

## **INSTRUCTIONS FOR USE**

WINE RESERVE EN (GB) (IE) RWFN2826S

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### Dear customer!

Congratulations on choosing this Asko wine reserve. This product is designed with simple operation and optimum comfort in mind.

These instructions for use explain how you can make best use of this appliance. These instructions contain information about the operation of the appliance and background information that may be of help to you during its use.



#### Read the safety instructions before using the appliance!

Read these instructions thoroughly before you first use the appliance, and keep the instructions for future use.

Carefully read the instructions for use before using the appliance.

#### Link to the EU EPREL database

The QR code on the energy label supplied with the appliance provides a web link to the registration of this appliance in the EU EPREL database. Keep the energy label for reference together with the user manual and all other documents provided with this appliance. It is possible to find information related to the performance of the product in the EU EPREL database using the link https://eprel.ec.europa.eu and the model name and product number that you can find on the rating plate of the appliance. For more detailed information about the energy label, visit www.theenergylabel.eu.

The following symbols are used throughout the manual and they have the following meanings:

## -Ò-INFORMATION!

Information, advice, tip, or recommendation

## **⚠** WARNING!

Warning - general danger

## ⚠ FLECTRIC SHOCK!

Warning - danger of electric shock

### **A** DANGER OF FIRE!

Warning - danger of fire

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

## Safety of children and vulnerable people

- The appliance is not intended for use 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 concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Keep all packaging away from children.

## For European markets only

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children aged from 3 to 8 years are allowed to load and unload refrigerating appliances.

### **General safety**

- The lamp in this household appliance is only suitable for illumination of this appliance. The lamp is not suitable for household room illumination.
- WARNING! This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses and by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments;
- catering and similar non-retail applications.

### ⚠ WARNING!

- Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

### **⚠** WARNING!

Connect to potable water supply only.

### Installation

### ⚠ WARNING!

This appliance should only be connected by a registered installer.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- WARNING! To avoid any hazard resulting from poor stability of the appliance, make sure it is installed as instructed.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Make sure the air can circulate around the appliance.
- Wait at least 4 hours before connecting the appliance to the power supply. This is to allow the oil to flow back in the compressor.
- Do not install the appliance close to radiators or cookers, oven or hobs.
- Do not install the appliance where there is direct sunlight.
- Do not install this appliance in areas that are too humid or too colds, such as the construction appendices, garages or wine cellars.
- When you move the appliance, lift it by the front edge to avoid scratching the floor.

## **⚠** WARNING!

When positioning the appliance, ensure the supply cord is not trapped or damaged.

## **Electrical connection**

## **⚠** WARNING!

Risk of fire and electrical shock.

• The appliance must be earthed.

- All electrical connections should be made by a qualified electrician.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the electrical components (e.g. mains plug, mains cable, compressor). Contact the Service or an electrician to change the electrical components.
- The mains cable must stay below the level of the mains plug.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- WARNING! Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- If a stationary appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, the means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules. This is also applicable for appliances with a supply cord and plug when the plug is not accessible after installing the appliance. Using an omnipolar switch with a contact separation of at least 3 mm fitted in the fixed wiring will fulfil this requirement.

### Use

## **!** WARNING!

Risk of injury, burns, electrical shock or fire.

• Do not change the specification of this appliance.

- Do not put electrical appliances (e.g. ice cream makers) in the appliance unless they are stated applicable by the manufacturer.
- Be careful not to cause damage to the refrigerant circuit. It contains isobutene (R600a), a natural gas with a high level of environmental compatibility. This gas is flammable.
- If damage occurs to the refrigerant circuit, make sure that there are no flames and sources of ignition in the room. Ventilate the room.
- Do not let hot items to touch the plastic parts of the appliance.
- Do not store flammable gas and liquid in the appliance.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not touch the compressor or the condenser. They are hot.

## Care and cleaning

## **⚠** WARNING!

Risk of injury or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- This appliance contains hydrocarbons in the cooling unit. Only a qualified person must do the maintenance and the recharging of the unit.
- Regularly examine the drain of the appliance and if necessary, clean it. If the drain is blocked, defrosted water collects in the bottom of the appliance.

