Owner's Manual

LE CACHE
Premium Wine Cabinets

LE CACHE WINE CABINET COMPANY FINE FURNITURE FOR FINE WINES

V9.14

LE CACHE PREMIUM WINE CABINETS

TABLE OF CONTENTS

DON'T FORGET TO REGISTER YOUR WARRANTY AT:

www.lecache.com/register-lc

To register, you'll need your 7-digit serial number, which you can find on the white label that is located on the left side of the cooling unit.

LE CACHE PREMIUM WINE CABINETS

I. IMPORTANT NOTES

- WHEN TAKING DELIVERY OF YOUR WINE CABINET, FOLLOW THE INSPECTION PROCEDURES DESCRIBED IN CHAPTER III.
- THE COOLING SYSTEM IS PROGRAMMED WITH A **3-MINUTE DELAY AT STARTUP** TO PROTECT INTERNAL COMPONENTS.
- YOU MAY PLUG IN THE COOLING UNIT AT TIME OF DELIVERY TO TEST THAT IT WORKS. ONCE TESTED, WE RECOMMEND SWITCHNG "OFF" THE COOLING UNIT AND WAITING FOR 24 HOURS BEFORE NORMAL OPERATION.
- THE COOLING UNIT SHOULD BE PLUGGED INTO AN OUTLET CONNECTED TO A DEDICATED 15-AMP CIRCUIT
- WE RECOMMEND PLUGGING THE COOLING UNIT INTO A SURGE PROTECTOR (MINIMUM OF 15-AMPS) TO PROTECT THE ELECTRICAL COMPONENTS FROM POWER SURGES OR SPIKES.
- IF THE WALL OUTLET IS DIRECTLY BEHIND THE WINE CABINET, USE AN EXTENSION CORD (GROUNDED; 14 GAUGE OR THICKER) AND COIL THE EXCESS AT THE TOP OF THE CABINET SO THAT YOU WON'T NEED TO MOVE THE WINE CABINET IN THE EVENT THAT THE COOLING UNIT NEEDS TO BE REPLACED.
- THE COOLING UNIT SHOULD BE "OFF" WHEN LOADING LARGE QUANTITIES OF BOTTLES. IF THE COOLING UNIT RUNS WHILE THE DOORS ARE OPEN, IT WILL CAUSE EXCESS CONDENSATION, LEAKING AND A REDUCTION IN COOLING POWER

PLEASE NOTE!

UNTIL YOU'VE LOADED BOTTLES INTO YOUR WINE CABINET, ***DO NOT OPEN BOTH DOORS AT THE SAME TIME****. THE DOORS ARE EXTREMELY HEAVY AND WHEN BOTH DOORS ARE OPENED, THE CABINET CAN TIP FORWARD IF THE CABINET IS EMPTY.*

LE CACHE PREMIUM WINE CABINETS

II. DELIVERY OVERVIEW

DELIVERY

If you purchased direct from Le Cache:

Standard delivery fees include 2 men (4 men for the Model 3800 and 5200), lift gate-equipped truck, inside delivery to 1st floor or any floor accessible to an elevator (within 100 feet of truck), unpacking, debris removal, installation of the crown and base moldings (shipped in a separate box – Euro and Mission Series cabinets) and door alignment with a total site time not to exceed half an hour. Additional delivery fees may be required if you are located outside a regular delivery service area, if additional men are required to safely perform delivery services to your location, or if extra site time is required to provide these services. Extraordinary delivery conditions – such as stairs, distance to truck greater than 100 feet, or difficult access – may also require additional delivery fees.

The specialized carrier has been instructed to perform the following tasks upon delivery of your wine cabinet **in your presence**:

- Unpack the wine cabinet;
- Place the wine cabinet in your home in the desired location;
- Align the doors;
- Install crown and base moldings (European Country and Mission Series); and
- Dispose of the packaging materials if you desire

If you purchased from a dealer:

Shipping costs, freight carrier and class of service are determined by the dealer unless otherwise specified.

Please note: the carrier is NOT required to install the door handles on your cabinet. The handles are shipped in an envelope inside the wine cabinet or screwed to the back side of the doors, and are easily installed with a screwdriver into predrilled holes.

LE CACHE PREMIUM WINE CABINETS

III. INSPECTION PROCEDURE

In the event of freight damage, it is critically important that you follow each and every one of the following procedures in the sequence described below.

1. **REMOVE AND RETAIN THE SHOCKWATCH INDICATOR** (located on the exterior of the packaging underneath the shrink-wrap so it won't fall off)
2. **INSPECT THE PACKAGING BEFORE IT IS REMOVED FROM THE CABINET.**

1. Inspect and retain the Shockwatch

2. Compare the serial number to the bill of lading

3 On the bill of lading:.

- Note the color in the center of the Shockwatch - red or clear
- If missing, note its absence

- The cabinet should arrive in its original packaging and should still be strapped to the pallet.

- The wine cabinet should always be shipped in the upright position. (Please note - it is OK to tip the cabinet in order to enter into a room.)

- The packaging shouldn't have any tears, holes, marks or other damage.

3. **<u>WATCH THE DELIVERY MEN REMOVE THE PACKAGING</u>**
4. **ONCE THE PACKAGING HAS BEEN REMOVED, INSPECT THE INSIDE AND OUTSIDE OF THE WINE CABINET FOR DAMAGE.**
5. **IF YOU FIND DAMAGE TO THE WINE CABINET:**

   a. Describe the damage on the bill of lading. Be detailed and descriptive.
   b. DO NOT SIGN the paperwork if the delivery men write that there was <u>HIDDEN</u> or <u>CONCEALED</u> damage
   c. Call Le Cache at 1.877.532.2243 or your dealer immediately **before** the delivery men leave
   d. Save a copy of all freight documents, including the bill of lading with your comment and the Shockwatch, making sure that everything is legible on your copy

FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN A DENIED INSURANCE CLAIM AND/OR BILLING(S) FOR REPAIRS OR RETURNED MERCHANDISE.

IV. PLACEMENT OF YOUR WINE CABINET

VENTILATION REQUIREMENTS – UPRIGHT CABINETS WITH STANDARD CONFIGURATIONS

The hot air generated by the cooling unit is ventilated through the top of our upright wine cabinets (ie not credenzas.) Consequently, upright wine cabinets must have sufficient clearance above the cabinets for hot air to dissipate, or else the hot air must be channeled away from the cooling unit. If the hot air cannot be dissipated or channeled, the cooling unit will recycle its own hot air, and therefore it will be unable to maintain cold temperatures inside the wine cabinet and/or will run all the time.

