



WINE CABINET FAQ'S

Installation.



Why do I have to leave my wine cabinet 12 hours before switching on?

Virtually all refrigeration appliances are driven by a compressor which compresses refrigerant gas into the condenser. This gas begins to condense before entering the evaporator, it is here that the high pressure/compressed gas expands and drops to a low pressure state this change creates 'cold' within the appliance. The compressor needs oil to work correctly and during transportation oil can move around the system and if started too soon could cause a blockage, by allowing the wine cabinet to stand for 12 hours will ensure all the oil has drained back to the compressor.

My new wine cabinet door appears to not seal correctly? My wine cabinet has just been installed and when the door is closed one side sits closer to the cabinet than the other?

To protect the appliance in transit and delivery the door is packed tightly against the cabinet. When first installed this can mean the door seal appears thinner on one side of the door due to compression, this is normal and once out of the box it will relax over a short period of time and the door will return to the normal position. If you wish to speed up the process you can gently warm the seal with a hair-dryer on a low temperature setting. This can help to relax the seal helping it return to the normal thickness a little faster.

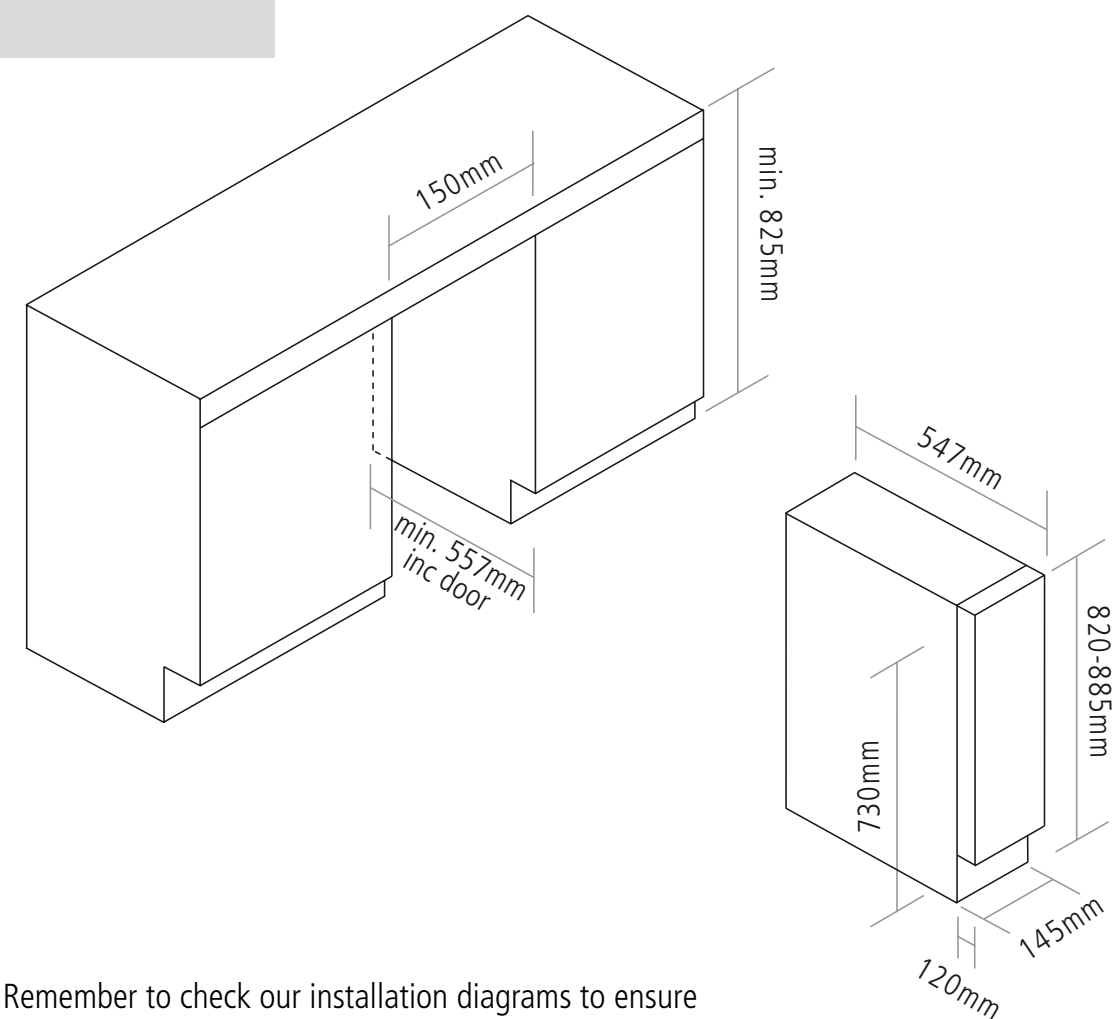
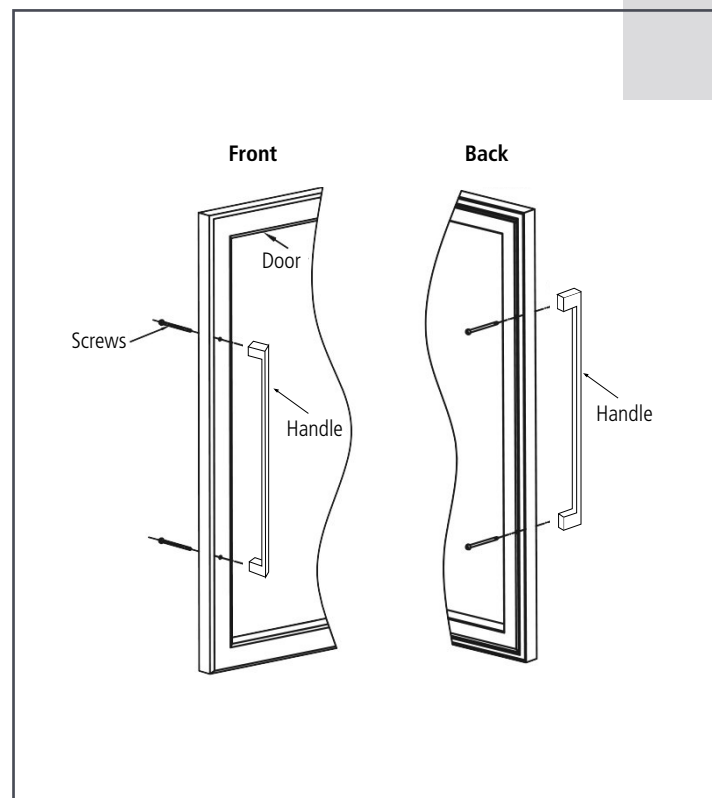


