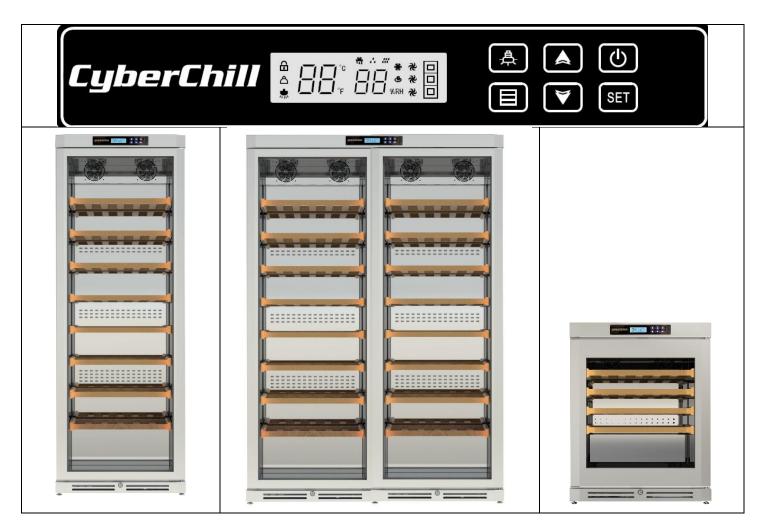


# **OPERATING INSTRUCTIONS**Wine Cabinets (Heavy Duty)

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#### **CyberChill Refrigeration**

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# CAUTION: RISK OF FIRE FLAMMABLE REFRIGERANT R290



#### Introduction

For your safety please read this manual carefully before installing the product. Please keep the manual for future reference.

# **Safety Precautions**

It is hazardous for anyone other than an Authorised Service Person to service this appliance. In Queensland – the authorised Service Person MUST hold a Gas Work Authorisation for hydrocarbon refrigerants, to carry out Servicing or repairs which involve the removal of covers.

When no longer required, this appliance must be recycled/disposed of in accordance with local regulations.

# Warning

- Keep clear of obstructing ventilation openings in the appliance enclosure or in the structure when building-in.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerating circuit.
- Do not use electrical appliances inside the food/ice storage compartments unless they are of the type recommended by the manufacturer.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance
- This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction
- Children should be supervised to ensure that they do not play with this appliance.



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This manual is part of the product and should be kept near the instrument for easy and quick reference. The instrument shall not be used for purposes different from those described hereunder. It cannot be used as a safety device.

Check the application limits before proceeding.

All information is subject to change without prior notice.



#### **General hazards**

Check the supply voltage is correct before connecting the instrument. Do not expose to water or moisture: use the controller only within the operating limits, avoiding sudden temperature changes with high atmospheric humidity to prevent formation of condensation.

Warning: disconnect all electrical connections before any kind of maintenance. Fit the probe where it is not accessible by the End User. The instrument must not be opened. If failure or faulty operation, send the instrument back to our company with detailed description of the fault.

Consider the maximum current which can be applied to each relay (see Technical Data).

Ensure that the wires for probes, loads and power supply are separated and far enough from each other, without crossing or intertwining.

In case of application in industrial environments, the use for mains filters (our mod. Ft1) in parallel with inductive loads could be useful.

Probe should be mounted upward with lamp, to avoid danger from liquid leakage. Probe should be put far away from air hole.

All moving parts of the refrigerator are suitably guarded, and the moving parts can only be accessed by using tools which should only be attempted by a qualified person.

#### **Electrical connection**

This product is supplied with a moulded plug which needs a suitable socket. This cabinet should not be used outside and should be used in a dry environment. The plug needs to be accessible once the equipment is placed in its final position. Should the plug need changing, this must be done by a qualified person.



# Unpacking

Leave all packaging in place until the refrigerator is in its final position to avoid damage. When the cabinet is in its final position, carefully remove all packaging and check for damage. Any damage should be reported immediately to your dealer. Before connecting to the cabinet's power supply, please place the cabinet vertically for about 4 hours, which can reduce the refrigeration system failure probability caused by handling. All packaging should be carefully disposed of and recycled where possible.



#### Installation

The cabinet is very easy to move around as most precision products are supplied on castors. If for any reason the cabinet has to be laid down, it should always be laid on its back and not its side or front to avoid damage. When lowering or raising the cabinet extreme care should be taken as the casters can run away whilst lifting or lowering. A person should always be standing at the base of the cabinet whilst it is being lowered or raised. Cabinet should not be plugged in for at least 4 hours if it has been laid down or tipped during installation.

This product must be placed on a level floor to ensure the automatic door closing and correct draining of condensate. This is especially important with freezers.

