Winemex

English

Thermex®

WARNING!

The information in this document is subject to modification without any prior notice.

Some models are available in dedicated countries only.

We offers no guarantee for our wine cellar if it is being used for any purpose other than that for which it was specifically designed. We cannot be held responsible for any error in this manual. is not responsible or liable for any spoilage or damage to wines or any other contents incidental or consequential to possible defects of the wine cellar. Warranty applies to the wine cellar only and not to the content of the wine cellar.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person being responsible for their safety. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Children should be supervised to ensure that they do not play with the appliance.

Please don't put such as acidic items, flammable and explosive goods into wine cooler.

This equipment is intended for the storage and display of non-potentially-hazardous
bottled or canned products only.

This appliance is intended to be used in household and similar applications such as

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses and by clients in hotels, motels and other residential type environments;
- Bed and breakfast type environments;

- Catering and similar non-retail applications.

DANGER: Risk of child entrapment. Before you throw away your old wine chiller:

- Take off the doors;
- Leave the shelves in place so that children may not easily climb i nside;
- When disposing of the appliance, do so only at an authorized waste disposal centre.

R600a WARNINGS:

For your safety observe the following recommendations.

- This appliance contains a small quantity of R600a refrigerant which is environmentally friendly, but flammable. It does not damage the ozone layer, nor does it increase the greenhouse effect.
- During transportation and installation, ensure that the tubing of the refrigerant circuit is not damaged.
- Avoid using or manipulating sharp objects near by the appliances.
- Leaking refrigerant can ignite and may damage the eyes.
- In the event any damage does occur, avoid exposure to open fires and any device which creates a spark. Disconnect the appliance from the mains power.
- Thoroughly ventilate the room in which the appliance is located for several minutes.
- Notify Customer Service for necessary action and advice.
- The room for installing the appliance must be at least 1 cubic metre per 8 grams of refrigerant. The refrigerant quantity contained in this appliance is listed above in grams; it is also noted on the Rating Plate of the appliance.
- WARNING: To avoid a hazard due to instability of the appliance, it must be fixed in accordance with the instructions.
- The symbol is a warning and indicates the refrigerant and insulation blowing gas are flammable.
- Warning: Risk of fire / flammable materials
- WARNING — Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

- WARNING —When positioning the appliance, ensure the supply cord is not trapped or damaged.
- WARNING —Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- WARNING — The refrigerant and insulation blowing gas are flammable. When disposing of the appliance, do so only at an authorized waste disposal centre. Do not expose to flame.

It is hazardous for anyone other than an Authorised Service Person to carry out servicing or repairs to this appliance.

- WARNING: Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.
- WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- WARNING: Do not damage the refrigerant circuit.
- WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- WARNING: If you do not use the machine for a long time, please unplug the power plug from the socket or switch off the power supply.
- WARNING:Children should be supervised to ensure that they do not play with the appliance;
- WARNING:Do not use extension cords or ungrounded (two pron g) adapters;
- WARNING:If the supply cord is damaged, it must be replaced by the manufacturer,
- Its service agent or
  similar qualified person in order to avoid hazard.

Allow 24 hours before switching on the wine cellar. During this time we recommend that you leave the door open to clear any residual odors.

BEFORE LOADING & PLUGGING IN THE WINE CELLAR

Important: All models without front venting (air opening) are strictly for free standing only. (See technical chart)

Recommendations:
The location you have selected for your wine cellar should:

- be unencumbered and well ventilated;
- be well away from any heat source and direct sunlight;
- not be too damp (laundry, pantry, bathroom etc.);
- have a flat floor;
- have a standard and reliable electricity supply (standard socket to country standards, linked to the ground), it is NOT recommended to use a multi-socket or extension lead;
- have a surge protector fitted to the electrical outlet;
- Away from the microwave oven. Certain microwave ovens do not have wave interference shield. When placed within 1 meter vicinity of the wine cabinet, they may affect the operation of the wine cabinet.

Notes:

- Winemex24, Winemex26,Winemex 7 model is for built-in ONLY
- Winemex69 models are for free standing ONLY.
- Winemex20, Winemex40, Winemex145，Winemex39, Winemex93 models are Both built-in and free-standing type as per the drawings thereafter.

Wine cellar should be placed where the ambient temperature is proper (Please view the end of Manual). If the temperature is above or below this range, it will affect the performance of the cellar. Placing in cold or hot temperature conditions may cause cellar's temperatures fluctuating, and it will not reach the ideal one.

Grounding instructions:

The wine cellar must be grounded in case of wire leakage. Grounding reduces the risk of electrical shock. The wine cellar is equipped with a power cord having a grounding wire and plug. The wine cellar plug must be plugged into a properly affixed and grounded electrical outlet.

Note: In locations where there is frequent lightning, it is advisable to use surge protectors.

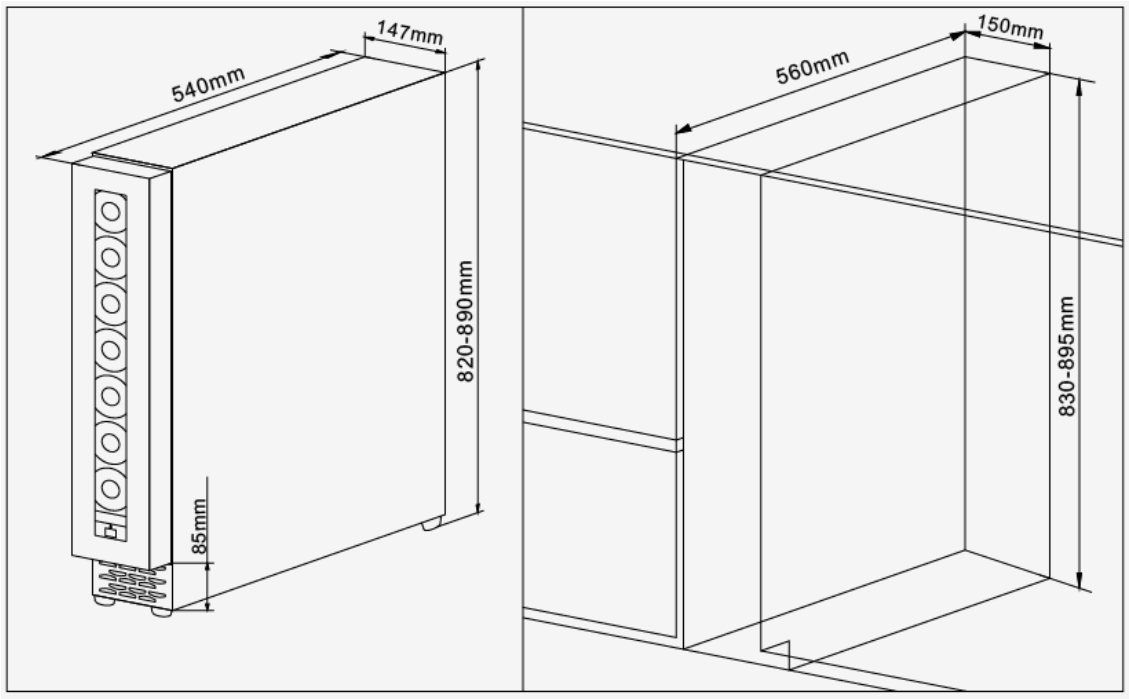
Improper use of the grounding plug can result in the risk of electric shock. Consult a qualified electrician or service person if the grounding instructions are not completely understood.
If the supply cord is damaged, it must be replaced by a qualified person in order to avoid electrical hazard.

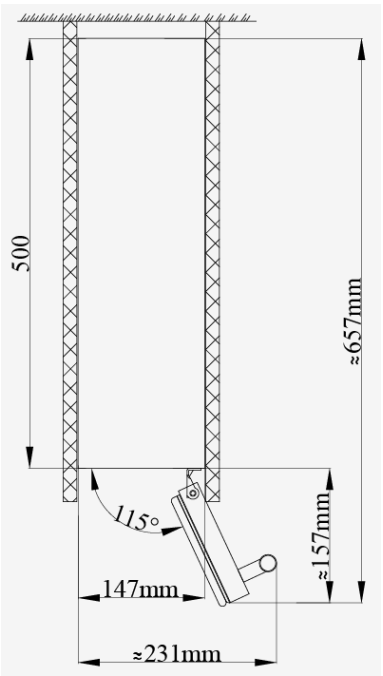
INSTALLATION DRAWINGS FOR BUILT IN WINE CELLARS:
(UNDERBENCH OR IN COLUMN) ***FRONT VENTING WINE CELLARS ONLY.***

Note: **The appliance must be positioned so that the plug is accessible after installed.**

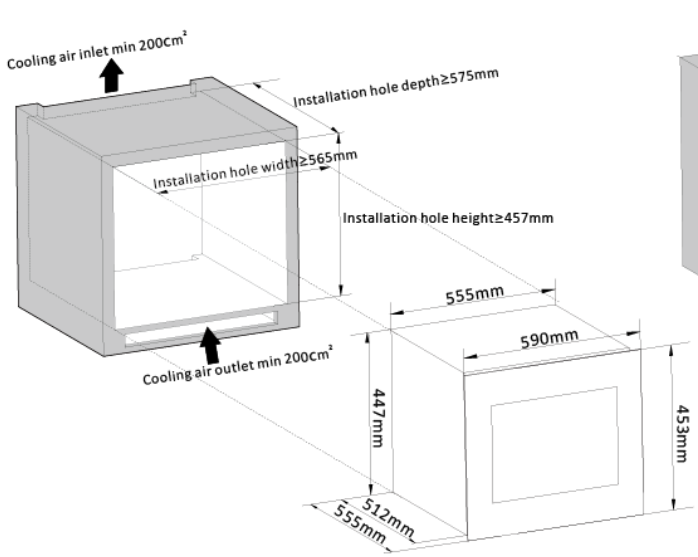
DIMENSIONAL DRAWINGS:

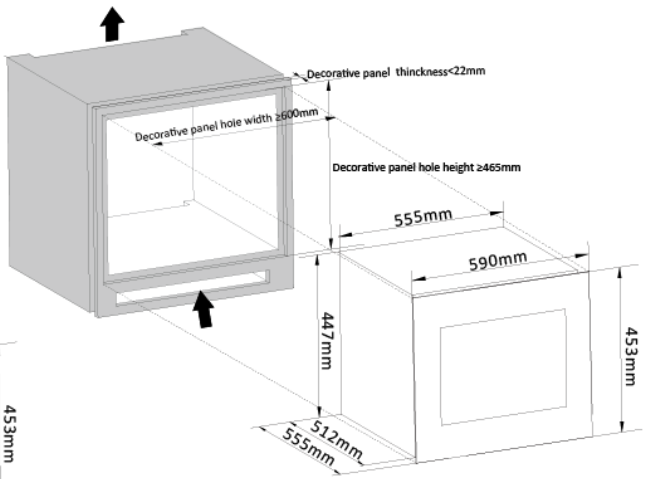
Winemex7





Winemex24


Cooling air inlet min 200Cm²
Installation hole depth≥575mm
Installation hole width≥565mm
Installation hole height≥457mm
555mm
590mm
Cooling air outlet min 200Cm²
447mm
453mm
512mm
555mm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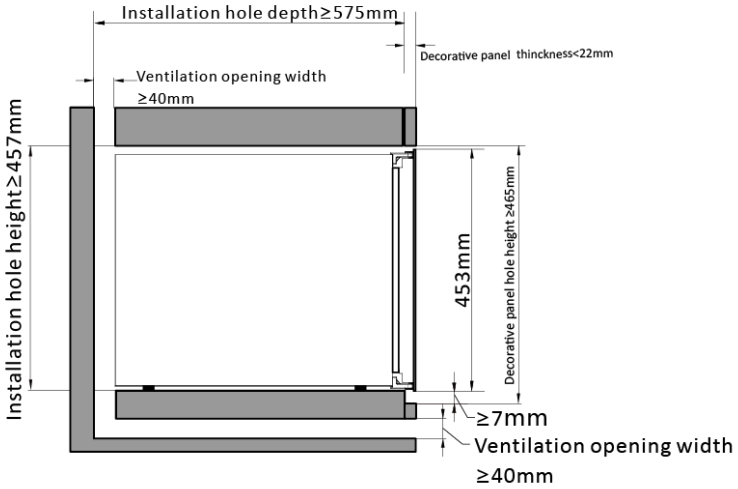
590mm
447mm
453mm
512mm
555mm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Decorative panel thinckness<22mm
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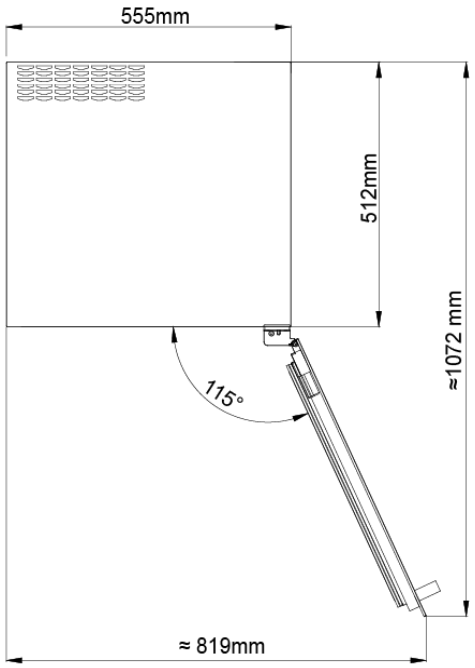
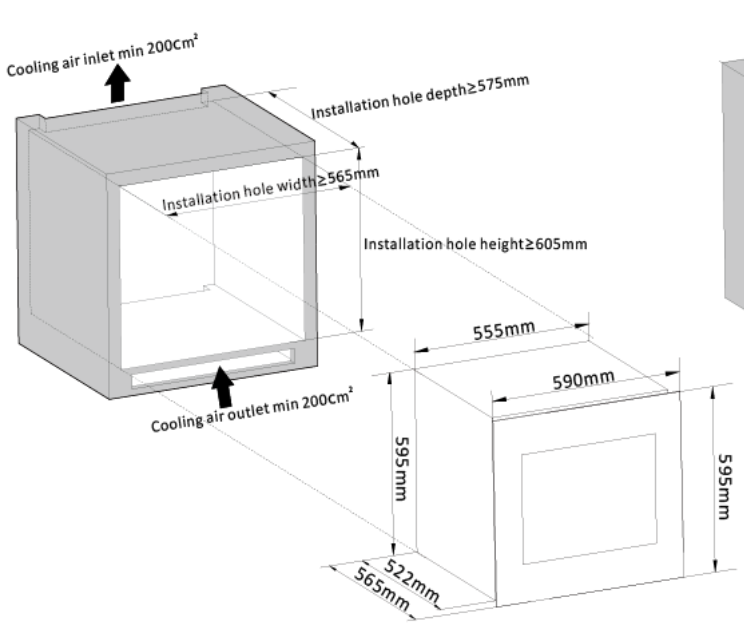
≥40mm
Installation hole height≥457mm
453mm
Decorative panel hole height ≥465mm
≥7mm
Ventilation opening width
≥40mm