Our wine cabinets have been engineered with SB/0™ Technology so that they can be placed right up against the wall, as follows:

Freestanding, Open Placement:

- Contemporary, Loft and Vault wine cabinets require 18 inches of clearance **above** the wine cabinet
- European Country and Mission wine cabinets require 12 inches of clearance **above** the wine cabinet
- The sides always need to be open – ie alcoves, closets or other built-in installations will not work without our front-vent hood (see Option 2 below).

Limited Clearance - Low Ceiling Height (Option 1):

- If you don't have the required clearance above the wine cabinet, we can configure the wine cabinet so that the cabinet intakes air from the rear. There is no additional charge for this option. In this configuration, the wine cabinet willl need to be placed 3-4" away from the rear wall. The sides need to be open – ie alcoves, closets or other built-in installations will not work without our front-vent hood (see Option 2 below).
- **Please note:** minimum clearance of 7 ½ inches above the wine cabinet is required in order to remove the air filter (ie periodic maintenance) for the cooling unit.

Limited Clearance – Enclosed Space (Option 2):

- If you want to place the wine cabinet flush against the wall, or you want to place the cabinet in an enclosed space like a closet or alcove, you may purchase our front-vent hood to place on top of the cabinet. The front vent hood can be used with all Le Cache wine cabinets that have CellarPro cooling units, as follows:
    - Contemporary, Loft and Vault wine cabinets can use our front-vent hood either with or without the decorative grill.

- European Country and Mission wine cabinets can use our front-vent hood *without* the decorative grill (the grill will not fit with crown moldings.)

- **Please note:** minimum clearance of 7 ½ inches above the wine cabinet is required in order to remove the hood and air filter (ie periodic maintenance) for the cooling unit.

Credenza wine cabinets don't require clearance above the wine cabinet; however, credenzas require 3-4" of space **behind** the wine cabinet because the ventilation (intake and exhaust) occurs behind the cabinet.

If you received an air diverter with your credenza, use the magnets to place the diverter on the back of the cooling unit (at the back of the credenza) so that the hot air exhaust is directed to the left (when facing the credenza).

THERMAL LOADS AND COOLING CAPACITIES

We offer a choice of several cooling units, which should be selected based on the size of the cabinet, the temperature in the ambient environment and the desired temperature inside the wine cabinet, as follows:

Cooling Unit Capacity @ 55°F (1)

1800QTL	BTUH: 1065	Decibels: 42				
1800QT	**BTUH: 1380**	**Decibels: 45**				
1800XT	***BTUH: 1456***	***Decibels: 48***				
Cabinet Model	**Credenza**	**1400**	**2400**	**3100**	**3800**	**5200**
Ambient Temperature	**Thermal Load**					
70°F	640	640	729	833	927	1058
75°F	704	712	816	923	1049	**1219**
80°F	774	784	902	1013	**1172**	**1380**
85°F	857	856	989	**1104**	**1294**	**X**
90°F	930	930	1065	**1183**	***1416***	**X**
95°F	1002	1002	**1136**	**1286**	**X**	**X**

LE CACHE PREMIUM WINE CABINETS

Cooling Unit Capacity @ 60°F (1)

1800QTL	BTUH: 1154 Decibels: 42					
1800QT	**BTUH: 1479 Decibels: 45**					
1800XT	***BTUH: 1558 Decibels: 48***					
Cabinet Model	**Credenza**	**1400**	**2400**	**3100**	**3800**	**5200**
Ambient Temperature	**Thermal Load**					
70°F	534	534	598	677	739	828
75°F	606	606	684	767	861	989
80°F	678	678	771	857	983	1151
85°F	750	750	857	948	1107	**1311**
90°F	822	822	944	1040	**1229**	**1472**
95°F	898	898	1035	1136	**1357**	**X**

Legend
The tables are shaded to show which cooling units will and won't work given the thermal load derived from the size of the cabinet and the ambient temperature, as follows:

- The light-shaded numbers represent thermal loads that are within the capacity of all CellarPro 1800 cooling units (ie 1800QTL, 1800QT and 1800XT)
- The medium-shaded numbers represent thermal loads that are within the capacity of the 1800QT and 1800XT, but not the 1800QTL, cooling units
- The dark-shaded numbers in italics are within the capacity of the 1800XT cooling unit
- "X" indicates conditions that are beyond the capacity of our 1800XT cooling unit.

Summary
The following guidelines are designed to assist you in selecting the appropriate CellarPro wine cooling unit for your Le Cache (or similar size) wine cabinet.

- **CellarPro 1800QTL** is our quietest cooling unit and is appropriate for our smaller and medium sized wine cabinets

- **CellarPro 1800QT** is 30% more powerful and noticeably louder than the 1800QTL. It is most appropriate for use with our larger wine cabinets. When combined with our sound hood (sold separately), the noise level is equivalent to the 1800QTL.
- **CellarPro 1800XT** is slightly more powerful than the 1800QT, and is recommended when cabinets will be placed in difficult environments like garages (not to exceed 95 degrees), basements and/or commercial establishments.

(1) To calculate the approximate "run time" over a 24-hour period, divide the thermal load (based on the **average** ambient over the 24-hour period) by the BTUH.

FLOOR SURFACE

Because of the significant weight of your wine cabinet, it is important that it be placed on a hard surface, otherwise the cabinet may become skewed if the doors settle unevenly over time. If you will be placing your cabinet on thick carpeting, consider placing a carpet board underneath the wine cabinet. You can purchase a carpet board from Le Cache, or you can have your local hardware store cut a 3/4 inch plywood board to the following dimensions (inches):

Model #	Length	Width
Carpet Board Dimensions – All Series		
1400	26.5	25
2400	35	25
3100	45	25
3800	54	25
5200	69.5	25
Euro Credenza	63	25
Contemp Credenza	61	17

POWER REQUIREMENT

The cooling unit plugs into a standard wall outlet. The components of the cooling unit draw 3 amps, and the electric outlet on the side of the cooling unit also is rated for 3 amps. The cord extends 6 ½ feet from the back of the cabinet. If an extension cord is used, it should be 14-gauge wire or thicker, grounded, and as short as possible. We recommend using a surge protector rated at 15 amps or more, and using a dedicated 15-amp circuit. **Under no circumstances should the wine cabinet share a circuit with another motor or compressor-based appliance, like a wine cooler, fridge or air conditioner.**

LE CACHE PREMIUM WINE CABINETS

WEIGHT LOAD FACTOR

After loading your wine cabinet with wine bottles, it will be extremely heavy. When selecting a location for your cabinet, make sure that the floor underneath is strong enough to support the weight of the cabinet.

