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English, 1

WE 24

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Features

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Notices

! Remember to keep this booklet so you can refer to it at any time. In case of sale, transfer or should you move, remember to keep it together with the device.

! Read the instructions carefully: there is important information about installation, use and safety.

! To prevent danger stemming from instability of the device, you must fasten it in place, following the assembly instructions strictly.

! Whenever moving or transporting the device, keep it in a vertical position.

! The beverage centre must not be used by children or invalids, without supervision by an adult or a tutor, in order to prevent the cellar from being used improperly.

! Children may use the beverage centre only if supervised by an adult, in order to prevent them from playing with the cellar.

! After installing the device, the power cable and socket must be easy to reach.

! Keep the ventilation openings on the casing of the device free.

! Do not use mechanical devices, or any means not suggested by the manufacturer, to speed up defrosting.

! Do not damage the coolant circuit.

! Contact the after sales service to replace the neon.

! The cable must not be bent or crushed.

! The cable must be checked on a routine basis and replaced only by authorised technicians.

! The power supply cable is of a Y type. Contact the after sales service to replace it.

! Do not use electrical equipment inside the food compartments, unless they are of a kind suggested by the manufacturer.

! The Manufacturer shall not be liable if any of the above rules are not complied with.

DATA SHEET	
Model	WE 24
Temperatures	1 Zone
Dimensions	width cm 60 length cm 44,8 depth cm 55
Weight** Weight	30,5 Kg 35,5 Kg
Power	120 W
Current	0,54 A
Lamp	1 x 6 W
Consumption	0,9 kWh / 24h
Voltage*	115 - 220 V
Frequency Hz*	50 - 60
* These values may change in different countries. In order to find the specific features of your device, check the product features plate. ** When the device is empty.	

Positioning and connection

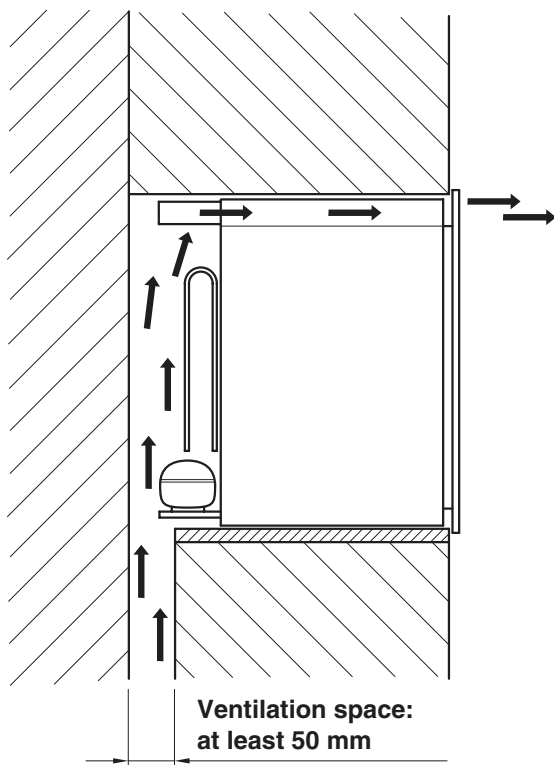
Unpacking

- 1 Unpack the device immediately and make sure it has not been damaged during transport. Should it be damaged, do not connect, and get in touch with the Dealer.
- 2 Carefully remove the protections and the adhesives, open the door and make sure all the components are present.
- 3 Take out the power supply cable.

Positioning

- 1 Position the device in a well ventilated area, not damp and free (avoid cabinets with closed walls).
- 2 Keep the device away from heat sources.
- 3 Make sure the minimum distances between the device and the walls of the room where it is placed are kept, in order to ensure perfect ventilation of the device.

