



WINE CELLARS

USER INSTRUCTIONS MANUAL

WARNING!

**If on the appliance there's this danger signal
generally on the compressor label**

It mean that contain COOLING GAS

Highly flammable



**To avoid possibility of dangerous, please open the door 5 minutes
Before plugging the device into a power outlet**

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SAFETY WARNINGS

ELECTRIC SYSTEM: The user must provide: check that the actual network voltage corresponds to the voltage indicated on the serial number plate which is normally found either inside the equipment on the side walls in the lower right area or on the outside in the upper rear part; a tolerance of $\pm 6\%$ is allowed. **It is very important to check the voltage level also during equipment operation, keeping in mind that voltage lower than the allowed tolerance can cause serious damage to the system.**

Damage caused by a failure to observe the information in this paragraph is not covered in any way by the guarantee. Insert the supplied regulatory plug in a monophasic socket equipped with earthing. This socket must be permanently accessible to allow for equipment disconnection at any time. Installation earthing is not only a safety standard but is also obligatory by law. The manufacturer declines all responsibility whenever this accident prevention standard is not respected.

Do not insert more than one plug at the same time in the same outlet using multiple outlets.

The plug must have ample space at the back of the cellar and must be visible.

Do not spray any liquids or flammable gas directly inside or outside the cellar when the plug is inserted in the outlet.

OTHER SAFETY INFORMATION: The machine was designed and manufactured with reference to standards and were taken where possible all available security precautions, but still hypothetical residual risk: beware of protruding corners and edges, condenser area and compressor bracket that can cause cuts.

The on and off all the moving parts is automatic. All moving parts are protected and in areas difficult to reach, it is recommended to disconnect power before performing maintenance and clearing. All moving parts are protected and in areas difficult to reach, it is recommended to disconnect power before performing maintenance and clearing.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance.

Cleaning and user maintenance shall not be made by children without supervision.

Replacement of inner light led or neon lamp is only permitted to authorized technical assistance.

SAFETY WARNINGS

Vacation time: leave the wine cellar operating during vacations of less than three weeks. **I**f the appliance will not be used for several months, remove all items and turn off the appliance.

Clean and dry the interior thoroughly. **T**o prevent odor and mold growth, leave the door open slightly: blocking it open if necessary.

If your cellar is equipped with a lock, keep keys out of reach of children to prevent them from accidentally becoming locked inside. **F**or this same reason, do not forget to remove locks or dismantle the door when future equipment demolition is being provided for.

The back exterior wall (usually against the wall) during the operation can reach a temperature above 50 °C, this is normal and is part of the normal cycle of operation, before proceeding with cleaning and maintenance is recommended to disconnect the appliance and wait a few minutes. (In compliance with E.D. 2006/42/EEC).

GENERAL INFORMATION

We ask you to please read these instructions carefully and to store them in a suitable place for easily consultation.

Observe all indicated warnings to ensure proper equipment operation.

The manufacturer declines all responsibility for malfunctions caused by a failure to observe directions.

Does not accept claims on the values of temperature or humidity reached related to detection tools inadequate or unsuitable or perceived sensorially, the reference values are those that appear on the display of the product detected with probes certified and calibrated by the manufacturer. All packaging materials utilised are ecological and recyclable. Please dispose properly of packaging.



DISPOSING OF USED EQUIPMENT

In accordance with Directives 2012/19/UE RAEE and 2011/65/UE RoHS2, concerning the reduction of the use of hazardous substances in electrical and electronic equipment, as well as waste disposal"



The cross-out wheeled bin on the product or packaging or in the manual means that at the product end of life, it must be taken for separate collection. Differentiated refuse collection of this product at the end of life is organised and managed by the manufacturer. The user desiring to rid him/herself of this equipment must contact the manufacturer and follow the system arranged for separate collection at the end of life. Adequate differentiated refuse collection in having the product recycled, treated and disposed of ecologically helps avoid possible negative effects on the environment and health and supports the recycling of materials of which the equipment is made. Unlawful disposal of this product by the user will entail fines foreseen by the current regulations.

MANUFACTURER EC DECLARATION OF CONFORMITY

Hereby declares that the products Are in compliance with the following directive:

2006/42/EC, 2014/30/UE, 2011/65/UE.

With reference to harmonised standards:

IEC 60335-1; IEC 60335-2-89; EN 55014-1; EN 55014-2; EN 62233.



TECHNICAL INFORMATION

UNIT PERFORMANCES AND FEATURES

This appliance is intended and certified for commercial and industrial use (Technical file, Machinery Directive 2006/42/EC)

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.

The appliance is designed to operate in ambient temperature* specified by its temperature class marked on the rating plate.

Class	Symbol	Ambient temperature range C°(*)
Extended Temperate	SN	Da +10 a + 32
Temperate	N	Da +16 a +32
Subtropical	ST	Da +16 a +38
Tropical	T	Da +16 a +43

To ensure maximised functioning, the equipment should be arranged in a well-aerated area without excessive moisture which is far from heat sources, avoiding exposure to direct sunlight and keeping equipment clean from dust or other sediments.

Any damage or defects caused by failure to respect these norms are not covered by the guarantee and are not in any way the responsibility of the manufacturer.

It is also recommended to place the machine in order to enable the use when lighting conditions are “NORMAL” (quantified in 200 LUX) E.D. 2006/42/EEC.

(*) Ambient temperature it mean temperature immediate proximity of the cabinet.

HANDLING AND INSTALLATION

EQUIPMENT INSPECTION UPON RECEIPT

We recommend immediately unpacking equipment as soon as the package has arrived in order to verify its conditions and the absence of any transport damage.

Any damage must be immediately reported to the carrier by means of a written note on the transport documentation. In the event that damage is detected only upon installation, report said damage to the manufacturer within 7 days of receipt. Otherwise, the manufacturer declines all responsibility for any transport damage requests.

Lower no circumstances can damaged equipment be returned to the manufacturer without notice and without having obtained prior written authorisation.

ACCESSORY CLEANING AND ARRANGEMENT

Before start-up, clean the inside the store-room and accessories with neutral soap to remove the characteristic odour of the new equipment.

Set up accessories inside in the most appropriate positions.

INSTALLATION AND PRECAUTIONS

After positioning and function checks, the product should be kept switched off for at least 24 hours.

Connected the plug; to start up the equipment, press ON/OFF key (2)(see key on pages 8 or 15).

The equipment is active when the display (6) is on.

Leave the equipment to operate empty for at least three hours, then fill it, it's recommended to fill the cellar gradually, no more than 30 bottles every 24 hours.

If filling will last for a few minutes, temporarily switch off the machine to prevent ice from forming.

At first start-up, the equipment may be noisy. Progressively noise will lessen once necessary running in has been carried out.

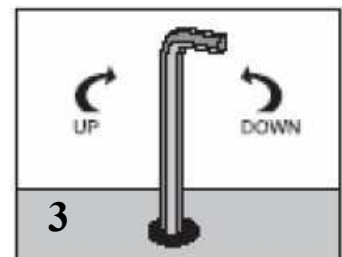
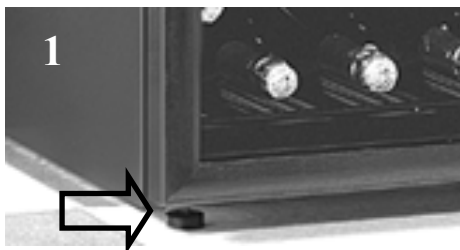
If the equipment is disconnected and then immediately re-connected and does not start immediately, this is to be considered completely normal. After a short period of time, equipment operation will automatically start again.

SUPPORT FEET ADJUSTMENT: Arrange the equipment on a flat surface. The equipment must be perfectly level for maximised operation and for correct door closing.

