USER MANUAL

KBU-50S / 120S / 170S SINGLE ZONE MODELS

LAE controller from Italy

COMPRESSOR WINE CELLAR

KingsBottle™

CONTENTS

CONGRATULATIONS

Congratulations and thank you for choosing our KingsBottle Wine Cellars . We are sure you will find your new appliance a pleasure to use . Before you installing and operating the wine cellar, we recommend that you read through the relevant sections of this manual, which provides a description of your wine cellar and its functions .

To avoid the risks that are always present when you use an electric appliance, it is important that the appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards .

We recommend that you keep this instruction booklet for future reference and pass it on to any future owners .

After unpacking the appliance, please check it is not damaged . If in doubt, do not use the appliance but contact us or your local customer care centre

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PART I IMPORTANT SAFETY INSTRUCTIONS

Please read the user manual carefully and store in a handy place for later reference . The symbols you will see in this booklet have these meanings:

WARNING

This symbol indicates information concerning your personal safety

CAUTION

This symbol indicates information on how to avoid damaging the appliance

TIPS & INFORMATION

This symbol indicates tips and information about use of the appliance

ENVIRONMENTAL TIPS

This symbol indicates tips and information about economical and ecological use of the appliance

WARNING

TO REDUCE THE RISK OF FIRE, ELECTRICAL SHOCK, OR INJURY WHEN USING YOUR APPLIANCE, FOLLOW THESE BASIC PRECAUTIONS:

1. Read all instructions before using the wine cellar.
2. DANGER or WARNING: Risk of child entrapment.

Child entrapment and suffocation are not only problems of the past. Junked or abandoned appliances are still dangerous… even if they will “just sit in the garage for a few days”.

3. Before you throw away your old wine cellar:
   - Take off the door.
   - Leave the Shelves in pieces so that children may not climb inside easily.
4. Never allow children to operate, play with, or crawl inside the appliance.
5. Never clean appliance parts with flammable fluids. The fumes can create a fire hazard or explosion.
6. Do not store in the vicinity of any other appliance. Do not store near gasoline or any other flammable vapors. The fumes can create a fire hazard or explosion.

WARNING

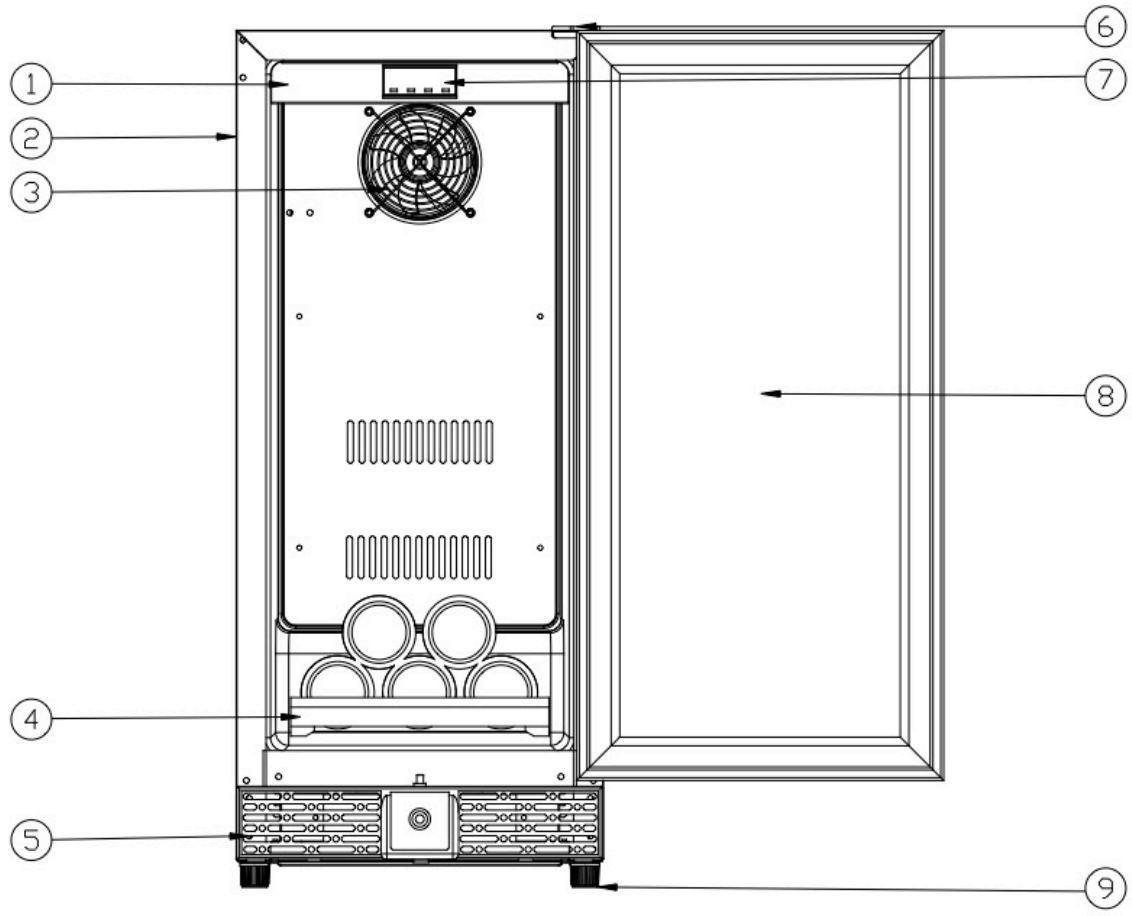
1. The cellar must be plugged into its own dedicated 110-115V, 50/60Hz AC electrical outlet .
2. The plug must be accessible when the cellar is in position .
3. It is essential the power point is properly earthed to ground . Consult a qualified electrician if you are unsure .
4. Don’t use extension cords or adapter plugs with this cellar .
5. If the power cord is damaged, have it replaced by a qualified service technician .
6. Unplug the cellar before cleaning it, or changing the light bulb to avoid electric shock .
7. Never unplug the cellar by pulling the electrical cord as this may damage it. Grip the plug firmly and pull straight out .
8. Choose a location for your cellar that isn’t too cold . The ambient room temperature should be above 50°F .
9. Stand your cellar in a dry place – avoid areas of high moisture or humidity .
10. Don’t put the cellar in frosty or unprotected areas like a garage or on the verandah .
11. Keep the cellar out of direct sunlight .
12. Don’t locate the cellar near stoves, fires or heaters .
13. When installed correctly, your cellar should:
    - Have adequate space at the back and sides for air circulation.
    - Be aligned to the surrounding cupboards .
    - Have doors that will self-close from a partially open position

BEFORE USING YOUR WINE CELLAR

1. Remove the exterior and interior packing.
2. Before connecting the wine cellar to the power source, let it stand upright for approximately 24 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
3. Clean the interior surface with lukewarm water using a soft cloth.

