Owner's Manual

CONGRATULATIONS!

Thank you for choosing Le Cache Premium Wine Cabinets.

Your handcrafted wine cabinet has been constructed from the finest materials and is designed to protect and preserve your valuable wine collection for many years.

<u>Please take a minute to read Chapters II through V in this Owner's Manual.</u> If you have any questions regarding the delivery and inspection, placement and/or set-up of your wine cabinet, please contact your dealer, or call Le Cache if you purchased your cabinet directly from the factory.

You can reach us during normal business at 1.877.532.2243, or online anytime at www.lecache.com.

Cheers!

Le Cache Premium Wine Cabinets

Special Notes –

If you have a chance, please complete our online questionnaire and let us know how we're doing. Your feedback is important to us!

Serial Number: _____

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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.

- WAIT 24 HOURS BEFORE PLUGGING IN AND OPERATING YOUR CELLARPRO COOLING UNIT.

- THE COOLING UNIT SHOULD BE PLUGGED INTO AN OUTLET CONNECTED TO A 15-AMP CIRCUIT

- 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.

- WE RECOMMEND PLUGGING THE COOLING UNIT INTO A SURGE PROTECTOR (MINIMUM OF 15-AMPS) TO PROTECT THE ELECTRICAL COMPONENTS FROM POWER SURGES OR SPIKES.

PLEASE NOTE!

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

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II. DELIVERY OVERVIEW

DELIVERY

<u>If you purchased direct from Le Cache:</u>

Standard delivery fees include 2 men (3 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 <u>in your presence</u>:

- 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

<u>If you purchased from a dealer:</u>

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.

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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.**

   - 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.

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

IV. PLACEMENT OF YOUR WINE CABINET

VENTILATION REQUIREMENTS –
UPRIGHT CABINETS WITH STANDARD CONFIGURATIONS

The heat generated by the cooling unit is ventilated through the top of the cabinet (except credenzas). Consequently, the wine cabinet must have sufficient clearance above the cabinet for the hot air to dissipate. If the hot air generated from the cooling unit cannot be dissipated, the cooling unit will be unable to maintain cold temperatures inside the wine cabinet and/or will run all the time.

The space above, to the front and to the sides of the wine cabinet must be open and unobstructed. In addition, the wine cabinet must be placed in a space that is properly ventilated. The cabinet cannot be placed in an alcove, closet or built-in space unless an exhaust system is installed to evacuate the hot air generated by the cooling unit. In addition, access to the top of the cabinet is necessary for periodic cleaning of the coils.

If you don't have enough clearance above the cabinet, we can modify the cabinet's intake **(rear vent modification)** so that only 8-9" are required above the cabinet, but 3-4" of space will be required behind the cabinet.

Refer to the following table for guidance regarding the required clearance above the cabinet for upright cabinets without Rear Vent Modifications.

Required Clearance Above the Wine Cabinet			
Model #	Height (in.)	Minimum Clearance (in.)	Minimum Ceiling Height
Contemporary, Loft and Wine Vault Series			
1400	72	18	90 (7' 6")
2400	82	18	100 (8' 4")
3100	83	18	101 (8' 5")
3800	86	18	104 (8' 8")
5200	86	18	104 (8' 8")
European Country Series			
1400	78	12	90 (7' 6")
2400	88	12	100 (8' 4")
3800	91	12	103 (8' 7")
5200	91	12	103 (8' 7")
Mission Series			
1400	75	15	90 (7' 6")
2400	85	15	100 (8' 4")

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VENTILATION REQUIREMENTS –
CREDENZAS AND UPRIGHT CABINETS WITH REAR VENT MODIFICATIONS

Credenzas and upright wine cabinets with rear-vent modifications need AT LEAST 3-4 inches of clearance between the cabinet and the wall behind it so that the cooling unit isn't forced to intake its own hot air. You'll also need 8-9" above the cabinet to allow access for periodic maintenance (ie cleaning the condenser coils).