Directly turn the two front screw feet until perfectly aligned. (Pic. 1)

ADJUSTING THE FEET OF SERIES 640 WOODEN CELLARS: A wooden conditioning cellar is equipped with adjustable recoverable feet, i.e. a technical device which allows a simple and perfect adjustment of the support plane. To adjust, simply follow the instructions below by using the special wrench that comes with your cellar:

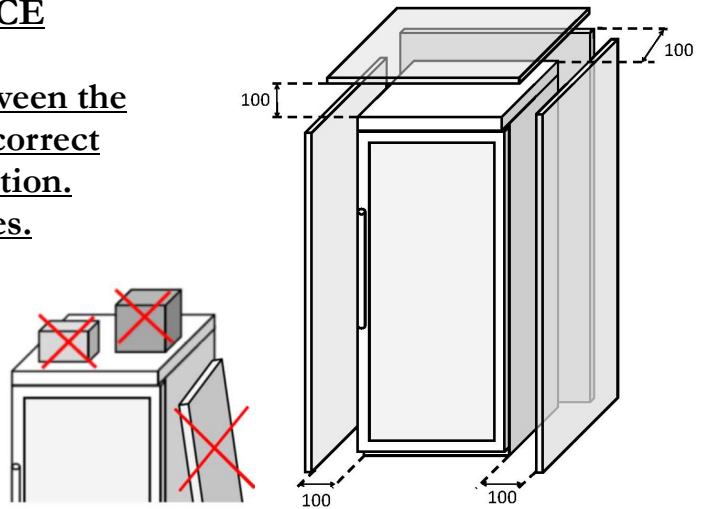
- 1) Identify where the wrench is to be inserted, on the support base of the cabinet (Pic.2)
- 2) Remove the plugs covering the holes (Pic. 2)
- 3) Insert the dedicated wrench into the hole and proceed to adjust:
Turn clockwise to rise the foot (up)
Turn anti-clockwise to lower the foot (down) (Pic. 3)



MINIMUM VENTILATION SPACE

Please note: Leave a space of 10 cm between the cellar and any surrounding surfaces for correct operation and to reduce power consumption. Do not place objects on the external sides.

The manufacturer declines all responsibility if this installation standards is not respected



MOVING YOUR WINE COOLER

- Remove all items.
- Securely tape down all loose items (shelves) inside your appliance.
- Turn the adjustable leg up to the base to avoid damage.
- Tape the door shut.
- Be sure the appliance stays secure in the upright position during transportation. Also protect outside of appliance with a blanket, or similar item.
- For the movement is suggested to act in at least 2 people, helping where possible with the cart on wheels for transport on stairs using special truck

OTHER CONTROL PANEL VERSION: The various versions of the control panel can be positioned outside over the door or under the door or inside the cellar and with design slightly different, the functions of the symbols remain the same as indicated in the list on page 8.

MODEL VERSIONS IN CEXP WOOD

"CEXP" series model control panels are located lower the wooden top with a special flap opening.



Humidity management in standard model: In standard models there're no humidity control (optionals), the RH rate still maintains an average of 55/65% automatically (with room > 40%, < 70% RH).

With active refrigeration, RH decrease of up to 40%, while when refrigeration is not active, RH increase of up to 80%, which is part of the normal operation of the appliance. Not-professional hygrometers do not notice these variations and may indicate unreliable values. If the room is particularly dry, the RH rate can be increased by inserting a 20/25 cl water glass or wet lava stone into the cell. Otherwise if the cellar is closed for a long time, it can form a very high level of humidity inside it, which can damage the bottle labels and cause mold formation; in this case a more frequent opening of the door is recommended.

Anyhow a periodic check of the internal cell is recommended (at least monthly).

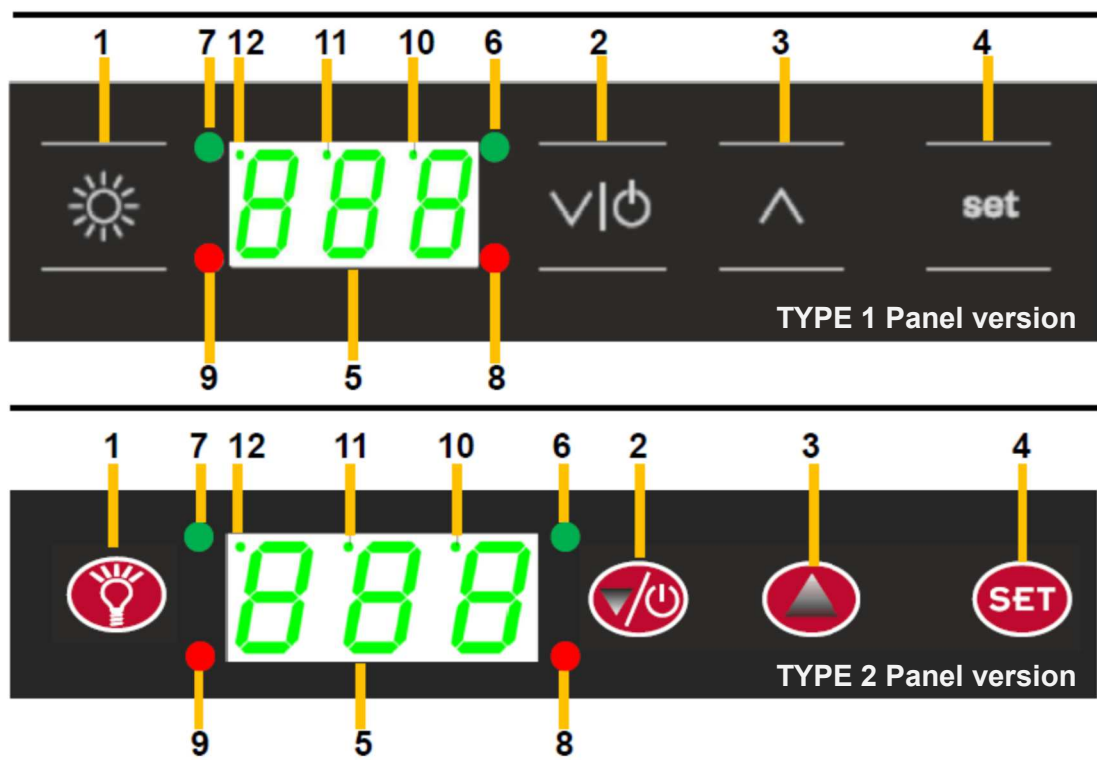
If the external environment is particularly dry, the RH rate can be increased by inserting a water glass (20/25 cl) or wet lava stones inside to the cellar.

If the cellar is closed for a long time, it can form a very high level of humidity inside and that can damage the bottle labels and cause mold formation; in this case a more frequent opening of the door is recommended.

ADJUSTMENT, USE AND OPERATION

CONTROL PANEL LIST

- 1) **LIGHT KEY** on/off inner light
- 2) **DOWN KEY** to decrease set point temperature (to press immediate)
ON/OFF KEY on/off appliance (to press 3 seconds)
- 3) **UP KEY** to increase set point temperature
- 4) **SET KEY** to enter and modify SET POINT temperature
- 5) **DISPLAY** shoes in default inner temperature
 shoes on menù SET POINT setting temperature
- 6) **GREEN LED** Cooling operation (In Combiwine and Dual down cellar/zone)
- 7) **GREEN LED** Cooling operation for Combiwine and Dual upper zone, ventilation system for MONO-Temperature
- 8) **RED LED** Heating operation 1 - in use for multi-temperature
- 9) **RED LED** Heating operation 2 - in use for Combiwine, dual and mono-temperature
- 10) **PROBE 1 (SP1) OPERATION INDICATOR LIGHT** –
DEFROST INDICATOR LIGHT (flashing)
- 11) **PROBE 2 (SP2) OPERATION INDICATOR LIGHT**
- 12) **STAND BY INDICATOR LIGHT** with display OFF
PROBE 3 (SP3) OPERATION INDICATOR LIGHT with display ON



ADJUSTING TEMPERATURE IN SINGLE-TEMPERATURE CABINETS

Suggested temperature:

Main temperature (SP1)= 5°C - 18°C (6/18°C for sliding doors models)

Fan control temperature (SP2)= SP1 + 2°C

Temperature regulation (see symbol key)

Main temperature SP1: Keeping key **4 (SET)** pressed down, the message **SP1** will appear (indicates that you have entered into set point).

