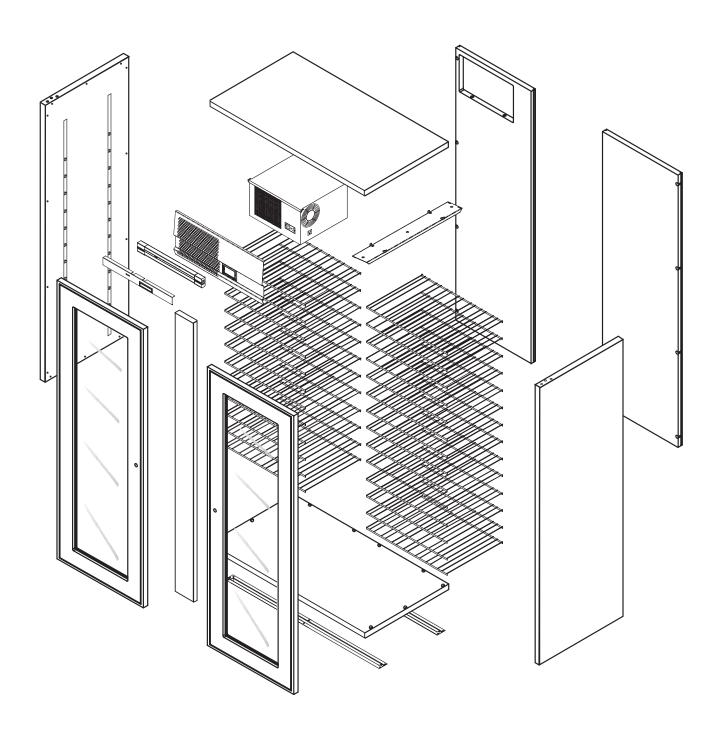


TUSCANY 250 500

WINE CELLAR



READ BEFORE YOU START

1. LOCATING YOUR WINE CELLAR - Remember, it is not only an appliance but also a piece of furniture

- A. Provide 3" minimum clearance for all surfaces especially top and back. Under no circumstances should the unit be "built-in" in any way.
- B. Never locate your wine cellar outdoors or in an area with extremes of temperature and humidity.



Garages, attics, unfinished basements, laundry rooms, breezeways, closets or any unventilated room. In other words these units must be installed in air-conditioned environments which do not "trap" the warm air being exhausted.

- C. Temperatures in surrounding area must not exceed 80 °F (25 °C) with humidity levels not to exceed 70% R.H. (Relative Humidity). Always use efficient and default (57°F) settings when warm or humid.
- D. Outlet power must be a DEDICATED separately fused, grounded, 15 Amp 110 120 V line.
- E. You must monitor your unit DAILY. If unit is in "Alarm", unplug the unit inmediately. Always check for any water (condensate) leaks.
 - Vintage Keeper will not be liable or responsible for incidental or consequential damages. (See Warranty).
- F. Place unit in a clean area and allow access to the exterior surfaces for periodic vacuuming of the condensor coil.
- G. Never set your temperatures below default (57°F) or use "Quiet" settings whenever ambient conditions are warm (above 75°F) or humid (above 50%R.H.). The 500 unit is designed to run on EFFICIENT mode at all times. Use the slower settings only if the unit cycles regularly (at least 2 times per hour).

2. AREA FOR ASSEMBLING YOUR WINE CELLAR

Choose a clear 12' by 12' area with a level floor and carpenting to help reduce scratching of surfaces.

3. TOOLS

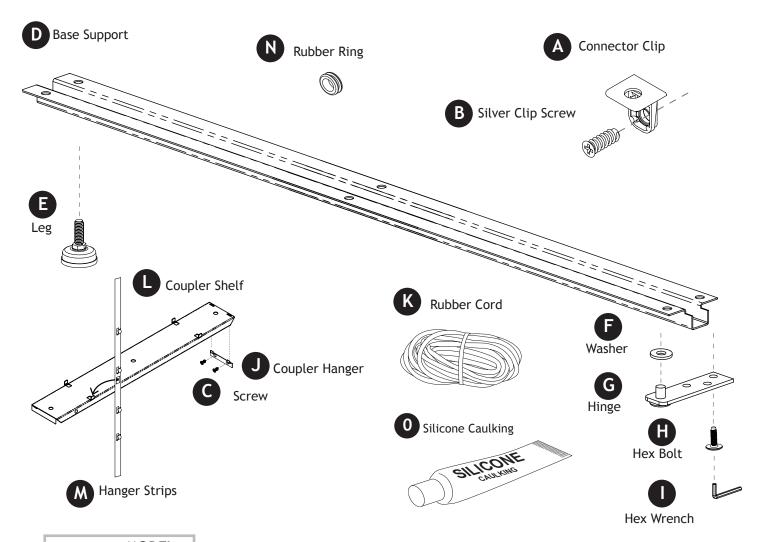
- * Hex wrench (included)
- * Phillips screwdriver
- * Rubber mallet
- * Carpenter's level
- Helper or two is strongly recommended

4. TEST THE COOLING UNIT

Plug it in for a few minutes on a table top, to verify that controls and display are functional, and that the unit is producing cool air after a few minutes of operation.