## **Disposal**

## **⚠** WARNING!

Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.

- Remove the door to prevent children and pets to be closed inside of the appliance.
- The refrigerant circuit and the insulation materials of this appliance are ozone friendly.
- The insulation foam contains flammable gas. Contact your municipal authority for information on how to discard the appliance correctly.
- Do not cause damage to the part of the cooling unit that is near the heat exchanger.

## Installation and connection

### Selecting the location

- Place the appliance in a dry and well aired room. The permitted ambient temperature range for the appliance depends on the appliance's climate class, which is shown on the type plate.
- Do not place the appliance near a source of heat, such as a gas cooker, radiator or boiler, etc., and do not expose it to direct sunlight.

Description	Class	Ambient temperature range °C	Relative humidity
Extended temperate	SN	+10 to +32	
Temperate	N	+16 to +32	<75%
Subtropical	ST	+16 to +38	≥13/0
Tropical	Т	+16 to +43	

## **!** WARNING!

Do not place the appliance in a room where the temperature can fall below 5 °C: the appliance may not work properly or become defective!

## **⚠** WARNING!

The appliance is not suitable for outdoor use and it may not be exposed to rain.

- The appliance must be placed at a distance of at least 5 cm from an electrical or gas cooker and at least 30 cm from a radiator or heater. An insulation panel must be fitted when these distances cannot be kept.
- The appliance must be placed at a distance of about 5 cm from the wall, back and sides of a
  cupboard. A kitchen cupboard above the wine reserve must have a gap of at least 5 cm between
  the back of the cupboard and the wall. This is needed to make sure that there is sufficient cooling
  air for the condenser.
- The plug of the installed appliance must remain accessible!

## **!** WARNING!

Place the appliance in a room with a sufficient volume of air. The room must have a volume of at least 1 m<sup>3</sup> of air for every 8 grams of refrigerant. The quantity of refrigerant is shown on the type plate on the inside of the appliance.

- The kitchen unit in which the appliance is to be built in must have an opening of at least 200 cm<sup>2</sup> in its base to allow sufficient air to circulate.
- The appliance's air outlet is at the top. Make sure that the outlet is not blocked. Blocking the
  outlet can result in damage to the appliance.

## Installation and connection

### How to connect electricity

Connect the appliance to the power mains using a connection cable. The wall outlet should be fitted with a ground contact (safety socket). Nominal voltage and frequency are indicated on the rating plate/label with basic information on the appliance.

The appliance must be connected to the power mains and grounded in compliance with the effective standards and regulations. The appliance will withstand short-term deviations from the nominal voltage, but not more than +/- 6%.

## **⚠** WARNING!

### DO NOT USE AN EXTENSION CORD WITH THIS APPLIANCE.

This provides the best performance and also prevents overloading house wiring circuits, which could cause a fire hazard from overheated wires.

Never unplug your wine reserve by pulling on the power cord. Always grip plug firmly and pull straight out from the outlet.

Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either end.

When moving the wine reserve away from the wall, be careful not to roll over or damage the power cord.

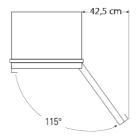
### Wine reserve location

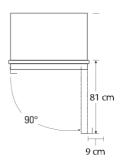
**Do not install the wine reserve where temperatures will be below 16°C** because it will not maintain proper temperatures, and the wine reserve could develop high internal humidity.

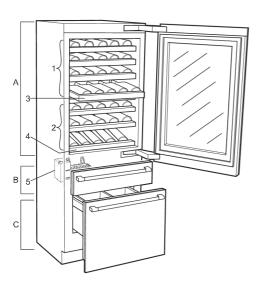
For proper installation, the wine reserve must be placed on a level surface of hard material the same height as the rest of the flooring. This surface should be strong enough to support a fully loaded wine reserve, or approximately 500 kg each. See the Installation Instructions for complete directions.

### Clearances

Allow 42,5 cm minimum clearance between the door and wall for a full 115° door swing. Allow 9 cm min. clearance to a wall for a 90° door swing for Stainless Steel panel.







