

EN

English, 1

WL 24/HP

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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

<b>Model</b>	WL 24/HP
<b>Temperatures</b>	1 Zone
<b>Dimensions</b>	width cm 60 length cm 44,8 depth cm 55
<b>Weight**</b> <b>Weight</b>	30,5 Kg 35,5 Kg
<b>Power</b>	120 W
<b>Current</b>	0,54 A
<b>Lamp</b>	1 x 6 W
<b>Consumption</b>	0,9 kWh / 24h
<b>Voltage*</b>	115 - 220 V
<b>Frequency Hz*</b>	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.	

**This appliance is intended to be used exclusively for the storage of wine.**

## Positioning and connection

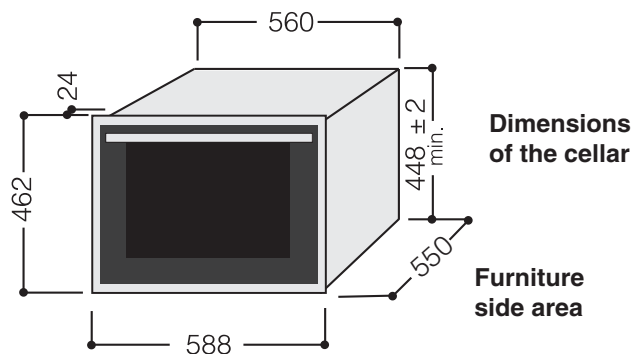
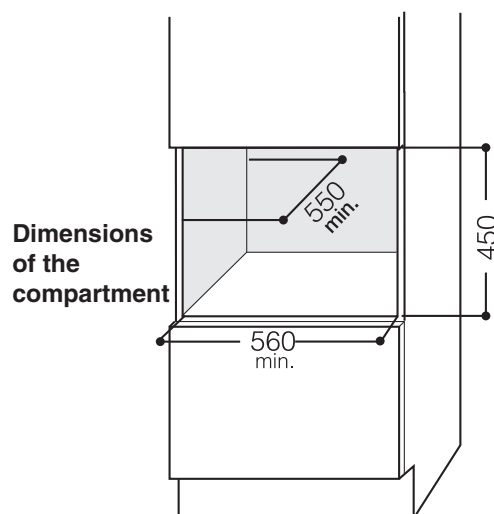
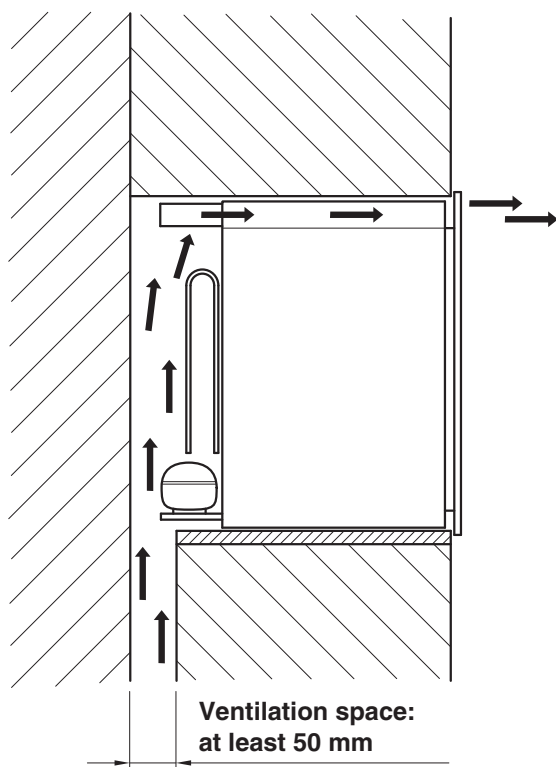
### Unpacking

- 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.



### Electrical connections

After the appliance has been transported, carefully place it vertically and wait at least 3 hours before connecting it to the electricity mains. Before inserting the plug into the electrical socket ensure the following:

- The appliance is earthed and the plug is compliant with the law.
- The socket can withstand the maximum power of the appliance, which is indicated on the data plate located on the right side of the horizontal surface in the top compartment, under the thermostat (e.g. 150 W).
- The voltage is within the range of values indicated on the data plate located on the right side of the horizontal surface in the top compartment, under the thermostat (e.g. 220-240V).
- The socket is compatible with the plug of the appliance.

If the socket is incompatible with the plug, ask an authorised technician to replace it (*see Assistance*). Do not use extension cords or multiple sockets.

! Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.

! The cable must not be bent or compressed.

