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TRANSLATION OF THE ORIGINAL INSTRUCTIONS

We recommend that you read this manual carefully. It includes all the instructions on maintaining the aesthetic qualities and functionality of the appliance you have purchased. For more information about the product: www.smeg.com

1 IMPORTANT SAFETY INSTRUCTIONS

WARNING: If the instructions contained in this manual are not followed precisely, fire or explosion may result causing property damage, personal injury or loss of life.

READ AND SAVE THESE INSTRUCTIONS

1.1 Definition

⚠ DANGER

- not following instructions immediately may result in loss of life or severe injuries.

⚠ WARNING

- not following instructions may result in loss of life or severe injuries.

⚠ CAUTION

- indicates a potentially hazardous situation which, if not avoided, may result in minor to moderate injury.

NOTE:
Important information.

1.2 State of California Proposition 65 Warning

⚠ WARNING

- This product can expose you to chemicals including vinyl chloride, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

1.3 Installation warnings

⚠ WARNING

- Move the appliance into the desired position with the help of a second person.

- The appliance is heavy and must be protected during transport and installation.

Warnings

- Do not use the open door as a lever to move the appliance into place.
- Do not install/use the appliance outdoors.
- THIS APPLIANCE **MUST NOT BE INSTALLED** ON BOATS OR CARAVANS.
- DO NOT USE OR KEEP FLAMMABLE MATERIALS NEAR THE APPLIANCE.
- Depending on the climatic class to which it belongs (indicated on the identification plate applied inside the compartment), the appliance can be used in different temperature conditions.
- Do not install in places where there is a risk of freezing.
- Do not install in direct sunlight or near heat sources.
- The appliance must be placed in a dry place with sufficient air circulation.
- Insert the plug into a grounded 3-pin socket.
- Do not remove the ground pin.

- Do not use an adapter.
- Do not use an extension cord.
- Comply with all current codes and ordinances.
- Never pull the cord to unplug it.
- Do not twist or knot the power cord.
- Do not damage the power cord while moving the appliance.
- Have the circuit and wall outlet checked by a qualified electrician to ensure that the outlet is properly grounded.
- Always disconnect the appliance from the power supply in case of malfunction, maintenance, or during cleaning.
- Before any intervention on the appliance (installation, maintenance, positioning, or movement), always wear personal protective equipment.
- Before carrying out any work on the appliance, switch off the general power supply.

Warnings

- Never disconnect the appliance by pulling the power cord. Always hold the plug firmly and pull it out of the socket to avoid damaging the power cord.
- Do not damage or perforate refrigerant pipes.
- DO NOT MODIFY THE APPLIANCE.
- Do not attempt to repair the appliance yourself or without the intervention of a qualified technician.
- Qualified personnel should carry out the installation and servicing in compliance with existing regulations.
- Non-polluting, recyclable materials are used for the packaging of the appliance. Take packaging materials to appropriate recycling centers.
- Do not use sharp instruments, rubbing alcohol, flammable liquids, or abrasive cleaners to remove tape glue. Clean only with hot water.

1.4 Installation cautions

⚠ CAUTION

- Install the appliance on a level surface.
- Avoid exerting too much pressure on the door when it is open.
- Be careful not to scratch or damage the floor during installation of the appliance.
- Do not push or drag the appliance when you try to move it, as it may damage the floor.
- Never cover or block the appliance's ventilation openings.
- The appliance must not be installed on a stand.
- To avoid possible overheating, the appliance must not be installed behind a decorative door or panel.
- Qualified personnel should carry out the installation and servicing in compliance with existing regulations.

Warnings

- A qualified technician must complete the electrical connection.

- The ground connection must be completed in the manner indicated in the regulations on electric installations.

- Use cables that are resistant to temperatures of at least 195°F.

- The tightening torque of the screws of the power supply wires on the terminal board must be 1.5-2 Nm.

1.5 Usage warnings

⚠ WARNING

- Before using the appliance, please read this User Manual.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental abilities or who lack experience and knowledge unless they are supervised or have been instructed regarding the use of the appliance by a person responsible for their safety.

- Children should not be left alone or unattended in the area where the appliance is used. Never allow children to climb on any part of the appliance.

- Never allow children to play with the appliance or allow them to use the shelves and other parts of the appliance other than as described in this manual.

- Keep children under 8 years of age away unless continuously supervised.

- The use of this appliance by children who are 8 years of age or older and by persons with reduced physical, sensory or mental abilities or who lack experience and knowledge is permitted when supervised or given instructions by adults responsible for their safety.

- Cleaning and maintenance should not be performed by children without supervision.

- Do not climb, hang on shelves or stand on the unit.

⚠ Warnings

- Never use the appliance if the power supply cable is damaged.

- If the power cord is damaged, immediately contact the technical support service to replace the cord.

- If it is necessary to replace the power supply cable, the operation must be performed only by an authorized technician of the Technical Support Service.

- Do not use electrical appliances inside food storage compartments if they are not of the type recommended by the manufacturer.

- While in use, do not place sharp metal objects on the appliance, such as knives, forks, spoons or lids.

- Do not use abrasive or corrosive detergents on the glass parts (e.g. powder products, stain removers, or metal scouring pads).

