



[Home](#) » [Climadiff](#) » **Climadiff CBI28S1B Multi-Purpose Wine Cellar User Manual** 

Contents [[hide](#)]

- 1 Climadiff CBI28S1B Multi-Purpose Wine Cellar
- 2 GENERAL SAFETY INSTRUCTIONS
- 3 DESCRIPTION OF THE APPLIANCE
- 4 TECHNICAL DATA
- 5 INSTALLATION INSTRUCTIONS
- 6 Handle installation
- 7 OPERATING INSTRUCTIONS
- 8 ÉQUIPMENT
- 9 LOADING
- 10 CARE AND MAINTENANCE
- 11 TROUBLE SHOOTING
- 12 EUROPEAN DATA SHEET
- 13 Documents / Resources
 - 13.1 References



Climadiff CBI28S1B Multi-Purpose Wine Cellar



Before use, please read and follow the safety rules and operating instructions in this manual. Firstly, we would like to thank you for purchasing a CLIMADIFF product and hope that this appliance fully lives up to your expectations. This appliance will enable you to store your bottles and bring them to service temperature, using its multi-temperature compartment(s).

GENERAL SAFETY INSTRUCTIONS

Before you use your appliance for the first time, please read this user manual carefully. Store it carefully so that you can refer to it in the future, if necessary. To reduce the risk of fire, electrical shock, or injury when using your appliance, follow these basic precautions. Generally speaking, your appliance must be maintained by a qualified professional. For your safety and correct usage, before installing and first using the appliance, read this user manual carefully, including its hints and warnings. To avoid unnecessary mistakes and accidents or to avoid damage to the appliance, it is important to make sure that all people using the appliance are thoroughly familiar with its operation and safety features. Save these instructions and be sure that they remain with the appliance if it is moved or sold, so that anyone using it throughout its life will be properly informed on its usage and safety notices. This will ensure optimum operation of the

appliance. For the safety of life and property and to avoid any risk of injury, keep the precautions of these user's instructions as the manufacturer is not responsible for damages caused by omission.

This appliance is intended exclusively for domestic use and is intended for the storage of special drink products at a storage temperature higher than that of a storage compartment for fresh products. Under no circumstances is it intended to keep food products fresh.

Make sure that your electrical installation's voltage corresponds to that on the appliance's nameplate; the appliance must be connected to an approved, earthed system. Incorrect repairs or connections can cause safety hazards. Have your electrical installation checked by a professional, if you are in any doubt.

This unit must be correctly connected to an earthed socket for your protection. Do not cut off or remove the earth wire on the mains cable supplied.

For safety reasons, do not use an electrical extension cable. If your appliance is damaged (e.g. a major impact) or suffers harm (power surge due to lightning, flood, fire), it may be dangerous to use. Disconnect the mains plug and have the appliance checked by an approved professional repairer. To prevent any danger, do not replace a damaged mains cable yourself. Contact your retailer, an approved service center or professional repairer. This appliance must be positioned such that the mains socket is accessible. Do not move the appliance once it is full: you might distort its body beyond repair. The electrical parts must not be directly accessible.

- Keep children away from the appliance.
- Do not use this appliance outdoors.

In the event that liquid is accidentally spilled (broken bottle, etc.) on electrical components (motor, etc.), disconnect the mains plug immediately. To prevent any risk of fire, electrocution or injury, do not immerse the mains cable, plug or the appliance itself in water or any other liquid. Do not handle the appliance with wet hands. Keep the appliance away from any source of heat and out of direct sunlight. Do not allow the mains cable to hang from a table or be in contact with sharp edges or hot surfaces. Do not pull on the mains cable – take hold of the plug to disconnect the appliance. Ensure that the area where your appliance is positioned can support its weight when loaded (a

75 cl bottle weighs approximately 1.3 kg). Your cellar must be placed on a flat surface. If you have to position it on a rug or carpet, place a support underneath. To prevent damaging the door gasket, make sure the door is fully open when pulling shelves out of the rail compartment

Safety of children and other vulnerable persons

- This appliance can be used by children aged from 8 years and above, and by 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. User cleaning and servicing operations should not be carried out by children, unless they are more than 8 years old and are supervised.
- Keep all packaging away from children as there is risk of suffocation.
- Risk of child entrapment. Child entrapment and suffocation are not problems of the past. Junked or abandoned appliances are still dangerous, even if they will “just sit in the garage a few days”.
- If you are discarding the appliance, pull the plug out of the socket, cut the connection cable (as close to the appliance as you can) and remove the door to prevent children playing from suffering an electric shock or from closing themselves inside it.
- If this appliance, featuring a magnetic door seals, is to replace an older appliance having a spring lock (latch) on the door or lid, be sure to make the spring lock unusable before you discard the old appliance. This will prevent it from becoming a death trap for a child.
- Keep the appliance and its power cable out of reach of children less than 8 years old.
- Before you throw away your old wine cooler: take off the door. Leave the shelves in place so that children may not easily climb inside.

General safety

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 — To avoid a hazard due to instability of the appliance, it must be fixed in accordance with the instructions.

WARNING — Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance, as they could leak or release fluids.

WARNING — 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 — Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction and ensure that air can circulate, especially if the appliance is recessed into a wall.

WARNING — Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

WARNING — Do not damage the refrigerant circuit.

WARNING — Do not use electrical appliances inside the storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

WARNING — The refrigerant and insulation blowing gas are flammable. When disposing of the appliance, do so only at an authorized waste disposal center. Do not expose to flame.

WARNING — The refrigerant of these appliances is R600a, flammable and explosive articles should not be put in or near the cabinet, to avoid the fire or explode caused.

Refrigerating fluid

The refrigerating circuit in the appliance uses refrigerating isobutene (R600a), which is a highly inflammable natural gas and is therefore dangerous for the environment. When transporting or installing the appliance, ensure that no element of the refrigerating circuit is damaged. The refrigerating fluid (R600a) is inflammable.

Caution: risk of fire

If the refrigerant circuit should be damaged:

- Avoid opening flames and sources of ignition.
- Thoroughly ventilate the room in which the appliance is situated. It is dangerous to

alter the specifications or modify this product in any way. Any damage to the cord may cause a short circuit, fire, and/or electric shock.

Electrical safety

- We decline any liability in respect of incidents caused by poor electrical installation.
- The power cord must not be lengthened. Do not use an extension cable, or adapter, or multi-way socket.
- Make sure that the power plug is not crushed or damaged. A crushed or damaged power plug may overheat and cause a fire.
- Make sure that you can access the main plug of the appliance.
- Do not pull the main cable.
- Ensure that the appliance is always electrically earthed.
- If the power plug socket is loose, do not insert the power plug. There is a risk of electric shock or fire.
- You must not operate the appliance without the interior lighting lamp cover.
- Disconnect the appliance before replacing the lighting bulb.
- The cellar is only applied with power supply of single phase alternating current of 220~240V/50Hz.
- Do not attempt to replace a damaged power cable, contact your after-sales service.
- The power socket must be easily accessible but out of reach of children. In case of doubt, contact your installation technician.

Daily use

- This appliance is intended to be used exclusively for the storage of wine.
- Do not store flammable gas or liquids in the appliance. There is a risk of an explosion.
- Do not operate any electrical appliances in the appliance (electric ice cream makers, mixers etc.).
- When unplugging always pull the plug from the mains socket and do not pull on the cable.
- Do not place hot items near the plastic components of this appliance.
- The appliance manufactures storage recommendations should be strictly adhered to. Refer to relevant instructions for storage.
- Keep burning candles lamps and other items with naked flames away from the

appliance so that do not set the appliance on fire.

- The appliance is intended for keeping beverages in normal household as explained in this instruction booklet.
- The appliance is heavy. Care should be taken when moving it. If your appliance is equipped with castors, remember that these are only designed to facilitate minor movements. Do not move the appliance over long distances.
- Never use the base, drawers, doors etc. to stand on or as supports.
- To avoid items falling and causing injury or damage to the appliance, do not overload the door racks or put food into the appliance.

Caution: cleaning and servicing

- Before carrying out servicing, switch off the power supply and disconnect the appliance.
- When cleaning the appliance, do not use metal objects, steam systems, volatile fluids, organic solvents or abrasive substances.
- Never clean appliance parts with flammable fluids. The fumes can create a fire hazard or explosion.
- Do not use sharp or pointed objects to remove ice. Use a plastic scraper.

Important information concerning installation

- Avoid locating the unit in moist areas.
- Keep the appliance away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption. Extreme cold or hot ambient temperatures may also cause the appliances not to perform properly.
- Plug the wine cooler into an exclusive, properly installed grounded wall outlet. Do not under any circumstances cut or remove the third (ground) prong from the power cord. Any questions concerning power and/or grounding should be directed toward a certified electrician or an authorized products service center.
- To ensure proper electrical connection, follow the recommendations given in the present manual.
- Unpack the appliance and visually check that it is not damaged. Do not connect a

damaged appliance. Inform your retailer or point of sale of any damage. In such a case, keep the packaging.