#### A Wine Reserve

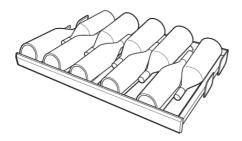
- 1. Upper Wine Reserve
- 2. Lower Wine Reserve
- 3. Full Extension Drawers
- 4. Wine Display Shelf

### **B Freezer Drawer**

- 5. Icemaker
- C Customizable Drawer

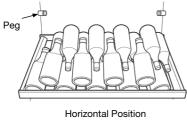
## Wine bottle arrangement

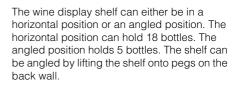
### **Full-Extension Drawers**

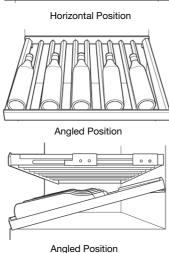


The top 6 drawers are full-extension drawers, with each drawer holding up to 10 bottles. The bottles will be stored with necks alternating from front to back.

### Wine Display Shelf







## Wine bottle loading tips and suggestions

- Keep wines that you plan to use for everyday drinking and entertaining on the front half of the full-extension drawers where labels are completely visible. Place wines for aging or longer-term storage in the rear.
- Do not allow children to climb, stand or hang on the wine reserve full-extension drawers. They
  could seriously injure themselves and possibly cause damage to the wine reserve.
- Group your wine inventory according to type: i.e., white wines in the cooler zones and red wines in the warmer zones.
- Store red and white wines in separate zones so you can keep them at diff erent temperatures.

### Customizable drawer

The customizable drawer can be used as a freezer or as a fresh-food refrigerator.

### To customize your drawer:

Press the **ZONE** indicator on the control pad to select the customizable drawer.

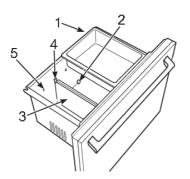
Recommended Temperatures for Customizable Drawer:

Button	Function	Temperature
Chill	Fresh Food	3°C
Freeze	Freezer	-18°C

This drawer has LED strip lighting above it. There is also one adjustable divider that can be placed in different positions and a bin that can slide left or right in the drawer.

### To change the divider position:

- Pull in the tabs at the top of the divider to release it from the tab holes at the front and back of the drawer.
- 2. Lift the divider off of the raised tabs at the bottom of the drawer.
- 3. Move the divider to its new location and slide it onto the raised tabs.
- 4. Pull in the tabs at the top of the divider and position the divider so the tabs will fit into the tab holes. Release the tabs so they lock into place.

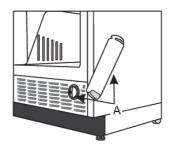


- 1. Removable sliding bin
- 2. Raised Tab
- 3 Divider
- 4. Tab
- 5. Tab Hole

## Accessing the icemaker and freezer drawer

The icemaker is located on the ceiling of the freezer drawer and to the left rear. There is an LED strip in the freezer drawer ceiling. The freezer drawer contains 1 ice bin.

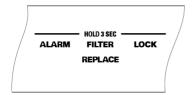
## Water filter cartridge



### A. Water filter cartridge

The water filter cartridge is located below the customizable drawer on the lower-right side of the appliance.

#### To Replace the Filter:



While the filter cartridge may last up to 1 year, replacement frenquency will depend on ice usage. There is a replacement indicator light for the water filter cartridge on the control panel. The filter cartridge should be replaced when the word **REPLACE** appears beneath **FILTER** on the control panel.

### Installing the Filter Cartridge:

- 1. Open the customizable drawer to gain access to the water filter cartridge.
- 2. Remove the old cartridge by twisting counterclockwise. Pull forward on the filter to remove.
- 3. Insert the new filter into the compartment and twist clockwise until the cartridge stops.

### To Reset the Filter Status Light:

Press and hold the **FILTER** button for 3 seconds.

### Filter Bypass Plug:

You must use the filter bypass plug if:

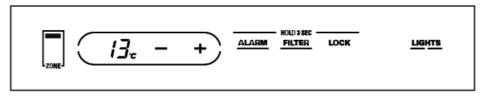
- You have a household reverse osmosis water system and/or another form of home water filtration system.
- 2. A replacement filter is not available.

The icemaker will not operate without the filter or filter bypass plug installed.

