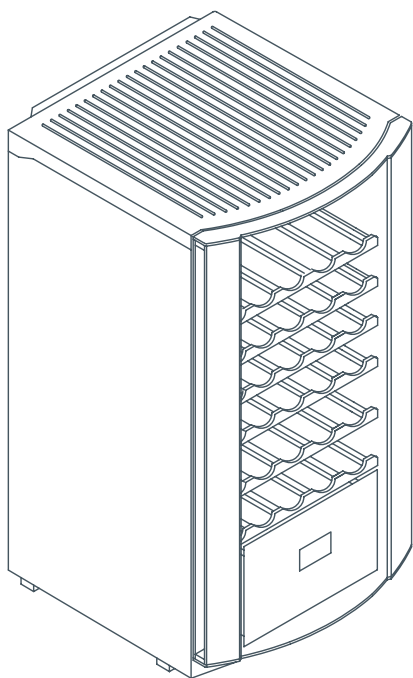


Haier



Installation instructions and user guide

Wine Cellar

**JC-110GD
JC-160GD**



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Important!

SAVE THESE INSTRUCTIONS

The model shown in this user guide may not be available in all markets and is subject to change at any time. For current details about model and specification availability in your country, please contact your local Haier dealer.

Safety and warnings

Safety and warnings

To reduce the risk of fire, electric shock, or injury to persons, please read the **IMPORTANT SAFETY INSTRUCTIONS** before operating this appliance. Use this appliance only for its intended purpose as described in this User Guide.

Important!

When using this appliance, always exercise basic safety precautions including the following:

- *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 responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.*
- *Risk of child entrapment. Before you throw away your old refrigerator, freezer or Wine Cellar:*
 - *Take off the door.*
 - *Leave the shelves in place so that children may not easily climb inside.*
- *Do not operate your Wine Cellar in the presence of explosive fumes.*
- *Extreme care must be taken when disposing of your old appliance to avoid hazards. The refrigerant gas must be safely removed and for the safety of young children, remove doors.*
- *Your Haier Appliances Authorised Service Centre will be able to give advice on environmentally friendly methods of disposing of your old Wine Cellar.*
- *This appliance must be properly installed in accordance with the installation instructions before it is used.*
- *Never unplug your Wine Cellar by pulling on the power cord.*
- *Always grip the plug firmly and pull straight out from the outlet.*
- *Repair or replace immediately all electric service cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion along its length at either the plug or appliance end.*
- *If the power supply cord is damaged, it must only be replaced by your Haier Appliances Authorised Service Agent.*
- *When moving your appliance away from, or against the wall, be careful not to crush or damage the power cord.*
- *Unplug your Wine Cellar before cleaning, replacing the light bulb, or making any repairs.*
- *This Wine Cellar should not be recessed or built-in to an enclosed cabinet. It is designed for freestanding installation only.*
- *Ensure your appliance is positioned free of any obstructions that will prevent air from flowing around the cabinet sides.*
- *Do not store food in the Wine Cellar. The interior temperature will not be cool enough to prevent spoilage in food and will promote bacterial growth.*
- *Many commercially available cleaning products contain solvents which may attack plastic components of your Wine Cellar and cause them to crack.*
- *Please refer to the cleaning care section of this booklet for further advice.*

