

## 2. Before turning your wine cellar on



**Leave off for 12/48hrs** after transport for refrigerant gases to settle



**Install spacer** at the back of the wine cellar



**Make sure you use a surge protector** when plugging in your wine cellar



**Level your wine cellar** before loading

Un-levelled wine cellars can be noisy and doors may not close or seal properly



**Fill the wine cellar with bottles before you turn it on**

if not enough bottles then spread them evenly throughout the wine cellar



**Check temperature settings**

(White 6 °C - 8 °C, cellaring 12 °C - 14 °C, red 16 °C - 18 °C)

## 3. What's this..?

**Plastic tray:** by adding water to the tray, hygrometry in the wine cellar will be increased (use for dry temperate areas)

### Frequent fan cycle?

This ensures slow and even distribution of cool air throughout the wine cellar, limiting temperature variations

**Spacer/stopper:** ensures adequate ventilation behind unit

**Hinge:** if required, is used for reversing the door

**Water on the door or the floor?** in hot/humid climates and particularly on hot days, humidity in the ambient air

can condensate on the wine cellar's cold glass door

**Ice forming?** if the door seal is compromised or left slightly ajar the compressor will keep running which may cause ice formation on the back wall



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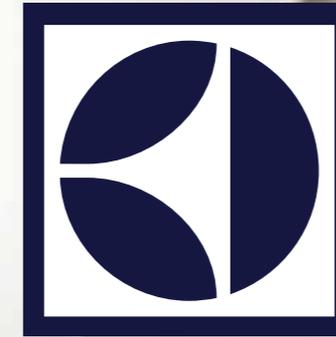
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- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is ROHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts



 **Electrolux**

Electrolux Professional Wine Cellars



## Quick start guide

Electrolux Vintec Line Wine Cellars. Exclusively designed for wine

# 1. Installation and ventilation



Wine cellars cannot be put in **direct sunlight**



Wine cellars cannot be exposed to **moisture or rain**



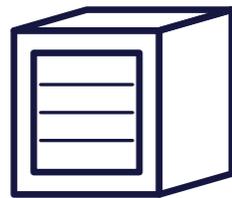
Wine cellars cannot be placed **outdoors**



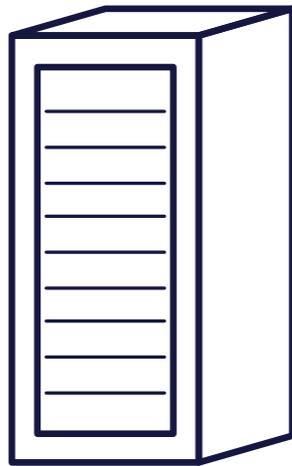
Wine cellars cannot be placed near **heat sources** such as an oven



Don't place a door in front of any wine cellar nor put it in a **closed confined space**



Freestanding or undercounter



Freestanding

# 4. Storing and stacking tips

**WARNING: ensure bottles and especially corks are not mouldy.** Plan your shelf stacking - by following these guidelines

## Stacking: different shapes and sizes

All wine cellar capacities are based on standard 750mL Bordeaux bottles

There are many other 750mL bottle shapes and these may not fit opposite each other



Bottles need to be laid opposite suitably shaped bottles and should lie with the necks interlocking



## Stacking: wines for ageing

When filling your wine cellar, we suggest stacking the bottles you wish to cellar and **mature at the back** of the shelves, and the wines you wish to consume in the **short-term at the front**

back-old

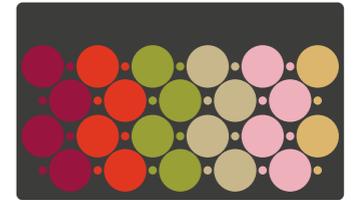


front-new

## Stacking: accessibility



Stacking bottles from the same case in a **vertical** manner allows for **access to all your various wines**



## How to pull out a shelf

When removing a shelf, tilt the shelf as per the diagram and **give it a sharp pull to remove**

