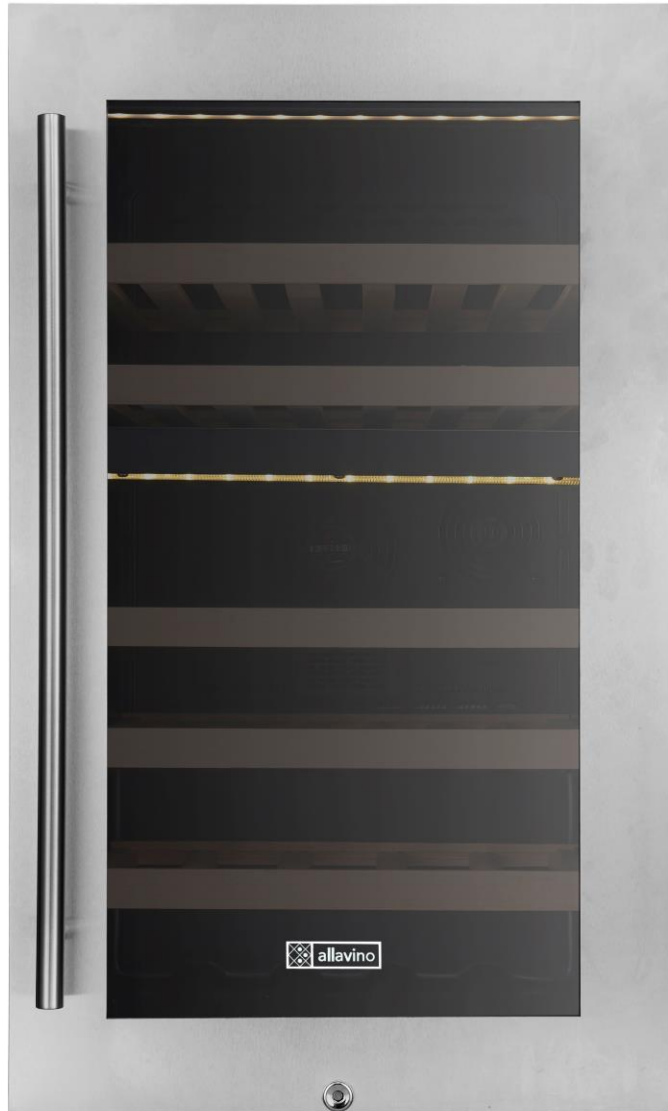




INSTRUCTION MANUAL
FREESTANDING WINE COOLER
MODEL: VIWR38-2



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

8520 Miralani Dr., San Diego, CA 92126

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Safety Tips

Before using this appliance, it must be properly positioned and installed as described in this manual, so please read carefully. To reduce the risk of fire, electrical shock or injury when using the appliance, follow these basic precautions.

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.
- It is recommended that a separate circuit, serving only your appliance be used. Do not use outlets that can be turned off by a switch or pull chain.
- 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

- Use two or more people to move and install appliance. Failure to do so can result in back or other injury.
- To ensure proper ventilation for your appliance, the front of the unit must be completely unobstructed. Choose a well-ventilated area with temperatures above 60°F (16°C) and below 90°F (32°C). This unit must be installed in an area protected from the element, 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.
- The fuse (or circuit breaker) size should be 15 amperes.
- It is important for the appliance to be leveled in order to work properly. You may need to make several adjustments to level it.
- Never allow children to operate, play with or crawl inside the appliance. Child entrapment and suffocation are not just problems of the past, junked or abandoned appliances are still dangerous. When no longer using your old wine cellar, take off the door and leave the shelves in place so that children may not climb inside easily.
- 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.
- **California Proposition 65 Warning:** This product contains a chemical or chemicals known to the State of California to cause cancer and 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.
- Before connecting the unit to the power source, let it stand upright for approximately 2 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Clean the interior surface with lukewarm water using a soft cloth.
- Install handles.
- This appliance is designed for free standing or built-in (fully recessed) installation.
- Place the unit on a flat, solid floor that is strong enough to support it when it is fully loaded. To level the appliance, we recommend that you tighten the back feet to the maximum and adjust the front leveling legs.
- When moving your wine cellar, please do not incline it more than 45 degrees.
- 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 32°F - 100°F.
- 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. Please note that it may take up to 24 hours after you first turn on the wine cellar for the temperature to fully stabilize.