- It is recommended that the appliance be allowed to settle for at least 24 hours before connecting the electrical power supply, so that the compressor fluid feed is correct.
- Proper air circulation is necessary to avoid overheating. To ensure sufficient ventilation, observe the installation recommendations provided.
- In order to avoid fire risk, wherever possible, ensure that the appliance is not in contact with walls or with any hot element (compressor, condenser). Observe the installation recommendations.
- The appliance should not be placed close to radiators or cooking hot plates or gas rings.
- Check that electrical sockets remain accessible when the appliance is installed.

Power saving

To limit the electricity consumption of your appliance:

- Install it in an appropriate place (see “Installation instructions”).
- Leave the doors open as little time as possible.
- To ensure that the appliance operates properly, clean the condenser regularly (see “Maintenance”).
- Regularly inspect the door seals and ensure that they are still closing properly. If this is not the case, contact your after-sales service.

Trouble shooting

- Any electrical work should be carried out by a qualified and skilled technician.
- The appliance should be repaired by an accredited repair centre, using only the manufacturer’s original spare parts.

The appliance is designed for home use only. The manufacturer declines any liability whatsoever in the case of other use.

Safety instructions

Caution — Do not obstruct the ventilation grills on the appliance. Keep ventilation openings in the appliance enclosure or in the structure for building-in clear of obstruction.

Caution — Do not store explosive substances, such as aerosol cans containing an inflammable propellant, in the appliance

Caution — Do not damage the refrigerating circuit in the appliance.

Caution — The refrigerating units use isobutane (R600a), and should not be placed close to ignition sources (for example, electrical contacts that are exposed or open contacts that could be closed by the refrigerating fluid in the event of a leak). The refrigerating fluid type is specified on the power cabinet identification plate.

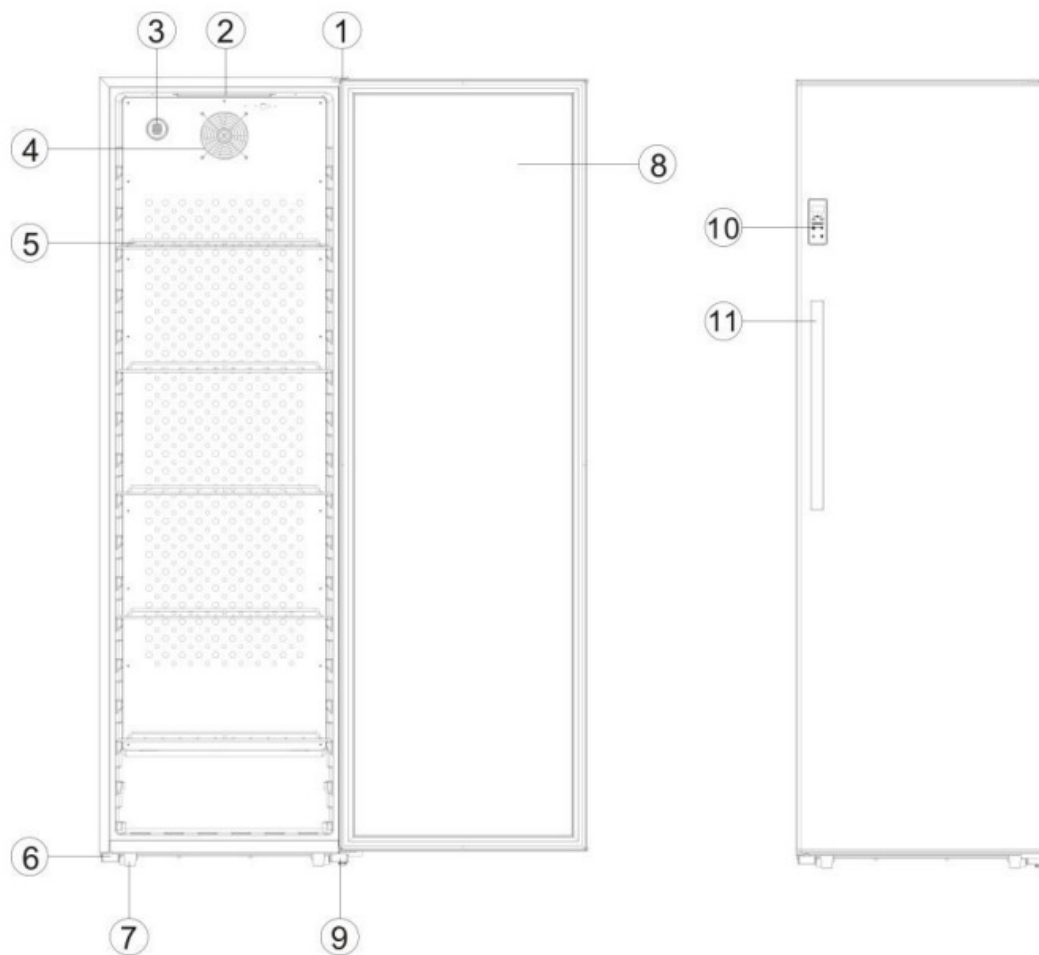
Caution — Do not use electrical equipment in the compartments of the appliance, unless they are of the type recommended by the manufacturer.

This appliance meets the requirements of all applicable European directives and their amendments, and notably complies with the following standards:

- 2011/65/EU (ROHS)
- 2014/35/EU on electrical safety
- 2014/30/EU on electromagnetic compatibility
- 643/2009/CE relating to energy labels

DESCRIPTION OF THE APPLIANCE

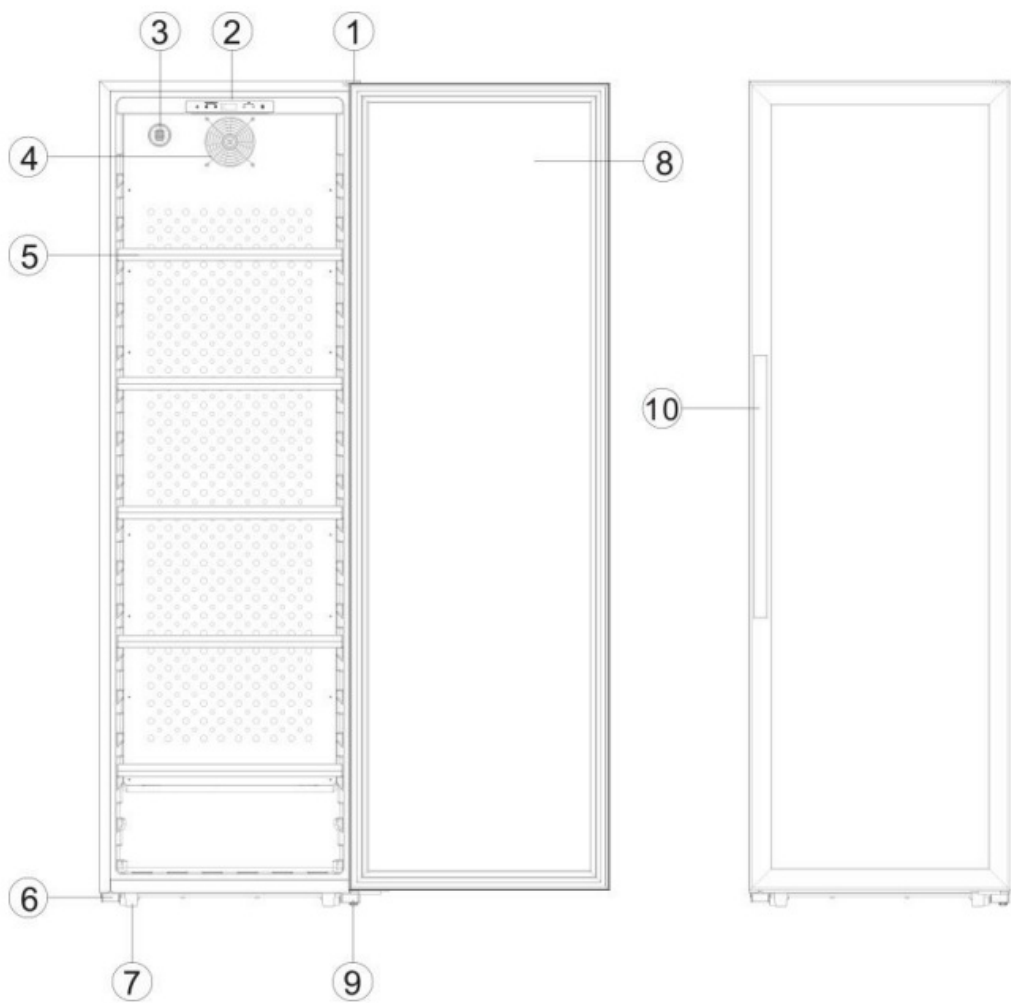
PCLP160 / PCLP205 / PCLP250



| | |
|----|-----------------|
| 1 | Upper hinge |
| 2 | LED light |
| 3 | Carbon filter |
| 4 | Fan |
| 5 | Shelf |
| 6 | Door support |
| 7 | Adjustable feet |
| 8 | Plain door |
| 9 | Lower hinge |
| 10 | Control panel |

