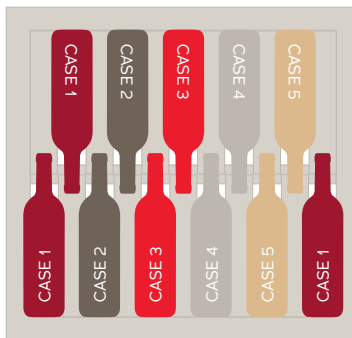
Shelf top view



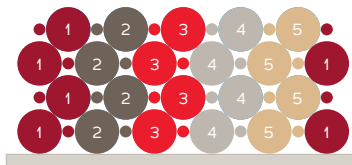
Shelf front view

Stack bottles you wish to cellar at the back of shelves, and wines for consumption at the front.

Stacking for accessibility



Shelf top view



Shelf front view

Keep bottles from the same case together in vertical stacks for safe and easy access to all your different wines.

Getting started

Display



The MODE button toggles through the temperature zones.

S: Single zone temperature mode sets the upper and lower zones to a single temperature.

M: In Multi-Temp mode the cabinet creates a temperature gradient, allowing you to arrange wines from top-to-bottom at the appropriate serving temperatures for each bottle in your collection.

CE: Cellaring mode sets the entire wine cellar to a preset 54° F (shows "CE" in upper and lower temp).

The LIGHT button toggles lights ON and OFF. Press and hold to toggle for 5 seconds to change lighting settings when open and closed.

1A: Bright when open. Dim when closed.

2A: Bright when open. Off when closed.

3A: Always On.

4A: Dim when open. Bright when closed.

FILTER



FILTER: The filter icon will illuminate when filter needs to be changed. Simultaneously press and hold Mode and Lower Zone "V" buttons for 5 seconds to turn off alert. Consult the Use & Care Guide for more information.

The perfect serving temperature for wines

43° to 46° F:
Sauvignon Blanc & Champagne

50° to 54° F:
Chardonnay

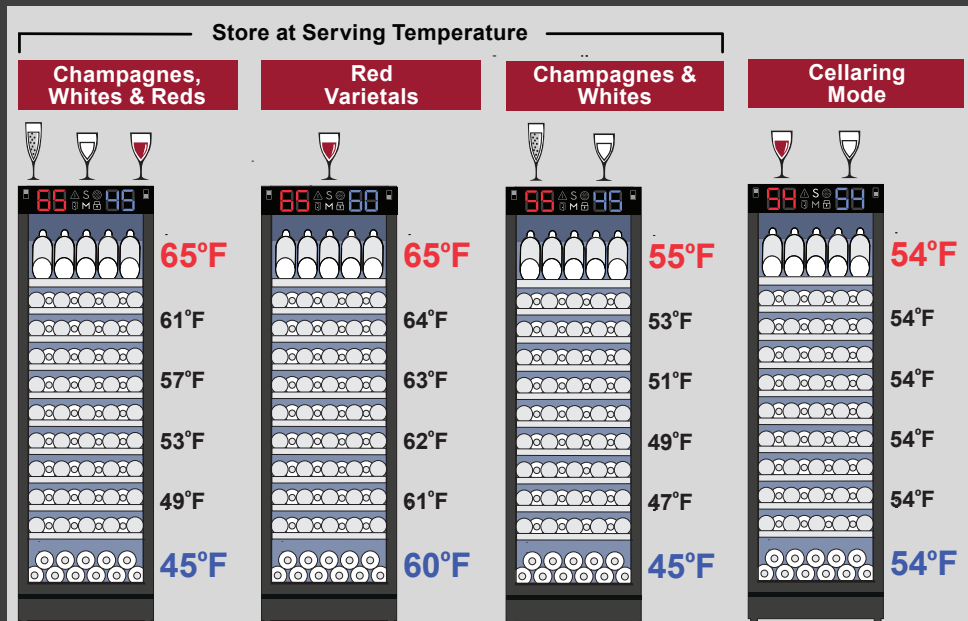
54° F:
Recommended
temperature for cellaring
all wine varietals

57° to 59° F:
Pinot Noir & Merlot

62° to 64° F:
Cabernet Sauvignon & Syrah

Multi-Temp

Multi-Temp provides flexibility to store all your varietals at a perfect serving temperature. In Multi-Temp mode, the cabinet creates a vertical temperature gradient, allowing you to arrange wines from top-to-bottom at the appropriate serving temperatures for each bottle in your collection. Refer to the diagrams to understand how the Multi-Temp feature distributes the temperature gradient based on settings.



VINTEC CLUB

Welcome,

And **Thank You** for choosing a VINTEC Wine Cabinet to store, display and share your treasured collection. You've made a great choice.

As a sign of our appreciation, we'd like to invite you to become a member of the **VINTEC CLUB**. A vibrant **Wine Community** and **Exclusive Club** for owners of VINTEC Wine Cabinets.

VINTEC CLUB members are entitled to very special wine industry services and benefits, including intimate dinners and tastings in the company of Celebrated Winemakers and Chefs from around the world.

We have created the **VINTEC CLUB** for our discerning and valued customers who invariably love wine, and it will be our pleasure to welcome you as a member.

Your Vintec Club Concierge.

MEMBER BENEFITS:

- Invitations to VINTEC CLUB Private Tastings, exclusive to members
- One additional year warranty* if registration occurs within 60 days from purchase
- Premium access to our proprietary **OENO Virtual Cellar Management App**
- Access to **Member-Only Content**

PLUS ACCESS TO:



Exclusive
Wine
Offers



Expert
Advice
Library



Personal
Concierge
Service

* Conditions apply to member benefits – see vintecclub.com for details.

Warranty and registration

Registration of Vintec wine cellars for warranty is via the Vintec Club (see previous page).

- 1 Take note of your model number and serial number
- 2 Go to **vintecclub.com**
- 3 Register your cabinet/s (with the option to also become a club member)

Service and support

In the rare event that your Vintec cabinet does not perform to your satisfaction, contact our dedicated support team:

1 800 325 1371

vintec.com

VINTEC

Vintec. We are part of the Electrolux Family. To add a touch of professional inspiration to your home, visit electrolux.com.

Stay in touch and share your user experience by following us on Facebook and Instagram:



@vintecclub

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