



INSTRUCTION MANUAL

Wine Cabinet

STUDIO Fitted



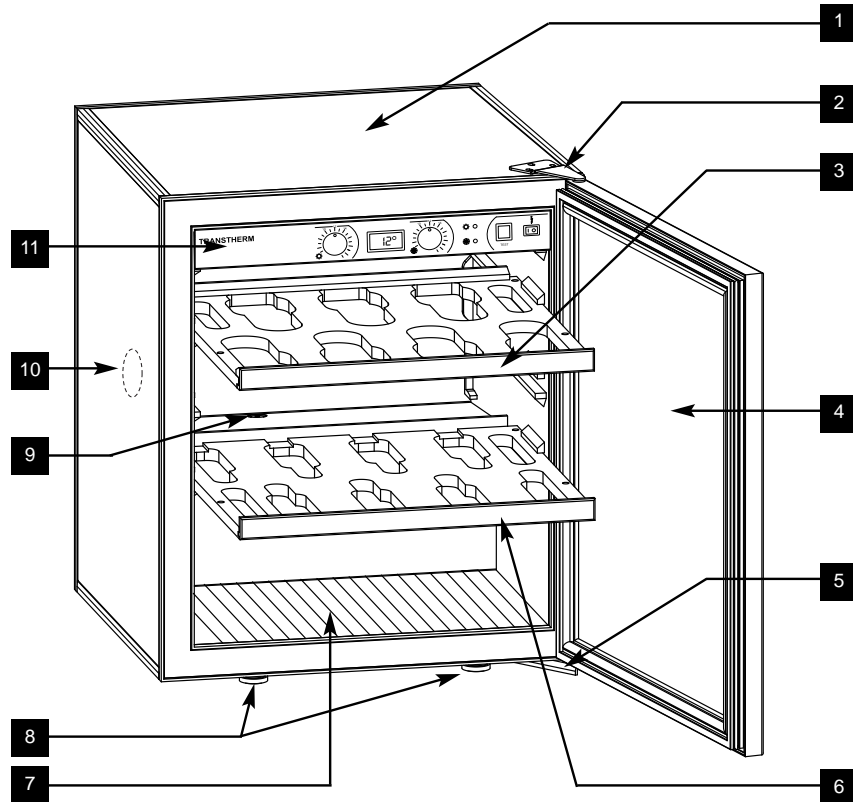
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TRANSTHERM

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Description of your wine cabinet



- | | |
|------------------------|--------------------------------------|
| 1 Cabinet body | 7 Wine rack |
| 2 Upper hinge | 8 Adjustable feet |
| 3 Burgundy rack | 9 Condensation drain hole |
| 4 Door | 10 Hygrometer |
| 5 Lower hinge | 11 Settings and control panel |
| 6 Bordeaux rack | |

Various TRANSTHERM cabinet models

In order to adapt to different requirements and usages, there are 3 types of TRANSTHERM wine cabinets. These cabinets have different characteristics and specifications.

important →

How do I know the model of my cabinet?

The first page of this manual has a self adhesive label on it showing the exact model, type and serial number of your wine cabinet.



1 temperature maturing cabinets:

MAS - MANOIR - ERMITAGE - STUDIO

Designed for storing and maturing all wines, these cabinets reproduce the exact conditions of a natural cellar (one temperature at all times), no matter what the outside temperature (between 0 and 35°C).

3 temperature tasting cabinets:

CASTEL - COTTAGE

In addition to the central maturing area (1 temperature) these cabinets also have 2 specific compartments for bringing to room temperature (upper compartment) and chilling (lower compartment) a few bottles.

Multiple temperature service cabinets:

MAS - CELLIER - RÉSERVE

Also known as "Day Cellars" these cabinets are not designed for maturing but for having all types of wine at their respective serving temperature. In fact, they are designed in such a way that you can have 10 different temperature areas in levels of the same cabinet (for the larger models).

Installing your wine cabinet

When unpacking your cabinet, make sure that there are no traces of impact or other damage and that there are no surface defects.

