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A PROUD HERITAGE OF EXPERIENCE & QUALITY





4 BOTTLE WINE DISPENSERS **DISPENSER & PRESERVER** VT-PRWINEDIS4S & VT-WINEDISP4

OWNER'S MANUAL



YOUR WINE DISPENSER

This wine dispenser can be used for storage and/or service. The unit has a glass door and a soft interior light to elegantly display your wine.

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	Full Bodied Red wines, Shiraz
17	62	Tawny Port
15	59	Medium Bodied Red Wines
14	57	Amontillado Sherry
13	55	Light Bodied Red Wines
12	54	Full Bodied White Wines
11	52	Medium Bodied White Wines
10	50	Rose Light Bodied White Wines
9	48	Vintage Sparkling
8	46	Fino Sherry
7	45	Non Vintage Sparkling

W W W . V I N O T E M P . C O M

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HELP US HELP YOU...

Read this guide carefully.

It is intended to help you operate and maintain your new appliance properly.

Keep it handy to answer your questions. If you don't understand something or you need more help, please call:

Vinotemp Customer Service 954-686-4441

Keep proof of original purchase date (such as your sales slip) with this guide to establish the warranty period.

CAUTION:

THIS APPLIANCE IS NOT DESIGNED FOR THE STORAGE OF MEDICINE OR OTHER MEDICAL PRODUCTS.

Write down the model and serial numbers.

You'll find them on a plate located on the rear outside wall of the appliance.

Please write these numbers here:

Date of Purchase

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your appliance.

If you received a damaged appliance, immediately contact the dealer (or builder) that sold you the appliance.

Save time and money. Before you call for service, check the Troubleshooting Guide. It lists causes of minor operating problems that you can correct yourself.

IF YOU NEED SERVICE

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are some steps to follow for further assistance. FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details, including your telephone number, and send it to:

> **Customer Service Vinotemp Products** Weston, FL 33331 USA

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IMPORTANT SAFETY INSTRUCTIONS



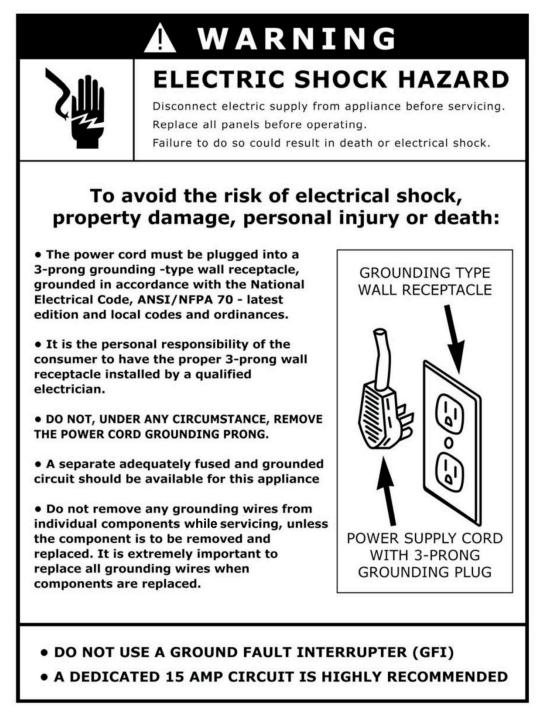
To reduce the risk of fire, electrical shock or injury when using your appliance, follow these basic precautions:

- Read and follow all instructions before use.
- Do not operate this or any other appliance with a damaged cord.
- Always unplug the appliance before performing any care or maintenance.
- Exercise caution and use reasonable supervision when appliance is used near children. Never allow children to operate, play with or crawl inside the appliance. Keep packing materials away from children.
- Do not clean appliance with flammable fluids. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.
- To clean, only use mild detergents or glass cleaning products. Do not use solvent-based cleaning agents or abrasives.
- Do not operate with housing panels removed or damaged.
- When disposing of refrigerated appliances, special handling is often required. It is the consumer's responsibility to comply with federal and local regulations when disposing of this product.
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Locate the unit away from direct sunlight and sources of heat (stove, heater, radiator, etc).
- Do not use this appliance for other than its intended purpose.
- Do not store food in cabinet.
- Do not place any other appliance on top of the unit.
- For adult use only.
- Do not lift or carry the wine dispenser by the cord.
- Do not plug in to the power socket before setup is complete.
- When positioned or if moving the appliance, ensure that it is not set horizontally, positioned at an angle of more than 45°, or turned upside down.
- Place the appliance on a solid, level surface. Allow for proper clearances on all sides of the unit.
- The wine dispenser is an electrical appliance. To avoid injury or death from electrical shock, do not operate the unit with wet hands, while standing on a wet surface or while standing in water.
- Allow unit to stand upright for 24 hours prior to first plugging it in.
- This unit is designed for indoor, household use only. Any other use will void the warranty.