| | |
|----|--------|
| 11 | Handle |
|----|--------|

PCLV160 / PCLV205 / PCLV250

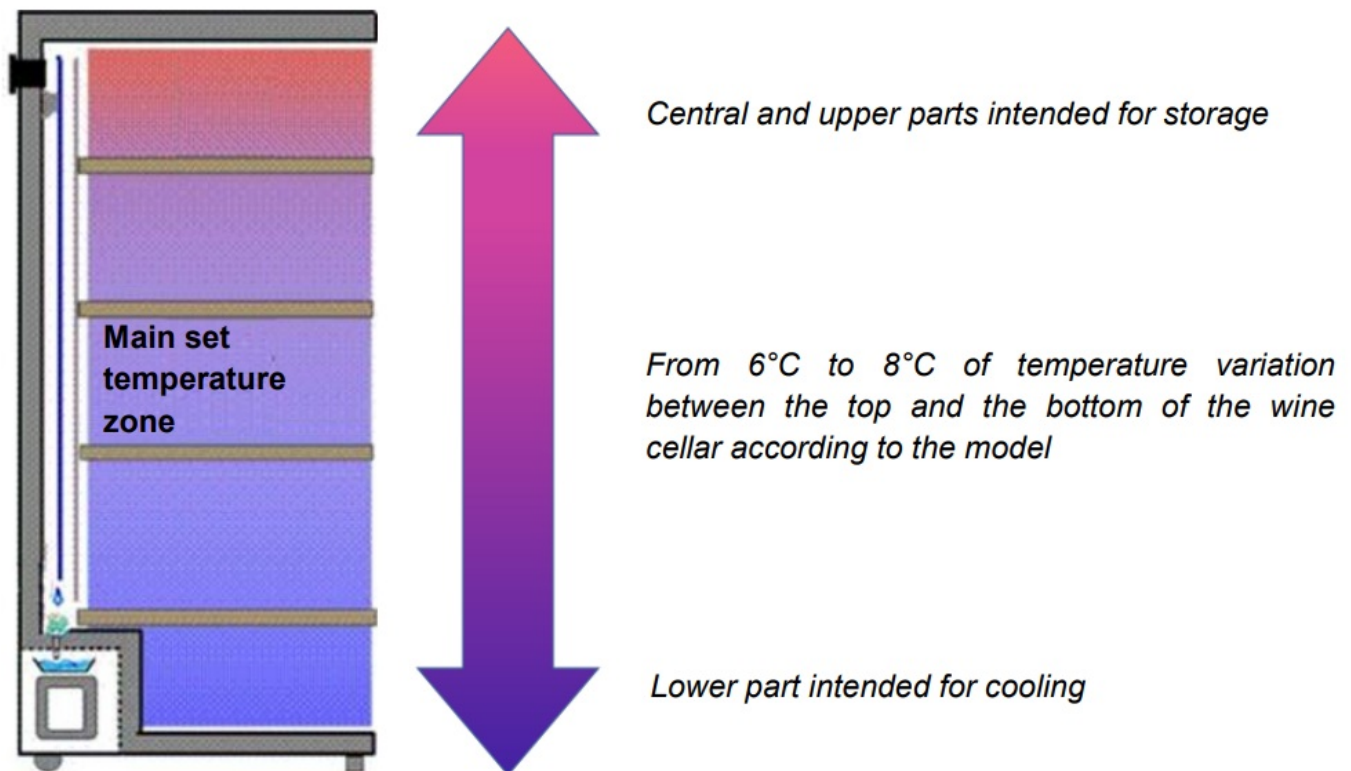


| | |
|---|--------------------|
| 1 | Upper hinge |
| 2 | Control panel |
| 3 | Carbon filter |
| 4 | Fan |
| 5 | Wooden front shelf |
| 6 | Door support |
| 7 | Adjustable feet |

| | |
|----|-------------|
| 8 | Glass door |
| 9 | Lower hinge |
| 10 | Handle |

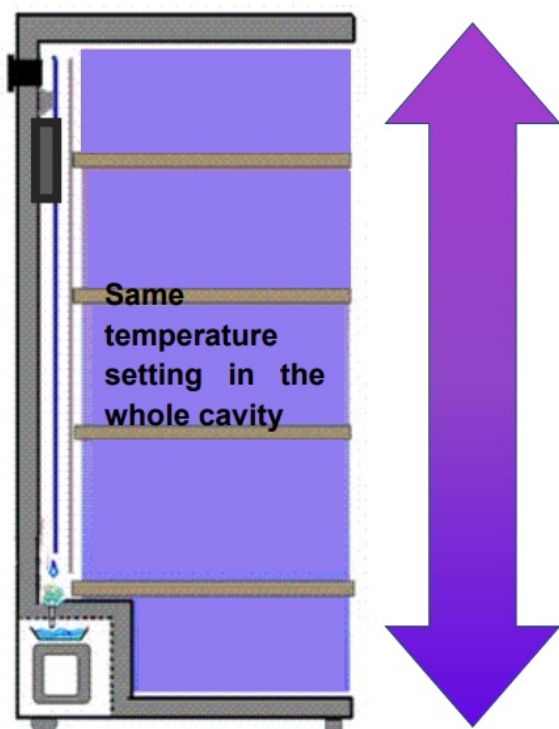
Single compartment wine cellar with multi-temperatures:

When fan is not activated



Single compartment wine cellar with single temperature:

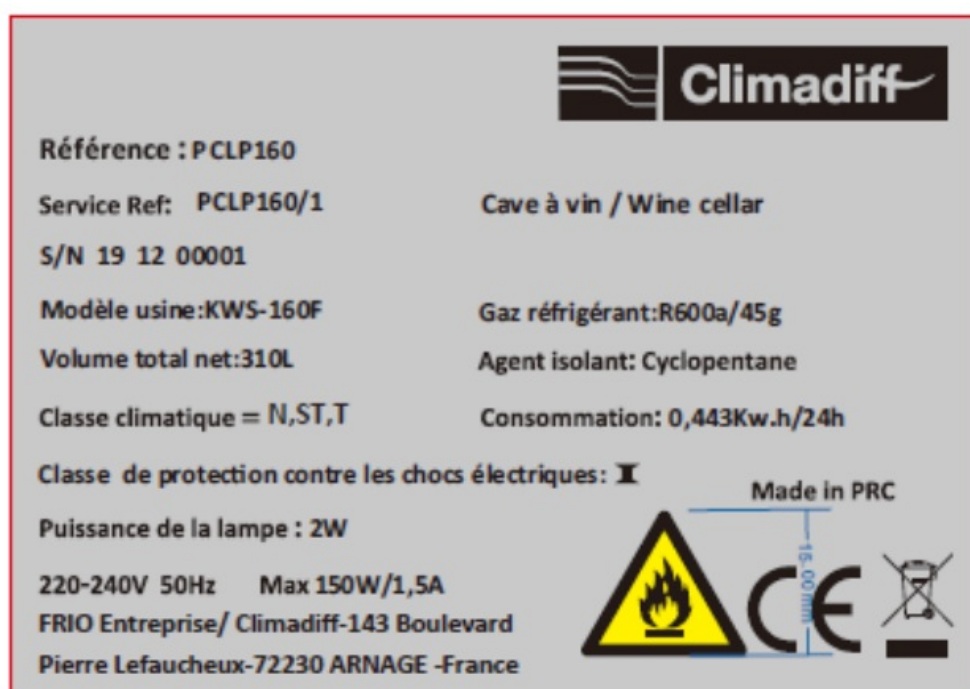
When fan is activated, it allows to homogenization the temperature inside the cavity.



Temperature variation about + or - 2°C around the set point

TECHNICAL DATA

Below is an example of the nameplate



The nameplate attached to the inside or rear of the appliance (depending on the model) includes the entire information specific to your appliance. We recommend that you make a note of its serial number in this booklet prior to installation, so that you can refer to it later (technical work, request for assistance, etc.). Once the appliance is installed and loaded, access to it is not so easy.

CAUTION: no assistance can be provided without this information.