	Approximate Weight (lbs)		
Model #	**Empty Cabinet**	**Bottles**	**Total – Full Cabinet**
Contemporary Series			
1400	320	516	836
2400	385	858	1,243
3800	475	1,374	1,849
5200	510	1,866	2,375
Credenza	300	345	645
Euro Series			
1400	345	516	861
2400	415	858	1,273
3800	510	1,374	1,884
5200	550	1,866	2,416
Credenza	350	540	890
Mission Series			
1400	330	516	846
2400	395	858	1,253
Credenza	350	540	890
Loft Series			
1400	320	516	836
2400	385	858	1,243
Wine Vault Series			
3100	385	1,104	1,489

LE CACHE PREMIUM WINE CABINETS

V. SET-UP INSTRUCTIONS

OPENING THE DOORS

When cabinets are shipped in hot or cold weather, the rubber gaskets can become tacky and stick to the cabinet. **NEVER USE FORCE TO OPEN THE DOORS**, because it will rip the gaskets off the doors. Instead, starting at one corner, use your fingers or a ruler to ply away the gasket from the cabinet.

MOVING THE CABINET

It is OK to tip the wine cabinet forward, backwards or on its side in order to get it through a doorway. However, you should **NEVER PUSH, PULL OR LIFT** the cabinet by its doors.

If you need to remove the door(s) to get the cabinet through a doorway, simply remove the top hinge at the top corner(s) of the cabinet (three screws) and lift the door straight up until it slides out of the bottom hinge. When setting the door down on the floor, be careful to avoid damaging the hinge pin on the bottom of the door. **IMPORTANT NOTE**: Look for and save any shim washers on the lower hinge brass bushing (used to equalize door heights). To reinstall the doors, follow these instructions in reverse.

LEVELING INSTRUCTIONS

The first step in setting up your wine cabinet is to make sure that it is level, with all the leveling feet squarely on the floor and with the doors properly sealed against the cabinet. The wine cabinet can be leveled by turning the leveling feet underneath the cabinet. You can extend the feet of the cabinet by turning the feet CLOCKWISE (assuming you are looking down from the top of the cabinet.)

- Begin with corner feet touching the floor and center feet (if any) raised.
- If the cabinet is resting on plush carpet, place a carpet board under the cabinet so that all the leveling feet will remain on the same plane over time.
- Side to Side – Place a level on the top of the **cabinet** (not the door) parallel to the door. Raise or lower either side of the cabinet by rotating the feet by hand. On larger cabinets with six leveling feet, use the four corner feet only for leveling purposes. After leveling, lower the center leveling feet to the floor.
- Front to Back – place a level on top of the cabinet (not the door) perpendicular to the door, and follow the same procedure.

- If cabinet is level, the lock should work freely without force. Also, the door(s) should be even (within 1/4 inch) with the top edge of the cabinet. Additionally, there should be no gaps between the rubber gasket on the door, and the face of the cabinet.

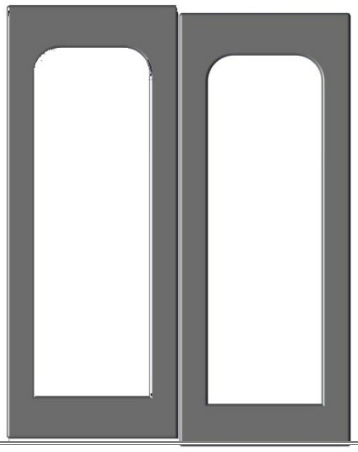
DOOR ALIGNMENT INSTRUCTIONS

After leveling the cabinet, the doors must be aligned so that they are even with each other, square with the cabinet and create an airtight seal inside the cabinet. Air leaks caused by improper door alignment will compromise the environment inside the cabinet, and may create condensation which, left untreated, will cause warping of the door. Follow the instructions below to properly align your door(s).

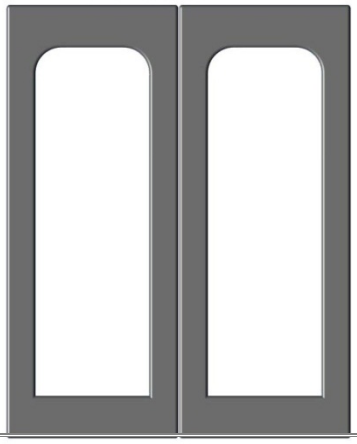
- If your cabinet has only one door, the plane of the top of the door should be parallel to the plane of the cabinet. If the non-hinge (i.e. left) corner of the door is higher than the cabinet, go to the BACK RIGHT CORNER of the cabinet and turn the leveling foot once CLOCKWISE, which will raise the right/back of the cabinet and lower corner of the front door. If the non-hinge corner is lower than the cabinet, go to the BACK LEFT CORNER of the cabinet and turn the leveling foot once CLOCKWISE, which will raise the left/back of the cabinet so that it is even with the corner of the front door. After adjusting the feet, open and shut the door, and check again to see if the door is aligned.

- If both doors are not on the same plane (i.e. one door is higher than the other), use the leveling feet to adjust the doors. Start with the door that is too high (in the illustration at right, the left door is too high), and go to the BACK CORNER LEVELING FOOT on the SAME SIDE as the door that's too high (in the illustration at right, go to the back foot on the left side of the cabinet.) Turn the leveling foot once CLOCKWISE, which will raise the left/back of the cabinet and lower the front left door. After adjusting the feet, open and shut the doors. Repeat the process until the left door is level with the right door. It shouldn't take more than one or two clockwise turns to get both doors aligned.

Unaligned Doors:
Inside corner of Left Door is Too High



Aligned Doors:
Both Doors are on the Same Plane



- If the top corner of a door is sticking out more than 1/8 inch, you have "top torque". If the bottom corner of a door is sticking out more than 1/8 inch, you have "bottom torque". To fix torque, if your cabinet has six leveling feet, start by raising the two center leveling feet so that those feet aren't touching the floor. **For top torque**, go to the BACK CORNER LEVELING FOOT on the OPPOSITE SIDE of the torqued door and turn CLOCKWISE. **For bottom torque**, go to the BACK CORNER LEVELING FOOT on the SAME SIDE as the torqued door and turn CLOCKWISE. When the torque has been fixed (tolerances up to 1/8 inch are acceptable), lower the center leveling feet until they touch the floor.

- **IMPORTANT NOTE:** If your wine cabinet has six leveling feet, make sure that all six leveling feet are firmly touching the floor before loading wine into the cabinet. The center leveling foot in the rear can be hard to reach, so make sure that the delivery team doesn't forget to adjust all six feet.