WARNING: Risk of child entrapment and suffocation. Before you throw away this or an old unit, take off the door. Leave the shelves in place, so that children may not easily climb inside.

WARNING: Gas bottle contents under pressure. Do not puncture or incinerate. Keep away from heat and out of direct sunlight. Keep away from sharp objects that could puncture chamber. Do not store in an enclosed vehicle. Do not discharge towards face or body. KEEP OUT OF REACH OF CHILDREN.

ELECTRICAL CONNECTION



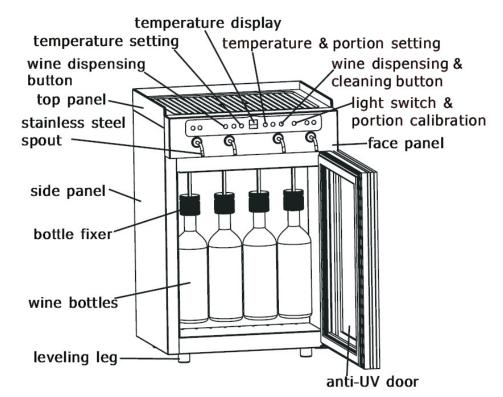
Electrical Cord

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We strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is necessary that it be a properly rated UL-listed, 3-wire grounding type appliance extension cord with a 3-blade grounding plug and a 3-slot receptacle.

PARTS AND SPECIFICATIONS

This refrigerated wine dispenser displays, stores, and dispenses 4 opened wine bottles, keeping them fresh from oxidation for up to 45 days. Wines can be maintained at a chosen storage and serving temperature between 45°F and 65°F. Plastic components, sanitary stainless steel spouts and electronic valves keep wines clean and prevent any drips from spouts. Easily dispense a perfect glass of wine at any time with just the touch of a button.



Model No.	VT-PRWINEDIS4S	VT-WINEDISP4
Voltage	AC 120V	AC 120V
Frequency	60 Hz	60 Hz
Cooling Power	95W	95W
Refrigerant	R600a	R600a
Ar/N ₂ Max Air Pressure	15 PSI	15 PSI
Ar/N ₂ Min Air Pressure	5 PSI	5 PSI
Protection Class	I	I
Power Consumption	0.7 kWh/24h	0.8 kWh/24h
Adjustable Temp. Range	45°-65°F (7°-18°C)	45°-65°F (7°-18°C)
Ambient Temp. Range	46°-90°F (7°-32°C)	46°-90°F (7°-32°C)
Bottle Capacity	4	4
Maximum Bottle Shelf Life	45 days	45 days
Approx. Dimensions (WxDxH)	16.35″x17.45″x24.55″	16.35″x17.45″x24.55″

Note: Suitable standard gas cartridges are non-refillable and have a threaded neck size of 1/2"-20 and minimum length of 13mm. The cartridge must have a diameter not exceeding 45mm and a length not to exceed 140mm.

INSTALLATION INSTRUCTIONS

BEFORE USING YOUR UNIT

- Remove all packing material before using your wine dispenser. Check to be sure the appliance is in good condition.
- Use a soft, dry cloth to wipe down the outside of the wine dispenser thoroughly.
- Before connecting your wine dispenser to the power source, let the unit stand upright for 24 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation

LOCATING YOUR UNIT

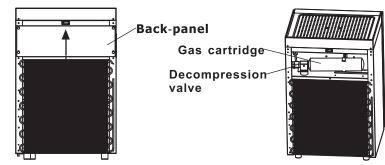
- □ This wine preserver-dispenser is designed for freestanding installation only.
- □ It is recommended that this unit be kept in a location with an ambient temperature range of 45°F-90°F.
 Not intended for garage or basement installation.
- □ Place your wine dispenser on a solid, level surface (other than carpet). This will ensure vibration and noise-free operation. Use the adjustable legs to ensure that the unit is level.
- Leave a 5 inch clearance on all sides of the unit. This is to ensure proper air circulation.