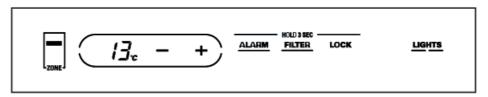
The bypass plug and mini manual are located in the bottom machine compartment.

**IMPORTANT NOTE:** Remove the water filter to immediately stop any water leak from the icemaker.

#### Wine - Upper Compartment



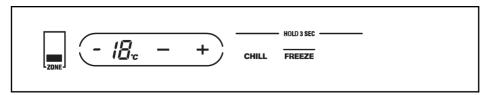
#### **Wine - Lower Compartment**



#### **Upper Drawer - Freezer**



#### Lower Drawer - Customizable



The temperature display shows the actual temperature of the wine compartment, freezer drawer or customizable drawer when each one is selected by toggling the **ZONE** indicator. The actual temperature will vary from the set temperature based on factors such as frequency of door openings, amount of food, defrost cycling and room temperature.

**NOTE:** Frequent door openings or doors left open for periods of time may increase the internal temperature of the compartments temporarily.

**To turn off the cooling system**, toggle the **ZONE** indicator to the fresh-food mode. Press the plus **(+)** pad until the display shows **OFF**.

**To turn the cooling system on**, toggle the **ZONE** indicator to the fresh-food mode and press the minus (-) pad until the desired temperature is displayed. The preset temperature of -18°C for the freezer or 3°C for the fresh-food unit will appear in the display.

To check the current temperature setting for a compartment, press the plus (+) or minus (-) pad once. After 5 seconds, the display will return to the actual temperature.

**To change the temperature settings**, press the plus (+) or minus (-) pad for each increment to the desired temperature set point. Allow 24 hours for the unit to reach the temperature you have set.

### **Temperature Ranges**

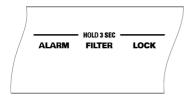
	Low	High
Wine	4°C	18°C
Freezer Drawer	-21°C	-14°C

### **Customizable Drawer Temperature Ranges**

	Low	High
Freezer	-21°C	-14°C
Chill	1°C	8°C

**NOTE:** Setting the controls to **OFF** stops cooling, but does not shut off electrical power to the unit . All readings in °C will be rounded.

### Alarm



To turn the Alarm feature on, press and hold the ALARM button for 3 seconds. ALARM will be underlined when active. To turn off, press and hold the ALARM button for 3 seconds. The underline will disappear. When the ALARM is active, the alarm will flash and beep if you keep the door open for more than 2 minutes

### Automatic icemaker

A newly installed wine reserve may take 12–24 hours to begin making ice. The wine reserve is shipped with the icemaker set to **ON**.

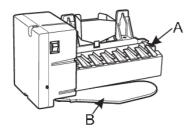
The icemaker will produce seven cubes per cycle — approximately 15 cycles in a 24-hour period, depending on freezer compartment temperature, room temperature, number of door openings and other use conditions.

If the wine reserve is operated before the water connection is made to the icemaker, set the icemaker to **OFF**. To set the icemaker to **OFF**, press the **ZONE** indicator on the control pad twice to select the freezer drawer. Press the **ICE** icon to the right . The line under **ICE** will disappear and the word **OFF** will show under **ICE**. Throw away the first full bucket of ice. Be sure nothing interferes with the sweep of the feeler arm.

When the bin fills to the level of the feeler arm, the icemaker will stop producing ice.

It is normal for several cubes to be joined together.

If ice is not used frequently, old ice cubes will become cloudy, taste stale and shrink.



- A Icemaker
- **B** Feeler Arm

After the icemaker has been turned on again, there will be a delay of about 45 minutes before the icemaker resumes operations.

**NOTE:** In homes with lower-than-average water pressure, you may hear the icemaker water valve cycle on several times when making one batch of ice.

## ⚠ WARNING!

Icemaker works best between 300 kPa (3 bar inlet water pressure) and 800 kPa (8 bar inlet water pressure) home water pressure.

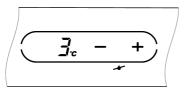
### Child control lockout

This child control lockout feature prevents unwanted changes to your temperature settings.

After the desired temperature is set, the temperature can be locked. To lock, press and hold the **LOCK** button for 3 seconds. To unlock, press and hold the **LOCK** button for 3 seconds.