INSTALLATION INSTRUCTIONS

Before using this appliance

- Remove the exterior and interior packing.
- Before connecting the appliance to the power source, let it stand upright for approximately 24 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Clean the interior surface with lukewarm water using a soft cloth.
- Use two or more suitably qualified people to move and install the appliance. Failure to do so can result in back or other injury.
- When disposing your appliance, please choose an authorized disposal site.
- Place your wine cooler on a floor that is strong enough to support it when it is fully loaded. To level your wine cooler, adjust the front leveling leg at the bottom of the wine cooler.
- Adequate ventilation is required, do not block the front air outlet.
- The appliance is designed to be free standing only, and should not be recessed or built-in.
- The appliance is for indoor use only.
- This appliance is intended to be used exclusively for the storage of wine.
- This appliance is using flammability refrigerant. So never damage the cooling pipe work during the transportation.
- Connect the appliance to a single socket, leaving a 30 mm gap of space between the back of the wine cellar and the wall. Be careful to support it, so that your wine cooler is perfectly level (the use of a spirit level is recommended). This will prevent any movement due to instability, generating noise and vibration, and will ensure that the door seals perfectly.

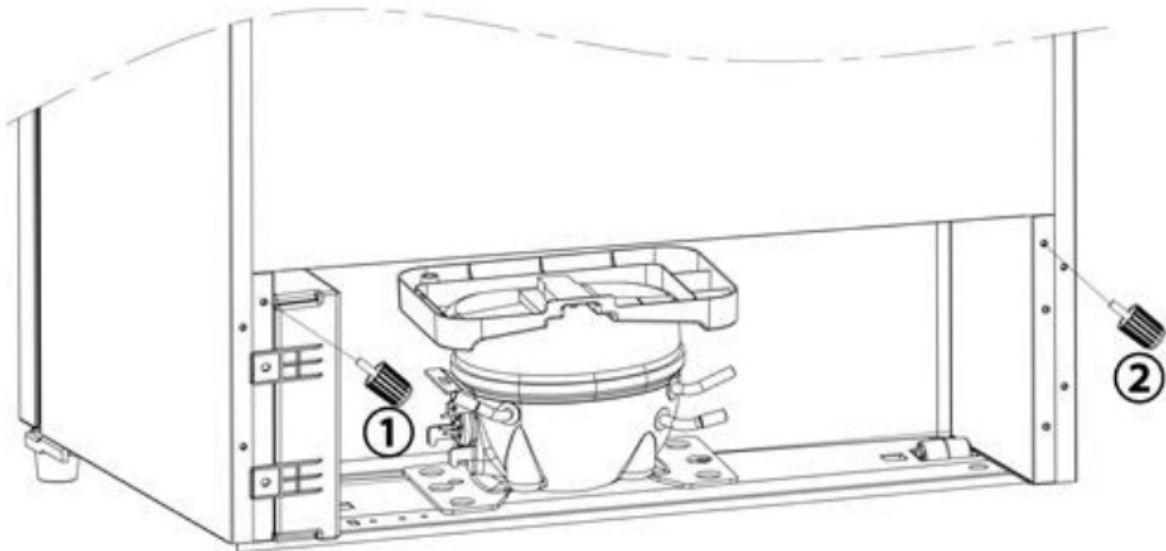
Attention

- Store wine in sealed bottles when they are lengthened.
- Do not overload the cabinet.
- Do not open the door unless necessary.

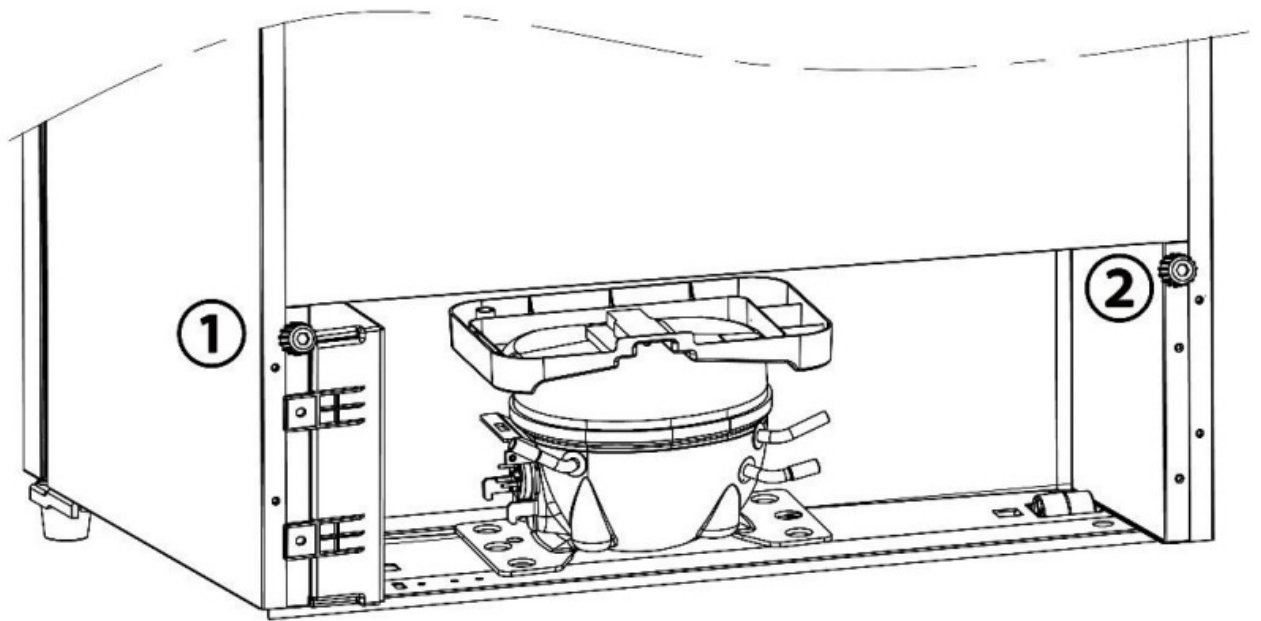
- Do not cover shelves with aluminum foil or any other shelf material which may prevent air circulation.
 - Should the wine cooler be left empty for long periods it is suggested that the appliance is unplugged, and after careful cleaning, leave the door ajar to allow air to circulate inside the cabinet in order to avoid possible condensation, mold or odors forming.
- CAUTION: please keep the appliance away from substance, which can cause ignition.

Wall stopper installation

2 wall stoppers are included in the IM bag. Before using your wine cooler, please follow below photo to install wall stoppers onto the back of the wine cooler, they will keep the space between wall and wine cooler to secure enough ventilation and protect the wine cooler.



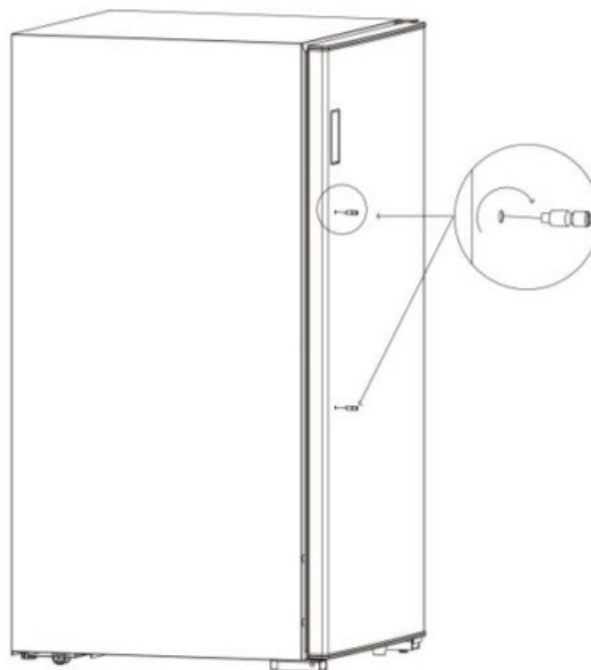
Below is photo after wall stopper being installed:



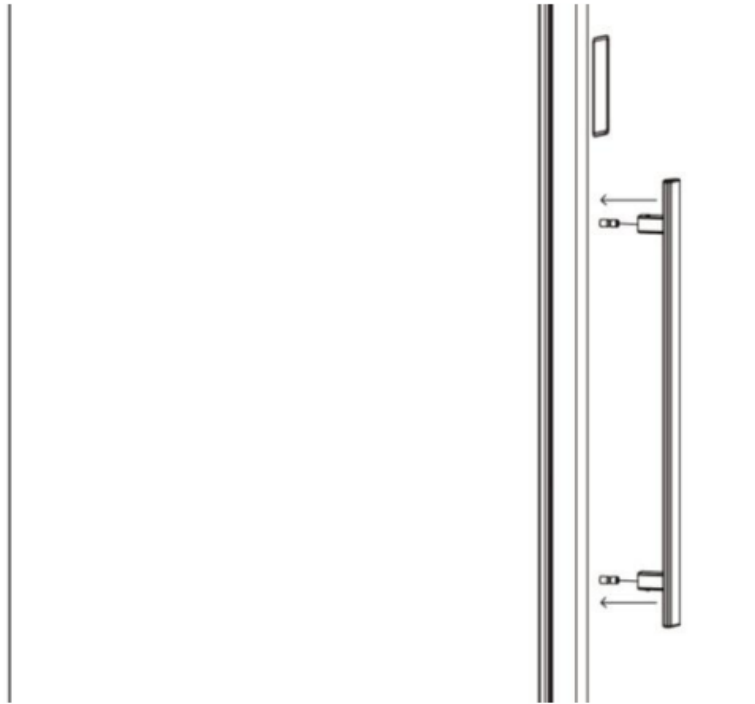
Handle installation

PCLP160 / PCLP205 / PCLP250

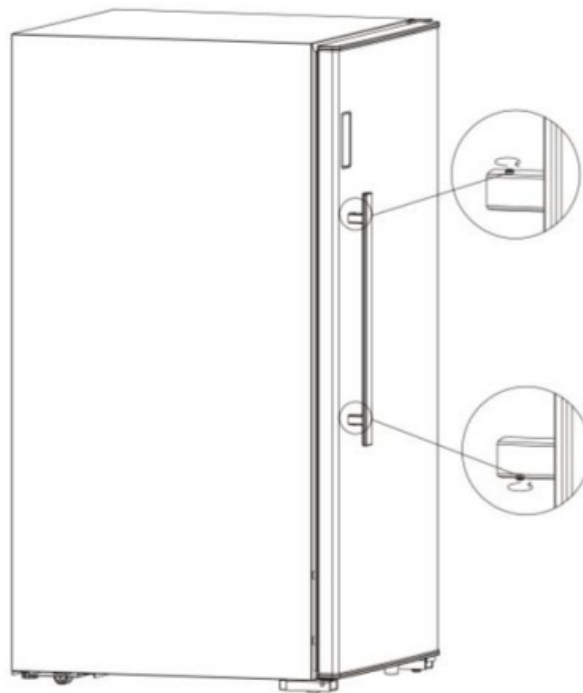
Step 1: there are two handle screws holes on the door, install handle screws into the hole as below photo:



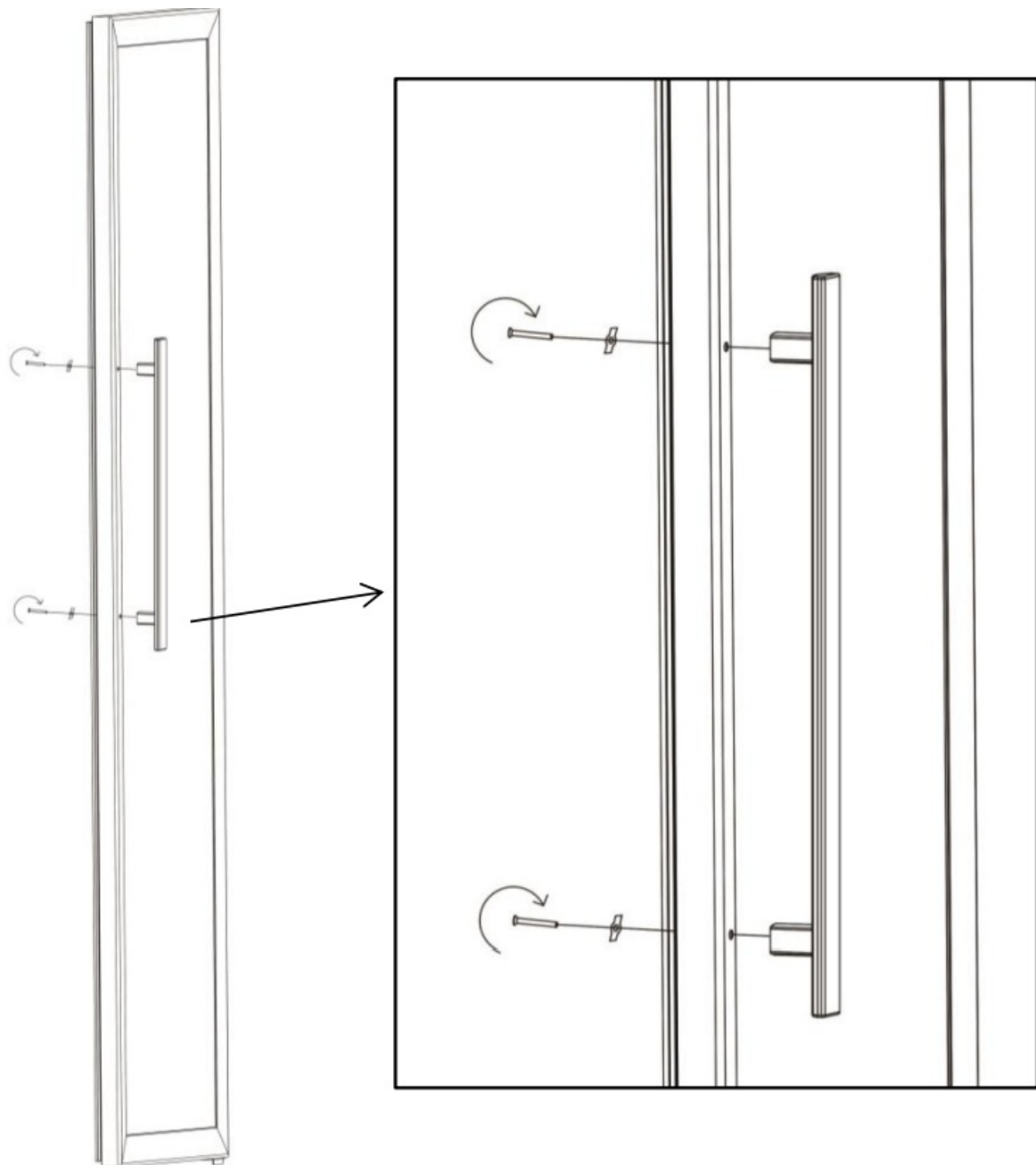
Step 2: There are two holes on the handle base, fix the handle screw into the handle hole at the bottom of the handle base as explained on the drawing here below:



Step 3: After handle is fixed onto the handle screw, there are two hexagon screws popping out, use a hexagon screw driver to fix the screws as photo below:



Follow below photo for handle installation:



Ambient room temperature limits

This appliance is designed to operate in ambient temperatures specified by its temperature class marked on the rating plate.

Note: ambient temperature affects the inner temperature and humidity of your cellar. For optimal operation, settings of your unit are carried out for ambient temperatures from 23°C to 25°C.

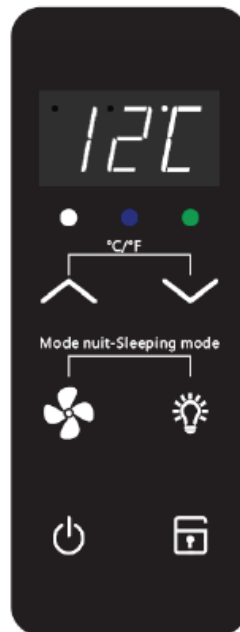
OPERATING INSTRUCTIONS

It is recommended that you installed your appliance in a place where the ambient temperature is between 16-43°C. If the ambient temperature is above or below

recommended temperatures, the performance of the unit may be affected and it may not be possible to obtain temperature between 5- 20°C.








Control panel








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PCLV160 / PCLV205 / PCLV250



- Press  button for 5 seconds to turn on or turn off the appliance.
- All controls will be locked after 20 seconds if there is no operation. Press  button for 5 seconds to unlock it. When all control are locked, the white LED light  will be on. When pressing any button under lock situation, the white LED light  will flash to warn users that controls are locked.
- Press  button to turn on or turn off LED light.
- Press  button to turn on or turn off the fan, when fan is on, the blue LED light  will be on.

- When cooling function is on, the green LED light  will be on.
- Press  and  buttons to adjust temperature of wine cooler. The temperature selected will increase/decrease by 1°C with each press of the buttons.
- Press  and  together for 5 seconds to change Celsius to Fahrenheit
- Press  and  together for 5 seconds to enter standby mode. Under standby mode, all displays including 3 working LED lights will be off, but the wine cooler is still working. Press any key to stop standby mode.

Tip: immerse a suitable thermometer in a clear glass bottle filled with water and place it in the middle of the cellar. Wait at least 24 hours before checking the temperature. Then adjust the thermostat in the light of the temperature read and that required.

Note: when you wish to switch from a single compartment wine cellar with multi temperature (when fan is not activated) to a single compartment wine cellar with mono temperature (when fan is activated and homogenizes the internal temperature), or vice versa, it is necessary to wait 72 hours before the inner temperature of the wine is correctly regulated and becomes stabilized.

ÉQUIPMENT

The climate control system

According to advice from specialists, the ideal temperature for storing wine is around 12°C, within a bracket of 10 to 14°C. Do not confuse this with service temperature, which varies between 5 and 20°C, depending on the specific nature of the wine. It is especially important to avoid sudden changes in temperature. Designed by specialists for oenophiles, this appliance, unlike a simple refrigerator, takes into account the sensitivity of grand cru wines to sudden variations in temperature by ensuring the close control of a constant average temperature.