Carefully remove all of the protections and adhesive strips from the packaging around your wine cabinet.

Move your cabinet to its final location.

Recommendation The place you have selected for your cabinet should:

- 1 - Be ventilated
- 2 - Enable air to pass between the wall and the back of the cabinet
- 3 - Be well away from any heat source
- 4 - Not be too damp (laundry, pantry, bathroom, etc.)
- 5 - Have a solid and flat floor
- 6 - Have a standard and accessible electricity supply (standard socket to country standards, linked to ground).

important →

In order for you to level off your cabinet as easily as possible, it is equipped with 4 adjustable feet. However, we do recommend that you tighten the back feet to the maximum and use the front feet to create a level (a spirit level is recommended for this operation).

important →

WAIT 48 HOURS BEFORE PLUGGING IN THE CABINET

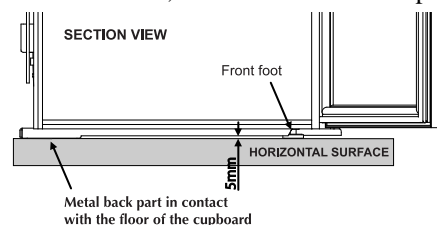
Should you need to move your cabinet, never tilt it more than 45° and always sideways, on the side that the electrical cable comes out.

Installing your wine cabinet in a fitted cupboard

Ensure that the cupboard base is stable, so as not to interfere with the cabinet. Ensure correct ventilation of the cabinet by respecting the clearance shown in the diagram on page 6. It is important that there is a space from the bottom to the top behind the cabinet. In the event that another cabinet is to be installed on top of the one containing the Transtherm unit, make sure that this space continues right to the top.

1- Adjusting the feet:

- Tighten the two back feet to the maximum as previously indicated.
- Pre-setting the front feet:
- Tighten or loosen the front feet to bring the cabinet level (see diagram).



2 - Installing the upper securing plate:

Remove the two black plastic bungs. Position and secure the plate using the two M5X15 screws. Remove the hinge cover.



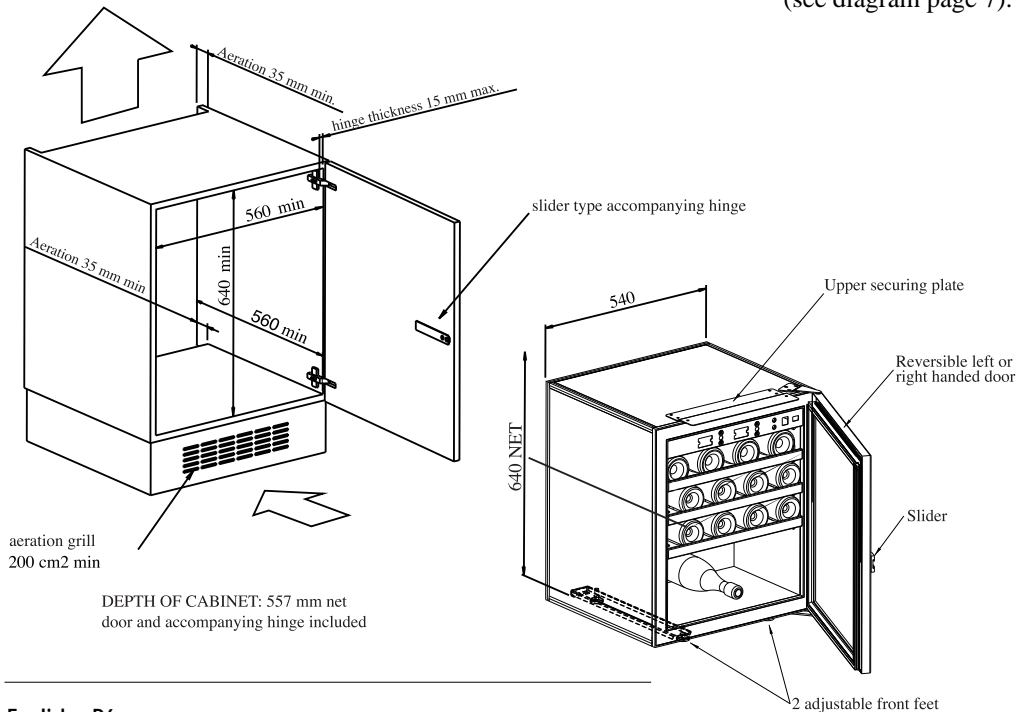
3 - Placing inside the cupboard:

Position the cabinet inside the cupboard, against the right hand side if the door is left hand opening, or vice versa for right hand opening.

Check for stability, making sure the 2 front feet are in contact with the floor of the cupboard, thus avoiding any warping of the cabinet body once loaded. If this is not the case, adjust the feet until contact is achieved. The cabinet must be located in such a way that the front is a maximum of 8mm from the front of the cupboard (see diagram on page 7). The cabinet must then be secured using the upper securing plate (2 cruciform head screws). Leave at least 1mm play between the cupboard upright and its door, to ensure cabinet sealing.

4 - Securing the accompanying hinge:

Secure the accompanying hinge to the doors of the cabinet and cupboard (see diagram page 7).



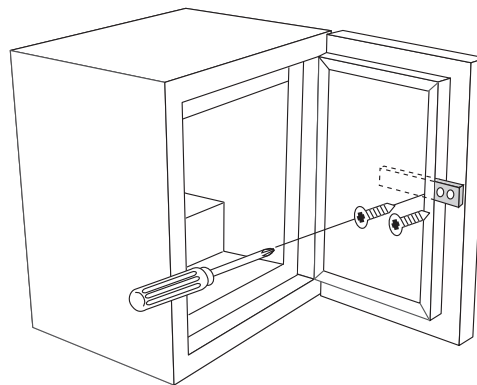
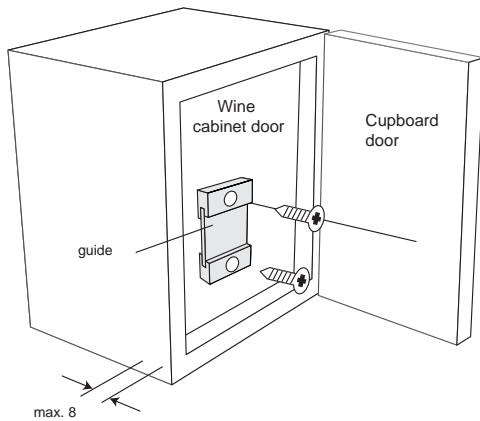
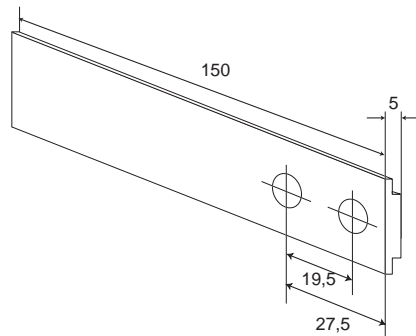
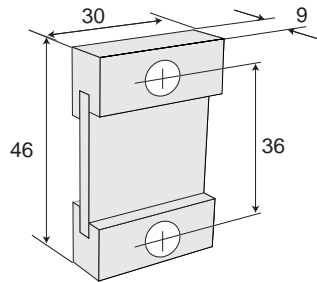
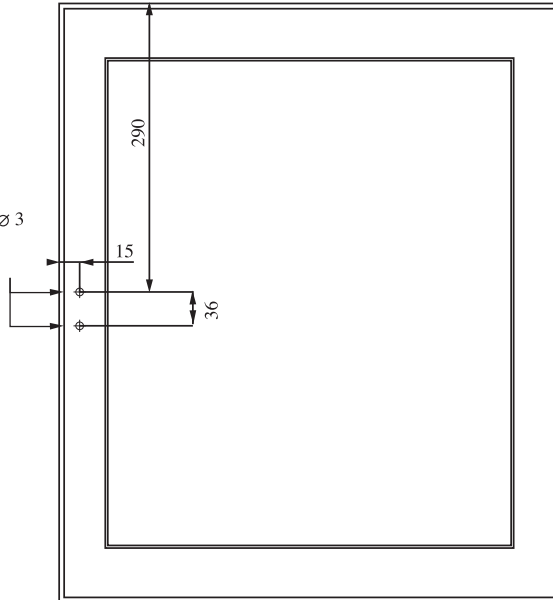
Securing the hinge

