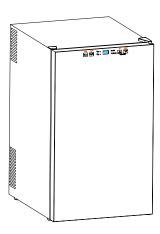


Model No:

CH-70FD

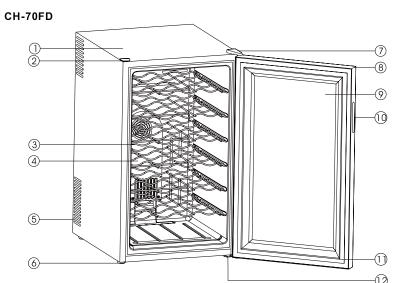
Thermoelectric wine cooler



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Thank you very much for buying this product. Before using your new Wine cooler, please read this operation manual to ensure that you gain The maximum benefit from it.

# • INDICATION OF PARTS



- Cabinet
   Flat door hinge
   Shelf (Total 6)
   Fan Cover
   Ventilation Holes

- 6. Legs

- Upper Door Hinge /Cover
   Control PCB

- 9. Glass Door 10. Hidden hande
- 11. Door Gasket
- 12. Bottom hinge

Failure: frost or ice inside minibar

| Possible reason         | Action  |
|-------------------------|---|
| No defrost              | Stop working for at least one hour, then restart it |
| Low ambient temperature | Adjust the air-conditioner to be around 25degree    |

# • TECHNICAL DATA

| Model No.             | CH-70FD               |
|-----------------------|-----------------------|
| Net Capacity (liters) | 70                    |
| Voltage (V)           | 220-240V              |
| Frequency (Hz)        | 50                    |
| Rated Power (W)       | 65                    |
| Dimension (mm)        | 430X520X740           |
| Packing (mm)          | 475X565X775           |
| Net Weight (kg)       | 19.5                  |
| Gross Weight (kg)     | 22                    |
| Approval              | CCC/ CB/ CE/ ROHS/ETL |
| Remarks               |                       |

## VENTILATION

When putting a TE wine cooler, ventilation should be considered seriously, please refer to the following:

- 1, there should be left at least 200 cm<sup>3</sup> for ventilation
- 2, the distance between wall and wine cooler side should be at least 20mm
- 3, the bottom should be left at least 50mm for air flowing
- 4, air passing through must not be preheated
- 5, entire cooling system should be considered in the ventilation

## TROUBLE SHOOTING GUILDS

# Failure: no cooling

| Possible reason       | Action   |
|-----------------------|--|
| No power              | Check the electricity supply, or change a new plug |
| PCB broken            | Replace a new PCB                                  |
| Fan broken            | Replace a new fan                                  |
| Leakage               | Replace a new heat pump                            |
| Cooling module broken | Replace a new cooling module with silicone         |

# Failure: poor cooling performance

| Possible reason          | Action   |
|--------------------------|--|
| High ambient temperature | The room temperature is hotter than normal                   |
| Poor instruction         | The door is opened too often                                 |
| Poor ventilation         | Install wine cooler according to our ventilation instruction |
| Poor gasket              | Replace a new door gaske                                     |
| Poor silicone            | Change the silicone on the surface of the cooling module     |

#### Failure: noisy

| Possible reason | Action                      |
|-----------------|-----------------------------|
| Dust            | Clean the dust from the fan |
| Fan broken      | Change to a new fan         |
| Poor heat pump  | Replace a new heat pump     |

## TEMPERATURE CONTROL

It is recommended you install the Wine Chiller in a place where the ambient temperature is between 23°-26°C/72°-78°F. If the ambient temperature is above or below recommended temperatures, the performance of the unit may be affected. For example, placing your unit in extreme cold or hot conditions may cause interior temperatures to fluctuate. The range of  $12^{\underline{a}}$   $18^{\underline{c}}$   $/54^{\circ}$ -64°F may not be reached.

## Recommended Temperatures for Chilling Wine.

| Red Wines       | 14 - 18° C | 57-65° F |
|-----------------|------------|----------|
| Dry/White Wines | 9 - 14° C  | 49-58° F |
| Rose Wines      | 10 - 11° C | 51-53° F |
| Sparkling Wines | 5 - 9° C   | 40-49° F |

## Temperature Ranges For Your Wine Cooler

| Temperature Range | 12 - 18° C | 54- 64° F |
|-------------------|------------|-----------|

## CONTROL PANEL

You can select temperature display setting from Fahrenheit to Celsius degree by pushing this button. Fahrenheit or Celsius degrees indicator will appear in white color in the LCD temperature display window with blue background.