555mm
512mm
≈1072 mm
115°
≈ 819mm

Winemex26


Cooling air inlet min 200Cm²
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Installation hole height≥605mm
555mm
590mm
Cooling air outlet min 200Cm²
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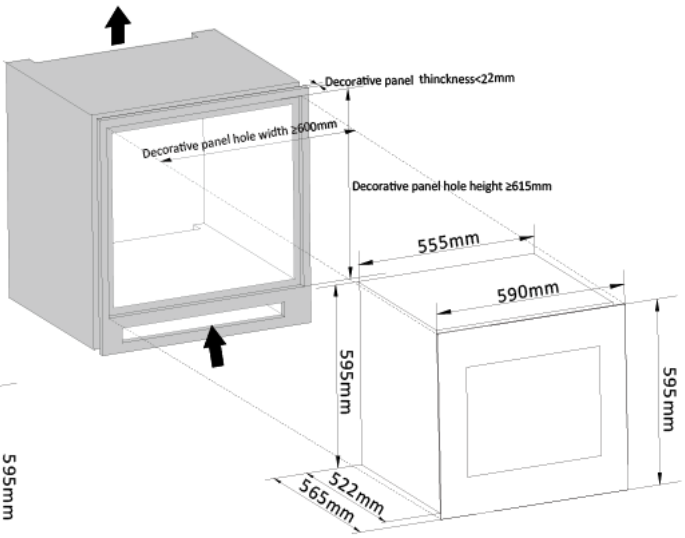
595mm
522mm
565mm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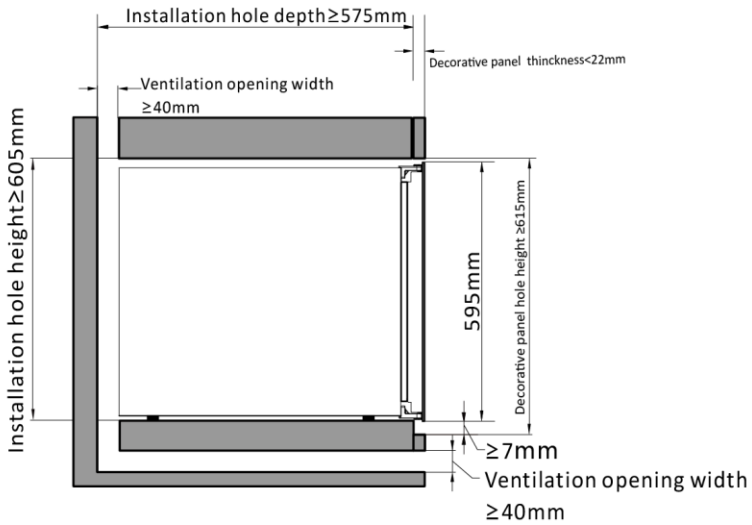
Decorative panel hole width ≥600mm
Decorative panel hole height ≥615mm
555mm
590mm
595mm
595mm
522mm
565mm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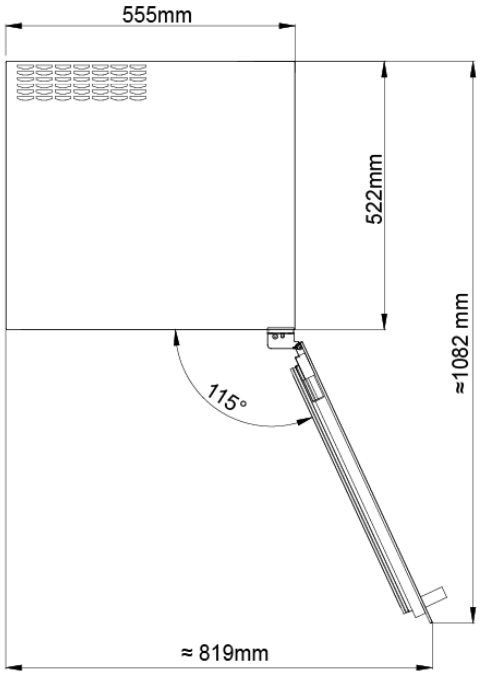
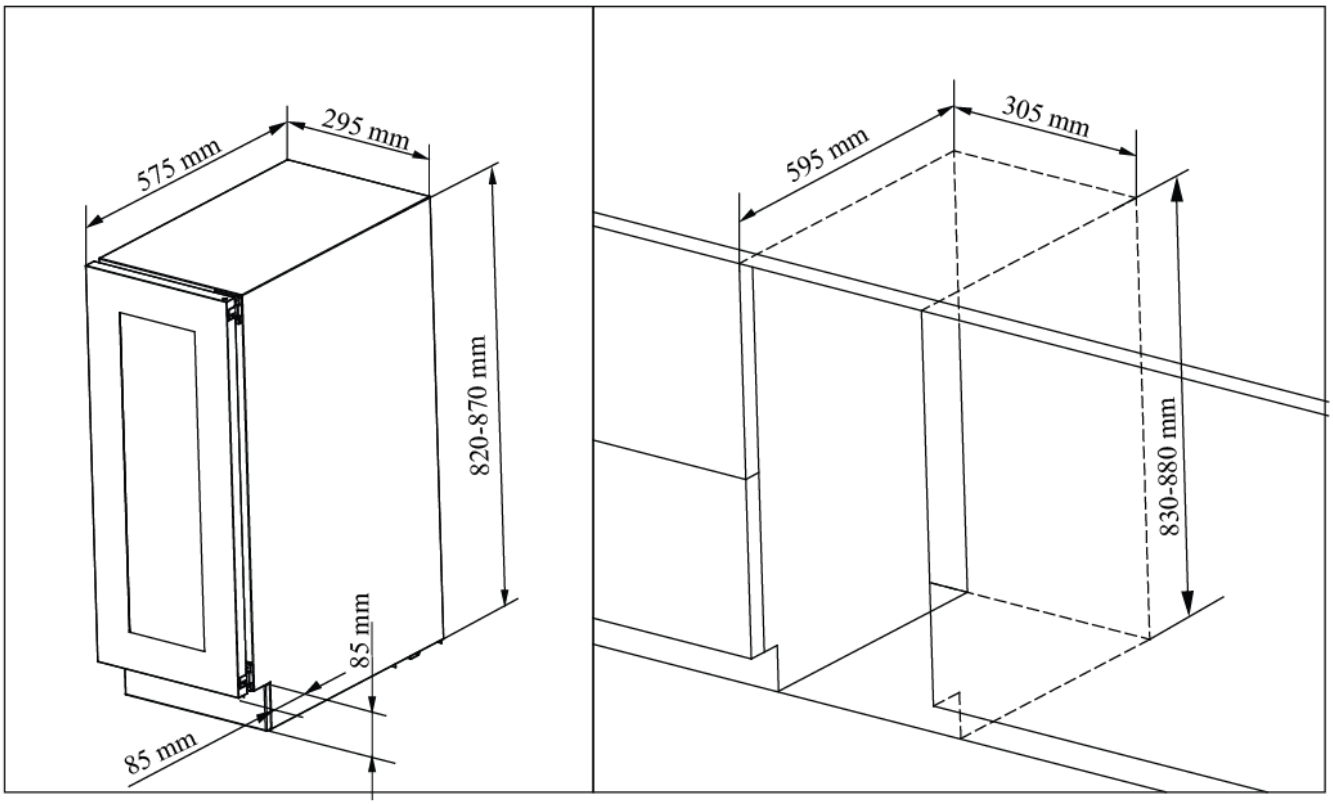
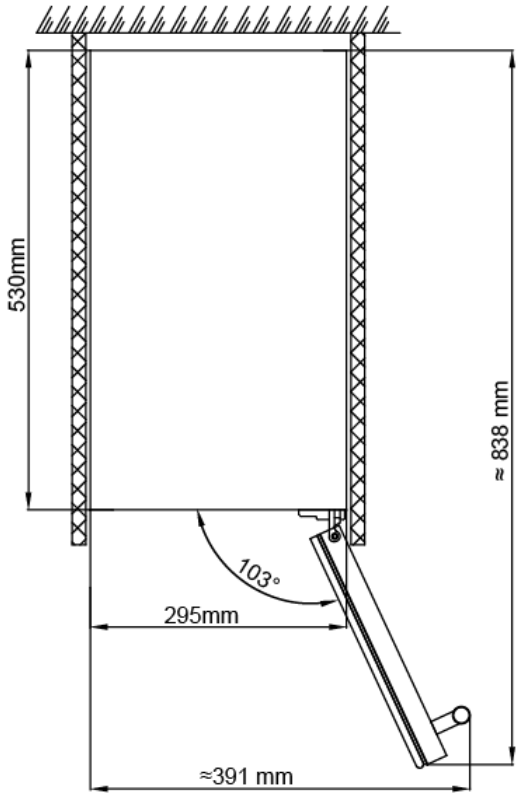
Decorative panel thinckness<22mm
Ventilation opening width
≥40mm
Installation hole height≥605mm
595mm
Decorative panel hole height ≥615mm
≥7mm
Ventilation opening width
≥40mm

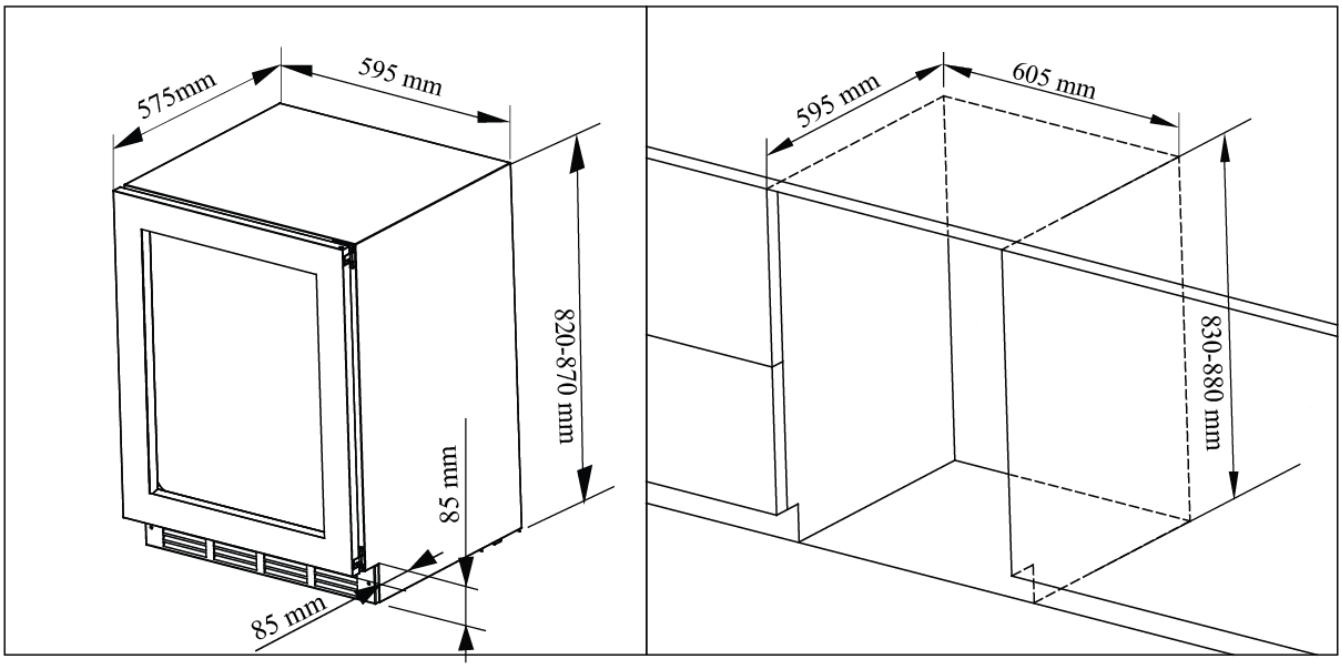

555mm
522mm
≈1082 mm
115°
≈ 819mm

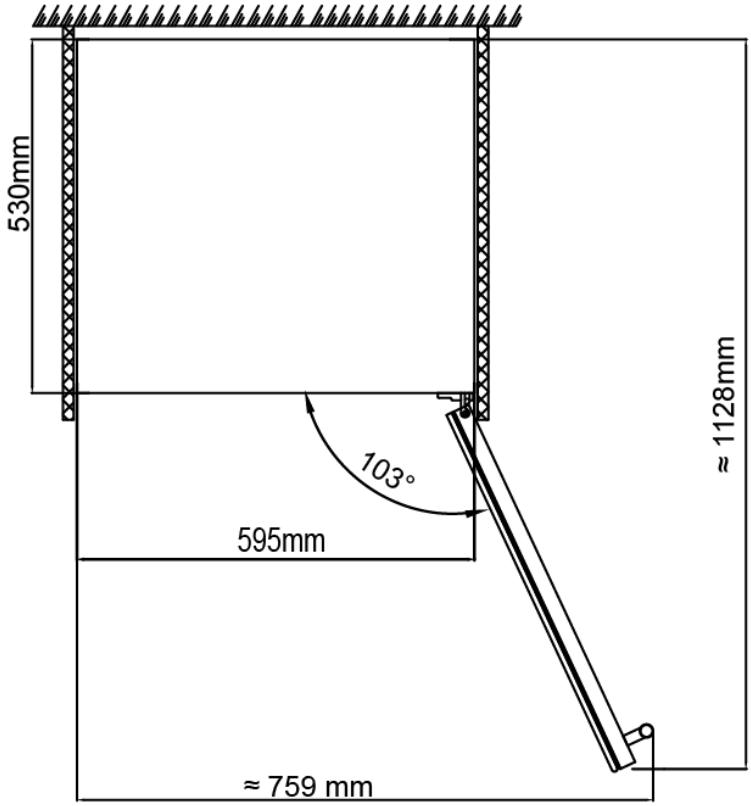
Winemex20


575 mm
295 mm
820-870 mm
85 mm
85 mm
595 mm
305 mm
830-880 mm


530mm
≈ 838 mm
103°
295mm
≈391 mm

Winemex39


575mm
595 mm
820-870 mm
85 mm
85 mm
595 mm
605 mm
830-880 mm



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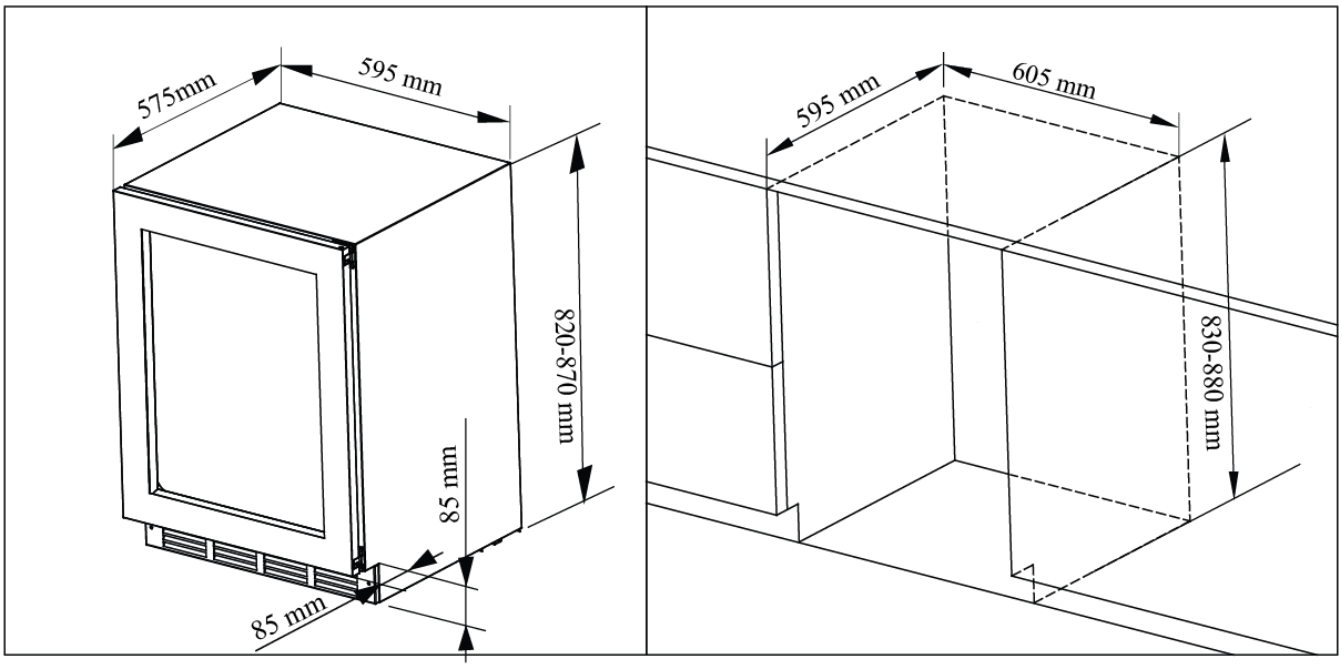
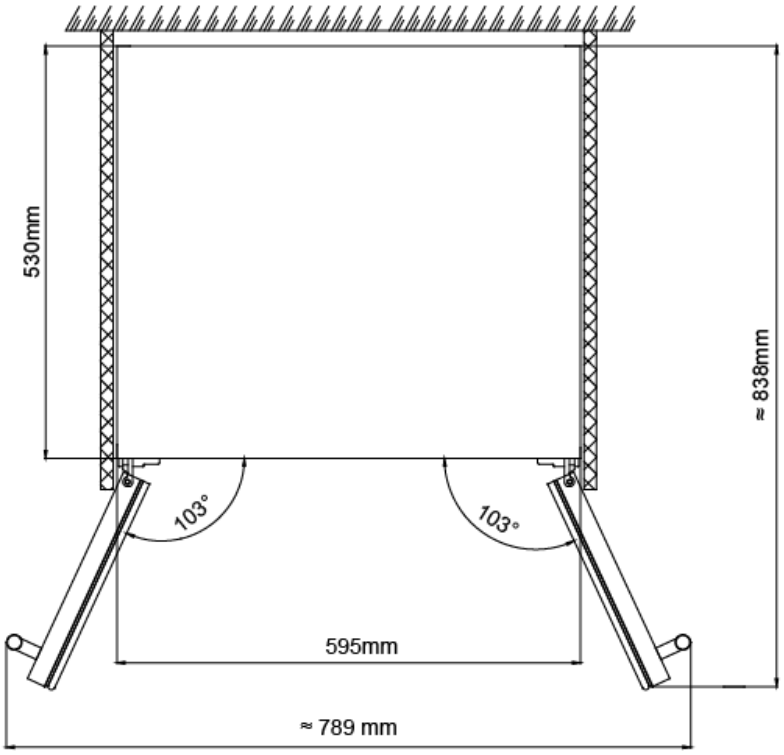
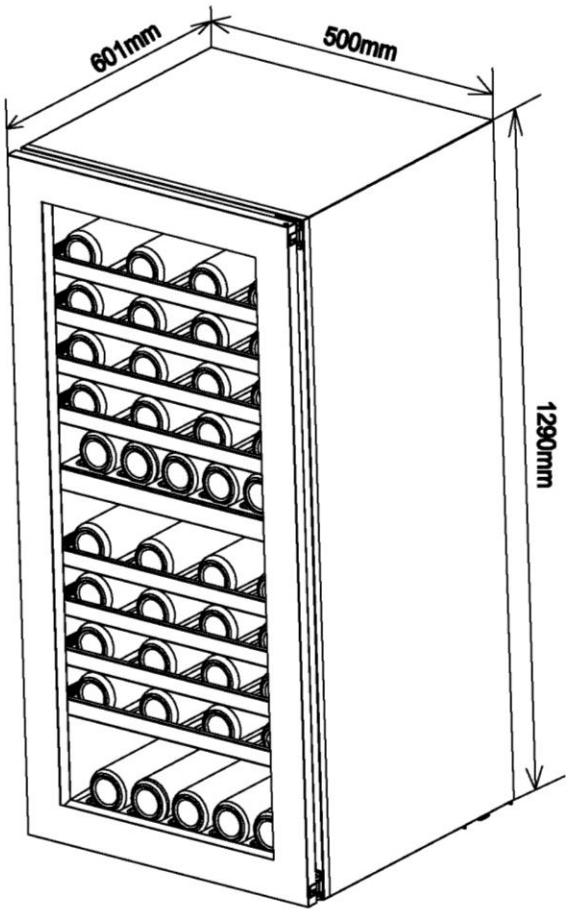
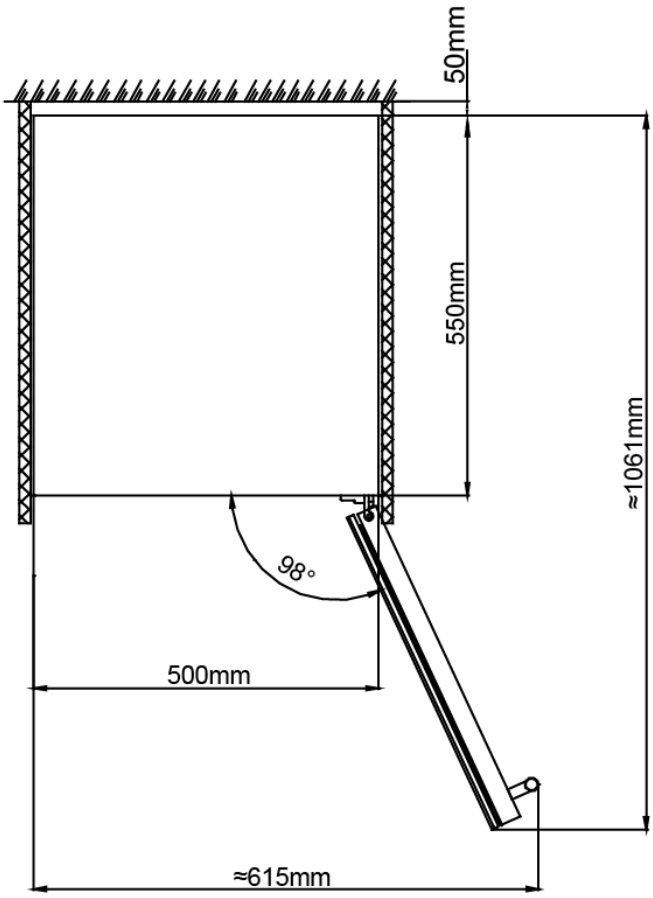