Press key **4 (SET)** again and the set temperature will appear.

Modify programmed temperature pressing keys **2 and 3** (▲▼).

Press key **4 (SET)** again to confirm.

Fan control temperature SP2 (Only for model with inside fan):

push **SET** for some seconds until the word SP1 appears. By pushing button 3▲ it will appear the word SP2. If you push **SET** again the programmed temperature of fan control will be visualized.

Set SP2 by pushing buttons 2 and 3 ▼▲ as follows= SP1 + 2.

Push **SET** again to confirm.

ADJUSTING TEMPERATURE IN MULTI AND DUAL TEMPERATURE CABINETS

Multi and dual temperature cabinets allow setting different temperature levels inside the same cellar in order to serve different types of wine.

To achieve maximum performance, the following temperature settings are suggested for multi temperature cellars:

Bottom part: SP1 from +5°C to +7°C - (for dual 5°C/10°C) (For sliding door 6/10°C)

Top part: SP2 from +15°C to +18°C - (for dual +10°C to +18°C)

How to display and adjust temperature settings

Bottom part settings: SP1 from +5°C to +7°C - (for dual +5°C to +10°C)

Push **SET** for 5 seconds until the word **SP1** appears.

Push **SET** again and the programmed temperature of the lower zone will be visualized.

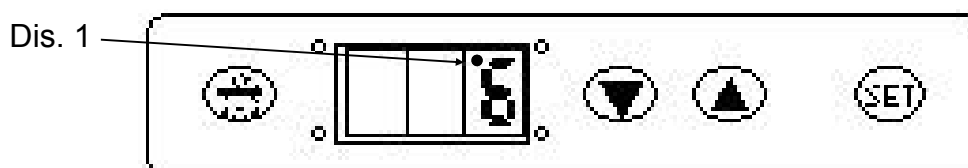
Modify programmed temperature by pushing buttons 2 and 3 ▼▲ and push **SET** again to confirm.

Top part settings: SP2 from +15°C to +18°C - (for dual +10°C to +18°C)

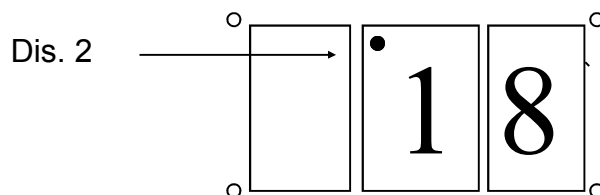
To define the temperature of the upper zone push **SET** for some seconds until the word **SP1** appears. By pushing button 3▲ it will appear the word **SP2**. If you push **SET** again the programmed temperature of the upper zone will be visualized.

Modify programmed temperature by pushing buttons 2 and 3 ▼▲ and push **SET** again to confirm.

Please note that the number visualized on the display indicates the temperature of lower zone. The small point in this position means that we are reading the programmed temperature of the lower zone.



To know the temperature of the upper zone, keep pushed button 3 ▲



The small point in this position means that we are reading the programmed temperature of the upper zone.

TEMPERATURE ADJUSTMENT OF COMBIWINE®

Combiwine® models (601/402) are equipped with 2 compressors: one for lower cellar (right compressor seeing from behind) and one for upper cellar (left compressor). Upper cellar has also heater system, lower cellar doesn't have heater system. It's suggested to use lower cellar for white and sparkling wine (6°C), upper cellar for red wine (18°C) or storage (12/14°C)

• Visualization and modification of programmed temperatures

Push **SET** for 5 seconds until the word **SP1** appears (it means that you are under setting operation of temperatures).

Push **SET** again and the programmed temperature of lower cellar will be visualized

Modify programmed temperature by 2 and 3 (▲ ▼) and push **SET** again to confirm.

To regulate the temperature of upper cellar keep pushed **SET** until the word **SP1** appears.

By pushing ▲ the word **SP2** will appear and then, by pushing **SET** again, the programmed temperature of upper cellar will be visualized.

Modify programmed temperature by ▲ ▼ and push **SET** to confirm.

Please note that the number visualized on the display indicates the temperature of lower cellar

To know the temperature of upper cellar keep pushed ▲



DEFROSTING

Your cellar is provided with an automatic defrosting system.

The refrigeration will be interrupted for 15 minutes: the pilot light (10) will flash.

Once the 15 minute interval has passed, the cellar will resume its normal operation at the previously programmed temperatures.

At least once a year, it is recommended to switch off the appliance and do a manual defrosting and cleaning of the cellar. (See also pag. 20 Maintenance and cleaning)

SALUMERIA AND DISPENSA VERSION

Temperature adjustment for ham and cheese version in the models with one cellar is the same as wine mono-temperature version. So for adjusting temperature see “SINGLE-TEMPERATURE CABINETS” at page 9. Temperature adjustment for ham and cheese version in COMBI® (601/402), is the same as COMBIWINE CABINETS, so for adjusting temperature see page 10.

EQUIPMENT

The meats are arranged on hooks along the bars keeping a minimum distance between them of 5 cm to allow adequate aeration over the whole product surface.

MEAT CELLAR EQUIPMENT AND CAPACITY IN KG

SAL 151: 2 SUPPORT BARS – MAX STORE-ROOM CAPACITY 40KG

SAL 301: 5 SUPPORT BARS –MAX STORE-ROOM CAPACITY 80KG

SAL 401: 5 SUPPORT BARS – MAX STORE-ROOM CAPACITY 85KG

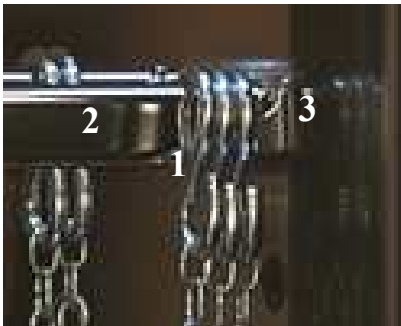
SAL 501: 8 SUPPORT BARS – MAX STORE-ROOM CAPACITY 90KG

SAL 601: 3 SUPPORT BARS – MAX UPPR. STORE-ROOM CAPACITY 60KG – LWR. STORE-ROOM 40KG

SAL 166: 3 SUPPORT BARS – MAX STORE-ROOM CAPACITY 40+40KG

SAL 606: 3 SUPPORT BARS – MAX STORE-ROOM CAPACITY 90+90KG

SAL 156V: 3 SUPPORT BARS – MAX STORE-ROOM CAPACITY 70KG



Hooks and support bars are supplied disassembled.
Please for assembling, first insert the hooks (1) into the bars (2), then insert the bars into the lateral holders (3).

NOTE: For good meat maturing/storing between 10°C and 14°C with an optimised humidity level of 60% for storage. Opened meats, boned hams, blistered sliced meat, cooked or partially cooked meats are to be excluded from this range.

For cheeses, the storage temperature 10/13°C for seasoned ones, 6/7°C for soft, fresh cheese, in a dark and slightly moist environment.

It is best with cheeses to keep their original packaging. If they have already been opened, they will have to be wrapped completely with aluminium foil or with oiled packing paper for food products, or else the cheese crust should be wrapped with a damp linen cloth.

Cheeses should be arranged according to type in special trays protected by a glass cover.