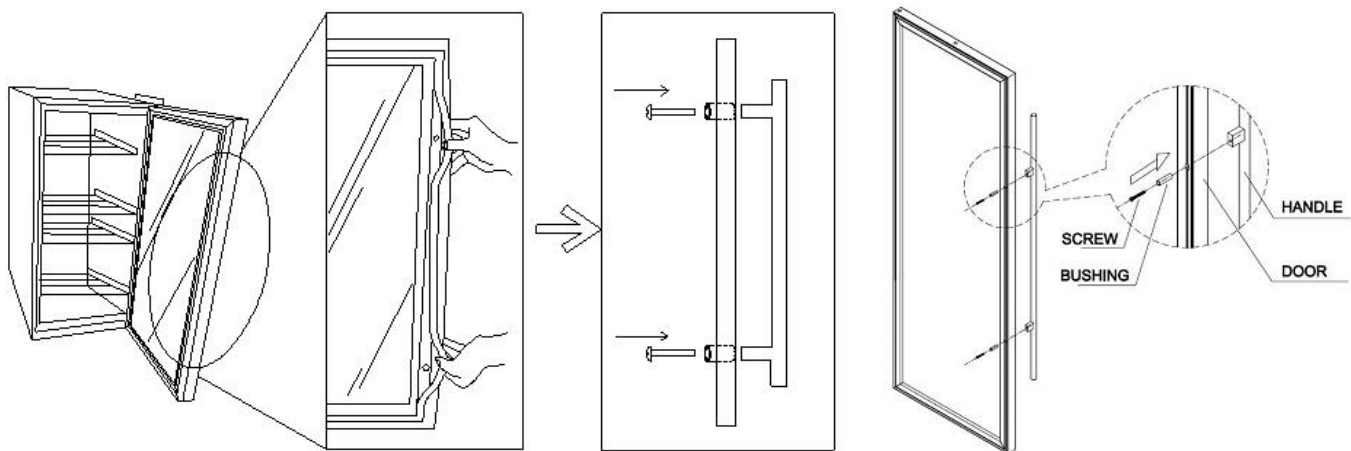
Handle Installation

Step 1: Remove the handle from the cabinet and take the four screws out of the accessory bag.

Step 2: Pull out a bit of the rubber gasket from the back side of the holes.

Step 3: Insert the screws through the holes and connect with the handle.

Step 4: If the screw holes in the handle don't match perfectly with the holes in the door, use an electric drill on the inside of the door to make the holes a little bigger.



Door Reversal

CAUTION: To avoid accidents while reversing the door, we recommend that you have someone to help you. The glass door is heavy and may cause injury if dropped. Please note that the lock will only work with the door in the right hinge configuration.

Step 1: Open the door as wide as possible and take off the decorative nails (drawing 1).