575mm
595 mm
820-870 mm
85 mm
85 mm
595 mm
605 mm
830-880 mm

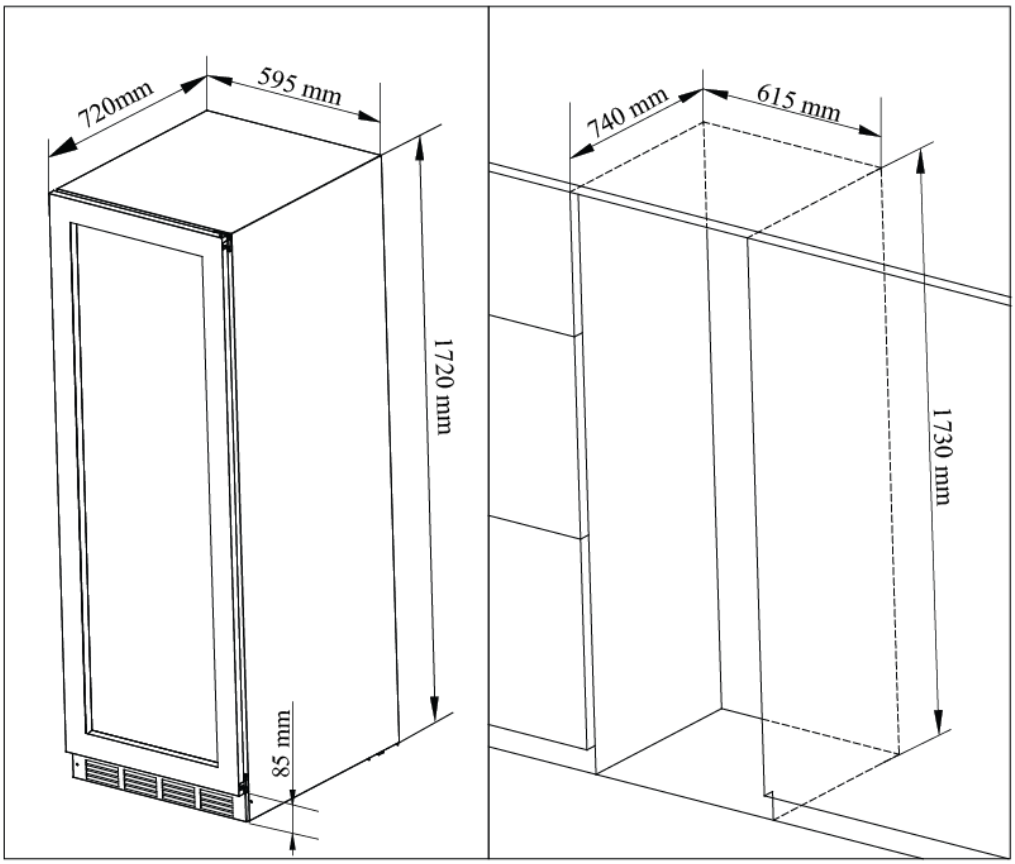

530mm
≈ 838mm
103°
103°
595mm
≈ 789 mm

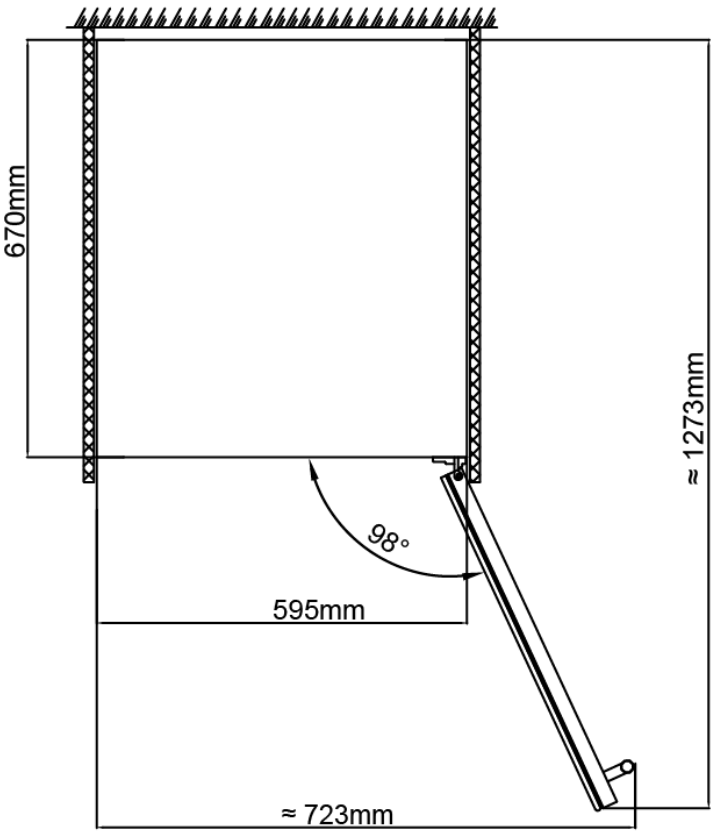
Winemex69


601mm
500mm
1290mm

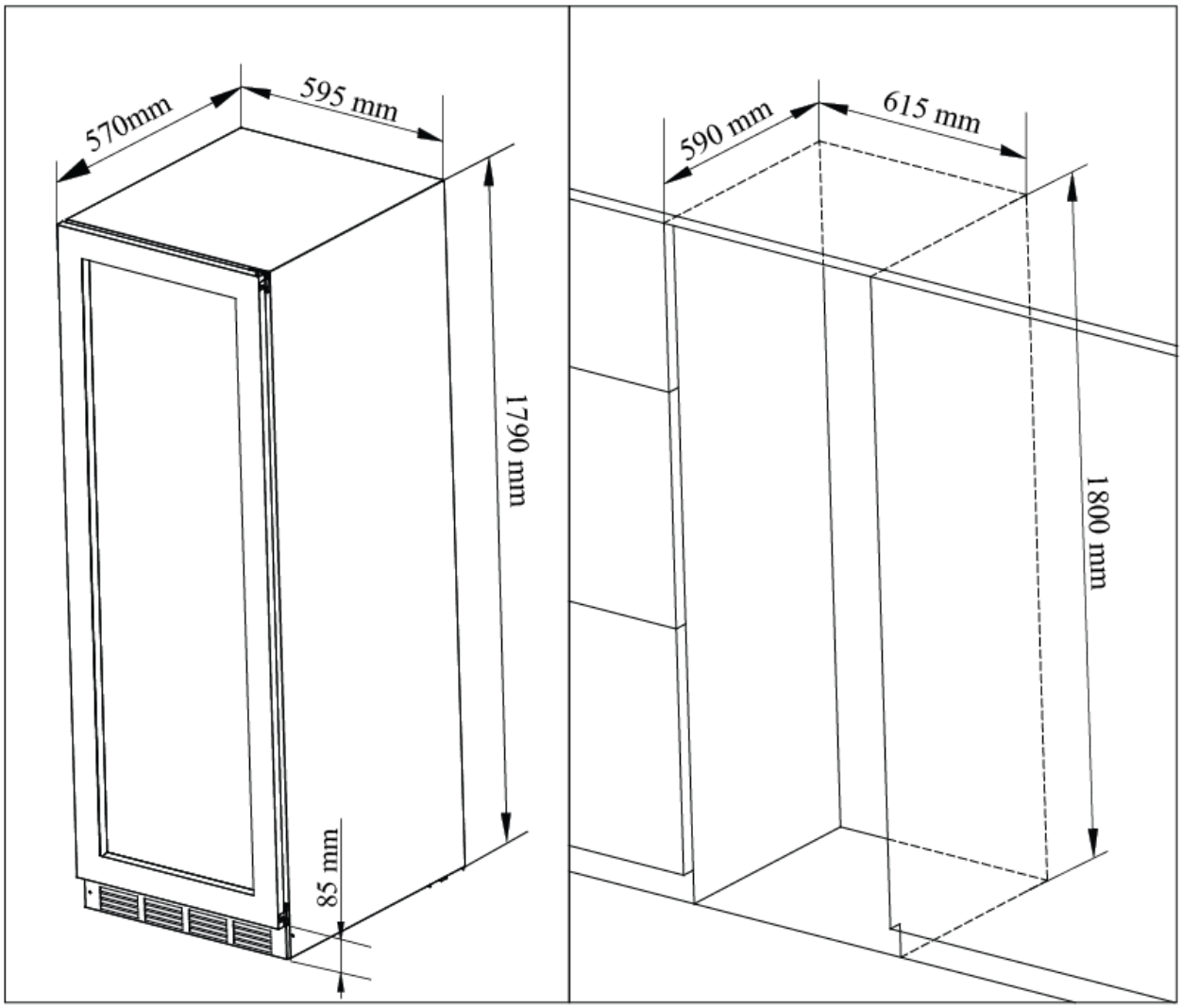

50mm
550mm
≈1061mm
98°
500mm
≈615mm

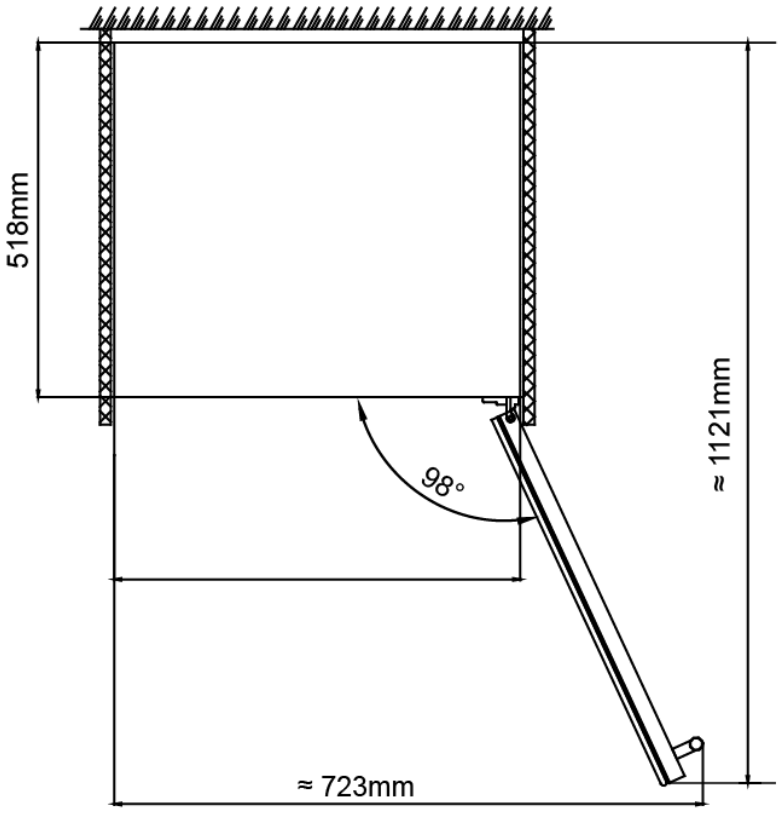
Winemex145


720mm
595 mm
1720 mm
85 mm
740 mm
615 mm
1730 mm

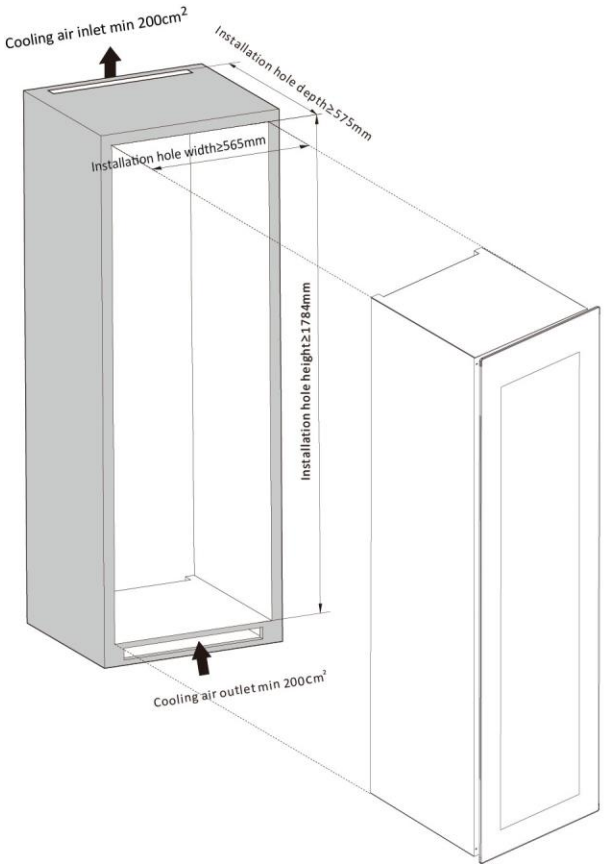

670mm
≈ 1273mm
98°
595mm
≈ 723mm

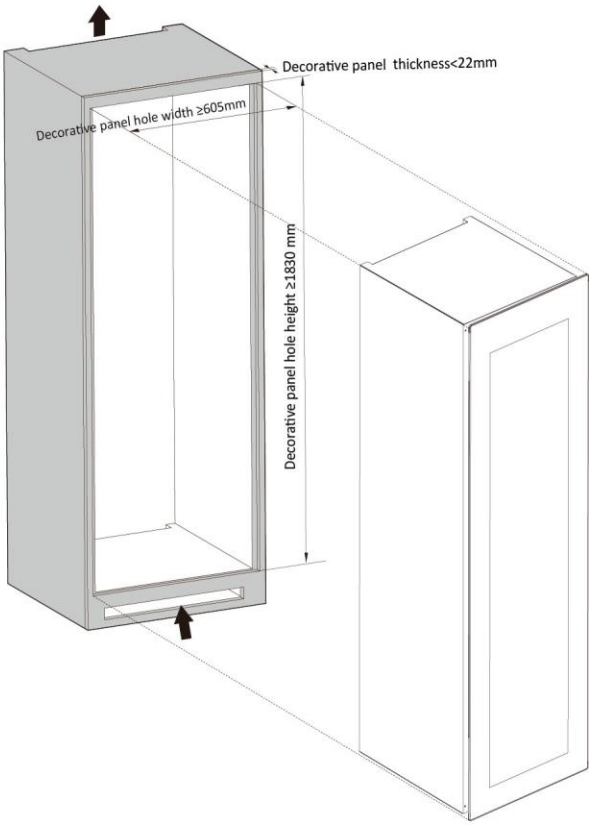
Winemex93

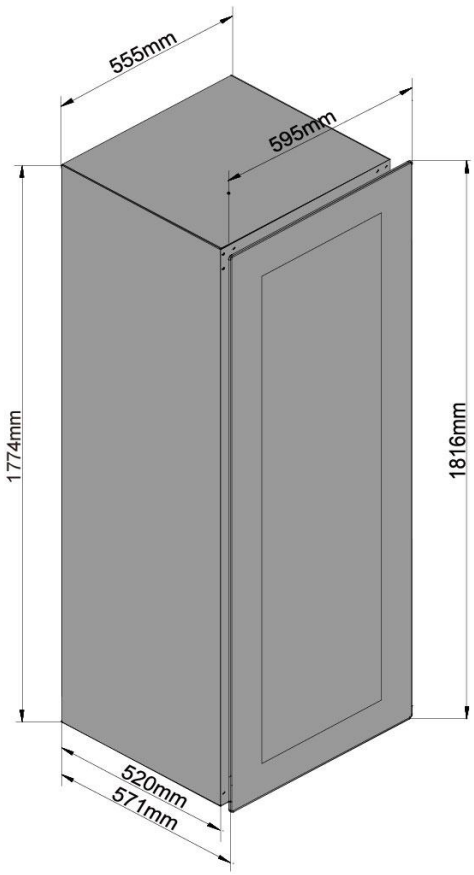

570mm
595 mm
1790 mm
85 mm
590 mm
615 mm
1800 mm

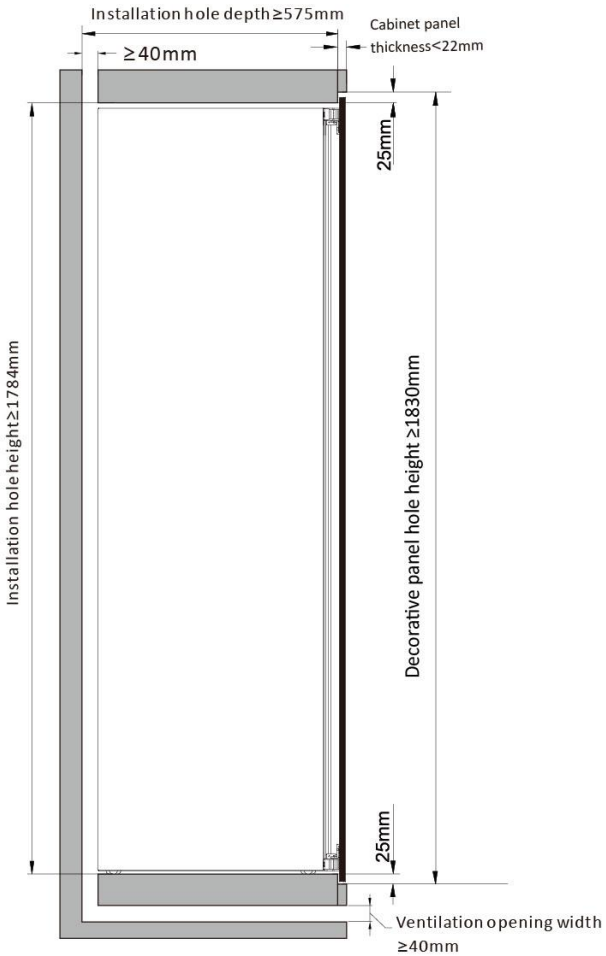

518mm
98°
≈ 1121mm