PART II DIAGRAM & DESCRIPTION OF WINE CELLAR

SINGLE ZONE WINE CELLAR MODELS: KBU-50S, KBU-120S, KBU-170S SERIES



1 Control board
2 Housing
3 Ventilation DC Fan
4 Sliding shelf
5 Front grill
6 Door hinge
7 Controller
8 Glass Door
9 Adjustable stand feet

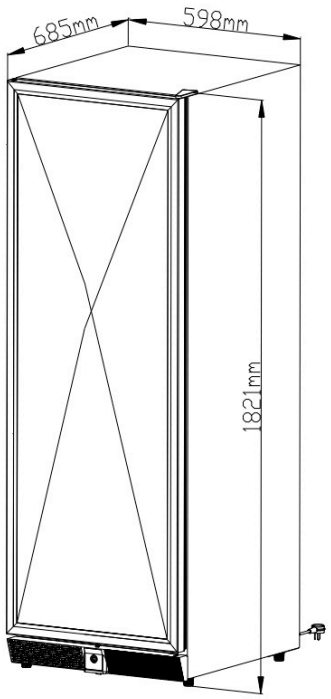
YOUR WINE CELLAR ALSO INCLUDES THE FOLLOWING:

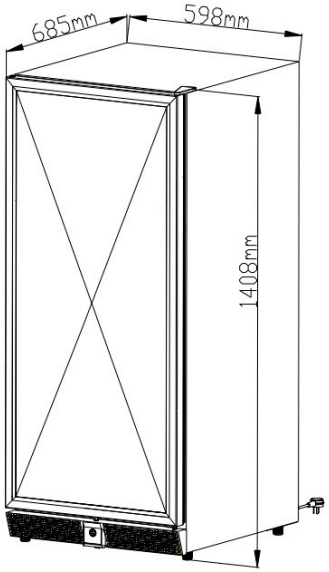
- Instruction manual
- Two keys
- Top and bottom hinges , also screws for changing the door hinge

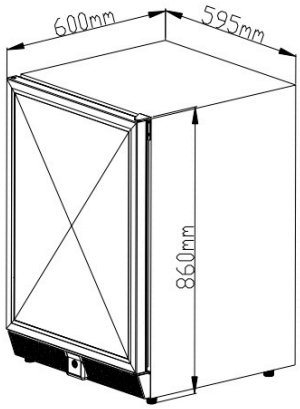
Note: Above diagram and description is for SINGLE ZONE WINE CELLAR MODELS: KBU-50S, KBU-120S, KBU-170S series

PART III INSTALLATION INSTRUCTIONS

CUTOUT DIMENSION ILLUSTRATED







KBU-170S SERIES
23.54"W x 26.97"D x 71.69"H (598W x 685D x 1821H mm) Included stand height 0.98"(25mm)

KBU-120S SERIES
23.54"W x 26.97"D x 55.43"H (598W x 685D x 1408H mm) Included stand height 0.98"(25mm)

KBU-50S SERIES
23.42"W x 23.62"D x 33.86"H (595W x 600D x 860H mm) Included stand height 0.79" (20mm)

MODEL	WIDTH	DEPTH	HEIGHT	INCLUDED STAND HEIGHT	NOTE
KBU-170S	23.54" 598mm	26.97" 685mm	71.69" 1821mm	0.98" 25mm	*For BUILT-IN installation, recommend to leave1/2" for each side*
KBU-120S	23.54" 598mm	26.97" 685mm	55.43" 1408mm	0.98" 25mm	
KBU-50S	23.42" 595mm	23.62" 600mm	33.86" 860mm	0.79" 20mm	

PART III INSTALLATION INSTRUCTIONS

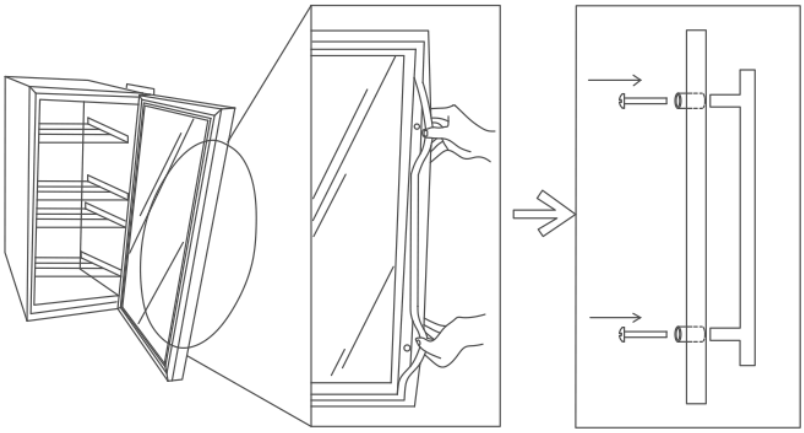
A. GENERAL INSTALLATION INSTRUCTIONS

1. This appliance is designed for both free standing and built-in (fully recessed) installation.
2. Place your wine cellar on a flat, solid floor that is strong enough to support it when it is fully loaded. To level your wine cellar, adjust the leveling leg at the bottom of the wine cellar
3. When moving your wine cellar, please do not incline it more than 45 degrees.
4. Locate the wine cellar away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight and heat sources may increase electrical consumption. Extreme cold ambient temperatures may also cause the unit to perform improperly.
5. Avoid locating the unit in damp areas.
6. Plug the wine cellar into an exclusive, properly installed and grounded wall outlet. Do not under any circumstances cut or remove the third (ground) prong from the power cord. Any questions concerning power and/or electrical grounding should be directed to a certified electrician or authorized products service center.

