

Vinotemp®

A PROUD HERITAGE OF EXPERIENCE & QUALITY



WINE DRAW
DISPENSER & PRESERVER
VT-WINED RAW4 (4 BOTTLES)

OWNER'S MANUAL

Vinotemp

WWW.VINOTEMP.COM

General Operating Instructions

Remove all external and internal packaging from your wine cellar. Be sure that all parts have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Upon receipt and inspection of unit, the supply cord must be replaced if it is damaged. Contact our customer service at 1-800-777-8466 or info@vinotemp.com.

- Let the unit rest, UNPLUGGED for 24 hours once you have it placed in your home.
- Please fully read the instruction manual.
- Save these instructions.

Please read and follow all safety rules and operating instructions before using.

SERVING WINES

Storing wines at the proper temperature is important. To preserve them as long as possible, wine should be stored at approximately 55° Fahrenheit. However, the chart below suggests the optimal drinking temperature for the different styles of wine.

°C	°F	Wine Style
19	66	Armagnac, Brandy, Cognac
18	64.5	Full Bodied Red wines, Shiraz
17	62	Tawny Port
15	59	Medium Bodied Red Wines
14	57	Amontillado Sherry
13	55.5	Light Bodied Red Wines
12	53.5	Full Bodied White Wines
11	52	Medium Bodied White Wines
10	50	Rosé, Light Bodied White Wines
9	48	Vintage Sparkling
8	46.5	Fino Sherry
7	44.5	Non Vintage Sparkling

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IMPORTANT SAFETY INFORMATION

WARNING

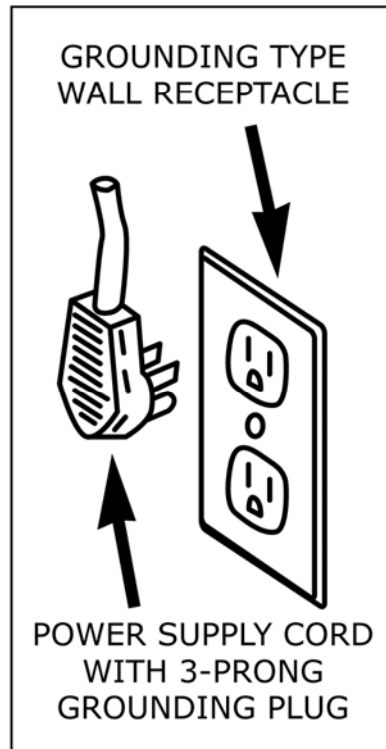


ELECTRIC SHOCK HAZARD

Disconnect electric supply from appliance before servicing.
Replace all panels before operating.
Failure to do so could result in death or electrical shock.

To avoid the risk of electrical shock, property damage, personal injury or death:

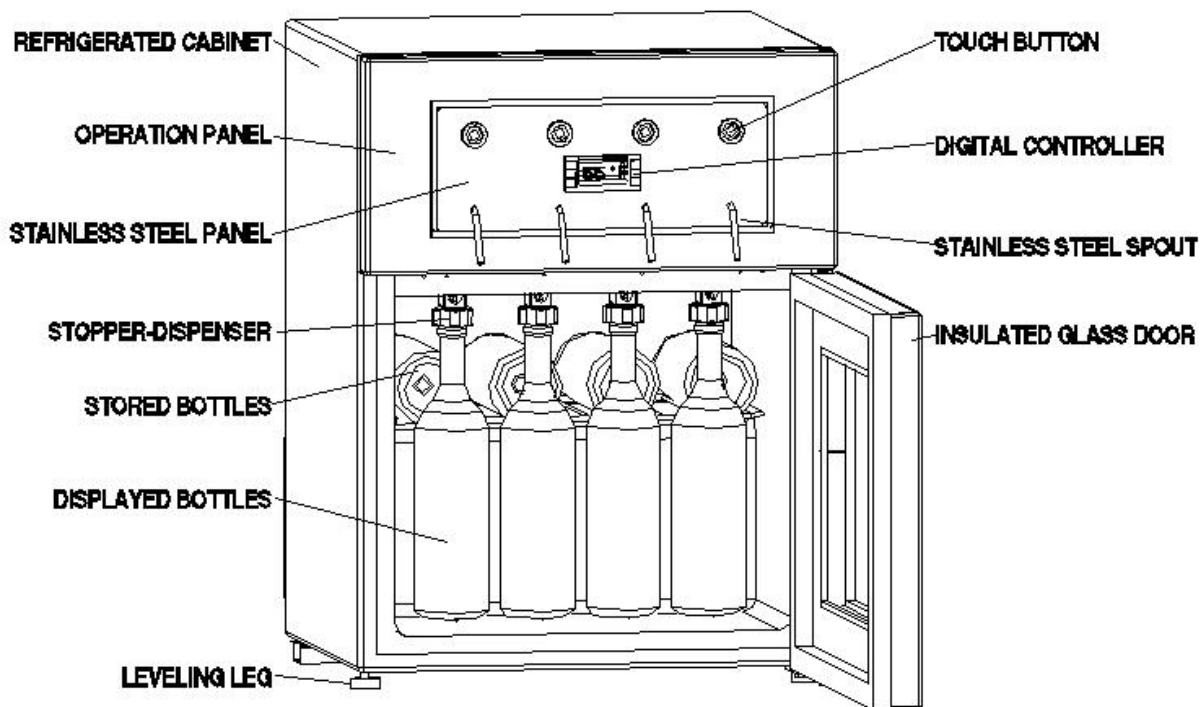
- The power cord must be plugged into a 3-prong grounding -type wall receptacle, grounded in accordance with the National Electrical Code, ANSI/NFPA 70 - latest edition and local codes and ordinances.
- It is the personal responsibility of the consumer to have the proper 3-prong wall receptacle installed by a qualified electrician.
- **DO NOT, UNDER ANY CIRCUMSTANCE, REMOVE THE POWER CORD GROUNDING PRONG.**
- A separate adequately fused and grounded circuit should be available for this appliance
- Do not remove any grounding wires from individual components while servicing, unless the component is to be removed and replaced. It is extremely important to replace all grounding wires when components are replaced.