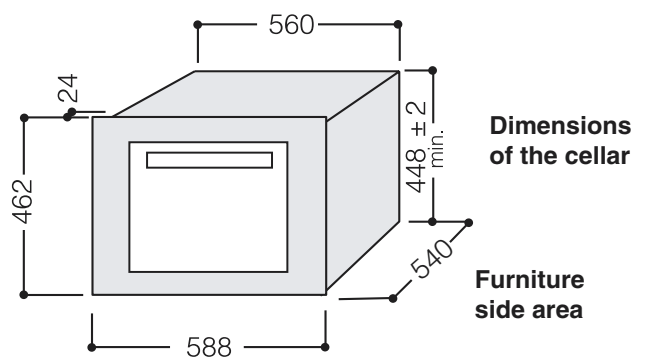
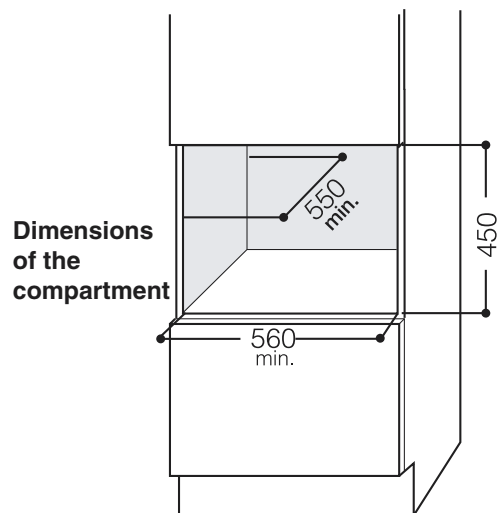
See figure.



Wiring connection

After transport, stand the device vertically, and wait for at least 3 hours before connecting it to the wiring system. Before putting the plug into the power socket, make sure that:

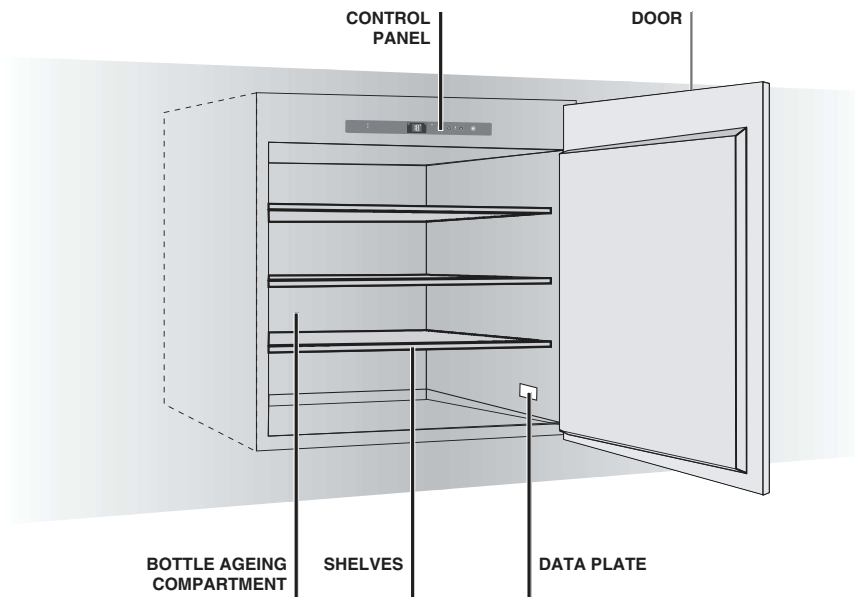
- the socket is earthed and according to legal regulations;
- the socket is able to hold up to the maximum power load of the machine, indicated on the Data Sheet table or on the feature plate to the bottom right (see Description of the device);
- the power supply voltage falls within the range indicated on the Data Sheet table or on the feature plate to the bottom right (see Description of the device);
- the power socket is compatible with the plug of the device. Otherwise, replace the socket or the plug; do not use extensions or multiple sockets.