OPERATING YOUR WINE DISPENSER

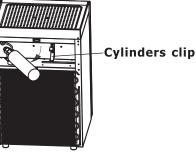
LOADING & UNLOADING ARGON/NITROGEN/INERT GAS BOTTLE

- 1. Press and hold the wine dispensing button (1) to empty the remaining gas in the cartridge.
- 2. Unplug the unit.
- 3. Rotate the cover upwards to access the gas cartridge.
- 4. Pull the cartridge out of the unit and turn it counter-clockwise to loosen.
- 5. Place a new cartridge and align it to the neck thread of the regulator. To properly position the cartridge, rotate once clockwise, and once aligned continue to turn clockwise to tighten.
- 6. Push the cartridge back into the dispenser and close the cover.

Note: It is normal that a little gas escapes when the gas cartridge is being tightened to the regulator.



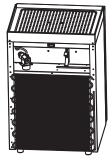
picture 1 (open the upper back-panel)



picture 2 (turn to the gas cartridge)

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picture 1.1

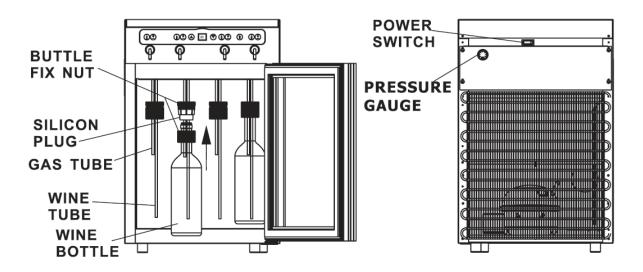


picture 3 (unload the gas cartridge)

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ATTACHING & REMOVING WINE BOTTLES

- 1. Unscrew lower part of bottle fix nut and place it on the neck of desired wine bottle.
- 2. Slide bottle upward, with gas and wine tube inside the bottle.
- 3. Fit bottle mouth into silicon plug. If bottle mouth is larger, lift upper part of bottle fix nut to free silicon plug completely and ease bottle mouth into the silicon plug first.
- 4. Tighten lower part of bottle fix nut to the upper part.
- 5. Press the dispensing button to allow wine out and check to see if gas leakage will occur. (Reconnect tighter if needed so gas does not escape.)
- 6. Place wine fully in refrigerated cabinet and close door.



Once the wine dispenser is positioned and plugged in, turn the power on.



DISPENSING WINE

The wine dispenser features two sets of two dispensing buttons, each positioned directly above its corresponding wine bottle spout. The two dispensing button options are:

- Press and hold the button over the desired spout to begin dispensing wine into your glass. Wine will continue to be dispensed until the button is released.
- Press the D button to dispense wine in 1oz increments. Press it once to dispense 1oz, twice to dispense 2oz, and so forth.
- Resetting the 1 oz. portion control setting: The 1 oz. preset portion control setting can be reset by the user. To set the portion control, press and hold the vertice button until the display shows "H2" and the previously set portion amount begins to flash. Using the or vertice or vertice or decrease the portion control settings in 1 oz. increments until you reach your desired setting.
- Calibrating the portion: If the amount of wine dispensed varies, additional calibration may be used to correct the dispensed portion of wine. To calibrate the portion control setting, press and hold the button until the display shows "H3" and the previously set portion control amount begins to flash. Using the or buttons, you can increase or decrease the portion control settings if necessary. Once you have checked the portion control setting, press the button to dispense wine and verify the amount poured. Note: You may need to repeat this procedure several times until the correct portion is dispensed.

SETTING THE TEMPERATURE

The temperature display will show the current temperature inside the unit. To set a temperature, press and hold the A button till the display shows "H1" and the displayed temperature starts to flash. Once the temperature display starts to flash, use the A or P buttons to select your desired temperature.

