CellarPro

Control the Elements

Owner's Manual

LE CACHE
Premium Wine Cabinets
Fine Furniture for Fine Wines

CONGRATULATIONS!

Thank you for purchasing a new CellarPro cooling system.

Please take a minute to read through this Owner's Manual before you install and turn on your Cooling Unit.

If you have any questions about your new cooling unit, it is likely that you will find the answers in this Manual. We also have more information on our website at www.cellarpro.com/customer-service .

If you still have questions, please don't hesitate to contact your dealer or CellarPro directly. We can be reached during normal business hours at 1.877.726.8496. You also may contact us anytime via email at info@cellarpro.com.

Serial Number*: _____

*We recommend that you take a minute to fill-in your CellarPro serial number, which has 15 characters: seven-digits and eight letters and can be found on the printed label on the left side of your cooling unit). **Don't forget to register your cooling unit warranty at www.cellarpro.com/register**

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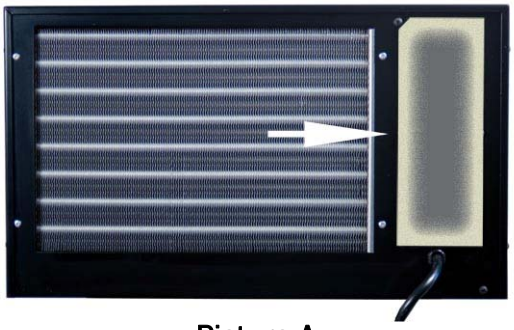
Important Notes

- Before plugging in and operating your CellarPro cooling unit, remove any materials that have been packed inside the exhaust cavity.
- Wait 24 hours before plugging in and operating your CellarPro cooling unit.
- Before installing the cooling unit, make sure it works by plugging it in and letting it run on a hard, flat surface. Check that cold air is being produced by the unit.
- NEVER turn the cooling unit on its side or upside down
- The cooling unit should be plugged into an outlet connected to a 15-amp circuit
- Before installing the cooling unit, make sure that the exhaust panel is installed in the correct position – it MUST cover either the TOP or the REAR exhaust vent:

    - **TOP VENT CONFIGURATION::** If the hot air will be discharged through the TOP of the cellar, install the exhaust panel on the BACK of the cooling unit (as shown in the Picture A). In this configuration, the cavity on **TOP** of the cooling unit is **OPEN.**



Picture A
Top Vent Configuration

    - **REAR VENT CONFIGURATION:** If the hot air will be discharged through the REAR of the cellar, use the exhaust panel to seal the TOP of the cooling unit (as shown in the Picture B). In this configuration, the cavity at the **REAR** of the CellarPro is **OPEN.**

Picture B
Rear Vent Configuration

Overview

CellarPro cooling units are engineered to maintain optimal wine storage conditions inside wine cellars.

- **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 55°F and the Temperature Differential is 4°F, the cooling unit will turn on when the temperature inside the cellar rises above 59°F, and turn off when the temperature falls below 55°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. 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 30°F below the ambient temperature in the space outside the condenser coils.

- **Humidity**

Relative humidity is maintained by gently cooling the cellar without removing moisture from the environment.

Although the relative humidity in the ambient environment will affect the level of humidity inside the cellar, CellarPro cooling units can be adjusted to increase the level of relative humidity inside a cellar,. The **Fon** setting (shown at right) controls the amount of moisture circulated inside the cellar. To increase humidity inside the cellar, change the **Fon** setting per the instructions in Chapter III.

- Installation

CellarPro cooling units are designed to be installed inside the wine cellar, ideally mounted to the ceiling of the cellar.

As warm air rises to the top of the cellar, it is pulled through the cooling unit where the evaporator coils remove the heat from the warm air. Once cooled, the cold air is discharged from the bottom of the cooling unit.

CellarPro cooling units should be mounted to the ceiling inside the cellar, or as close to the top of the cellar as possible. Optional mounting clips for attaching the front of the cooling unit to the ceiling are available for purchase from CellarPro. At a minimum, the front 7" of the cooling unit must be inside the cellar, because the cold air discharge is located underneath the cooling unit.