My new wine cabinet doesn't fit under the worktop?

It is important to research appliances before purchase and to check that the cavity the wine cabinet is intended to fit is the correct dimensions. Please remember that laminate flooring; thick floor tiles will reduce the height if the kitchen furniture is not placed on them as well. This could cause issues with installation or vent grille fitting – this is not a product issue but due to installation requirements the appliance will fit under the worktop 820-885mm.

The door handle feels loose?

This is a simple solution please peel back the door seal down the same edge as handle. Insert a small Phillips [cross head] screw driver into the top and bottom hole and tighten handle fixing screws, do not over tighten as may cause damage to door glass.



Remember to check our installation diagrams to ensure you select the right sized model to suit your space.



Reversing the Wine Cabinet Door.

How do I reverse the wine cabinet door?

See the following example of Door Reversal instructions for the WI158.
Please refer to the manual for specific instructions for your Wine Cabinet.

No.	Part
1	Lower Hinge
4	Door
7	Top Hinge [Left]
10	Door Limit Device
2	Screws
5	Top Hinge [Right]
8	Hole Cover
11	Screw
3	Door Axis
6	Hinge Screws
9	Lower Hinge {Left}

WI158.

1. Open the door to a 90 degrees angle, take out the 2 screws [2] from lower door axis [3], remove the door [4], Remove the axis plate [3] from the door, [Fig. A].
2. Unscrew the screw [11] located underneath the door frame and the limit device [10], and relocate it at left end side of the door frame. [Fig. A/B]
3. Take out the 3 hinge screws [6] from the top hinge [right] [5] and remove it. [Fig. C]
4. Remove decorative nail [8] from left top of cabinet and install spare top hinge [Left] [7] at left top of cabinet with 3 screws. [Fig. D]
5. Following the above procedure, install the spare lower hinge to the left [9]. [Fig. E]
6. Install and aligned the door.
7. Insert the plastic caps to cover the holes [8].

Bottle Stacking.