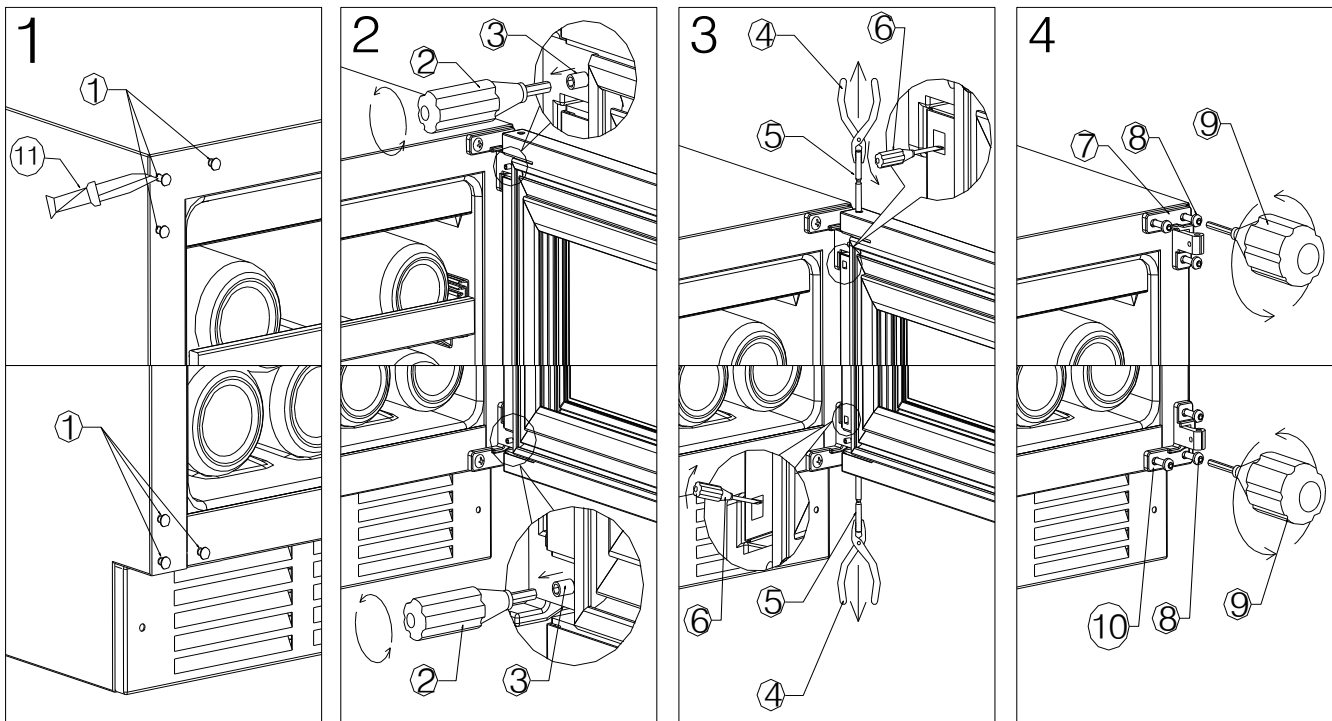
Step 2: Disassemble the pivot core of the upper and lower door hinges using the six angle screwdriver (drawing 2).

Step 3: Use a magnet to remove the door shaft core from the two ends of the top of the door (drawing 3).

Step 4: Discharge the door core and remove the door from the cabinet.

Step 5: Use a screwdriver to discharge the upper and lower door hinges (drawing 4).

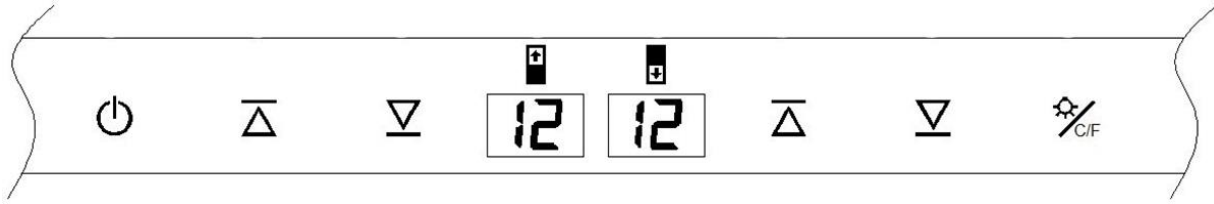
Step 6: Use the accessories in the accessory bag to assemble the door on the opposite side.











1. Decorative Nail
2. M4 Six Angle Screwdriver
3. M4 Door Limit Screw
4. Pincer
5. Door Core
6. Slot Type Screwdriver
7. Upper Door Hinge
8. Lower Door Hinge
9. M5 Six Angle Screwdriver
10. Lower Door Hinge
11. Knife
12. M5 Six Angle Screwdriver

Operation Instructions

The wine cellar should be placed in an area where the ambient temperature is between 32-100 degrees Fahrenheit. 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 the interior temperatures to fluctuate.