≈ 723mm

Winemex 101


Cooling air inlet min 200cm²
Installation hole depth≥575mm
Installation hole width≥565mm
Installation hole height≥1784mm
Cooling air outlet min 200cm²


Decorative panel thickness<22mm
Decorative panel hole width ≥605mm
Decorative panel hole height ≥1830 mm


555mm
595mm
1774mm
1816mm
520mm
571mm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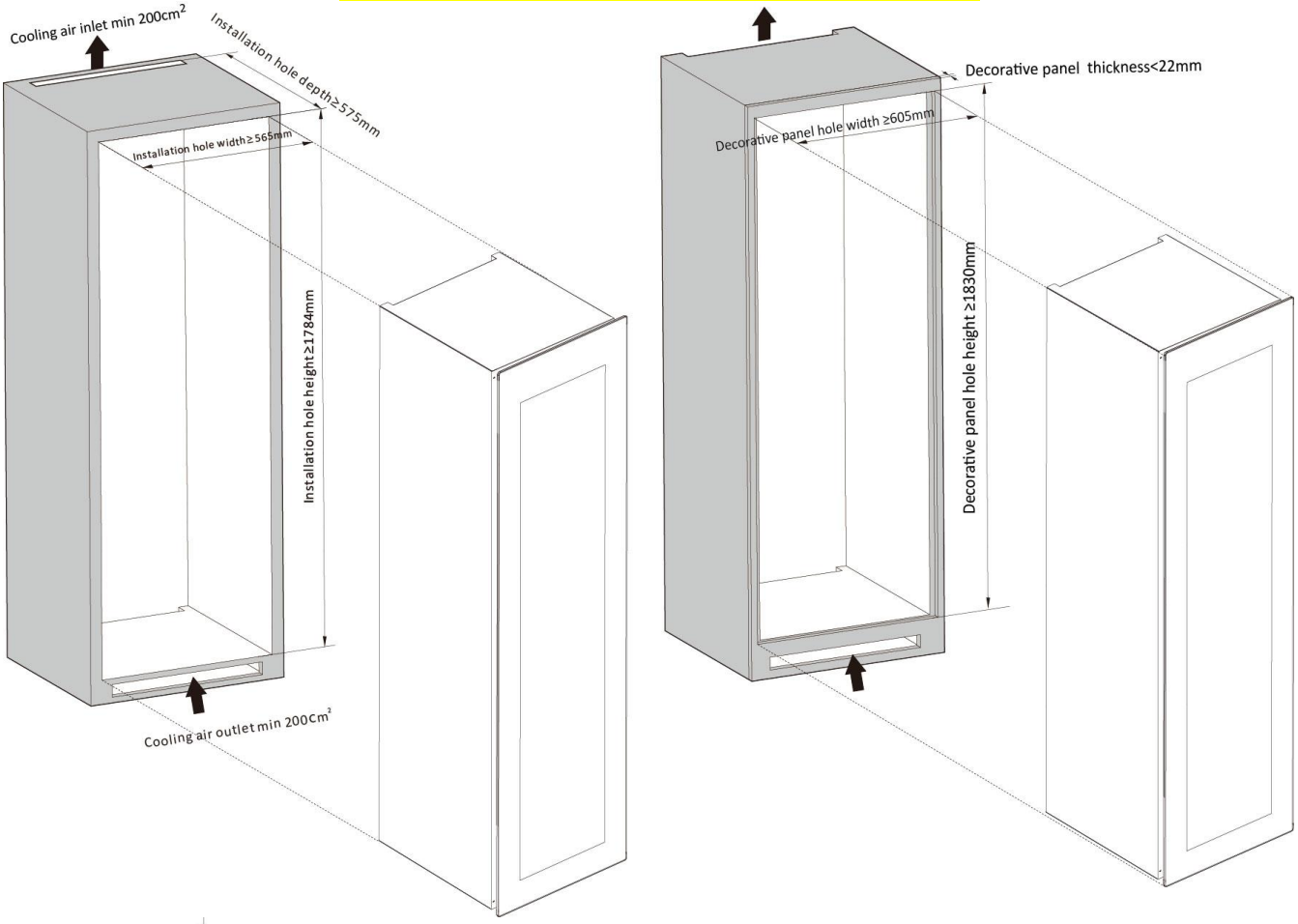
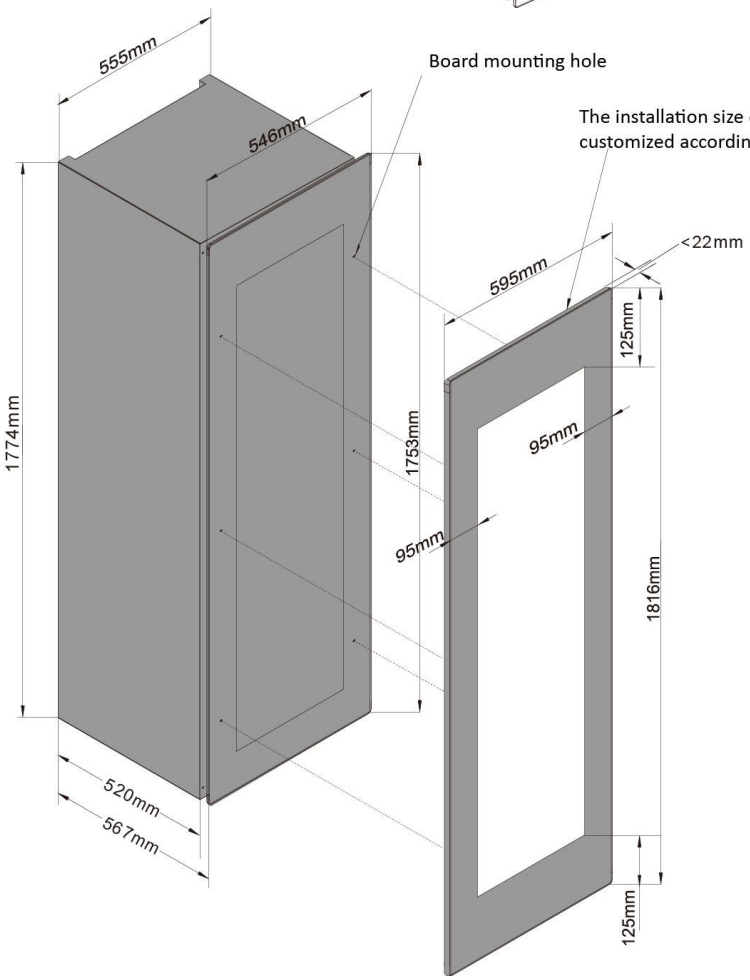
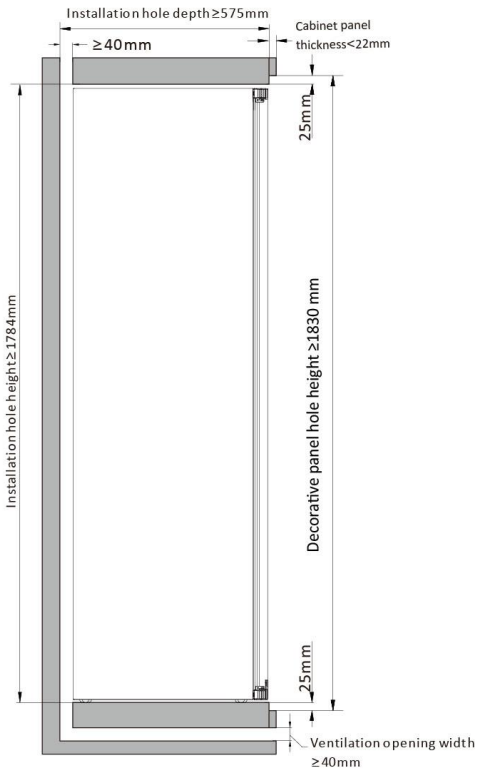
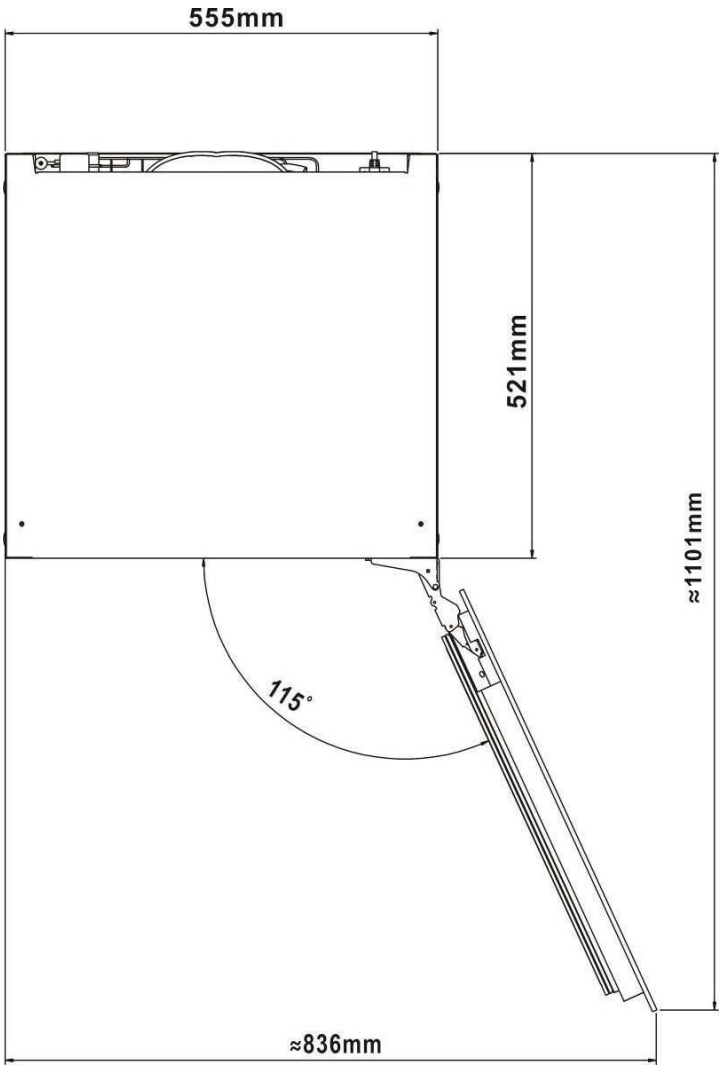
Cabinet panel thickness<22mm
≥40mm
25mm
Installation hole height≥1784mm
Decorative panel hole height ≥1830mm
25mm
Ventilation opening width ≥40mm