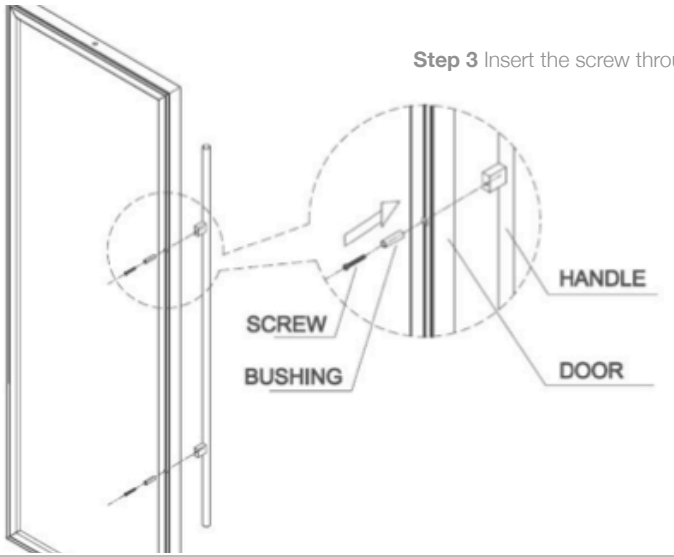
B. HANDLE INSTALLATION

Step 1 Take out the handle from the cellar and remove the plastic bag, also remember 2pcs of screw are packed inside.

Step 2 Pull out a bit of rubber gasket from the back side of the hole.

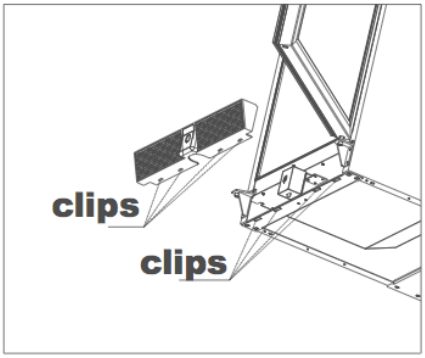


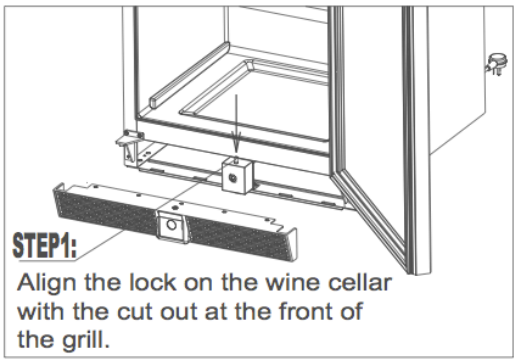
Step 3 Insert the screw through the hole and connect with the handle

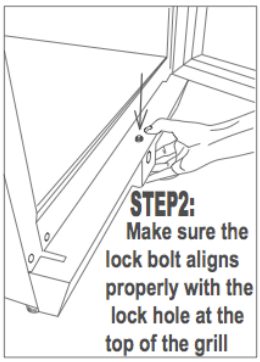


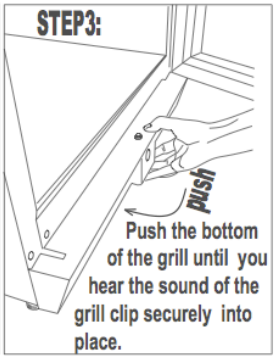
PART III INSTALLATION INSTRUCTIONS

C. INSTALLATION OF FRONT GRILL









D. INSTALLATION OF BUILT-IN CELLAR (MINIMUM CAVITY SPACE REQUIRED)

The cutout dimension illustrated in figure (D) allows for door swing and access to the pull-out shelves when installed as a built-in appliance.
If installing between frameless cabinets, a 1⁄2" wide filler strip or side panel may be needed on hinge side.
The filler strip will act as a spacer between the appliance case and adjacent cabinet door swing.

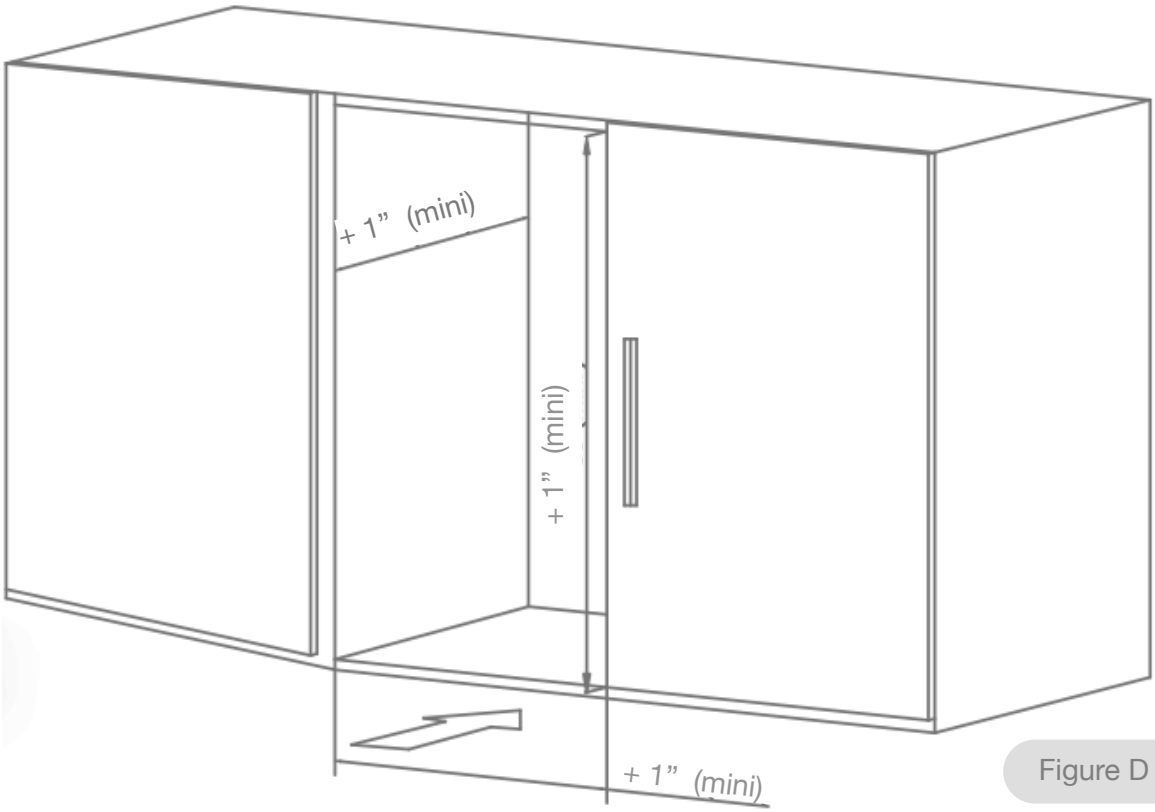


Figure D

Note:
It's necessary to consider leaving 1/2" for each side, that will be more convenient and easy for BUILT-IN installation. Also need to consider door swing, etc. Failure to allow minimum clearance will void all warranties.