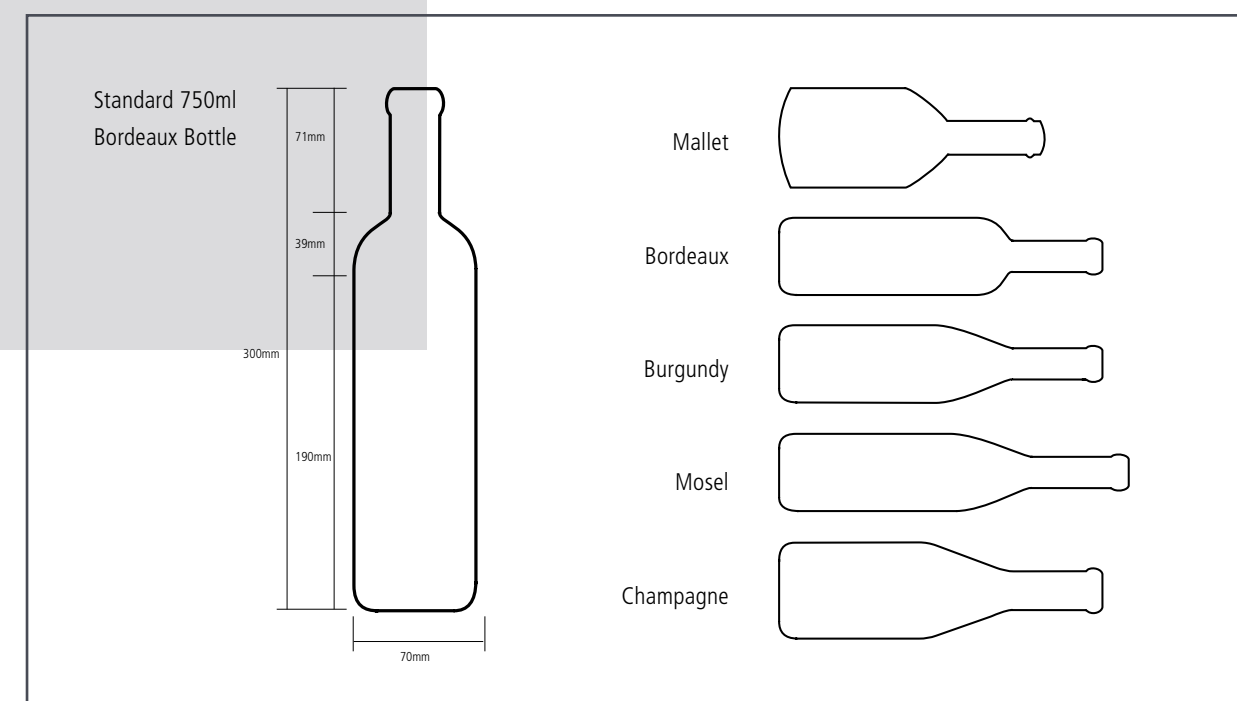
Why can't I fit Champagne bottles in the wine cabinet?

To maximize the bottle storage capacity of your wine cabinet it has been designed on the universally common 750ml Bordeaux shaped bottles, see below.

However if you would like to store different shape bottles then simply remove a shelf to accommodate.



Please note, the 150mm wine cabinets are not suitable for champagne bottles.

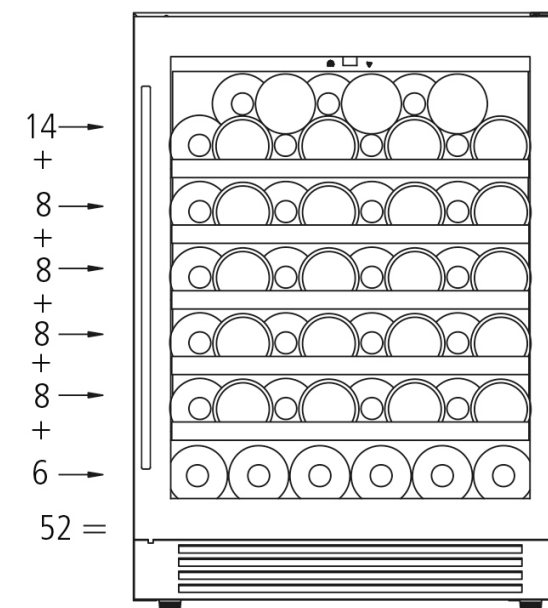


Best way to store bottles in my wine cabinet?