Keep mozzarella containers with water fully closed.

It's Suggested to keep inside the cabinet a minimum of 30 kg of products, to maintain adequate humidity.

Wine vinegar for immediate use is recommended for cleaning internal walls in stainless steel.

Periodically, at least once a year, completely empty the inside store-room and clean with a sterile cleaning product, aerate Meat Cellar for 24 hours before using.

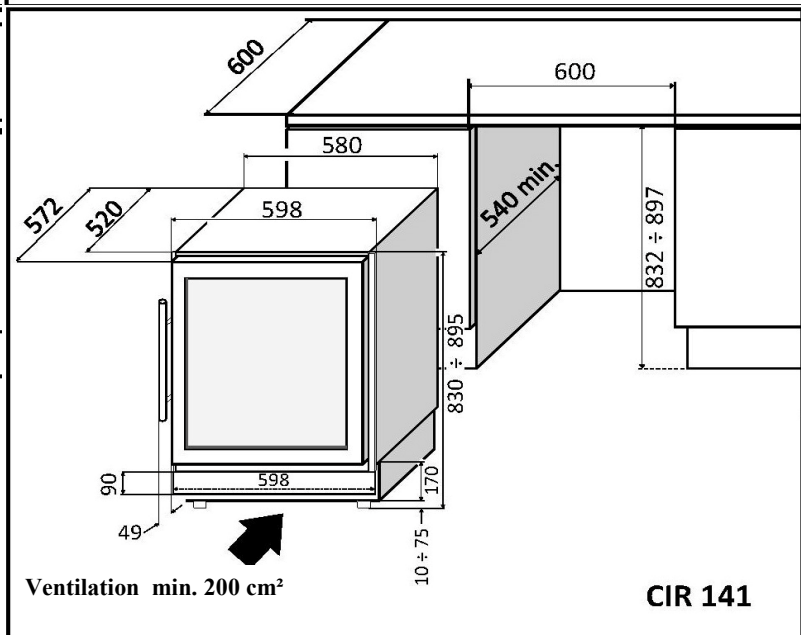
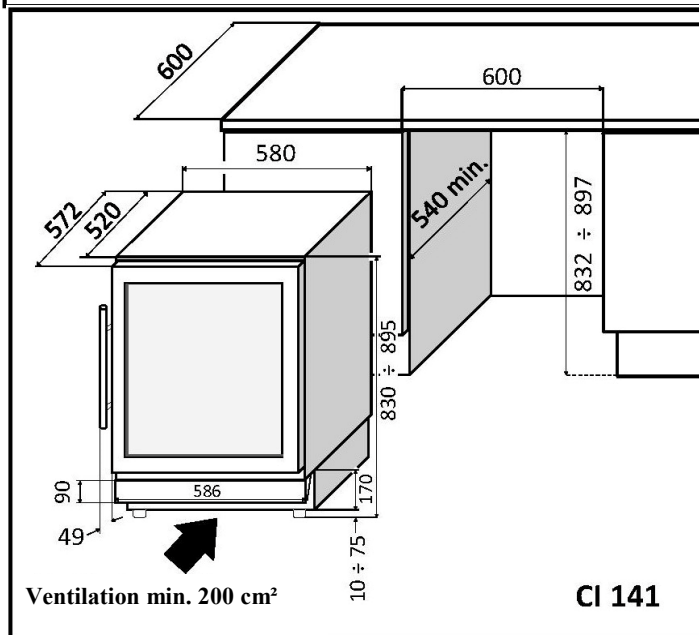
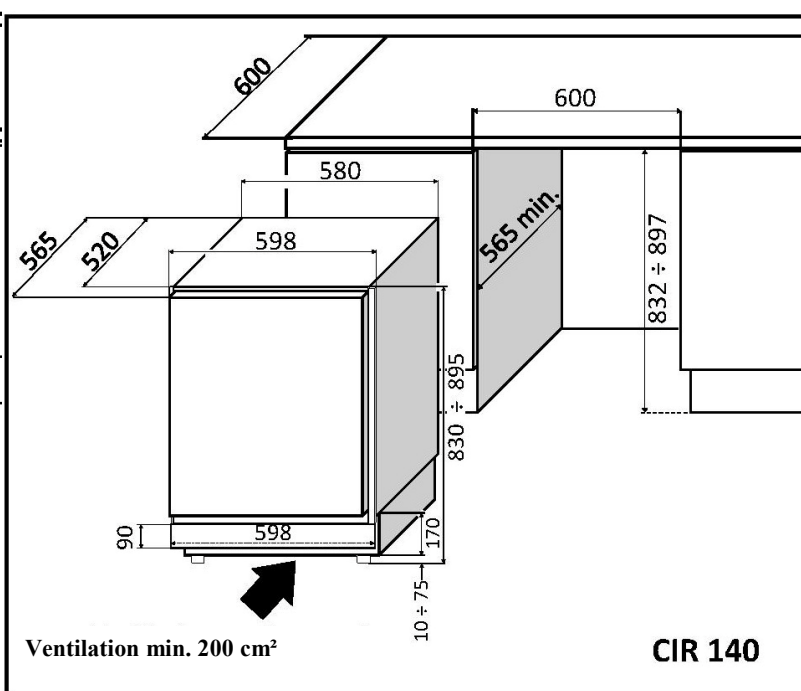
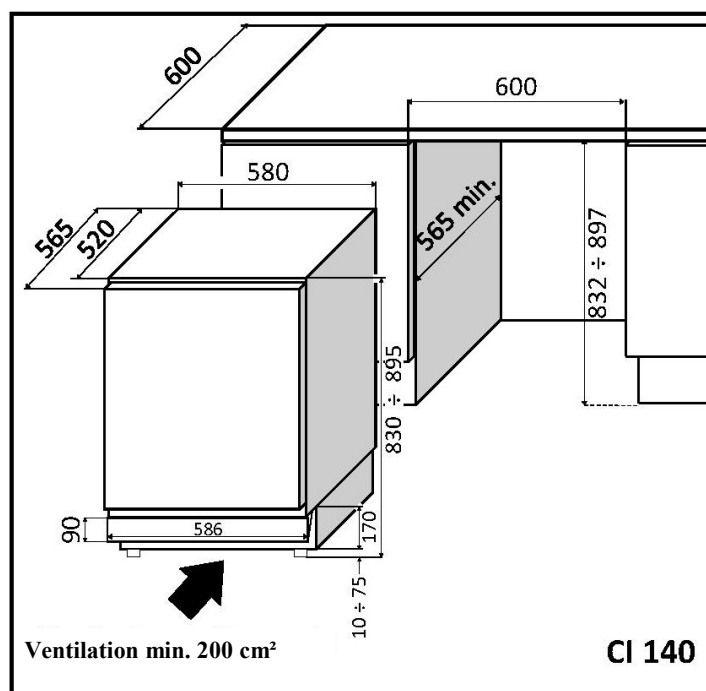
Each piece of equipment has been scrupulously inspected by the manufacturer at a suitable temperature for storing and maturing meats and cheeses.

Temperature detection sensors are carefully calibrated with certified sample instruments.

Once the desired temperature is set, the hot or cold air flow is automatically controlled.

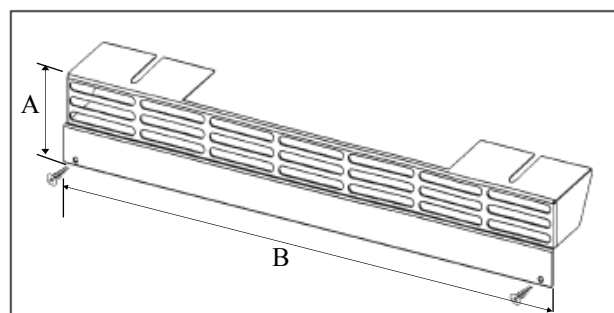
Separate adjustments for compressor or electrical resistance functions are not necessary.

