

Quick Reference Guide



“ This story begins with a cool glimpse of light which easily burns into a creative mind. A story of timeless moments of a serious passion prepared to become a delicious art creation. ”

Thanks for choosing

KitchenAid
FOR THE WAY IT'S MADE.

Built-in 45 cm Wine cellar

Quick reference guide

EN

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Quick Guide



THANK YOU FOR BUYING A KITCHENAID PRODUCT

In order to receive a more complete assistance, please register your product on www.kitchenaid.eu/register



Before using the appliance carefully read the Safety Instruction.

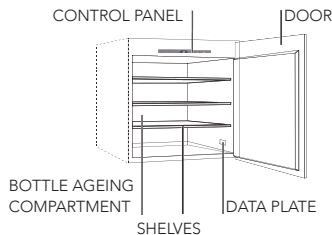
First time use

When you plug in your wine cellar, the display shows the temperature inside the cellar: it has been set to reach 15°C and to maintain a consistent temperature. Should you need to adjust it, follow the instructions below:

1. When you plug in your wine cellar, the display shows the temperature that has been set
2. Press the **+** button for one second (see the control panel). The temperature shown will begin to flash.
3. Press the **+** or **-** button until you reach the desired temperature.
4. Wait 5 seconds for the temperature to stop flashing.
5. Wait until the wine cellar reaches the desired temperature before placing the wine bottles inside.

The inside light will not turn on (or will turn off temporarily) if the inside temperature exceeds 24° C. This allows you to reach the pre-set temperature more quickly.

Product Parts and Features



Bottle ageing compartment

The main function of the ageing compartment is to guarantee that your wines are preserved in optimal conditions.

The temperature has been set in the factory at a temperature found to be optimal in most cases and is 15°C in the upper compartment.

Wine is complex in nature and derives from a long and slow production process. It requires very specific conditions in order to bring out its qualities optimally. All wines are preserved at the same temperature, (however, are served and tasted at very different temperatures depending on their characteristics (see table of ideal wine temperatures). Therefore, just as for manufacturers' wine cellars, it is not the absolute temperature value for your new appliance that is important for preserving your wine, but rather the constant temperature over time. Rather, the constant temperature through time is important. Wine preservation is ideal at any temperature, as long as that temperature does not vary.

Control Panel

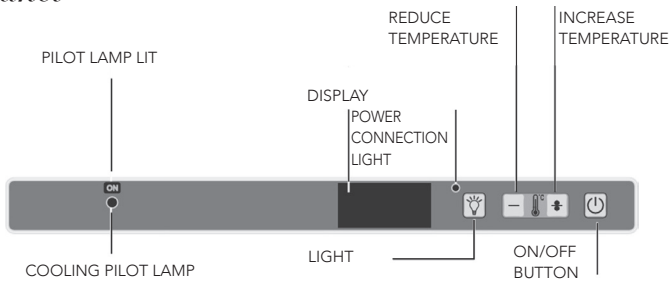


Table of ideal wine temperatures

This table indicates the approximate temperatures at which wine should be served. Should one of your wines need to be served at a temperature that is greater than the temperature inside your wine cellar, we suggest that you leave it outside the wine cellar for the required time before serving.

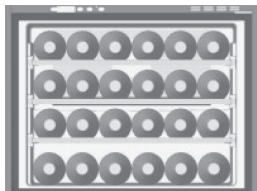
Amarone	17°C
Barbaresco	17°C
Barolo	17°C
Beaujolais	13°C
White liqueured Bordeaux	6°C
Dry White Bordeaux	8°C
Red Bordeaux	17°C
White Bourgogne	11°C
Red Bourgogne	18°C
Brunello	17°C
Champagne	6°C
Chianti Classico	16°C
Languedoc-Roussillon	13°C
Passito di Pantelleria	6°C
Rosé Provence	12°C

Dry and sweet, sparkling wines	6°C
Verdicchio di Matelica e dei Castelli di Jesi	8°C
White wines from Trentino Alto Adige	11°C
Franciacorta white wines	11°C
Dry, aromatic white wines	10°C
Dry, young and fruity white wines	8°C
White wines from Friuli Venezia Giulia	11°C
Rodano wines	15°C
Dry white wines from the Loire	10°C
Liqueured wines from the Loire	7°C
Red wines from the Loire	14°C
Liqueured Passito wines	8-18°C
Rosé wines, new wines	12°C
Light, red wines with mild tannic	14°C
Red, rather tannic wines with medium structure	16°C

Stocking the wine bottles

Standard 24-bottle stock

The 24-bottle stock (for standard, mixed and renana bottles) is recommended for wines that need to be visible and easily removed.

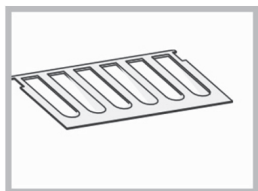


STANDARD
24 bottles (all lying down)
3 shelves

Position each bottle in the slots on the three wooden shelves. Six bottles can be placed at the bottom of the wine cellar.

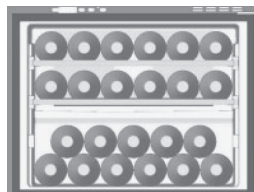
We suggest you place the Renana bottles onto the lower shelf and at the bottom of the wine cellar because it has been specially designed to hold larger bottles.

! The wooden shelf can safely hold up to 22 bottles.



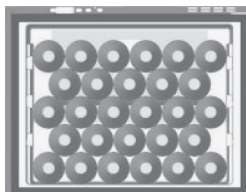
Champagne bottle stock

Champagne bottles are larger than standard bottles. They must be placed at the bottom of the wine cellar, which can hold up to five bottles.



If you want to stock more than five Champagne bottles in your wine cellar, remove the third shelf and stack the bottles in two rows (placing the bottles in the second row between those on the bottom row). This will hold up to nine bottles.

Some stocking configurations



PRESERVATION
28 bottles (all lying down)

Cleaning

Before cleaning or carrying out maintenance operation, unplug the appliance from the mains or disconnect the electrical power supply.

Never use abrasives. Never clean refrigerator parts with flammable fluids.

Do not use steam cleaners.

The buttons and control panel display must not be cleaned with alcohol or alcohol-derived substances, but with a dry cloth.

Clean the appliance occasionally with a cloth and a solution of warm water and neutral cleaning agents specifically for cleaning the inside.

Troubleshooting

Before contacting the Customer Service Center:

Restart the appliance to ensure the problem doesn't resolve itself that way. If necessary, repeat this step after one hour. If necessary, repeat the operation after one hour.

If the problem persists, contact your nearest Customer Service Center.

You will need to describe the problem to the technician and provide the precise type and model of your appliance, as well as the Assistance Code found on the data plate inside the refrigerator compartment. This information will enable the technician to immediately identify the type of intervention required.

If a repair is required, we advise you to contact an Authorized Technical Center.

Problem

The compressor does not work

Possible causes / solutions:

- The plug is not plugged into a wall outlet at all, or insufficiently to make contact. Alternatively, there could have been a power failure in your home.
- The wall outlet is not in working order. Plug the wine cellar into another wall-outlet to check.
- Contact the Service Center

The compressor won't stop

Short term faults, such as a power failure, will not compromise the wines. The wine will only be affected when faults are not corrected for an extended period of time.

Please refer to our website www.kitchenaid.eu for complete instructions for use.

In addition, you will find a lot more useful information about your products, such as inspiring recipes created and tested by our brand ambassadors or the nearest KitchenAid cookery school.

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