



A PROUD HERITAGE OF EXPERIENCE & QUALITY



**2 BOTTLE WINE DISPENSER**  
**DISPENSER & PRESERVER**  
VT-WD002-BLK

OWNER'S MANUAL



WWW.VINOTEMP.COM

## 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         |

## HELP US HELP YOU...

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### 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

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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




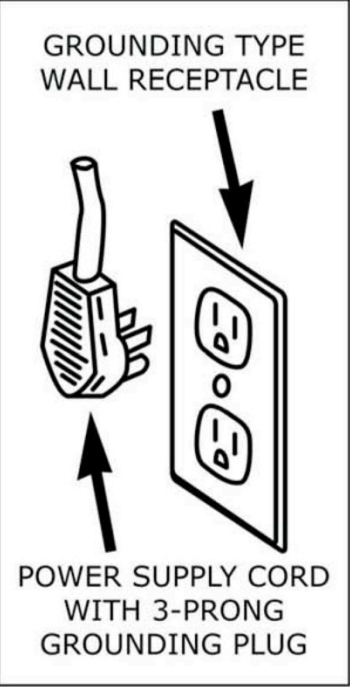
To reduce the risk of fire, electrical shock or injury when using your appliance, follow these basic precautions:

- 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

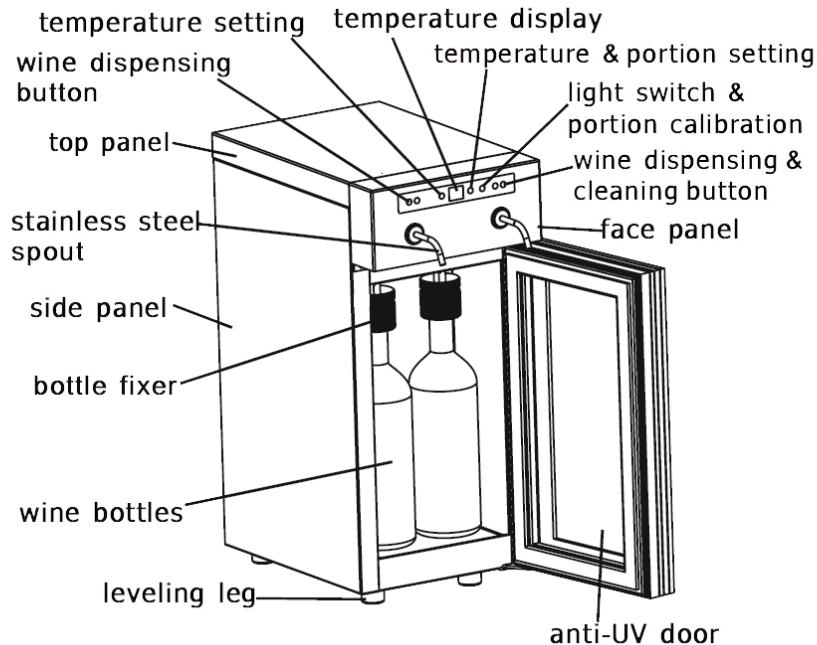
|   |  |
|---|--|
| <b>⚠ WARNING</b>  |  |
|    | <b>ELECTRIC SHOCK HAZARD</b><br>Disconnect electric supply from appliance before servicing.<br>Replace all panels before operating.<br>Failure to do so could result in death or electrical shock. |
| <b>To avoid the risk of electrical shock, property damage, personal injury or death:</b>  |  |
| <ul style="list-style-type: none"><li>• The power cord must be plugged into a 3-prong grounding -type wall receptacle, grounded in accordance with the National Electrical Code, ANSI/NFPA 70 - latest edition and local codes and ordinances.</li><li>• It is the personal responsibility of the consumer to have the proper 3-prong wall receptacle installed by a qualified electrician.</li><li>• DO NOT, UNDER ANY CIRCUMSTANCE, REMOVE THE POWER CORD GROUNDING PRONG.</li><li>• A separate adequately fused and grounded circuit should be available for this appliance</li><li>• Do not remove any grounding wires from individual components while servicing, unless the component is to be removed and replaced. It is extremely important to replace all grounding wires when components are replaced.</li></ul> |  <p>GROUNDING TYPE WALL RECEPTACLE</p> <p>POWER SUPPLY CORD WITH 3-PRONG GROUNDING PLUG</p>                     |
| <ul style="list-style-type: none"><li>• DO NOT USE A GROUND FAULT INTERRUPTER (GFI)</li><li>• A DEDICATED 15 AMP CIRCUIT IS HIGHLY RECOMMENDED</li></ul>  |  |