Note that the electronic controller has a one-minute cautionary delay between initial plug-in and start-up of the compressor.

HARDWARE KIT

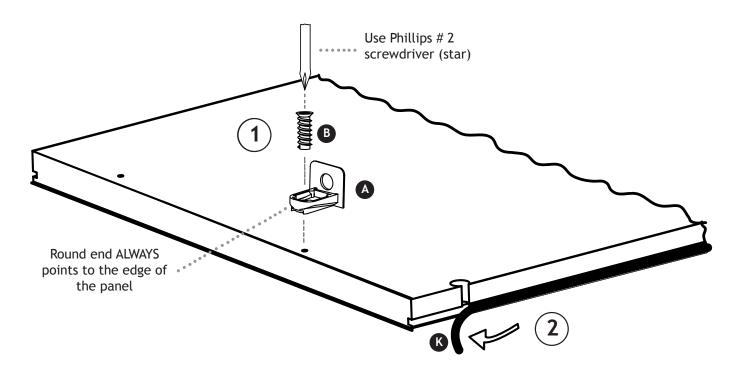


| | MODEL | |
|---|-------|-----|
| | 250 | 500 |
| Α | 26 | 30 |
| В | 26 | 30 |
| С | 8 | 8 |
| D | 2 | 2 |
| E | 6 | 6 |
| F | 2 | 2 |
| G | 4 | 4 |
| Н | 22 | 22 |
| I | 1 | 1 |
| J | 4 | 4 |
| K | 1 | 1 |
| L | 4 | 4 |
| М | 4 | 4 |
| N | 1 | 1 |
| 0 | 1 | 1 |

STEPS

- 1. Panel Preparation (A,B,K).
- 2. Cabinet Assembly (C,J,O).
- 3. Hinge, Base and Legs Installation (D,E,F,G,H,I).
- 4. Shelves (L,M).
- 5. Cooling Unit Installation.
- 6. Faceplate and Light Installation (N).
- 7. Doors Installation (F,G,H,I).

STEP 1: PANEL PREPARATION



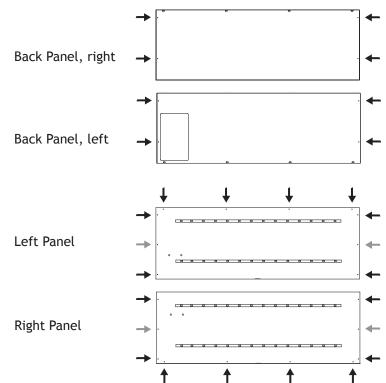
Open box V6S TOP or V6D TOP
Install connector CLIPS (A) with silver
clip SCREW(B) in BACK PANEL'S and
TOP PANEL'S predrilled holes. (---)

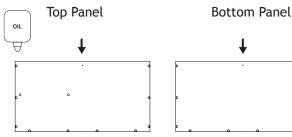
Continue with box V6S BOTTOM or V6D BOTTOM

Open box V5 or V2 and continue the installation of connector CLIPS in the SIDE PANELS.

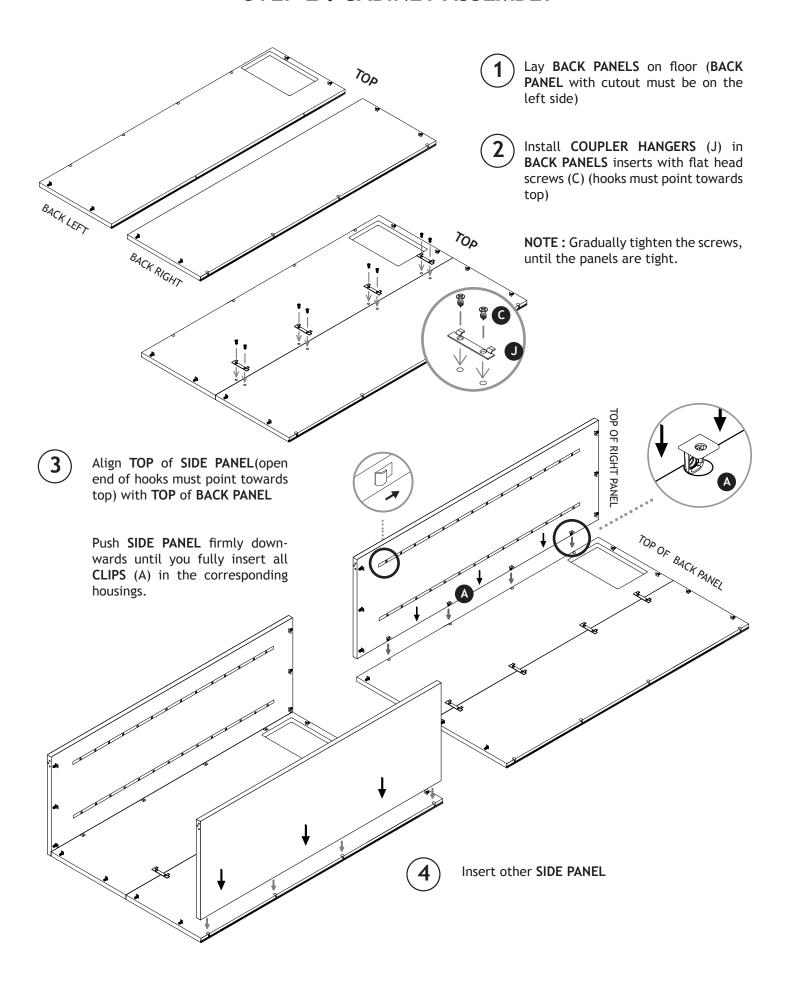
Push RUBBER CORD (K) in BACK, TOP AND BOTTOM PANELS in all grooves along side edges. Trim with cutter.