For your wine to stay fresh up to 45 days, wine bottles must be closed and the unit preservation system must be properly sealed to prevent deterioration. Keep wine at proper temperature in unit.

LED Light

The LED light can be switched on or off by pressing the () button.

CARE AND MAINTENANCE

IMPORTANT: Always unplug your wine dispenser before cleaning or performing maintenance. Never use harsh cleansers or scouring pads to clean any part of the wine dispenser.

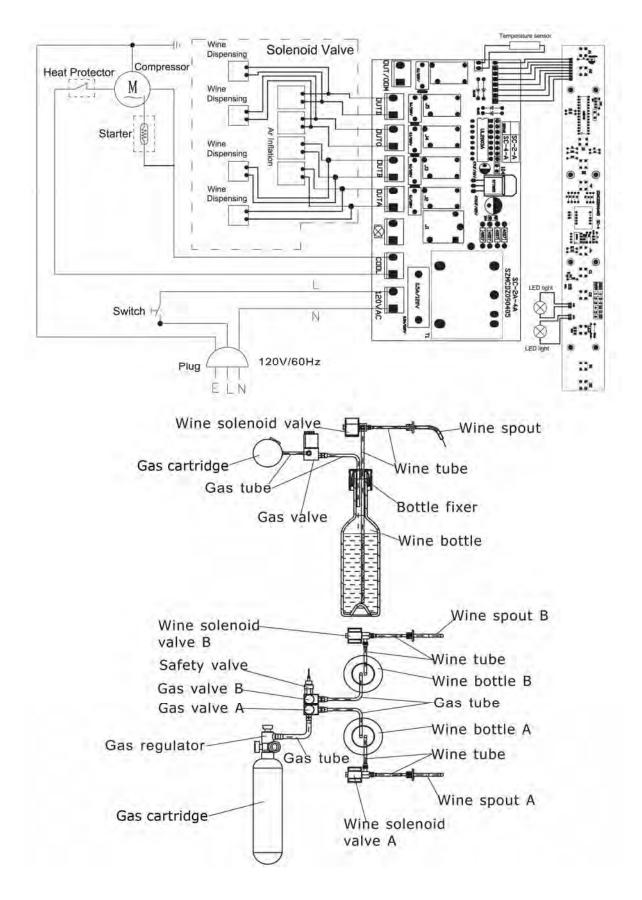
CLEANING

To clean the stopper dispenser and solenoid valve:

- 1. Fill a bottle with clean warm water and place the stopper-dispenser onto the bottle.
- 2. Press and hold the 🛈 button to begin dispensing the warm water.
- 3. To start the automatic cleaning setting, press the portion () button 5 times and then hold until the display begins to flash and shows "CL".
- 4. Continue to dispense and flush the system until dry argon comes from the spout.

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CIRCUIT DIAGRAM



PROBLEMS WITH YOUR WINE DISPENSER

Most common problems can be solved easily, saving you the cost of a possible service call. Try the suggestions below to solve the problem before contacting Vinotemp at (954) 686-4441.

TROUBLESHOOTING

Dispensing System Complaint Possible Causes Response a. Align, change or install the gasket One canister only a. Canister gasket unaligned, bad dispensing 1 or 2 or missing bottles, gas b. Canister not tightened b. Turn the canister clockwise all the way leaking/escaping c. Gas tube broken c. Change the gas tube d. Check for these connections d. Gas tube not tightened at the regulator or valve e. Regulator leak e. Check for gas escaping at the regulator f. Gas valve stuck open f. If gas continues to escape from the gas tube, check for gas valve and wirings g. Check the plug/fixer g. Bottle not tightened Unit not a. Argon/Nitrogen leak a. If none of the spouts dispense wine, check for canister pressure gauge or turn dispensing the canister slightly counter clockwise to see if any gas escapes (turn clockwise to re-tighten), then check for gas leaking as instructed above b. Defective pressure regulator b. If none of the spouts dispense wine and the canister has pressurized gas, check the regulator c. Bottle neck not tightened or c. Press dispense button to check if gas is escaping from the plug or fixer defective plug d. Defective gas solenoid valve or d. Press the dispense button to see if gas is escaping out of the gas tube incorrect wiring e. Switch the guestionable valve to a e. Defective wine solenoid valve or incorrect wiring working spout and check to see if problem still exists f. Check all wirings and connections f. Incorrect or loose wirings, defective power board or control board Dispensing a. Argon/Nitrogen low a. If all spouts are dispensing wine slowly, interrupted or slow check the gas pressure and install a new canister if necessary b. Gas tubes kinked or twisted b. Press dispensing button to see if gas is escaping out of the gas tube slowly c. Check the bottle plug and fixer for c. Bottle neck not tightened escaping gas d. Remove bottle, press dispensing button d. Gas solenoid valve restricted to see if gas is escaping out of the gas e. Wine solenoid valve restricted tube e. Switch to a working spout to check Wine spurting or a. Check for any restrictions a. Wine tube is restricted b. Change the empty wine bottle out for a full spitting b. Bottle is near empty and there is too much gas in the bottle one c. Gas pressure is too high c. Replace the pressure regulator d. Wine solenoid valve is dirty

