Cuisinart™

INSTRUCTION BOOKLET

Dual Zone Private Reserve® Wine Cellar | **CWC-1200DZ**

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

CONTENTS

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic precautions should always be followed to reduce the risk of fire, electric shock, and personal injury, including the following:

1. Use this appliance only as described in this manual. Other uses not recommended may cause fire, electric shock or personal injury.
2. This product is intended for household use only.
3. To protect against electric shock, do not immerse unit, plug or cord in water or spray with liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from the outlet when not in use when moving from one location to another, and before cleaning.
6. To disconnect the appliance, grip the plug and pull it from the wall outlet. Never pull by the cord.
7. Do not operate the appliance in the presence of explosives and/or flammable fumes.
8. Do not place the appliance or any of its parts near an open flame, cooking or other heating appliance.
9. Do not operate the appliance with a damaged cord or plug, if the product malfunctions, or if it is dropped or damaged in any manner.
10. The use of attachments not recommended by the manufacturer may be hazardous.
11. Place the unit on a dry level surface.
12. Do not operate if the housing is removed or damaged.
13. A loose fit between the AC outlet (receptacle) and plug may cause overheating and a distortion of the plug. Contact a qualified electrician to replace loose or worn outlet.
14. This appliance is designed to be freestanding only, and should not be recessed or built in (fully recessed).
15. Locate the unit away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight will affect/alter the outside color of the appliance.

WARNING: To reduce the risk of fire, electric shock or personal injury, unplug or disconnect the appliance from the power supply before servicing.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

NOTICE

For your protection, this unit is equipped with a 3-conductor cord set that has a molded 3-prong grounding-type plug, and should be used in combination with a properly connected grounding-type outlet as shown in figure A. If a grounding-type outlet is not available, an adapter, shown in Figure B, may be obtained so

that a 2-slot wall outlet can be used with a 3-prong plug. As shown in Figure C, the adapter must be grounded by attaching its grounding lug under the screw of the outlet cover plate.

NOTE: Do not remove the grounding prong.

CAUTION: Before using an adapter, it must be determined that the outlet cover plate screw is properly grounded. If in doubt, consult a licensed electrician. Never use an adapter unless you are sure it is properly grounded.

Note: Use of an adapter is not permitted in Canada.

A.

Circuit Grounding Conductor Connected Properly

Grounding Prong

B.

Adapter

Grounding Lug

C.

Cover Mounting Screw

Cover of Grounded Outlet Box

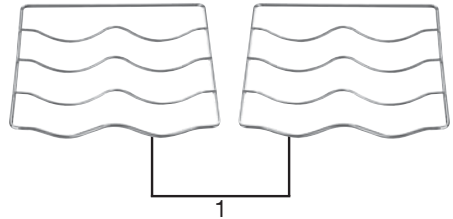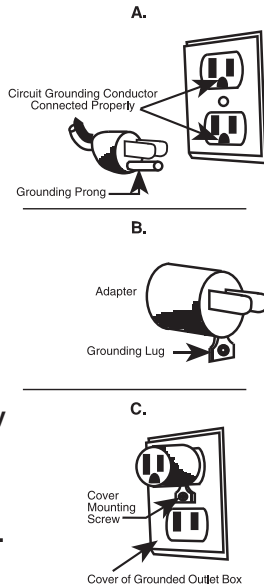# UNPACKING YOUR WINE CELLAR

Remove all packaging material. This includes all adhesive tape holding the wine cellar accessories inside and outside.

You may want to keep the box and packing materials for use at a later date.

Before using your Cuisinart™ Dual Zone Private Reserve® Wine Cellar for the first time, remove all protective paper and wrapping, wipe housing and internal chamber with a damp cloth to remove any dust from the warehouse or shipping.

PARTS

1) Removable Shelves

2) Tempered Glass Doors

3) Adjustable Temperature Controls (not shown)

4) Leveling Legs

5) Water Tray (not shown)

1

3

4   2

OPERATING INSTRUCTIONS

Important: When using the wine cellar for the first time, allow at least 48 hours for the internal temperature to adjust properly. Make sure there are at least 1 to 3 bottles in both chambers.

ALWAYS REMOVE ALL BOTTLES BEFORE MOVING THE WINE CELLAR.