The anti-vibration system

The refrigeration compressor is equipped with special dampers (silent-blocks) and the inner space is insulated from the body by a thick layer of polyurethane foam. These characteristics prevent the transmission of vibration to your wines.

Defrosting

Your appliance is equipped with an automatic defrost cycle. When a cooling cycle finishes, the appliance's refrigerated surfaces are defrosted automatically. The defrost water is channeled into a condensates evaporation tray which is located in the back of the appliance near the compressor. The heat produced by the compressor then evaporates the condensates collected in the tray.

The winter system

The winter kit is a frost protection system which enables the cellar to operate in an environment where the temperature is between 0 and 43°C. A sensor located inside the appliance triggers a low power electrical element when the inner temperature of the wine cellar becomes inferior by 3°C than the set temperature. This is a low power element to avoid sudden rises in the temperature of the wine and so avoid thermal shocks that are damaging to the preservation of the wine. The kit is intended to raise the cellar's internal temperature even before there is a thermal exchange with the bottles. The kit is designed to heat the internal temperature of the cellar even before a heat exchange has occurred with the bottles. The winter system keeps the temperature inside the wine cellar the same as the programmed temperature. When the system is activated and the internal temperature reaches the set temperature, the system stops.

Note: when the winter system is running, several hours are required before reaching the desired temperature and stabilizing it.

CAUTION: when winter system is operating, multi-temperature mode (fan off) is no longer possible. The wine cellar maintains the set temperature and switches automatically to monotemperature mode to preserve the wines. The ventilation system: charcoal filter Pure air continually changed and filtered! Your Climadiff wine cellar is equipped with a continuous fresh air system, filtered by a charcoal filter. This is a 5 cm diameter black plastic washer in the top left of the cellar at the back. It should be replaced annually and can be bought from the accessories section of our web site at www.climadiff.com.



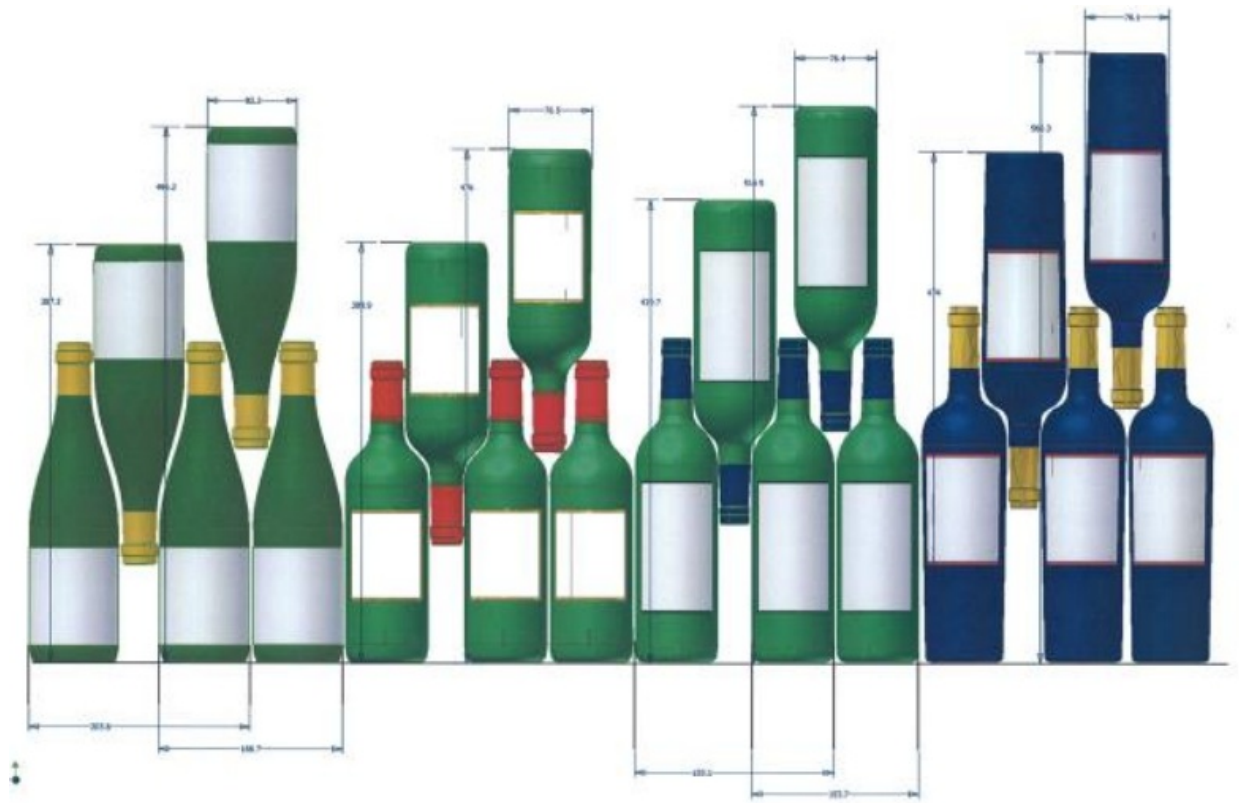
To remove it, turn the charcoal filter to set free pins and pull it directly from the inside of the cellar towards you.

LOADING

The maximum recommended loading quantities for bottles are given as guidelines and are indicative only; they provide a quick estimate of the size of the appliance (similar to the capacity of a refrigerator expressed in liters).

They correspond to tests conducted with a standard bottle: the standard “75 cl light Bordeaux” bottle – standards apply the geographical origin of each bottle shape (Bordeaux, Burgundy, Provence, etc.) and a type (traditional, heavy, light, flute, etc.), each with its own diameter and height. In reality and in extreme cases, you could store more bottles by stacking the same type of bottle without using shelves, but a varied cellar comprises a wide variety of bottles and the practical aspect of everyday cellar management limits its capacity. You will therefore probably load the appliance a little less than the recommended maximum.

Types of bottle:

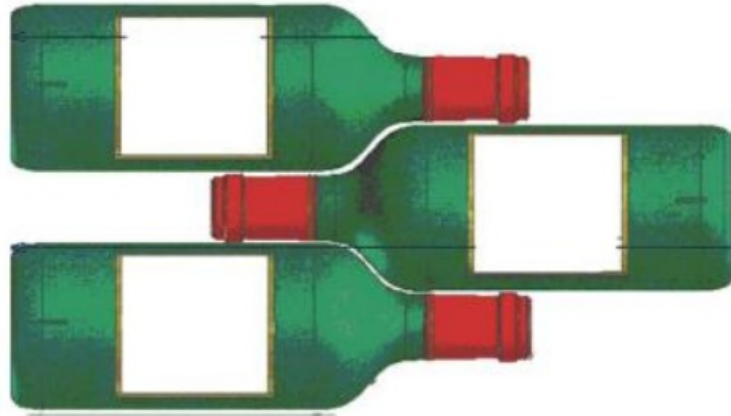
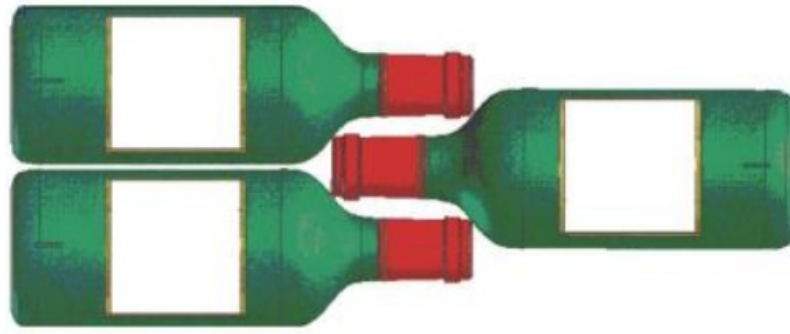


We see here 4 kinds of 75 cl wine bottles: Burgundy and Bordeaux wine bottles of different dimensions. There are many others of all shapes and sizes.

For example, if a wine cellar is loaded only with Burgundy wine bottles, there will be approximately 30% fewer bottles than the initial quantity calculated for Bordeaux bottles

Criss-crossing types

- Top-to-bottom neck-to-neck:
- Note the difference in depth!
- Top-to-bottom neck between bottle bodies:
- Increased loading.



Thanks to the half-shelf in metal provided with your wine cellar, you can store vertically up to 12 75cl Bordeaux traditional type bottles. Ideal for already opened bottles!