- **DO NOT USE A GROUND FAULT INTERRUPTER (GFI)**
- **A DEDICATED 15 AMP CIRCUIT IS HIGHLY RECOMMENDED**

FEATURE DESCRIPTION


- The WINE DRAW 4 keeps opened wines fresh from oxidization for weeks through use of noble gas such as nitrogen or argon.
- The refrigerated glass-door cabinet displays wines and dispenses from up to 4 opened bottles while chilling 4 additional bottles
- Quiet, high-output compressor system with automatic defrost maintains wine at the proper storing and serving temperature between 40°F and 65°F.
- The compact design with blue LED touch-buttons gives the modern attraction
- NSF-approved plastic components and sanitary stainless steel spout keep your wines clean.
- Miniature stainless steel electronic valves prevent any wine drip from the dispensing spout.
- A blue LED digital temperature controller allows you to set the desired temperature for white or red wines easily.



SPECIFICATIONS

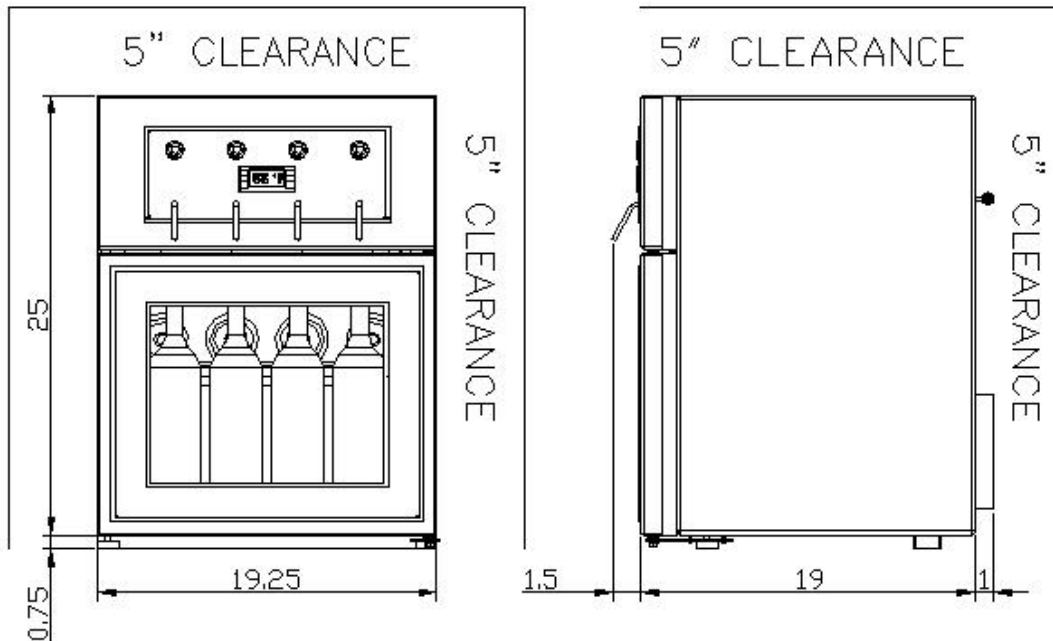
MODEL	CAPACITY (8 Bottles Total)		DIMENSIONS (in) W X H X D	ELECTRICAL	WEIGHT (lb)
	SERVING	STORING			
VT-WINE DRAW4	4	4	19.25 X 25.75 X 21.5	115V/60Hz/ 1PH 1.5 A	65

INSTALLATION INSTRUCTIONS

⚠ WARNING	
	<p>Always check wiring harness connections before initiating any test procedures.</p> <p>Disconnect electric power from the appliance before performing any maintenance or repairs.</p> <p>Voltage checks should be made by inserting meter probes beside the wires in the connector blocks with the electric power source on and the connector block plugged in.</p> <p>Resistance checks should be made on components with the electric power off and the connector block disconnected.</p>

Location

- This wine preserver-dispenser is designed for free-standing installation only.
- It is recommended that this unit be kept in a location with an ambient temperature range of 55°F - 90°F. It is not intended for garage or basement installation.
- Place the unit in a properly ventilated location to prevent heat build-up generated by the refrigeration system. Failure to do so will prevent the unit from cooling properly, and may result in damage to unit components as well as its contents.
- Leave 5" clearance on all sides.
- Use the adjustable legs to position the unit level.