- **IF YOU ARE PLACING YOUR WINE CABINET ON CARPET:** Much of the weight of an EMPTY wine cabinet resides in the doors. If your wine cabinet is tilting forward when first placed on the carpet or a carpet board, DO NOT over-compensate by extending the front leveling feet. Instead, load some bottles into the back of the wine cabinet until the weight is more evenly distributed, and adjust the leveling feet so that the wine cabinet is level front-to-back. The cabinet no longer should be leaning forward at this point. Over time, additional adjustments may be required to align the doors as the increasing weight of the wine cabinet causes the carpet and pad to compress.

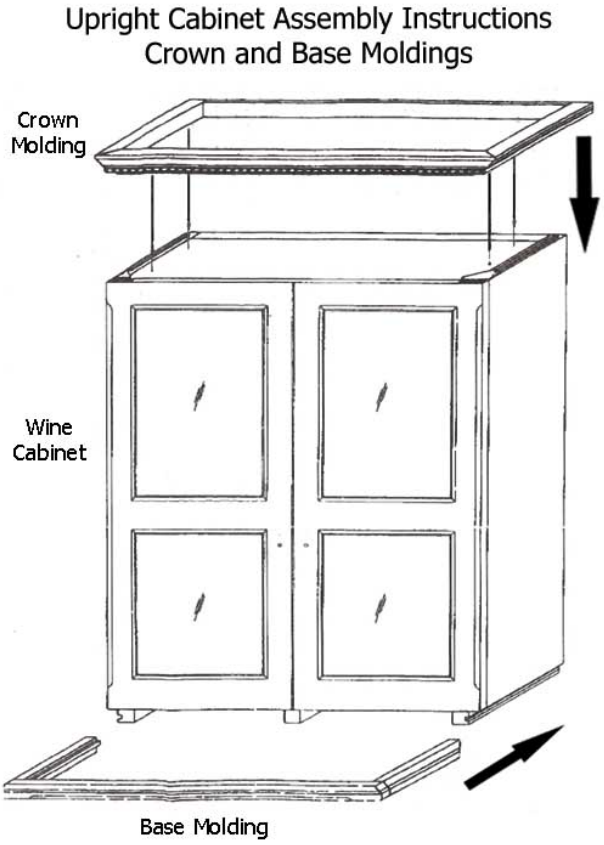
LE CACHE PREMIUM WINE CABINETS

UPRIGHT WINE CABINETS – CROWN AND BASE MOLDINGS

For European Country wine cabinets, the crown and base moldings are shipped in a separate box. For Mission wine cabinets, the crown molding is shipped in a separate box.

To assemble the moldings, do the following:

- Adjust the leveling feet below the cabinet until the doors are aligned
- Place the base molding (3-sided) on the floor in front of the cabinet
- Align the sides of the base molding with the tracks on the bottom of the wine cabinet, and gently slide the molding back until it comes to a stop.
    - o It may be necessary to tilt up the front of the wine cabinet in order to install the base molding..
    - o If the base molding won't slide into place, you may need to extend all the leveling feet an equal amount to raise the wine cabinet while maintaining the alignment of the doors.
- Place the crown molding on top of the wine cabinet. The hinges should seat in the slots underneath the molding.



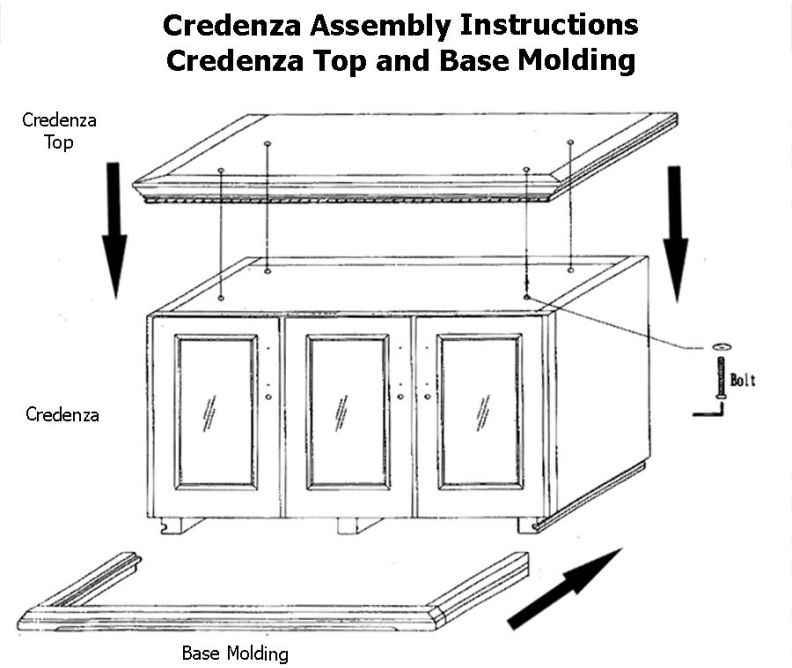
- Some wine cabinets come with screws (included in the envelope hanging inside the wine cabinet) that can be used to attach the brackets on the crown molding to the top of the cabinet.

CREDENZA WINE CABINETS – CREDENZA TOP AND BASE MOLDINGS

For European Country and Mission credenzas, the moldings are shipped in a separate box.

To attach the moldings, do the following:

- Adjust the leveling feet below the credenza until the doors are aligned
- Align the sides of the base molding with the tracks on the bottom of the wine cabinet, and gently slide the molding back until it comes to a stop.
    - o It may be necessary to tilt up the front of the wine cabinet in order to install the base molding.
    - o If the base molding won't slide into place, you may need to extend all the leveling feet an equal amount to raise the wine cabinet while maintaining the alignment of the doors.
- Remove the credenza top and place it on the top of the credenza. The holes in the top should be aligned with the holes in the credenza
- Place a washer on each bolt, and from inside the credenza, insert the bolts through the holes in the ceiling of the credenza, and fasten the bolts to the credenza top. **DO NOT OVERTIGHTEN.**



VI. OPERATING INSTRUCTIONS

SOUND HOOD

We created a sound hood that reduces the noise level of the cooling unit by 2-3 decibels. The sound hood is designed to slope up and back (as shown at right). There are two guides in the bottom of the hood that are designed to fit into the hot air exhaust opening. The sound hood is positioned correctly when it is laying flat on top of the wine cabinet.

The sound hood also can be used with credenzas*. There are two guides in the bottom of the hood that are designed to fit into the hot air exhaust opening, and when the sound hood is positioned correctly, it is laying flat on back wall of the credenza. There are two screwholes in the sound hood that should be used to hold the hood from falling off the credenza (you will need to attach two screws or nails into the back of the credenza.) The power cord should run through the hot air exhaust opening.