! The cable must be checked regularly and replaced by authorised technicians only (see Assistance).

**! The manufacturer declines any liability should these safety measures not be observed.**

Your appliance is supplied with a 13amp fused plug that can be plugged into a 13amp socket for immediate use. Before using the appliance please read the instructions below.

#### **WARNING:**

**THIS APPLIANCE MUST BE EARTHED.**

#### **Replacing fuse covers:**

When replacing a faulty fuse, a 13amp ASTA approved fuse to BS 1362 should always be used and the fuse cover re-fitted.

If the fuse cover is lost, the plug must not be used until a replacement is obtained.

#### **Replacement fuse covers:**

If a replacement fuse cover is fitted, it must be of the correct colour as indicated by the coloured marking or the colour that is embossed in words on the base of the plug.

#### **Changing the plug:**

#### **Removing the plug**

If your appliance has a non-rewireable moulded plug and you should wish to remove it to add a longer cable or to re-route the mains cable through partitions, units etc. please ensure that either:

- The plug is replaced by a fused 13amp re-wireable plug bearing the BSI mark of approval.

or

- The mains cable is wired directly into a 13amp cable outlet, controlled by a switch (in compliance with BS 5733) which is accessible without moving the appliance.

#### **Disposing of the plug**

Cut off and dispose of the supplied plug if it does not fit your socket. The cable should be cut as close as possible to the moulded plug.

Remove the fuse.

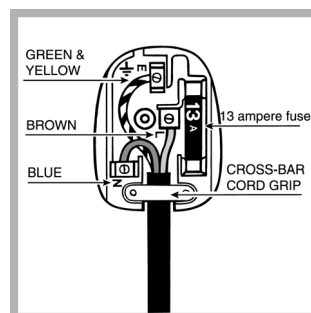
#### **WARNING:**

**To avoid a shock hazard do not insert the discarded plug into a socket anywhere else.**

#### **Fitting a new plug**

#### **IMPORTANT:**

WIRES IN THE MAINS LEAD ARE COLOURED IN ACCORDANCE WITH THE FOLLOWING CODE...




Green and Yellow - Earth

Blue - Neutral

Brown - Live

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- Connect Green and Yellow wire to terminal marked 'E' or  or coloured Green and Yellow.
- Connect Brown wire to terminal marked 'L' or coloured red or brown.
- Connect Blue wire to terminal marked 'N' or coloured Black or Blue.

If a 13amp plug (BS 1363) is used it must be fitted with a 13amp fuse. A 15amp plug must be protected by a 15amp fuse, either in the plug or adaptor or at the distribution board.

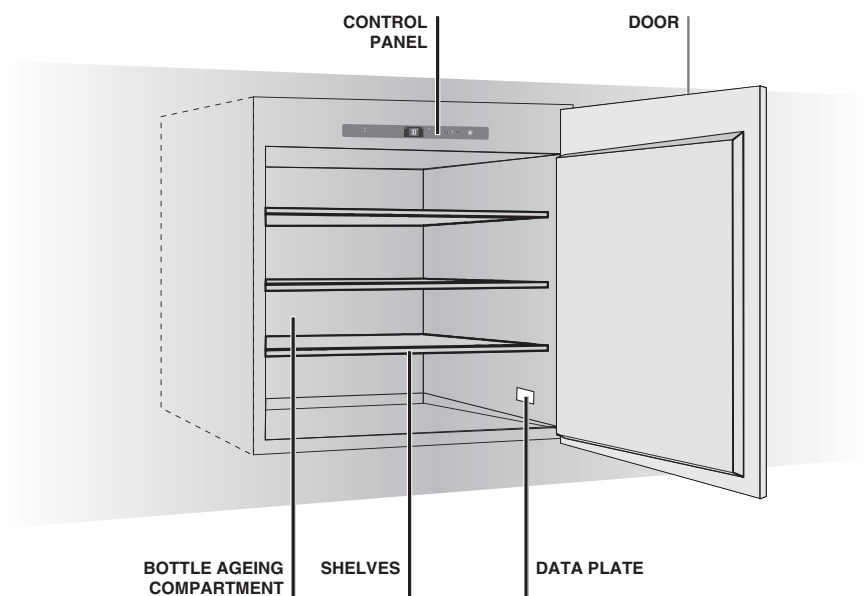
**If you are in any doubt about the electrical supply to your machine, consult a qualified electrician before use.**