- Do not use rough or abrasive materials or sharp metal scrapers.

- Use non-flammable detergents.

- Do not store volatile, explosive, or flammable substances (e.g. gasoline) inside or near this appliance or use them near this or any other appliance.

- Make sure that no objects are stuck in the doors.

- DO NOT USE SPRAY CANS NEAR THIS APPLIANCE WHILE IT IS IN USE.

- Do not stack objects on top of the appliance.

- Unplug the appliance before cleaning and repairing it.

- Do not insert the power plug into the wall socket with wet hands.

- Do not use steam jets to clean the appliance.

Warnings

- Do not use spray products near the appliance.
- Do not use a hair dryer to dry the inside of the appliance.
- Never attempt to extinguish flames/fire with water. Turn off the appliance and cover the flame with a lid or a fire-proof blanket.
- Organic compounds, acids, and essential oils can corrode gaskets and plastic surfaces if left in contact with them for prolonged periods.

1.6 Usage cautions

⚠ CAUTION

- Do not sit on the appliance.
- Do not lean or sit on the door when it is open.
- Do not block openings, ventilation slots and heat dissipation vents.
- Do not strike or apply too much force on any glass surface.

- Do not use the handle to lift or move this unit.
- Do not apply excessive pressure to the door when it is open.
- Do not insert sharp metal objects (knives and utensils) into the slots.
- Organic, acidic, and essential oils can corrode plastic surfaces and gaskets if they are left in contact for a long time.
- DO NOT USE THE APPLIANCE TO COOL A ROOM UNDER ANY CIRCUMSTANCES.
- Bottles with a high percentage of alcohol must be tightly closed.
- Do not use mechanical devices or other means to accelerate the defrosting process other than those recommended by the manufacturer.

1.7 Disposal Warning

⚠ DANGER

Before disposing of your old appliance:

- Remove the door.
- Leave the shelves in place so that children can not be trapped inside.
- Destroy or recycle the carton, plastic bags, and any external covering material immediately after unpacking the appliance. Children must NEVER use these objects as toys. They can cause suffocation and death.

⚠ WARNING

Before disposing of your old appliance:

- Remove the plug from the socket.
- Cut the power supply cable and remove the cable together with the plug.
- Have the coolant removed and disposed of by a qualified service technician.
- Do not allow children to hang on shelves, climb, or stand on the appliance.
- Do not allow children to play with the appliance.
- Take the appliance to a suitable recycling center for electric and electronic waste, or return it to the dealer when purchasing an equivalent product, as a one-on-one exchange.

1.8 Purpose of the appliance

- This appliance is intended to be used exclusively for the conservation of wine in a domestic environment. Any other use is inappropriate.

- This appliance is not intended for professional and commercial use.

- This appliance is not designed to work with external timers or remote control systems.

This appliance is designed to be used in domestic and similar applications, such as:

- Kitchen area for personnel of shops, offices, and other work environments;

- Farms and by guests in hotels, motels, and other residential environments;

- Bed-and-breakfasts;

- Catering services and similar applications not for retail sale.

1.9 How to read the user manual

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This user manual uses the following reading conventions:

Instructions

General information on this user manual, on safety and final disposal.

Description

Description of the appliance and its accessories.

Use

Information on the use of the appliance and its accessories, food storage advice.

Cleaning and maintenance

Information for proper cleaning and maintenance of the appliance.

Installation

Information for the qualified technician: Installation, operation and inspection.

1. Sequential order of instructions.
- Standalone instruction for use.

SAVE THESE INSTRUCTIONS

2 Description

2.1 General description
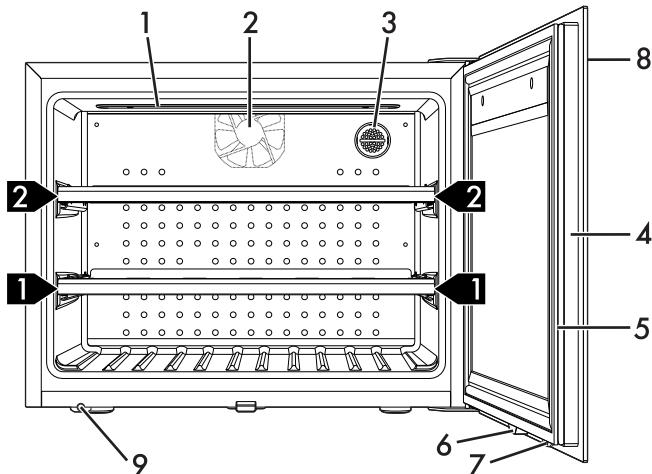
1 Internal lighting

2 Fan (not visible)

3 Activated carbon filter

4 Door

5 Door seal

6 Magnet

7 Closure block

8 Control panel

9 Push-pull mechanism

1,2,3... Pull-out shelf

2.2 Parts definitions

Internal lighting

The internal light of the appliance turns on when the door is opened (maximum

brightness) or when the Light 💡 button on the control panel (average brightness) is pressed.

Activated carbon filters

Allow the conservation of wines by ensuring optimal air quality.