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

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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 all but the largest wine cabinets

- **CellarPro 1800QT** is slightly louder and can be used most interior environments

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- **CellarPro 1800XT** is the most powerful 1800 Series wine cooling unit, and is recommended when cabinets will be placed in high-temperature environments and used in commercial applications.

(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.

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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.

Model #	Approximate Weight (lbs)		
	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

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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. <u>NEVER USE FORCE TO OPEN THE DOORS</u>, 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 <u>NEVER</u> <u>PUSH,</u> <u>PULL</u> <u>OR</u> <u>LIFT</u> 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
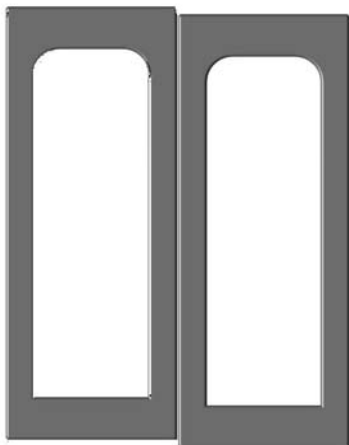
Aligned Doors:
Both Doors are on the Same Plane
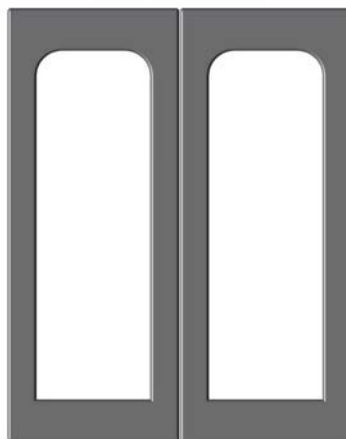
- If the top corner of a door is sticking out more than 1/8 inch, you have "top torque". If the bottom corner of a door is sticking out more than 1/8 inch, you have "bottom torque". To fix torque, if your cabinet has six leveling feet, start by raising the two center leveling feet so that those feet 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.
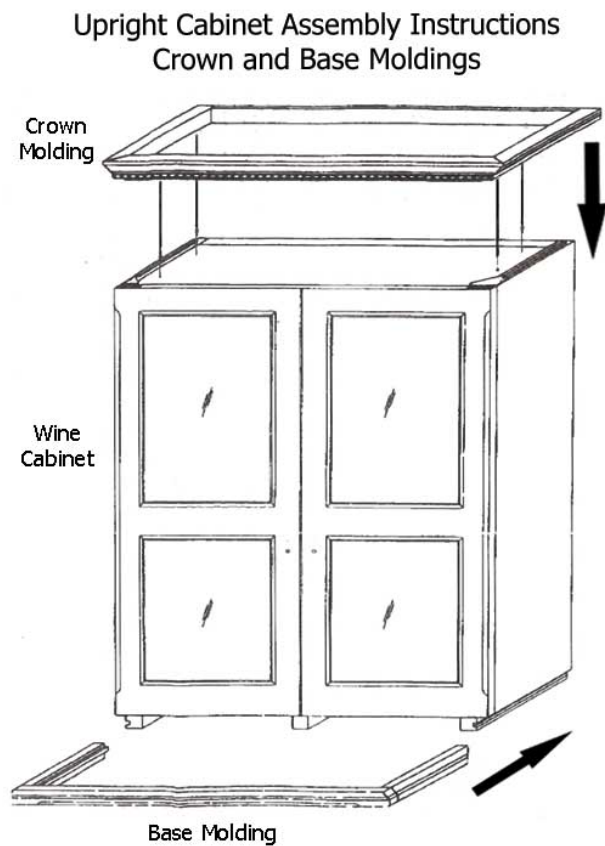
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UPRIGHT WINE CABINETS –
CROWN AND BASE MOLDINGS

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.


