

Franklin Chef™

Thermoelectric Wine Cellars **Rafrâchisseurs à vin thermoélectriques** **Bodegas aclimatadoras termoeléctricas**

Use and Care Guide (pages 1 - 5)

Mode d'emploi (pages 6 - 10)

Manual del usuario (páginas 11 - 15)

Models/Modèles/Modelos

FCW16T

FCW20T

FCW20TC

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Franklin Chef™

Thermoelectric Wine Cellars

The next best thing to a subterranean cavern for your fine wines.

- **NO VIBRATION, NO NOISE**
With no compressor, the only moving part is a gentle fan to circulate interior air. Vibration and noise caused by a compressor can agitate wine sediment and adversely affect flavor.
- **IDEAL TEMPERATURE**
Using the temperature control knob, you can adjust the compartment interior to cool down to 18F° below room temperature. Select the right temperature for your objective, whether allowing your wines to mature slowly and develop complexity, or for table-ready occasions.
- **COMPACT SIZE**
With no compressor to occupy valuable interior real estate, wine storage space is maximized relative to overall size of the unit. For the same reason, the unit is lightweight and easily transportable from storage room to entertainment area.
- **EFFICIENCY**
Thermoelectric technology virtually sips energy and costs just pennies to operate. Total lack of CFC's adds to the environmental friendliness of these unique wine cellars.
- **RELIABILITY**
Solid-state components and few moving parts mean superior reliability for a long, trouble-free life.

IMPORTANT SAFEGUARDS

Read all instructions before using this appliance. When using this appliance, always exercise basic safety precautions, including the following:

1. Use this appliance only for its intended purpose as described in this instruction manual.
2. This wine cellar must be properly installed in accordance with the installation instructions before it is used.
3. These units can be built in. However, there must be clearance in the back of the unit sufficient to allow heat to dissipate.
4. Never unplug the unit by pulling on the power cord itself. Grip the plug firmly and pull it straight out of the outlet. Replace or repair a cord that appears frayed or shows cracks along its length.

SAVE THESE INSTRUCTIONS!

DANGER!

Avoid the risk of child entrapment. If product is not in use, remove the door so that small children cannot get trapped inside.

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Operation

Franklin Thermoelectric Ready-to-Drink Wine Cellar

This unit can be used to store red wine at temperatures in the mid-60°s, or when set at the mid-50°s to store white or red wine, or as a ready-to-drink wine cellar that can be used to keep wine on the kitchen countertop during parties and other functions that require more than one bottle of wine.

1. Setup and Start

This wine cellar can be plugged into any standard 120V 60Hz socket that has been properly installed and grounded.

IMPORTANT! For your personal safety, this appliance must be properly grounded. It is equipped with a cord having a grounding wire with a grounding plug. The plug must be inserted into an outlet that is properly installed and grounded.

When the unit is plugged in you will not hear any operating noises. There is a fan inside the unit, but each time you open the door, the fan automatically goes off. Other than the internal fan, there are no moving parts in the unit.

2. Adjusting the Temperature

On the back of the unit is a cylindrical thermostat knob that can be turned to raise or lower the inside temperature. Just adjust this knob until the temperature is right for the wine you are storing. Use a thermometer to check the temperature.

3. Recovery Time

One characteristic of thermoelectric units is the length of time the unit requires to recover from having the door opened and shut. It is necessary to wait several hours for the temperature to return to its former level once the door has been opened. This is normal for this type of unit.

4. Use of Extension Cords

Avoid the use of an extension cord because of the potential safety hazards under certain conditions. If it is necessary to use an extension cord, be sure to use a 3-wire extension cord that has a 3-blade grounding plug. Use a 3-slot outlet that will accept the plug. The marked rating of the extension cord must be equal to or greater than the electric rating of the appliance.

5. Temperature Range

All wines are best stored on a long-term basis (over 1 year) at 54-55°F. This cellar is built to store wines at this temperature. Most people will use this cellar for white wines, which are at their best when stored at 54-55°F. As for red wines, they are at the peak of flavor at temperatures of 64-66°F. Setting the thermostat to Minimum will allow you to store red wines successfully in this cellar. At this temperature you can remove the bottle, decant the wine and immediately be able to drink it at its optimum temperature.

Some Special Features of Thermoelectric Wine Cellars

Thermoelectric units like this one have some very interesting features, some not found in other wine cellar models.

1. These units have virtually no moving parts. This allows for a high degree of reliability.
2. These units have no compressor and hence no vibration during normal operation. This is an excellent point for drinkers of red wine as there is no way the unit can shake the sediment.
3. These units are capable of being built-in. However heat is generated at the back of the unit so some space in the back must be provided to dissipate this heat.
4. This unit is designed to operate at a maximum of 18F° below the ambient temperature. This means that if you put the unit in a home with a temperature of 72°F, the lowest temperature the unit can reach is 54°F.

Care and Cleaning of Your Wine Cellar

Cleaning the Outside

Clean the outside of your unit with mild soapy water. Dry with a soft, non-abrasive cloth. Never use harsh cleansers or scouring pads to clean any part of your cellar.

Cleaning the Inside

Be sure to unplug your wine cellar. Remove all bottles. Rinse the inside surface with plain water and dry the chrome racks.

Cellar Troubleshooting

Cellar does not get cold

1. Check to see if there is power in the outlet you have plugged into.
2. Check to see that the thermostat knob was turned properly.
3. Be sure the door is providing a proper seal.

Cellar does not get down to temperature quickly

1. Be sure you have allowed sufficient time for temperature recovery.
2. Do not open and close the door frequently.

Franklin Chef™ Limited Warranty

Franklin Industries, L.L.C., warrants this product to be free from defects in materials and workmanship for a period of one year from the date of original purchase or delivery. Any parts that are determined to be defective will be replaced or repaired by Franklin at no charge as long as the unit was operated in accordance with the instructions furnished with the product.

This warranty covers units only in the continental United States and does not cover the following:

- Damage from improper voltage or installation
- Damage in shipping
- Defects other than manufacturing defects
- Glass, trim or light bulbs
- Any damage or loss to cellar contents as the result of failure of the unit to perform as expected
- Labor or repairs after the first 12 months
- Damage from abuse, misuse, accident, alteration or lack of proper care or routine maintenance.

Commercial warranty is limited to 90 days parts and labor.

This limited warranty is given in lieu of all other warranties expressed or implied. This warranty does not cover incidental or consequential damages. This warranty does not cover any losses from spoilage or damages to the contents of the Franklin Chef™ wine cellar.

This warranty provides you with specific legal rights and you may have other rights that vary from state to state.

For warranty service, contact:

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