d. Clean solenoid valves

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Dispensing System

Complaint	Possible Causes	Response	
Wine dripping	a. Solenoid valve seal leak	a. Check for debris if constant dripping; use warm water to flush the system	
	b. Spout loose	 Push the spout to tighten if there is intermittent dripping 	
	a. Wine tube leak	a. Check the wine tube	
	b. Spout loose	b. Push the spout to tighten	
	c. Empty bottle	c. Change the empty bottle out for a full	
		bottle	
Wine divided	a. Debris in spout	a. Clean out debris	
Too many bubbles	a. Argon/Nitrogen pressure is too high	a. Replace the pressure regulator	

Cooling system

Complaint	Possible Causes	Response
Unit not running	a. Power cord unplugged	a. Check the power cord
	b. Power switch off	b. Turn the switch on (it will light up when
		power is on)
	c. No power to the outlet	c. Check for power at the outlet and fuse
	d. Incorrect and loose wirings	d. Check the wirings and connections at the
		power switch and power board
Unit running high	a. Improper door seal	a. Check the door opening and gasket
temperature or	b. Ambient temperature is too	b. Check the installation location
continually	high	
	c. Improper condenser air flow	c. Check the fan and clearance
	d. Refrigeration system problems	d. Call customer service
Temperature is too	a. Temperature setting is too	a. Lower temperature setting
high	high	
	b. Displayed temperature is	b. Temperature sensor is touching the cold
	correct but inside temperature	panel
	is high	
Temperature is too	a. Temperature sensor is faulty	a. Insert the sensor in a cup of iced water to
low		see if it displays 32°F
	b. Unit is iced	b. Unplug unit to defrost
	c. Power board is faulty	c. Change the power board
	d. Display/Control board is faulty	d. Change the display/control board
Compressor	a. Poor evaporator air flow	a. Check for any restrictions
running but not	b. Faulty evaporator fan	b. Check to see if the fan is turning
cooling	c. Refrigerant leakage	c. Call service technician to check for loss
	d. Define action excetore as stricted	of refrigerant
	d. Refrigeration system restricted	d. Call service technician to check for
Noisy exercises	a Installation area not firm	restrictions
Noisy operation	a. Installation area not firm	a. Make sure unit is level and on flat, solid
	b Scrows puts and motal parts	surface b. Check to see if the noise is coming from
	b. Screws, nuts, and metal parts may be loose	•
		the fan mount, compressor mount or loose tubing
	c. Fan blade is hitting other parts	c. Check the blade clearance
	d. Fan is faulty	d. Check to see if the fan blade is broken or
		if the motor is making noise
	e. Compressor is faulty	e. Call customer service

SERVICE FOR YOUR APPLIANCE

We are proud of our customer service organization and the network of professional service technicians that provide service on your Vinotemp appliances. With the purchase of your Vinotemp appliance, you can have the confidence that if you ever need additional information or assistance, the Vinotemp Products Customer Service team will be here for you. Just call us toll-free.

VINOTEMP PRODUCTS CUSTOMER SERVICES

Product Information	Whatever your questions are about our products,
800-323-5029	help is available.
Part Orders	You may order parts and accessories that will be
800-220-5570	delivered directly to your home by personal
	check, money order, Master Card, or Visa.
In-Home Repair Service	An Vinotemp Products authorized service center
800-220-5570	will provide expert repair service, scheduled at a
	time that is convenient for you. Our trained
	servicers know your appliance inside and out.