**CE Marking certifies that this appliance conforms to the following EEC directives :**

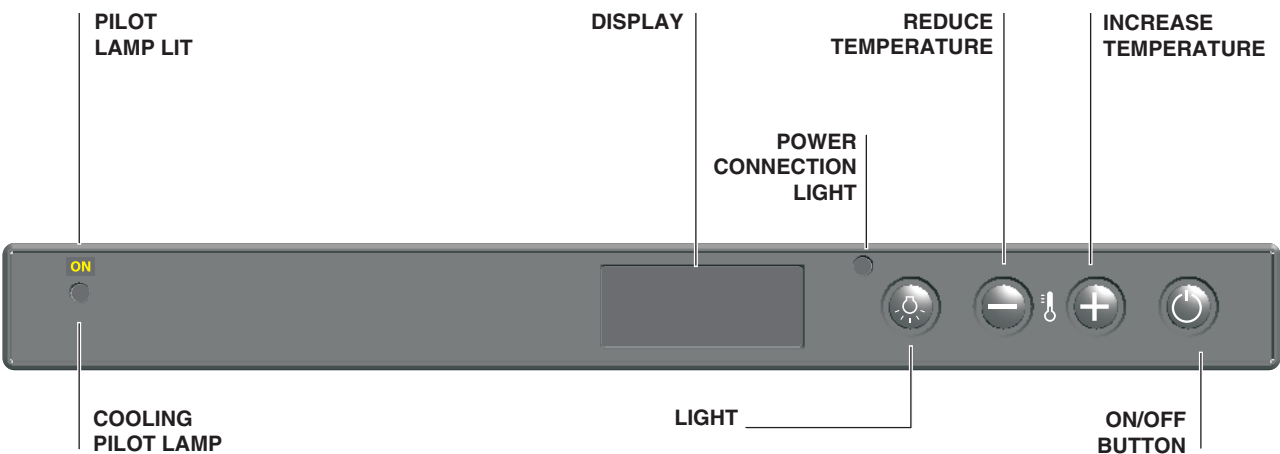
**Low Voltage Equipment - 73/23/EEC & 93/68 EEC  
Electromagnetic Compatibility 89/336/EEC, 92/31/EEC & 93/68/EEC**

## Interior Parts

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## Control Panel



# Using the wine cellar

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## 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

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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.

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

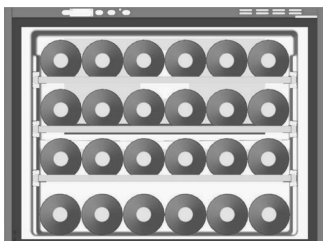
<b>Dry and Sweet Sparkling Wines</b>	6°C
<b>Verdicchio di Matelica e dei Castelli di Jesi</b>	8°C
<b>White wines from Trentino Alto Adige</b>	11°C
<b>Franciacorta White Wines</b>	11°C
<b>Dry aromatic white wines</b>	10°C
<b>Dry, young, and fruity white wines</b>	8°C
<b>White wines from Friuli Venezia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

# Stocking the wine bottles

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## 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.



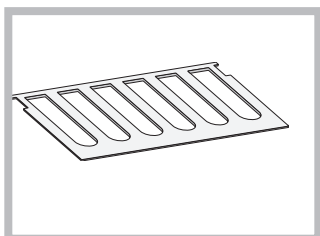
### STANDARD

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.

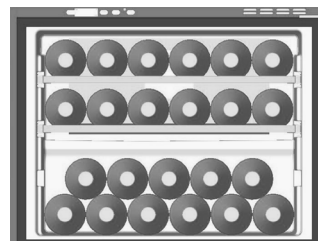
We suggest you place the Renana bottles onto the lower shelf and the bottom of the wine cellar because they have been specially designed to hold larger bottles.

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



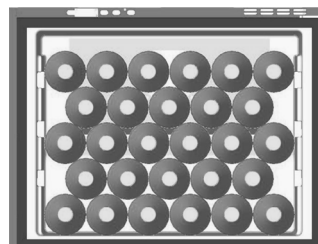
## Champagne bottle stock

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

### Possible causes/solutions

#### The compressor does not work

- 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.

! The appliance was designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

This appliance complies with the following Community Directives:



- 73/23/EEC of 19/02/73 (Low Voltage) and subsequent amendments;
- 89/336/EEC of 03.05.89 (Electromagnetic Compatibility) and subsequent amendments;
- 2002/96/CE.