Fan (not visible)

Useful for temperature distribution and to reduce condensation on support surfaces.

NOTE:
During fan operation electricity consumption increases.

Door

Equipped with a gasket and magnet, the door allows a perfect isolation of the compartment from the surrounding environment.

Pull-out shelves

Pull-out shelves allow you to easily pick up the bottles of wine.
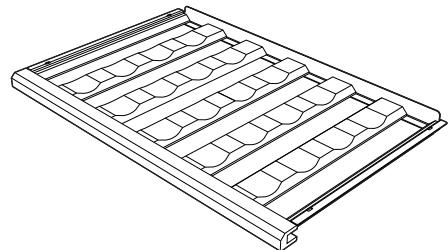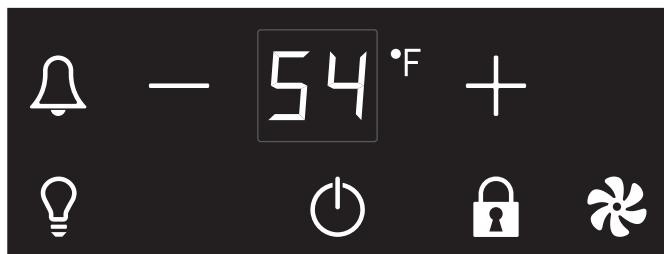
2.3 Control panel

By using the control panel you can interact with the appliance. Touch the buttons with the symbols to access the available features.

Alarm button

This button can be used to turn off the acoustic signal when an alarm occurs.

Minus button

With this button you can lower the temperature inside the upper or lower compartment.

Display

The display shows the temperature inside the compartment.

Plus button

With this button you can increase the temperature inside the upper or lower compartment.

Light button

With this button you can turn the light inside the compartment on or off. The light turns off after a maximum time of 15 minutes.

ON/OFF button

This button allows you to switch the appliance on or off and to activate the control panel.

Control lock button

This button can be used to disable the buttons on the control panel.

Fan button

NOTE:
The fan turns on and off automatically according to the software configuration.

With this button you can activate or deactivate **manual ventilation** mode to increase the humidity level inside the compartment.

Use

3 Use

Warnings

> ⚠ **CAUTION**
>
> - Do not lean or sit on the door when it is open.
> - Do not store flammable, explosive or evaporating substances.
> - Organic, acidic, and essential oils can corrode plastic surfaces and gaskets if they are left in contact for a long time.
> - Do not obstruct the ventilation grill slots in any way.
> - Bottles with a high percentage of alcohol must be tightly closed.

3.1 Preliminary operations

1. Remove all protective film from the outside and inside of the appliance and accessories.
2. Remove all labels (except the identification plate with technical data) from accessories and shelves.
3. Remove and wash all accessories of the appliance (see 4 Cleaning and maintenance).

3.2 First use

To turn the appliance on:

1. Insert the plug into the electrical socket.
2. On the control panel, press the ON/ OFF button.
3. Select the desired temperature for the compartment by pressing the Plus or Minus button (from 41°F to 68°F).

> **NOTE:**
> The temperature will change by 1°F each time the Plus or Minus button is pressed.

> **NOTE:**
> The temperature set flashes on the display for about five seconds, then remains fixed.

To turn the appliance off:

4. On the control panel, press the ON/ OFF button for a few seconds.

3.3 Opening and closing of the door

1. To open the door, simply press lightly on the lower left side. A push-pull mechanism gently pushes the door away from the magnet.
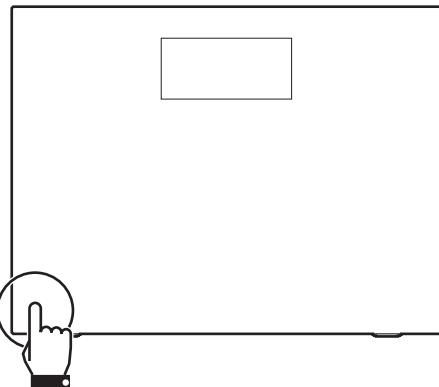

Now you can open the door completely.

2. To close the door, place the closure block against the push-pull mechanism and exert a light pressure on the lower left side.

Push-pull mechanism

It may be necessary to adjust the push-pull mechanism to optimize opening and closing the door.

1. Open the door.

2. Turn the piston of the push-pull mechanism to the right or to the left, depending on the adjustment to be made.
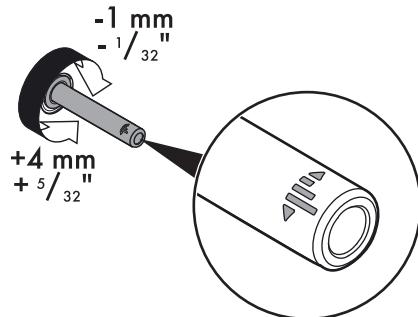
3. Close the door and verify that the push-pull mechanism has been correctly adjusted.

4. If further adjustment is required, repeat the steps starting from point 1.

NOTE:

The rotation of the piston goes from $-^1/_{32}$" (-1 mm) to the right to $-^1/_{32}$" (+4 mm) the left.

3.4 Using the control panel

Internal lighting

> **NOTE:**
> The internal light comes from a LED light bar located at the top of the compartment.