The line of the 2 holes must be perfectly parallel with the edge of the frame.

1 - Screw the hinge guide onto the door of the wine cabinet.

2 - Open the door of the wine cabinet to 90°, slide the rail onto the guide and screw the rail horizontally onto the inside of the cupboard door.

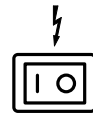
Drill 2 holes $\varnothing 3$ in the wine cabinet door frame



Commissioning

- **Once you have waited 48 hours**, connect your cabinet to the mains, having checked that there is power to the socket (check fuses and their amperage, the state of the trip, and if necessary try out another electrical appliance to verify the supply).

- Once connected to the mains, make sure that the Off/On switch, on the right of your cabinet's control panel, is set at "On" (I).



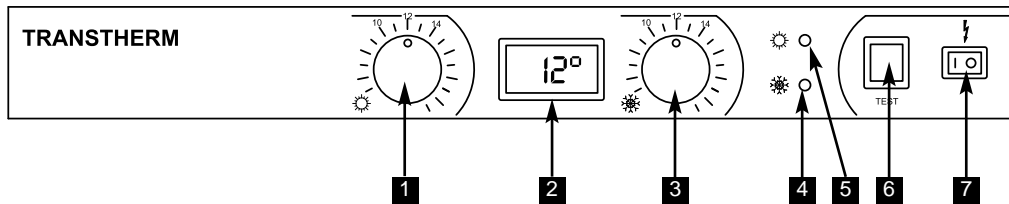
- Once connected to the mains, make sure that the Off/On switch, on the right of your cabinet's control panel, is set at "On" (I).

important →

In the event of malfunction, turn to page 13

Settings Panel

The temperature control(s) and setting(s) are adjusted from your wine cabinet's settings panel, as shown below:



1 Hot thermostat setting button

2 Control thermostat

3 Cold thermostat setting button

4 Cold circuit operating indicator (green)

5 Hot circuit operating indicator (red)

6 TEST button



7 On/Off switch

Temperature settings

You set your wine cabinet's temperatures from the control panel located on the upper part of your cabinet using the hot and cold thermostat adjustment buttons (see page 8 Nos. 1 and 3).

Standard Setting

The table below gives the standard setting enabling you to obtain the right temperature for conserving your wines.

Model	Ref		
FITTED	STUDIO	9	12

important →

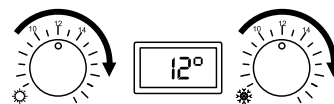
The settings shown in the above table are standard, given for an ambient temperature of approximately 20°C. Depending on the outside temperature, and/or installation conditions, and/or the load, a few adjustments may have to be made. The setting values are not temperatures in Celsius, but are index values.

Temperature adjustment

If the load set up or the location of your cabinet calls for it, you can adjust the temperature settings up and down.

Adjusting the temperature up

Starting off from the standard temperature settings, shift both thermostats clockwise, **keeping the same distance between them.**



Adjusting the temperature down

Starting off from the standard temperature settings, shift both thermostats anticlockwise, **keeping the same distance between them.**



important →

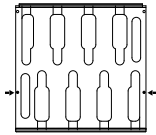
IN ALL CASES:

AN INDEX VALUE CORRESPONDS WITH APPROXIMATELY ONE DEGREE CELSIUS. YOU WILL NEED TO WAIT APPROXIMATELY 48 HOURS BEFORE NOTICING THE EFFECTS OF A TEMPERATURE ADJUSTMENT.

