

VINTEC



Quickstart Guide

Before turning your cabinet on

DO NOT SWITCH ON FOR AT LEAST 24 HOURS

after transport to allow refrigerant gases to settle.



SPACER

Install spacer at the back of the cabinet.



SURGE PROTECTOR

Make sure you use a surge protector.



LEVEL

Level your wine cabinet before loading. Un-levelled cabinets can be noisy, and doors may not close or seal properly.



FILL

Fill the cabinet with bottles before you turn it on. If you don't have enough bottles, spread them evenly throughout the cabinet.

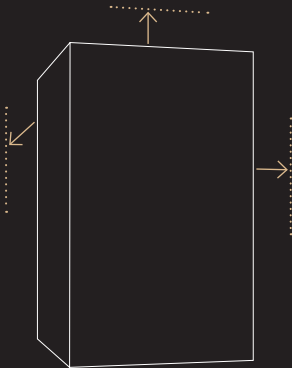


TEMPERATURE

Check desired temperature setting (6°-13° for serving whites and sparklings/Champagne, 12°-14° for all cellaring, and 13°-18° for serving reds).

Installation and ventilation

WARNING: You **MUST** refer to model-specific ventilation requirements listed in the user manual or on the Vintec website when installing your cabinet.



See user manual for model-specific dimensions

FOR VWS035 SERIES

Freestanding only: Cannot be placed underbench.

FOR ALL MODELS:



DO NOT put cabinets in direct sunlight



DO NOT expose cabinets to moisture or rain



DO NOT place cabinets outdoors (except for covered alfresco areas)



DO NOT place cabinets near heat sources such as ovens



DO NOT place a door in front of cabinets or put them in a closed confined space (eg. small rooms such as pantries, closets or under staircases)



Have you noticed:



FREQUENT FAN CYCLE

This ensures slow and even distribution of cool air throughout the cabinet, limiting temperature variations.



SPACER/STOPPER

Ensures adequate ventilation behind unit.



HINGE

If required, is used for reversing the door.



WATER ON THE DOOR OR FLOOR

In hot/humid climates and particularly on hot days, humidity in the ambient air can condense on the cabinet's cold glass door.



ICE FORMING

If the door seal is compromised or left slightly ajar the compressor will keep running which may cause ice formation on the back wall.

Temperature zone systems

MULTI-TEMP

Multi-Temp provides flexibility to store all your varietals at a perfect serving temperature. In Multi-Temp mode, the cabinet creates a vertical temperature gradient, allowing you to arrange wines from top-to-bottom at the appropriate serving temperatures for each bottle in your collection. Refer to the diagrams to understand how the Multi-Temp feature distributes the temperature gradient based on settings.