Apply a bit of vegetable oil on the outside of the **RUBBER CORD** (K) to ease the next step.

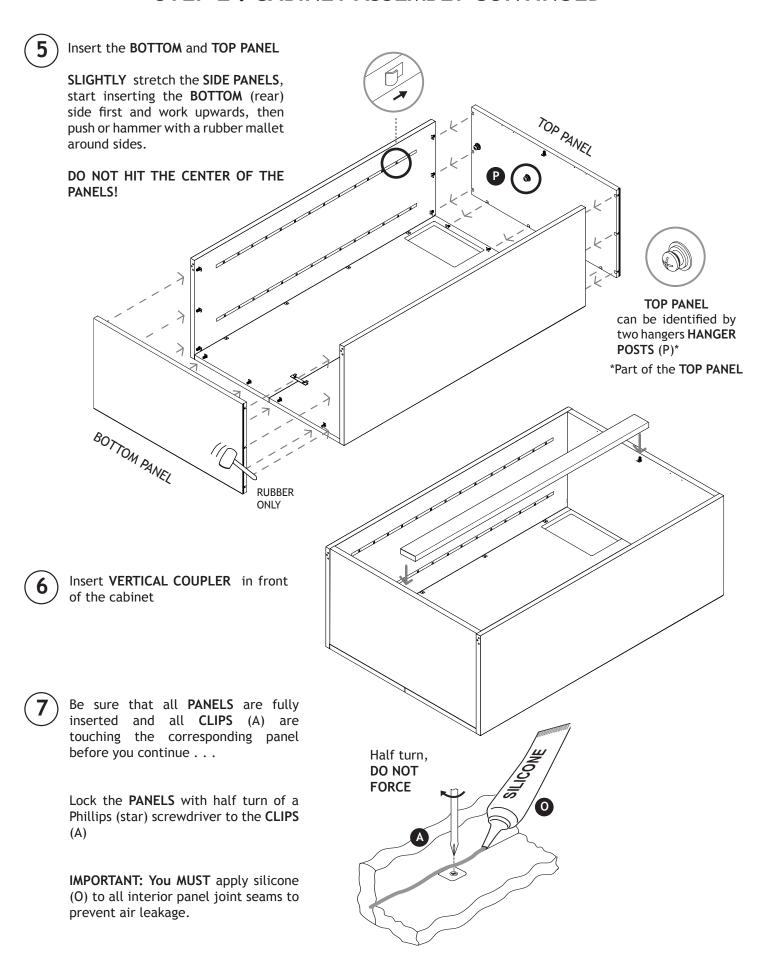




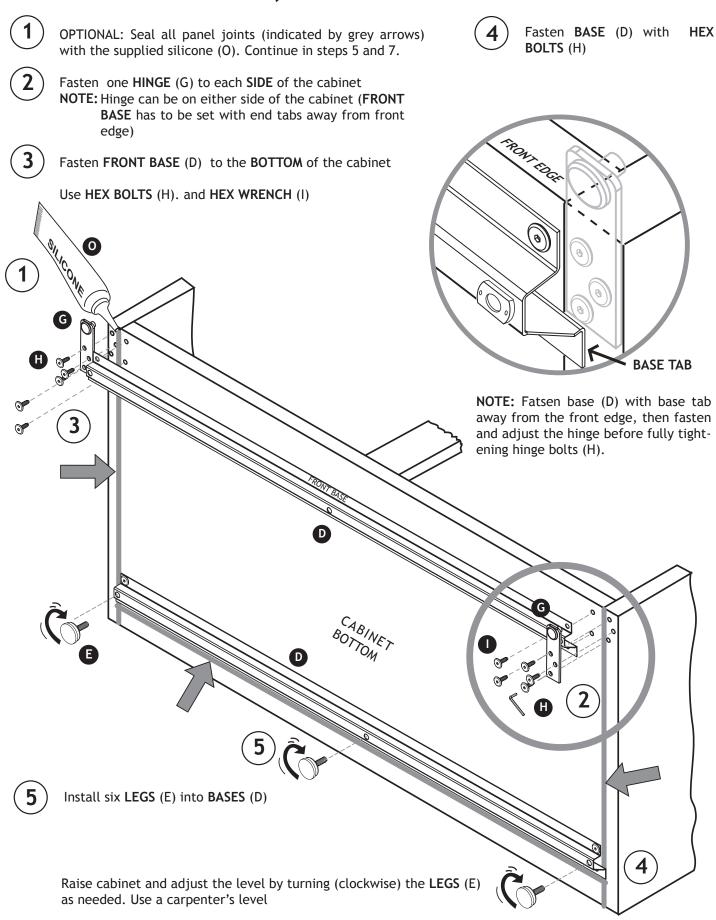
STEP 2: CABINET ASSEMBLY



STEP 2: CABINET ASSEMBLY CONTINUED



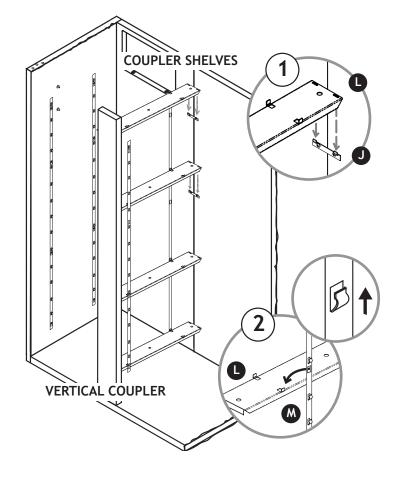
STEP 3: HINGE, BASE AND LEGS INSTALLATION

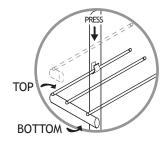


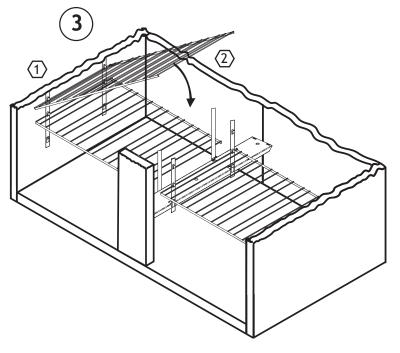
STEP 4: SHELVES

- 1 Install COUPLER SHELVES (L) between the VERTICAL COUPLER and the BACK PANEL, hook them on the COUPLER HANGERS (J)
- Install 4 HANGERS STRIPS (M), hooking them to the COUPLER SHELVES through square holes. (Watch for orientation, all hooks have to point upwards).

NOTE: Assure that each of them is hooked to all 4 shelves







Open box V4S or V4D
Hook SHELVES into hangers starting
from the bottom of cabinet, (12
shelves on cooling unit side, 14 on
the other) alternating the two sides