### Electrical Cord

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 2 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-WD002-BLK          |
|--------------------------------|-----------------------|
| Voltage                        | AC 120V               |
| Frequency                      | 60 Hz                 |
| Cooling Power                  | 85W                   |
| Refrigerant                    | R600a                 |
| Protection Class               | I                     |
| Adjustable Temperature Range   | 45°-65°F (7°-18°C)    |
| Ambient Temperature Range      | 45°-90°F (7°-32°C)    |
| Bottle Capacity                | 2                     |
| Maximum Bottle Shelf Life      | 45 days               |
| Approx. Dimensions (W x D x H) | 9.3" x 16.28" x 20.7" |

**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

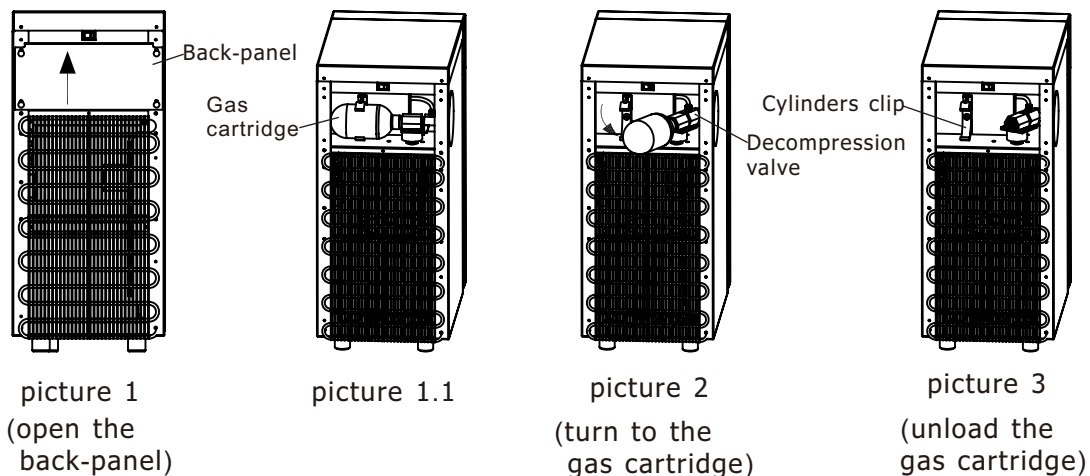
- ❑ The wine preserver-dispenser is designed for free-standing installation only.
- ❑ It is recommended that this unit be kept in a location with an ambient temperature range of 45°F-90°F. Not intended for garage or basement installation.
- ❑ Place your wine dispenser on a solid, level surface (other 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 circulation.

# OPERATING YOUR WINE DISPENSER

## Loading/Unloading Argon/Nitrogen/Inert Gas Bottle

1. Press and hold the wine dispensing button  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 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. Move the cartridge back and close the cover.