SAVE THESE INSTRUCTIONS

Your Haier Wine Cellar

Your Haier Wine Cellar

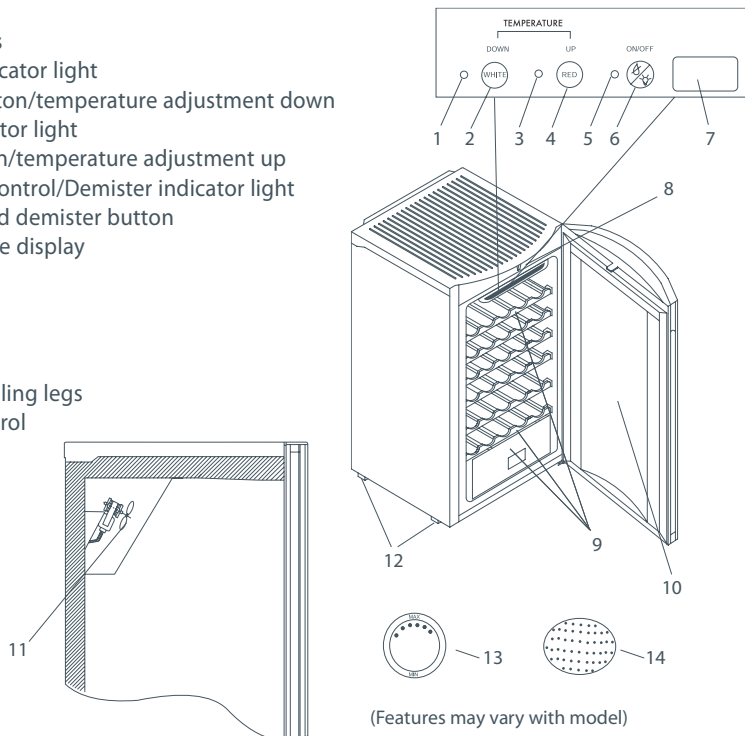
The storage of wine is important; as wine is a natural, perishable beverage the storage conditions impact greatly on the overall taste, quality and aroma of wine. It is therefore important to store and serve wine correctly. The Haier Wine Cellar provides you with all the necessary storage requirements to ensure your wine is adequately cared for.

Temperature control is important when storing wine. Too high a temperature ages wine prematurely and prevents it from developing to its full complexity. At temperatures above 20°C volatile aroma and flavour compounds are lost and oxidation occurs, all contributing to aging the wine prematurely. Too low a temperature delays maturation and can result in deposits or suspensions in the wine. The Wine Cellar can be set between 6 and 18°C, depending on the type of wine and length of storage required.

More important than the actual temperature of wine is the fluctuation in temperature the wine is subjected to. Changes in temperature can ruin wine, as it causes the wine to expand and contract in the bottle, damaging the integrity of the cork allowing oxygen to seep in. Daily and weekly fluctuations in household temperatures will over time cause damage to your wines and age them prematurely. The Wine Cellar provides a constant temperature storage environment with minimal fluctuations in temperature, suited to both long and short-term storage of red and white wine.

Parts and features

1. White wine indicator light
2. White wine button/temperature adjustment down
3. Red wine indicator light
4. Red wine button/temperature adjustment up
5. Condensation control/Demister indicator light
6. Interior light and demister button
7. LED temperature display
8. Interior light
9. Interior shelves
10. Door
11. Interior fan
12. Adjustable levelling legs
13. Ventilation control
14. Deodoriser



(Features may vary with model)

Fig 1. Parts and features of Wine Cellar

Installation instructions

Installation instructions

Please follow the installation instructions below to ensure your appliance operates correctly.

Power supply

- The appliance must be installed so that the plug is accessible.
- To ensure that the appliance is not accidentally switched off, connect your Wine Cellar to its own power point. Do not plug in any other appliance at this power point or use extension cords and double adaptors, as the combined weight of both power cords can pull the double adaptor from a wall outlet socket.
- For power requirements, refer to the information on the serial plate located on the back of the Wine Cellar.

Note:

It is essential that the appliance be properly grounded (earthed).

Positioning your Wine Cellar

- Your Wine Cellar should not be located in direct sunlight or next to any heat-generating appliance such as a cooktop, oven or dishwasher.

Ventilation requirements

- Your Wine Cellar is designed for freestanding installation only. It is not designed for built-in application.
- To ensure adequate ventilation for your Wine Cellar, allow a minimum of 50mm of airspace on each side of the cabinet, and 50mm at the rear.