HINT:

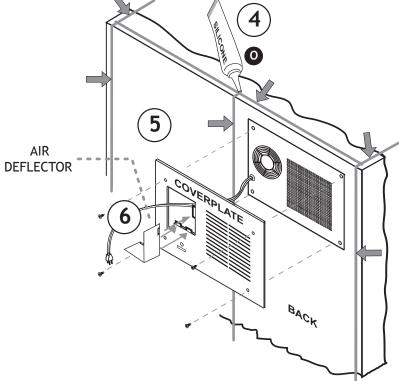
- Snap SHELVES into hangers on one side
- 2 Push the SHELVES down to snap into opposite side hangers

STEP 5 : COOLING UNIT INSTALLATION

(1) Lift the **COOLING UNIT** to top shelf

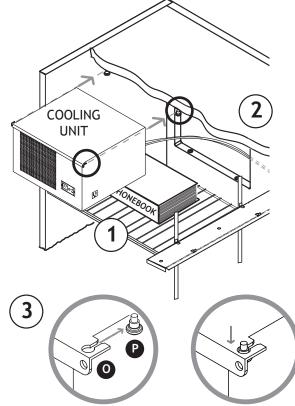
NOTE: Place it on a spacer (phonebook or pieces of left-over insulation) to get it level with the cut-off of the BACK panel

- 2 Take out the power cord through the BACK panel
- Slide the unit forward into the BACK PANEL opening and lock the 2 KEYHOLE TABS (O)* over the 2 HANGER POSTS (P)*
 - * PART OF THE UNIT AND THE TOP PANEL
- OPTIONAL: Seal all panel joints (indicated by grey arrows) with the supplied silicone (0).



In case of excessive condensation attach the supplied drain hose and direct it to a cup or container (check and empty regularly). The hose can be cut down to a desired size to fit into the drain cup or container.