PLEASE NOTE: The sound hood must be configured to be TOP-VENTED or REAR-VENTED, as follows:

- **Upright wine cabinets with crown moldings:** the sound hood must be configured to be **TOP-VENTED** (ie the panel should block the back of the hood).
- **Upright wine cabinets with no crown moldings:** the sound hood may be configured to be either top-vented or rear-vented, whichever yields the best sound results.
- **Credenza wine cabinets:** the sound hood must be configured to be **BACK-VENTED** (ie the panel should block the top of the hood.).

* On credenzas, the air filter must be removed and cannot be used with the sound hood .

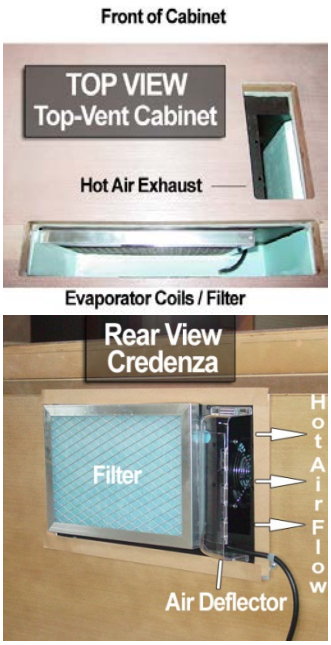
BOTTLE PROBE

Bottle probe temperature sensors can be used to cycle on/off based on changes in air or liquid temperatures inside the wine cellar. When used to measure liquid temperatures, our bottle probe, which includes a rubber bottle stopper to avoid leaks and spills, should be inserted into a wine bottle filled with water and alcohol to avoid bacteria growth. The 10-foot cord allows the bottle to be placed almost anywhere inside the wine cellar. The other side of the probe is fitted with a jack that plugs directly

into the wine cooling unit. When using a bottle probe to measure **liquid temperature**, we recommend reducing the temperature (HY) differential from 4 degrees to 1 degree. Refer to our "Advanced Operation" instructions for further instructions how to change the HY differential.

AIR FILTER

All wine cabinets include an air filter that magnetically attaches to the rear of the cooling unit. To replace the filter, remove the filter frame through the large opening at the top of the wine cabinet (see the image at right), and replace the filter when it becomes dirty (anywhere from 3 to 9 months depending on the conditions in your location.



When replacing the filter, the blue fibers should face the cooling unit, and the white fibers should face away from the cooling unit.

Replacement filters may be purchased at www.lecache.com.

CELLARPRO COOLING UNIT

- **Factory Settings**

The settings on your CellarPro cooling unit have been preset and optimized by the factory, and it is not necessary to change these settings initially.

If you find that you want to change one or more of the settings, we strongly recommend that you allow the cooling unit to operate for 14 days before making any changes.

The cooling system is programmed with a **3-Minute Delay at Startup** to protect its internal components.

- **Temperature**

Proper temperatures are maintained by transferring heat from inside wine cellars and exhausting the heat through the top (top-vent) or rear (rear-vent) of the cooling units.

CellarPro cooling units are designed to turn on when the temperature inside the cellar exceeds the **Minimum Set Point** plus the **Temperature Differential,** and turn off when the temperature inside the cellar drops below the Minimum Set Point**.** For example, if the Minimum Set Point is 58°F and the Temperature Differential is 4°F, the cooling unit will turn on when the temperature inside the cellar rises above 62°F, and turn off when the temperature falls below 58°F.

A number of variables, including the temperatures of the ambient environment, the insulation of the cellar and the thermal mass inside the cellar, will affect the speed with which the temperature inside the cellar rises during the cooling unit's "off" cycle.

CellarPro cooling units are designed to maintain optimal temperatures for storage and aging of wine. Most wine collectors store their wine in the range of 55 - 60°F. If the cooling unit runs too much, you should raise the Minimum Set Point to reduce the cycle "on" time. It is normal for the cooling unit to run up to 75 percent of the time in order to maintain proper conditions inside the cellar.

CellarPro cooling units will provide peak performance in environments with temperatures up to 85°F. When ambient temperatures exceed 85°F, the cooling unit may struggle to maintain 55°F inside the cellar and hover closer to 60°F. Above 95°F, the cooling unit's performance will begin to degrade.

CellarPro cooling units are not designed to maintain cellars at much colder serving temperatures.

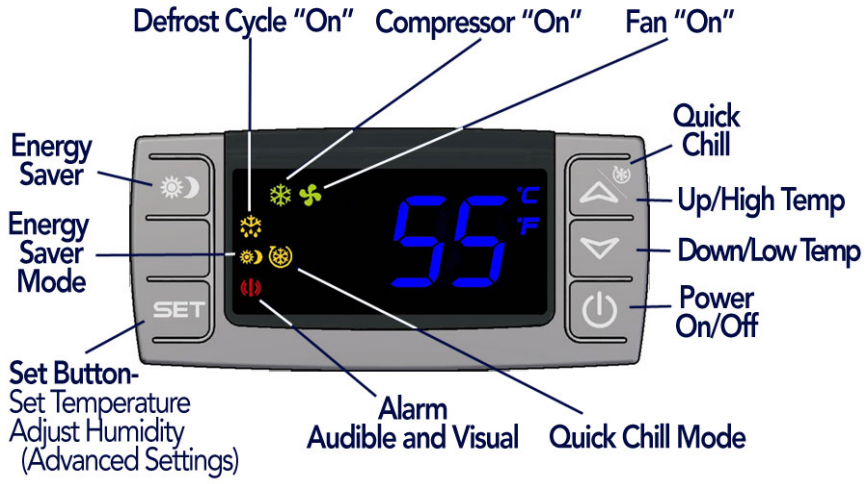
- **Humidity**

CellarPro cooling units are designed to maintain appropriate levels of humidity, ranging from 50 to 70 percent, inside your wine cellar. Relative humidity conditions depend on several factors, including:

  - Ambient humidity: The higher the ambient humidity, the higher the humidity will be inside the cellar

  - Fon Setting: By increasing the Fon setting, humidity can be increased inside the cellar. The recommended range for the Fon setting is 2-6.

In order to increase or decrease humidity inside the cellar, the **Fon** setting can be changed as described in the "Advanced Settings" section below.



Basic Operation

Digital Display

The temperature displayed on the control indicates the real-time air temperature as measured by Probe 1 (P1) located behind the front grill of the cooling unit, or the temperature (air or liquid) being measured by the bottle probe (the bottle probe overrides P1).

Power On/Off Button

Press "Power On/Off" to turn the unit on and off

When the "Compressor On" indicator light is on, the Compressor is running. When the "Fan On" indicator light is on, the Fan is running

Up and Down Buttons

To view the "High Temp" recorded by the cooling unit, press the "Up" button once.