Once the cooling unit is installed, seal all the cracks and gaps between the cooling unit and the cellar using the butyl tape provided in the cavity of the exhaust vent. The butyl tape is becomes pliable by rolling it in your hands. Pay particular attention to the seams on the back of the cellar (top and rear vent configurations) and the seams at the top of the cellar (top-vent configuration).

CellarPro cooling systems should be plugged into an outlet connected to a 15-amp circuit. The cooling unit uses approximately 3 amps during its "on" cycle. The cooling unit also offers a grounded 115V AC outlet, which is rated for 3 amps.

We recommend plugging your CellarPro cooling unit into a surge protector (minimum of 15-amps) to protect the electrical components from power surges or spikes. If using an extension cord, use a grounded 14-gauge or heavier cord, and keep the length to a minimum to avoid voltage drop.

- Ventilation

Proper ventilation is critically important for the proper operation of your CellarPro cooling unit. The CellarPro cooling unit creates a significant amount of hot air, which must be exhausted into an appropriately-sized space in order for the heat to dissipate. If the space is constrained and/or too small, the heat will not dissipate and the cooling unit will end up recirculating hot air. If this happens, the cooling unit's ability to create cold air inside the cellar will be compromised.

CellarPro cooling units have interchangeable vent panels that can be swapped between the top and the rear of the cooling unit to match the configuration of your cellar and exhaust space.

- Top-vent configuration: in this configuration, the panel is attached to the rear of the cooling unit and hot air is freely exhausted from the top of the cooling unit into the exhaust space.

- If the cellar's air intake comes from BEHIND the cellar, the cooling unit will require 3-4" of unobstructed clearance behind the cellar; and 8-9" of clearance above the cellar;

- If the cellar's air intake comes from the TOP of the cellar, the cooling unit will require 18" of unobstructed clearance above and to both sides of the cellar, unless:

    1. The hot air exhaust is ducted away from the cellar; or

    2. The hot air exhaust is evacuated via an exhaust fan.

- **Rear vent configuration:** in this configuration, the panel is attached to the top of the cooling unit and hot air is freely exhausted from the rear of the cooling unit into the exhaust space. This configuration requires 3-4" of unobstructed clearance behind the cellar.

Under both configurations, access to the intake coils (either at the top or the back of the cellar) is required for periodic maintenance.

It is critical to follow guidelines for recommended clearance so that the hot air exhaust is properly dissipated, otherwise the hot air will become trapped and the cooling unit will circulate its hot air exhaust, thereby compromising the cooling unit's cooling capacity.

- **Ambient Environment.**

CellarPro cooling units are designed to operate in ambient temperatures between 50°F and 85°F.

CellarPro cooling units cannot maintain temperatures inside the cellar that are more than 30°F below the ambient temperature in the space outside the condenser coils. For example, if the ambient temperature in the space outside the condenser coils is 85°F, the cooling unit should be able to maintain temperatures of 55°F inside the cellar.

CellarPro cooling units do not have heating elements, so if temperatures inside the cellar drop below proper wine storage temperatures, the cooling unit cannot create heat inside the cellar.

- **Cellar Capacity**

The cooling capacity for each of our products is shown in the table below. These capacities are estimates and are based on certain assumptions, including sufficient

insulation, adequate clearance and airflow, and proper ambient temperatures in and around the cellar.