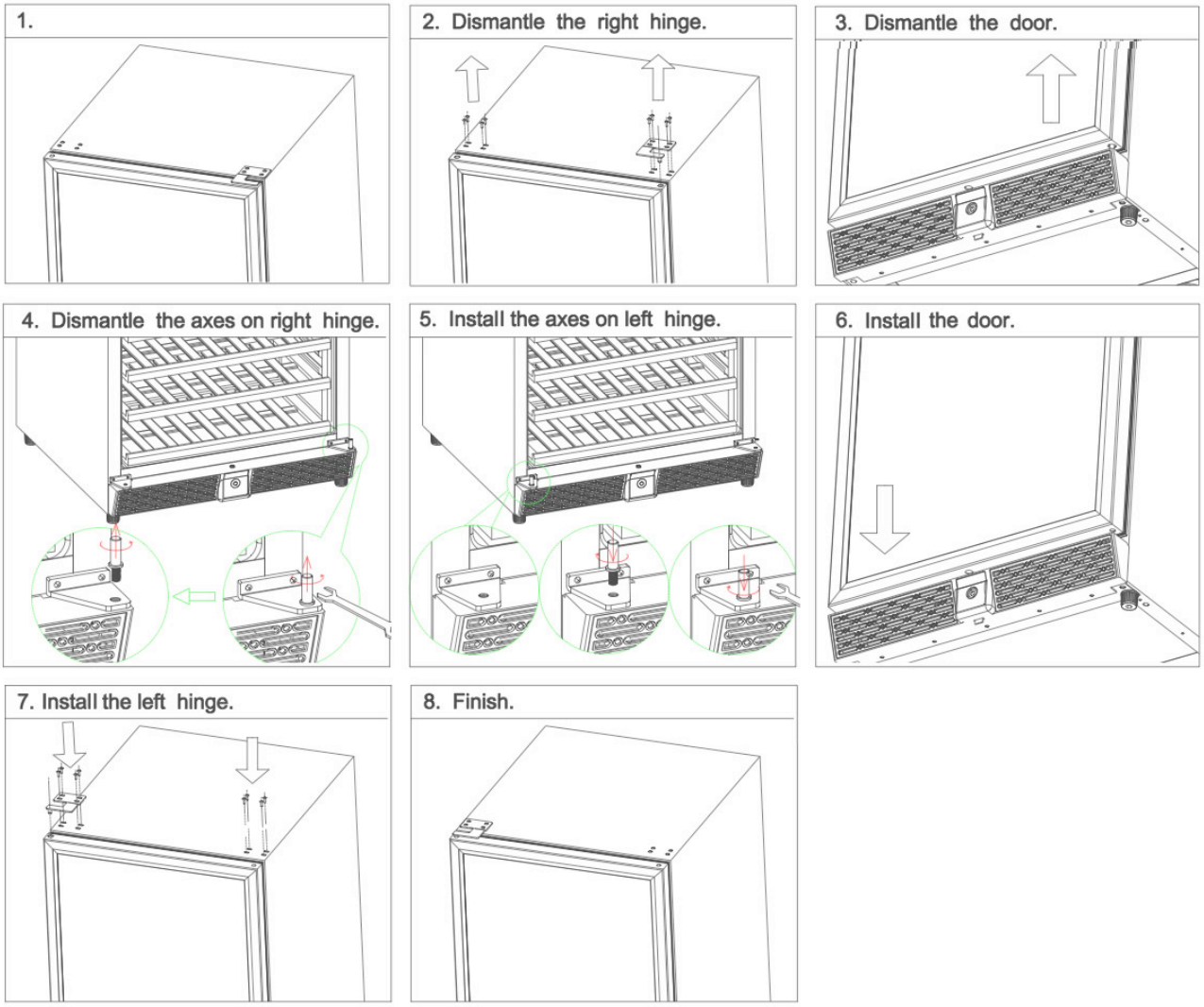
Failure to allow minimum clearances will void all warranties

PART III INSTALLATION INSTRUCTIONS

E. REVERSING THE DOOR SWING OF YOUR APPLIANCE

- The unit is delivered to you with the door opening from the left side (hinge on right side)
- The door of this appliance is capable of opening from either the left or right side. To reverse the door swing of your cooler and open from the right side, please follow the instructions and diagram as follows
- There is a extra set of hinges in the plastic bag which contains instruction manual