### External moisture control

This product is equipped with an external moisture control feature. The wine reserve is shipped with the external moisture control feature off.



In some humid environments, moisture can form on the front surface of the wine reserve cabinet. If moisture does appear on the front surface of the wine reserve cabinet, turn on the external moisture control feature by pressing and holding the **ALARM** and **LOCK** buttons on the control panel for 5 seconds. When activated, a small picture of a water droplet with a line through it will appear below the **(+)** and **(-)** signs on the control panel.

## LED lighting







This wine reserve has LED lighting on both sides of the interior as well as above the freezer drawer and above the customizable drawer.

The wine reserve has a display light option for the interior side lights: full power and 1/2 power. In display mode at either full or 1/2 power, the lights will stay on after the door is closed and automatically go off after 1 hour. To access the lighting options, press the **ZONE** indicator on the control pad. In wine mode, the **LIGHTS** button is to the right on the control pad. When lights are at full power, there are 2 bars under **LIGHTS**; at 1/2 power, there is 1 one bar; when the lights are off , there are no bars.

## Storing and freezing

# Recommended distribution

• for storing wine bottles

#### Freezer drawer with icemaker

• ice, ice cream, frozen product.

#### Customizable drawer

- set as Freeze: leftovers, ice, pizza, meat, fish, bread,...
- set as Chill: dairy products, ready-to-cook meals, desserts, soft drinks, beer and cooked food, meat, meat produce, delicatessen etc.

## **⚠** WARNING!

Do not store lettuce, eggs, apples, pears, grapes, peaches, yoghurt, buttermilk, sour cream or mayonnaise in the freezer.

### Avoid contamination of food

To avoid contamination of food, please respect the following instructions:

- Opening the door for long periods can cause a significant increase of the temperature in the compartments of the appliance.
- Regularly clean surfaces that can come in contact with food and accessible drainage systems.
- Clean water tanks if they have not been used for 48 h; flush the water system connected to a
  water supply if water has not been drawn for 5 days.
- Store raw meat and fish in suitable containers in the refrigerator, so that it is not in contact with
  or drip onto other food.
- If the refrigerating appliance is left empty for long periods, switch off, defrost, clean, dry, and leave the door open to prevent mould developing within the appliance.

# Freezing and storing foods in the freezer Important recommendations for freezing fresh food

- The maximum quantity of food that you can put in the freezer in one go is stated on the type
  plate. Putting more than this maximum quantity of food into the freezer will slow the freezing
  process and reduce the quality. Moreover, this will also harm the quality of frozen food already
  stored in the freezer.
- Use only good-quality fresh food that is suitable for freezing.
- Allow hot food to cool to room temperature.
- Food needs to be frozen quickly. It is recommended that you use small packs.
- Use air and watertight packaging to prevent the food from drying out and lose its vitamins.
- Note the type and quantity of the food on the packaging, together with the date on which it was
  frozen.
- Do not allow fresh food to come into contact with frozen food.

## Storing and freezing

#### Important recommendations for storing frozen food

- Follow the manufacturer's instructions for the storage and use of frozen food. Take note of the recommended storage temperature and use-by date stated on the packaging.
- Use only food in undamaged packaging that has been stored at a temperature of -18 °C or lower
- Do not buy food covered in frost. This indicates that the food has thawed or partially thawed several times and, as a result, is of inferior quality.
- Make sure that the food does not thaw during transport. An increase in its temperature will shorten
  the storage life and harm the quality of the food.

Recommended storage times of frozen food in the freezer

Type of food	Storage life
Fruit, beef	10 to 12 months
Vegetables, veal, poultry	8 to 10 months
Venison	6 to 8 months
Pork	4 to 6 months
Finely chopped or minced meat	4 months
Bread, pastas, cooked dishes, whitefish	3 months
Offal	2 months
Smoked sausage, bluefish	1 month

## Thawing frozen food

- Thawing is an important step in storing food preserved by freezing. Food must be thawed in the correct way.
- Suitable methods of thawing food are:
  - in the refrigerator;
  - in cold water;
  - in a microwave or conventional oven with a suitable thaw program.
- Some frozen products can be prepared without needing to thaw them first. The manufacturer will state this on the packaging.
- The food needs to be packed in small portions. In this way the food thaws faster.
- Use partially or completely thawed food as quickly as possible. The bacteria in thawed food are reactivated and the food will spoil rapidly. This applies in particular to fruit, vegetables and ready-made food.
- Do not refreeze partially or completely thawed food.