Layout and loading recommendations

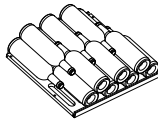
Every rack can be used as a storage rack or as a sliding rack. Your cabinet's racks have 8 cut-outs for Bordeaux or Alsace bottle, and 7 for Burgundy or Champagne bottles. These enable you to install your bottles in total security.

Rack layout in storage mode:



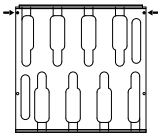
To install bottles on a storage rack, proceed as follows:

- Insert the rack in the desired position.
- Place a wooden blocking dowel in the two orifices located about 15cm from the front of the rack, on the left and right at the top: these dowels act as a stop against the heat formed casing and stop the rack sliding without warning (see diagram)
- Start by arranging bottles in each cut-out in the back row, with bottle ends towards the back.
- Continue with the front row, placing the bottles the other way around.
- Continue stacking in the same manner, taking care that no bottle touches the back wall.



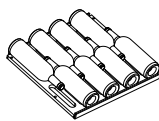
For information: the maximum capacity of a rack placed at the bottom of the cabinet is 30 traditional Bordelais bottles.

Rack layout in sliding mode:



To arrange bottles on a sliding rack, proceed as follows:

- Insert the rack in the desired position.
- Place a wooden blocking dowel in the two orifices located about 3cm from the back of the rack, on the left and right at the top: these dowels stop the rack from coming right out when you pull it outwards (see diagram)
- Pull the rack towards you
- Start by arranging bottles in each cut-out in the back row, with bottle ends towards the back.
- Continue with the front row, placing the bottles the other way around.
- **A sliding rack can only take one layer of bottles.**



important →

NEVER PULL OUT MORE THAN ONE LOADED SLIDING RACK AT A TIME

Recommendation

You should remember that if you do not have enough bottles to fill your wine cabinet, it is better to distribute the load over all of the racks available, so as to avoid "all on top" or "all below" type loads.



Don't forget to change the dowel positions if you decide to change from slider rack to storage rack.

English - P10



Important wine concepts

Your TRANSTHERM cabinet has been designed to guarantee the optimum conditions for storing and/or serving your wine.

Wine is a highly complex product, requiring long and gentle development and needs specific conditions in which to reach its full potential.

All wine is stored at the same temperature, only the temperatures for serving and wine tasting can vary depending on the type of wine (see the table below). This being the case and just like the natural cellars used by wine producers, it is not the exact temperature that is important, but its constancy. In other words, as long as the temperature of your cabinet is between 10 and 14° C, your wine will be stored in perfect conditions if the temperature is not subject to any significant fluctuation.

However, it is advisable to be especially careful concerning the values shown on your wine cabinet's hygrometer, which, due to its location in the wine cellar will always have tendency to display a pessimistic hygrometry level.

IRRESPECTIVE OF THE CAUSE, IF YOU NOTICE EITHER ABNORMAL TEMPERATURE OR HYGROMETRY LEVELS INSIDE YOUR CABINET, BE REASSURED THAT ONLY LONG EXPOSURE TO THESE ABNORMAL CONDITIONS CAN HAVE A DETRIMENTAL EFFECT ON YOUR WINES.

Hygrometry



You cabinet is equipped with an exclusive TRANSTHERM system enabling the creation, inside your wine cabinet, of the correct hygrometry level required to perfectly seal the corks in your bottles.

Serving temperatures of wines (given as an indicator only)



Bordeaux reds	16 à 18°C	Languedoc wines	11 à 13°C
Burgundy reds	15 à 16°C	Burgundy whites	11 à 13°C
Italian reds	14 à 16°C	South African reds	11 à 12°C
Spanish reds	14 à 16°C	German whites	10 à 11°C
Potuguese reds	14 à 16°C	Bulgarian reds	10 à 12°C
Chilean reds	13 à 14°C	New Zealand whites	10 à 12°C
Australian reds	13 à 14°C	Austrian whites	8 à 10°C
Washington and Oregon reds	13 à 14°C	Swiss reds	8 à 10°C
Californian reds	12 à 14°C	Hungarian whites	7 à 9°C
Rhone reds	12 à 15°C	Sweet Bordeaux whites	6 à 8°C
Roussillon reds	11 à 13°C	Natural sweet wines	6 à 8°C
		Champagne	6 à 8°C

Everyday care of your wine cabinet

Your TRANSTHERM cabinet is a simple tried and tested item of equipment. The following few operations enable you to obtain optimum operation and an extended life cycle.