INSTRUCTION OF REVERSING DOOR FOR **KBU-120 /170** SERIES

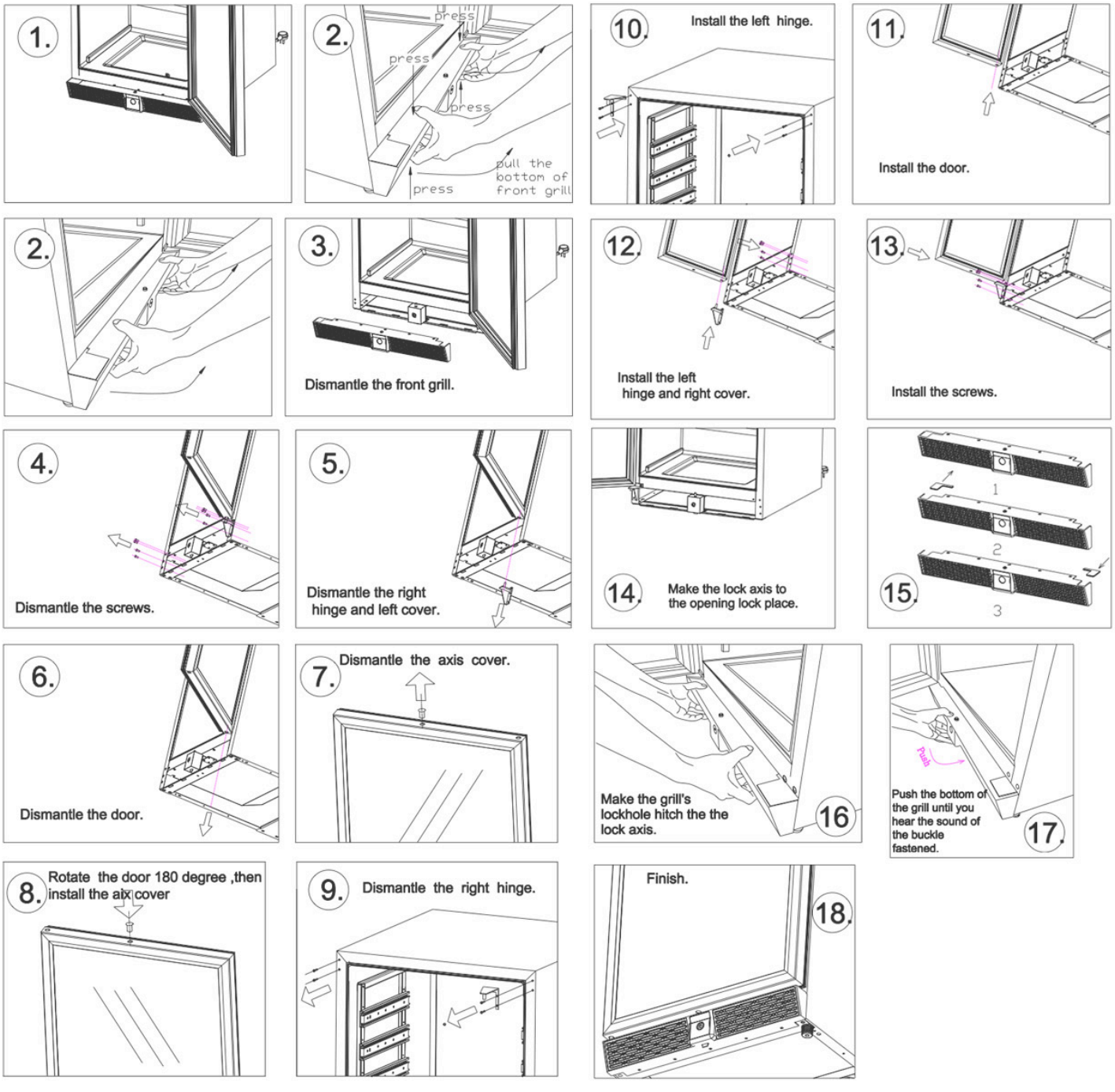


⚠ WARNING

- Before you begin to reverse the door, it is recommended to tape down shelves to avoid movement during the process
- It is recommended to take out the wine bottles from the cellar before reversing the door

PART III INSTALLATION INSTRUCTIONS

INSTRUCTION OF REVERSING DOOR FOR **KBU-50** SERIES



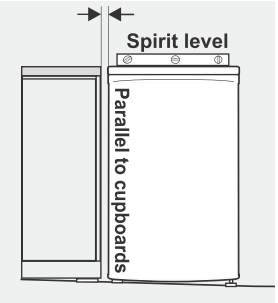
⚠ WARNING

- Before you begin to reverse the door, it is recommended to tape down shelves to avoid movement during the process
- It is recommended to take out the wine bottles from the cellar before reversing the door

PART III INSTALLATION INSTRUCTIONS

F. INSTALLING YOUR WINE COOLER

1. Move the appliance into its final position .
2. If the appliance is not tilting back as described earlier, minor adjustments can be made to the leveling legs.
3. Compare the alignment of the appliance to the surrounding cupboard . The top of the appliance should be level from side to side (see diagram below) .



4. If the appliance now rocks from one corner to the opposite rear corner, this means that the floor is uneven. You may need to put some packing under the ridge to the rear of the appliance . You could use thin pieces of solid material such as thin board, vinyl floor tiles or laminate .
5. You may now need to fine tune the installation by repeating steps 2, 3 and 4 .
6. Wipe off any dust that has accumulated during shipping and clean following the directions in Part VIII (Care & Maintenance)
7. Plug the appliance into the power point. Don't use a double adaptor or extension cord .
8. It is recommended that you let the appliance for an hour or two before you put any wine in it . This will confirm that it is operating correctly and make the conditions appropriate for wine storage .

Congratulations! You have successfully installed your cellar/refrigerator/freezer

DOOR LOCK

This unit comes with an optional key lock. The keys are located inside the plastic bag that contains the user manual. To unlock the door, insert the key into the lock and turn counterclockwise. To lock the door, simply reverse the operation making sure the metal pin is engaged completely. Then remove the key and place it is a secure place for safekeeping.

PART IV OPERATING YOUR WINE CELLAR

This wine cellar series comes with LAE controller from Italy, one of the best quality supplier of controllers. Before using your wine cellar, please read this instruction carefully .

Fig.1 — Front panel

Thermostat output
Fan output
Auxiliary output
II° Activation of 2nd parameter set
Alarm

i Info / Setpoint button.
Manual defrost / Decrease button.
Increase / light activation button.
Exit / Stand-by button.

OPERATION

DISPLAY
During normal operation, the display shows either the temperature measured or one of the following indications:

DEF	Defrost in progress	**HI**	Room high temperature alarm
REC	Recovery after defrost	**LO**	Room low temperature alarm
OFF	Controller in stand-by	**E1**	Probe T1 failure
CL	Condenser clean warning	**E2**	Probe T2 failure
DO	Door open alarm		

INFO MENU
The information available in this menu is:

T1	Instant probe 1 temperature	**TLO**	Minimum probe 1 temperature recorded
T2	Instant probe 2 temperature	**CND**	Compressor working weeks
THI	Maximum probe 1 temperature recorded	**LOC**	Keypad state lock

OPERATION

Access to menu and information displayed.

- Press and immediately release button i .
- With button or select the data to be displayed.
- Press button i to display value.
- To exit from the menu, press button or wait for 10 seconds.

Reset of THI, TLO, CND recordings

- With button or select the data to be reset.
- Display the value with button i .
- While keeping button i pressed, use button .

SETPOINT (display and modification of desired temperature value)

- Press button i for at least half second to display the setpoint value.
- By keeping button i pressed, use button or to set the desired value (adjustment is within the minimum **SPL** and the maximum **SPH** limit).
- When button i is released, the new value is stored.

STAND-BY

Button , when pressed for 3 seconds, allows the controller to be put on a stand-by or output control to be resumed (with **SB=YES** only).