Model	Dimensions (inches) W x D x H	Operating Amps	Cellar Capacity (cubic feet)
1800QT	18 x 16.5 x 10.5	3	200
1800XT	18 x 16.5 x 10.5	3	250

- Replacement Instructions – Top Vent Units

TOOLS NEEDED:
Phillips screwdriver
7/16" open end wrench or socket
Needlenose pliers

REQUIRED PARTS
Replacement Cooling Unit
Butyl Sealant Tape

REMOVAL OF OLD COOLING UNIT:

1. Unplug the cooling unit from the wall.

FROM THE TOP OF THE WINE CABINET

2. If your wine cabinet comes with a grill(s), remove the grill(s) on top of the wine cabinet.

3. Pull the power cord through the back of the cellar.

FROM THE FRONT OF THE WINE CABINET

4. Open cabinet door and remove all bottles from the top of the rack.

5. Place a heavy towel or blanket on top of the wine rack for protection.

6. IF YOU HAVE A LE CACHE MODEL 2400 WITH A CENTER POST: Remove the center post by unscrewing the screws (two at the top and two at the bottom) that attach the post to the wine cabinet.

7. Unplug the light from the cooling unit inside the wine cabinet, and also unplug the cord from the light fixture.

8. Remove the light fixture as follows:

   - Slide the light left or right, and then unscrew and remove one of the two mounting brackets that attach the light fixture to the ceiling of the wine cabinet.

   - Slide the light fixture off the second mounting bracket.

9. With 7/16 socket wrench, remove the two hex head bolts that attach the cooling unit to the ceiling of the wine cabinet. **Save these bolts!** Leave mounting brackets attached to the cooling unit so that the proper location can be duplicated with the replacement cooling unit.

PLEASE NOTE: If the nut in the ceiling becomes loose, you will need to use pliers from the top of the cabinet to hold the nut and keep it from spinning with the bolt.

10. The cooling unit is now free to remove. Drop front end down, and move side to side to free from cabinet opening.

CAUTION: Two people may be required to remove the cooling unit, which weighs 45 pounds. Do not let the cooling unit drop on unprotected bottle racks.

TO INSTALL NEW COOLING UNIT

1. Wait 24 hours before plugging in and operating your CellarPro cooling unit.
2. Carefully remove the new cooling unit from the packaging. **You may reuse this packaging for shipping or storing the old cooling unit**
3. Remove any materials that have been packed inside the exhaust cavity.
4. Before installing the cooling unit, make sure it works by plugging it in and letting it run on a hard, flat surface. Check that cold air is being produced by the unit.
5. NEVER turn the cooling unit on its side or upside down
6. The cooling unit should be plugged into an outlet with a 15-amp circuit
7. Before installing the cooling unit, make sure that the exhaust panel is installed in the correct position. For top-vented cellars, the exhaust panel MUST cover the REAR exhaust vent (see picture at right). In this configuration, the cavity on **TOP** of the cooling unit is **OPEN.**

8. Attach the mounting clips to the new cooling unit in the same position as located on the old cooling unit. We recommend removing the two screws that attach the left side of the front grill before attaching the mounting clips.

9. Some wine cabinets have three pieces of foam located on the bottom and on each side of the bracket that supports the back of the cooling unit. These foam pieces should be placed in their original locations

10. Follow the removal instructions described above in reverse.

11. After installing the cooling unit, It is not necessary to replace the grill

12. A complete and proper seal must be made between the cellar and the cooling unit to ensure that outside air does not enter the cellar. Use the butyl tape to seal the perimeter where the cooling unit touches the wine cabinet by rolling the tape with your fingers into a thin (pencil diameter) "rope", then press the tape into the cracks where the cooling unit touches the cellar.

13. Check the seal by having a helper stand in front of the cabinet while you shine a flashlight around the cooling unit edges to discover any gaps in sealant.

- **Replacement Instructions – Rear Vent Units**

TOOLS NEEDED:
Phillips screwdriver
7/16" open end wrench or socket
Needlenose pliers

REQUIRED PARTS
Replacement Cooling Unit
Butyl Sealant Tape

REMOVAL OF OLD COOLING UNIT:

1. Unplug the cooling unit from the wall.

FROM THE REAR OF THE CELLAR

2. If your wine cabinet comes with a grill(s), remove the grill(s) on top of the wine cabinet.

3. Roll up cord and place in fan cavity at rear of cooling unit.

FROM THE FRONT OF THE CELLAR

4. Open cabinet door and remove all bottles from the top of the rack.

5. Place a heavy towel or blanket on top of the wine rack for protection.

6. IF YOU HAVE A LE CACHE MODEL 2400 WITH A CENTER POST: Remove the center post by unscrewing the screws (two at the top and two at the bottom) that attach the post to the wine cabinet.