SERVING

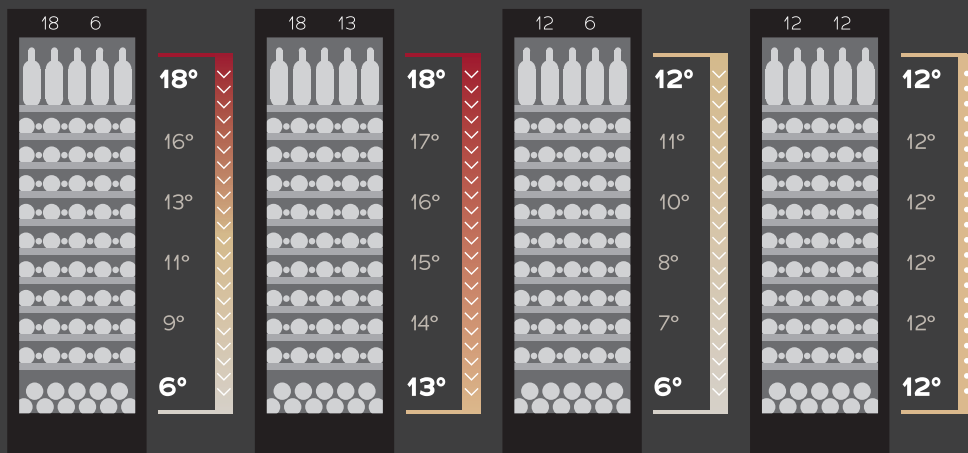
CELLARING

Reds, whites and
Champagne

Red varietals

Whites and
Champagne

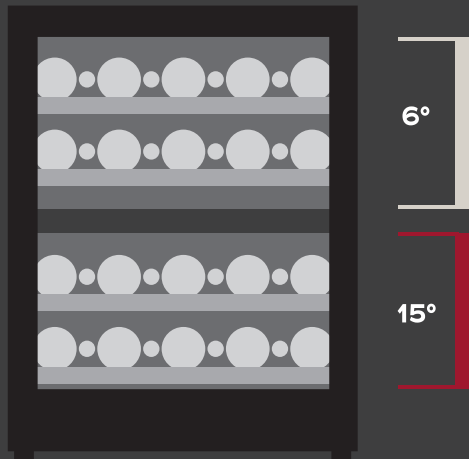
All varietals



NOTE: All temperatures shown in celcius (°C)

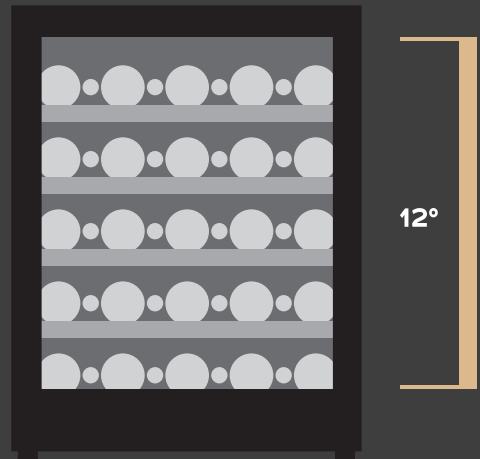
DUAL-ZONE

The Dual-Zone wine cabinets are ideal for keeping wines – red, white and/or sparkling – at optimal respective drinking temperatures. Set one independent zone at 6-13° for sparkling or white wines, and the other at 15-18° for reds. Alternatively, keep one or both zones at cellaring temperature (12°) to mature wines steadily.



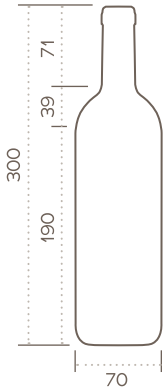
SINGLE-ZONE

Since all wines – red, white and sparkling – cellar at the same temperature (12°), the Single-Zone wine cabinets are ideal for storing and cellaring for short or long-term. The Single-Zone can also be used for storing wines at drinking temperatures: 6-8° for sparkling, 8-13° for whites, 15-18° for reds.



Storing and stacking

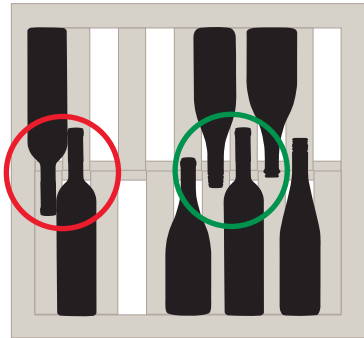
Different shapes and sizes



Standard Bordeaux style bottle dimensions

When quoting capacity, Vintec refers to the “standard Bordeaux style bottle”. The dimensions and proportions of this bottle shape are shown on the left.

Wine producers use a huge range of different bottles (see below), and not all will fit opposite each other on the same shelf. To improve capacity, lay bottles opposite complementary shaped bottles with necks interlocking (see right).

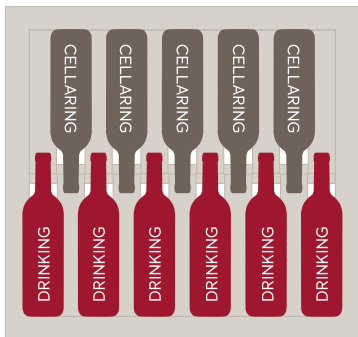


NOTE: Shelf illustration depicts a generic shelf as layouts vary depending on the product model. Nonetheless, same principles for storing and stacking apply to all Vintec products.

