



Wine Merchandiser Refrigerators

Base Models:

#178GDW23BB #17

#178GDW49BB

Note:

Please read the manual thoroughly prior to equipment setup, operation, and maintenance.





Wine Merchandiser Refrigerators

Table of Contents

Safety	3
nstallation	4
Temperature	
Suggested Wine Temperatures Chart	
Safety / Warning	
Operation / Maintenance	
Troubleshooting	9





Wine Merchandiser Refrigerators

Safety

Warning

DANGER – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. TO BE REPAIRED ONLY BY TRAINED SERVICE PERSONNEL. DO NOT PUNCTURE REFRIGERANT TUBING.

PELIGRO – RIESGO DE INCENDIO O EXPLOSION. REFRIGERANTE INFLAMABLE UTILIZADO. PARA SER REPARADO SOLAMENTE POR PERSONAL DE SERVICIO CALIFICADO. NO PINCHAR LA TUBERÍA REFRIGERANTE.

DANGER – RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONFIER LES RÉPARATIONS À UN TECHNICIEN SPÉCIALISÉ. NE PAS PERFORER LA TUBULURE CONTENANT LE FRIGORIGENE.

CAUTION – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. CONSULT REPAIR MANUAL/OWNER'S GUIDE BEFORE ATTEMPTING TO SERVICE THIS PRODUCT. ALL SAFETY PRECAUTIONS MUST BE FOLLOWED.

ATENCIÓN – RIESGO DE INCENDIO O EXPLOSIÓN. REFRIGERANTE INFLAMABLE UTILIZADO. CONSULTE EL MANUAL DE REPARACIÓN / GUÍA DEL PROPIETARIO ANTES DE INTENTAR DAR SERVICIO A ESTE PRODUCTO. DEBEN CUMPLIR CON TODAS LAS PRECAUCIONES DE SEGURIDAD.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONSULTER LE MANUEL DU PROPRIÉTAIRE/GUIDE DE RÉPARATION AVANT DE TENTER UNE RÉPARATION. TOUTES LE MESURES DE SÉCURITÉ DOIVENT ÊTRE RESPECTÉES.

CAUTION – RISK OF FIRE OR EXPLOSION DUE TO PUNCTURE OF REFRIGERANT TUBING; FOLLOW HANDLING INSTRUCTIONS CAREFULLY. FLAMMABLE REFRIGERANT USED.

ATENCIÓN – RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A LA PERFORACION DE LA TUBERÍA REFRIGERANTE; SIGA LAS INSTRUCCIONES DE MANIPULACIÓN CON CUIDADO. REFRIGERANTE INFLAMABLE UTILIZADO.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION SI LA TUBULURE CONTENTANT LE FRIGORIGÈNE EST PERFORÉE; SUIVRE LES INSTRUCTIONS DE MANUTENTION AVEC SOIN. LE FRIGORIGÈNE EST INFLAMMABLE.

CAUTION – RISK OF FIRE OR EXPLOSION DUE TO FLAMMABLE REFRIGERANT USED. FOLLOW HANDLING INSTRUCTIONS CAREFULLY IN COMPLIANCE WITH LOCAL GOVERNMENT REGULATIONS.

ATENCIÓN – RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A REFRIGERANTE INFLAMABLE UTILIZADO. SIGA LAS INSTRUCCIONES DE MANIPULACIÓN CON CUIDADO CONFORME A LAS REGLAS DE LA MUNICIPALIDAD.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION SI LE FRIGORIGÈNE EST INFLAMMABLE. SUIVRE LES INSTRUCTIONS DE MANUTENTION AVEC SOIN CONFORMÉMENT AUX RÈGLEMENTATION GOUVERNEMENTALE LOCAUX.



Wine Merchandiser Refrigerators

Installation

Please read this manual thoroughly prior to equipment setup, operation, and maintenance. This unit is intended for use in a temperature-controlled environment less than 75°F and 60% relative humidity. Malfunction due to improper conditions is not covered under warranty.

IMPORTANT – Please Read Before Installation:

- If the shelf has a raised lip, the lip needs to be installed facing up towards the rear of the cabinet to promote proper airflow. Failure to install the shelves properly is considered user-error and is not covered by warranty.
- If the unit has recently been transported on its side, please let unit stand upright for a minimum of 24 hours before plugging it in.
- Make sure that the unit has reached the desired temperature before loading the unit with products.
- Make sure that there is proper ventilation around the unit in the area where it will operate.
- Make sure all accessories are installed (i.e., shelves, shelf clips, casters) before plugging the unit in.
- Do not attempt to remove or repair any component of the unit. Consult an authorized service technician for servicing/repair.
- Do not hang on doors or stand inside the unit.
- Please read through the manual in its entirety.
- This unit is designed to perform in a temperature-controlled environment at 60% relative humidity. The unit should be located away from doors, air ducts, and fans that could disrupt airflow and negatively impact performance.