7. Unplug the light from the cooling unit inside the cellar. (If your cellar has a hard-wired light, separate the lamp cord from the black and white leads at the back of the cooling unit.) Remove the light fixture as follows:

   - Slide the light left or right, and then unscrew and remove one of the two mounting brackets that attach the light fixture to the ceiling of the wine cabinet.

   - Slide the light fixture off the second mounting bracket.

8. With 7/16 socket wrench, remove the two hex head bolts that attach the cooling unit to the ceiling of the wine cabinet. **Save these bolts!** Leave mounting brackets attached to the cooling unit so that the proper location can be duplicated with the replacement cooling unit.

PLEASE NOTE: If the nut in the ceiling becomes loose, you will need to use pliers from the top of the cabinet to hold the nut and keep it from spinning with the bolt.

9. The cooling unit is now free to remove. Drop front end down, and move side to side to free from cabinet opening.

CAUTION: Two people may be required to remove the cooling unit, which weighs 45 pounds. Do not let the cooling unit drop on unprotected bottle racks.

TO INSTALL NEW COOLING UNIT

1. Wait 24 hours before plugging in and operating your CellarPro cooling unit.
2. Carefully remove the new cooling unit from the packaging. **You may reuse this packaging for shipping or storing the old cooling unit**
3. Remove any materials that have been packed inside the exhaust cavity.
4. Before installing the cooling unit, make sure it works by plugging it in and letting it run on a hard, flat surface. Check that cold air is being produced by the unit.
5. NEVER turn the cooling unit on its side or upside down
6. The cooling unit should be plugged into an outlet with a 15-amp circuit
7. Before installing the cooling unit, make sure that the exhaust panel is installed in the correct position. For rear-vented cellars, the exhaust panel MUST cover the TOP exhaust vent (see picture at right). In this configuration, the cavity at the **REAR** of the cooling unit is **OPEN.**

8. Attach the mounting clips to the new cooling unit in the same position as located on the old cooling unit. We recommend removing the two screws that attach the left side of the front grill before attaching the mounting clips.
9. Some wine cabinets have three pieces of foam located on the bottom and on each side of the bracket that supports the back of the cooling unit. These foam pieces should be placed in their original locations

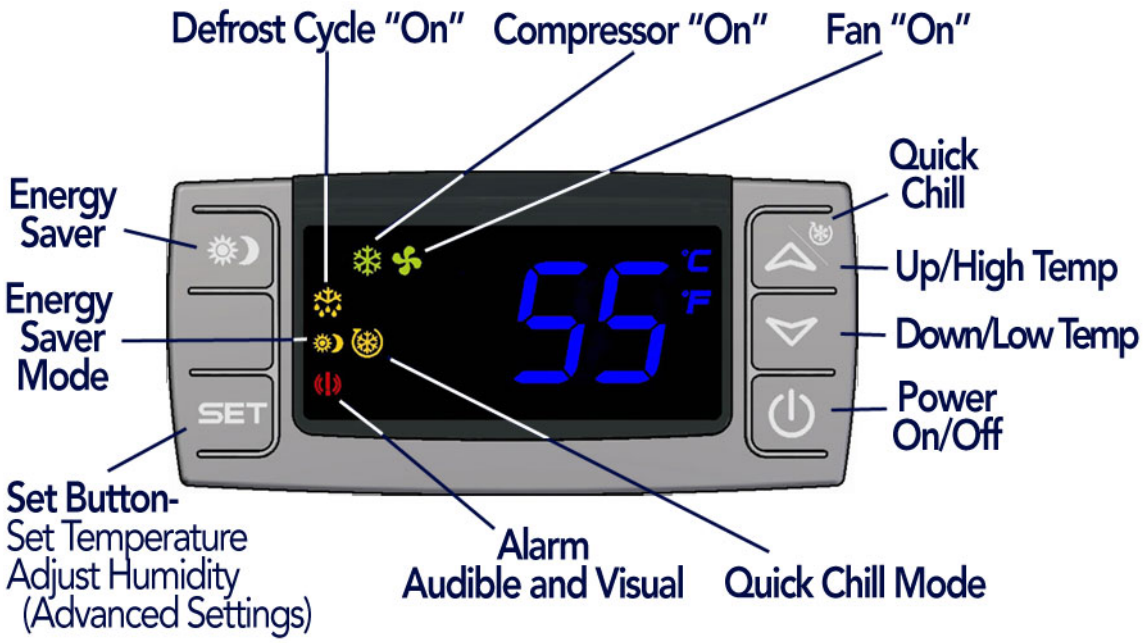
10. Follow the removal instructions described above in reverse.