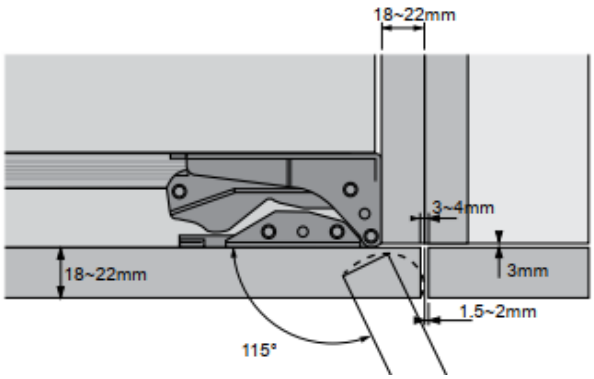
Winemex Blue 101 with door panel







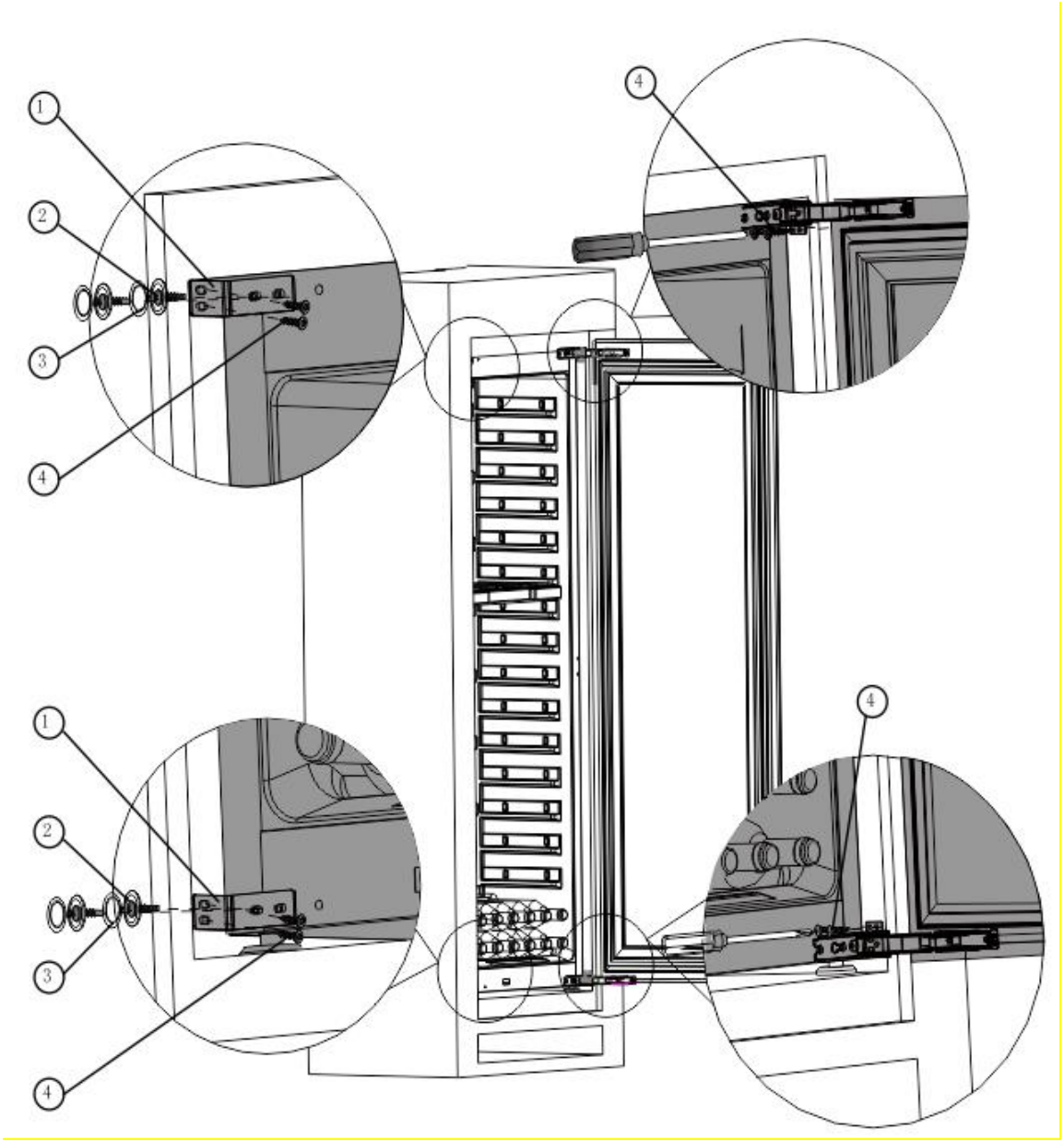




Fixing bracket installation

1.Level the wine cooler, take 2 fixing brackets ①, 2 x 5*16 flat head screws ② and 4 screw covers ③ from the included bag. Remove 4 trunk-nails on the left side frame, fix the brackets ① on the left side of with a philips screwdriver.

2. Take 4 X 4*12 self-tapping screws ④ from the included bag, fix the bracket ① on left side of kitchen cabinet with a philips screwdriver. And take another 4 X 4*12 self-tapping screws ④, fix the right side door hinges to the kitchen cabinet with these screws.



Installation method of door plank

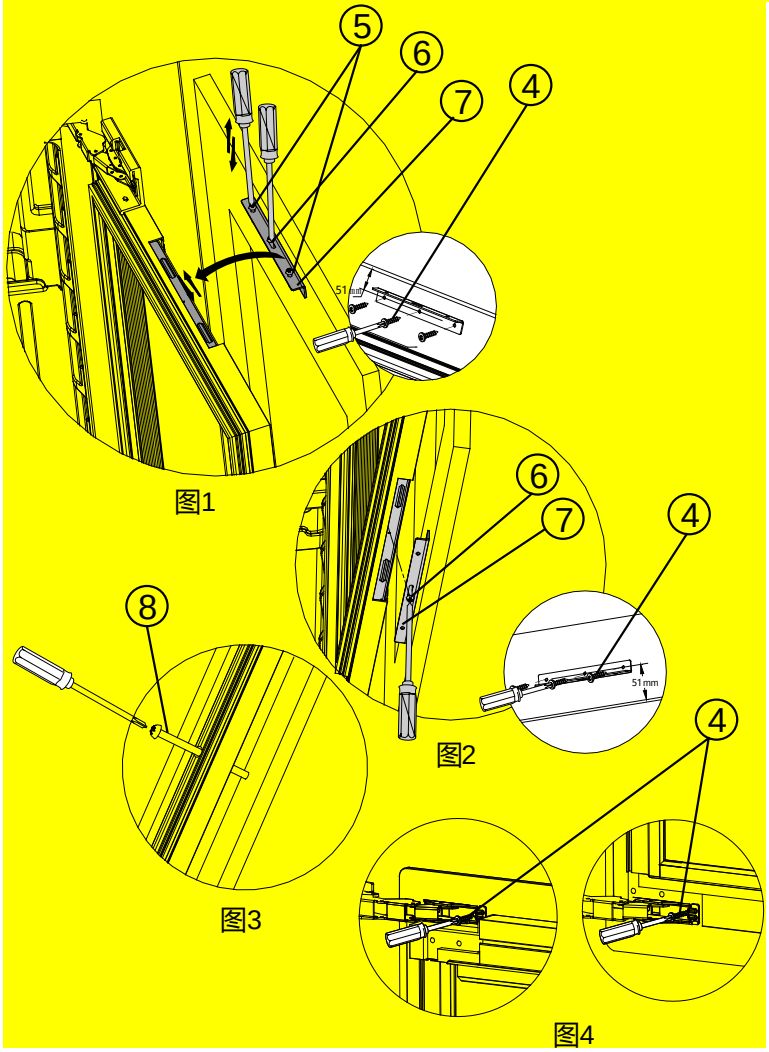
The wine cabinet door has the function of fine-tuning wood board:

1. Take out the bracket ⑦, two 5 * 35 large flat screws and two 5 * 25 large flat screws ⑥ from the accessories package, fix the bracket on the upper and lower sides of the door panel with 4 * 12 self tapping screws ④ according to the dimensions shown in the figure, pre hit two 5 * 35 screws on the bracket, hang the door panel on the door body, place the screws in the oval groove in the door frame, realize left and right adjustment, and screw up and down with a screwdriver.

After the approximate position of the door panel is adjusted, screw two 5 * 25 screws through the oval hole of the positioning support ⑦ and into the middle hole of the door frame lining iron according to the figure, and tighten the screws to prevent the door body from loosening. (see Figure 1.2)

2. After the door panel is fully adjusted, take out six 5 * 45 ⑧ long self tapping screws from the accessories package, uncover the door seal, drill the screws through the screw holes in the left and right door frames, and tighten the door panel (see Figure 3).

3. Finally, use 4 * 12 self tapping screws ④ to pass through the holes on the upper and lower door hinges and fix them on the door panel (see Fig. 4).



INSTALLING YOUR WINE CELLAR

Unpack and remove all of the protection and adhesive strips from the packaging around and inside the wine cellar.
The wine cellar must be positioned such that the plug is accessible. Release the power cord. Move your wine cellar to its final location. The wine cellar should be installed in a suitable place where the compressor will not be subject to physical contact.

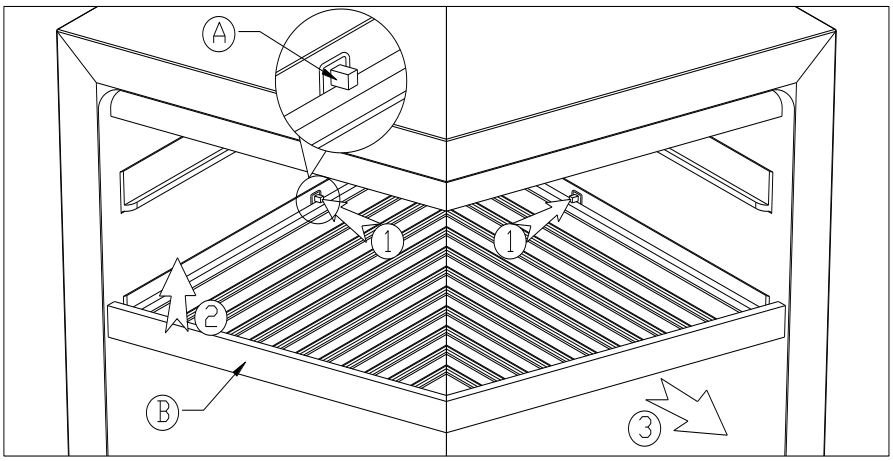
Leveling your wine cellar: Wine cellar must be leveled BEFORE loading your wines.

Your wine cellar is equipped with 4 adjustable feet to facilitate easy leveling. We recommends that you tighten the back feet to the maximum and adjust the front feet to level the wine cellar.

ADJUSTABLE WOODEN SHELVES

Shelf installation and taking instruction:

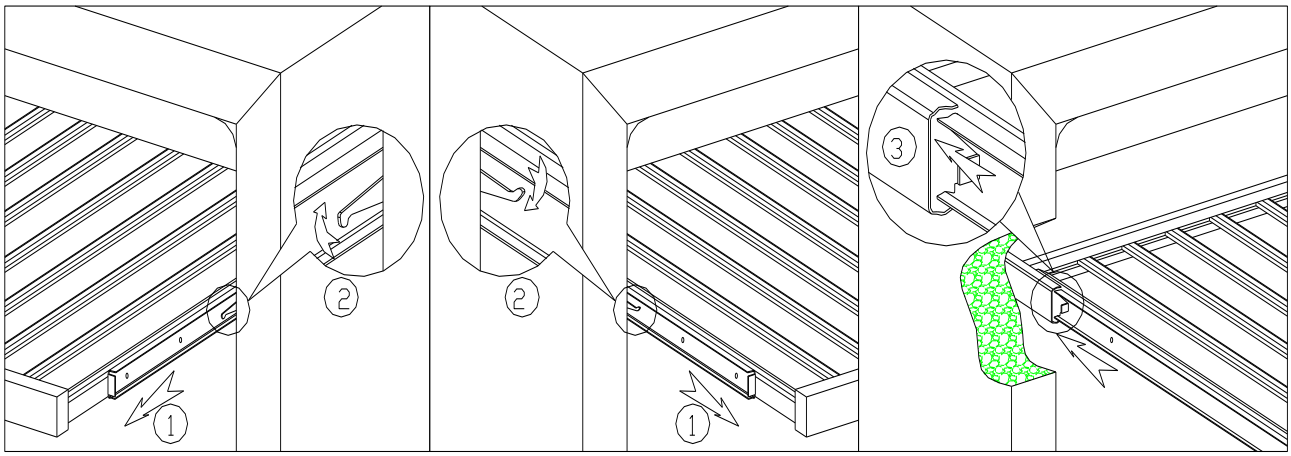
Common wooden shelf:
Shelf taking: According to below instruction drawing to press one side of shelf limit pin①, extract and remove the shelf from the other side of support bracket②, then take off the shelf following the arrow mark ③.
Shelf installation will be opposite with shelf taking.



1、"A" is shelf limit pin
2、"B" is shelf

Sliding wooden shelf installation and taking instruction:
Shelf taking: According to below instruction drawing to pull out the shelf to support bracket ① , press two sides of sliding roller buckles and pull out the shelf following the arrow mark ② .

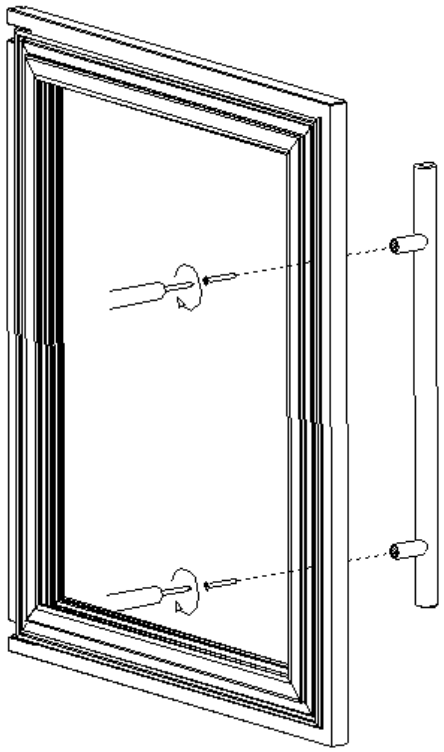
Shelf installation: According to below instruction drawing to push in the shelf alignment with two sides of sliding roller following the arrow mark ③ .



Handle Installation Method

1. Take out handle from cabinet, then take out 2pcs screws from accessory bag (Note: the screws of some models have been put on the door. If the door is made of all black glass, two white insulating columns shall be sleeved on the screw holes to prevent the metal screws from bursting the glass.)

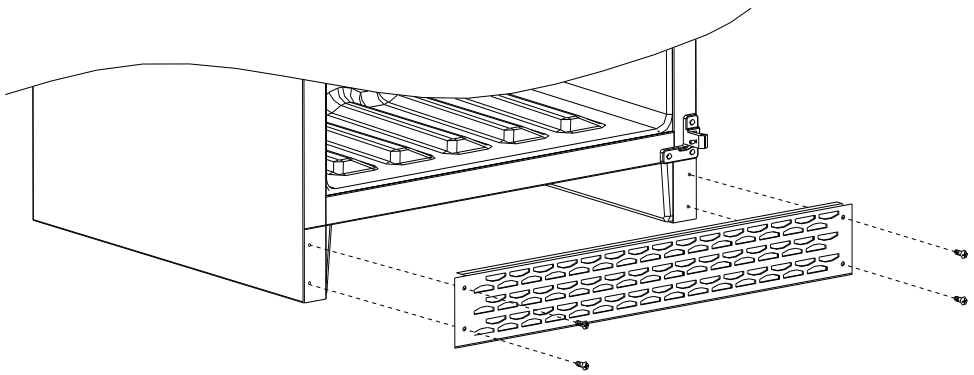
2. Pull open door seal from the side of door, then insert screws into the 2 handle holes on side of door, then put the screws alignment the hole of handle , tighten the screws by Phillips screwdriver， then compress the door seal



If the screws holes of the handle don't match perfectly with the holes of the door ,please use the electric drill to drill the holes of the door a bit big (in surface side) ,
in order to install the handle perfectly .

Ventilation frame Installation Method

TYPE:1



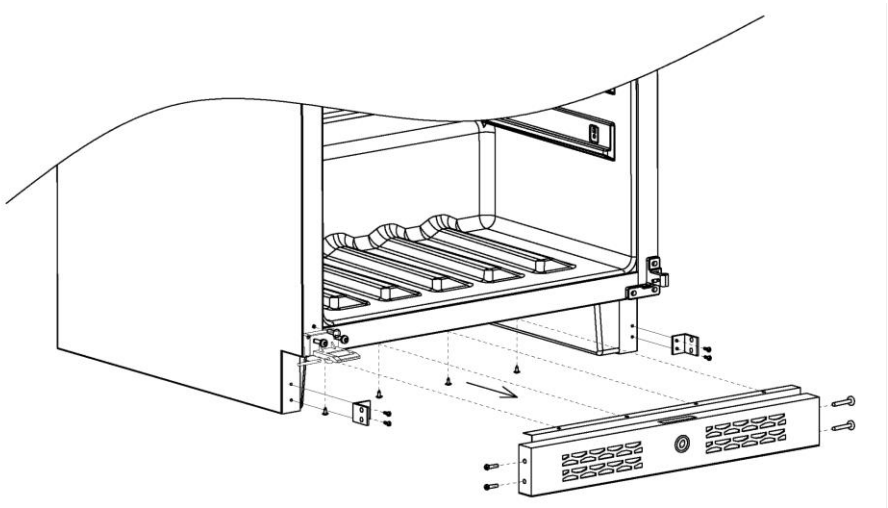
1.Take out Ventilation frame from cabinet, then take out 4 pcs 4 * 12 screws from accessory bag.

2. Open the door, align the ventilation frame to the four screw holes in the bottom of the cabinet and tighten the screw with Phillips screwdriver.

TYPE:2

1.Take the kick-plate out of the cabinet, align the screw holes of the kick-plate with the screw holes on the bracket, and then fix the kick-plate to the brackets on both sides with the short screws.

2.Tilt the bottom of the cabinet slightly back and use the long screws to fix kick-plateto the corresponding screw hole on the bottom of the cabinet.
Please kindly attention: Bracket had already installed on the cabinet.