ON ALL DOORS:

• Remove the bracket from the bottom of the doors (Figure 1). If this bracket is not removed, it can scratch the paint from the top of the front grill.

Cabinet Location Guidelines

- Install the unit on a strong and leveled surface.
 - If the surface is uneven, the unit may be noisy.
 - The unit may malfunction if the surface is uneven.
- Install the unit in an indoor, well-ventilated area.
 - For best performance, please maintain clearance of 6" on the back of the unit.
 - Brackets should be attached on the back of the unit.
 - Do not use outdoors. For indoor use only.
 - Avoid direct sunlight.
- Avoid installation in a high-humidity and/or dusty area.
 - Humidity above 60% can cause the unit to rust, collect condensation, and may decrease efficiency.
 - Dust collected on the condenser coil will cause the unit to malfunction.





Wine Merchandiser Refrigerators

- Select a location away from heat and moisture-generating equipment.
 - Ambient temperatures above 75°F may cause the compressor to malfunction.
 - Malfunctions due to ambient temperatures above 75°F will void the warranty.
 - Do not install the unit inside a closet or alcove.

Electrical

- Please ensure that the required voltage is being supplied at all times.
- The unit should be plugged into a grounded and properly-sized electrical outlet with appropriate over-current protection. Please refer to the electrical requirements on the unit's nameplate.
- The unit should have its own dedicated outlet.
- Do not use extension cords.
- Ensure the unit is not resting on or against the electrical cord.
- If the unit is not in use for a long period of time, please unplug the unit from the outlet.
- To avoid shock and fire hazards, do not plug in or unplug the unit with wet hands.
- After unplugging the unit, wait at least 10 minutes before plugging it back in. Failure to do so could cause damage to the compressor.

Temperature Controls

Adjusting the Temperature

Your new refrigerator is already factory set to run at optimum temperatures for white wine and food safety, and would only require an adjustment for changes in wine type.

Refrigerators are set to cycle between a minimum temperature of 33 degrees Fahrenheit and a maximum temperature of 70 degrees Fahrenheit.

Adjusting the temperature changes the **minimum** temperature your unit will run at. Your unit will not run constantly in this setting. To change it, follow these instructions:

DIGITAL CONTROL UNIT (FIGURE 2)

- Hold "SET" for 1 sec. The display will flash the current minimum temperature.
- Use the arrow buttons to adjust the minimum temperature you want it to run at.
- Press "SET" again to save your settings.

Figure 2

Always remember to calculate the differential if you change the minimum temperature setting. The cabinet temperature will fluctuate up to +7 degrees over your set minimum temperature as the compressor runs and shuts off. Setting the temperature too high will result in unsafe maximum temperatures and possible health code violations.



Wine Merchandiser Refrigerators

Running a Manual Defrost Cycle

Units are pre-programmed to run automatic defrost cycles at preset intervals. However, if you would like to run a manual defrost cycle at any time, please follow the steps below. Only models with digital controls can run a manual defrost cycle. Units with mechanical controls cannot run a manual defrost cycle.

Controller 1 (Figure 2): Press the defrost button (snowflake symbol and down arrow) for approximately 3 seconds. Repeat to stop the defrost cycle.

Defrost System

Refrigerator coils are kept below the freezing point (32 degrees Fahrenheit). During compressor downtime, the evaporator fan continues to circulate air through the evaporator coil. This air circulation raises the coil temperature above the freezing point, melting any accumulated frost. Run-off water is drained into the evaporator pan and evaporated. Automatic defrost timers automatically initiate at pre-set intervals and for a pre-determined duration.

Suggested Wine Temperatures Chart

Wine Type	Body Type	Examples	Temp. Range (°F)
	Sparkling	Non-vintage Champagne, Sparkling Wine	40°– 45°
	Light Bodied, Sweet Wines	Pinot Grigio, Chablis, Sauvignon Blanc, Riesling, Ice Wine, White Zinfandel	45°– 55°
White Wine	Full Bodied	Chardonnay, Semillon	50°– 55°
Rosé Wine	As Is	Rosé	45°– 55°
	Light Bodied	Chianti, Beaujolais	50°– 55°
	Medium Bodied	Pinot Noir, Merlot	55°–60°
Red Wine	Full Bodied	Cabernet Sauvignon, Syrah, Shiraz, Zinfandel, Bordeaux	60°– 65°



Wine Merchandiser Refrigerators

Safety / Warning

Please pay close attention to safety notices in this section. Disregarding these notices may lead to serious injury and/or damage to the unit.