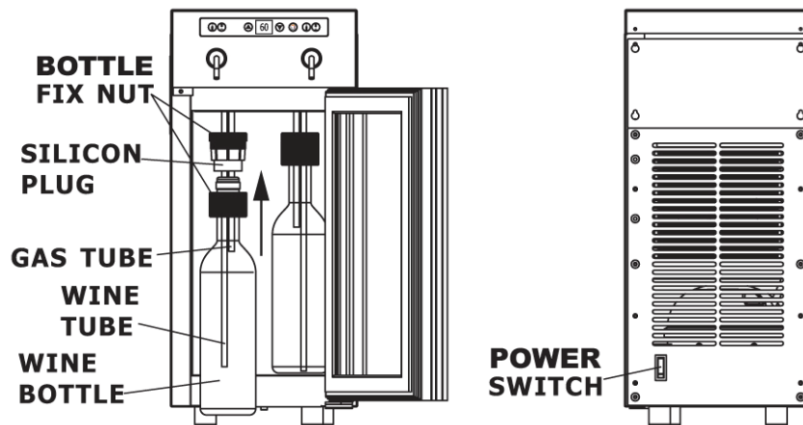
**Note:** It is normal that a little gas escapes when the gas cartridge is being tightened to the regulator.



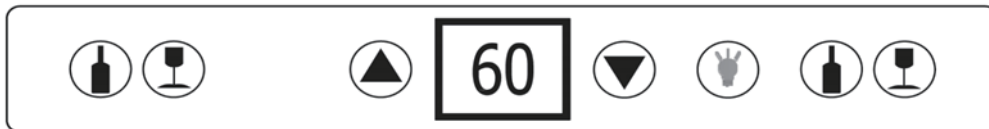


## Attaching and Removing Wine Bottles

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 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 button until the display shows "H2" and the previously set portion amount begins to flash. Using the or buttons, you can increase 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  button till the display shows "H1" and the displayed temperature starts to flash. Once the temperature display starts to flash, use the  or  buttons to select your desired temperature.

For wine to stay fresh up to 45 days, bottles must be closed and 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

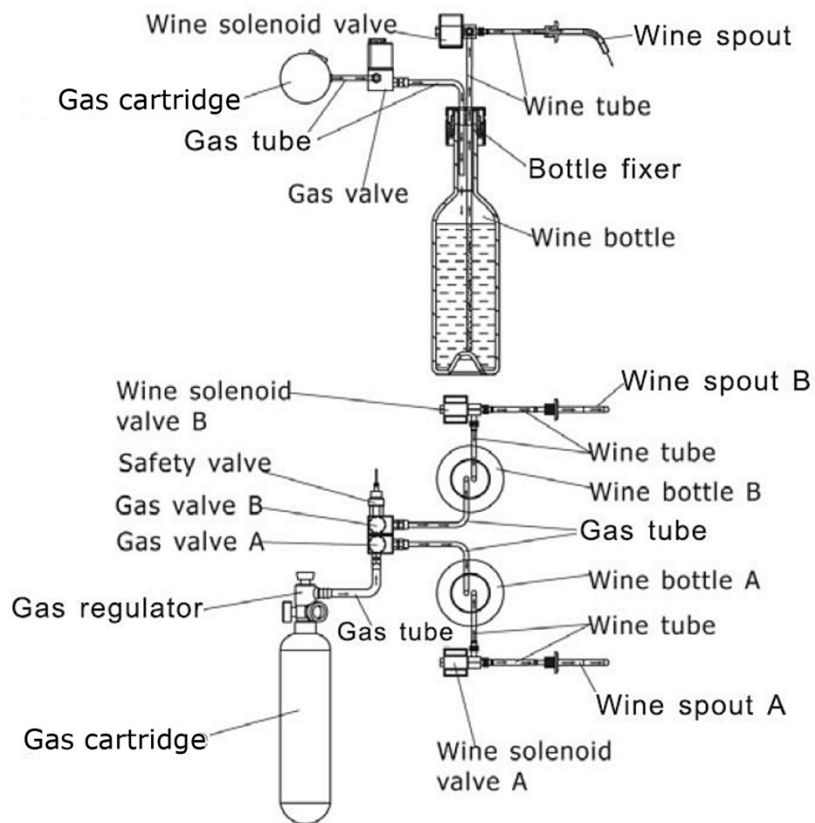
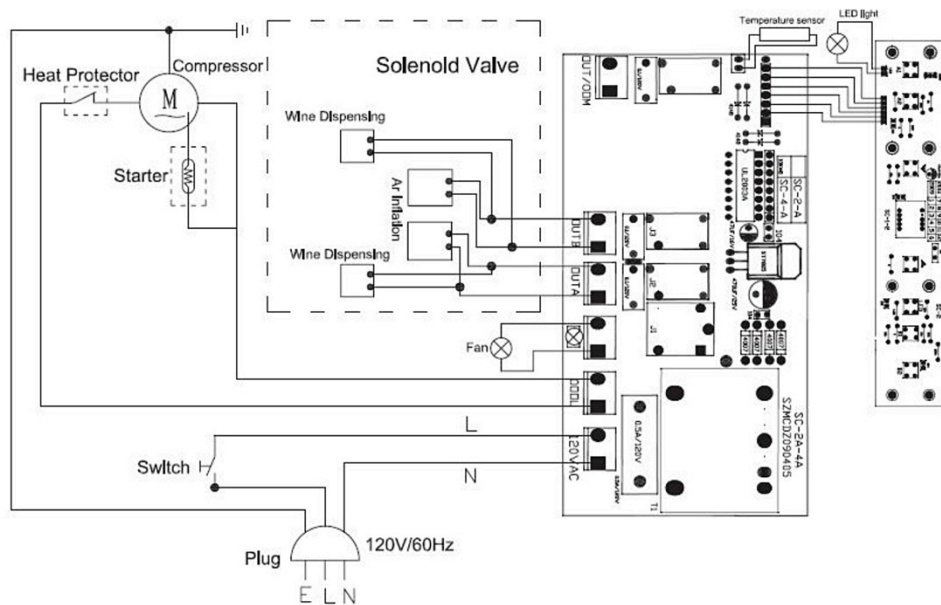
**IMPORTANT:** Always unplug your wine dispenser before cleaning or performing maintenance. Never use harsh cleansers or scouring pads to clean any part of the wine dispenser.