KEYPAD LOCK

The keypad lock avoids undesired, potentially dangerous operations, which might be attempted when the controllers is operating in a public place. In the I**NFO** menu, set parameter **LOC=YES** to inhibit all functions of the buttons. To resume normal operation of keypad, adjust setting so that **LOC=NO.**

SELECTION OF SECOND PARAMETER GROUP

It's possible to select control parameters between two different pre-programmed groups, in order for the fundamental control parameters to be adapted quickly to changing needs. With **IISM=MAN**, changeover from Group I to Group II takes place manually by pressing button for 2 seconds. The activation of Group II is signalled by the lighting up of the relevant LED on the controller display. If **IISM=NON**, switchover to group II is inhibited.

DEFROST

Timed defrost. Defrosting starts automatically when necessary time has elapsed to obtain the defrosting frequency set with DFR (IIDF). For example, with DFR=4 defrosting occurs once every 6 hours. The internal timer is set to zero when power is applied to the controller and at each subsequent defrost start. When the controller is put on a standby, the accumulated time count is "frozen" (is not incremented).

Manual defrost. Defrosting may also be induced manually by keeping the button pressed for 2 seconds.

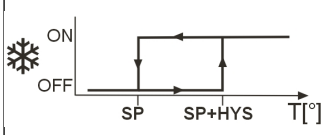
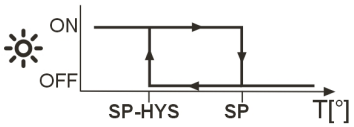
Defrost type. Once defrost has started, Compressor and Defrost outputs are controlled according to the parameters **DTY** and **OAU**. The AUX output is associated to defrost function with **OAU=DEF** exclusively.
If **FID=YES** the evaporator fans are active all through defrost.

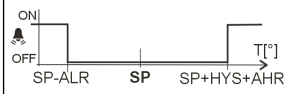
Defrost termination. Defrost lasts as long as time **DTO** but, if the evaporator probe has been enabled (**T2=YES**) and temperature **DLI** is achieved before this time elapses, defrost will be terminated in advance.

Resuming thermostatic cycle. When defrost is over, if **DRN** is greater than 0, all outputs will remain off for **DRN** minutes, in order for the ice to melt completely and the resulting water to drain. Moreover, if probe T2 is active (**T2=YES**), the fans will re-start when the evaporator gets to a temperature lower than **FDD**; Vice versa, if such condition does not occur after 4 minutes following defrost termination, the fans will be switched on anyway.
***Caution:** if **C-H=HEA** all defrost functions are inhibited; if **DFR=0** the timed defrost function is excluded; during defrost, the high temperature alarm is inhibited.*

CONFIGURATION PARAMETERS

- To get access to the parameter configuration menu, press button + for 5 seconds.
- With button or select the parameter to be modified.
- Press button i to display the value.
- By keeping button i pressed, use button or to set the desired value.
- When button i is released, the newly programmed value is stored and the following parameter is displayed.
- To exit from the setup, press button or wait for 30 seconds.

PAR	RANGE	DESCRIPTION	Preset Value
SCL	1°C; 2°C; °F	Readout scale. 1°C (with **INP**=SN4 only): measuring range -50/-9.9 … 19.9/80°C 2°C : measuring range -50 … 120°C °F : measuring range -55 … 240°F *Caution: upon changing the **SCL** value, it is then absolutely necessary to re-configure the parameters relevant to the absolute and relative temperatures (**SPL**, **SPH**, **SP**, **ALA**, **AHA**, etc..).*	°F
SPL	-50..SPH	Minimum limit for **SP** setting.	41
SPH	SPL.120°	Maximum limit for **SP** setting.	64
SP	SPL... SPH	Setpoint (value to be maintained in the room).	59
C-H	REF; HEA	Refrigerating (REF) or Heating (HEA) control mode.	REF
HYS	1...10°	OFF/ON thermostat differential  Refrigerating control (**C-H**=REF)  Heating control (**C-H**=HEA)	5
CRT	0...30min	Compressor rest time. The output is switched on again after **CRT** minutes have elapsed since the previous switchover. We recommend to set **CRT**=03 with **HYS**<2.0°.	6
CT1	0...30min	Thermostat output run when probe T1 is faulty. With **CT1**=0 the output will always remain OFF.	3
CT2	0...30min	Thermostat output stop when probe T1 is faulty. With **CT2**=0 and **CT1**>0 the output will always be ON. *Example:* **CT1**=4, **CT2**= 6: In case of probe T1 failure, the compressor will cycle 4 minutes ON and 6 minutes OFF.	6
CSD	0..30min	Compressor stop delay after the door has been opened (active only if **DS**=YES).	6
DFR	0... 24(1/24h)	Defrost frequency expressed in cycles/24 hours.	3
DLI	-50...120°	Defrost end temperature.	39
DTO	1...120min	Maximum defrost duration.	20
DTY	OFF; ELE; GAS	Defrost type OFF: off cycle defrost (Compressor and Heater OFF). ELE: electric defrost* (Compressor OFF and Heater ON). GAS: hot gas defrost* (Compressor and Heater ON). ** The defrost output is active if only **OAU**=DEF.*	OFF
DRN	0...30min	Pause after defrost (evaporator drain down time).	0
DDY	0...60min	Display during defrost. If **DDY**=0 during defrost the temperature continues to be displayed. If **DDY** > 0, during defrost the display shows DEF, and at the end of defrost it shows REC for **DDY** minutes.	1
FID	NO/YES	Fans active during defrost.	YES
FDD	-50...120°	Evaporator fan re-start temperature after defrost.	32
FTC	NO/YES	Optimised fan control enabling. With **FTC** = NO the fans remain on all the time. Fig. 2 Optimised fan control (**FTC**=YES)	YES
FT1	0...180sec	Fan stop delay after compressor stop. See Fig. 2.	180
FT2	0...30min	Timed fan stop. With **FT2**=0 the fans remain on all the time.	1
FT3	0...30min	Timed fan run. With **FT3**=0, and **FT2** > 0, the fans remain off all the time.	1