To activate and deactivate the internal light:

1. Press the **ON/OFF** ⏻ button to activate the control panel.

2. Press the **Light** 💡 button. The symbol on the Light button flashes.

To deactivate the internal light:

3. Press the **Light** 💡 button again.

> **NOTE:**
> The manual internal light remains on for a maximum of 15 minutes.

- The internal light turns on also when the door is opened.

> **NOTE:**
> The internal light activated by opening the door is brighter than when activated by the **Light** 💡 button.

Manual ventilation
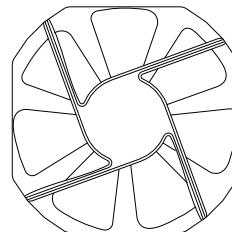
> **NOTE:**
> The fans are activated and deactivated automatically to guarantee a constant temperature and optimal climate for wine storage.

To increase the humidity level inside the compartment, the manual ventilation mode can be activated and deactivated. When active, the manual ventilation mode forces continuous operation of the fan. If the manual ventilation mode is deactivated, the fan returns to normal operation, managed automatically by the appliance.

We recommend selecting this option from time to time to prevent bottle corks from drying out when stored for long periods.

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To activate the manual ventilation mode:

1. Press the **ON/OFF** ⏻ button to activate the control panel.

2. Press the **Fan** ❄ button. The symbol on the Fan button flashes.

To deactivate the manual ventilation mode:

3. Press the **Fan** ❄ button again.

NOTE:
When the door is opened the fans turn off. The fans restart when the door is closed.

Control lock

NOTE:
This function prevents any unintentional deactivation of the appliance. When active, the control panel does not respond to the pressing of any button.

To enable the control lock:

1. Press the **ON/OFF** ⏻ button to activate the control panel.

2. Press the **Control lock** 🔒 button for about three seconds.

To disable the control lock:

3. Press the **Control lock** 🔒 button for about three seconds.

Demo mode (for showrooms only)

NOTE:
This feature deactivates the appliance's fan and compressor, yet keeps the control panel active.

To activate demo mode:

1. Press the **ON/OFF** button to activate the control panel.

2. Press the **Fan** button and the **Control lock** button simultaneously for about five seconds. The text **d 1** appears on the display.

3. Press the **Fan** button. The text **d0** appears on the display.

To deactivate demo mode:

4. Press the **Fan** button and the **Control lock** button simultaneously for about five seconds. The text **d0** appears on the display.

5. Press the **Fan** button. The text **d 1** appears on the display.

NOTE:
When demo mode is active, the display shows the text **5h** for two seconds every two minutes.

3.5 Use of the wine compartment

Bottle placement
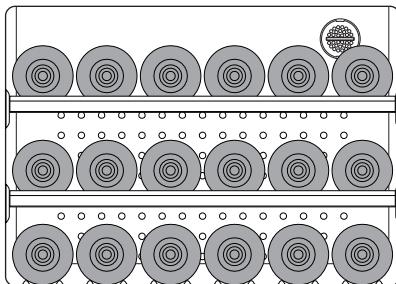
(max 18 bottles)

Up to six 0.75 l bottles (burgundy type) can be stored on each shelf.
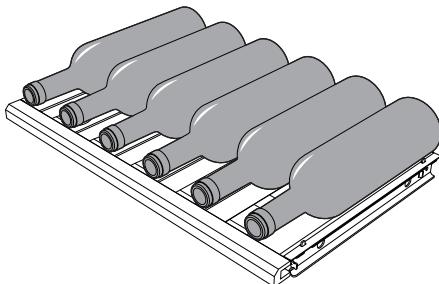
For tall bottles (like champagne), it is also possible to position a maximum of 4 bottles per shelf crosswise.
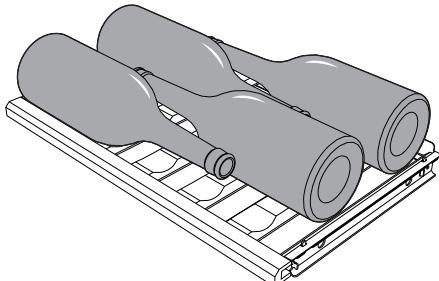
Up to 6 0.75 l bottles can also be stored at the bottom of the wine compartment.
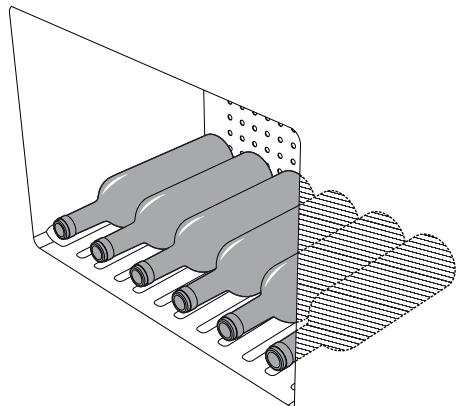
⚠ CAUTION

• Do not place the bottles crosswise at the bottom of the compartment. They could fall out when the door opens.
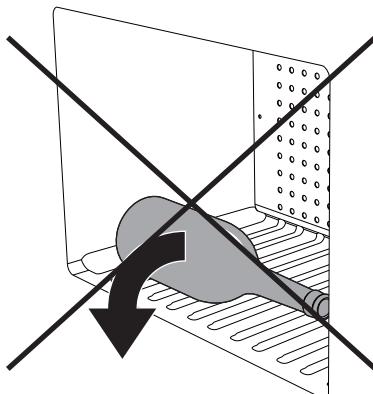
Activated carbon filter

NOTE:
For optimal air quality inside the compartment, the activated carbon filter must be replaced at least once a year.