Attention

- To minimize shock and fire hazards, be sure not to overload outlet. Please designate one outlet for your unit.
- Do not use extension cords.
- Do not put your hands under the unit while it is being moved.
- When the unit is not in use for a long period of time, please unplug the unit from the outlet.
- After unplugging the unit, wait at least 10 minutes before plugging it back in. Failure to do so could cause damage to the compressor.

Unplug Cord

- To minimize shock and fire hazards, please do not plug or unplug the cord with wet hands.
- During maintenance and cleaning, please unplug the unit.

Proper Grounding Required

• To minimize shock and fire hazards, make sure that the unit is properly grounded.

Warning

- Do not attempt to remove or repair any component unless instructed by factory.
- Make sure that the unit is not resting on or against the electrical cord and plug.
- To minimize personal injury, do not hang on the doors.
- Do not store any flammable and explosive gas or liquids inside the unit.
- Do not attempt to alter or tamper with the electrical cord.



Wine Merchandiser Refrigerators

Operation / Maintenance

WARNING: DISCONNECT THE POWER CORD BEFORE CLEANING ANY PARTS OF THE UNIT.

NOTE: We strongly recommend that any servicing be performed by an authorized service technician.

Loading Product

- Do not block the air duct/fan at the top of the unit.
- Ensure all shelves are sitting level and properly secured before loading products.
- Do not store flammable and explosive gas or liquids inside the unit.

Cleaning the Fan Blades and Motor

- If necessary, clean the fan blades and motor with a soft cloth.
- If it is necessary to wash the fan blades, cover the fan motor to prevent moisture damage.

Cleaning the Interior of Unit

- When cleaning the cabinet interior, use a solvent of warm water and mild soap.
- Do not use steel wool, caustic soap, abrasive cleaners, or bleach that may damage the interior finish.
- Wash door gaskets on a regular basis, preferably weekly. Simply remove door gasket from the frame of the door, soak in warm water and soap for thirty (30) minutes, dry with soft cloth, and replace.
- Check door gaskets for proper seal after they are replaced.
- Periodically remove the shelves and pilasters from the unit and clean them with a mild soap and warm water. To remove the pilasters, first remove the shelves and shelf brackets. Then, simply lift the pilaster up and out.

Cleaning the Condenser Coil

- For efficient operation, keep the condenser surface free of dust, dirt, and lint.
- We recommend cleaning the condenser coil at least once per month.

A dusty condenser may lead to high energy consumption, less cooling effectiveness, and compressor damage.

CONDENSER COIL CLEANING INSTRUCTIONS

NOTE: The condenser coil is located at the bottom behind the panel.

- 1. Disconnect the electrical power from the unit.
- 2. Remove the front cover and base cover with a screwdriver.
- 3. Using a soft brush and/or vacuum, remove the dirt, lint, etc. from the finned condenser coil in a vertical direction.
- 4. Clean the condenser with a commercial condenser coil cleaner, available from any kitchen equipment retailer (example: Nobel Chemical Tech Line).
- 5. After cleaning, straighten any bent condenser fins with a fin comb.
- 6. When finished, be sure to reinstall the front cover and base cover.
- 7. Reconnect the electrical power to the unit.



Wine Merchandiser Refrigerators

Troubleshooting

Problem	Possible Cause	Possible Solution	
Compressor not running.	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.	
	Power cord unplugged.	Plug in power cord.	
	Thermostat set too high.	Set thermostat to lower temperature.	
	Cabinet in defrost cycle.	Wait for defrost cycle to finish.	
Condensing units run for long periods of time.	Excessive amount of water product in cabinet.	Allow adequate time for product to cool down.	
	Prolonged door opening or door ajar.	Ensure doors are closed when not in use. Avoid opening the doors for long periods of time.	
	Dirty condenser coil.	Clean the condenser coil.	
	Evaporator coil iced over.	Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.	
	Door gasket not sealing properly.	Ensure gaskets are snapped in completely. Remove gasket and wash with soap and water. Check condition of gasket and replace if necessary.	
	Thermostat set too warm.	Set thermostat to lower temperature.	
	Airflow blocked.	Re-arrange product to allow for proper airflow. Make sure there is at least 4" of clearance from evaporator.	
	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.	
Cabinet temperature is too warm.	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.	
	Dirty condenser coil.	Clean the condenser coil.	
	Evaporator coil iced over.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.	
	Low refrigerant levels.	Contact a service technician to check refrigerant levels.	
	Door is slightly ajar.	Make sure door is completely closed.	
	Poor switch connection.	Turn off light switch and turn it back on.	
Interior light is not working.	Bulb is not connected.	Make sure the bulb is correctly inserted in the socket.	
	Bulb has burned out.	Replace the bulb.	
Condensation is collecting on the cabinet and/or floor.	Relative humidity is above 60%.	Move unit to area below relative humidity or lower humidity level.	