#### **Ventilation**

Refrigeration equipment generates a lot of heat. A 2-door freezer cabinet for example gives off the same heat as a 3kW electric heater. Therefore, it is very important that the cabinet must be installed with sufficient space around it for ventilation and for maintenance access. Ventilation grills must not be blocked, or even partially blocked as this could affect the cabinet's performance and life span.

#### Castors / Adjustable Legs / Leveling Feet

Lock the two front castors once the cabinet is in its final position by pressing down the metal bar with your foot. This will stop the cabinet from moving when the door is opened and closed. The level on models fitted with castors can't be adjusted so a level floor should be provided. Models fitted with adjustable legs or leveling feet can be leveled by screwing the legs/feet in or out to the desired height.



## **Electronic Controller Display**



LED	STATUS	FUNCTION	LED	STATUS	FUNCTION
*	Light on	Compressor enabled	ð	Light on	Controller faulty
.74	Light on	Defrost enabled	## Light on Humidifie		Humidifier enabled
æ	Light on	Fan Start	°C	Light on	Temperature unit
*	Light on	Lamp ON	°F	Light on	Temperature unit
a	Light on	Keyboard locked	%RH	Light on	Humidity unit

#### **Initial start-up**

Plug the molded plug into a suitable socket. In the boot state, press and hold the button for 3 seconds to close the controller, the display screen shows "--", and in the shutdown state, press the button once to boot. Press button once to turn on the light. Once the refrigerator starts up, the temperature of refrigerator will display. To turn it off during operation, press and hold button for 3 seconds to turn off the controller.

# Keyboard

- Display: The screen display temperature and humidity.
- Turn ON the controller: Once the controller is ON, push wey and hold for 3 seconds, the controller is turned OFF. When the controller is OFF, push key and release at once, the controller is turned ON, the screen will display temperature and humidity detected.
- Keyboard unlock: Keyboard will be locked if no action in 60 seconds. Push stand keys at the same time and hold for 3 seconds to unlock the keyboard.
- Check evaporator/condenser probe temperature: Push key and hold for 6 seconds, the display will show evaporator probe temperature, push key again, the display will show the condenser probe temperature.
- To adjust set temperature: Push and immediately release the key, the display will show the set point value. Push or keys to change set value.



# Inspection

After the initial start-up, the refrigerator begins to cool down to the preset temperature after a delay of 3 minutes. Check whether the temperature is lowering; listen inside and outside the cabinet to ensure that the fan is running smoothly to ensure that no displacement occurs during shipment. If time permits, the operation of refrigerator can be continuously observed until the preset temperature is reached and the condensation device is stopped. Preset temperature can be viewed by clicking button and adjusted by and button.

#### **Using Your New Piece of Refrigeration Equipment**

Store sealed bottles.

Ensure stored products are evenly distributed on shelves.

Don't open the door of the cabinet when it is not necessary, because frequent opening and closing of door will affect the operation of the cabinet.

Don't cover the shelf with aluminum foil or other metals, which may affect air circulation.

If you decide to shut down the red wine cabinet for a period of time, please clean carefully and keep the door open to avoid condensation, mildew and bad odour.



#### **Commissioning Instructions**

#### Wine Cabinet Temperature +5°C to +18°C

**Humidity: 60% to 85%** 

#### **Temperature setting**

Wine cabinets are designed to operate between +5°C and +18°C. Temperature and the humidity is set between 60% and 85%. Controller is pre-set before leaving the factory, and no further debugging is required.

- Display: The screen display temperature and humidity.
- Turn ON the controller: Once the controller is ON, push key and hold for 3 seconds, the controller is turned OFF. When the controller is OFF, push key and release at once, the controller is turned ON, the screen will display temperature and humidity detected.
- Keyboard unlock: Keyboard will be locked if no action in 60 seconds. Push and keys at the same time and hold for 3 seconds to unlock the keyboard.
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- To adjust set temperature: Push and immediately release the key, the display will show the set point value. Push or keys to change set value.

# **Defrosting**

CyberChill wine cabinets are equipped with full-automatic defrosting system to ensure that the cooling system remains ice-free under normal conditions. If you need to turn on or off defrosting manually, you can press and hold the and button for more than 6 seconds at the same time to turn on or off defrosting, once the preset temperature reaches, it will automatically stop defrosting.