To replace the activated carbon filter:
1. Turn the filter cap 90° to the right or left.
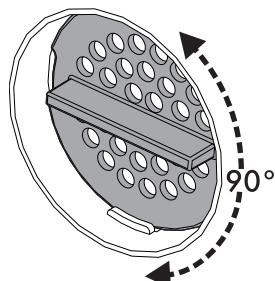
2. Extract the cap from its seat.
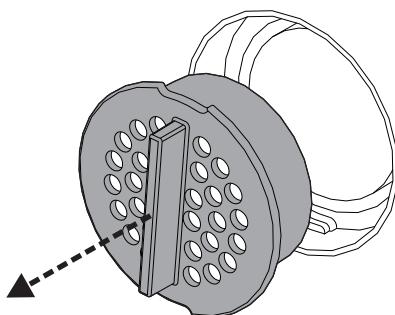
3. Replace the old activated carbon filter with a new one.
4. Replace the filter cap following the instructions in points 1 and 2.

NOTE:
Replacement filters can be ordered from authorized service centers.

Operating noises

The compartment is cooled by a compression system. To maintain the selected temperature inside the compartment, the compressor starts working and, depending on the requested temperature, it can operate continuously if necessary. When the compressor starts there is a buzzing sound that tends to decrease in intensity after a few minutes.

Another noise related to the normal operation of the appliance is gurgling due to the passage of the refrigerant inside the pipes of the circuit. This noise is normal and is not a sign of machine malfunction.

Shutdown

If unused for a long time, it is advisable to turn the appliance off.

1. On the control panel, press the ON/OFF ⏻ button for a few seconds until the appliance turns off.
2. Remove the plug from the electrical socket.
3. Empty the compartment.
4. Dry off any accumulated residual moisture with a soft cloth.
5. Leave the door ajar to prevent moisture and stagnant air from generating unpleasant odors.

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3.6 Alarms

NOTE:
Alarms are triggered to help protect the wine from temperatures that could compromise its quality.

Each alarm is accompanied by flashing text on the display, the illumination of the

Alarm button, and an acoustic signal.

The display continues to flash until the alarm status is eliminated.

- To turn off the alarm, press the **Alarm** button.

Temperature alarm

The temperature on the display starts to flash. This means that the temperature inside the compartment is too high or too low compared to the set temperature.

This can occur:

- When the appliance is first turned on.
- If a temperature much higher or lower than the previous value is set.
- If the compartment is filled with many bottles at room temperature.
- In case of prolonged interruption of the electrical power.

These conditions can occur during the normal operation of the appliance and are not caused by problems/malfunctions.

In this case, turn off the alarm using the

Alarm button and wait until the temperature returns to normal storage values. It may be necessary to repeat this operation once or twice.

NOTE:
If the alarm continues to be triggered, contact the technical support service.

Door open alarm

The text $\boxed{E5}$ appears on the display. **the door has been open for more than 60 seconds.**

- Close the door.

> ✎ **NOTE:**
> If the door is still open 60 seconds after having turned off the acoustic signal, the alarm will restart.

Malfunction alarms

On the display appears the text from $\boxed{E1}$ to $\boxed{E9}$ (excluding $\boxed{E5}$) or $\boxed{EA}$, or $\boxed{EC}$: **appliance malfunction.**

- Switch off the appliance and call the technical support service.

3.7 Suggestions for storage

White wines

Compared to red wines, white wines are generally more acidic and lower in tannins. To better appreciate its characteristics, an acidic drink should generally be preserved at a slightly lower temperature than others, so these wines should be stored at temperatures between 50°F and 57°F.

Young, fresh, and aromatic white wines can also be served at a temperature of 50°F while the less aromatic wines at 54°F. Soft and ripe white wines, aged for a few years in the bottle, can withstand higher temperatures and can be served between 54°F and 57°F.

Serving a white wine at higher temperatures means enhancing its "sweet" character to the detriment of its acidity and flavor, which instead are considered pleasing and desired characteristics in this type of wine.

Rosé wines

Rosé wines generally follow the same rules as white wines. However it is necessary to consider the tannicity of these wines and then serve them at a higher temperature so as not to make them too astringent. If the tannin level allows, young and fresh rosé wines are served between 50°F and 54°F, while the more robust and full-bodied rosés, including the more mature ones, can be served between 54°F and 57°F.

EN

Red wines

The serving temperature for red wines depends on many factors, but, given their tannic nature and being less acidic than whites, they are usually served at higher temperatures. Young, slightly tannic red wines are usually served between 57°F and 61°F, while the more full-bodied reds can also reach 61°F, exceptionally even 65°F.