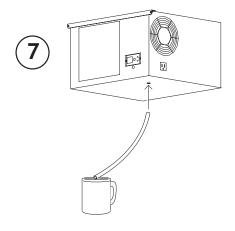
NOTE: The hose should be used if excessive condensation occurs and at your option, remove if it is not required.



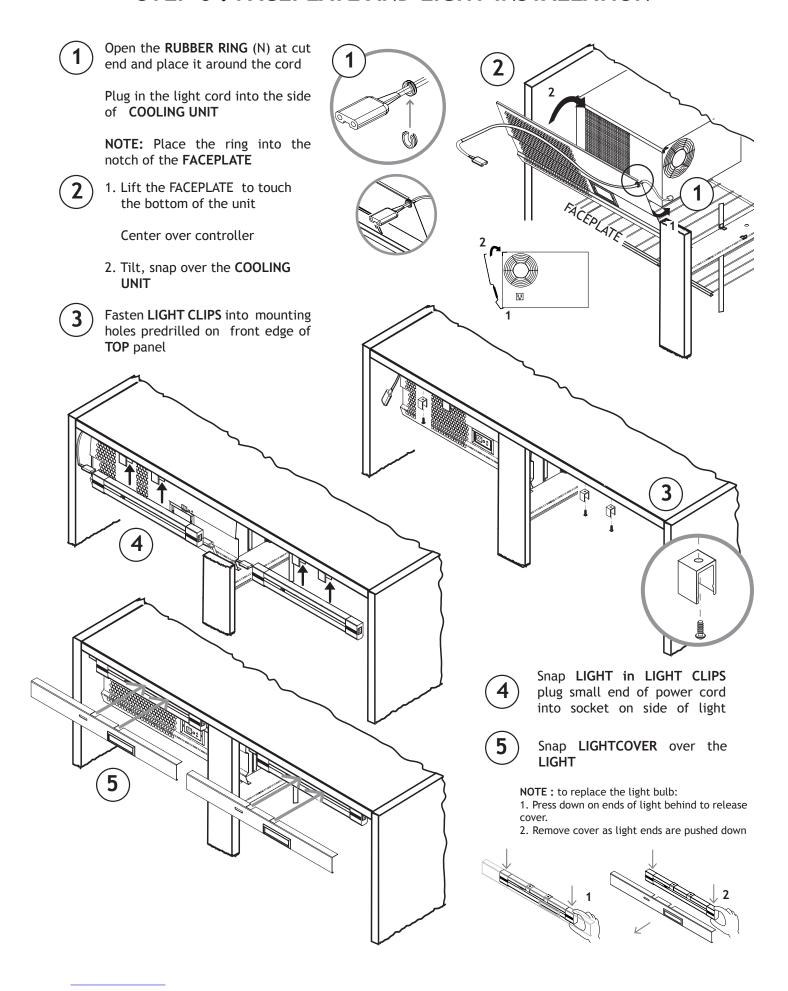
Feed the power cord through and Screw the COVERPLATE to the COOLING UNIT at each corner (screws supplied with cooling unit)

NOTE: Do not overtighten the screws, cover should seal but the metal should not touch the cabinet

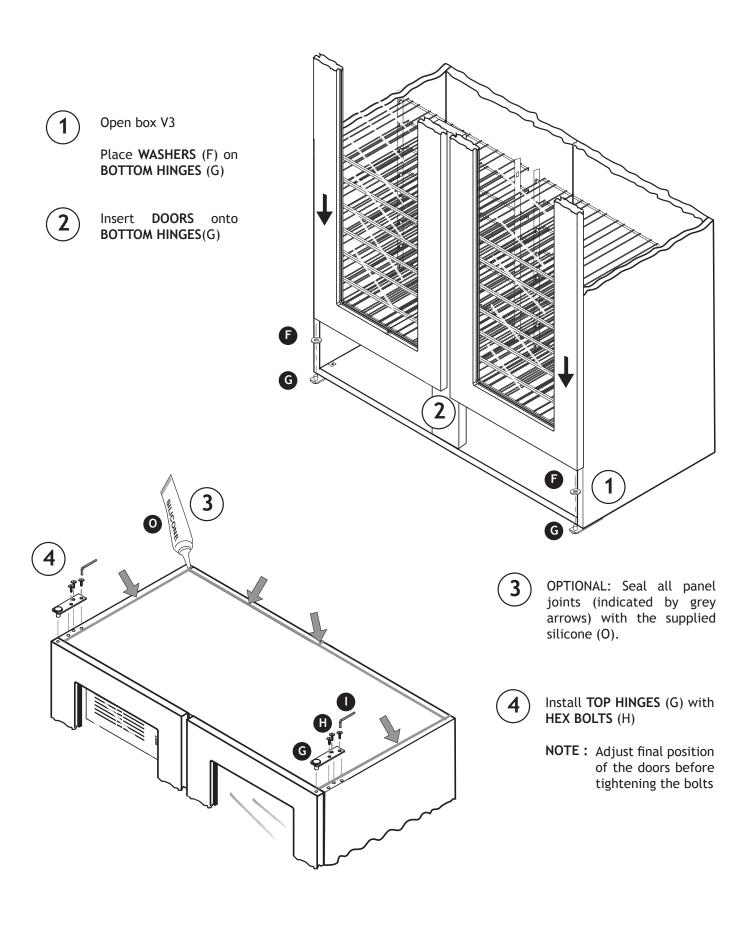
6 Snap in the AIR DEFLECTOR, place bottom tabs, push, then flex onto side and let it sping back into side tab