Electrical Cord

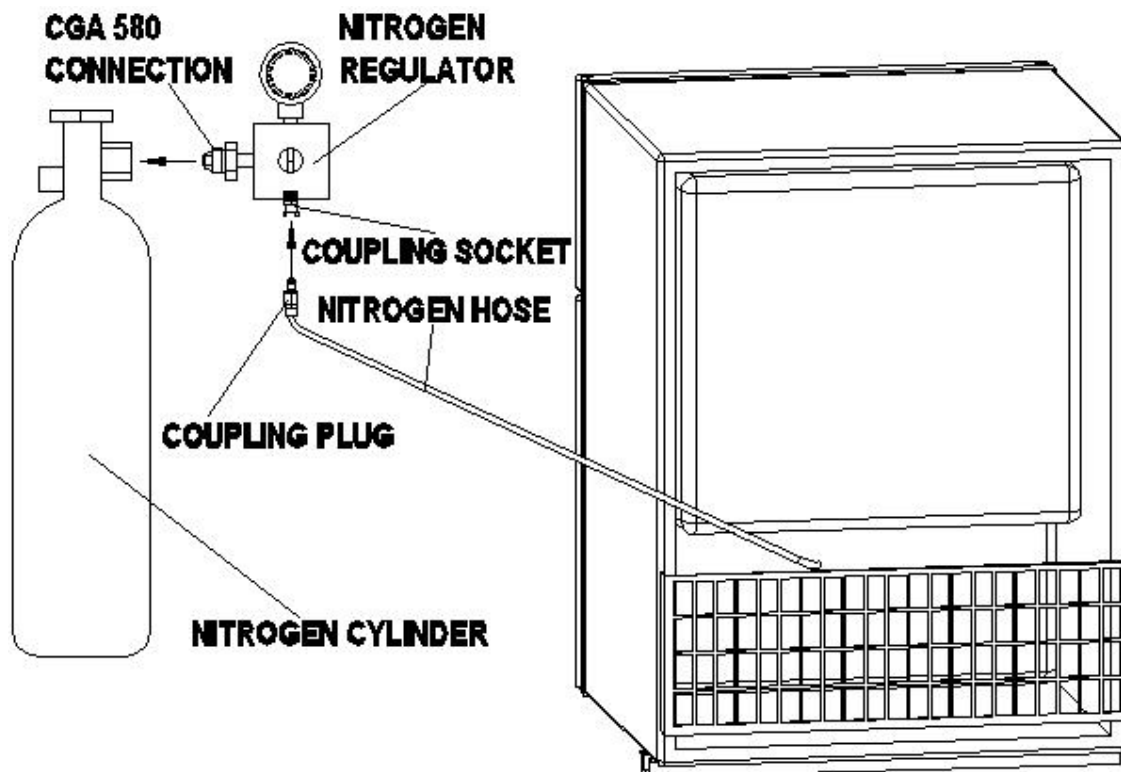
- Because of potential safety hazards under a certain condition, we strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it will be a UL LISTED 3-wire grounding type appliance extension cord with a 3-blade grounding plug and a 3-slot receptacle. The marked rating of the extension cord should be 115 V, 15 A.

Nitrogen Connection

NOTE: THE CYLINDER IS SHIPPED WITHOUT FILLING NITROGEN.

1. Connect the regulator to the nitrogen cylinder by tighten CGA 580 connection nut, and regulate the outlet pressure to 3 psig (preset).
2. Connect the nitrogen hose (0.25" OD) to the regulator by pushing the quick disconnect couplings plug to the coupling socket at the regulator.

BEFORE OPEN THE CYLINDER VALVE TO DELIVER NITROGEN, MAKE SURE THE QUICK DISCONNECT COUPLING PLUG AT THE STOPPER-DISPENSER IS UNPLUGGED.