Tannic and unstructured young red wines can also be served between 54°F and 57°F without being astringent and still remain pleasant. This rule applies to new wines which, due to their particular vinification technique, are low in tannins and can be served colder than other red wines while still remaining pleasant.

Sparkling wines

Given the wide range of sparkling wines, establishing a rule that applies to all would make little sense. Sweet and aromatic white sparkling wines should be served at a temperature of 46°F. In fact, due to their aromatic quality, they can bear low temperatures.

Sweet red sparkling wines like Brachetto can be served at temperatures between 50°F and 54°F. Again, in this case the more aromatic sparkling wines can withstand lower temperatures, down to 46°F, while for those that are a little more tannic it will be necessary to increase the temperature up to as high as 57°F.

The so-called "Charmat method" or "Martinotti method" dry sparkling wines like some Proseccos can be served at temperatures between 46°F and 50°F.

Particular consideration should be given to the "classic method" sparkling wines and the "méthode Champenoise" wines like Champagne: in general, these sparkling wines are served at temperatures between 46°F and 50°F; however, for important vintages or in any case sparkling wines that have been aged for a long time, serving temperature can reach 54°F in order to foster the development of complex aromas that slowly and painstakingly develop over time.

Raisin and liqueur wines

In general, the common characteristic of these two types of wine is the high percentage of alcohol, and they are both often sweet. However, there are some dry liqueur wines, like Marsala, which contain a quantity of sugar that is not perceived by taste. For these wines, the serving temperature must be established according to the characteristic that you want to enhance. If you prefer to accentuate the sweet quality of the wine, the complexity of its aroma and its austerity, it will be best to serve it at a higher temperature, between 57°F and 64°F, remembering that in this case the alcohol will also be intensified.

If you want to bring out their freshness, or dampen the sweetness of very sweet wines, you will need to serve them at a lower temperature, between 50°F and 57°F.

Dry, fresh, and young liqueur wines can also be served at colder temperatures below 50°F. This way, the perception of the alcohol will be significantly reduced. However, it is necessary to remember that the lower the temperature, the less the aromas develop. The pleasantness and complexity of the typical aromas of these wines is a welcome and interesting feature: serving them too cold means sacrificing this important aspect.

Storage temperatures

In order to best appreciate the aroma and taste of each wine, it is necessary that conservation and consumption occur at certain temperatures. We recommend the following ideal temperatures for the different types of wine.

Type of wine	Temperature
Young white	50°F - 54°F
Mature white wines	54°F - 57°F
Young and light rosés	50°F - 54°F
Mature and full-bodied rosés	54°F - 57°F
New reds	50°F - 57°F
Young reds, slightly tannic and light	57°F - 61°F
Mature, tannic, and full-bodied reds	61°F - 64°F
Very mature and aged reds	61°F - 64°F
Sweet and aromatic sparkling wines	46°F
Sweet and aromatic red sparkling wines	50°F - 54°F
"Charmat method" sparkling wines	46°F - 50°F
"Charmat long method" sparkling wines	50°F - 54°F
"Non-vintage classic method" sparkling wines	46°F - 50°F
"Vintage classic method" sparkling wines	50°F - 54°F
Raisin and sweet wines	50°F - 64°F
Fortified or liqueur wines	50°F - 64°F

4 Cleaning and maintenance

Warnings

> ## ⚠ WARNING
>
> - Before cleaning, turn the appliance off and unplug it from the electrical socket.
> - Never pull the cord to unplug it.

> ## ⚠ CAUTION
>
> - Do not use steam jets to clean the appliance.
> - Do not use cleaning products containing chlorine, ammonia or bleach on the steel parts or those with metallic surface finishes (e.g. anodizing, nickel or chrome plating).
> - Do not use abrasive or corrosive detergents on the glass parts (e.g. powder products, stain removers or metal scouring pads).
> - Do not use rough or abrasive materials or sharp metal scrapers.

4.1 Cleaning the appliance

A special antibacterial protection in the upper layer of the appliance walls prevents the reproduction of bacteria and keeps it clean. However, to preserve the surfaces it is necessary to clean them on a regular basis.

Cleaning the outside

- The appliance must be cleaned with water or with an alcohol-based liquid detergent (e.g. glass cleaner, etc.).
- Avoid aggressive detergents and sponges to avoid damaging the surfaces.

Cleaning the inside

- Clean the inside of the appliance with diluted liquid detergent and lukewarm water with the addition of a little vinegar.

Cleaning of pull-out shelves

- Use a soft, damp cloth to clean the pull-out shelves. Avoid using soaps and detergents and/or sponges that can damage the wooden and steel surfaces.

Removing the pull-out shelves

To facilitate cleaning, the pull-out shelves can be removed from the compartment.