11. After installing the cooling unit, It is not necessary to replace the grill

12. A complete and proper seal must be made between the cellar and the cooling unit to ensure that outside air does not enter the cellar. Use the butyl tape to seal the perimeter where the cooling unit touches the wine cabinet at the rear of the cellar by rolling the tape with your fingers into a thin (pencil diameter) "rope", then press the tape into the cracks where the cooling unit touches the cellar.

13. Check the seal by having a helper stand in front of the cabinet while you shine a flashlight around the cooling unit edges to discover any gaps in sealant.

Operating Instructions



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.

Basic Operation

Power On/Off Button

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

When the “Compressor On” indicator light is on (Row 1), the Compressor is running

When the “Fan On” indicator light is on (Row 1), the Fan is running

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

Set Button

The cooling unit is factory preset with a Minimum Set Point of 55°F and a Temperature Differential of 4°F. This means that the cooling unit will turn on when the air temperature as measured by Probe 1 (P1) rises above 59°F (55°F + 4°F), and turn off when the air temperature measured by P1 falls below 55°F. This range in AIR temperature will result in 1/2°F variation in LIQUID temperature.

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 range for the Minimum Set Point is 55 - 60°F.

To change the Temperature Differential, see the Advanced Instructions below.

Energy Saver Button	To activate and deactivate the “Energy Saver” mode, press the “Energy Saver” button The “Energy Saver” indicator light (Row 3) will turn on when the cooling unit is in “Energy Saver” mode In the “Energy Saver” mode, the Minimum Set Point will increase 4°F
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 (Row 3) light will turn on when the cooling unit is in “Quick Chill” mode, In the “Quick Chill” mode, the cooling 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
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.**
Auto Defrost Mode	The cooling unit periodically checks the temperature of the evaporator coils as measured by Probe 2 (P2) and initiates an auto-defrost cycle if the coils drop below 38°F. When the cooling unit is in auto-defrost mode, the “Auto-Defrost” Indicator light (Row 2) will turn on

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 to audible and visual indicators, the control panel will flash the following codes when an alarm is triggered:

Alarm Code	What it means	What to do
P1, P2, P3	Probe Failure	Call CellarPro
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)	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 has dropped below 45°F	Raise the ambient temperature; Raise the "Minimum Set Point"

** **Please note:** the temperature alarms (HA, HA2 and LA) are disabled during the first 23 hours of operation after the cooling unit is first 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

Advanced Settings

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, press the “Set” button and “Down” button together for three seconds.

This setting determines the Temperature Differential when the cooling unit cycles on. The factory preset for this setting is “4”.

The recommended range for this setting is 4-5, which will allow the cooling unit to cycle “on” and “off”, will maintain consistent air temperatures throughout the cellar, and results in liquid temperature swings of approximately 0.5°F

This setting increases or decreases the humidity inside the cellar. The factory preset for this setting is “0”.

The recommended range for this setting is 0-6. If the humidity inside the cellar is too low at a setting of “0”, this setting should be increased in increments of 1-2 units until the desired humidity inside the cellar is achieved.