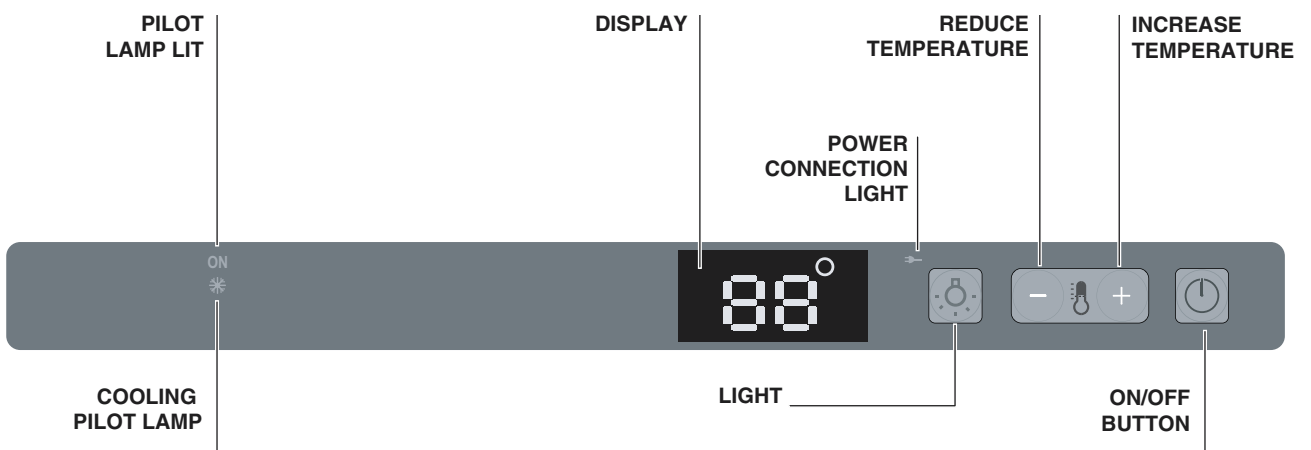
Product Description

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Interior Parts



Control Panel



Bottle ageing compartment

The ageing compartment's main function is that of guaranteeing that your wines are preserved in optimal conditions.

The temperature has been set in the factory at a temperature held to be excellent in most cases and is 15°C in the upper compartment.

Wine has a complex nature and it derives from a long and slow process. In order to best express its attributes, very specific conditions are necessary. All wines are preserved at the same temperature, but, depending on their different characteristics, wines are served and tasted at very different temperatures (see the Table of ideal wine temperatures). Therefore, just as for manufacturers' wine cellars, for your new appliance, the absolute temperature value is not important for preserving your wine. Rather, the constant temperature through time is important. Wine preservation is ideal at any temperature, as long as that temperature does not vary.

Manual temperature control

When you plug in your wine cellar, the display shows the temperature inside the cellar: it has been set to reach 15° C and become steady on it. Should you need to adjust it, follow the instructions below:

1. When you plug in your wine cellar, the display shows the temperature that has been set
2. Press the **+** button for one second (see the Control Panel). The temperature will begin to blink.
3. Press the **+** or **-** buttons until you reach the desired temperature.
4. Wait 5 seconds for the temperature to stop blinking.
5. Wait until the wine cellar reaches its temperature before you place the wine bottles inside.

The inside light does not go on (or it goes off temporarily) when the inside temperature goes over 24° C. This allows you to reach the pre-set temperature more quickly.

Taking out the wooden shelves

WARNING:

The wooden shelves are not sliding. Do not take them out when loaded with bottles, to prevent the risk of the bottles breaking. You can take the shelves out for cleaning only when they are not loaded with any bottles.

Table of ideal wine temperatures

This table indicates the approximate temperatures at which wine should be served. Should one of your wines need to be served at a temperature that is greater than the temperature inside your wine cellar, we suggest that you leave it wine out for the time that is necessary before you serve it.