BUILT- IN VERSION MOD. CI140 - CI141
Maximum dimensions allowed - For built-in installation



Please note that once the cellar mobile is inserted and properly fastened in the compartment, it is essential to also fix the appropriate grid aeration supplied to the base of the kitchen or modular furniture.

A: 90 mm
 B: 586 (CI 140/141)
 598 (CIR 140/141)

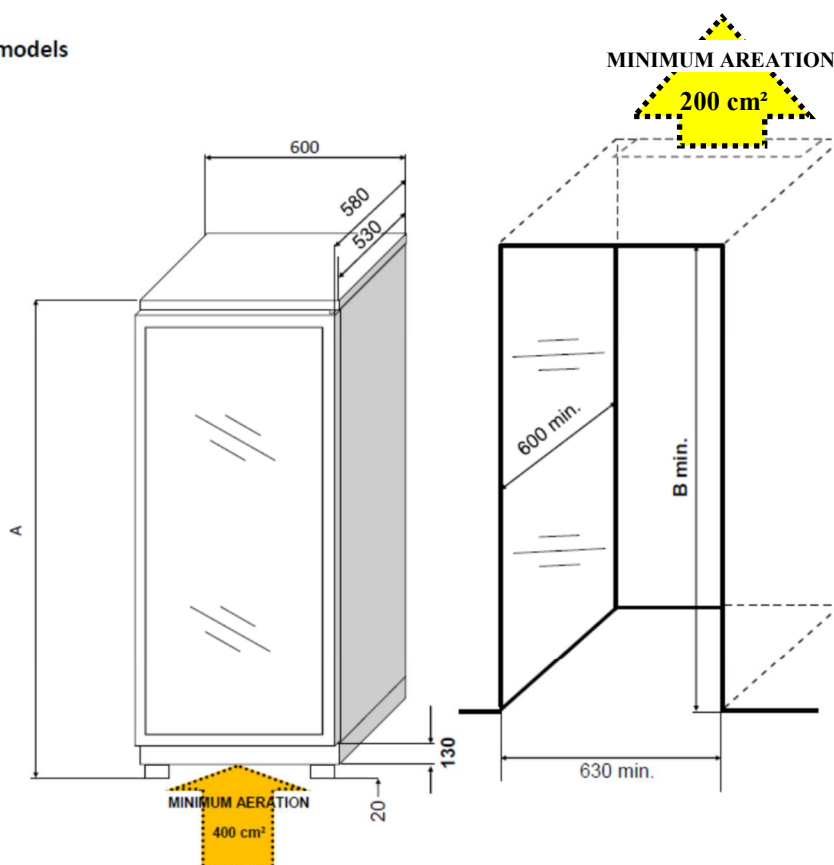


BUILT - IN VERSION MODEL CI 301 - 401 - 501 - 601 - 2501 SD
Maximum dimensions allowed - For built-in installation



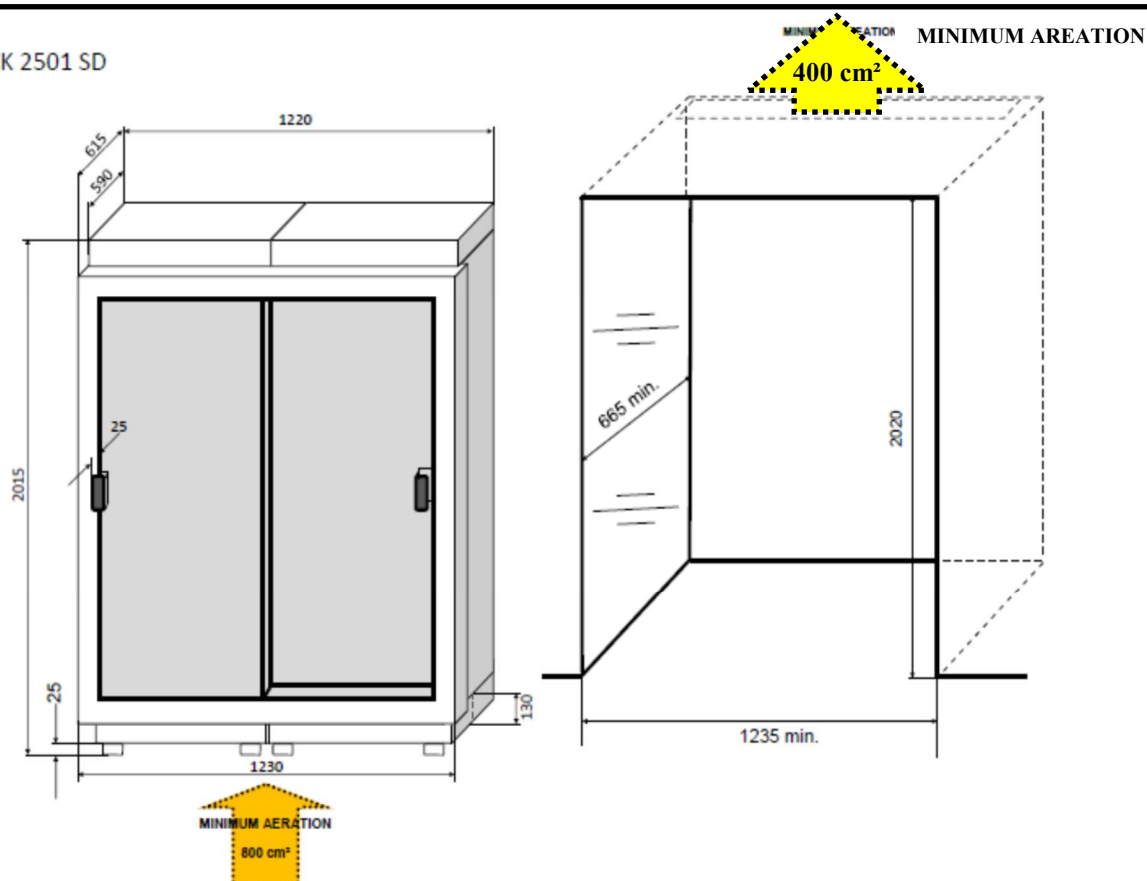
IP Evolution—Built-in models

	A	B
NCIK 151	976	981
NCIK 301	1530	1535
NCIK 401	1705	1710
NCIK 501/601	1985	1990



Tolerance: UNI EN 22768-1 designation “v”

CK 2501 SD



REVERSING THE DOOR BUILT-IN VERSION CI140/141

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.

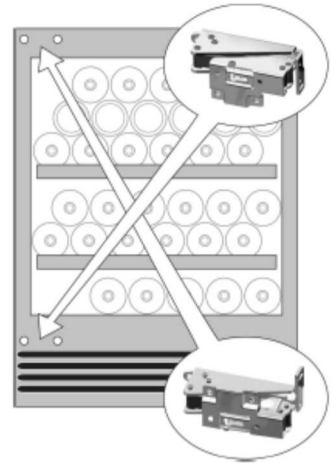
Picture 1



Picture 2



Picture 3



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

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

- 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.