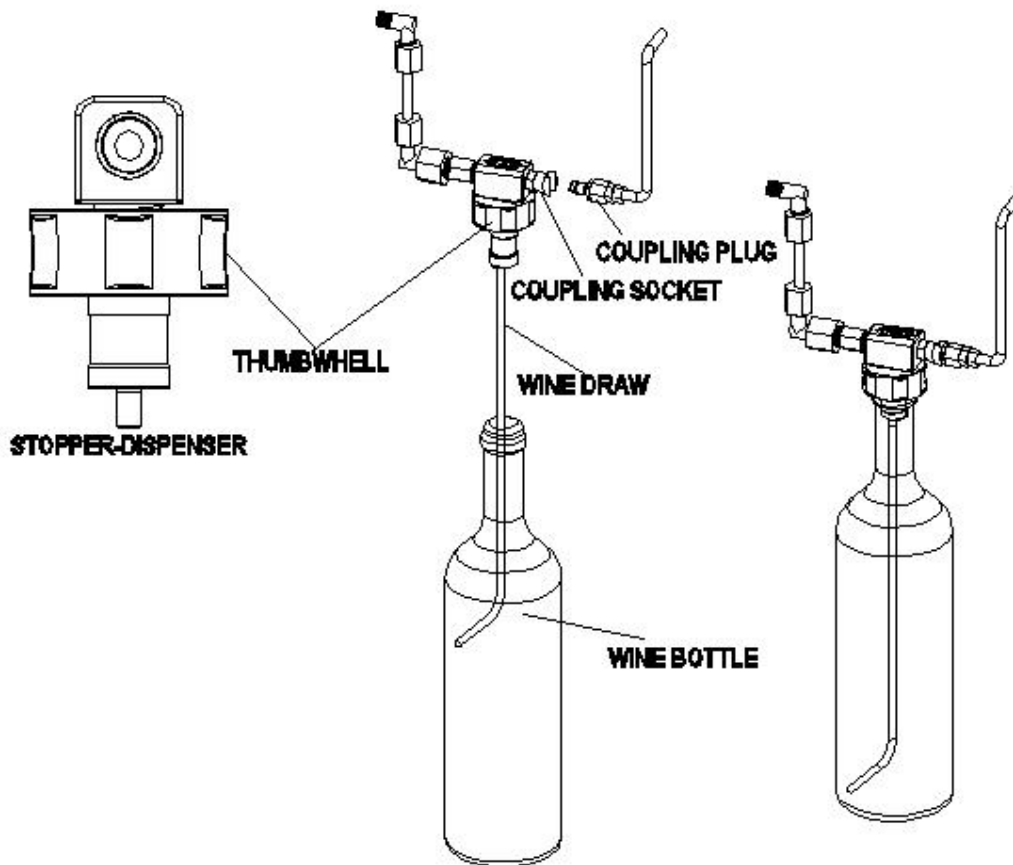


DISPENSING OPERATION

Placing and Replacing Bottle

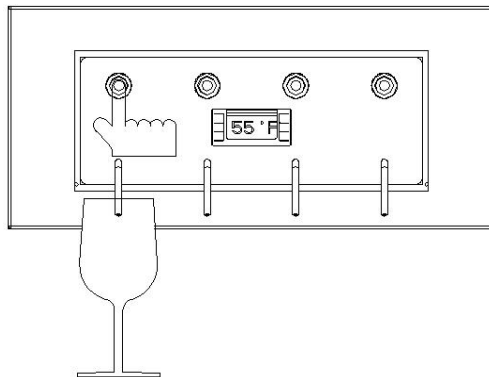
NOTE:

- **DO NOT OVER TIGHTEN STOPPER-DISPENSER, OTHERWISE IT MAY BE DAMAGED.**
 - **IF THERE IS NO WINE BOTTLE IN USE, ALWAYS UNPLUG THE QUICK DISCONNECT COUPLING PLUG FROM THE COUPLING SOCKET AT THE STOPPER-DISPENSER, OTHERWISE, NITROGEN LEAKS.**
1. Hold the Stopper-Dispenser and press the spring at the quick-disconnect coupling socket to unplug the coupling plug.
 2. Hold the Stopper-Dispenser and turn the thumbwheel counter-clockwise all the way to loosen the empty bottle, and then place a new bottle.
 3. Hold down the Stopper-Dispenser onto the bottle and turn the thumbwheel counter-clockwise all the way first.
 4. And then turn clockwise to tighten the bottle starting with a little tight.
 5. Plug the coupling plug into the coupling socket.
 6. Once there are no bubbles forming at the stopper-dispenser , it indicates the bottle seal is ok.



Dispensing Wine

1. Push and hold the "Touch-Button" to dispense the selected wine into your glass.
2. Release the button to stop dispensing.
3. Wait until no wine dripping from the spout.



TEMPERATURE CONTROL

Display



During normal operating conditions, the display shows the value measured by the air regulation probe. In case of active alarm, the temperature flashes alternately to the code alarm.

LED Functions

LED	MODE	FUNCTION
❄️	ON	Compressor enabled
❄️	Flashing	Anti-short cycle delay enabled
❄️	ON	Defrost enabled
🔊	ON	An alarm is occurring
°C/°F	ON	Measurement unit
°C/°F	Flashing	Programming phase

Front Panel Commands

SET: To display target set point; in programming mode it selects a parameter or confirm an operation.

❄️ **(DEF)** To start a manual defrost

⬆️ **(UP)**: To see the max. stored temperature; in programming mode it browses the parameter codes or increases the displayed value.

⬇️ **(DOWN)** To see the min stored temperature; in programming mode it browses the parameter codes or decreases the displayed value.

⏻ To turn ON or OFF the controller (if enabled)

KEY COMBINATIONS:

⬆️ + ⬇️ To lock & unlock the keyboard.