### 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.

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

## Dispensing System

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

## Cooling system

| Complaint   | Possible Causes  | Response   |
|---|--|--|
| <b>Unit not running</b>                             | a. Power cord unplugged<br>b. Power switch off<br><br>c. No power to the outlet<br>d. Incorrect and loose wirings  | a. Check the power cord<br>b. Turn the switch on (it will light up when power is on)<br>c. Check for power at the outlet and fuse<br>d. Check the wirings and connections at the power switch and power board  |
| <b>Unit running high temperature or continually</b> | a. Improper door seal<br>b. Ambient temperature is too high<br>c. Improper condenser air flow<br>d. Refrigeration system problems  | a. Check the door opening and gasket<br>b. Check the installation location<br><br>c. Check the fan and clearance<br>d. Call customer service   |
| <b>Temperature is too high</b>                      | a. Temperature setting is too high<br>b. Displayed temperature is correct but inside temperature is high   | a. Lower temperature setting<br><br>b. Temperature sensor is touching the cold panel   |
| <b>Temperature is too low</b>                       | a. Temperature sensor is faulty<br>b. Unit is iced<br>c. Power board is faulty<br>d. Display/Control board is faulty   | a. Insert the sensor in a cup of iced water to see if it displays 32°F<br>b. Unplug unit to defrost<br>c. Change the power board<br>d. Change the display/control board  |
| <b>Compressor running but not cooling</b>           | a. Poor evaporator air flow<br>b. Faulty evaporator fan<br>c. Refrigerant leakage<br><br>d. Refrigeration system restricted  | a. Check for any restrictions<br>b. Check to see if the fan is turning<br>c. Call service technician to check for loss of refrigerant<br>d. Call service technician to check for restrictions  |
| <b>Noisy operation</b>                              | a. Installation area not firm<br><br>b. Screws, nuts, and metal parts may be loose<br><br>c. Fan blade is hitting other parts<br>d. Fan is faulty<br><br>e. Compressor is faulty | a. Make sure unit is level and on flat, solid surface<br>b. Check to see if the noise is coming from the fan mount, compressor mount or loose tubing<br>c. Check the blade clearance<br>d. Check to see if the fan blade is broken or if the motor is making noise<br>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<br>800-323-5029    | Whatever your questions are about our products, help is available.   |
| Part Orders<br>800-220-5570            | You may order parts and accessories that will be delivered directly to your home by personal check, money order, Master Card, or Visa.   |
| In-Home Repair Service<br>800-220-5570 | An Vinotemp Products authorized service center will provide expert repair service, scheduled at a time that is convenient for you. Our trained servicers know your appliance inside and out. |