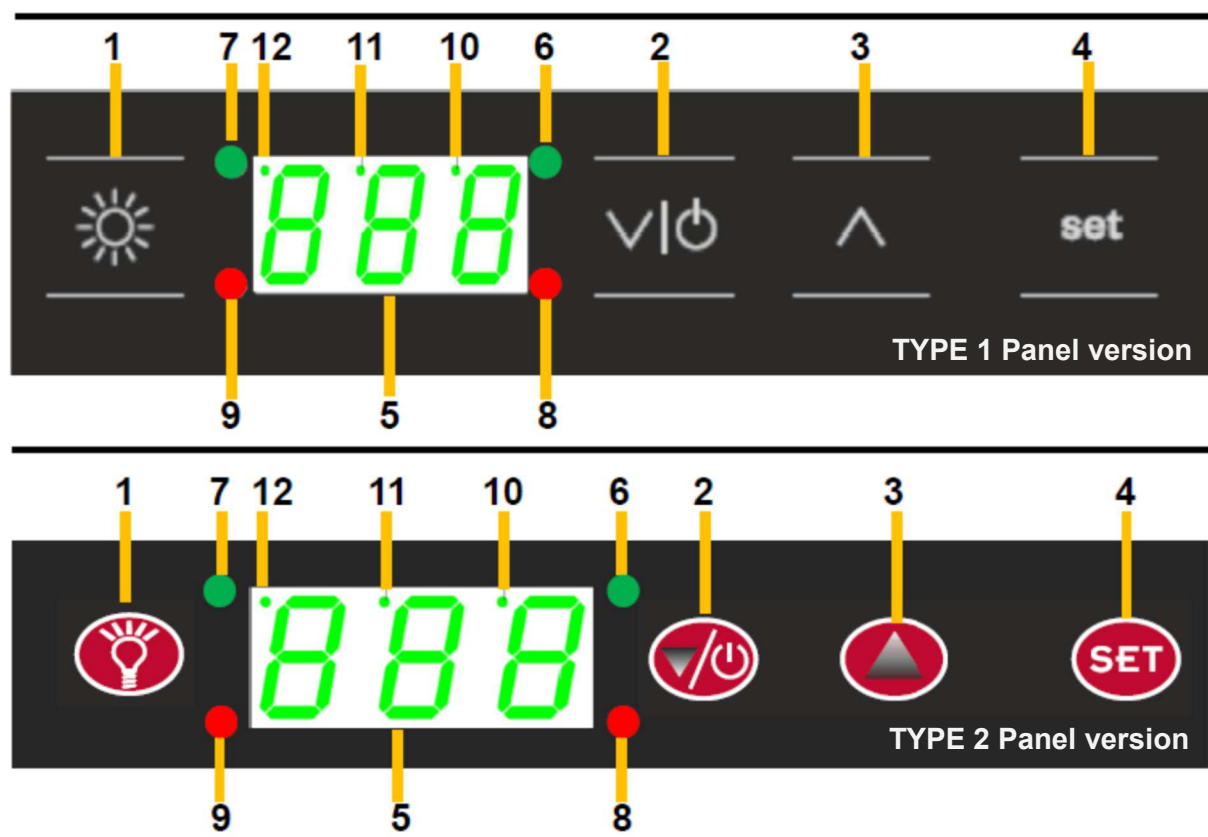
All the holes needed to reverse the door are pre-drilled and cover plugs are provided for a cleaner finish (Picture 3)

HUMIDIFIER (Optional)
(FOR CIGAR CABINET ONLY)

HUMIDITY AND TEMPERATURE ADJUSTEMENT

CONTROL PANEL LIST

- 1) LIGHT KEY - INNER LIGHT
- 2) DOWN KEY - “DOWN” TEMPERATURE ADJUSTMENT
ON/OFF KEY - ON/OFF APPLIANCE (to press for 3 seconds)
- 3) UP KEY - “UP” TEMPERATURE/RH ADJUSTMENT
- 4) “SET” PROGRAMMES KEY
- 5) DISPLAY
- 6) GREEN LED: REFRIGERATION OPERATION
- 7) GREEN LED: HUMIDOR OPERATION
- 8) RED LED: HEATING OPERATION
- 9) disabled for Humidor version
- 10) PROBE 1 TEMPERATURE INDICATOR LIGHT
MANUAL DEFROST INDICATOR LIGHT (flashing)
- 11) PROBE 2 RH INDICATOR LIGHT
- 12) STAND BY INDICATOR LIGHT (with display OFF)



Please note that cigar version with humidifier can be installed on cabinet with capacity from 184 to 350 liters: Type : C..151 - 301 - 401 - 601 (lower cellar).

Visualization of humidity and temperature on the display

At the start the number visualized on the display indicates temperature level inside the wine cellar. To know the humidity level on the wine cellar keep pushed (3) ▲.

Visualization of temperature

Example: if you're reading on the display: 1°2, the temperature is +12°C. The small point between 12 (10) indicates the temperature probe.

Visualization of humidity

Example: if you're reading on the display: °60, the humidity level is 60%. The small point before 6 (11) indicates the humidity probe.

Visualization and modification of programmed humidity

- Push **SET** (4) for 5 seconds until the word **SPH** appears.
- Push **SET** again and the programmed humidity will be visualized.
- To modify the programmed humidity you've to push (2-3) ▲ ▼ and push **SET** again to confirm.

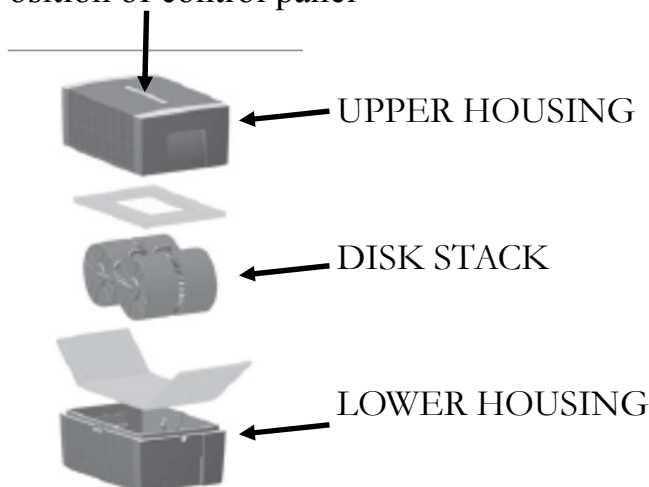
Visualization and modification of programmed temperature

- Push **SET** (4) for 5 seconds until the word **SPH** appears.
- By pushing (3) ▲ it will appear the word **SPT**. If you push **SET** again the programmed temperature will be visualized.

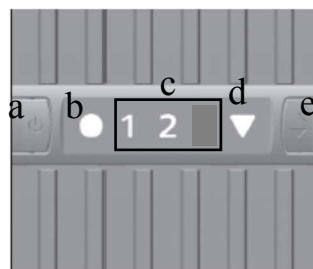
To modify the programmed temperature you have to push (2-3) ▼ ▲ and push **SET** again to confirm.

Humidifier description: Humidifier's equipped with additional control; it's so possible to disable it, or modify speed.

Position of control panel



CONTROL PANEL



A ON/OFF button

B ON/OFF light

C Speed levels

D Automatic shut-off display

E Speed levels selector

Let the cellar run for two days before pull the distillate water inside the humidifier. If the humidity visualized on the display is less than the desired humidity, you have to fill the humidifier with 2 litres of distillate water, no more. (**see also illustration on next page to add water, to assemble or disassemble the device**)

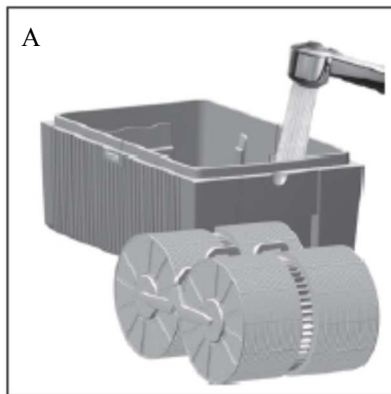
You have to leave always the humidifier on the position number 1 (there are 2 position: 1 minimum speed, 2 maximum speed). After the first days of operation the shelves wood will absorb moisture and will no longer need to add water for several months.

Check the water level periodically.

