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.

LEVEL

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

FILL

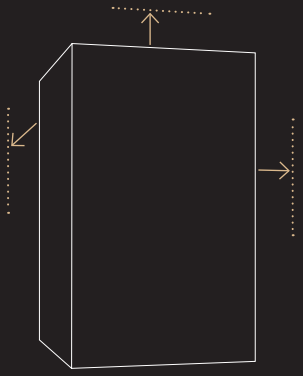
Fill the cabinet with bottles before you turn it on. If you don't have enough bottles, spread them evenly throughout the cabinet.

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 ALL MODELS:

DO NOT put cabinets in direct sunlight

DO NOT expose cabinets to moisture or rain

DO NOT place cabinets outdoors

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.

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

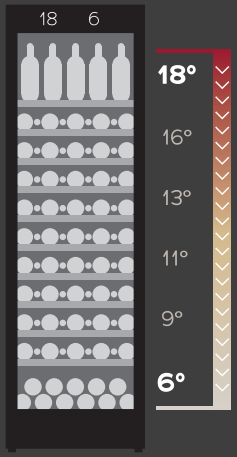
If the door seal is compromised or left slightly ajar the compressor will keep running which may cause ice formation on the back wall.

Multi-Temp

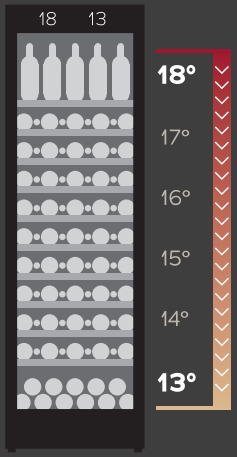
Multi-Temp provides flexibility to store all your varietals at a perfect serving temperature. In Multi-Temp mode, the cabinet creates a vertical temperature gradient, allowing you to arrange wines from top-to-bottom at the appropriate serving temperatures for each bottle in your collection. Refer to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

SERVING | **CELLARING**

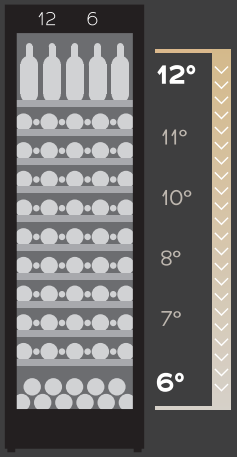
Reds, whites and Champagne



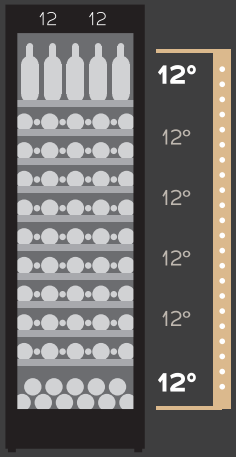
Red varietals



Whites and Champagne



All varietals



NOTE: All temperatures shown in celcius (°C)

PERFECT WINE SERVING TEMPERATURES (°C)

6° to 8°
Sauvignon Blanc & Champagne

10° to 13°
Chardonnay

12°
Recommended for cellaring all wine varietals

13° to 15°
Pinot Noir & Merlot

16° to 18°
Cabernet Sauvignon & Shiraz

Getting started

DISPLAY

The MODE button toggles through the temperature zones.

S: Single-Zone temperature mode sets the upper and lower zones to a single temperature.

M: In Multi-Temp mode the cabinet creates a temperature gradient, allowing you to arrange wines from top-to-bottom at the appropriate serving temperatures for each bottle in your collection.

CE: Cellaring mode sets the entire wine cellar to a preset 12° (shows “CE” in upper and lower temp).

The LIGHT button toggles lights ON and OFF. Press and hold to toggle for 5 seconds to change lighting settings when open and closed.

1A: Bright when open.
Dim when closed.

2A: Bright when open.
Off when closed.

3A: Always on.

4A: Dim when open.
Bright when closed.

FILTER The filter icon will illuminate when filter needs to be changed. Simultaneously press and hole Mode and Lower Zone ∨ buttons for 5 seconds to turn off alert. Consult the Use & Care Guide for more information.

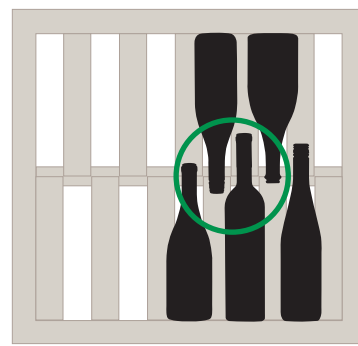
Storing and stacking

Different shapes and sizes

When quoting capacity, Vintec refers to all standard bottle shapes shown below.

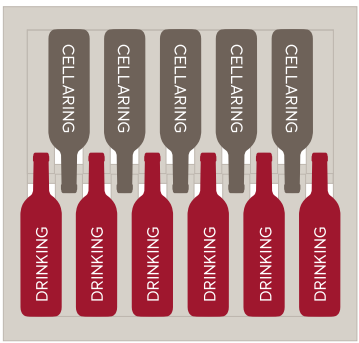
Wine producers use a huge range of different bottles. The unique design of Vintec shelves allow for storing and stacking of most dimensions and proportions.

Wine varietal bottle shapes

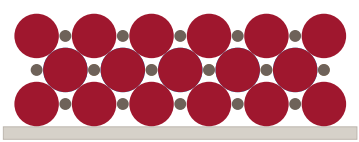


NOTE: Illustration depicts a generic shelf as layouts vary depending on the product model. Nonetheless, same principles for storing and stacking apply to all Vintec products.

Stacking for cellaring



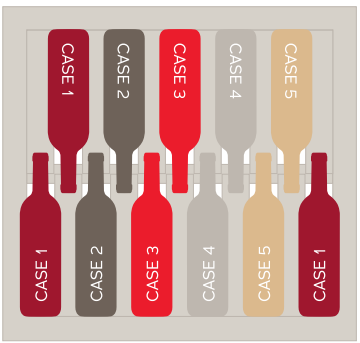
Shelf top view



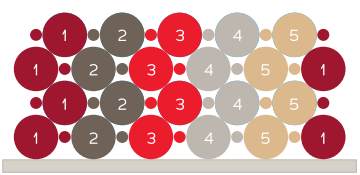
Shelf front view

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

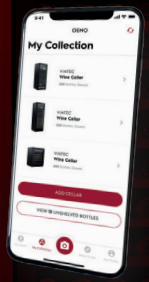
OENO By Vintec is your virtual cellar management app and personal sommelier, powered by Vivino.

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

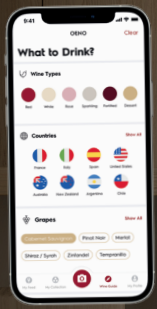
HOW IT WORKS:

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

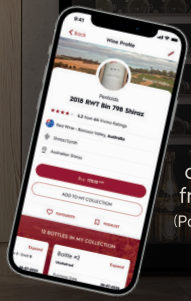


2 **SCAN** labels and see detailed information about wines

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)
4. **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.

Download on the App Store

GET IT ON Google Play

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:

Wine offers

Concierge service

Expert advice

Wine accessories

To find out more or become a member, go to

vintecclub.com

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

EXIT

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:

@vintecclub

AU: 1800 771 778
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customercare@vintec.com.au

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VBRO_QSG_AUTC_Sep21