Levelling your Wine Cellar

- It is important that all four corners of the Wine Cellar base are supported firmly on the floor to eliminate any cabinet movement.
 - Installing the appliance on a soft, uneven or unlevelled floor may result in twisting of the cabinet and poor sealing of the door.
- 1 Before moving your Wine Cellar into its position, ensure that the adjustable front feet are fully retracted by turning them anti-clockwise, i.e. towards the right of the cabinet.
 - 2 Position your Wine Cellar.
 - 3 Turn the adjustable feet clockwise, i.e. to the left, to lower the adjustable front feet.
 - 4 Raise the front of the appliance until it is stable and the door starts to self-close from an open position.
 - 5 The front levelling foot on the hinge side should take the majority of the weight of the cabinet and the cabinet should be stable, i.e. cabinet should not rock or wobble.

Installation instructions

Before first use

- Remove all packaging from inside the Wine Cellar.
- Clean the inside of the appliance with warm water and a little liquid dishwashing detergent to remove manufacturing and transportation dust.
- Allow the Wine Cellar to run empty for at least 30 minutes to allow the appliance to acclimatise itself before making any temperature adjustments.
- The appliance may have an odour on its initial operation. This will go when the Wine Cellar has cooled sufficiently.

Energy efficiency

For optimal energy efficiency when operating your Wine Cellar:

- Do not cover your appliance with any material that will prevent air from flowing around the cabinet's sides.
- Do not leave the door open for any longer than is necessary.

Operating instructions

Operating instructions

Temperature Control

- When the Wine Cellar is first turned on, it defaults to its red wine setting of 13°C (the light next to the “red wine” button on the display will be illuminated).
- The LED display will show the actual internal cabinet temperature of the Wine Cellar, which will be close to the temperature of the room.
- The Wine Cellar can be set to any temperature between 6 and 18°C to accommodate your wine storage requirements.

To set the temperature:

- 1 Press both the “white wine” and “red wine” buttons simultaneously and hold for approximately 3 seconds.

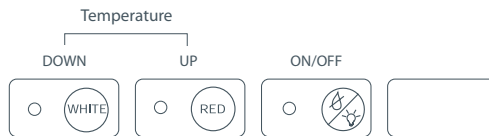


Fig 2. Temperature control

- 2 The LED display will start blinking, indicating it is now in temperature set mode.
- 3 Decrease the temperature by pushing the “white wine” button or increase the temperature by pressing the “red wine” button. The temperature can be changed in 1°C increments.
- 4 After 10 seconds the Wine Cellar LED screen will return to displaying the current internal temperature reading.

Operating instructions

Storing red and white wine in the Wine Cellar

The temperature varies within the Wine Cellar, creating different wine storage zones. When storing a combination of red and white wine in the Wine Cellar, the top three shelves, the bottom shelf and the drawer should be used for red wine storage. Shelves four to eight should be used for white wine storage.

Short-term storage/serving

The Wine Cellar is perfect for short-term storage (less than one week) of wines. The display has a “white wine” and “red wine” button, which sets the cabinet to the ideal temperature for the short-term storage of either red or white wine.

Red wine

For short-term storage of red wine it is recommended that the Wine Cellar be set at 13°C as red wine is best served slightly warmer. Serving red wines too warm (over 18°C) is undesirable, as the alcohol can leave an unpleasant taste on the palate.

- To activate the red wine setting, simply press the button labelled “red” and the light next to the button will illuminate, indicating the Cellar is set to its red wine setting.
- The default of the Wine Cellar, when on its red wine setting is 13°C. (To display the set temperature of the red wine setting, press and hold the “white” and “red” buttons simultaneously for 3 seconds).

White wine

In comparison to red wine, white wine is best served at cooler temperatures, so for short-term storage 8°C is recommended. If white wines are stored and served at colder refrigerator temperatures, the aromas and flavours are decreased and you won't get full enjoyment.

- To activate the white wine setting, simply press the button labelled “white” and the light next to the button will illuminate, indicating the Cellar is set to its white wine setting.
- The default of the Wine Cellar, when on its white wine setting is 8°C. (To display the set temperature of the white wine setting, press and hold the “white” and “red” buttons simultaneously for 3 seconds).