Upright Cabinet Assembly Instructions
Crown and Base Moldings

Crown Molding

Wine Cabinet

Base Molding

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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. <u>DO NOT OVERTIGHTEN.</u>

Credenza Assembly Instructions
Credenza Top and Base Molding

Credenza Top

Bolt

Credenza

Base Molding
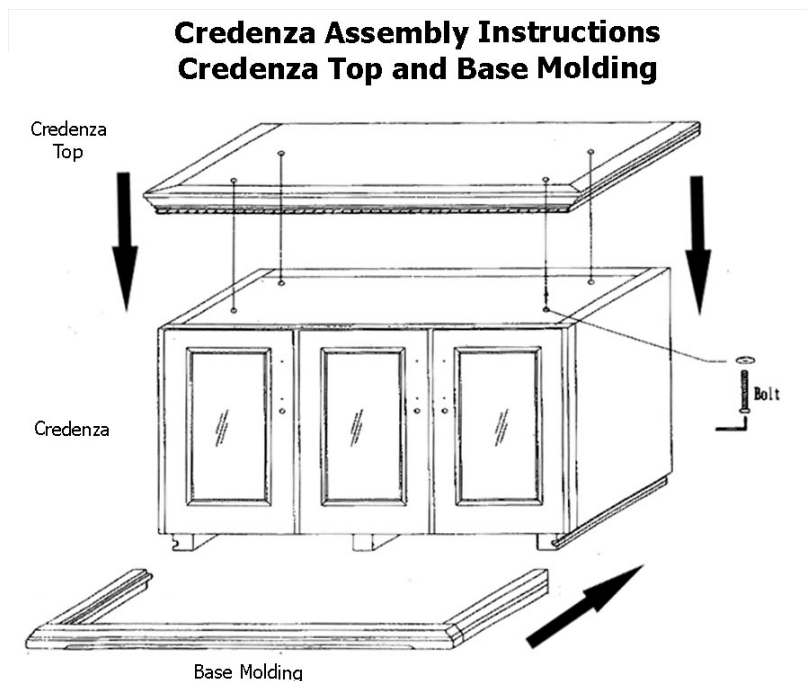
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VI. OPERATING INSTRUCTIONS

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.

- **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 are designed to cool up to 25°F below the ambient temperature in the space outside the condenser coils.

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

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- 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:

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

  o 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 above.

- Ambient Environment

CellarPro cooling units are designed to operate in ambient temperatures between 55°F and 85°F.

CellarPro cooling units cannot maintain temperatures inside the cellar that are more than 25°F below the ambient temperature in the space outside the condenser coils. (The condenser coils are located on the back of the cooling unit, which is attached to the top of the wine cabinet.) For example, if the ambient temperature in the space outside the condenser coils is 80°F, the cooling unit should be able to maintain temperatures of 55°F inside the cellar.
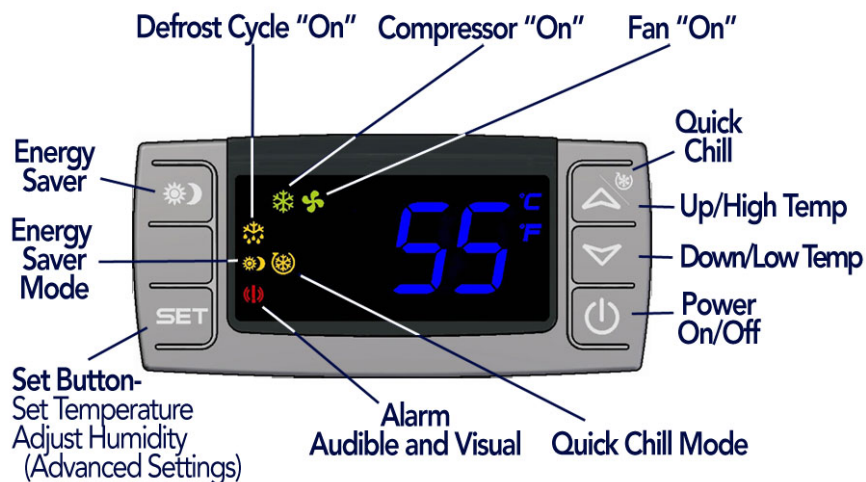
Basic Operation