Examples of serving temperatures

To be observed when tasting, in order to avoid missing out on the rich aromas of your

wines! Opinions vary, and the ambient temperature too, but many people agree on the following:

- Prestigious Bordeaux wines – Reds 16 – 17°C
- Prestigious Burgundy wines – Reds 15 – 16°C
- Prestigious dry white vintages 14 – 16°C
- Light, young, fruity reds 11 – 12°C
- Provence rosés, primeur wines 10 – 12°C
- Dry whites and vin de pays reds 10 – 12°C
- Vin de pays whites 8 – 10°C
- Champagnes 7 – 8°C
- Sweet wines 6°C

CARE AND MAINTENANCE

Before cleaning your appliance (something that should be done regularly), disconnect it by removing the plug or by pulling the fuse on the circuit. Before using your appliance for the first time and regularly after that, we recommend that you clean the inside and outside (front, side and top) with warm mixed with a gentle cleaning product. Rinse with clean water and allow to dry before reconnecting. Do not use solvents or abrasives. When the appliance is switched on for the first time, there may be a residual odour. In that case, run the appliance empty for a few hours at the coldest possible temperature. The cold will kill any odours.

In case of a power cut

Most power cuts are resolved within a short time. A power cut of 1 or 2 hours will not affect the temperature in your cabinet. To protect your wines during a power cut, avoid opening the door as much as possible. During very long power cuts, take the necessary measures to protect your wine.

- If the appliance is disconnected or if there is a power cut, you must wait three to five minutes before re- starting. If you try to re-start before this time, the compressor will only re-start after 3 to 5 minutes (if the temperature requires).
- When switching on for the first time or following a prolonged shutdown, it is possible that when restarting, the temperatures selected and those displayed are not the same.

This is normal. It will take a few hours before they stabilize.

Vacation time

- Short vacations: leave the wine cooler operating during vacations of less than three weeks.
- Long vacations: if the appliance will not be used for several months, remove all items and turn off the appliance. Clean and dry the interior thoroughly. To prevent odor and mold growth, leave the door open slightly: blocking it open if necessary.

Moving your wine cooler

- Remove all items.
- Securely tape down all loose items (shelves) inside your appliance.
- Turn the adjustable leg up to the base to avoid damage.
- Tape the door shut.
- Be sure the appliance stays secure in the upright position during transportation. Also protect outside of appliance with a blanket, or similar item.

Energy saving tips

- The wine cooler should be located in the coolest area of the room, away from heat producing appliances, and out of the direct sunlight.
- Ensure that the unit is adequately ventilated. Never cover air vents.
- Only open the door for as long as necessary.

IN THE EVENT OF A BREAKDOWN

Despite the care we take during production, a breakdown can never be totally ruled out. Before contacting your retailer's after-sales department, please check that:

- The appliance is properly plugged in
- There is not a power cut in progress
- The breakdown is not one of those described in the table at the end of this manual

IMPORTANT: if the power cable supplied is damaged, it must be replaced by the manufacturer, a service centre approved by the brand or the retailer. In all events, it must

be replaced by qualified personnel in order to avoid any risk of injury.

IF THESE CHECKS REVEAL NOTHING, THEN CONTACT YOUR RETAILER'S AFTER-SALES DEPARTMENT.

CAUTION!

Unplug the appliance before carrying out any maintenance or repair work.

TROUBLE SHOOTING

You can solve many common Wine cooler problems easily, saving you the cost of a possible service call. Try the suggestions below to see if you can solve the problem before calling the servicer.

| PROBLEM | POSSIBLE CAUSE |
|--|---|
| <i>Wine cooler does not operate</i> | <ul style="list-style-type: none">• <i>Not plugged in</i>• <i>The appliance is turned off</i>• <i>The circuit breaker tripped or a blown fuse</i> |
| <i>Wine cooler is not cold enough</i> | <ul style="list-style-type: none">• <i>Check the temperature control setting</i>• <i>External environment may require a higher setting</i>• <i>The door is opened too often</i>• <i>The door is not closed completely</i>• <i>The door gasket does not seal properly</i>• <i>The wine fridge has recently been disconnected for a period of time. Four hours are required for the wine fridge to cool down completely</i>• <i>Insufficient free space around the appliance</i> |
| <i>The cellar is too cold</i> | <ul style="list-style-type: none">• <i>The thermostat is set to provide excessive cooling: adjust it</i> |
| <i>The humidity level is too high</i> | <ul style="list-style-type: none">• <i>Humidity is regulated by the principle of thermodynamics. During a cooling period, a frost forms (cold air dries the air); humidity will decrease. During a heating period, the frost melts and humidity will increase</i>• <i>It is essential to calculate an average value over several cycles and not from a single reading</i>• <i>Humidity level can be affected by an ambient temperature too low (rate will drop) or too high (rate will rise). The degree of hygrometry is optimal when the ambient temperature is between 20°C and 25°C</i> |
| <i>Bottle labels are coming unstuck</i> | <ul style="list-style-type: none">• <i>There are three alternatives for reducing the cellar's humidity:</i> |

- Replace the charcoal filter
- Decrease the temperature slightly inside the cellar
- Remove the water tray if you have added one into your wine cellar

The humidity level is too low

- Humidity is regulated by the principle of thermodynamics. During a cooling period, a frost forms (cold air dries the air); humidity will decrease. During a heating period, the frost melts and humidity will increase
- It is essential to calculate an average value

over several cycles and not from a single reading

- Humidity level can be affected by an ambient temperature too low (rate will drop) or too high (rate will rise). The degree of hygrometry is optimal when the ambient temperature is between 20°C and 25°C
- To increase the humidity in the cellar, there are two alternatives:
 - Place a tray inside your appliance and add water into it to raise the moisture rate
 - Raise the temperature slightly inside the cellar

The temperature in the cellar is not consistent

- The actual temperature to take into account is the temperature in the bottle. The temporary variations which you observe correspond to the compressor's operating cycles
- It is through this principle of a series of small variations in the air inside your wine cellar that a suitable average temperature is obtained, ensuring the best conditions for maturing your wine
- Temperature variations are related to cold cycles but are too short to change the temperature of the wines because liquid has a greater inertia than air. Liquid thus remains always at the mean temperature
- If the temperature noted in your wine cellar is different from that usually seen and it does not change continuously (over several hours), please contact your retailer's after-sales service

- *If ambient temperature is very low, the temperature obtained may be slightly below the set temperature. If winter system is operating, the cellar automatically switches to mono-temperature mode to guarantee the good preservation of your wines*

The light does not work

- *Not plugged in*
- *The circuit breaker tripped or a blown fuse*
- *The bulb has burned out, contact your after-sales service*
- *The light switch is "OFF"*

Vibrations

- *Check to assure that the wine cooler is level*
- *If the wine fridge is touching the wall, re-level it and move it away from the wall*
- *If continued vibration occurs, turn off the wine cellar, unplug the power plug and contact our after sales support center for further assistance*

The wine cooler seems to make too much noise

- *The rattling noise may come from the flow of the refrigerant, which is normal*
- *As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant in your wine cooler*
- *Contraction and expansion of the inside walls*

| | |
|--|---|
| | <ul style="list-style-type: none"> may cause popping and crackling noises The wine cooler is not level Check if fan is in good condition |
| The cellar's compressor runs continuously | <ul style="list-style-type: none"> If no cold is being produced, call your after-sales service |
| Compressor turns on and off frequently | <ul style="list-style-type: none"> The room temperature is hotter than normal A large amount of contents has been added to the wine cooler The door is open too often The door is not closed completely The temperature control is not set correctly The door gasket does not seal properly |
| The door will not close properly | <ul style="list-style-type: none"> The wine cooler is not level The door was reversed and not properly installed The gasket is dirty The shelves are out of position A part of the contents is preventing the door from closing |
| LED display is not working properly | <ul style="list-style-type: none"> Control panel failed Power PCB has broken The appliance is not plugged in The probe is not working Check that you didn't activate the standby mode (see chapter "Operating instructions") |
| High temperature warning HOO | <ul style="list-style-type: none"> Inside temperature is higher than 25°C for over 6 hours, display will flash "HOO" with beeping sound Press any key to remove beeping and contact your after sales-service Turn off your wine cellar by pressing the On/Off button and unplug it |
| Low temperature warning LOO | <ul style="list-style-type: none"> Inside temperature is lower than 2°C for over 3 hours, display will flash "LOO" with beeping sound Press any key to remove beeping and contact your after sales-service Turn off your wine cellar by pressing the On/Off button and unplug it |

Replacing light

This appliance consists of light-emitting diodes (LEDs). This type of diode cannot be changed by the consumer. The lifetime of these LEDs is normally sufficient for no change to be made. If however, and despite all the care taken during the manufacture of your wine cellar, the LEDs were defective, please contact your after-sales service for any intervention.

ENVIRONMENT

This appliance is marked according to the European directive 2012/19/CE on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



■ The symbol on the product, or on the documents accompanying the product, the Crossed Out Wheelie Bin, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment, or, if you are buying an equivalent product, to the retailer of the new product. The user is responsible for taking the appliance to the appropriate collection centre at the end of its useful life. Selective and appropriate collection for the recycling of no longer used appliances and their disposal and destruction in an environmentally friendly manner, helps to prevent potential negative effects on the environment and health, and encourages the recycling of materials used to make the product.