Long-term storage of wine

In addition to short-term storage of wine, the Wine Cellar is also perfect for long-term storage of wines.

- The ideal long-term storage (more than one week) temperature for both red and white wine is 12°C.
- Setting the Wine Cellar at 12°C for long-term storage of wine will maintain and develop the quality of the wine to perfection.

Operating instructions

Interior fan

The interior fan will stop when the door is opened and will start up again once the door has been closed.

Ventilation control

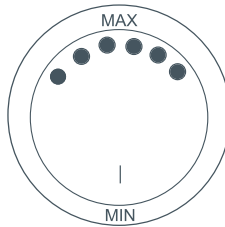
Your Wine Cellar is fitted with a ventilation control. This allows ambient air to enter and circulate through the Wine Cellar.

Note:

In areas or times of high humidity, the vent should always be closed.

- The ventilation control is located at the bottom rear of the unit.
- To have all the air holes open simply adjust the ventilation control so all the holes are on the top (see Fig 3).

Fig 3. Ventilation control



Condensation control

At certain times of the year, your Wine Cellar may produce condensation on the glass door (this is normal). Condensation forms when warm, humid ambient air meets a cooler surface causing the moisture in the air to condense and collect on the coldest surface.

To overcome this, your Wine Cellar has a demister function, which when activated gently lifts the glass surface temperature, clearing the condensation.

To clear condensation from the glass door:

- 1 Open the door.
- 2 Press and hold the "Demister" button until the indicator light turns on.
- 3 The condensation control mode is now activated.
- 4 Once the condensation has cleared, press and hold the "Demister" button until the indicator light turns off.

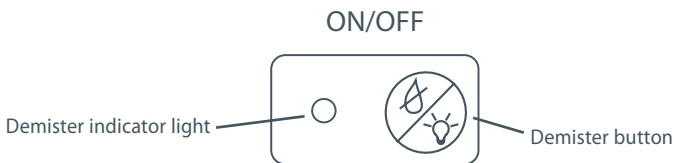


Fig 4. Condensation control

Operating instructions

Shelving

There are 9 wooden shelves and 1 wooden drawer in the JC-160GD and 7 wooden shelves in the JC-110GD for easy storage and removal of your wine. Larger bottles, or Magnums can be more easily accommodated by laying them across the shelves at the bottom of the Cellar.

To remove the glide out shelves:

- 1 Pull to extend the shelf out completely.
- 2 Carefully lift the shelf from the securing hooks on the tracks and remove.
- 3 To replace the shelf, make sure that the securing hooks on each track are in between the stoppers on the shelf.

Deodoriser

The cabinet is fitted with a deodoriser, which helps to remove stale unwanted odour. The deodoriser air holes (Fig 5) are located on the rear of the unit, internally and externally to allow airflow in and out of the Wine Cellar.

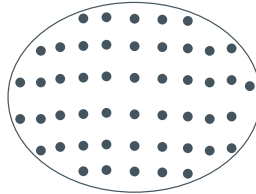


Fig 5. Deodoriser

Interior light

To complement the look of your wine collection, a soft light has been built into the Wine Cellar. The interior light will automatically turn on when the door is opened.

To turn the light off:

Push the light button (see Fig 6).



Fig 6. Interior light button

To set the light to remain on after the door has been closed:

Push the light button (see Fig 6) before closing the door.

Note:

For maximum energy savings, it is recommended to leave the light off when not viewing your collection.

Cleaning and maintenance

Warning!

- *To avoid electric shock always unplug your Wine Cellar before cleaning. Ignoring this warning may result in death or injury.*
- *Before using cleaning products, always read and follow manufacturer's instructions and warnings to avoid personal injury or product damage.*

Cleaning and maintenance

Important!