Using your Wine Cellar

Place your wine cellar on a flat surface that is strong enough to support it when fully loaded.

Allow at least 3 inches between the rear of the unit and the wall.

Gently place/slide the racks in the wine cellar.

Plug the power cord into a standard electrical outlet and the unit will turn on automatically to the default setting.

Place bottles inside the cellar.

Determine the best setting to use: refer to the temperature guide for appropriate serving temperatures (see page 7).

The unit's cooling system operates efficiently with an ambient temperature of less than 70°F (21°C).

Proper Air Circulation

To ensure that your wine cellar works at the maximum efficiency it was designed for, you should install it in a location where there is proper air circulation and electrical connections.

Allow 5 inches of space for the right side and 3 inches of space for both the left and rear sides of the wine cellar for proper ventilation.

To ensure proper internal air circulation, do not overfill your wine cellar.

This wine cellar is designed to be freestanding only, and should not be recessed or built in (fully recessed).

NOTE: Allow enough space in the front of the unit to open the door 120°.

Electrical Requirements

Do not plug unit into the same outlet as a refrigerator or microwave.

Make sure there is a suitable power outlet (120 volts, 15 amps) with proper grounding to power the wine cellar.

Avoid the use of three-prong plug adapters or cutting off the grounding prong in order to accommodate a two-plug outlet. This is a dangerous practice since it provides no effective grounding for the wine cellar and may result in a shock hazard.

Leveling your Wine Cellar

Your wine cellar has 4 leveling legs. After properly placing your wine cellar in its final position, you can level your wine cellar.

(Please note that the leg that stands on the hinge is the shorter leg.)

Leveling legs can be adjusted by turning them clockwise to raise the wine cellar or by turning them counterclockwise to lower the cellar.

Installation Limitations

Do not place heavy objects on top of the unit.

Do not locate the unit in a moist place or display in direct sunlight.

Do not place the unit next to a major appliance that emits large amounts of heat, such as a dishwasher, microwave, toaster oven, oven or barbecue, etc.

Do not install your wine cellar in any location not properly insulated or heated (garage, etc).

Select a suitable location for the wine cellar on a hard, level and even surface away from direct sunlight or heat source, e.g., radiators, baseboard heaters, cooking appliances, etc. Any surface unevenness should be corrected with the leveling legs located on the front and rear bottom corners of the wine cellar. Avoid placing unit where there may be electrical interference.

NOTE: To minimize the risk of rusting, leakage and insulation damage, avoid placing the unit in a place where heavy moisture is present. Under no circumstances spill or directly apply water onto or into the unit.

Installing the Water Tray

The purpose of the water tray is to receive the condensation drained from the interior. The collected water will evaporate so there is no need to remove the water manually.

To install the water tray, simply slide it in from the rear of the cellar along the track, which is located beneath the cabinet body.

WINE CELLAR FEATURES AND USE

Temperature Adjustments/Control

Important note: In order to operate efficiently, thermoelectric products should be in an environment with an ambient temperature of not more than 70°F (21°C).

Dual Zone Operation

Setting the temperature controls (manually)
At any time, you can manually adjust the temperature. Simply press the **-** button on the chosen zone control panel to lower the temperature and the **+** button to increase the temperature. Refer to wine storage chart on page 7 for recommended temperature settings.

IMPORTANT NOTE:
The built-in microprocessor will not allow the user to set the temperature above 68°F (20°C) or below 39°F (7°C) because wine should not be stored outside this range. When initially turned on, the LED will show the default setting at 55°F. Your wine cellar has an electronic temperature control on the front of the unit. You can set the temperature of your wine cellar at any setting from 39° to 68°F. the LED will then display the set temperature

NOTE: White wine temperature is kept at a lower temperature than red wine. Please note that the actual cabinet temperature in a thermal electric unit is dependent on the ambient temperature. You may set the cabinet temperature within range but the unit may not reach that temperature.

For this model, when the ambient temperature is 77°F, the lowest temperature that can be reached is 46-48°F. When ambient temperature is 70°F, the cabinet temperature can reach approximately 39-41°F.