STEP 6: FACEPLATE AND LIGHT INSTALLATION



STEP 7: DOORS INSTALLATION



CONTROLS: PLUG IT IN (wait one minute) and ENJOY!

DEFAULT SETTINGS: Storage Temperature: 57°F / 14°C (ideal temp for wine cellaring)

Fan Speed: DEFAULT. Optimized for maximum efficiency and moderate noise

Display: SET - POINT (°F)

FEATURES: Digital Sensor: Sensing ACTUAL TEMP (air in cabinet)**

Set temp range: 50°F / 72°F (check humidity and temperature levels around your cabinet before lowering your setting from default. Setting the unit below 57°F could cause a water leak or overflow in high humidity or warm conditions. (see below)

Selectable modes: QUIET, DEFAULT, EFFICIENT

Selectable modes: QUIET, DEFAULT,

OPERATION

Dual display: °F / °C

** Reading AIR temperature the controller will respond more quickly to temperature changes than using a LIQUID probe. As in any refrigerator air temperature may change 7 or 8 degrees during a complete cycle, however, the wine temperature, will remain constant, within one degree Farenheit.

ADJUST

TO SEE CABINET TEMP. : Press

SET POINT: Press (SET) Release

TO CHANGE SET POINT: Press (SET) Release

Then, press \wedge or \vee once per degree. The unit will memorize the new value and

Drobot Controls

it will restart after 1 minute delay.

TO CHANGE FAN SPEED:

DEFAULT TO EFFICIENT: Press and hold (SET) for 5 sec. until the unit stops and stores the request *

EFFICIENT TO QUIET: Press and hold (SET) for 5 sec. until the unit stops and stores the request *

QUIET TO DEFAULT: Press and hold (SET) for 5 sec. until the unit stops and stores the request *

* The unit will restart after 1 minute in the selected mode or a higher one as required by the temperature conditions.

QUIET Quiet operation: Slowest fan speed, least efficient, with usually longer cycles.

* USE AT YOUR OWN RISK AND ONLY WHEN AMBIENT CONDITIONS ARE IDEAL.

DEFAULT Sptimal noise, efficiency, cycle time balance

EFFICIENT Higher fan speed: Best performance if noise is not an issue.

* USE THIS SETTING WHENEVER AMBIENT CONDITIONS ARE WARM OR HUMID

(ABOVE 50%R.H.)(ABOVE 75°F).

EMERGENCY Higher fan speeds: Unit will automatically operate with higher fan speed if out of

set-point range

The unit will shut down if the cabinet temperature exceeds 72 °F

NOTE: Automatic modes are disabled during the first 4 hours after plug in.

TO RESET FROM ALARM: Unplug / Re plug the unit, but first eliminate the possible cause; inspect the seals

of the door and cabinet, reduce ambient temperature, remove obstructions on the

exhaust side.

TO CHANGE FROM °F TO °C: Press (SET) and \wedge together NOTE: All other settings, reset to DEFAULT

TO CALIBRATE: Press ∧ and ∨ together to display the default offset, then

Press \wedge o r \vee once per degree to offset the display temperature.

MAXIMUM CAPACITIES AND LOADING TIPS

Maximum capacities and sample loading arrangements for Vintage Keeper Tuscany wine cellars are illustrated below. Note the variations in shelf height, to accommodate the widest variety of bottle types and sizes. Standard Burgundy and Bordeaux bottles are best arranged with necks facing out; some taller bottles may need to be arranged neck to neck. Never stack bottles more than two rows high on a shelf; all shelves must be installed as directed. Avoid placing bottles directly in front of the cooling unit's circulating fan.

MODEL 250 Max 4" dia. bottles 7 7 Max 3.5" dia. 7 6 bottles 7 7 7 7 (4) 3 rows 20 3" dia. or 2 rows 4.5" dia. 4 110 19 124

Max: 253 3" bottles

2 Max 4" dia. bottles 3.5" dia. (12)bottles (14) (14) (14) 8 3 rows 3" dia. or 2 rows 8 4.5" dia. 220 38 248

MODEL 500

Max: 506 3" bottles

WARNING: Bottles in black will be in the cold air stream and could block airflow efficiency in some circumstances (warm or humid areas). This area of the cabinet should have the coldest temperature. You may use it as your "chilling" section.