To view the "Low Temp" recorded by the cooling unit, press the "Down" button once

To reset the "High Temp" or "Low Temp", press the "Set" button for three seconds while "Hi" or "Lo" is displayed. **"RST" will blink three times to indicate confirmation.**

Set Button

The cooling unit is factory preset with a Minimum Set Point of 58°F and a Temperature Differential of 4°F. This means that the cooling unit will turn on when the display rises above 62°F (58°F + 4°F), and turn off when the display falls below 58°F.

To view the Minimum Set Point, press the "Set" button for one second.

To change the Minimum Set Point,

1. Press the "Set" button for three seconds until "°F" blinks
2. Press the "Up" or "Down" button
3. Press the "Set" button to confirm

The "Set" temperature will blink three times to indicate confirmation.

The recommended Minimum Set Point range is 53 - 60°F. To change the Temperature Differential, see "Advanced Operation" later in this chapter.

Energy Saver Button

To activate and deactivate the "Energy Saver" mode, press the "Energy Saver" button

The "Energy Saver" indicator light will turn on when the cooling unit is in "Energy Saver" mode

In "Energy Saver" mode, the Minimum Set Point increases 4°F and the Temperature Differential is unchanged

Quick Chill Button

To activate the "Quick Chill" mode, press the "Up" / "Quick Chill" button for three seconds. To deactivate "Quick Chill", press "Quick Chill" button for three seconds again

The "Quick Chill" indicator light will turn on when the unit is in "Quick Chill" mode.

In the "Quick Chill" mode, the unit will run continuously for 6 hours (or until the intake temperature registers 50°F). This mode is useful after loading "warm" bottles in a cellar

Advanced Operation

CellarPro cooling systems can be programmed with advanced settings to achieve more control over conditions inside the cellar. Conditions like humidity, the Temperature Differential, and alarm settings all can be modified for custom applications. To access the advanced settings, do the following:

- Press the "Set" button and the "Down" button together at the same time, and hold for three seconds. Then, use the "Up" or "Down" button to scroll to the following screen:

HUMIDITY: The factory preset for this setting is "3".

If the humidity inside the cellar is too low, press the "Set" button, then use the "Up" button until the desired setting is reached. The recommended range for this setting is 2-6.

TEMPERATURE DIFFERENTIAL: The factory preset for this setting is "4" without a bottle probe, and "1" with a probe.

When added to the set point, this setting determines the temperature at which the cooling unit will cycle on. The recommended range for this setting is 4 or 5 unless using a bottle probe **in liquid**, in which case the recommended setting is 1.

HIGH TEMPERATURE ALARM: The factory preset for this setting is "70".

This setting designates the High temperature inside the cellar at which the alarm is triggered. We recommend leaving this setting at the factory preset.

LOW TEMPERATURE ALARM: The factory preset for this setting is "45".

This setting designates the Low temperature inside the cellar at which the alarm is triggered. We recommend leaving this setting at the factory preset.

ENERGY SAVINGS MODE DIFFERENTIAL: The factory preset for this setting is "4".

This setting increases or decreases the Temperature Differential for the Energy Savings Mode. The recommended range for this setting is 2-4.

Alarms

Alarm Indicators* The control panel has an audible buzzer and an alarm indicator light (Row 4) that turns on when an alarm is triggered. In addition, the control panel will flash the following codes when an alarm is triggered:

Alarm Code	What it means	What to do
P1, P3	Probe Failure	Call CellarPro at 877.726.8496
HA	The temperature inside the cellar is too warm (>70°F for more than 1 hour)	Check seals; Check if door was left open; Lower the ambient temperatures
HA2	The condenser temperature is too high (above 140°F for 2 hours)	Check for appropriate installation, ventilation, ambient conditions and cooling capacity Clean the condenser coils and/or replace the air filter; Check for obstructions to the intake and/or exhaust vents; Check that the condenser fan is operating
LA2	The temperature at the condenser coils (outside the cabinet) has dropped below the alarm temperature setting	Call CellarPro at 877.726.8496

* ***Please note****: the HA and LA alarms are disabled during the first 23 hours of operation after the cooling unit is plugged in and/or turned on.*

Optional Protection Mechanism

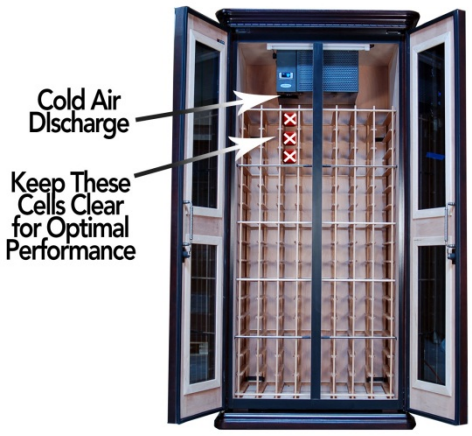
Optional Protection Mechanism	CellarPro cooling systems can be programmed to turn off the compressor and condenser fan in the event of an HA2 alarm, as described below. If you'd like to turn on this protection mechanism, please call us toll-free at 877.726.8496	
P3 > 132°F for more than 2 hours	The condenser probe is measuring temperatures that are too hot	The compressor and condenser fan will turn off until the condenser temperature falls below 120°F

LE CACHE PREMIUM WINE CABINETS

VII. BOTTLE STORAGE TIPS

To achieve the best results with your Le Cache wine cabinet, follow the recommendations below when loading and storing bottles:

- Start storing bottles in the center of the cabinet, and enlarge the "circle" as you add bottles to the cabinet. This will minimize temperature fluctuations by creating a thermal mass of bottles in the center of the cabinet, and will reduce the number of cooling cycles required by the cooling system.
- Once the cabinet is loaded, turn on the cooling unit. The settings on the CellarPro cooling unit have been preset and optimized by the factory, and we recommend that you wait two weeks before changing any of the settings.
- Create an "airflow path" by keeping the top 3-4 cells directly below the cold-air discharge empty of bottles (see picture at right). The cold air discharge is located on the left side underneath the cooling system. By keeping these cells free of bottles, the cold air produced by the cooling unit will be able to circulate freely inside the cabinet, resulting in less stratification and more efficient operation.



