

## **Custom Wine Installation / Operation**

RPI Wine Cases are designed to maintain product temperatures between 45° F. and 55° F.

Every self-contained Custom Wine Case has been preset at the factory to hold an average of approximately 50° F. product temperatures. For white wine, the desirable temperature range is between 45° F. and 50° F, for red wine the desirable temperature is between 50° F. and 55°F.

*Note: For Remote Refrigeration Applications, The temperature control has not been preset at the factory. The control will need to be adjusted after final installation. (Refer to Adjusting the temperature control below)*

### ***Selecting a location for your wine case:***

Select an area for your wine case away from windows so that it is not exposed to direct sunlight.

As with any refrigerator, the area needs to be well ventilated and have an adequate supply of fresh air for the condensing unit and to exhaust heat generated by the compressor.

The floor must be suitable to support the weight of the refrigerated cabinet and the maximum “ full load ” of the bottles of wine being stored.

## ***Installation:***

The wine cabinet must be level for proper condensation drainage.

- Level the cabinet “front to back” and “left to right”.

It is highly recommended to run the condensation line to a floor drain. The line must be pitched properly to insure adequate drainage and removal of condensation.

- Locate the condensation line at the rear of the cabinet and run it to an accessible floor drain. Make sure the line is free of kinks so the condensation water can flow freely to the floor drain.

***Note:*** *It is recommended to make a small loop in the drain line to create a trap. This will prevent warm air from outside the cabinet entering the cooler housing through the drain line.*

## ***Automatic Condensation Removal***

If a floor drain is not available, an optional electric condensate evaporation pan, purchased separately from **RPI** can be installed to remove condensation. If a separate condensate pan is needed,:

- Place the condensate pan in a level area away from flammable surfaces.

***Caution:*** *The condensate pan gets very hot when the float is activated by water*

- Plug the condensate pan into a 120-volt electric outlet.
- Run the condensate line as mentioned above to the condensate pan.

*Note: A float energizes the electric heating element in the condensate pan. As the water fills up the pan, a float activates a switch to allow the element to heat up. The element boils the water in the pan changing it to steam. As the water level decreases in the pan, the float releases the switch, which de-energizes the heating element. There are no adjustments to the condensate evaporator pan.*

### ***Electrical Supply:***

It is recommended that a direct, properly fused line, of the proper size wire be installed from the main supply to your wine cabinet. The wiring should be done by a qualified electrician in accordance with all local electrical codes.

Refer to the serial tag in the cabinet for the proper supply voltage.

- Plug the power cord into the outlet.

### ***Operation:***

Your wine case is designed to operate in surrounding ambient conditions not to exceed 75° F. and 55% relative Humidity.

Allow the wine cabinet to operate for approximately (4) hours before placing product in the cabinet.

After the cabinet has been operating for (4) hours,

- Place the wine bottles on the wine racks in the refrigerated cabinet.

- Allow the cabinet to run with the wine bottles installed for approximately (24) hours.
- Check the temperature in the case.

### ***Adjusting the Temperature Control:***

Refer to the instruction sheet attached to the temperature control in the cabinet. If it becomes necessary to change the temperature setting,

- Increase or decrease the control setting in very small increments. (No more than 2° at a time).
- Wait at least one hour in between adjustments. This will allow the product and the interior of the cabinet time to adjust to the temperature change.
- There can be a 2° - 3°F. offset in the temperature reading on the display.

For example, if you set the control to 45° F., the unit will cycle off and on between 45° and 47° F. This is a normal operation and helps prevent the refrigeration system from short cycling.

- For Remote Refrigeration Installations, follow the same procedures for adjusting the temperature control above.

### ***Maintenance:***

All RPI refrigerators are equipped with motors that have lifetime-oiled bearings. The motor compressor is a sealed unit and is self-lubricating.

*At least Every Three Months, the condensing coil must be cleaned of all dust and dirt. A vacuum cleaner should be used to remove dirt collected on the face of the coil.*

### **Warning**

***Failure to clean the condensing coil can cause failure to the compressor, which will not be covered by Warranty.***

***Keep this manual and any attached instructions in a safe place for future reference.***

***For your records enter Model and Serial number of your wine cabinet.***

***Model Number*** \_\_\_\_\_

***Serial Number*** \_\_\_\_\_