To remove the pull-out shelves

1. Open the door.
2. Pull out one of the two shelves.
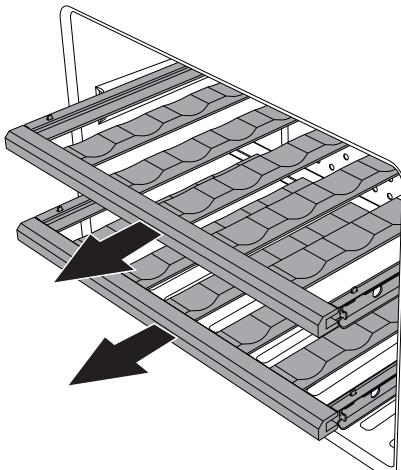

3. Lift the shelf upwards.
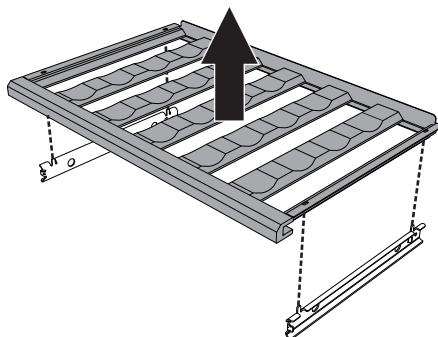
4. Repeat the operation for the other shelf.

To replace the pull-out shelves

5. Match the shelf with the 4 pins of the extracted runner and then place the shelf on it.
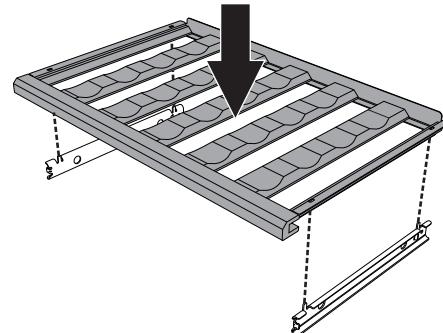
6. Push the shelf inside the wine compartment.
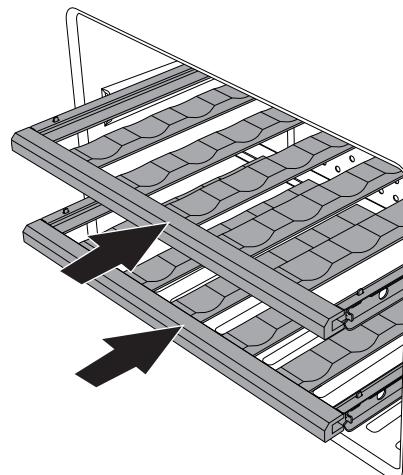
7. Repeat the operation for the other shelf.
8. Close the door.

4.2 What to do if...

The appliance does not work:

• Make sure that the appliance is plugged in and the main switch is turned on.

The compressor runs too frequently or continuously:

• The temperature of the external environment is too high.

• The door is opened too often or for too long.

• The door does not close tightly.

• There are too many warm bottles.

• Make sure that the back of the refrigerator is sufficiently ventilated and that the condenser is not too dirty.

There is excessive condensation inside the wine compartment:

• The door is opened too often or for too long.

• Warm bottles were placed inside the wine compartment.

• The door seal is dirty or damaged. Clean or replace it.

Water pools inside the wine compartment:

• The drain opening or channel is blocked.

The wine compartment does not get cold enough:

• The temperature on the display is too high.

• The door is opened too often or for too long.

• The door does not close tightly.

• The temperature of the external environment is too high.

5 Installation

5.1 Electrical connection

⚠ DANGER

- The ground connection must be completed in the manner indicated in the regulations on electric installations.
- Never pull the cord to unplug it.

General information

- Check that the characteristics of the electricity grid comply with the information shown on the identification plate. The identification plate containing technical data, the serial number, and brand name of the appliance is visibly located on the appliance. The identification plate should never be removed.
- Check that the plug and socket are of the same type.
- Avoid the use of transformers, adapters or shunts as these could cause overheating or burns.
- The plug must always be accessible when the appliance is installed.
- Before turning the appliance on for the first time, leave it in an upright position for at least 2 hours.
- If it is necessary to replace the power supply cable, **the operation must be performed only by an authorized technician of the Technical Support Service**.

5.2 Positioning

⚠ WARNING

- Move the appliance into the desired position with the help of a second person.

⚠ CAUTION

- Do not use the open door as a lever to move the appliance into place.
- Do not apply excessive pressure to the door when it is open.
- The appliance must not be exposed to sunlight.
- The appliance must not be placed near heat sources. If this is not possible, a suitable insulation panel must be used.
- Do not place the appliance outdoors.

Choice of position

The appliance must be placed in a dry place with sufficient air circulation. Depending on the climatic class to which it belongs (indicated on the identification plate applied inside the compartment), the appliance can be used in different temperature conditions.

EN

Class	Room temperature
SN	from +50°F to +90°F
N	from +61°F to +90°F
ST	from +61°F to +100°F
T	from +61°F to +109°F
SN-ST	from +50°F to +100°F
SN-T	from +50°F to +109°F

SN = Subnormal - N = Normal

ST = Subtropical - T = Tropical

1. Position the appliance at a distance of $1 \frac{1}{4}''$ (3 cm) from electric or gas cookers and at least 12" (30 cm) from combustion heating systems or radiators.

2. The appliance must not be placed near heat sources. If this is not possible, a suitable insulation panel must be used.

3. Be sure to place the appliance where there is sufficient space for opening the door and for removing the inner shelves and drawers.