|  |   |
|--|---|
| YOUR VINOTEMP PRODUCTS WARRANTY  | Staple your sales receipt here. Proof of original purchase date is needed to obtain service under warranty.   |
| <p><b>WHAT IS COVERED – LIMITED TWO-YEAR WARRANTY</b></p> <p>Vinotemp Products warrants that the product is free from defects in materials and/or workmanship for a period of twenty-four (24) months from the date of purchase by the original owner. The foregoing timeline begins to run upon the date of purchase, and shall not be stalled, tolled, extended, or suspended for any reason whatsoever unless described in detail in the warranty document. For two years from the date of purchase by the original owner, Vinotemp products will, at its option, repair or replace any part of the product which proves to be defective in material or workmanship under normal use. Vinotemp Products will provide you with a reasonably similar product that is either new or factory refurbished. During this period Vinotemp Products will provide all parts and labor necessary to correct such defects free of charge, so long as the product has been installed and operated in accordance with the written instructions in this manual. In rental or commercial use, the warranty period is 90 days. All Vinotemp appliances of 3.5 cubic feet capacity or less must be brought/sent to the appliance service center for repair.</p> |   |
| <p><b>LIMITED THIRD THROUGH FIFTH YEAR WARRANTY</b></p> <p>For the third through the fifth year from the date of original purchase, Vinotemp Products will provide a replacement compressor free of charge due to a failure. You are responsible for the service labor and freight charges. In rental or commercial use, the limited compressor warranty is one year and nine months. Costs involved to move the product to the service center and back to the user's home, as maybe required, are the user's responsibility.</p>  |   |
| <p><b>WARRANTY EXCLUSIONS / WHAT IS NOT COVERED:</b></p> <p>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:</p>  |   |
| <ul style="list-style-type: none"> <li>• A failure to comply with any applicable state, local, city, or county electrical, plumbing and/or building codes, regulations, or laws, including failure to install the product in strict conformity with local fire and building codes and regulations.</li> <li>• 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.</li> </ul>  |   |
| <ul style="list-style-type: none"> <li>• Content losses of food or other content due to spoilage.</li> <li>• Incidental or consequential damages</li> <li>• Parts and labor costs for the following will not be considered as warranty: <ul style="list-style-type: none"> <li>• Light bulbs and/or plastic housing.</li> <li>• Plastic cabinet liners.</li> <li>• Punctured evaporator that voids the warranty on the complete sealed system.</li> </ul> </li> </ul>  | <ul style="list-style-type: none"> <li>• Shipping and handling costs associated with the replacement of the unit.</li> <li>• Repairs performed by unauthorized servicers.</li> <li>• Service calls that are related to external problems, such as abuse, misuse, inadequate electrical power, accidents, fire, floods, or any other acts of God.</li> <li>• Failure of the product if it is used for other than it intended purpose.</li> <li>• The warranty does not apply outside the Continental USA.</li> <li>• 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.</li> </ul> |
| <p>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.</p>  |   |
| <p><b>OUT OF WARRANTY PRODUCT</b></p> <p>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.</p>   |   |

WARRANTY – REFRIGERATION - COMPRESSOR



## 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](http://www.vinotemp.com)**



*Vinotemp®*

The Legacy Companies  
Weston, FL 33331  
[www.vinotemp.com](http://www.vinotemp.com)

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