PAR	RANGE	DESCRIPTION	Preset Value
ATM	NON; ABS; REL	Alarm threshold management. NON: all temperature alarms are inhibited (*the following parameter will be **ADO**).* ABS: the values programmed in **ALA** and **AHA** represent the real alarm thresholds. REL: the values programmed in **ALR** and **AHR** are alarm differentials referred to **SP** and **SP**+**HY**.  Temperature alarm with relative thresholds, refrigerating control (**ATM**=REL, **CH**=REF).  Temperature alarm with relative thresholds, heating control (**ATM**=REL, **CH**=HEA).	ABS
ALA	-50... 120°	Low temperature alarm threshold.	37
AHA	-50... 120°	High temperature alarm threshold.	68
ALR	-12... 0°	Low temperature alarm differential. With **ALR**=0 the low temperature alarm is excluded.	
AHR	0... 12°	High temperature alarm differential. With **AHR**=0 the high temperature alarm is excluded.	
ATD	0... 120min	Delay before alarm temperature warning.	120
ADO	0... 30min	Delay before door open alarm warning.	10
ACC	0...52weeks	Condenser periodic cleaning. When the compressor operation time, expressed in weeks, matches the **ACC** value programmed, "CL" flashes in the display. With **ACC**=0 the condenser cleaning warning is disabled.	0
IISM	NON; MAN;	Switchover mode to second parameter set NON: inhibition to use the second parameter group (*the following parameter will be **SB**).* MAN: button  switches the two parameter groups over.	NON
IISL	-50...IISH	Minimum limit for **IISP** setting.	41
IISH	IISL...120°C	Maximum limit for **IISP** setting.	64
IISP	IISL... IISH	Setpoint in mode 2.	59
IIHY	1...10°	OFF/ON differential in mode 2.	5
IIFT	NO/YES	Optimised fan control enabling in mode 2.	YES
IIDF	0... 24(1/24h)	Defrost frequency expressed in cycles/24 hours in mode 2.	3
SB	NO/YES	Stand-by button enabling.	YES
DS	NO/YES	Door switch input enabling (closed when door is closed).	NO
LSM	NON; MAN; DOR	Light control mode NON : light output not controlled. MAN : light ouput controlled through button  (if **OAU**=LGT). DOR : light ouput switched on when door is opened (if **OAU**=LGT).	MAN
OAU	NON; 0-1; DEF; LGT; AL0; AL1	AUX output operation. NON : output disabled (always off). 0-1 : the relay contacts follow the on/standby state of controller. DEF : output programmed for defrost control. LGT : output enabled for light control. AL0 : contacts open when an alarm condition occurs. AL1 : contacts make when an alarm condition occurs.	LGT
INP	SN4; ST1	Temperature sensor selection. With **INP** = SN4, the probes must be the LAE models SN4..; with **INP** = ST1, the probes must be the LAE models ST1...	SN4
OS1	-12.5..12.5°C	Probe T1 offset.	0
T2	NO/YES	Probe T2 enabling (evaporator).	YES
OS2	-12.5..12.5°C	Probe T2 offset.	0
TLD	1...30 min	Delay for minimum temperature (TLO) and maximum temperature (THI) logging.	5
SIM	0...100	Display slowdown.	3
ADR	1...255	AD3-5 address for PC communication.	1

PART V
TEMPERATURE SETTINGS FOR WINE SERVICE

1. Different varietals of wine require different temperature settings. The recommended temperature ranges for serving different varietals of wine are listed below.
   - Red Wines: 52-64°F (15-18°C)
   - White Wines: 44-51°F (9-15°C)
   - Sparkle Wines: 41-43°F (5-9°C)

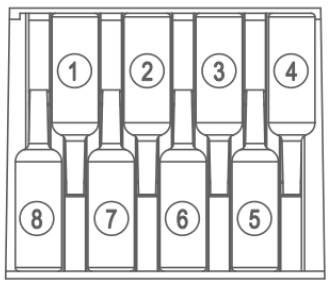
CAUTION:

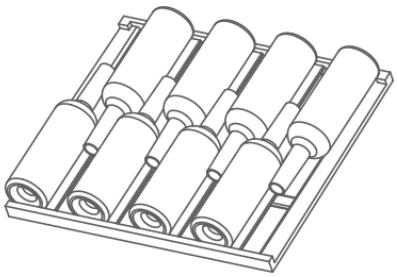
1. In the event of a power interruption, all previous temperature settings will be automatically saved and each compartment will return to the previous temperature setting.
2. If the unit is unplugged, loses power, or is turned off, you must wait over 6 minutes before restarting. Within this 6 minutes, compressor protect itself and will not start even power ON again
3. When you use the wine cellar. for the first time or restart the wine cellar after having been shut off for a long time, there will be a few degrees variance between the temperature you select and the one indicated on the LED readout for the first few hours of operation. After a few hours of operation, the temperature will normalize to the displayed temperature.

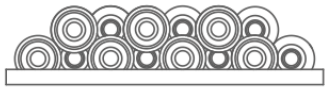
PART VI LAYOUT AND STORAGE

YOUR CABINET WAS DESIGNED TO STORE A MAXIMUM NUMBER OF BOTTLES SECURELY. WE RECOMMEND THAT YOU OBSERVE THE TIPS BELOW TO OPTIMIZE LOADING.

1. Disperse your bottles even so as not to concentrate weight in any one area. Also, be careful that your bottles do not touch either the back of the cabinet or the step at the bottom.
2. Also make sure that bottles are not all grouped together either at the top or bottom of the cabinet.
3. Never try to pull out more than one rolling shelf at a time.
4. Maximum capacity per shelf is 55 lbs
5. Storage in details for different models (see diagram below):



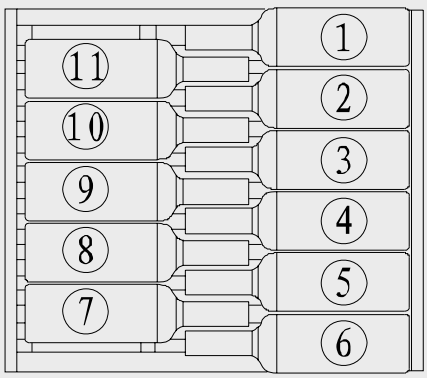




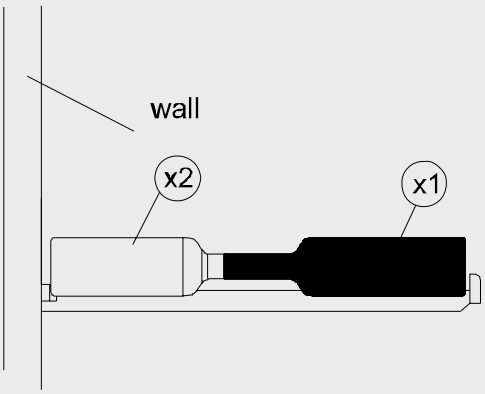
KBU-50 storage

KBU-50 storage

- Each rolling shelf is designed to hold one row of 8 bottles. The bottom small shelf can hold 6 bottles.



top view



side view

KBU-120 and KBU-170 storage

- Each rolling shelf is designed to hold one row of 11 bottles. You can also fit 5 bottles on the bottom of the cabinet itself.