For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.

WARNING

As we continuously improve our products for the benefit of our customers, we reserve the right to modify technical characteristics without notice. Warranties for CLIMADIFF brand products are offered exclusively by selected retailers. No part of these instructions may be considered as a supplementary guarantee.

FRIO ENTREPRISE cannot be held liable for errors or technical or editorial omissions in this document.

Non-binding document.

EUROPEAN DATA SHEET

according to the regulations (UE) N°1060/2010

- POLYVALENT OR AGEING WINE CABINET

| | |
|---------------------------------------|--|
| BRAND | CLIMADIFF |
| COMMERCIAL REFERENCE | PCLP160 |
| POWER SUPPLY | 220-240 V / 50 Hz |
| PRODUCT DIMENSIONS (W x D x H) | 545 x 710 x 1294 mm |
| NET WEIGHT | 52 kg |
| APPLIANCE CATEGORY | 2 |
| ENERGY EFFICIENCY CLASS | A |
| ENERGY CONSUMPTION | Energy consumption 162 kWh per year calculated on the basis of results obtained over 24 hours in standardized test conditions. Actual energy consumption depends on conditions of use and the location of the appliance. |
| NET VOLUME | 310 L |
| ADJUSTABLE TEMPERATURES | 5 – 20°C |
| NO FROST | Automatic defrost |

| | |
|---|---|
| CLIMATE CLASS | <p>Climate class: T</p> <p>This appliance is designed to be used at an ambient temperature of between 16°C (lowest) and 43°C (highest).</p> |
| ACOUSTIC EMISSIONS IN AIR IN dB(A) RE 1 pW | 43 dB(A) |
| INSTALLATION TYPE | Free-standing installation |

This appliance is intended exclusively for the storage of wine.

POLYVALENT OR CONSERVATION WINE CABINET

| | |
|---------------------------------------|---------------------|
| BRAND | CLIMADIFF |
| COMMERCIAL REFERENCE | PCLV160 |
| POWER SUPPLY | 220-240 V / 50 Hz |
| PRODUCT DIMENSIONS (W x D x H) | 595 x 700 x 1294 mm |
| NET WEIGHT | 59.5 kg |
| APPLIANCE CATEGORY | 2 |
| ENERGY EFFICIENCY CLASS | C |

| | |
|---|--|
| ENERGY CONSUMPTION | Energy consumption 274 kWh per year calculated on the basis of results obtained over 24 hours in standardized test conditions. Actual energy consumption depends on conditions of use and the location of the appliance. |
| NET VOLUME | 309 L |
| ADJUSTABLE TEMPERATURES | 5 – 20°C |
| NO FROST | Automatic defrost |
| CLIMATE CLASS | Climate class: T This appliance is designed to be used at an ambient temperature of between 16°C (lowest) and 43°C (highest). |
| ACOUSTIC EMISSIONS IN AIR IN dB(A) RE 1 pW | 43 dB(A) |
| INSTALLATION TYPE | Free-standing installation |

This appliance is intended exclusively for the storage of wine

POLYVALENT OR AGEING WINE CABINET

| | |
|-----------------------------|-----------|
| BRAND | CLIMADIFF |
| COMMERCIAL REFERENCE | PCLP205 |

| | |
|---|--|
| POWER SUPPLY | 220-240 V / 50 Hz |
| PRODUCT DIMENSIONS (W x D x H) | 595 x 710 x 1588 mm |
| NET WEIGHT | 61.5 kg |
| APPLIANCE CATEGORY | 2 |
| ENERGY EFFICIENCY CLASS | A |
| ENERGY CONSUMPTION | <p>Energy consumption 169 kWh per year calculated on the basis of results obtained over 24 hours in standardized test conditions. Actual energy consumption depends on conditions of use and the</p> <p>location of the appliance.</p> |
| NET VOLUME | 389 L |
| ADJUSTABLE TEMPERATURES | 5 – 20°C |
| NO FROST | Automatic defrost |
| CLIMATE CLASS | <p>Climate class: T</p> <p>This appliance is designed to be used at an ambient temperature of between 16°C</p> <p>(lowest) and 43°C (highest).</p> |
| ACOUSTIC EMISSIONS IN AIR IN dB(A) RE 1 pW | 44 dB(A) |
| INSTALLATION TYPE | Free-standing installation |

This appliance is intended exclusively for the storage of wine

POLYVALENT OR CONSERVATION WINE CABINET

| | |
|---------------------------------------|--|
| BRAND | CLIMADIFF |
| COMMERCIAL REFERENCE | PCLV205 |
| POWER SUPPLY | 220-240 V / 50 Hz |
| PRODUCT DIMENSIONS (W x D x H) | 595 x 700 x 1588 mm |
| NET WEIGHT | 70 kg |
| APPLIANCE CATEGORY | 2 |
| ENERGY EFFICIENCY CLASS | C |
| ENERGY CONSUMPTION | Energy consumption 273 kWh per year calculated on the basis of results obtained over 24 hours in standardized test conditions. Actual energy consumption depends on conditions of use and the location of the appliance. |
| NET VOLUME | 387 L |
| ADJUSTABLE TEMPERATURES | 5 – 20°C |
| NO FROST | Automatic defrost |

| | |
|---|---|
| CLIMATE CLASS | <p>Climate class: T</p> <p>This appliance is designed to be used at an ambient temperature of between 16°C (lowest) and 43°C (highest).</p> |
| ACOUSTIC EMISSIONS IN AIR IN dB(A) RE 1 pW | 44 dB(A) |
| INSTALLATION TYPE | Free-standing installation |

This appliance is intended exclusively for the storage of wine

POLYVALENT OR AGEING WINE CABINET

| | |
|---------------------------------------|---------------------|
| BRAND | CLIMADIFF |
| COMMERCIAL REFERENCE | PCLP250 |
| POWER SUPPLY | 220-240 V / 50 Hz |
| PRODUCT DIMENSIONS (W x D x H) | 595 x 710 x 1882 mm |
| NET WEIGHT | 74 kg |
| APPLIANCE CATEGORY | 2 |
| ENERGY EFFICIENCY CLASS | A |

| | |
|---|--|
| ENERGY CONSUMPTION | Energy consumption 177 kWh per year calculated on the basis of results obtained over 24 hours in standardized test conditions. Actual energy consumption depends on conditions of use and the location of the appliance. |
| NET VOLUME | 469 L |
| ADJUSTABLE TEMPERATURES | 5 – 20°C |
| NO FROST | Automatic defrost |
| CLIMATE CLASS | Climate class: T This appliance is designed to be used at an ambient temperature of between 16°C (lowest) and 43°C (highest). |
| ACOUSTIC EMISSIONS IN AIR IN dB(A) RE 1 pW | 43 dB(A) |
| INSTALLATION TYPE | Free-standing installation |

This appliance is intended exclusively for the storage of wine


POLYVALENT OR CONSERVATION WINE CABINET

| | |
|-----------------------------|-----------|
| BRAND | CLIMADIFF |
| COMMERCIAL REFERENCE | PCLV250 |

| | |
|---|---|
| POWER SUPPLY | 220-240 V / 50 Hz |
| PRODUCT DIMENSIONS (W x D x H) | 595 x 700 x 1882 mm |
| NET WEIGHT | 83 kg |
| APPLIANCE CATEGORY | 2 |
| ENERGY EFFICIENCY CLASS | C |
| ENERGY CONSUMPTION | <p>Energy consumption 306 kWh per year calculated on the basis of results obtained over 24 hours in standardized test conditions. Actual energy consumption depends on conditions of use and the location of the appliance.</p> |
| NET VOLUME | 468 L |
| ADJUSTABLE TEMPERATURES | 5 – 20°C |
| NO FROST | Automatic defrost |
| CLIMATE CLASS | <p>Climate class: T</p> <p>This appliance is designed to be used at an ambient temperature of between 16°C (lowest) and 43°C (highest).</p> |
| ACOUSTIC EMISSIONS IN AIR IN dB(A) RE 1 pW | 43 dB(A) |
| INSTALLATION TYPE | Free-standing installation |

This appliance is intended exclusively for the storage of wine

Documents / Resources

| | |
|---|---|
|  | Climadiff CBI28S1B Multi-Purpose Wine Cellar [pdf] User Manual CBI28S1B Multi-Purpose Wine Cellar, CBI28S1B, Multi-Purpose Wine Ce llar, Purpose Wine Cellar, Wine Cellar |
|---|---|

References

- [User Manual](#)

📁 Climadiff

🔍 CBI28S1B, CBI28S1B Multi-Purpose Wine Cellar, Climadiff, Multi-Purpose Wine Cellar, Purpose Wine Cellar, Wine Cellar

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