Maintenance and cleaning of humidifier

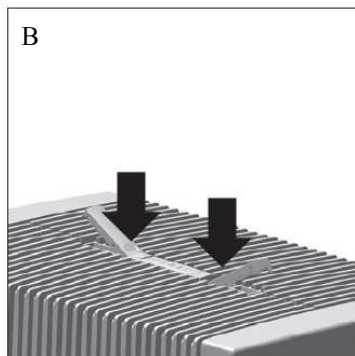
Recommend a six-monthly general cleaning

- Switch off the appliance
- Do not dismantle unit and switching power supply, do not bring into contact with liquid
- Clean drive unit, fan blade and gearing with dry cloth
- Dismantled upper cover can be cleaning under flowing water and must be completely dry before assembled
- Periodically recommended pour out soiled water, brush off deposits into the lower housing and flush out, flush disk stack with water, are available on request specific cleaner and hygiene agent to refill water.

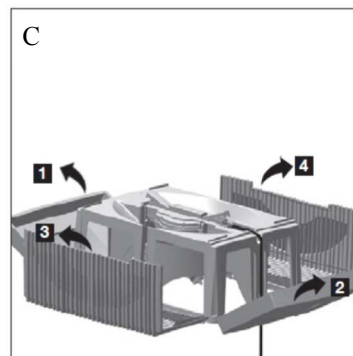


Remove upper housing, fill water into the lower housing, 2 litres of water, no more. **Device may never be filled with upper part in place.**

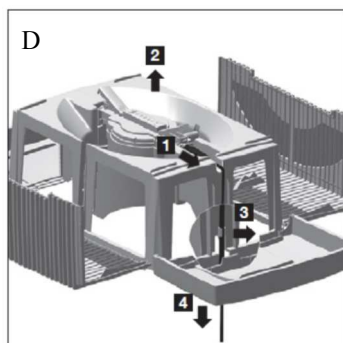
ASSEMBLE AND DISSASSEMBLE DEVICE



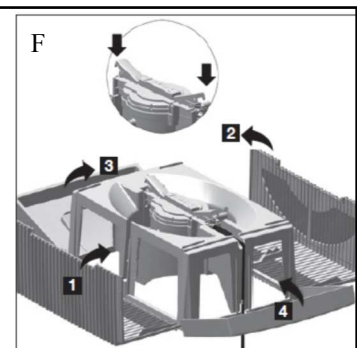
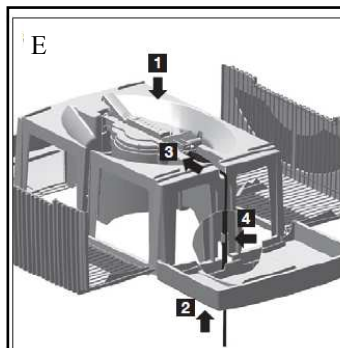
For opening upper housing press on locking latch (see arrows)



Consider the sequence during opening: first pivot aside the two sides 1 + 2 with light pressure, after that pivot out the two ribbed wings 3 + 4



Remove mains cable connector from drive unit (1) Lift out drive unit (2). Remove mains cable from holder (3) and pull out through opening in the upper housing (4)



To assemble the appliance repeat in reverse, place drive unit (E1) pull mains cable connector (E2-3-4) place first ribbed wings (F1-2) and lock with latches (see ring) After lock two side parts (F3-4)

STORAGE

The height of the shelves may be adjusted and they may be removed for easier adjustment.

To position the shelves at different levels, proceed as follows:

Fixed shelf (1 - 2 - 5): Remove the shelf, remove the plastic rails by unscrewing the two screws, insert the rails at the desired level (there's a housing each about cm 12), screw in and insert the shelf back.

Sliding shelf (3 - 4): Remove the shelf, remove the metal rails interlocking on plastic rails, remove plastic rails by unscrewing the two screws, insert the rails at the desired level, screw in, put back metal rails and insert the shelf back.

NOTE: In the small sliding shelf (4), half shelf (2) and half shelf for support bottles 45° (6), place only one row of bottles (horizontally), is possible to pile up bottles in fixed shelves only (1-5)

On big sliding shelf with shores (3) can it be vertical bottles.

In the models with sliding door, there're only fixed shelves.



SHELVES REACH

Indicate below the maximum capacities of the different types of shelves, for your safety we recommend that you do not exceed the quantities.

TYPE 1 - SLIDING SHELF (STAINLESS STEEL OR WOODEN)

MAXIMUM CAPACITY: 8 BOTTLES 750 ML. - KG 12



Cod.1024 stainless steel version
For wine, food



Cod.1007 B wooden version
For wine



Cod.1032A-1032B
wooden version with tray
For cigars

TYPE 2 - LARGE SLIDING SHELF

MAXIMUM CAPACITY: 30 BOTT. 750 ML. - KG 45



Cod. 1010



TYPE 3 - FIXED SHELF (PLASTICIZED OR WOODEN)

MAXIMUM CAPACITY: 30 BOTT. 750 ML. - KG 45



Cod. 1008 plasticized wired version



Cod. 1007a wooden version



TYPE 4 - HALF SHELF and HALF SHELF FOR SUPPORT BOTTLES 45°

MAXIMUM CAPACITY: 6 BOTT. DA 750 ML. - KG 10



Cod. 1031



Cod. 560329/B



MAINTENANCE AND CLEANING

The mechanical parts of the wine cellar do not require any particular periodic maintenance.

To maximise the life-span of the wine cellar, it is necessary to do regular cleaning.

Note: in each operations for first unplug the unit!

Body - General cleaning can be done by using a duster. For stain removal, use warm water with mild detergent.

Inside the cellar - Do manual defrosting if necessary. To clean, use water and mild detergent or neutral soap. Do not use corrosive products, or abrasive materials as they may remove the protective film and damage inner walls and the shelves. Clean the shelves carefully.

Manual defrosting - At least once a year or when necessary do a manual defrosting on the rear evaporating wall: do not use metal or abrasive objects, do not wait until the ice melts completely on its own, empty the cabinet, after about 20/30 minutes with the door open, it should be possible to detach gently ice from the wall. To restart the appliance, run it empty for at least two hours or until it reaches the set temperature. For filling, if the operation requires several minutes, switch off temporarily and reactivate when the operation is complete.

Plastic parts - Wash with warm water and mild detergent. It is important to keep the door gasket clean (suggest specify product for car dashboard) to prevent any odours inside the wine cellar.

Wooden cellar outside walls - the parts are painted mainly with water paint, not use for cleaning water or liquid product, cleaning with a dry cloth is sufficient. Treat once a year with beeswax or a similar product suitable for wood treatment to keep the surface of your wooden cellar shiny and bright.

Condensing unit - It is very important to clean the condensing unit. This is the radiator which allows the exit of hot air during the refrigeration process. The dirt deposited on this part will obstruct the heat loss. The cleaning of this part must be done once a year at least by using a brush or a vacuum cleaner (ensure that the wine cellar is not connected to the electrical supply when this cleaning is done).

Condensate water - store in the tray above or side by side the compressor and evaporates with heat. However if the back area isn't accessible as for built-in model, is suggested to provide an external discharge.

Humidifier - For maintenance and cleaning of the humidifier see pag.16 - 17

Service - For maintenance of cooling system, type and quantity of cooling gas are specified on rating label. Cooling system is hermetically sealed.

REPLACING THE LIGHT

Models standard equipped with LED lights (natural white) or neon lamp (optional), replacement is only permitted to authorized technical assistance.

SERVICE

In most cases, operational difficulties are related to banal causes or to erred electrical installation.

These causes can therefore be easily remedied on-site by an electrician or, sometimes, without even having to contact a technician.

If after these checks operations are still not corrected, contact your distributor to request technical assistance.