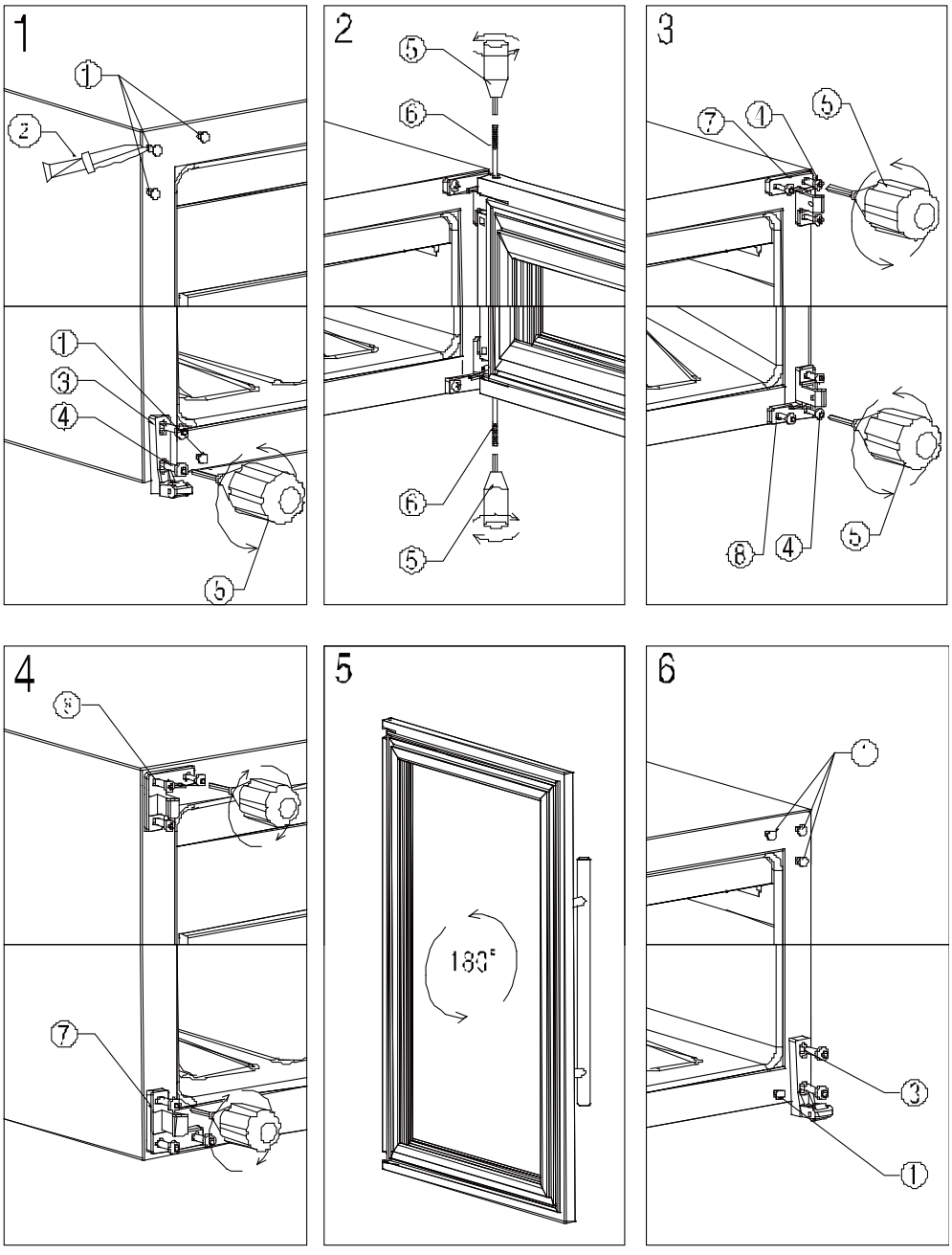
REVERSIBILITY OF THE DOOR

REMARK: **Winemex 40** models can't be door reversible.
REMARK: If your wine cabinet is equipped with lock at the bottom of the door , the door is not reversible so you have to order one right opening door to change the opening side.

Warning: To avoid accidents during the process of changing the door, we recommend that you get assistance. The glass door is heavy and may cause injury if dropped.

- Depending on to the model and the type of handle your wine cabinet is equipped with, you may have to rotate the door through 180 degrees.
- Depending on the type of handle your wine cabinet is equipped with, the door may not be reversible or may require that a left or right opening door be ordered to change the opening side.

1. To put the cabinet on open operation place, the door opened to the maximum angle
2. Use small knife(2) to take off the decorative nail (1) on opposite side (Drawing 1);
3. Use the inner six angle screwdriver (Tool 5) to disassemble the screws(4) of drop-proof device (3), then remove the drop-proof device .(Drawing 1)
4. Hold the door, use six angle screwdriver (Tool 5) to screw out the door shaft core(6) from the two ends of the top of the door. Take out the door and set aside. (Drawing 2)
5. Discharge the upper and lower door hinge(7)(8) by M5 inner six angle screwdriver (Tool 5) , then to assemble the door hinge on the opposite side. (Drawing 3 and 4)
6. Rotate the door 180 degrees, then Install the door on the right side of the cabinet. (Drawing 5)
7. Finally, install the decorative nail and drop-proof device at the opposite side. (Drawing 6)



1.Decorative nail
2. Knife
3. Drop-proof device
4. M5 six angle
5. M5 six angle screwdriver
6. Door spindle core
7. Upper door hinge
8. Lower door hinge

Warning: To avoid accidents during the process of changing the door, we recommend that you get assistance. The glass door is heavy and may cause injury if dropped. Please turn off the power before reversing the door.

1. Use knife to pry the six trunk-nails from left side of cabinet. Please be careful, don't hurt the hands and don't damage the surface of cabinet (Picture 1)

2. Open the door, use Phillips screwdriver to loosen the screws of upper and lower door hinge, and then remove the door (Picture 2)

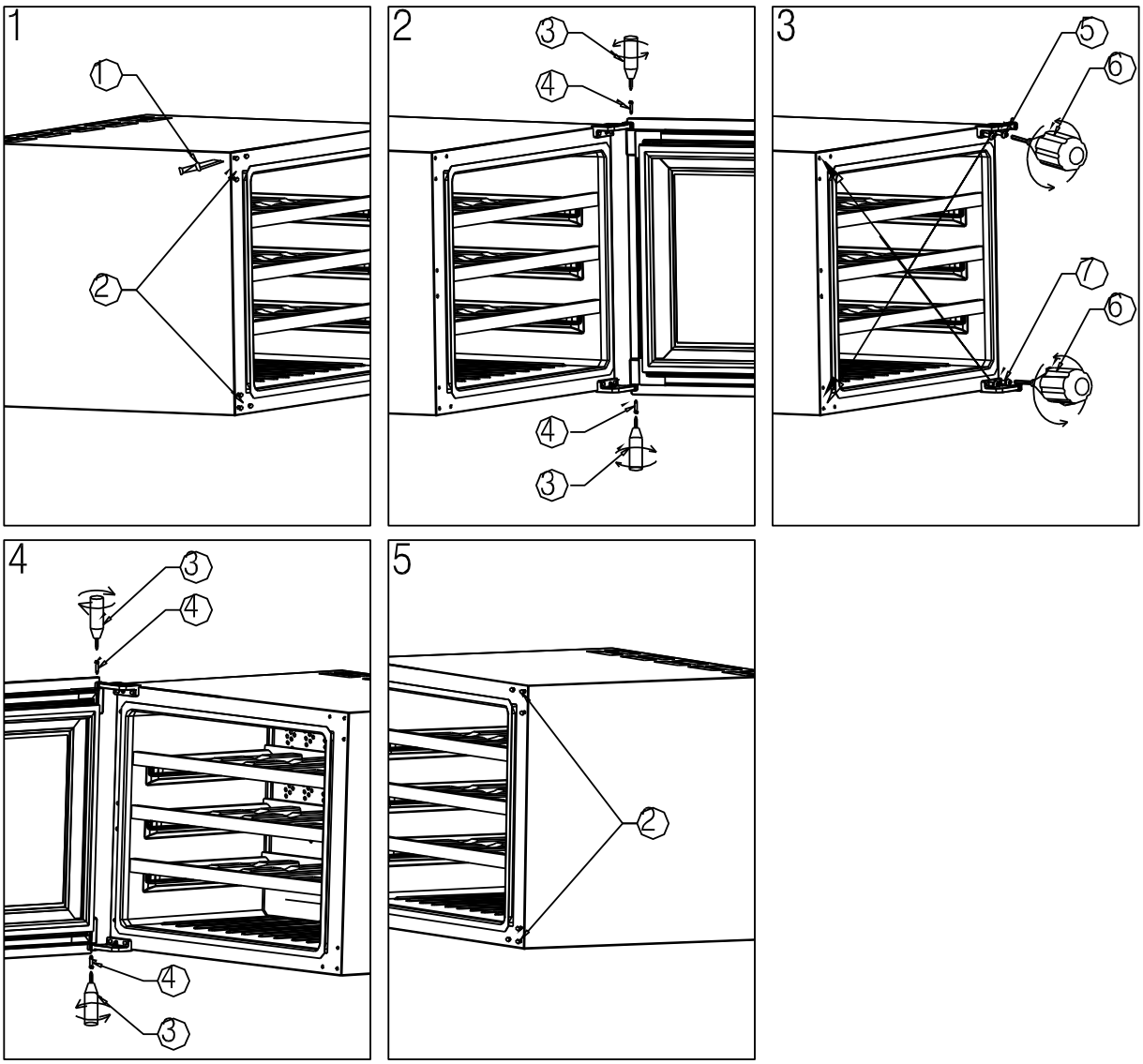
3. Then use hexagon wrench to loosen the screws of upper and lower door hinge, remove the door hinge, and then install upper door hinge at lower opposite side, install lower door hinge at upper opposite side (Picture 3)

4. The upper and lower ends of the removed door are directly aligned with the door hinges on the left side of the cabinet, adjust the door, and tighten the upper and lower screws with a Phillips screwdriver to complete the door replacement. Then install six trunk-nails to right side (Picture 4 & Picture 5)

5. After closing the door, check whether the probe on the door frame is aligned with the metal plate on the cabinet. If it is not aligned, loosen the screws on the upper and lower door hinges and adjust the door until it is aligned (Picture 6)

6. Plug in the power, find the press sign, and slowly press twice, if the door can be opened, the reversible door is successful.

1. Knife 2. Trunk nails 3. Phillips Screwdriver 4. Screw 5. Upper door hinge 6.Allen driver 7. Lower door hinge 8. Probe 9. Metal plate



INSTALLATION INSTRUCTIONS FOR BUILT IN WINE CELLARS:

Winemex69 models are free standing only. Any built in voids the warranty

1. “Built in” wine cellars are front venting but are not designed to be fully integrated behind a joinery door.

2. Please follow the installation diagram when installing built-in wine cellars. No less than the minimum installation dimension, or it will affect the venting of cellar.

3. Built-in wine cellars draw air from right of ventilation frame(Winemex20 from the rear) and expel through left of ventilation frame under the front door.

4. “Built in” wine cellars have a power switch located on the control panel so power point location is not critical.

5. The wine cellar requires a standard 240 volt/10 amp power point. (Or according to different countries specifications).

6. The power cord is 2.0m in length and is fixed on the right side at the back when looking from front of cabinet.

7. As with most appliances of today, the wine cellar has sensitive electronic components which are susceptible to damage through lightning and electricity supply faults. It is therefore advised to use a power surge protector to avoid problems of this nature.

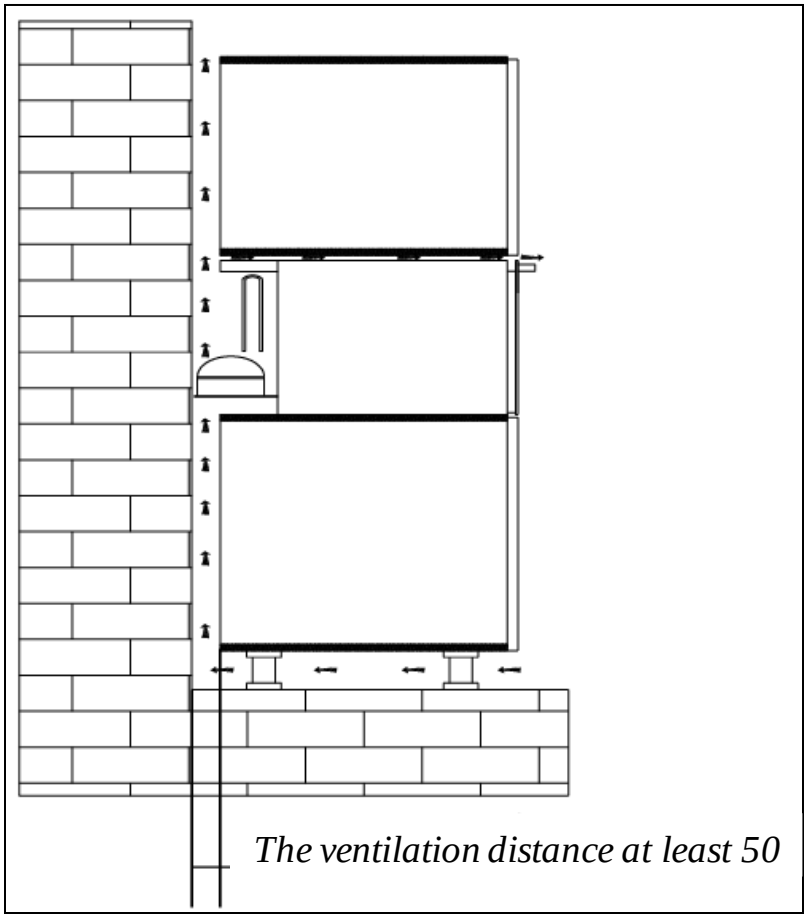
8. Air vent on door must be provided for built-in wine cellars when a wood door installed.

In Hot climate zone, an air vent or grid, with a minimum ventilation size of 200mm x 40mm MUST be cut out at the rear top of the back partitioning or at the top of either side of the partitioning, allowing cool fresh air full access to flow into the 30mm gap located at the rear of the cabinet.

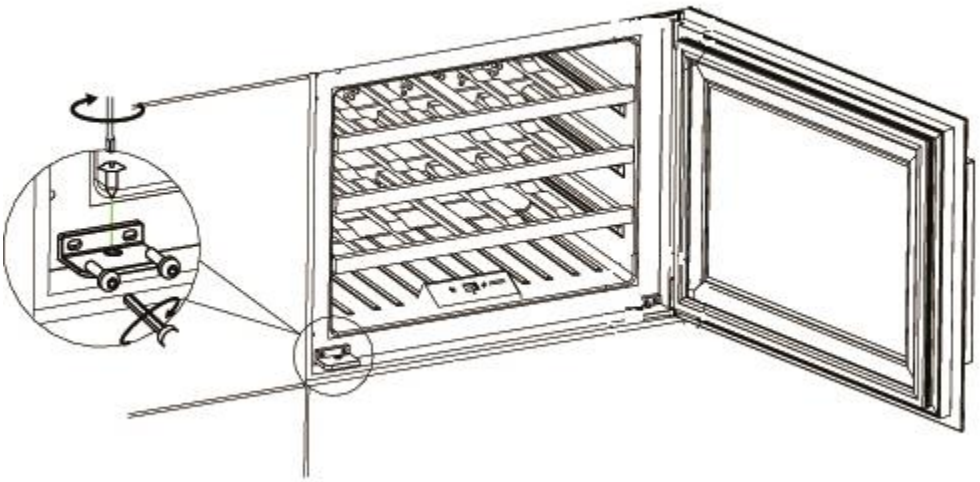
This air vent or grid must not be opened on the same side as other appliances such as ovens or an area that is sealed and without access to fresh cool air. Failing to comply with the above specifications could result in WARRANTY void.