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

-  Press and hold for 3 seconds to turn the unit off; press once to turn the power on
-  Press once to raise the temperature by 1 degree in the upper zone
-  Press once to lower the temperature by 1 degree in the upper zone
-  Displays the temperature in the upper zone
-  Displays the temperature in the lower zone
-  Press once to raise the temperature by 1 degree in the lower zone
-  Press once to lower the temperature by 1 degree in the lower zone
-  Press once to turn the light on or off; press and hold for 3 seconds to toggle between Celsius and Fahrenheit

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

This Allavino Wine Cellar has a wide enough temperature range to store red, white, or sparkling wine, depending on your preference. Different varieties 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. White wine can be stored at red wine temperatures for a short period of time (less than three months), and flash chilled before serving.

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 show the original temperature set at the manufacturing facility. 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 be automatically saved and each compartment will return to the previous 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

Loading your wine cellar:

- If you do not have enough bottles to completely fill your wine cellar, distribute the bottles evenly throughout the cabinet and not all on the top or all on the bottom.
- Do not remove shelves in order to stack bottles higher than the recommended single or double rows.
- Allow room between the cabinet walls and your bottles in order to allow for sufficient air circulation and prevent mold and uneven temperatures.
- Do not overload your wine cellar.
- Avoid obstructing the internal fans, located inside on the back panel of the wine cellar.
- Do not slide loaded shelves out beyond their fixed position in order to prevent your bottles from falling.
- Do not pull out more than one loaded shelf at a time as this may cause the wine cellar to tip forward.
- Do not cover the wooden shelves with alloy foil or other materials, as this will obstruct air circulation.

Cleaning your wine cellar:

- Turn off the power, unplug the appliance, and remove all items.
- 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.
- 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. Moving your wine cellar while it is loaded with wine can distort the body of the wine cellar and cause back injury.
- 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.
- Protect the outside of the appliance with a blanket or similar item.

R600a Warnings

This wine cellar contains a small quantity of R600a refrigerant, a flammable but environmentally friendly refrigerant that does not damage the ozone layer or contribute to greenhouse gases. Follow the guidelines below to ensure safety when using this wine cellar:

- During transportation and installation, ensure that the tubing of the refrigerant circuit is not damaged. Avoid using sharp objects near the appliance.
- Leaking refrigerant can ignite and may damage the eyes.
- In the event of damage, avoid exposure to open flames or any device that can create a spark. Disconnect power to the appliance. Thoroughly ventilate the room in which the appliance is located for several minutes.
- Allow 1 cubic metre of room per 8 grams of refrigerant when installing the appliance. The refrigerant quantity contained in this wine cellar is noted on its rating plate.
- It is hazardous for anyone other than an authorized service person to service or make repairs to this wine cellar.