PROBLEM	POSSIBLE CAUSE AND SOLUTION
LIGHT (13) AND DISPLAY DOES NOT TURN ON	VERIFY SWITCH (I)(1) ON/OFF ACTIVATED VERIFY POWER POINT VERIFY INSERT PLUG CORRECT VERIFY COMPRESSOR TERMINAL BOARD (Unplug the unit and press with care T.B. toward compressor)
UNIT DON'T REACH SET POINT TEMPERATURE	VERIFY DOOR CLOSING VERIFY DOOR GASKET (DAMAGE, DIRTY OR INCORRECT POSITION) VERIFY AERATION OR PROXIMITY HEAT SOURCE CONDENSER AND REAR SIDE TOO NEAR TO THE WALL OR DIRTY VERIFY SET POINT TEMP. WITHIN LIMITS INDICATED VERIFY UNIT VERSION: MONO, MULTI OR DUAL TEMP.
ICE ACCUMULATION	VERIFY DOOR CLOSING VERIFY DOOR GASKET (DAMAGE OR INCORRECT POSITION) MAKE MANUAL DEFROSTING, IF THE PROBLEM RETURN PLEASE CONTACT SERVICE
NOISE PROBLEM	VERIFY APPLIANCE LEVELLING MOVE THE APPLIANCE TO THE REAR WALL AT LEAST cm 5 VERIFY POSITION OF COMPRESSOR EVAP. TRAY
INNER LIGHT DON'T RUN	VERIFY SWITCH(2) ACTIVATED

DEFAULT DIAGRAM

ALARM	CAUSE	SOLUTION
PF1/PFH	DEFAULT SENSOR "SP1" DEFAULT SENSOR "SPH" (RH)	Turn off and restart the cabinet, if the problem persists, contact service center
PF2/PFT	DEFAULT SENSOR "SP2" "SPT"	See above
PF3	DEFAULT SENSOR "SP3"	See above
EER	PCB ERROR	See above

IMPORTANT: BEFORE REMOVING POWER TO THE EQUIPMENT, PRESS THE START-UP BUTTON (1) IN THE OFF POSITION. IF THIS OPERATION IS NOT PERFORMED, WHEN POWER IS RESET, AN "ERROR" OR "EEP" ALARM COULD APPEAR ON THE DISPLAY. TO DEACTIVATE THE ALARM, RESTART THE EQUIPMENT WITH THE START-UP BUTTON (1).

HUMIDIFIER DEFAULT DIAGRAM

ALLARM	CAUSE	SOLUTION
AUTOMATIC SHUT-OFF See pag. 16 automatic shut-off light (d)	the upper housing has been Opened or not properly closed	Turn off the appliance, close top cover again by pressing on the external ends of the latches. Switch the appliance on and off with button “a” pag. 16 .
AUTOMATIC SHUT-OFF	there is too little water	See add water pag. 17
FLASHING ON/OFF LIGHT Light (b) see pag. 16	Motor/Gearing malfunction	Do maintenance and cleaning pag.17, if don't resolve please get in touch with customer service

PRODUCT WARRANTY

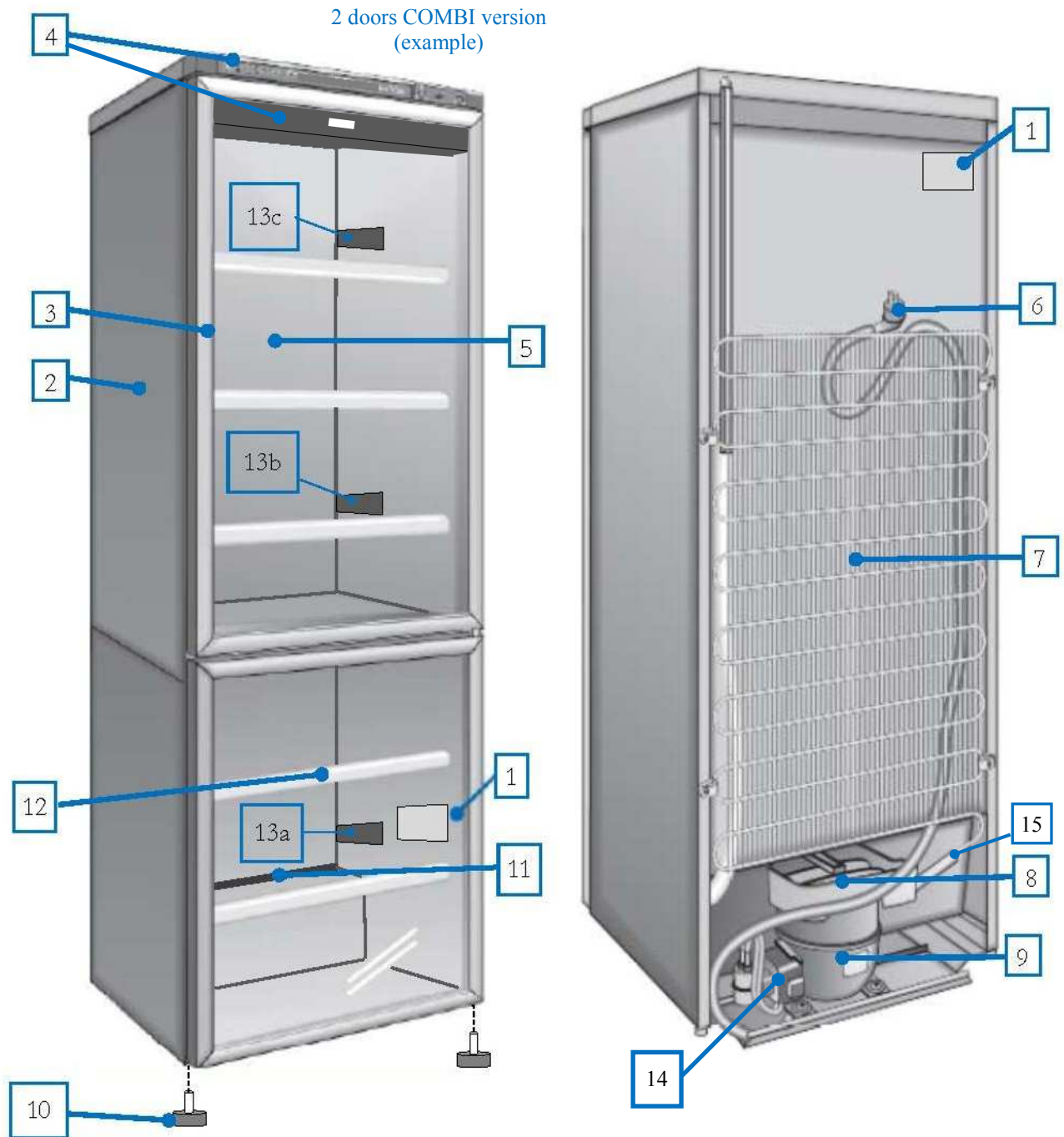
Terms of warranty are indicated in the certificate of warranty.

NOTE

- Keep this manual in a safe place for all needs, otherwise you can also download a copy of the manual from web-site: www.ipindustrie.com.

- All linear sizes indicated on this manual have a tolerance as per standard UNI EN 22768, designation “v”.

MAIN PARTS OF APPLIANCE



1. RATING PLATE
2. BODY of appliance
3. DOOR
4. CONTROL PANEL*
5. COOLING WALL, Evaporator
6. PLUG AND POWER CABLE
7. CONDENSATOR
8. CONDENSATION TRY
9. COMPRESSOR
10. ADJUSTABLE FRONT FEET

11. HOLE AND DUCT FOR CONDENSATION
12. INSIDE SHELF
- 13a. SENSOR (SP1)
- 13b. SENSOR (SP2)
- 13c. SENSOR (SP3)
14. Compressor terminal board
15. DRY FILTER

* Positioned outside over the door or inside in the upper zone of the cellar



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