## Maintenance

## Cleaning outside

#### Door handles and trim

Clean with a cloth dampened with soapy water. Dry with a soft cloth.

Keep the outside clean. Wipe with a clean cloth lightly dampened with mild liquid dish detergent. Dry with a clean, soft cloth.

Do not wipe the wine reserve with a soiled dish cloth or wet towel. These may leave a residue that can damage the finish. Do not use scouring pads, powdered cleaners, bleach or cleaners containing bleach because these products can scratch and damage the finish.

#### Stainless steel

Regularly clean and polish the Stainless Steel Door Panels and Handles (on some models) with a commercially available stainless steel cleaner to preserve and protect the fine finish.

Do not use appliance wax or polish on the stainless steel.

#### Wood

Clean the wood with a dampened rag. Do not allow the wood to become overly wet.

#### **Custom Wood Panels**

Please contact your custom panel supplier for direction on cleaning and care.

## Cleaning inside

**Turn off power at the circuit breaker or fuse box before cleaning.** If this is not practical, wring excess moisture out of sponge or cloth when cleaning around switches, lights or controls.

Use warm water and baking soda solution— about a tablespoon (15 ml) of baking soda to a quart (1 liter) of water. This both cleans and neutralizes odors. Thoroughly rinse and wipe dry.

#### **Wooden Racks**

Clean the wooden racks with a dampened rag. Do not allow the racks to become overly wet.

#### Other parts of the wine reserve

Including door gaskets, ice storage bins and all plastic parts - can be cleaned the same way. After cleaning the door gaskets, apply a thin layer of petroleum jelly to the door gaskets at the hinge side. This helps keep the gaskets from sticking and bending out of shape. Do not wash any plastic parts in the dishwasher.

### Preparing for vacation

For long vacations or absences, remove food from the wine reserve. Adjust the temperature up (+) until the unit turns off. Clean the interior with a baking soda solution of one tablespoon (15 ml) of baking soda to one quart (1 liter) of water. Leave the door open.

For shorter vacations, remove perishable foods and leave the control at the regular setting. However, if the room temperature is expected to drop below 16°C, follow the same instructions as for extended vacations.

Turn off the icemaker and shut off the water supply to the freezer.

### Interior light replacement

Do not try to replace a burned-out LED light. An authorized technician will need to replace the LED lights.

### Questions?

Use this problem solver!

PROBLEM	POSSIBLE CAUSE
Wine reserve system does not operate	<ul> <li>May be in defrost cycle when refrigerating system does not operate for about 45 minutes.</li> <li>Temperature control in the OFF position.</li> <li>If interior light is not on, wine reserve may not be plugged in at wall outlet.</li> <li>The house fuse is blown/house circuit breaker is tripped. Replace fuse or reset the breaker.</li> <li>If your control panel says SHO, then your showroom mode was enabled. To turn this off, hold the ALARM button and (-) pad simultaneously for 5 seconds.</li> </ul>
Refrigerating system operates for long periods or cycles on frequently (Modern refrigerators and freezers with more storage space and a larger freezer require more operating time. They start and stop often to maintain even temperatures.)	<ul> <li>Normal when wine reserve is first plugged in. Wait 24 hours for the wine reserve to completely cool down.</li> <li>Door left open or package holding door open.</li> <li>Hot weather or frequent door openings. This is normal.</li> <li>Temperature control set at the coldest setting. See Temperature Control.</li> </ul>
Vibration or rattling (Slight vibration is normal)	<ul> <li>Wine reserve may not be properly installed.</li> <li>Anti-tip bracket may be loose.</li> <li>Unit may not be level.</li> </ul>
Thumping sound when closing door	<ul><li>This is a normal operating sound.</li><li>Closing the door slowly will minimize the sound.</li></ul>
Operating sounds	The variable speed compressor.  Normal fan air flow—multiple fans blow cold air through the fresh-food and freezer compartments—other fans cool the compressor.  The fans change speeds in order to provide optimal cooling and energy savings.  These NORMAL sounds will also be heard from time to time:  You may hear a whooshing or gurgling sound when the door closes. This is due