- *Many commercially available cleaning products contain solvents that may attack the plastic components of your Wine Cellar and cause them to crack. It is important to use only warm water and a small amount of liquid dishwashing detergent or 3-4 tablespoons of baking soda on any components inside or outside your Wine Cellar.*

Interior

- Prepare a cleaning solution of a small amount of liquid dishwashing detergent, or 3-4 tablespoons of baking soda mixed with warm water. Use a sponge or soft cloth, dampened with the cleaning solution, to wipe over the interior surfaces of your Wine Cellar.
- Rinse with clean warm water and dry with a soft cloth.
- Do not use harsh chemicals, abrasives, ammonia, chlorine, bleach, concentrated detergents, solvents or abrasive scouring pads. SOME of these chemicals may dissolve, damage and/or discolour the interior of your Wine Cellar.

Exterior

- Clean all exterior surfaces with liquid dishwashing detergent and warm water, or use the same cleaning solution as advised for the interior of the cabinet.
- Dry the door with a clean, lint free cloth.

Door gaskets

- Clean the door gasket every three months using an old toothbrush, warm water and detergent.
- Gaskets must be kept clean and pliable to assure a proper seal.
- Petroleum jelly applied lightly on the hinge side of the gasket will keep the gasket pliable and assure a good seal.

Cleaning and maintenance

Replacing the light bulb

- 1 To avoid electric shock, unplug your Wine Cellar before replacing the bulb.
- 2 Remove the light cover as illustrated (Fig. 7).
- 3 Unscrew the bulb and replace.
Bulb specification: 220-240V,15W,E14
- 4 Refit light cover.

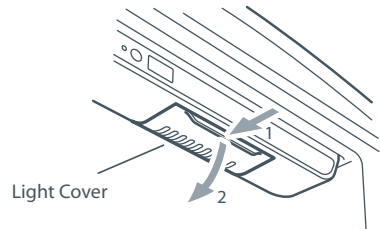


Fig 7. Removing the light cover

Normal operating sounds you may hear

- Running/boiling water, gurgling sounds or slight vibrations are the result of the refrigerant circulating through the cooling coils.
- The thermostat control will click when it cycles on and off.
- Other sounds may be heard for the following reasons:
 - Cabinet not level.
 - Floor uneven or weak.

Transporting your Wine Cellar

- Always move the Wine Cellar vertically. Do not transport the product lying down as possible damage to the sealed system could occur.

Note:

After moving, wait for 30 minutes before plugging in the Wine Cellar.

Problem solving checklist

Problem solving checklist

If there is a problem with your appliance, please check the following points before contacting your local Haier Appliances Dealer or Authorised Service Agent or Customer Care Centre.

Problem	Possible causes	What to do
Wine Cellar does not operate	No electricity at the power outlet	Check that the Wine Cellar is correctly connected and power switched on
		Check another appliance at the same outlet
		Check house fuse
Wine appears too warm	Temperature setting not correct	Adjust temperature control to colder setting
	Frequent door openings	Minimise door openings to allow temperature to stabilise
	Large amount of wine bottles added	Allow time for recently added wine to reach desired temperature
Wine temperature is too cold	Temperature setting not correct	If temperature control setting is too cold, adjust to a warmer setting
Motor operates for long periods	Hot weather	Minimise door openings to allow temperature to stabilise
	Frequent door openings	Doors may have been opened frequently or for an extended period of time
	Temperature setting too low	The running time of the motor is affected by the temperature setting chosen. Refer to the Temperature Control or Wine Storage sections for optimal temperature settings.
	Door not sealed properly	Check that the gasket is sitting flat and sealing tightly
Moisture build up on interior or exterior surface of the Wine Cellar	Not unusual during periods of high humidity	Wipe dry, or activate the condensation control function
	Prolonged or frequent door openings	Minimise door openings to allow the temperature to stabilise. Also check that the gasket is sitting flat and sealing the door tightly.
Wine Cellar door does not shut properly	Cabinet not positioned stable or level	Level the Wine Cellar
	Door obstruction	Check for obstructions e.g. wine bottles, shelves



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