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
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 "0". 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". This setting determines the Temperature Differential and therefore the temperature at which the cooling unit will cycle on. The recommended range for this setting is 4 or 5.
	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
P2	Programming Change is Required	If your CellarPro cooling unit is flashing a "P2" alarm, do the following:

    1. On the control panel, press and hold the "SET" and "DOWN ARROW" buttons together for 3 seconds.

    2. Release when the display starts blinking.

    3. Press and hold (again) the "SET" and "DOWN ARROW" buttons together for 7 seconds ("Pr2" will flash).

    4. Using the "UP ARROW" or "DOWN ARROW" button, scroll through the parameters until "P2P" is displayed.

    5. Press "SET", then press the "UP ARROW" button to change from "y" to "n"

    6. Press the "SET" button to confirm the setting

    7. The temperature will return on the display after a few seconds

If the P2 alarm continues to be triggered, contact us at 1.877.726.8496 for further assistance

Alarm Code	What it means	What to do
HA	The temperature inside the cellar is too warm (above 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 125°F for 2 hours)	Check for appropriate installation, ventilation, ambient conditions and cooling capacity (Chapter II)
		Clean the condenser coils (see "Maintenance" in Chapter IV);
		Check for obstructions to the intake and/or exhaust vents;
		Check that the condenser fan is operating
LA	The temperature inside the cellar is too cold (below 45°F)	Raise the ambient temperature; Raise the "Minimum Set Point"
LA2	The temperature at the condenser coils (outside the cabinet) has dropped below the alarm temperature setting	Lower the alarm temperature setting as follows: 1. Depress the "Set" and "Down" button for three seconds until the display reads "HY" 2. Depress the "Set" and "Down" button for seven seconds until "PR2" flashes on the display 3. Using the "Down" button, scroll until the display reads "AL2" 4. Depress the "Set" button and lower the alarm temperature setting to your desired setting

Please note: the temperature alarms (HA, HA2, LA and LA2) are disabled during the first 23 hours of operation after the cooling unit is plugged in and/or turned on.

Protection Mechanisms

Protection Mechanisms

To protect the components in the cooling unit as well as the wine inside the cellar, the cooling unit is programmed to shut down certain components under certain circumstances, as follows:

Scenario	What it means	What happens
P2 > 70°F for more than 1 hour	The evaporator probe is measuring temperatures that are too warm	The evaporator fan will turn off until the evaporator temperature falls below 70°F
P3 > 125°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

Optional Protection Mechanisms

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 > 125°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

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.

Cold Air Discharge

Keep These Cells Clear for Optimal Performance
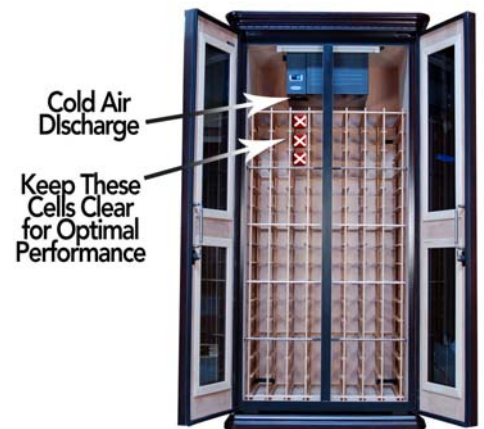
- Most of our wine racks are designed to hold bottles "double-deep." Generally, both bottles should be loaded with the cork facing the door. Most collectors load the same wines together in a slot, so that they know which wines are in the back.

- 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.