SET + ⬇️ To enter in programming mode.

SET + ⬆️ To return to the room temperature display.

ALARM SIGNALS

Code Description

Message	Cause
"P1"	Room probe failure
"HA"	Maximum temperature alarm
"LA"	Minimum temperature alarm
"CA"	Serious external alarm

Alarm Recovery

Probe alarms (P1) start a few seconds after the fault occurs in the related probe; they automatically stop a few seconds after the probe restarts normal operation. Check connections before replacing the probe. Temperature alarms ("HA" and "LA") automatically stop as soon as the temperature returns to a normal value. "CA" Alarm (with i1F=PAL) recovers only by switching off and on the instrument.

Temperature Set-Point

How to see the set-point

1. Push and immediately release the SET key: the display will show the Set-point value.
2. Push and immediately release the SET key or wait for 5 seconds to display the probe value again.

How to change the set-point

1. Push the SET key for more than 3 seconds to change the Set point value;
2. The value of the set point will be displayed and the "°C" or "°F" LED starts blinking.
3. To change the Set value, push ▲ or ▼ arrow keys within 10 seconds.
4. To memorize the new set point value, push the SET key again or wait 10 seconds.

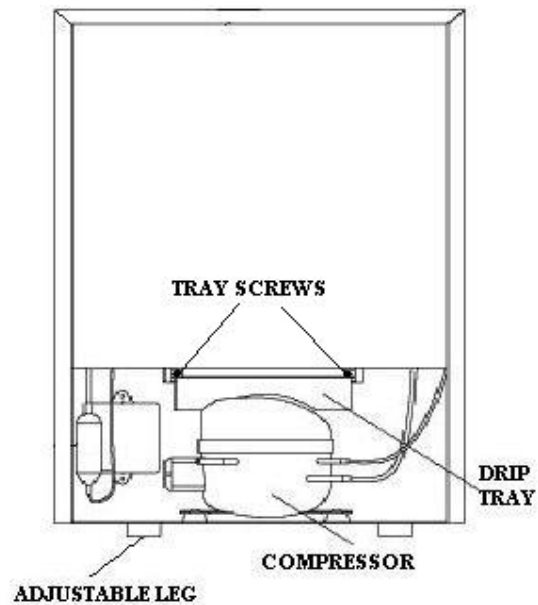
Manual Defrost

Push the DEF key for more than 2 seconds and a manual defrost will start.

CARE & MAINTENANCE

Removing Condensation

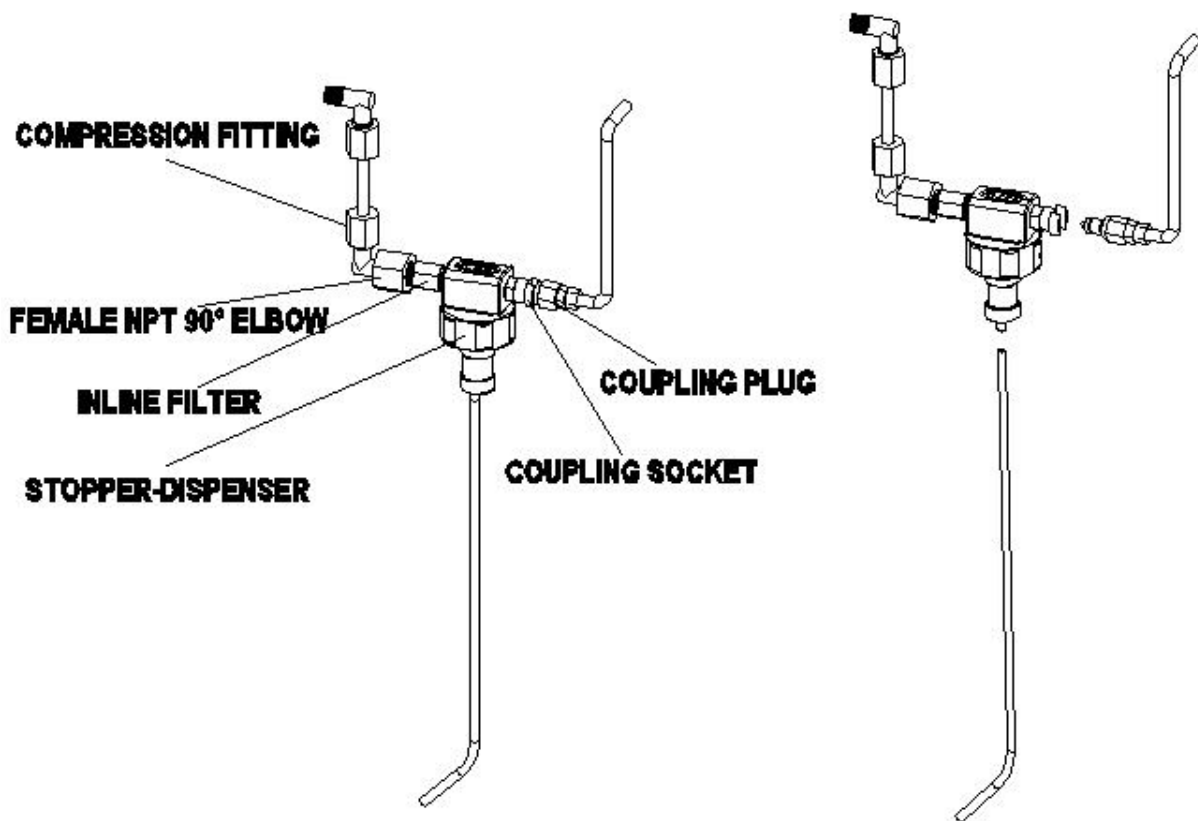
1. Remove the extra condensate if it is accumulated in the wine cellar at high temperature and humidity conditions.
2. Unscrew the two tray screws to empty the drip tray periodically to remove the extra condensation.