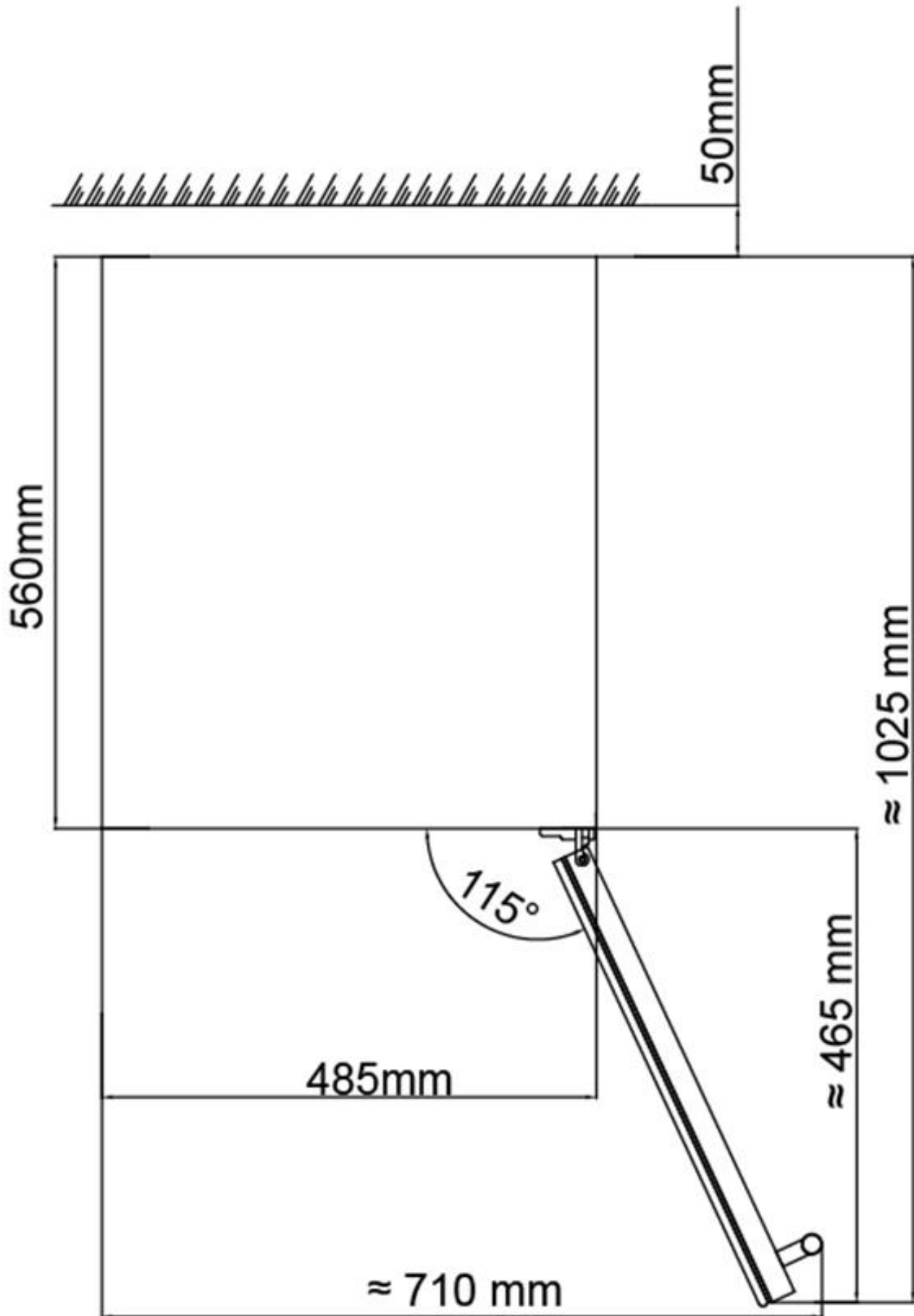
Troubleshooting

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
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. A large number of bottles have been added at the same time.
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	A faint humming noise may come from the flow of the refrigerant, which is normal. As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerator in your wine cellar. 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. If the door was recently reversed, it may have been improperly installed.

Technical Specifications

Bottle Capacity	Up to 38 Bottles
Dimensions	32.2" H x 19.1" W x 23.6" D (25.4" w/ handle)
Voltage / Frequency	115v / 60 Hz
Operating Temperature	Top Zone: 53°F - 69°F Lower Zone: 41°F - 53°F
Ambient Temperature	32°F – 100°F
Humidity	65% RH +/- 10% RH
Refrigerant	R600a



U.S. Government

Federal law prohibits removal of this label before consumer purchase.

ENERGYGUIDE

Refrigerator-Freezer
• Automatic Defrost

Cydea Inc
Models: VIWR38-2
Capacity: 3.92 Cubic Feet



Compare ONLY to other labels with yellow numbers.
Labels with yellow numbers are based on the same test procedures.

Estimated Yearly Energy Cost

\$27



Cost range not available

227 kWh

Estimated Yearly Electricity Use

- Your cost will depend on your utility rates and use.
- Both cost ranges based on models of similar size capacity.
- Estimated energy cost based on a national average electricity cost of 12 cents per kWh.

ftc.gov/energy

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**