- Most of our wine racks are designed to hold bottles "double-deep." Generally, both bottles should be loaded with the cork facing the door. Most collectors load the same wines together in a slot, so that they know which wines are in the back.
- Some wine bottles (e.g. German Rieslings) are extra-long and won't fit double-deep in our racks. When storing long bottles, they should be loaded with shorter bottles so that the door can close properly.
- Split bottles (375ml) are thin and can slip through the racks without additional support. To store split bottles, we recommend storing them on the bottom row and/or using postal tubes in the racks where the splits will be placed.
- Most large-format bottles should fit inside our wine cabinet racks. However, some bottles are too big and will need to be stored in the bulk storage area at the top of the racks. Our racks have been designed so that bottles can be stacked on top of each other in the bulk storage area.
- Temperature fluctuations inside the wine cabinet vary the LEAST in the bottom two-thirds of the cabinet, and temperatures in the back of the cabinet fluctuate less than in front of the cabinet. Therefore, it is advisable to store the most expensive wine bottles in the back / bottom two-thirds of the wine cabinet.

LE CACHE PREMIUM WINE CABINETS

VIII. MAINTENANCE INSTRUCTIONS

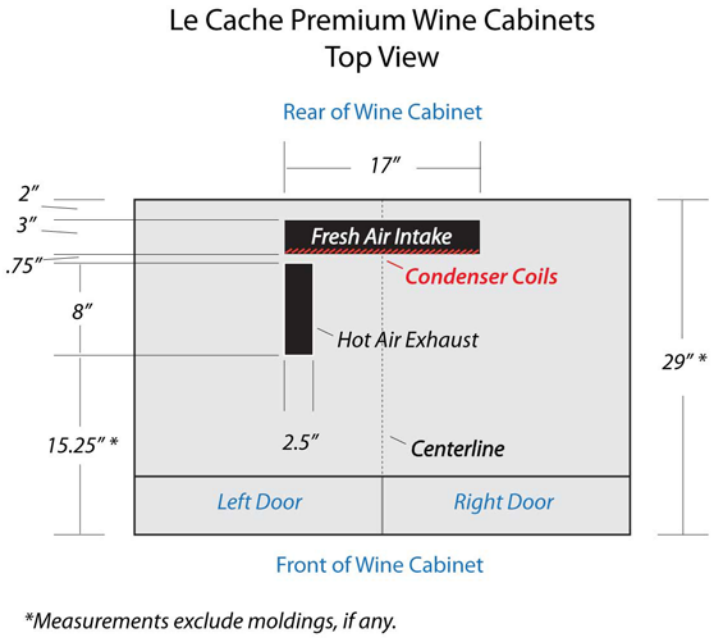
FURNITURE FINISH

The finish on your wine cabinet is protected by two coats of high-grade lacquer. To prevent drying and maintain the finish on your cabinet, use a soft rag and high-quality furniture polish periodically to polish the finish of the wine cabinet.

DOOR INSTRUCTIONS

We recommend keeping the doors locked when the cabinet is not in use. By keeping the doors locked, you will ensure that you have a tight seal between the cabinet doors and the cabinet itself, and will help prevent the possibility of the door becoming warped over time.

COOLING UNIT



*Measurements exclude moldings, if any.

IT IS IMPORTANT TO CLEAN THE CONDENSER COILS 3-4 TIMES A YEAR. CLEAN MORE OFTEN IN HI-TRAFFIC OR DUSTY AREAS, OR IF YOU HAVE PETS.

If the condenser coils become clogged, the cooling unit will not have proper airflow, and its performance and longevity will be impaired.

The Condenser Coils can be accessed from the top (upright, top-venting wine cabinets) or rear (credenzas) of the wine cabinet. The diagram at left shows the top of our upright wine cabinets, including the location of the Fresh Air Intake and the condenser coils.

For best results, use a vacuum or brush to remove built up lint and dust on the coils. If you need to lie across the top of the cabinet, the wine cabinet will support your weight.

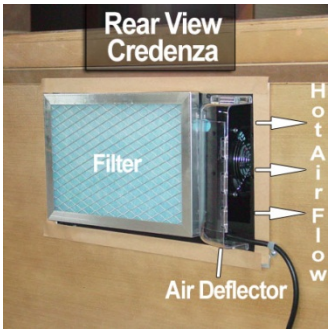
<u>Be careful about using compressed air to clean the coils because it may force dirt particles into the cooling unit and damage its internal components.</u>

AIR FILTER

All wine cabinets shipped after February 18, 2010, include an air filter that magnetically attaches to the rear of the cooling unit. To replace the filter, remove the filter frame through the large opening at the top of the wine cabinet (see the image at right), and replace the filter when it becomes dirty (anywhere from 3 to 9 months depending on the conditions in your location.

When replacing the filter, the blue fibers should face the cooling unit, and the white fibers should face away from the cooling unit.

Replacement filters may be purchased at www.lecache.com.



IX. TROUBLESHOOTING GUIDE

My wine cabinet is leaning forward.

When the wine cabinet is empty, the door(s) of the wine cabinet represent a disproportionate share of the wine cabinet weight. Thus, when an empty wine cabinet is first placed on carpet, it may lean forward even though the wine cabinet is placed on a carpet board.

DO NOT over-compensate by extending the front leveling feet. Instead, load some bottles into the back of the wine cabinet until the weight is more evenly distributed. The cabinet should no longer be leaning forward at this point. Additional adjustments may be required to level the wine cabinet front to back as the cabinet board compresses the carpet underneath over time.

My wine cabinet has been delivered, but I can't open the door(s).

The gaskets on the doors can become tacky during transit, causing the doors to stick to the cabinet.

Do not use force to open the doors, because it will rip the gaskets off the doors. Instead, starting at one corner, use your fingers or a ruler to slowly separate the gasket from the wine cabinet.

The cabinet was recently delivered, and the door(s) are not aligned and/or the corner(s) are torqued out.

1. Make sure the cabinet is level and the doors are properly aligned (refer to Chapter V).

2. Check to see that the hinges aren't bent or loose. The hinge pins (attached to the top and bottom of each door) should be perfectly upright, and the hinge plates (attached to the top and the bottom of the wine cabinet) should be attached tightly to the cabinet and perfectly parallel to the floor.

3. Check to see if the door(s) are bowed using a long straight-edged object (e.g. a yardstick).

The cooling unit won't turn on.

The cooling system is programmed with a **3-Minute Delay at Startup** to protect its internal components.

I've had the cabinet for some time, and the cabinet door(s) are no longer sealing properly against the cabinet.

You can check the door seals by placing a flashlight inside the cabinet and aiming it at the door. Then, close the door. If there are any gaps and the light shines through, the door is not sealing properly.

Another way to check the seals is by closing each door on a dollar bill around the perimeter of each door. It should be difficult to slide the bill along the edge of the door without pulling out the bill.