Replacing Stopper-Dispenser

NOTE:

- **ALL PIPE THREAD CONNECTIONS REQUIRE TEFLON SEALANT.**
1. Hold the Stopper-Dispenser and press the spring at the quick-disconnect coupling socket to unplug the coupling plug.
 2. Hold the Stopper-Dispenser and turn the thumbwheel counter-clockwise all the way to loosen the empty bottle.
 3. Loosen and remove the compression fitting.
 4. Loosen and remove coupling socket.
 5. Loosen and remove female 90° elbow.
 6. Loosen and remove inline filter.
 7. Replace the used stopper-dispenser with a new one.
 8. Use the reverse steps to install the new stopper-dispenser.



Cleaning the stopper-dispenser and solenoid valve

1. Fill a bottle with clean warm water and place the stopper-dispenser onto the bottle.
2. Push and hold the touch button to dispense the warm water.
3. Continue to flush the system until dry nitrogen comes out of the spout.

TROUBLESHOOTING

Refrigeration System

Complaint	Possible Causes	Response
Unit not running	<ul style="list-style-type: none"> a. Power cord unplugged b. No power to unit c. Defrost light blinking d. Compressor light blinking e. Setting higher than ambient temperature f. Low voltage. g. Incorrect or loose wirings. 	<ul style="list-style-type: none"> a. Check for power cord plug b. Check power at receptacle & fuses c. Unit is under defrost mode d. Unit waits for anti-short cycle delay e. Lower temperature setting f. Contact an authorized electrician g. Check all wirings and connections
Temperature fluctuating	<ul style="list-style-type: none"> a. Air sensor 	<ul style="list-style-type: none"> a. When using an air sensor, the wine bottle temperature is mainly controlled by the average air temperature. The air is light enough to change so quickly that it maintains relatively constant average temperature that would prevent wine bottle temperature from varying.
Unit running too long or continually	<ul style="list-style-type: none"> a. Improper cabinet seals b. Ambient temperature high c. Iced evaporator d. Low voltage e. Operating 60 Hz unit at 50Hz f. Sealed system problem g. Undercharge or overcharge 	<ul style="list-style-type: none"> a. Check for gasket and door opening b. Check for installation location or increase setting c. Defrost and reset temperature d. Check power supply e. Use proper 60 Hz f. Call service for checking loss of refrigerant or restrictions g. Call service to add or remove refrigerant
Temperature too high	<ul style="list-style-type: none"> a. Setting too high b. Improper cabinet seals c. Ambient temperature too high d. Iced evaporator e. Low voltage f. Operating 60 Hz unit at 50Hz g. Sealed system problem h. Undercharge or overcharge 	<ul style="list-style-type: none"> a. Lower setting b. Check for gasket and door opening c. Check for installation location d. Defrost and reset temperature e. Check power supply f. Use proper 60 Hz g. Call service for checking loss of refrigerant or restrictions h. Call service to add or remove refrigerant
“HA” maximum temperature alarm blinking or beeping	<ul style="list-style-type: none"> a. Ambient temperature too high b. Improper cabinet seals c. Iced evaporator d. Low voltage e. Operating 60 Hz unit at 50Hz f. Sealed system problem g. Undercharge or 	<ul style="list-style-type: none"> a. Check for installation location b. Check for gasket and door opening c. Defrost and reset temperature d. Check power supply e. Use proper 60 Hz f. Call service for checking loss of refrigerant or restrictions g. Call service to add or remove refrigerant