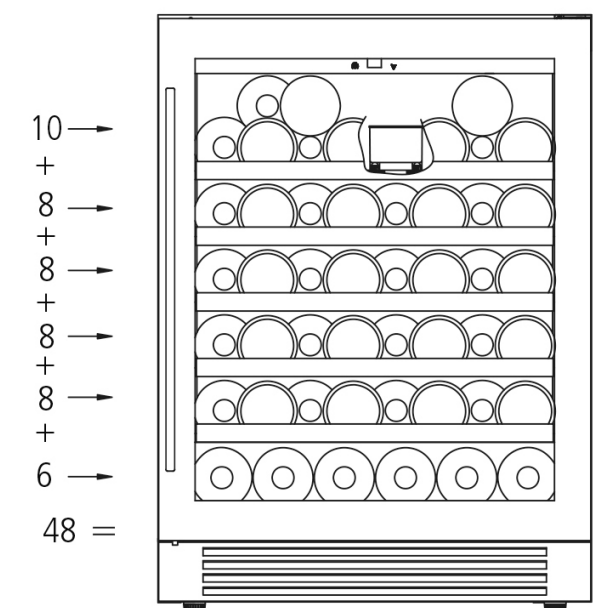
Never store wine bottles upright and always lay flat, to maximize store capacity and for ease of removal, please store bottles as per below:



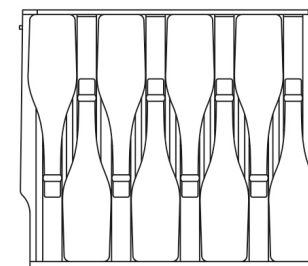
Without Humid Box



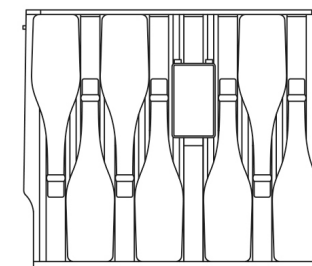
With Humid Box



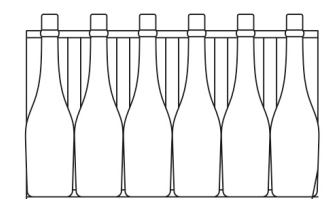
Full shelves



With humid box



Half Shelves





Temperature Control.

What is the best temperature to store wine?

The 3 factors that have the most impact on a wine's condition are light, humidity and temperature. Don't worry as your new wine cabinet covers all of these factors – UV protective door glass, humidity box and a compressor to keep a constant temperature. Most wine experts and scientists agree that the best and optimum temperature for wine storage is between 12 and 14 degrees centigrade irrelevant of colour or type.

I like my wine colder?

Storage and serving temperatures are different so if you plan to store wines for a long period then 12-14 degrees is recommended but if storage is over a short period and you intend to drink the wine soon then your wine cabinet can be set down to 5 degrees for that cold crisp flavour.

Serving temperatures:

Type of Wine	Temperature [degrees]
Roses and whites	8 - 14
Sparkling wines	6 - 10
Light reds	13 -16
Full reds	16 - 18 [or room temperature]

Common Questions.



Why does my in column wine cabinet make a bleeping noise?

All in-column wine cabinets [eg.WC6411] have a door alarm function, this will activate if the magnet on the lower section of the door doesn't fully make contact with the sensor advising that the door is not fully closed. Please ensure that the magnet is located at the bottom of the door if reversed during installation [see instruction book for more information] and make sure the wine cabinet door is not catching on any kitchen décor doors.

My wine cabinet makes noises?

Some noises, e.g. compressor operating noise, fan noise and flow or injection noises are operating sounds from wine cabinet components. Noises like humming, hissing, bubbling or gurgling are quite normal and do not effect the efficiency of the appliance these are normal operating sounds which the refrigerant makes as it circulates around the system changing gaseous state under differential pressures.

Why is there condensation on the door glass [inside or out]?

Your new wine cabinet is designed to work efficiently between 16 – 32 degrees, outside these perimeters will cause issues please do not use in a garage, out house or below 16 degrees ambient. The more often you open the door, the more you are introducing humid air into the cabinet. The colder the cabinet is set, the more it will condensate out the humidity. Please check that the magnetic door seal's integrity is intact all the way round the door – gaps will allow excess air into the cabinet.



Why is there a small tray with my wine cabinet?

If you plan to store wine for long periods or you feel the humidity levels are low then fill the small plastic reservoir 3/4 of water and place on the top shelf this will increase the humidity levels inside the cabinet stopping any corks from drying out or shrinking over time. Occasionally check the water levels and top up when necessary.



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