TROUBLE SHOOTING GUIDE

Although each Vintage Keeper cooling unit has been carefully tested at every stage of manufacture, occasional problems arise, the majority of which are due to rough or careless handling during shipping or installation. Other problems may derive from improper cabinet assembly, power interruption or surge, low line voltage (less than 105V), or failure to clean the unit regularly. The following may help you determine what the problem may be; what steps you can take to correct it, and what further steps may be required. Additional Trouble-Shooting information and downloadable documents are available in the "Support" area of our web site: www.vintagekeeper.com

IMPORTANT NOTE:

In order to provide maximum protection for your valuable wine collection, the following steps are highly advisable. First and foremost, have your wine collection adequately insured. Second, install a battery-powered heat-sensitive alarm to warn of any loss of cooling due to power interruption. Third, monitor your storage and ambient conditions on a regular, daily basis. Fourth, install a high quality surge supressor to protect against sudden power fluctuations. Fifth, clean the unit as directed, on a regular basis. Be advised, also, that Drobot-Vintage Keeper cannot in any event be liable or responsible for incidental or consequential damages.

| IF: | CHECK: | THEN: |
|--|--|---|
| COOLING UNIT DOES NOT RUN AT ALL WHEN PLUGGED IN | Is the unit plugged in? Is the power supply operational? Is the LED display functional? Is there any evidence of shipping damage on the cooling unit or packaging materials? | Note that the unit has a 1-minute cautionary delay between plugging in and full start-up; this is a built-in safeguard to protect the compressor in the event of sudden power failure Note that the power supply must be a dedicated, separately-fused and grounded 15 Amp, 120V line. If an extension cord must be used, it must be rated for 15 Amps. Do not share the outlet with other appliances If the unit is receiving power yet fans or compressor fail to run, unplug for ten minutes, then try again |
| COOLING UNIT RUNS BUT DOES NOT COOL SUFFICIENTLY | Is the storage temp properly set? Is the cabinet properly assembled, with all joints air tight? Is the door properly adjusted to seal tightly when closed? Is airflow to and from the cooling unit unobstructed? Is the ambient air temperature within the specified range? Are any exterior surfaces of the cabinet exposed to sunlight? | Note that the unit may take a few days to achieve the desired storage temperature, even in a properly located, airtight cabinet Take steps to reduce ambient temperatures and compensate for additional heat gain if any cabinet walls receive direct sunlight If gaps are visible at any panel joints, ensure that you have applied silicone caulking to the area, to ensure an airtight seal as detailed in our instructions Take steps to improve circulation of air to and from the unit Adjust the door, if necessary, to seal tightly by re-positioning the upper hinge and improving the cabinet level Install the air deflector as directed Increase your SET TEMPERATURE Increase fan speed to "EFFICIENT" Clean the fan and grille areas If the problem persists, disconnect the unit and contact Vintage Keeper |

LIMITED WARRANTY AND PRODUCT SUPPORT

ONE YEAR LIMITED WARRANTY

If your Vintage Keeper cooling unit or cabinet fails to perform as designed within one year of the date of purchase, VINTAGE KEEPER INC. warrants that, upon your request, it will be repaired or replaced, at our option, during the one year warranty period. This warranty applies only to the first end-user purchaser of a Vintage Keeper unit that is purchased and used in the continental United States or Canada. It is not valid for subsequent purchasers, nor for units in use outside North America. The warranty period for your Vintage Keeper unit commences on the date you purchased it and expires one year thereafter.

PROOF OF PURCHASE

Within 10 days of purchase, complete and mail, fax or e-mail the registration sheet to VINTAGE KEEPER INC. Alternately, you may register your warranty on our Internet web site, www.vintagekeeper.com. When you make a warranty claim, you must forward a copy of your original dated bill of sale to establish your date of purchase.

IF YOU HAVE A PROBLEM WITH YOUR UNIT

Customer service and warranty problems are handled online at www.vintagekeeper.com. You will find a comprehensive well-documented and easy-to-use solution to almost any question or problem you may have. The inquiry forms are filled in on-line and connect you to our representatives who will process your requests for warranty service. This is the quickest way to solve your problems. If you do not have access to the internet you may call us from 9:00 a.m to 4:00 p.m EST, to request a WARRANTY CLAIM INFORMATION KIT. We can fax or mail it to you. You can fill in the enclosed REQUEST FOR RETURN AUTHORIZATION CODE form and return it by mail or fax. We can then promptly process your claim.

REPLACEMENT?

At our option we may choose to offer you a replacement part or product rather than a repair. Upon your authorization to accept a replacement unit and with appropriate security (credit card authorization), we will promptly ship a replacement unit. The replacement may be a unit that has been reconditioned by VINTAGE KEEPER INC. The unit that needs service must be packed and returned to us, shipping prepaid. Upon its receipt, we will release your credit card security. Go online to the SUPPORT section on our web site at www.vintagekeeper.com to request warranty service.