## Disposal



- Observe local environmental standards when disposing packaging material for recycling purposes.
- The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

# Assistance

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## Before calling for Assistance:

- Check if the malfunction can be solved on your own (see *Troubleshooting*).
- If after all the checks, the appliance still does not operate or the problem persists, call the nearest Service Centre

## Communicating:

- type of malfunction
- appliance model (Mod.)
- serial number (S/N)

This information can be found on the data plate located on the bottom left side of the refrigerator compartment.

model				serial number			
Mod. RG 2330				S/N 704211801			
TI				Cod. 93139180000			
240 V~				150 W			
Total 340				75			
Gross Bruto Brut				Net Util Utile			
Gross Bruto Brut				Gross Bruto Brut			
Compr. Syst.				Test Pressure HIGH-235			
Kompr. kg 0,090				P.S-I. LOW 140			
Made in Italy 13918							

**Never call on unauthorized technicians and always refuse spare parts which are not originals.**

## Guarantee

### 12 Months Parts and Labour Guarantee

Your appliance has the benefit of our manufacturer's guarantee, which covers the cost of breakdown repairs for twelve months from the date of purchase.

This gives you the reassurance that if, within that time, your appliance is proven to be defective because of either workmanship or materials, we will, at our discretion, either repair or replace the appliance at no cost to you.

#### **This guarantee is subject to the following conditions:**

- The appliance has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The appliance is used only on the electricity or gas supply printed on the rating plate.
- The appliance has been used for normal domestic purposes only.
- The appliance has not been altered, serviced, maintained, dismantled, or otherwise interfered with by any person not authorised by us.
- Any repair work must be undertaken by us or our appointed agent.
- Any parts removed during repair work or any appliance that is replaced become our property.
- The appliance is used in the United Kingdom or Republic of Ireland.

#### **The guarantee does not cover:**

- Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation.
- Replacement of any consumable item or accessory . These include but are not limited to: plugs, cables, batteries, light bulbs, fluorescent tubes and starters, covers and filters.
- Replacement of any removable parts made of glass or plastic.

**THIS GUARANTEE WILL NOT APPLY IF THE APPLIANCE HAS BEEN USED IN COMMERCIAL OR NON-DOMESTIC PREMISES.**

### 5 Year Parts Guarantee

Hotpoint also offers you a free 5 year parts guarantee. This additional guarantee is conditional on you registering your appliance with us and the parts being fitted by one of our authorised engineers. There will be a charge for our engineer's time. To activate the extra parts warranty on your appliance, simply call our registration line on 0870 6092094 (ROI 01 230 0800).

### Extended Guarantees

We offer a selection of repair protection plans that enable you to fully cover yourself against the expense of repair bills for the life of your policy. To find the ideal plan for you please call our advice line on 08709 088 088 (ROI 01 230 0233).

### Free Helpdesk Service

We have a dedicated team who can provide free advice and assistance with your appliance if you experience any technical difficulties within the first 90 days of ownership. Simply call our Hotpoint Service Hotline on 08709 066 066 (ROI 0818 313 413) for telephone assistance, or, where necessary, to arrange for an engineer to call. If we cannot resolve the technical problem we will replace your machine or, if you prefer, give you your money back.

## After Sales Service

No one is better placed to care for your Hotpoint appliance during the course of its working life than us  
- the manufacturer.

## Essential Contact Information

### Hotpoint Service

We are the largest service team in Europe offering you access to 400 skilled telephone advisors and 1100 fully qualified engineers on call to ensure you receive fast, reliable, local service.

**UK: 08709 066 066**

**Republic of Ireland: 0818 313 413**

**[www.hotpointservice.co.uk](http://www.hotpointservice.co.uk)**

Please note: Our advisors will require the following information:

Model number:

Serial number:

### Parts and Accessories

We supply a full range of genuine replacement parts as well as accessory products that protect and hygienically clean your appliance to keep it looking good and functioning efficiently throughout its life.

**UK: 08709 077 077**

**Republic of Ireland: 0818 313 413**

**[www.hotpointservice.co.uk](http://www.hotpointservice.co.uk)**

### Appliance Registration

We want to give you additional benefits of Hotpoint ownership. To activate your free 5 year parts guarantee you must register your appliance with us.

**UK: 0870 6092094**

**Republic of Ireland: 01 230 0800**

**[www.hotpointservice.co.uk](http://www.hotpointservice.co.uk)**

**Indesit Company UK Ltd. Morley Way, Peterborough, PE2 9JB**

Indesit Company Unit 49 Airways Industrial Estate, Dublin 17



## Recycling & Disposal Information

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality, recycled components to keep down customer costs and minimise material wastage.

Please dispose of packaging and old appliances carefully. To minimise the risk of injury to children, remove the door, plug and cut the mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into a mains socket, and the door cannot be locked shut.