# Faults table

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PROBLEM	POSSIBLE CAUSE
	to pressure equalizing within the wine reserve.  A water dripping sound may occur during the defrost cycle as ice melts from the evaporator and flows into the drain pan.  The flow of refrigerant through the freezer cooling coils may make a gurgling sound like boiling water.  Water dropping on the defrost heater can cause a sizzling, popping or buzzing sound during the defrost cycle.  You may hear cracking or popping sounds when the wine reserve is first plugged in or during/after the defrost cycle. This happens as the wine reserve cools to the correct temperature.  The compressor may cause a clicking or chirping sound when attempting to restart (this could take up to 5 minutes).  The electronic control board may cause a clicking sound when relays activate to control wine reserve components.  Ice cubes dropping into the bin and water running in pipes as icemaker refills.  The icemaker water valve will buzz when the icemaker fills with water.
Door not closing properly	<ul> <li>Package or bottle may be holding door open.</li> <li>Check the door gasket; it may be out of position.</li> <li>Wine reserve is not level. See Installation Instructions.</li> <li>Hinge springs deactived. See Installation Instructions.</li> </ul>
Wine reserve too warm	<ul> <li>Temperature control not set cold enough. See Temperature Control.</li> <li>Hot weather or frequent door openings.</li> <li>Door left open for long time.</li> <li>Package may be holding door open.</li> </ul>
Actual temperature not equal to set temperature	Wine reserve just plugged in. Allow 24 hours for system to stabilize.

### Table continued from last page

PROBLEM	POSSIBLE CAUSE
	Door open for too long. Allow 24 hours for system to stabilize.
	Defrost cycle is in process. Allow 24 hours for system to stabilize.
Frost or ice crystals on frozen food (Frost within package is normal)	<ul> <li>Drawer left open or package holding door open.</li> <li>Too frequent or too long door openings.</li> <li>Drawer may have been left open.</li> </ul>
	Ice cubes or some other object may be stuck behind the drawer.
Slow ice cube freezing	<ul> <li>Drawer may have been left open.</li> <li>Turn temperature control to a colder setting.</li> <li>Package may be holding drawer open.</li> </ul>
Ice cubes have odor/taste	<ul> <li>Old cubes need to be discarded.</li> <li>Ice storage bin needs to be emptied and washed.</li> <li>Unsealed packages in freezer may be transmitting odor/taste to ice cubes.</li> <li>Interior of freezer needs cleaning. See Care and Cleaning.</li> <li>Poor-tasting incoming water. Change the water filter.</li> </ul>
Automatic icemaker does not work	<ul> <li>Icemaker is turned off .</li> <li>Water supply turned off or not connected.</li> <li>Freezer too warm.</li> <li>Piled up cubes in storage bin may cause icemaker to shut off too soon. Level cubes by hand.</li> <li>Ice bin is not in position.</li> <li>Clogged water filter.</li> </ul>
Moisture forms on outside of wine reserve	<ul> <li>Not unusual during periods of high humidity. Wipe surface dry.</li> <li>Turn on the External Moisture Control feature.</li> </ul>
Moisture collects inside	<ul> <li>Too frequent or too long door openings.</li> <li>In humid weather, air carries moisture into wine reserve when doors are opened.</li> </ul>

# Faults table

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PROBLEM	POSSIBLE CAUSE
	Lower drawer switched from (freezer) to chill or wine.
Wine reserve has odor	<ul> <li>Foods with strong odors should be tightly covered.</li> <li>Check for spoiled food.</li> <li>Interior needs cleaning. See Care and Cleaning.</li> </ul>
Interior lights do not work	No power at outlet .     LEDs need replacing. See Consumer Service Section.
Door difficult to reopen immediately after closing	Tight door seal is due to pressure equalizing within the wine reserve. After closing the door, wait 5–30 seconds to reopen.



The instructions for use can also be found on our website: www.asko.com