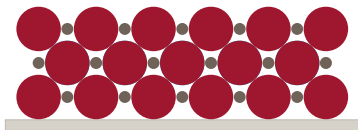
Standard Bordeaux style



Stacking for ageing



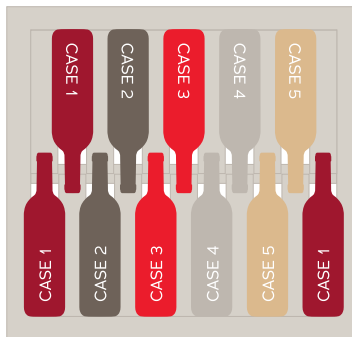
Shelf top view



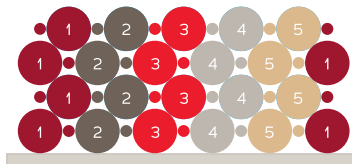
Shelf front view

Stack bottles you wish to mature at the back of shelves, and wines for consumption at the front.

Stacking for accessibility



Shelf top view



Shelf front view

Keep bottles from the same case together in vertical stacks for safe and easy access to all your different wines.

Cellar Management app



OENO
BY VINTEC

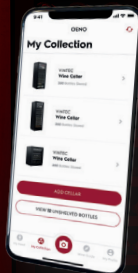
OENO By Vintec is your virtual cellar management app and personal sommelier, powered by Vivino.

With OENO, you can effortlessly keep track of which wines you have, where they are located in your Vintec cellar(s) and learn how to enjoy them at their best with expert recommendations.

Powered by:
VIVINO

HOW IT WORKS:

1 CREATE a virtual replica of your wine cellar(s)

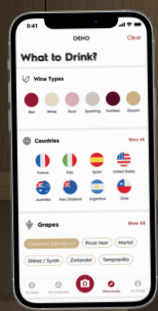


2 SCAN labels and see detailed information about wines

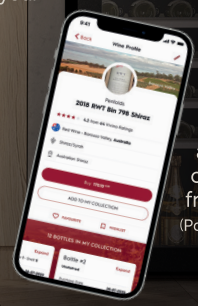




3 **MANAGE**
your collection
and keep track of
your bottles



4 **PAIR** wine
and food. Get
recommendations
of wines from
your cellar to
match your
meals



5 **BUY** wines
and restock your
collection directly
from the OENO app
(Powered by Vivino Market)

HOW TO ACCESS OENO:

- 1** **DOWNLOAD** 'OENO by Vintec' from the App Store or Google Play
- 2** **SIGN UP** using your Vintec Club account email address
- 3** **'MY COLLECTION'** will display your registered cellar(s)
- ✓** **VOILÀ!** You are ready to start!



TIP:
Use the multi-scan
tool to quickly scan
and place a large
number of bottles
in your cellar.



VINTEC CLUB

Welcome, and thank you for choosing a Vintec wine cabinet to store, display and share your treasured collection. You've made a great choice.

As a sign of our appreciation, we'd like to invite you to become a member of the Vintec Club – a vibrant wine community and exclusive club for owners of Vintec wine cellars.

Vintec Club members are entitled to very special wine industry services and benefits, including intimate dinners and tastings in the company of celebrated winemakers and chefs from around the world.

We have created the Vintec Club for our discerning and valued customers who invariably love wine, and it will be our pleasure to welcome you as a member.

MEMBER BENEFITS:

- Invitations to Vintec Club Private Tastings
- Ongoing VIP pricing on Riedel glassware
- Privileged access to the Scotch Malt Whisky Society
- Premium access to our proprietary **OENO Virtual Cellar Management App**

Plus access to:



To find out more or become a member, go to

vintecclub.com



Wine offers



Concierge service



Expert advice



Wine accessories

* Conditions apply to member benefits – see vintecclub.com for details.



Warranty and registration

Registration of Vintec wine cabinets for warranty is via the Vintec Club (see previous page).

- 1 Take note of your model number and serial number
- 2 Go to **vintecclub.com**
- 3 Register your cabinet(s) (and also become a Vintec Club member)

Service and support

In the rare event that your Vintec cabinet does not perform to your satisfaction, contact our dedicated support team:

Australia:

1800 771 778

New Zealand:

0800 436 245

customercare@vintec.com.au



VINTEC

Vintec. We are part of the Electrolux Family. To add a touch of professional inspiration to your home, visit electrolux.com

Stay in touch and share your user experience by following us on Facebook and Instagram:



AU: 1800 771 778

NZ: 0800 436 245

customercare@vintec.com.au

vintec.com