INTERIOR LIGHT CONTROL

Your wine cellar has two lights for your viewing pleasure. The interior display light option allows you to showcase your personal collection of wines. To activate this feature, press the display light button. The interior light will remain on until the light button is pressed again. Under normal operation it is best for the light to remain off.
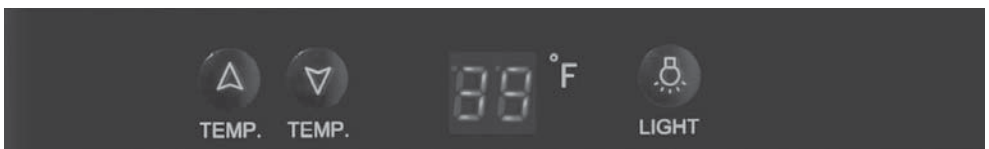
CLEANING AND MAINTENANCE

Warning: To avoid electric shock, always unplug your wine cellar before cleaning. Ignoring this warning may result in injury or death.

Caution: Before using cleaning products, always read and follow manufacturer's instructions and warnings to avoid personal injury or product damage.

General Cleaning

Prepare a cleaning solution of 3 to 4 tablespoons of baking soda mixed with warm water. Use sponge or soft cloth, dampened with the cleaning solution, to wipe down the interior and exterior 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 metal scouring pads. SOME of these chemicals may dissolve, damage and/or discolor your wine cellar.

Zone Control

Power Interruptions

Occasionally there may be power interruptions due to thunderstorms or other causes. Remove the power cord from the AC outlet when a power outage occurs. When power has been restored, replug the power cord into the AC outlet.

WINE TIPS AND HINTS

When choosing wine, take advantage of the knowledge of the personnel in the wine store as well as reviews of wines from wine publications. The price of a wine is not necessarily indicative of relative quality. Very good wines can be purchased at comfortable-for-the-wallet prices. When you find a comfortably priced wine, purchase in quantity to have on hand as your "house wine." Keep it chilled in your Cuisinart™ Dual Zone Private Reserve® Wine Cellar and be ready for any occasion.

Pairing wine with food has really become a matter of personal taste – the rules are no longer hard and fast that white wine is paired only with fish or light meats and red wine is paired only with red meats. A Pinot Noir can complement a grilled fish just as well as it complements a grilled fillet of beef.

What needs to be kept in mind is the personality of the wine itself, the preparation of the foods, and the tastes of those who will be enjoying them. You may want to open a bottle each of red and white and allow your guests to choose.

The wine should please the diner, and never overpower or fight with the food with which it is served. Likewise, the food should not overpower or fight with the wine.

Wine is a part of healthy living – the USDA's guidelines are based upon the "Mediterranean diet." They include wine in moderation – for women this is one glass per day and two glasses per day for men. A glass size is 4 ounces. The difference in gender amount is based upon body size.

As for cooking with wine – never cook with a wine that you would not drink!

WINE STORAGE TEMPERATURE CHART

Temperature Setting	Wine Type
45°F	• **Dessert wine/Ice wine** • **Champagne/Sparkling wine**
45°–50°F	• **Light whites** (e.g., Riesling, Chablis, Chardonnay)
54°F	• **Beaujolais/Rosé**
50°–55°F	• **General storage** • **All wines white and red**
57°F	• **Juicy and fruity wines** • **Madeira/Tawny Port**
59°F	• **Chianti, Zinfandel, Valpolicella**
61°F	• **Rioja, Pinot Noir**
63°F	• **Burgundy, Cabernet, Merlot**
64°F	• **Bordeaux/Shiraz**
66°F	• **Vintage Port**