# Drinking temperature of wine (for reference only)

#### **French Wine**

Alsace	10°C
Beaujolais	13°C
Bordeaux Sweet White Wine	6°C
Bordeaux Dry White Wine	8°C
Bordeaux Red Wine	17°C
Burgundy White Wine	11°C
Burgundy Red wine	18°C
Champagne	6°C
Jura	10°C
Languedoc-Roussillon	13°C
Provence Rose	12°C
Sava Wine	9°C
Loire Dry White	10°C
Loire Sweet White	7°C
Loire Red Wine	14°C
Rona Valley Wine	15°C
Southwest Weine	7°C
Southwest Red Wine	15°C

#### **Australian Wine**

Cabernet Franc	16°C
Cabernet Sauvignon	17°C
Chardonnay	10°C
Merlot	17°C
Moscate de Grano Menudo Wine	6°C
Pinot Noir	15°C
Nasavir Vintage White Wine	8°C
Semillon	8°C
Shiraz	18°C
Verdelho	7°C

#### **Other Wine**

California Wine	16°C
Chile Wine	15°C
Spanish Wine	17°C
Italian Wine	16°C



#### **Maintenance**

The cabinet is fully automatic and apart from cleaning needs very little maintenance. Interior and exterior should be cleaned with soap and water and no abrasives should be used as they will scratch and spoil the stainless-steel finish. Interior shelving and racking can be removed on most models for easy cleaning

#### Maintenance and cleaning

Before cleaning and maintenance, the cabinet should be unplugged from the power supply.

Door Gaskets should be cleaned with warm soapy water and inspected on a regular basis and if damaged they should be replaced. Cooking oils and harsh cleaning detergents will shorten the life of the gaskets and contact should be avoided.

#### **Condenser cleaning**

The cabinets use low maintenance condensers. All the heat removed from the cabinet is discharged into the room via the condenser which is similar to a car radiator. This must be kept clean so that the air can pass through it to remove the heat, if it becomes choked with dust the unit will over-heat and this can lead to poor cooling performance, increased energy consumption and premature mechanical failure. The condenser should be brushed with a soft brush to remove any dust deposited on the alloy fins. The frequency of this cleaning is determined by the amount of dust in the surrounding area but should be cleaned at least 4 times a year.

# Replacement of the door gasket

Damaged door sealing edge can be easily replaced. When replacing, gently pull out it from sealing edge seat, push the new door sealing edge into the sealing edge seat, leave four corners and finally push in.

# **End of Life Disposable Requirements**

Some parts of refrigerator may be harmful to the environment. All discarded device must be handled in accordance with national laws and regulations.



## **Fault Finding**

In the event of cabinet fault/failure, please check the following:

- 1. Plug is in socket and power to the socket can be proven by plugging another appliance into the same socket or swapping the problem cabinet to a socket that is known to work.
- 2. The fuse in the plug is intact.
- 3. The condenser is clean without dust or debris.
- 4. The door gasket has no damage.
- 5. Check whether the evaporator is frozen. If it is found that it is frozen, press the button and for more than 6 seconds at the same time to turn on and off the defrosting.

If this doesn't solve the problem, please call a qualified technician

When requesting a service call, please find the manufacturers data plate and provide the model, serial number and details of any fault codes that are displayed.



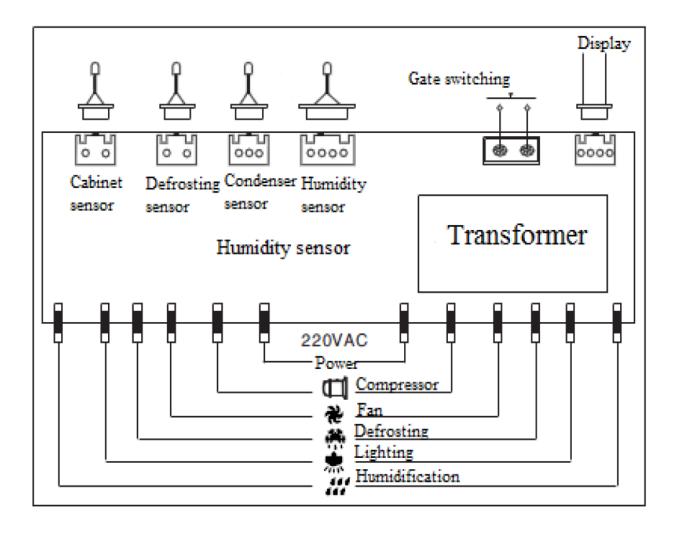
# **Alarm**

The controller is equipped with an internal audiovisual alarm:

Alarm display	Alarm description	Operational requirements	
Er	Cabinet temperature probe failure	Alarm, no refrigeration	
Eh	Humidity probe failure	Alarm, no humidification.	
EE	Evaporator probe failure	Alarm	
EC	Condenser probe failure	Alarm	
ES	Memory fault	Display 5 seconds in the first 10 seconds after power-on	
Do	Door is not closed	Alarm, turn off fan	
H1	High temperature alarm in cabinet	Alarm, no refrigeration	
H2	Low temperature alarm in cabinet	Alarm, no refrigeration	
H4	High temperature alarm of condenser probe	Alarm, no refrigeration	
CF	Communication failure	All outputs off	



# Wiring diagram of professional red wine cabinet





Notes:			