WINEMEX24 Installation Instruction:

It is built-in model inside cabinet, the cabinet should come with good ventilation space and no backplane,otherwise it will affect the wine cooler working normally. (Installation drawing as below)



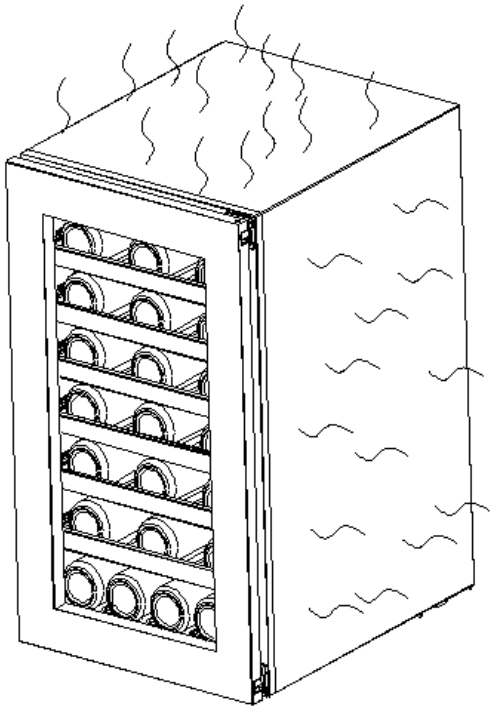
The ventilation distance at least 50



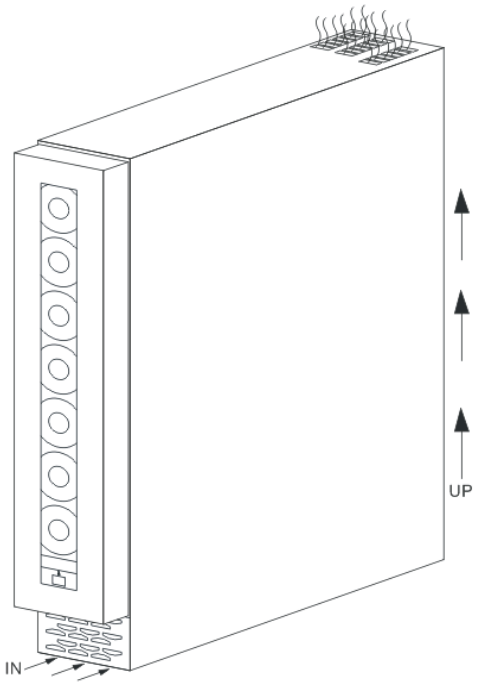
1. Put the wine cooler into the cabinet, then adjust the wine cooler to make it steady. Open the door, take
out the fixing plate (1 pcs) , inner Hexagon Screws ((2 pcs) , inner Hexagon Screwdriver (1 pcs), selftapping
screws (1 pcs) from the accessory bag.
2. Use the inner hexagon screwdriver to fix the fixing plate on the lower left side of wine cooler with 2
inner Hexagon Screws (Fig.1).
3. Fix the fixing plate into the cabinet with 1pcs self-tapping screw.

RADIATOR SYSTEM DESCRIPTION

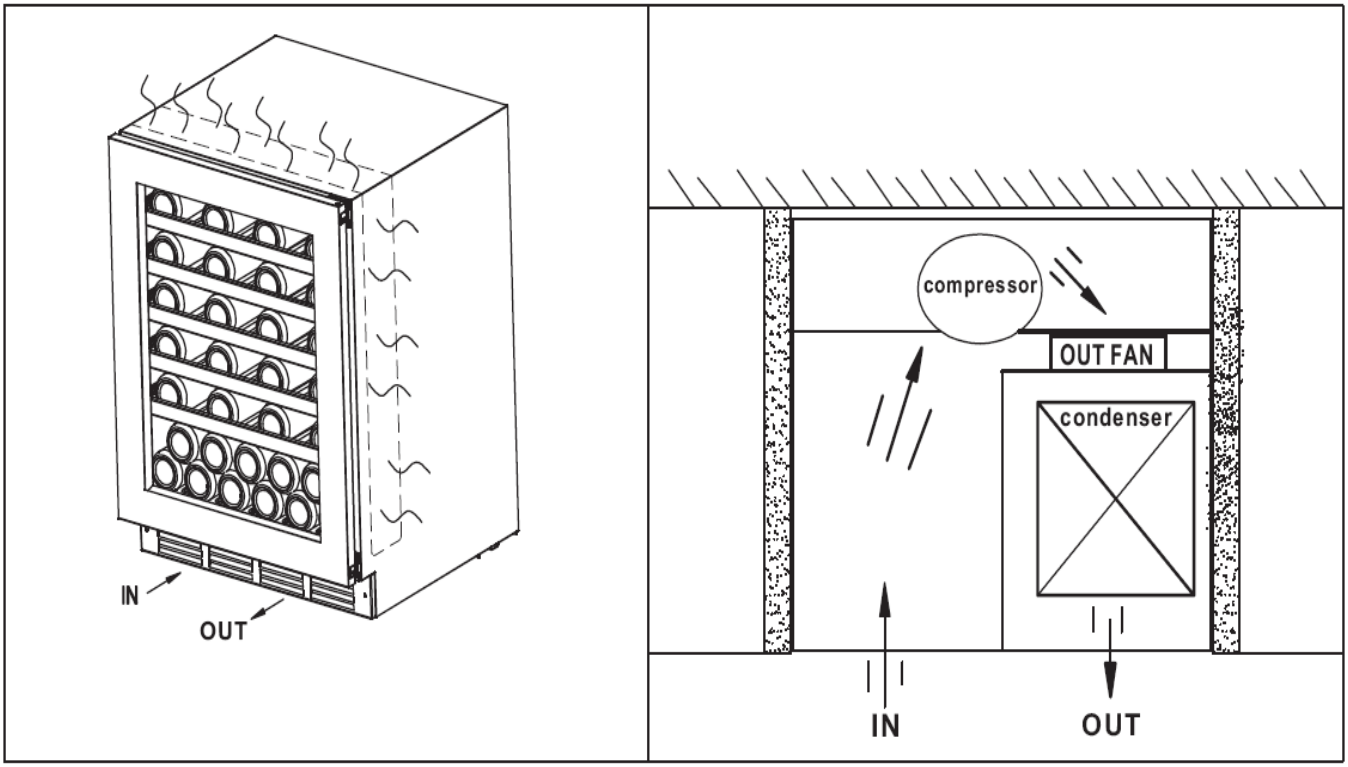
Winemex69 :lateral condensation cooling mode



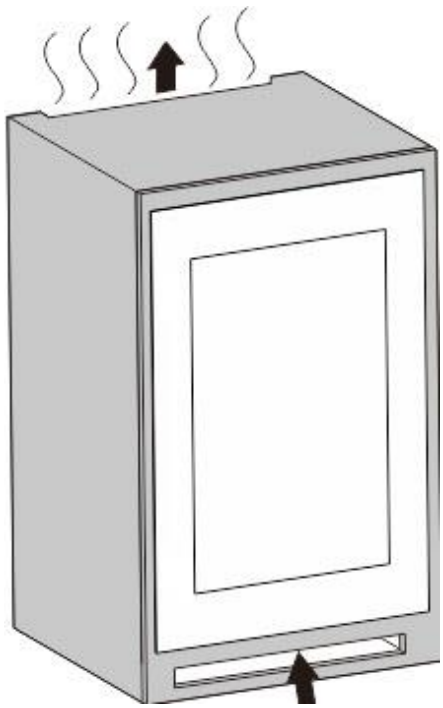
Winemex7 : Air cooling system



Winemex20, Winemex39, Winemex40, Winemex145, Winemex93 **Models use side anti-dew tube and Independent cooling system:**



Winemex24 Winemex26 Winemex101 Models use a rear cooling system.



TURNING ON YOUR WINE CELLAR

Plug in and switch on the cellar by pressing on the power button **for a few seconds.** When you use the wine cellar for the first time (or restart the wine cellar after having it shut off for a long time), there will be a few degrees variance between the temperature you have selected and the one indicated on the LED readout. This is normal and it is due to the length of the activation time. Once the wine cellar is running for a few hours everything will stabilize.

Important: If the unit is unplugged, power is lost, or turned off, wait 3 to 5 minutes before restarting the unit. The wine cellar will not start if you attempt to restart before this time delay.

Operating Noises

To reach the desired temperature settings, Our wine cellars, like all wine cellars operating with compressors and fans, may produce the following types of noises. These noises are normal and may occur as follows:

- Gurgling sound - caused by the refrigerant flowing through the appliance's coils.
- Cracking/popping sounds - resulting from the contraction and expansion of the refrigerant gas to produce cold.
- Fan operating sound - to circulate the air within the wine cellar.

An individual's perception of noise is directly linked to the environment in which the wine cellar is located, as well the specific type of models. Our wine cellars are in line with international standards for such appliance. We will always do its utmost to satisfy its customers but will not retake possession of the goods due to complaints based on normal operating noise occurrences.

TYPES OF REGULATION

Please note that depending on the loading and settings chosen it takes about 24 hours for the wine cellar to see the temperature stabilizing.

During this time LED seems to move erratically in particular,It is normal and this process occurs whenever the setting is modified and/or whenever a large amount of bottles are added to the cellar.

Designed to store and mature all wines: red, white and sparkling. These wine cellars reproduce the ideal conditions for wine storage, at a constant recommended temperature of 12ºC. They can also be set to provide ideal serving temperature for full enjoyment of the wine's qualities. Unless stated by the wine maker on the bottle, We recommends 7ºC for your champagne, 12ºC for whites and 18ºC for reds. (Refer to "Wine Service Temperature" recommendation chart)

TEMPERATURE SETTINGS

Important: The LED displays by default the actual internal air temperature.

The temperature of the power, before all Settings will be resumed after the electricity to power the preset temperature
The electrical board of all models comes with memory function.

It is important to understand that there is a difference between the air temperature inside the wine cellar and the actual temperature of the wine: You will need to wait approximately 12 hours before noticing the effects of temperature adjustment due to the critical mass within a full wine cellar.

Once the temperature is set, it is strongly advised not to toy with it or adjust frequently. The thermostat will maintain the temperature inside the wine cellar within a +/- 2.5ºC range. But the thermal inertia of the wine and the glass is such that within this temperature range, the actual temperature of the wine will only fluctuate 0.5ºC to 1ºC.

AUTO LIGHTNING / PERMANENT F UNCTION

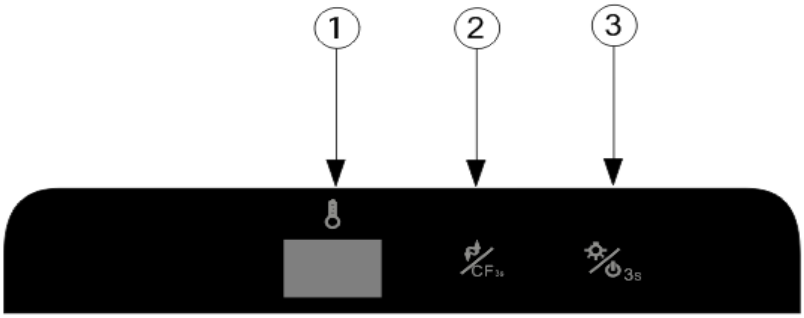
1.Power connected (power cord plugged): "Permanent lighting mode" activated, lighting keeps on

(No matter door closed or opened).

2. To quit the "Permanent lighting mode": Open door -- Manually turn off lighting by touching the lighting icon -- Close door -- "Auto. lighting mode" activated.

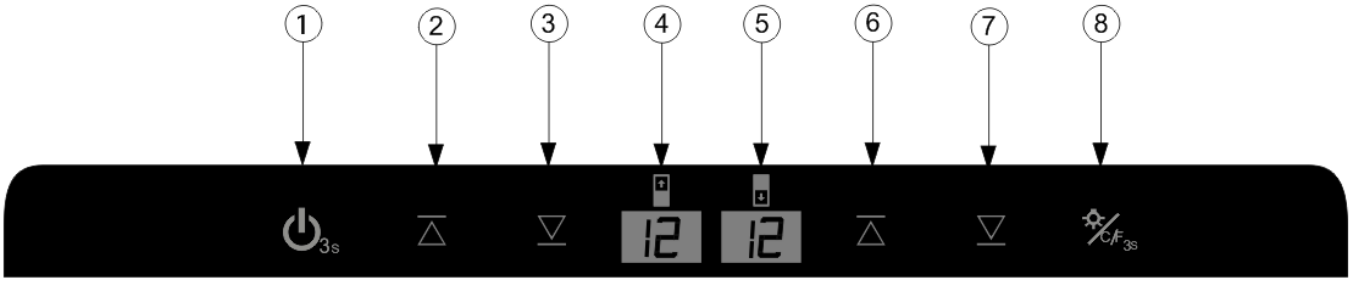
3. To quite the "Auto. lighting mode": Open door (lighting on) -- One single touch the lighting icon -- "beep" ("lighting still on) --- "Permanent lighting mode" activated --- Close door -- lighting keeps on.

Winemex20 and Winemex40 Control panel Operation Guide



① **Display Window:**
Display the measured temperature inside the wine cooler;
② **Cycle Button** :
Each time, the temperature inside will drop 1 ℃, until reduced to a minimum 5 degree Celsius , and then return to the highest. temperature 20 degree Celsius.
Press for 3 seconds, the window to achieve Celsius / Fahrenheit display conversion.
③**Lamp & Power Button:**
When power cord connected: press and hold for 3 seconds, power is turned on, the ma chine starts.
In the machine power-on-state: press this button, LED lights on; Pre ss once again, LED lights off.
In the machine power-on-state: press and hold for 3 seconds, power is turned off, the machine is off.

Winemex39 and Winemex69 Control panel Operation Guide



① **"ON/OFF" the power button :**
In the standby mode: press 3 seconds, the power is turned on, the whole machine starts
In the power-on state: press the power button, window ④ shows the countdown 3 2 1, the power is turned off, the machine is turned off (show 3 2 1 process, the hand cannot leave the button)
② **Upper zone temperature setting up button:**
Press one time, the setting temperature showing in window ④ will increase 1 degree Celsius.
The highest setting temperature is 20 degree Celsius.
③**Upper zone temperature setting down button:**
Press one time, the setting temperature showing in window ④ will decrease 1 degree Celsius.
The lowest setting temperature is 12 degree Celsius.
④ **Display window (upper zone):**

Display the upper zone temperature

⑤**Display window (lower zone):**

Display the lower zone temperature

⑥**Lower zone temperature setting up button:**

Press one time, the setting temperature showing in window ⑤will increase 1 degree Celsius.

The highest setting temperature is 12 degree Celsius.

⑦**Lower zone temperature setting down button:**

Press one time, the setting temperature showing in window ⑤ will decrease 1 degree Celsius.

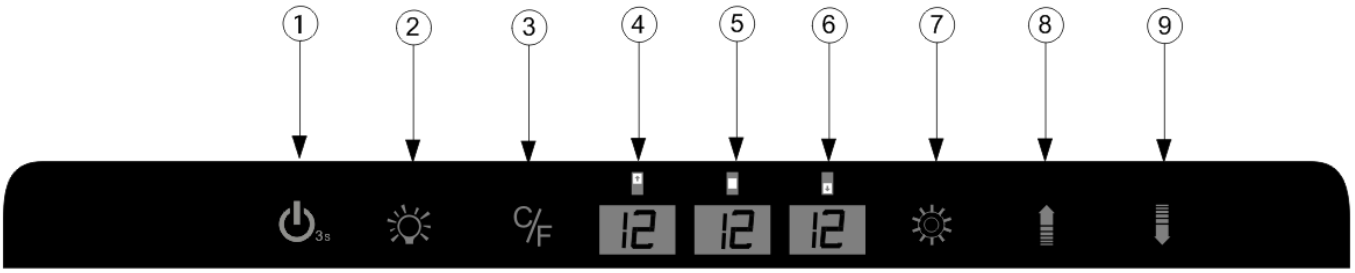
The lowest setting temperature is 5 degree Celsius.

⑧**Lamp button & C/F display conversion function:**

Press the button and the lamp turns on, the lamp will turn off once press again.

Set the conversion of degrees Celsius / Fahrenheit display. Press this button and hold for 3 seconds, the display window will be into degrees Celsius or Fahrenheit display.

Winemex145 Control panel Operation Guide



① "ON/OFF" Power Button :

Press the button 3 seconds to power off (④ digital countdown displays 3, 2, 1, press the button for 0.9

seconds after the window just POP countdown numbers).

② Lamp Button:

Press the button and the lamp turns on, the lamp will turn off once press again.

③C/F display conversion function button:

Set the conversion degrees Celsius / Fahrenheit display, each press this button, the display window will

be into degrees Celsius or Fahrenheit.

④ Display window:

Display the upper zone temperature

⑤ Display window：

Display the middle zone temperature

⑥ Display Window:

Display the lower zone temperature

⑦ Function setting button:

For temperature setting, press this button to select a zone, selection window will flash the temperature set by buttons ⑧ and ⑨

⑧ Temperature setting up button

By pressing the ⑦ function setting button to select a zone, press the temperature setting up button 1 time,

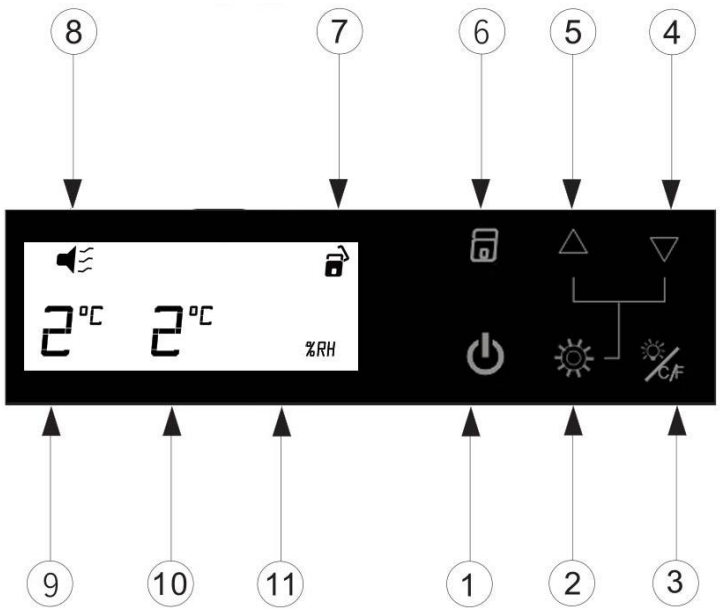
the temperature will increase 1 degree Celsius.