4. To ensure correct cooling of the condenser, follow the installation instructions.

Overall dimensions of the appliance

456,5 mm $17 \frac{15}{16}''$ 453 mm $17 \frac{13}{16}''$ 596 mm $23 \frac{7}{16}''$

(front view)

435 mm $17 \frac{1}{8}''$ 448 mm $17 \frac{5}{8}''$ 523 mm $20 \frac{9}{16}''$ 31,2 mm $12 \frac{1}{4}''$

(side view)

Recess

min. 200 cm^2
min. 31 in^2

560-570 mm
22 $^1/_{16}$-22 $^7/_{16}$"

550 mm
21 $^{11}/_{16}$"

450 mm
17 $^{11}/_{16}$"

min. 5 mm
min. $^3/_{16}$"

557 mm
21 $^{15}/_{16}$"

50 mm
1 $^{15}/_{16}$"

605 mm
23 $^{13}/_{16}$"

93°

min. 200 cm^2
min. 31 in^2
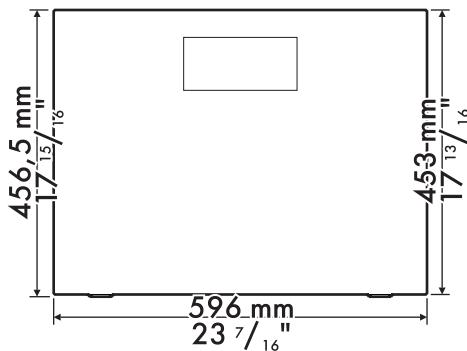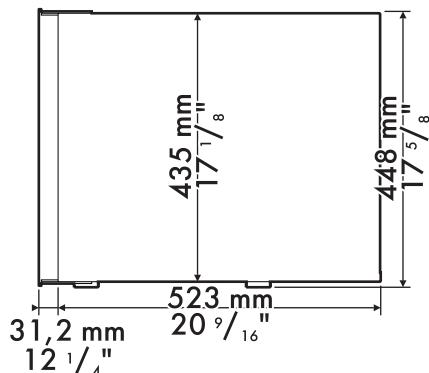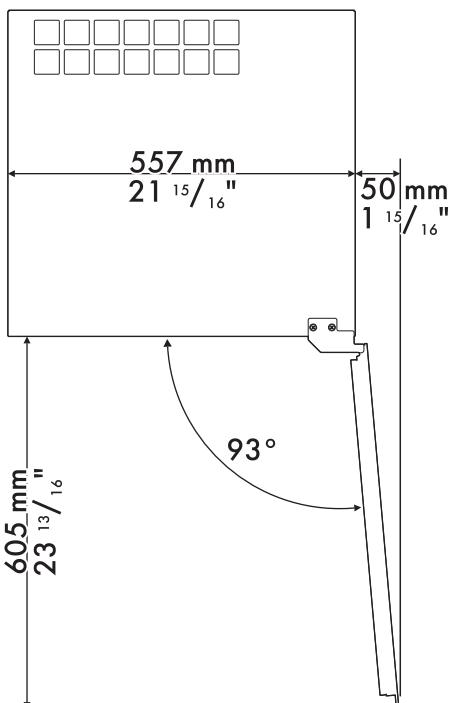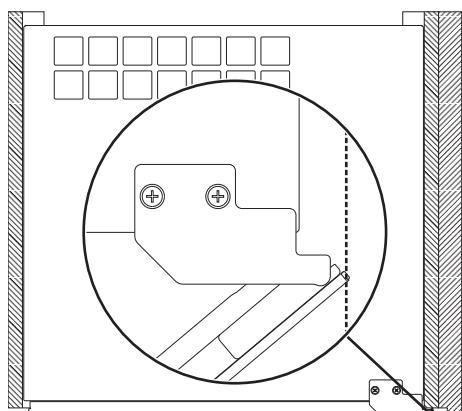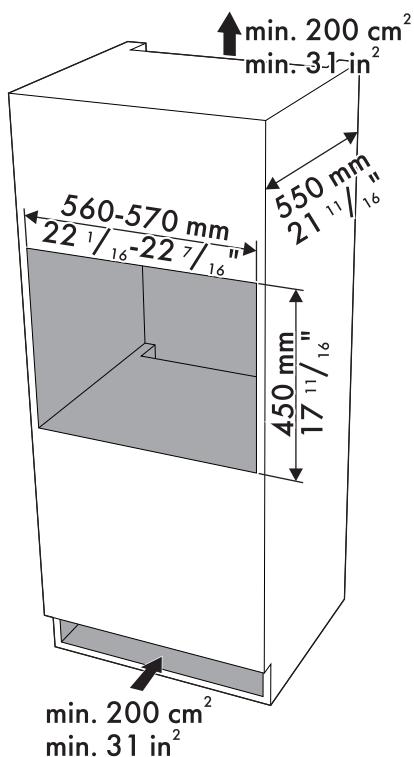
NOTE:
Do not cover the ventilation holes.

(top view)

EN

Fastening plate

The appliance is equipped with a fastening plate (removable) to fasten it under the kitchen countertop.

To secure the appliance to the kitchen countertop:

1. Open the door.
2. Use the four screws provided to secure the appliance.