1 - Regularly remove dust (once a year) from the condenser (black metal grill fastened to the back of your wine cabinet).

2 - Completely clean the inside of your wine cabinet once a year, taking care to ensure that you have unplugged and unloaded it (use water and a non caustic cleaning product, and make sure to rinse well).

important →

The long life of your wine cabinet depends on regular monitoring, especially of anything that may appear abnormal, and informing us of any anomalies found.

Operating anomalies

When starting up

The compressor will not operate at the temperature required, and at less than the ambient temperature:

- 1 - Ensure that there is power to the electrical supply plug by connecting another electrical appliance to it, as well as checking that the On/Off switch is in position 1.
- 2 - Press on the TEST button and check that the 2 indicator lights (green and red) light up.
- 3 - Turn the closed cold adjustment button in an anticlockwise direction and check that the indicator light lights up.
- 4 - If after carrying out steps 2 and 3 you still cannot get the compressor to start up correctly, contact your retailer.

The compressor will not turn off:

Adjust the cold indicator to its farthest mark and check if the cold circuit indicator light has gone out. If the compressor will still not turn off, unplug it and contact your retailer.

In operation

The check thermometer shows a lower temperature than required:

- 1 - Check the recommendation temperature adjustment (table on Page 9).
 - 2 - Check that the red, hot circuit indicator light is lit up.
 - 3 - Press on the TEST button and check that the 2 indicator lights (green and red) located to the right of the panel are lit up.
- If either of steps 2 and 3 are not correct, contact your retailer.

The check thermometer shows a higher temperature than required:

- 1 - Check the recommendation temperature adjustment (table on Page 9).
 - 2 - Check that the green, cold circuit indicator light is lit up.
 - 3 - Press on the TEST button and check that the 2 indicator lights (green and red) located to the right of the panel are lit up.
- If either of steps 2 and 3 are not correct, contact your retailer.



THE USE OF GLASS DOORS HAS AN EFFECT ON PERFORMANCE

Recommendation

In both the aforementioned cases, if the anomaly continues following possible recommended corrective actions and checking that the circuit indicator lights are functioning, contact your retailer

important →

In all cases, if your unit appears to be malfunctioning, contact your retailer.

important →

Any intervention on the cold circuit should be performed by a refrigeration technician, who should carry out an inspection of the circuit sealing system.
In the same way, any intervention on the electrical circuit should be performed by an electrician.



ANY INTERVENTION PERFORMED BY A TECHNICAL SERVICE NOT APPROVED BY TRANSTHERM WILL LEAD TO THE GUARANTEE BEING CONSIDERED AS NULL AND VOID

Specifications

Model	Reference	Temperatures	Height	Width	Depth	Weight	Tolerance
FITTED	STUDIO	1	640mm	540mm	557mm	35 kg	+/- 2°C

Model	Electrical power	Consumption per 24hrs	Voltage*	Hz Frequency *	Refrigerant gaz	Usage restrictions	
						T°min	T°max
FITTED	128W	0,68Kwh/24h	230	50	R 134a	0°C	35°C

* These values may vary according to the country. To see the specific characteristics of your appliance, please consult the self adhesive label on the front of this manual.

Warning

The information contained in this document may be subject to modification without prior notice.

TRANSTHERM offers no guarantee on this item if it is subjected to use other than that for which it is designed. TRANSTHERM cannot be held responsible for any errors in this manual, nor for any damage linked to or following the provision, performance or use of this item.

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