⑨Temperature setting down button

By pressing the ⑦ function setting button to select a zone, press the temperature setting down button 1 time,the temperature will decrease 1 degree Celsius.

Winemex 93 LCD Display Board Control Instruction

The display panel pattern may be different, but the function is the same.



- **①Power key:**

Standby mode: short press the button, the power is switched on, the machine starts
Boot state: the duration of 3 seconds, the window 10 shows the countdown 321, power off, the whole machine off.

- **②Function setting key:**

When you need to set the temperature, please press the function to set the key, by pressing the ④⑤ button to achieve the desired temperature

- **③Lighting button / Celsius Fahrenheit Conversion key:**

Every click of the lighting button, LED lights on / off switch between.
(If there is a door light switch, the light will be on only when the light is turned off and the door is opened, and the light will be off when the door is closed.If you want the light to stay on, just turn it on. The door lamp switch will not be controlled.)
Boot state, press the button for 3 seconds, the window ⑨⑩of the temperature display will be converted between Celsius and Fahrenheit.

- **④Down key：**

When you need to set the temperature, please press the function to set the key ② every click, the window ⑨⑩of the temperature display will be in the original temperature drop of 1 degrees.

- **⑤Up key：**

When you need to set the temperature, please press the function to set the key ② every click, the window ⑨⑩ of the temperature display will be in the original temperature rise of 1 degrees.

- **⑥Child lock：**

Boot state, the keyboard does not operate for more than 15 seconds, automatically locked, continued to press 3 seconds to unlock.

- **⑦Child lock status prompt:**

Indicates the locked state.

Indicates the unlocked state.

- **⑧Faulty system:**

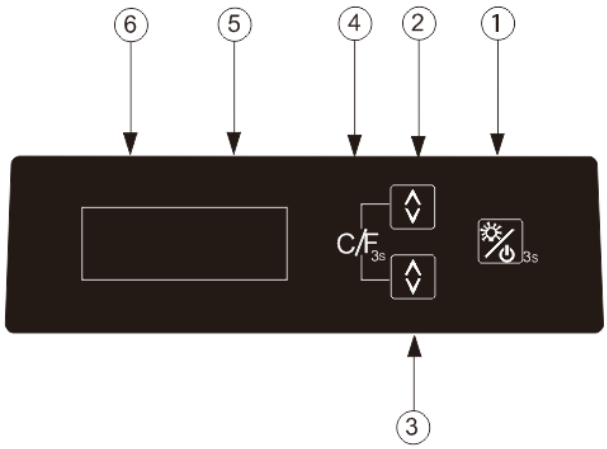
Indicates that the fault alarm function is activated.

- ⑨ Display the current measured temperature or Set temperature of the upper zone.

- ⑩Display the current measured temperature or Set temperature of the down zone.

- ⑪ Not show.

Winemex26 Control panel Operation Guide



- ①Lamp & Power Button:

When power cord connected: press and hold for 3 seconds, power is turned on, the machine starts.In the machine power-on-state: press this button, LED lights on; Press once again, LED lights off. (If there is a door light switch, the light will be on only when the light is turned off and the door is opened, and the light will be off when the door is closed.If you want the light to stay on, just turn it on. The door lamp switch will not be controlled.)

In the machine power-on-state: press and hold for 3 seconds, power is turned off, the machine is off.

- ②Upper zone temperature setting button:

Setting the upper zone temperature in window from 10 to 20 degree Celsius, by each single touch.

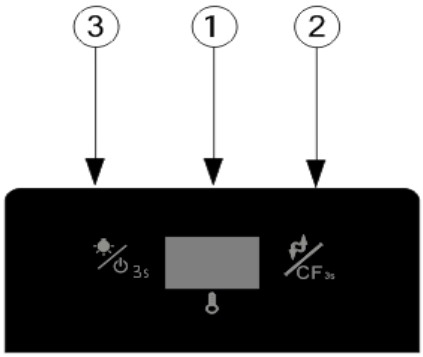
- ③Lower zone temperature setting button:：

Setting the lower zone temperature in window from 5 to 12 degree Celsius, by each single touch.

- ④C/F display conversion button:

Converting the degrees Celsius / Fahrenheit display in windows , by simultaneously pressing and hold for 3 seconds②③

Winemex24 Control panel Operation Guide

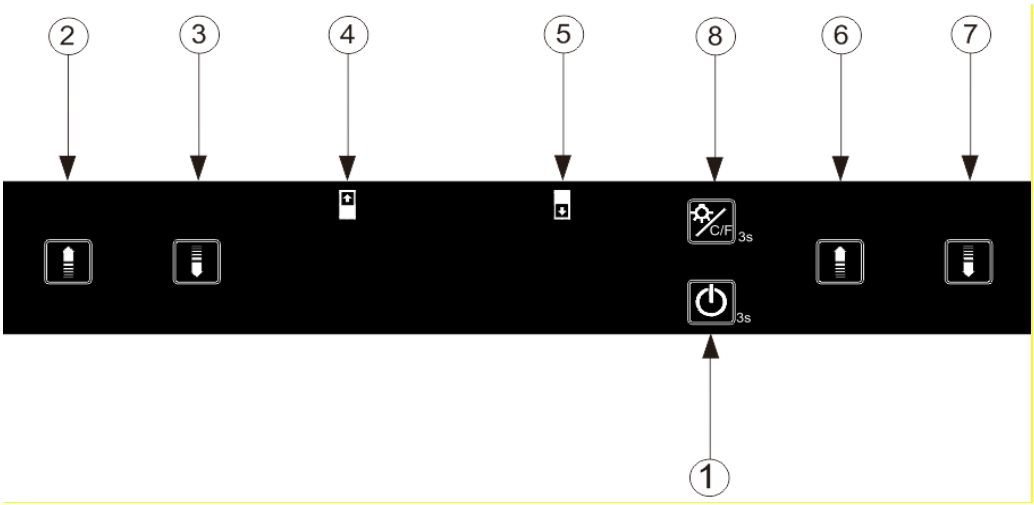


① **Display Window:**
Display the measured temperature inside the wine cooler;

② **Cycle Button**：
Each time, the temperature inside will drop 1 ℃, until reduced to a minimum 5 degree Celsius , and then return to the highest. temperature 20 degree Celsius.
Press for 3 seconds, the window to achieve Celsius / Fahrenheit display conversion.

③**Lamp & Power Button:**
When power cord connected: press and hold for 3 seconds, power is turned on, the ma chine starts.
In the machine power-on-state: press this button, LED lights on; Pre ss once again, LED lights off.
In the machine power-on-state: press and hold for 3 seconds, power is turned off, the machine is off.

Winemex101 Control panel Operation Guide



➢ ① **"ON/OFF" the power button :**

Press the button 3 seconds to power off (Window ④ digital countdown displays 3, 2, 1,). Press again (without delay), the power turns on.

➢ ② **Upper zone temperature setting up button:**

Press one time, window ④ the set value will increase 1 degree Celsius in the original setting temperature, the setting range according to customer requirements. Temperature range is 5° – 20° Celsius.

➢ ③ **Upper zone temperature setting down button :**

Press one time, window ④ the set value will reduce 1 degree Celsius in the original setting temperature, the setting range according to customer requirements. Temperature range is 5° – 20° Celsius.

➢ ④ **Window :**

Display upper zone temperature.

➢ ⑤ **Window:**

Display lower zone temperature.

➢ ⑥ **Lower zone temperature setting up button:**

press one time, window ⑤ the set value will increase 1 degree Celsius in the original setting temperature, the setting range accordingly to customer requirements. Temperature range is 5° – 20° Celsius.

➢ ⑦ **Lower zone temperature setting down button:**

press one time, window ⑤ the set value will reduce 1 degree Celsius in the original

setting temperature, the setting range accordingly to customer requirements. Temperature range is 5° – 20° Celsius.

➢ ⑧ **Lamp button:**
Press the button and the lamp turns on, the lamp will turn off once press again.
(If there is a door light switch, the light will be on only when the light is turned off and the door is opened, and the light will be off when the door is closed.If you want the light to stay on, just turn it on. The door lamp switch will not be controlled.)

➢ ⑧ **C/F display conversion function keys:**
Set the conversion degrees Celsius / Fahrenheit display, each press this button, the display window will be into degrees Celsius or Fahrenheit

LOADING YOUR WINE CELLAR

You may load your wine bottles in single or double rows while taking note of the following: if you do not have enough bottles to fill your wine cellar, it is better to distribute the load throughout the wine cellar so as to avoid "all on top" or "all below" type loads.

- Do remove or relocate adjustable wooden shelves to accommodate larger type of bottles or increase the capacity of the cellar by stacking the bottles up when necessary. (See removing shelves)
- Keep smalls gap between the walls and the bottles to allow air circulation. Like an underground cellar air circulation is important to prevent mould and for a better homogeneous temperature within the cellar.

- Do not over load your wine cellar to facilitate air circulation.
- Do not stack more than 1.5 rows of standard 0.75L bottles per shelves to facilitate air circulation
- Avoid obstructing the internal fans (located inside on the back panel of the wine cellar).
- Do not slide the shelves outwards beyond the fixed position to prevent the bottles from falling.
- Do not pull out more than one loaded shelf at a time as this may cause the wine cellar to tilt forward.
- Do not cover the wooden shelves with alloy foil or other materials, as it will obstruct air circulation.
- Do not move your wine cellar while it is loaded with wines. This might distort the body of the wine cellar and cause back injury.

WINE SERVING TEMPERATURE CHART

All wines mature at the same temperature, which is a constant temperature set between 12ºC to 14ºC. The below chart is an indicative temperature chart to indicate the best temperature for drinking purposes.

Champagne NV, Sparkling, Spumante	6ºC
Dry White Semillon, Sauvignon Blanc	8ºC
Champagne Vintage,	10ºC
Dry White Chardonnay	10ºC
Dry White Gewürztraminer, Riesling, Pinot grigio	10ºC
Sweet White Sauternes, Barsac, Montbazillac, Ice Wine, Late Harvest	10ºC
Beaujolais	13ºC
Sweet White Vintage: Sauternes…	14ºC
White Vintage Chardonnay	14ºC
Red Pinot Noir,	16ºC
Red Grenache, Syrah	16ºC
Red Vintage Pinot Noir	18ºC
Cabernet & Merlot: French, Australian, New Zealand, Chilean, Italian, Spanish, Californian, Argentinean…	20ºC
Vintage Bordeaux …	Room temperature not exceeding 20ºC

IMPORTANT INFORMATION ABOUT TEMPERATURE

Your wine cellar has been designed to guarantee optimum conditions for storing and/or serving your wines.

Fine wines require long and gentle developments and need specific conditions in which to reach their full potential.

All wines mature at the same temperature, which is a constant temperature set between 12ºC to 14ºC. Only the temperature of "dégustation" (wine appreciation) varies according to the type of wines (see "Wine Serving Temperature Chart" above). This being said and as it is for natural cellars used by wine producers for long period of storage, it is not the exact temperature that is important, but its consistency. In other words, as long as the temperature of your wine cellar is constant (between 12ºC to 14ºC) your wines will be stored in perfect conditions.

Not all wines will improve over the years. Some should be consumed at an early stage (2 to 3 years) while others have tremendous ageing capability (50 and over). All wines have a peak in maturity. Do check with your wine merchant to get the relevant information.

DEFROSTING/CONDENSATION/ HYGROMETRY/ VENTILATION

Your wine cellar is designed with "Auto-cycle" defrost system. During "Off-cycle" the refrigerated surfaces of the wine cellar defrost automatically. Defrost water from the wine cellar storage compartment drains automatically and part of it goes into a drainage container, which is located at the back of the wine cellar next to the compressor. The heat is transferred from the compressor and evaporates any condensation that has collected in

the pan. Part of the remaining water is collected within the wine cellar for humidity purposes.
This system enables the creation of the correct humidity level inside your wine cellar required by the natural cork to maintain a long lasting seal.

Notes: *The water collected by condensation, is therefore recycled. Under extremely dry environmental conditions, you may have to add some water into the water container provided with your wine cellar.*

All units are equipped with a double glazed glass door that has a third internal acrylic layer to minimize condensation on the glass door.

The wine cellar is not totally sealed; fresh air admission is permitted through the drainpipe. Air is circulated through the cellar by means of a fan/fans and the hollow shelves.

Notes: *During the refrigerating cycle, heat is given off and disperses through the external surfaces of the wine cellar. Avoid touching the surfaces during those cycles.*

OPERATION ANOMALIES

Ensure that there is power to the electrical supply plug by connecting another electrical appliance to it. Check fuse, if any. Make sure that the door is closed properly.

If your wine cellar appears to be malfunctioning, unplug it and contact your after sales service. Any intervention on the cold circuit should be performed by a refrigeration technician who should carry out an inspection of the circuit sealing system. Similarly, any intervention on the electrical circuit should be performed by a qualified electrician.

Notes: *Any intervention performed by a non- authorized technician We will lead to the warranty being considered as null and void.*

POWER FAILURES

In the event of a power interruption, all previous temperature settings are automatically preservation and it will revert to a preset temperature setting. (See preset chart)

Most power failures are corrected within a short period of time. An hour or two's loss of power will not affect wine cellar's temperatures. To avoid sudden change of temperature while the power is off, you should avoid opening the door. For longer period of power failure, do take steps to protect your wine.

Irrespective of the cause, if you notice either abnormal temperature or humidity levels inside your wine cellar, be reassured that only long and frequent exposure to these abnormal conditions can cause a detrimental effect on your wines.

TROUBLESHOOTING GUIDE

Common problems may easily be solved, saving you the cost of a possible service call. Please read carefully the instruction manual and revert to troubleshooting guide chart.

PROBLEM	POSSIBLE CAUSE
Wine cellar does not operate.	Not plugged in. The appliance is turned off. The circuit breaker tripped or the fuse is broken.
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 does not seal properly.
Turns on and off frequently.	The room temperature is hotter than normal. A large amount of contents has been added to the Wine cellar. 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.
The light does not work.	Not plugged in. The circuit breaker tripped or a blown fuse. The bulb is out of order. The light button is “OFF”.
Vibrations.	Check to assure that the Wine cellar is level.
The Wine cellar seems to make too much noise.	The rattling 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 refrigerant in your Wine cellar. Contraction and expansion of the inside walls may cause popping and crackling noises. The Wine cellar is not level.
The door will not close properly.	The Wine cellar is not level. The door was reversed and not properly installed. The gasket is faulty. (magnet or rubber is spoiled) The shelves are out of position.

Standard features: Compressor operated: R600a
- Available in rated voltage/frequency (as per country' requirements): 220V-240V/50/60Hz
- Automatic defrost
- Humidity : 65% RH +/-10% RH
- Black outer and inner finish
- Internal light
- Adjustable feet x 4
- Optional Two or Triple layers glass door
- Optional Common or Seamless stainless steel finish door frame or Full black glass door

Before disposal of the appliance.

1. Disconnect the main plug from the main socket.
2. Cut off the main cable and discard it.

	Correct disposal of this product
	This symbol on the product, or in its packaging, indicates that this product may not be treated as household waste. Instead, it should be taken to the appropriate waste collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by the inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council, your household waste disposal service, or the shop where you purchased the product.

THERMEX SCANDINAVIA A/S SERVICEAFD.:
Farøvej 30 • 9800 Hjørring • Danmark
Tlf.: 98 92 62 33
E-mail: service@thermex.dk

THERMEX SCANDINAVIA AS

Tel.: 22 21 90 20 • Fax: 22 21 90 21
E-mail: service@thermex.no • www.thermex.no

THERMEX SCANDINAVIA AB
Importgatan 12 A • S-422 46 Hisings Backa
Tel: 031 340 82 00
E-mail: info@thermex.se • www.thermex.se

THERMEX SCANDINAVIA S.L.U.
C/Noi del Sucre, 42 • 08840 Viladecans
Tel.: 93 637 30 03
E-mail: info@thermex.es • www.thermex.es

THERMEX SCANDINAVIA AS

+358 942454000
E-mail: info@thermex.fi • www.thermex.fi