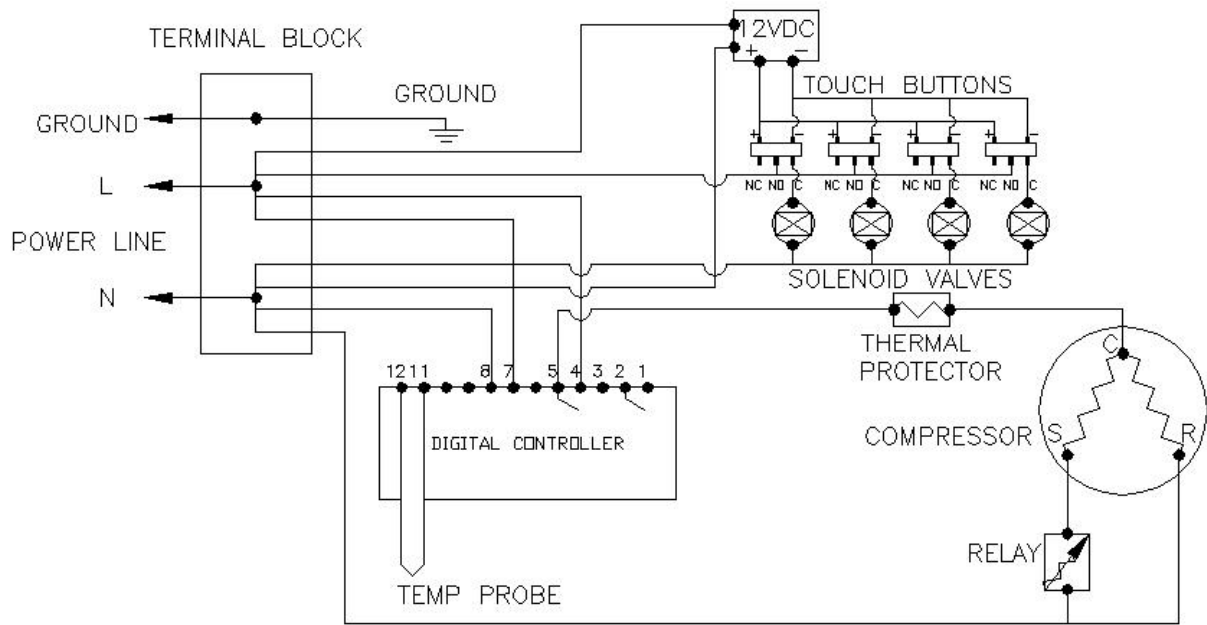
	overcharge	
Compressor stopping and starting but short running time	<ul style="list-style-type: none"> a. Incorrect temperature setting b. Incorrect voltage c. Failed thermistor d. Failed components e. Overcharge of refrigerant f. Discharge or suction pressure too high 	<ul style="list-style-type: none"> a. Set 55 to 60 °F b. Check for voltage c. Check thermistor by placing it in ice water and measuring resistance d. Check compressor windings, start relay and overload protector. e. Call service for removing refrigerant f. Call service for OEM information
Compressor running but not cooling	<ul style="list-style-type: none"> a. Refrigerant leakage b. Refrigeration system restriction 	<ul style="list-style-type: none"> a. Check for loss of refrigerant b. Call service for checking restrictions
House circuit tripping	<ul style="list-style-type: none"> a. Incorrect fuse or breaker b. Incorrect wirings c. Failed components 	<ul style="list-style-type: none"> a. Check for proper fuse or breaker b. Check for wirings and connections c. Call service
Noisy operation	<ul style="list-style-type: none"> a. Mounting area not firm b. Loose parts c. Compressor overloaded due to high ambient temperature and ventilation d. Malfunctioning components 	<ul style="list-style-type: none"> a. Add support to improve installation b. Check cabinet washers, tubing contact and loose screws. c. Check for ambient temperature and ventilation d. Call service for checking Internal loose, inadequate lubrication and incorrect wirings

Dispensing System

Complaint	Possible Causes	Response
Unit not dispensing	<ul style="list-style-type: none"> a. Power cord unplugged b. No power to unit c. Low voltage. d. Incorrect or loose wirings. e. Nitrogen empty f. Stopper-dispenser & tubes not connected g. Wine draw not installed h. Nitrogen tubing blockage i. Defective solenoid valve j. Defective stopper-dispenser 	<ul style="list-style-type: none"> a. Check for power cord plug b. Check power at receptacle & fuses c. Contact an authorized electrician d. Check all wirings and connections e. Check for nitrogen cylinder f. Check for tube connections g. Check for wine draws h. Check for kinked tubes i. Check for solenoid valve j. Check for stopper-dispenser
Stopper-dispenser leaking	<ul style="list-style-type: none"> a. Stopper-dispenser not installed properly b. Stopper-dispenser worn-out c. Nitrogen pressure too high 	<ul style="list-style-type: none"> a. Reinstall the stopper-dispenser b. Replace the part c. Reduce the nitrogen pressure to 3 psig
Dispensing interrupted	<ul style="list-style-type: none"> a. Blockage of solenoid valve b. Blockage of stopper-dispenser c. Leakage of bottle seal d. Kinked tubes 	<ul style="list-style-type: none"> a. Clean solenoid valves b. Clean parts c. Check for stopper-dispenser d. Check for kinked tubes

Unit dripping	a. Leakage of solenoid valve b. Leakage of spout	a. Check for solenoid valves b. Push to tighten spout
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WIRING DIAGRAM



TERMS OF SALE AND WARRANTY:

Vinotemp International ("Seller") and the person or entity that acquires these goods from Seller ("Purchaser") hereby fully agrees to the following terms and conditions of the sale: Shipping fees are the responsibility of the Purchaser whether freight prepaid or freight collect. Seller assumes no responsibility for the goods sold to the Purchaser once the goods have left the Seller's premises, including, but not limited to, late delivery by the moving carrier, or for events caused by any difficulty carrier incurs in attempting to fit the goods into the Purchaser's place of business or residence due to the size of the goods or otherwise. Purchaser assumes all responsibility for delivery, payment of freight, access, measurement, installation, hook-up, wiring, moving and storage of the goods. The transportation of all goods is subject to the terms and conditions which the moving carrier imposes on Purchaser including, but not limited to, additional charges imposed per flight of stairs, and/or additional charges resulting from the carrier's inability to safely and/or adequately use the building elevator to lift the goods to an upper floor. Any claim for damages incurred during shipment by the carrier of the goods are insured and handled directly with the carrier. Any damages due to manufacture defects will be handled directly with Vinotemp International, subject to the limited warranty.

All sales are final, and unless authorized in writing by the Seller, Purchaser may not return the goods, under any circumstance. If Purchaser refuses to accept the goods, under any circumstance, the Purchaser is liable for the return and cost of freight both ways, and if Seller does take back the goods, there will be a restocking charge that is 35% of the purchase price of the goods. Custom Cabinet and Racking are non returnable. Purchaser must notify Seller of non-conforming goods within four days of delivery, after which time all goods are deemed accepted. If an order has been placed and production has started, cancellation of your order will be a 15% charge.

If Purchaser tenders payment with a check that has insufficient funds (NSF), or stops payment on a check or credit card for any reason, Purchaser agrees to pay for all costs associated with the Seller's connection or litigation of such a claim, including without limitation extra damages, court costs and attorneys' fees. Finance charges begin the date of invoice. Collection fees plus NSF fee of \$50 will be added to your invoice, which you agree to promptly pay. Title to the goods does not pass until payment is received in full by Seller and Seller retains a security interest in the goods until they are paid for in full.

LIMITED WARRANTY: Seller warrants that the goods will be free of defects in materials and workmanship as follows: For the metal cabinet wine units: parts and labor for cooling system and cabinetry for a period of 12 (twelve) months from date of sale, removal and re-installation of unit is not included in warranted labor. For a scratch and dent or refurbished unit, warranty is 3 months from your dated invoice (parts for function only, not cosmetic). There is no warranty on parts purchased separately. Purchaser's exclusive remedy is limited, at Seller's option; to repair or replace defective part[s] with either new or factory reconditioned part[s]. Purchaser is responsible for shipping the unit pre-paid to designated facility and Seller will pay return shipping charges in the continental United States for items repaired under warranty within 12 (twelve) months from date of sale. Since the natural variation in texture, density, grain, color, tone and shade of wood is unavoidable; Seller does not guarantee the texture, color, tone or shade of the wood; nor does seller guarantee the color fastness of wood or against peeling, chipping, cracking or scratching. Note: Unfinished wood is subject to warping; all wood surfaces must be sealed before placing cellar into service. Improper placement of the unit will void the warranty. This limited warranty does not cover damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor trouble, strikes, lockouts, delay of carrier, unauthorized repair, or any other cause beyond the control of the Seller, whether similar or dissimilar to the foregoing. Seller is not responsible for any damages caused to Seller's property resulting from the good. This limited warranty applies only inside the Continental US. (Alaska, Puerto Rico and Hawaii are not warranted.)

Purchaser understands and acknowledges that the goods sold here are wine cellars, cigar humidors, and/or other similar units which house wine or cigars. Purchaser assumes all risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fire, water damage, mold, mildew, dryness and similar and any other perils that might occur.

Seller is not responsible for incidental or consequential damages, and there are no warranties, expressed or implied, which extend beyond the Limited Warranty described above. The implied warranties of merchantability and of fitness for a particular purpose are hereby expressly disclaimed. Some states do not allow the exclusion of incidental or consequential damages, or a waiver of the implied warranties of fitness and/or merchantability, so the above limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

In the event of any dispute between Seller and Purchaser arising out of or relating to these terms and conditions or to the goods sold generally, Purchaser must first file a written claim with Seller within ten days of the occurrence giving rise to the claim and wait an additional thirty days for a response before initiating any legal action. The sale and all terms are subject to California law. Any legal proceeding arising out of or relating to these terms and conditions or to the goods sold generally shall be brought solely and exclusively in the County of Los Angeles. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute.

The above terms and conditions are the only ones governing this transaction and Seller makes no oral representations of any kind. These Terms and Conditions can only be modified in writing, signed by both Purchaser and Seller. 04/07

SERVICE & IMPORTANT NOTICE

Upon receipt and inspection of unit, the supply cord must be replaced if it is damaged. Contact our customer service at 1-800-777-8466 or info@vinotemp.com.

The manufacturer has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice.

WARNING

**Please do not place the unit within reach of children.
For adult use only.**

contact [**info@vinotemp.com**](mailto:info@vinotemp.com) with any questions or visit:

www.vinotemp.com



17621 S. Susana Road
Rancho Dominguez, CA 90221
www.vinotemp.com

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