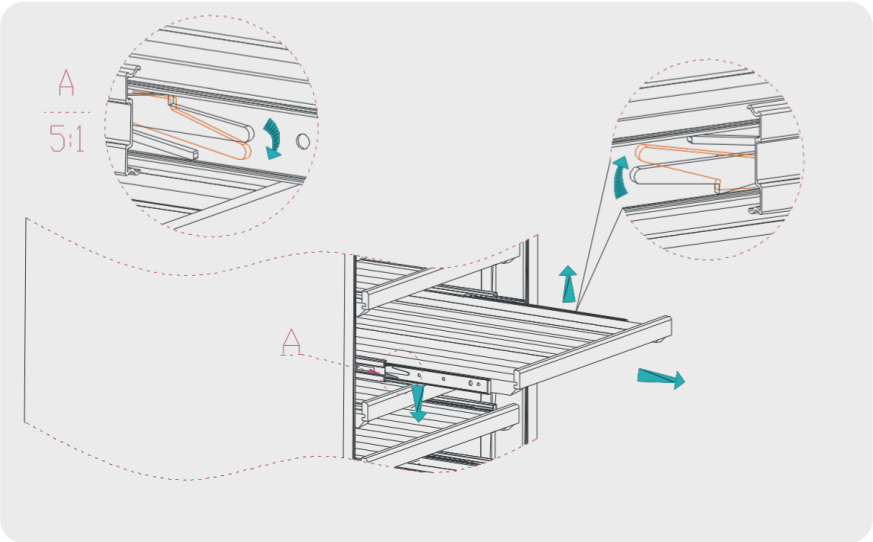
PLEASE NOTE

Before modifying your cabinet's original configuration in any way, be sure to ask your dealer for advice.

PART VII REMOVING THE ROLLING SHELF

TO REMOVE A ROLLING SHELF:

1. Remove all bottles
2. Pull the shelf out as far as possible
3. Push the LEFT side lever downward but RIGHT side lever upward (as illustrated below)
4. Remove the shelf



PART VIII CARE AND MAINTENANCE

CLEANING YOUR WINE CELLAR

WARNING

BEFORE CLEANING: Turn off the power, unplug the appliance, and remove all items including all shelves.

- Wash the inside surfaces with warm water and baking soda solution. The solution should be about 2 tablespoons of baking soda with a quart of water.
- Wash the shelves with a mild detergent solution.
- Wring excess water out of the sponge or cloth when cleaning area of the controls, or any electrical parts.
- Wash the outside cabinet with warm water and mild liquid detergent. Rinse well and wipe dry with a clean soft cloth.
- Dust the front grill and back of the unit twice yearly. Make sure the power is off before cleaning.
- It is recommended to clean the unit completely inside and out once a year to maximize the longevity of the wine cellar.

POWER FAILURE

Most power failures are corrected within a few hours and should not affect the temperature of your appliance if you minimize the number of times the door is opened. If the power is going to be off for a longer period of time, you need to take the proper steps to protect your contents.

VACATION TIME

Short vacations: You may leave the Wine Cellar operating during vacations of less than three weeks.
Long vacations: If the appliance will not be used for several months, remove all items and turn off the appliance. Clean and dry the interior thoroughly. To prevent mold growth, leave the door open slightly, blocking it open if necessary.

MOVING YOUR WINE CELLAR

1. Remove all items.
2. Securely tape down all loose items (shelves) inside your appliance.
3. Turn the adjustable leg up to the base to avoid damage.
4. Tape the door shut.
5. Be sure the appliance stays secure in the upright position during transportation. Also protect the outside of the appliance with a blanket or similar item.

ENERGY SAVING TIPS

The wine cellar should be located in the coolest area of the room, away from heat producing appliances, and away from direct sunlight.

PART X TECHNICAL DATA

MODEL NO.	KBU-170S	KBU-120S	KBU-50S
ACCOMMODATION (BOTTLES)	170	120	50
TYPE OF COOLING	compressor with air-circulated fan cooling	compressor with air-circulated fan cooling	compressor with air-circulated fan cooling
CLIMATE TYPE	N	N	N
ELECTRICITY PROTECTION GRADE	I	I	I
NOMINAL VOLTAGE/ FREQUENCY	110-115V/50-60HZ	110-115V/50-60HZ	110-115V/50-60HZ
RATED POWER(W)	200W	190W	140W
AMBIENT TEMPERATURE	32 - 100 °F	32 - 100 °F	32 - 100 °F
TEMPERATURE RANGE	41-64 °F	41-64 °F	41-64 °F
NET WEIGHT	286.60 lbs (130 KGS)	198.41 lbs (90 KGS)	112.43 lbs (51 KGS)
GROSS WEIGHT	310.85 lbs (141 KGS)	224.87 lbs (102 KGS)	121.25 lbs (55 KGS)
DIMENSION	23.54”W x 26.97”D x 71.69”H (598W x 685D x 1821H mm) Included stand height 0.98” (25mm)	23.54”W x 26.97”D x 55.43”H (598W x 685D x 1408H mm) Included stand height 0.98” (25mm)	23.42”W x 23.62”D x 33.86”H; 595W x 600D x 860H mm) Note: Included stand height 0.79” (20mm)

NOTES

WARRANTY

PART XI WARRANTY INFORMATION

Please speak to your Retailer before calling **BTO AMERICA LIMITED** if you did not purchase your Wine Cellar directly from **BTO AMERICA LIMITED**

Limited warranty – 90 day replacement plan with a free 9 months upgrade, totaling 1 year, on parts and labor from the date of shipment. For customer service, please contact **BTO AMERICA LIMITED** by e-mail (service@kingsbottle.com) .

The limited warranty does not cover: Damage due to such things as accident, misuse, abuse, mishandling, neglect, unauthorized repair or any other cause beyond the control of the seller whether similar or dissimilar to the foregoing. Purchaser understands and acknowledges that the goods sold here are wine cellars, which house wine. Purchaser assumes all the risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fires, water damage, mold, mildew, dryness and similar perils that may occur.