If the door(s) aren't sealing properly against the cabinet, do the following:

1. Make sure the cabinet is level and the doors are aligned (refer to Chapter V)

2. If there is a kink in the rubber gasket on the door, use a hair dryer for several minutes and stretch the gasket into the proper shape. Then, close the doors for several hours to allow the gasket to regain its proper shape.

3. If necessary, it is Ok to stuff the gasket with cloth or paper, and/or add another wood strip inside the gasket, to push out the gasket so that it seals against the door.

The cooling unit runs constantly.

The cooling unit is designed to turn on when the air temperature in the cellar rises ABOVE the Minimum Set Point + Temperature Differential, and turn off when the air temperature falls below the Minimum Set Point. For example, if the Minimum Set Point is 58°F and the Temperature Differential is 4°F, the cooling unit will turn on above 62°F and turn off below 58°F.

When bottles are first loaded in the wine cabinet, the cooling unit will run continuously (even up to a week) until the temperature inside the cellar falls below the Minimum Set Point.

The cooling unit will cool 25°F below the ambient temperature in the space outside the condenser coils. In other words, when the ambient temperature in the space outside the condenser coils is 85°F, the cooling unit can't cool below 60°F inside the cellar.

Hot weather conditions, insufficient ventilation and/or dirty condenser coils can all cause the cooling unit to run continuously. To reduce cycle times,

1. Clean the condenser coils

2. Check the ambient temperature in the space outside the condenser coils while the cooling unit is running, making sure that the difference between this temperature and the Minimum Set Point is no more than 25°F.

3. Increase the supply of cool air to the space outside the condenser coils, using a fan or an exhaust system to remove heat from the space.

4. Raise the Minimum Set Point on the cooling unit

5. Make sure that the "Quick Chill" and "Energy Saver" features are not enabled

The cooling unit is dripping inside the cabinet and/or the cabinet is having problems with condensation.

The cooling unit does not generate water. If the cooling unit is dripping, or the cabinet is having excess condensation, it is because the cooling unit is running too much and/or the cabinet does not have an airtight seal from the ambient environment.

To eliminate dripping and condensation, do the following:

1. Raise the Minimum Set Point of the cooling unit to 58 degrees.

2. Make sure the cellar has good seals, especially at the door(s), and repair any leaks immediately.

3. Keep the first 3-4 rows clear in the column directly below the cold-air discharge (front column only). This will stop the cold air from "splashing" against the center post. See Chapter VII for more information.

4. If your wine cabinet is less than half full, build the thermal mass to reduce the cycle time of the cooling unit. If you don't have enough wine, use soda cans, water bottles, etc.

5. Make sure that the lock shafts have foam sleeves. For additional insulation, wrap the lock tab with electrical tape.

6. If condensation is coming into contact with the cabinet's wood, wipe it away frequently to prevent damage to wood surfaces, warping of the doors and mold.

I can't insert my key into the lock because the notches aren't lined up.

If the inner and outer notches in the lock become misaligned, you'll need to file off the tab on the key. Once the tab is filed off, you'll be able to insert the key into the lock.

X. LIMITED WARRANTY

FIVE YEAR COOLING UNIT LIMITED WARRANTY

For five years from the date of original delivery, your Le Cache warranty covers all parts and labor to repair or replace any components that prove to be defective in materials or workmanship in the cooling unit. Under the terms of this warranty, Le Cache will repair or replace the original cooling unit with a new or refurbished cooling unit and, once replaced, the original cooling unit must be returned to Le Cache. The cooling unit is self-enclosed and is located inside the wine cabinet and is mounted to the top of the cabinet.

TWO YEAR LIMITED WARRANTY

For two years from the date of original delivery, your Le Cache warranty covers all parts and labor to repair or replace any part of the product which proves to be defective in materials or workmanship.

TERMS APPLICABLE TO EACH WARRANTY

All service provided by Le Cache under the above warranty must be performed by a designated repair center, unless otherwise specified by Le Cache. Purchaser is responsible for removing and reinstalling the cooling unit from the wine cabinet, and for shipping to and from Le Cache or to and from a designated repair facility.

The limited warranty applies only to wine cabinets purchased from the factory or an authorized dealer. For wine cabinets delivered to Hawaii and locations outside the United States, the District of Columbia or Canada, the limited warranty applies only to the cooling unit, but it does not apply to the wine cabinet. The limited warranty does not cover any parts or labor to correct any defect caused by negligence, commercial use, accident, or improper use, maintenance, installation, service or repair. The limited warranty also does not cover any parts or labor to correct any damage caused by severe temperature variations, direct sunlight, extremely dry conditions or great humidity changes.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES, WHICH LE CACHE WILL PROVIDE, EITHER UNDER THESE WARRANTIES OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. LE CACHE WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THESE WARRANTIES OR ANY OTHER WARRANTIES, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights, which vary from state to state.

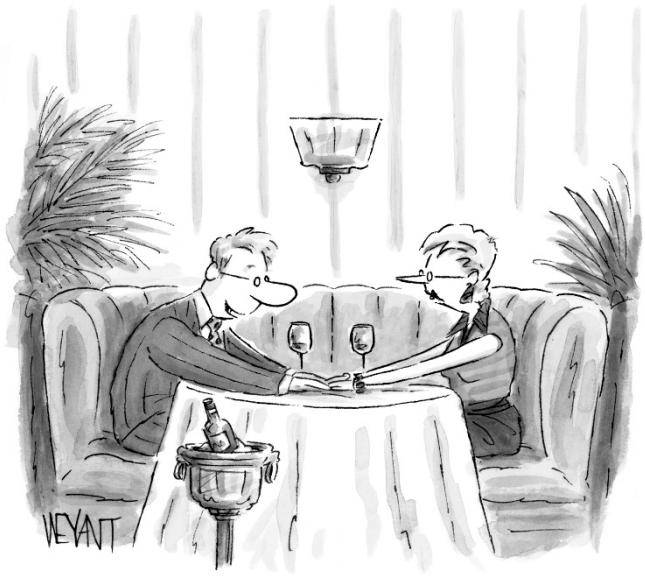
To receive parts and/or service and the name of a Le Cache designated repair facility nearest you, contact your Le Cache dealer. You may also contact Le Cache Premium Wine Cabinets directly by calling our toll-free number at 1.877.532.2243.

LE CACHE PREMIUM WINE CABINETS

XI. CONTACT INFORMATION

Le Cache Premium Wine Cabinets
1445 N. McDowell Blvd
Petaluma, CA 94954
Toll Free: 1.877.532.2243
Direct: 1.707.794.8000
Email: info@lecache.com
www.lecache.com

# # # #



"Susan, this might be just the wine talking, but I think I want to order more wine."