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.
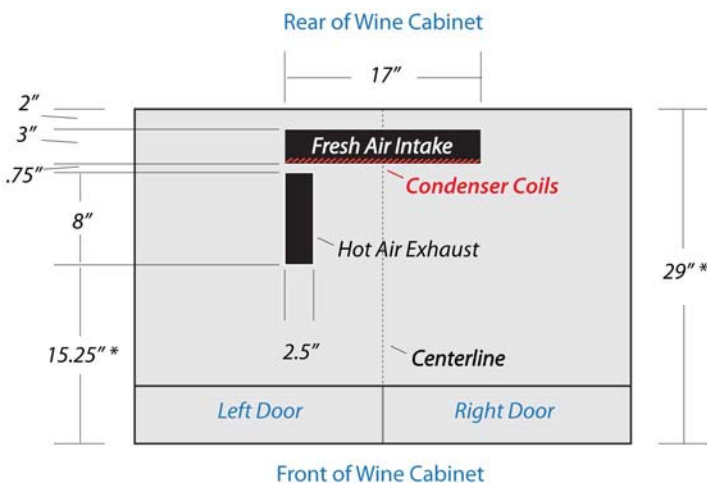
COOLING UNIT

Le Cache Premium Wine Cabinets
Top View

Rear of Wine Cabinet

17"

2"
3"
.75"
8"

Fresh Air Intake
Condenser Coils
Hot Air Exhaust

29" *

15.25" *   2.5"   Centerline

Left Door   Right Door

Front of Wine Cabinet

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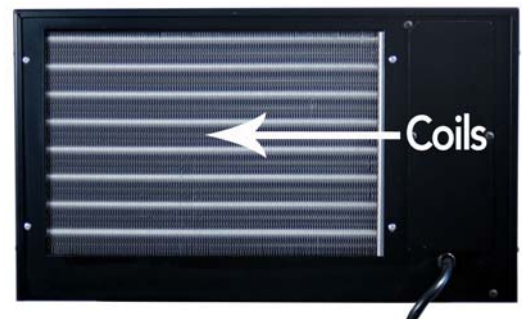
For best results, use a vacuum or brush to remove built up lint and dust on the coils. If you need to lie across the top of the cabinet, the wine cabinet will support your weight.

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.

Coils

IX. TROUBLESHOOTING GUIDE

<u>My wine cabinet is leaning forward.</u>

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.

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

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

<u>Do not use force to open the doors,</u> 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.

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

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).

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 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.

LE CACHE PREMIUM WINE CABINETS

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
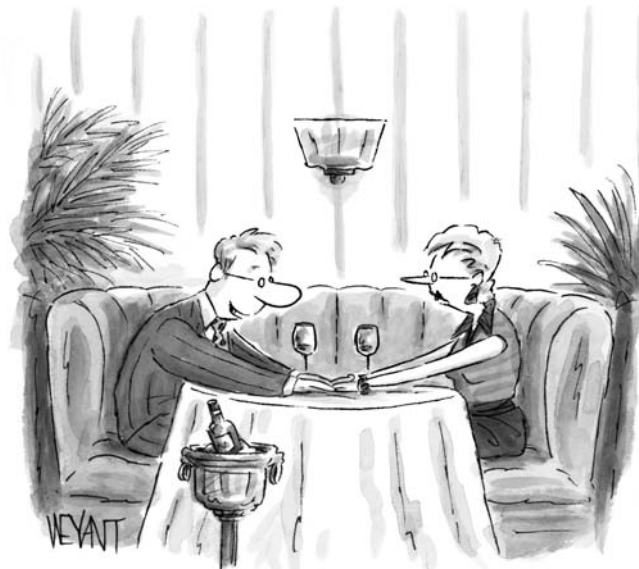*531 Mercantile Drive*
Cotati, CA 94931
Toll Free: 1.877.532.2243
Direct: 1.707.794.8000
Email: info@lecache.com
www.lecache.com

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