WINE AND FOOD PAIRING

CHEESE	
Hard	All reds
Cheddar	Cabernet Sauvignon, Shiraz, Burgundy, Merlot
Soft	Sparkling, Riesling, Gewürztraminer, Pinot Noir, Beaujolais Nouveau, light reds
Goat cheeses	Sauvignon Blanc, Sancerre, Riesling, dry Muscat
Blue cheeses	Zinfandel, Riesling, Shiraz, Rhône reds
MEATS	
Beef, venison	Shiraz, Cabernet Sauvignon, red Bordeaux, red Burgundy, Merlot, full Italian reds, Zinfandel
Ham	Sparkling wine, Gewürztraminer
Lamb	All dry reds
Pork	Shiraz, Cabernet Sauvignon, Burgundy, Merlot, rosé, Rioja
Veal	Shiraz, Cabernet Sauvignon, Merlot, Pinot Noir
Chicken	White Burgundy, Chardonnay, Pinot Noir, Merlot, Chianti, Rioja, rosé (light reds and full whites)
Game birds	Shiraz, Cabernet Sauvignon, Merlot, red Burgundy
Turkey	Riesling, Chardonnay, Pinot Noir, Beaujolais
FISH	
Shellfish	Chablis, white Burgundy, Sauvignon Blanc, Chenin Blanc, Chardonnay
Salmon/tuna/trout	Sauvignon Blanc, Chardonnay, Chenin Blanc, Pinot Noir, Beaujolais Nouveau, light reds
Light fish	Light Chardonnay, white Bordeaux, Sauvignon Blanc (Sancerre, Pouilly Fumé), dry rosé
OTHER FOODS	
Vegetarian	Most dry or lighter whites, rosé
Pasta	Dry whites, Pinot Noir, Shiraz, Cabernet Sauvignon, Burgundy, Merlot, Barbera, Chianti, Montepulciano
Spicy Asian/Chinese	Riesling, Gewürztraminer, Sauvignon Blanc, Chablis, Chardonnay, white Burgundy, Chenin Blanc, Champagne, Merlot
Japanese	All dry whites, sparkling wines
DESSERTS	
Fruit	Riesling, Chardonnay, white Burgundy
Fruit tart, ice cream, nuts	Riesling, Muscat Blanc, Chenin Blanc, ice wine
Chocolate	Fruity reds, Cabernet, Shiraz, Merlot, sparkling wine, ice wine

TROUBLESHOOTING

You can easily solve many common problems by trying the suggestions below.

SYMPTOM	POSSIBLE CAUSE
Vibration	• Check to make sure the wine cellar is on a level surface.
The inside temperature does not seem correct	• Make sure the cooling vents on the right and left sides of the cooler are not obstructed. Have at least 3 inches of space on left side and rear of unit, with 5 inches on the right side. • The room may be too hot. Example: if the ambient temperature is 80°F (27°C) or higher, the unit can have difficulty chilling adequately on the white wine setting. • When using the unit for the first time, it can take the unit up to 48 hours to reach the desired temperature.
Wine cellar does not operate	• Check if wine cellar is plugged in. • Check if there is power at the AC outlet by checking the circuit breaker.
Wine appears too warm	• Frequent door openings. • Allow time for recently added wine to reach desired temperature. • Check gaskets for proper seal. • Adjust temperature control to colder setting.
Wine temperature is too cold	• If temperature control setting is too cold, adjust to a warmer setting.
Wine cellar runs too frequently	• This may be normal to maintain constant temperature during high temperature and humid days • Doors may have been opened frequently or for an extended period of time. • Check gasket for proper seal. • Check to see if doors are completely closed.
Moisture buildup on interior or exterior of the wine cellar	• This is normal during high humidity periods. • Prolonged or frequent door openings. • Check door gaskets for proper seal.
Wine cellar door does not shut properly	• Level the wine cellar. • Check for blockages (wine bottles, shelves)

WARRANTY
Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart™ Dual Zone Private Reserve® Wine Cellar that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart™ Dual Zone Private Reserve® Wine Cellar will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, **www.cuisinart.com** for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If your Cuisinart™ Dual Zone Private Reserve® Wine Cellar should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Customer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7811 North Glen Harbor Blvd., Glendale, AZ 85307. To facilitate the speed and accuracy of your return, enclose $10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Please be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order. **NOTE:** For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart™ Dual Zone Private Reserve® Wine Cellar has been manufactured to the strictest specifications and has been designed for use only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

NOTES

Cuisinart

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Cuisinart offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life®.

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G IB-10003

Version no : IB-10003

Fold Size: 203X152MM   Saddle Stitiched 12PP

Material (Cover): 157gsm matt artpaper

(Inside): 120gsm gloss artpaper

Coating: Gloss Varnishing in cover

Color (Cover): 4C(CMYK)+1C(BK)

(Inside): 1C(BK)+1C(BK)

Date: Jul-08-2010   Co-ordinator: Andy WS

Hugo Description

PDF version : CWC1200DZ IB-10003(0,0) BOOK

Hugo Code : ERA0004IB-1-1   Operator : Rong

Color Series: Non

Remark: Quality request (1)

Cyan   Magenta   Yellow   Black