# SETTING THE TEMPERATURE CONTROL

- Your Wine Cellar has been equipped with an "automatic" control panel lock, that will activate 12 seconds after the last time a button has been touched.
  - Push the **(a)** and **(c)** button simultaneously for 3 seconds to unlock the control panel. You will hear a "BEEP" sound to alert you that the control is now active.
- You can set the temperature as you desire by pushing the ▲ or ♥ button on the control panel for each zone. The temperature that you desire to set will increase 1°F or 1°C if you push the ▲ button once, on the contrary the temperature will decrease 1°F or 1°C if you push the ♥ button once.
- > When you store mostly red wines, the temperature needs to be set at between 14° 18°C (57° 65°F). The indicator marked "RED" will light up in Red.
- When you store mostly white wines, the temperature needs to be set at between 9° 14°C (49° 58°F). The indicator marked "WHITE" will light up in Blue.
- When you store mostly sparkling wines, the temperature needs to be set at between 5° 9°C (40° 49°F). The indicator marked "WHITE" will light up in Blue.
- ➤ Control panel lock: Without any operation on the buttons within 12 seconds, the control panel will be lock automatically. To unlock the control panel by pressing the right ⓐ or ⊚ at the same time for 1 second.

(57° - 65°F)

- When you store mostly white wines, the temperature needs to be set at between 9° 14°C (49° 58°F)
- When you store mostly sparkling wines, the temperature needs to be set at between 5° 9°C (40° 49°F)

## NOTE:

When you use the wine cooler for the first time or restart the wine cooler after having been shut off for a long time, there could be a few degrees variance between the temperature you select and the one indicated on the LCD readout. This is normal and it is due to the length of the activation time. Once the wine cooler is running for a few hours everything will be back to normal.

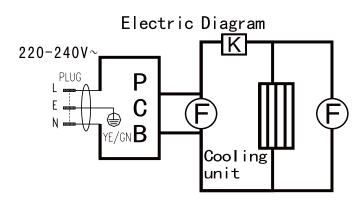
## Storage Capacity

**NOTE:** You can place 16 and 28 standard bottles in model of BCW-48A and BCW-70A. Many bottles may differ in size and dimensions. As such the actual number of bottles you may be able to store may vary. Bottle capacities are approximate maximums when storing traditional Bordeaux 750ml bottles and include bulk storage.

# ➤ Interior Light You can turn the interior light ON or OFF by pushing the button marked with the "Light" symbol. •••

The light will be turned off automatically if it remains ON for 10 minutes. You have to push the button marked with the "Light" symbol 🚱 again and the light will turn back on.

# • ELECTRIC DIAGRAM



## INSTRUCTION FOR USES

#### 1,Note

- 1, 1: Position your wine cooler so that the plug is accessible.
- 1, 2: Keep your wine cooler out of direct sunlight.
- 1, 3: Do not place next to heat generating appliance.
- 1, 4: Do not place directly on the ground. Provide suitable stand.

## 2, Very important:

- 2, 1: The wine cooler will have better performance at ambient of 20-25 degree; We suggest the wine cooler be powered off if the ambient temperature is lower than 10 degree.
- 2, 2: After plugging the appliance, allow the unit to cool down for 2-3 hours before placing beverage into the cooler compartment.
- 2, 3: Ventilation is very important for this kind thermoelectric wine cooler; The inside PCB will be broken easily if the ventilation is bad; It will also reduce the life of the wine cooler.
- 2, 4: If leakage occurs (which can be easily detected due to the unpleasant smell), please
  - A: Switch off the wine cooler immediately
  - B: Ventilate the room thoroughly
  - C: Call for the after sales service department
- 2, 5: These models use a thermoelectric cooling system with automatic defrosting system, so there is no need to defrost it manually.

## 3, Power supply:

- 3, 1: The wine cooler must be connected to a properly earthed socket in line with relevant valid country regulations before operating;
- 3, 2: Check the data label (which is on the side of the wine cooler) for voltage and frequency corresponds to your local one; If not, don't plug your cable into the socket;

# NOTE

- 1. The appliance is not intended for use by persons (including children) with reduced physical, senson or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction conceming use of the appliance by a person responsible for their safety.
- 2. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 3. Children should be supervised to ensure that they do not play with the appliance.
- 4. The refrigerant used in the appliance is fluorinated greenhouse gases, which can be harmfu to environment and can be responsible for global warming if it leaks into atmosphere.