Vinotemp, www.vinotemp.com

YOUR VINOTEMP PRODUCTS
WARRANTY

Staple your sales receipt here. Proof of original purchase date is needed to obtain service under warranty.

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WHAT IS COVERED – LIMITED TWO-YEAR WARR Vinotemp Products warrants that the product is free from d twenty-four (24) months from the date of purchase by the c the date of purchase, and shall not be stalled, tolled, exten- described in detail in the warranty document. For two year Vinotemp products will, at its option, repair or replace any p or workmanship under normal use. Vinotemp Products will either new or factory refurbished. During this period Vinote correct such defects free of charge, so long as the product written instructions in this manual. In rental or commercial appliances of 3.5 cubic feet capacity or less must be broug	efects in materials and/or workmanship for a period of original owner. The foregoing timeline begins to run upon ded, or suspended for any reason whatsoever unless rs from the date of purchase by the original owner, part of the product which proves to be defective in material I provide you with a reasonably similar product that is emp Products will provide all parts and labor necessary to has been installed and operated in accordance with the use, the warranty period is 90 days. All Vinotemp	
LIMITED THIRD THROUGH FIFTH YEAR WARRAN For the third through the fifth year from the date of original pro- compressor free of charge due to a failure. You are respons commercial use, the limited compressor warranty is one year the service center and back to the user's home, as maybe re-	urchase, Vinotemp Products will provide a replacement sible for the service labor and freight charges. In rental or r and nine months. Costs involved to move the product to	
 WARRANTY EXCLUSIONS / WHAT IS NOT COVERED: The warranty coverage described herein excludes all defects or damage that are not the direct fault of Vinotemp Products, including without limitation, one or more of the following: A failure to comply with any applicable state, local, city, or county electrical, plumbing and/or building codes, regulations, or lower including failure to install the product in strict conformity with local firs and building codes, 		
 regulations, or laws, including failure to install the product in strict conformity with local fire and building codes and regulations. Any external, elemental and/or environmental forces and factors, including without limitation, rain, wind, sand, floods, fires, mud slides, freezing temperatures, excessive moisture or extended exposure to humidity, lightning, power surges, structural failures surrounding the appliance, and acts of God. 		
 Content losses of food or other content due to spoilage. Incidental or consequential damages Parts and labor costs for the following will not be considered as warranty: Light bulbs and/or plastic housing. Plastic cabinet liners. Punctured evaporator that voids the warranty on the complete sealed system. 	 Shipping and handling costs associated with the replacement of the unit. Repairs performed by unauthorized servicers. Service calls that are related to external problems, such as abuse, misuse, inadequate electrical power, accidents, fire, floods, or any other acts of God. Failure of the product if it is used for other than it intended purpose. The warranty does not apply outside the Continental USA. Surcharges including but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas. 	
In no event shall Vinotemp Products have any liability or responsibility whatsoever for damage to surrounding property, including cabinetry, floors, ceilings, and other structures and/or objects around the product. Also excluded from this warranty are scratches, nicks, minor dents, and other cosmetic damages on external surfaces and exposed parts; Products on which the serial numbers have been altered, defaced or removed; service visits for customer education, or visits where there is nothing wrong with the product; correction of installation problems (you are solely responsible for any structure and setting for the product, including all electrical, plumbing and/or other connecting facilities, for proper foundation/flooring, and for any alterations including without limitation cabinetry, walls, floors, shelving etc., as well as the resetting of breakers or fuses.		
OUT OF WARRANTY PRODUCT Vinotemp Products is under no obligation, at law or otherwi	ise, to provide you with any concessions, including repairs.	

Vinotemp Products is under no obligation, at law or otherwise, to provide you with any concessions, including repairs, pro-rates, or product replacement, once this warranty has expired.

SERVICE & IMPORTANT NOTICE

Upon receipt and inspection of unit, the supply cord must be replaced if it is damaged. Contact our customer service at 1-954-686-4441.

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 Vinotemp Customer Service with any questions or visit

www.vinotemp.com

CE Iínotemp.

The Legacy Companies Weston, FL 33331 www.vinotemp.com

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