This setting designates the High temperature inside the cellar at which the alarm is triggered. The factory preset for this setting is “70”.

We recommend leaving this setting at the factory preset.

This setting designates the Low temperature inside the cellar at which the alarm is triggered. The factory preset for this setting is “45”.

We recommend leaving this setting at the factory preset.

This setting increases or decreases the Temperature Differential for the Energy Savings Mode. The factory preset for this setting is “4”.

The recommended range for this setting is 2-4.

Normal Operation

CellarPro cooling units are designed to maintain optimal conditions for wine storage and aging. These conditions include steady, cool temperatures, high humidity, minimal vibration and light, and clean air.

It is important to wait 24 hours before turning on the cooling unit to protect the internal components of the cooling system. After first turning on the cooling unit, we recommend that you run the cooling unit for 12-24 hours before loading any wine inside the cellar.

The cooling unit is designed to cool the cellar gently without stripping moisture out of the cellar environment. Therefore, it is not uncommon for the cooling unit to run nonstop for up to a week initially, depending on the temperature inside the cellar, the size of the cellar, and the temperature of the ambient environment. Once the cellar has reached equilibrium, it is normal for the cooling unit to run as much as 75 percent of the time.

- **Temperature Control**

Temperature inside the cellar can be increased or decreased by changing the Minimum Set Point as described in the "Basic Operation" section above. If the cooling unit runs too much, you should raise the Minimum Set Point to reduce the cycle "on" time. Most wine collectors store their wine in the range of 55 - 60°F.

CellarPro cooling units are designed to maintain optimal temperatures for ***storage and aging*** of wine. CellarPro cooling units are not designed to maintain cellars at much colder ***serving*** temperatures.

- **Humidity Control**

CellarPro cooling units are designed to maintain appropriate levels of humidity, ranging from 50 to 70 percent, inside wine cellars. 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 0-6.

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

- Maintenance

The condenser coils at the back of the cooling unit will collect dust, dirt and lint over time. **It is critically important to clean the coils periodically.** If the condenser coils become clogged, the cooling unit will not have proper airflow and its performance and longevity will be compromised.

To clean the coils, simply vacuum or brush the coils until all dust and lint have been removed. Do not use compressed air to clean the coils because it may force dirt particles into the cooling system and cause serious damage to its internal components.

Troubleshooting

- **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 55°F and the Temperature Differential is 4°F, the cooling unit will turn above 59°F and turn off below 55°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 a maximum of 30°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 90°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 30°F.
3. Increase the supply of cool air to the space outside the condenser coils, using a fan, ducting or an exhaust system to remove heat from the space.
4. Raise the Minimum Set Point on the cooling unit

- **The Cooling Unit Is Dripping**

The cooling unit is designed to remove excess moisture from inside the cellar, which collects in the drip pan of the cooling unit.

Excess moisture can occur when the cooling unit runs constantly, when the Minimum Set Point is too low and/or when the cellar doesn't have a good seal from the outside environment. To eliminate overflow in the drip pan, do the following:

1. Raise the Minimum Set Point of the cooling unit.
2. Make sure the cellar has good seals, especially at the door(s), and repair any leaks immediately.

If the cooling unit continues to drip, contact us at 1.877.726.8496 for further assistance.

Limited Warranty

For five years from the date of original delivery, your CellarPro 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. The cooling unit is self-enclosed and is located inside the wine cabinet or wine cellar.

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

The limited warranty applies only to cooling units purchased from the factory or an authorized dealer. Damage caused by others or by any cause beyond the control of CellarPro, shall not be considered defects in material or workmanship and are not covered by the warranty. 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 REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES, WHICH CELLARPRO WILL PROVIDE, EITHER UNDER THESE WARRANTIES OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. CELLARPRO 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 CellarPro designated repair facility nearest you, contact your CellarPro dealer. You may also contact CellarPro directly by calling us at 1.877.726.8496.

Contact Information

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