REPAIR?

If we determine that your unit needs to be repaired rather than replaced we will issue you a Return Authorization Code. Go online to the SUPPORT section of our web site at www.vintagekeeper.com to request warranty repair service. Please save the original packaging materials to facilitate shipment. Mark the Return Authorization Code clearly on the outside of the package, enclose a brief note describing the problem and send the unit, shipping prepaid, to VINTAGE KEEPER INC.

WHAT MUST YOU DO?

Your unit is designed to perform with a minimum amount of user maintenance when <u>installed and operated precisely as directed in the manual.</u> You are, however, responsible for the required user maintenance described in the manual, specifically, regular cleaning of the condensor coil and fans. Also, you must take steps to protect the unit from sudden power surges. As with any sensitive electronic device, your Vintage Keeper unit may be damaged by power surges or spikes, including lightning strikes, acts of god, sudden interruptions or prolonged low-voltage conditions, which are not covered by this Warranty. You must monitor your unit's performance on a daily basis. If there is an apparent problem or "Alarm" condition, you must disconnect the power supply to avoid potential damage to your wine collection. It is your responsibility to insure your wine, and to take all reasonable and necessary precautions to safeguard its condition.

WHAT THE WARRANTY DOES NOT COVER

This warranty covers only defects in materials and workmanship provided by VINTAGE KEEPER INC. and does not cover equipment damage or malfunction from misuse, abuse, accident, act of God, or any unauthorized alteration or modification. The product must have been installed and operated precisely as directed in the manual which acompanies each product. Improper return shipping, inadequate packaging or shipping damage is not covered unless the unit is packaged and shipped in accordance with Vintage Keeper replacement procedures. This product is not warranted for **COMMERCIAL USE.** Such usage will void any warranty. Third party servicing of this product during the warranty period will also void the warranty, as will any evidence of tampering or alteration to the serial number and or the original dated bill of sale.

REPLACEMENT AND REPAIR ARE YOUR ONLY REMEDIES

YOUR ONLY REMEDY UNDER THIS WARRANTY IS THE REPLACEMENT OR REPAIR OF YOUR ELIGIBLE PRODUCT AS DESCRIBED ABOVE. NEITHER THIS WARRANTY NOR ANY OTHER WARRANTY, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL EXTEND BEYOND THE ONE-YEAR WARRANTY PERIOD. UNDER NO CIRCUMSTANCES SHALL VINTAGE KEEPER INC. BE LIABLE FOR ANY SPECIAL INCIDENTAL, INDIRECT OR PUNITIVE DAMAGES OR FOR ANY CONSEQUENTIAL DAMAGES, INCLUDING SPOILAGE OF WINE, EVEN IF VINTAGE KEEPER INC. KNOWS OR IS INFORMED THAT SUCH DAMAGES ARE POSSIBLE. IT IS YOUR RESPONSIBILITY TO INSURE YOUR WINE, AND TAKE ALL REASONABLE, NECESSARY PRECAUTIONS TO SAFEGUARD ITS CONDITION. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE EXCLUSION OR LIMITATION MAY NOT APPLY TO YOU. NO RESELLER IS AUTHORIZED TO MODIFY THE TERMS OF THIS WARRANTY. ANY ADDITIONAL WARRANTY OFFERED BY A RESELLER IS THE SOLE RESPONSIBILITY OF THAT RESELLER.

SERVICE AFTER YOUR WARRANTY EXPIRES

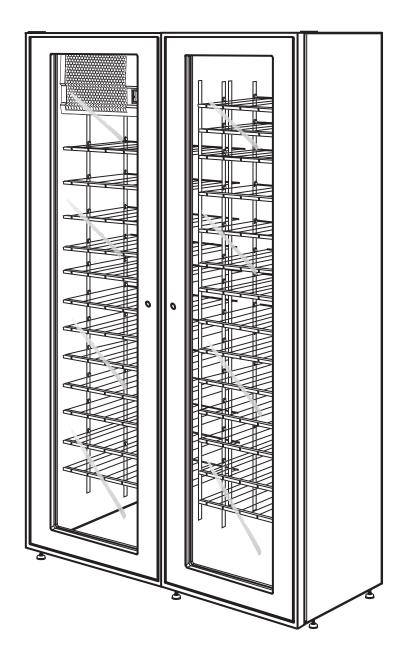
If your unit requires service after the one-year warranty period expires, you may have it serviced locally by any qualified HVAC technician, or you may purchase a new unit at a special discount under our Extended Warranty Program. Please be ready to provide model, serial number, credit card number and a copy of your original dated bill of sale. In addition, repair service is always available direct from us at flat rates below the prevailing charges for local service. However, using our Extended Warranty Program for units under 5 years old will always be a preferable solution to returning a unit for repair. Go online at www.vintagekeeper.com to request Repair Service or see our Extended Warranty Program.



TUSCANY

250 500

WINE CELLAR



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