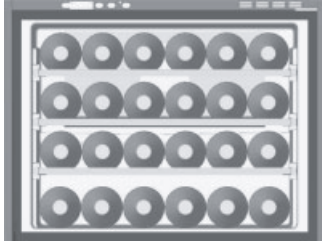
Amarone	17°C
Barbaresco	17°C
Barolo	17°C
Beaujolais	13°C
White liquered Bordeaux	6°C
Dry White Bordeaux	8°C
Red Bordeaux	17°C
White Bourgogne	11°C
Red Bourgogne	18°C
Brunello	17°C
Champagne	6°C
Chianti Classico	16°C
Languedoc-Roussillon	13°C
Passito di Pantelleria	6°C
Rosé Provence	12°C

Dry and Sweet Sparkling Wines	6°C
Verdicchio di Matelica e dei Castelli di Jesi	8°C
White wines from Trentino Alto Adige	11°C
Franciacorta White Wines	11°C
Dry aromatic white wines	10°C
Dry, young, and fruity white wines	8°C
White wines from Friuli Venezia Giulia	11°C
Rodano wines	15°C
Dry white wines from the Loire	10°C
Liquered wines from the Loire	7°C
Red wines from the Loire	14°C
Liquered Passito wines	8-18°C
Rosè Wines, New Wines	12°C
Light red wines with mild tannic	14°C
Red, rather tannic wines with medium structure	16°C

Stocking the wine bottles

Standard 24-bottle stock

The 24-bottle stock (for standard, mixed, and renana bottles) is recommended for wines that need to be visible and easily removed.

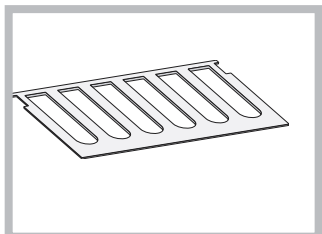


STANDARD
24 Bottles (100% lying down)
3 shelves

Position each bottle into the slots on the 3 wooden shelves. 6 bottles can be placed on the bottom of the wine cellar.

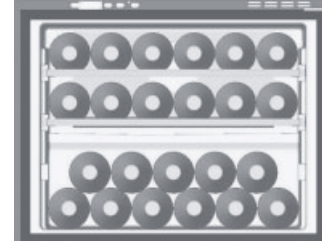
We suggest you place the Renana bottles onto the lower shelf and the bottom of the wine cellar because they have been specially designed to hold larger bottles.

! The wooden shelf can safely hold up to 22 bottles.



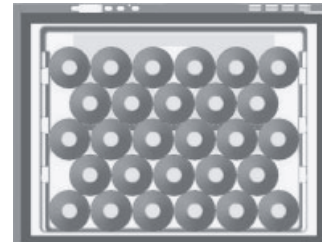
Champagne bottle stock

Champagne bottles are larger than standard bottles. They must be placed onto the base of the wine cellar, which can hold up to 5.



If you want to stock more than 5 Champagne bottles in your wine cellar, remove the 3th shelf and stock the bottles in two rows (placing the bottles in the second row between those on the bottom row). This will hold up to 9 bottles.

Some stocking configurations



PRESERVATION
28 Bottles (100% lying down)

Care and maintenance

Disconnecting the wine cellar

During cleaning and maintenance, it is imperative that you unplug the wine cellar

Troubleshooting

If you notice that your wine cellar is not working properly, check with the following list before you call your Service Centre.

Problem

The compressor does not work

Possible causes/solutions

- The plug is not plugged into the wall-outlet or not enough to make contact. Or, there could be a power failure in your home.
- The wall-outlet is not in working order. Plug the wine cellar into another wall-outlet to check.

The compressor never stops

- Contact the Service Centre

! Any work that is done to the wine cellar should be performed by your authorized local Service Centre.

! Short term faults, such as power failure, will not compromise the wines. It is only when working faults are left unsettled for a long time that the wine may suffer.