BE A **PRO** IN YOUR KITCHEN

Kucht Wine Cooler

K510WB
USER MANUAL

APPLICABLE MODEL: K510WB

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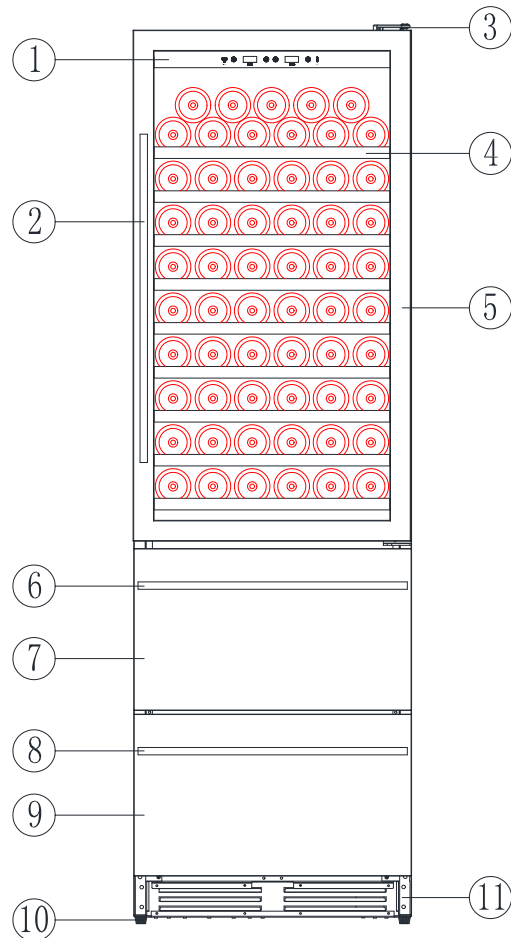**6. 54L Drawer Handle**

7. 54L Drawer Door

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9. 45L Drawer Door

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Safety Tips

Before using this appliance, it must be properly positioned and installed as described in this manual, so please read carefully. To reduce the risk of fire, electrical shock or injury when using the appliance, follow these basic precautions.

⚠ DANGER ⚠

- Plug into a grounded outlet. Do not under any circumstances cut or remove the third ground prong from the power cord supplied, do not use an adapter, and do not use an extension cord.
- It is recommended that a separate circuit, serving only your appliance be used. Do not use outlets that can be turned off by a switch or pull chain.
- Never clean appliance parts with flammable fluids and do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.
- Unplug the appliance or disconnect power before cleaning or servicing. Failure to do so can result in electrical shock or death.
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.

⚠ WARNING ⚠

- Use two or more people to move and install appliance. Failure to do so can result in back or other injury.
- To ensure proper ventilation for your appliance, the front of the unit must be completely unobstructed. Choose a well-ventilated area with temperatures above 60°F (16°C) and below 90°F (32°C). This unit must be installed in an area protected from the element, such as wind, rain, water spray or drips.
- The appliance should not be located next to ovens, grills or other high heat sources or in areas of extreme cold.
- The appliance must be installed in accordance with state and local codes. A standard electrical supply (110-120V AC only, 60 Hz), properly grounded in accordance with the National Electrical Code and local ordinances is required.
- Do not kink or pinch the power supply cord of appliance.
- The fuse (or circuit breaker) size should be 15 amperes.
- It is important for the appliance to be leveled in order to work properly. You may need to make several adjustments to level it.
- Never allow children to operate, play with or crawl inside the appliance. Child entrapment and suffocation are not just problems of the past, junked or abandoned appliances are still dangerous. When no longer using your old wine cellar, take off the door and leave the shelves in place so that children may not climb inside easily.
- Do not use solvent-based cleansers or abrasives on the interior as they may damage or discolor the interior.
- Because of potential safety hazards under certain conditions, it is strongly recommended that you do not use an extension cord with this appliance.
- If the appliance is going to be used in an area that is prone to power surges/outages, it is suggested that you use a power surge protector. The surge protector that you select must have a surge block high enough to protect the appliance it is connected to. Damages due to power surges are not considered a manufacturer covered defect and will void your product warranty.
- The cord should be secured behind the appliance and not left exposed or dangling to prevent accidental injury. Never unplug the appliance by pulling the power cord. Always grip the plug firmly and pull straight out from the receptacle. Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord with cracks or abrasion damage along its length or at either end. When moving the appliance, be careful not to damage the power cord.
- Do not use this apparatus for other than its intended purpose.

Failure to heed these safety warnings may result in extensive product damage, serious personal injury, or death.
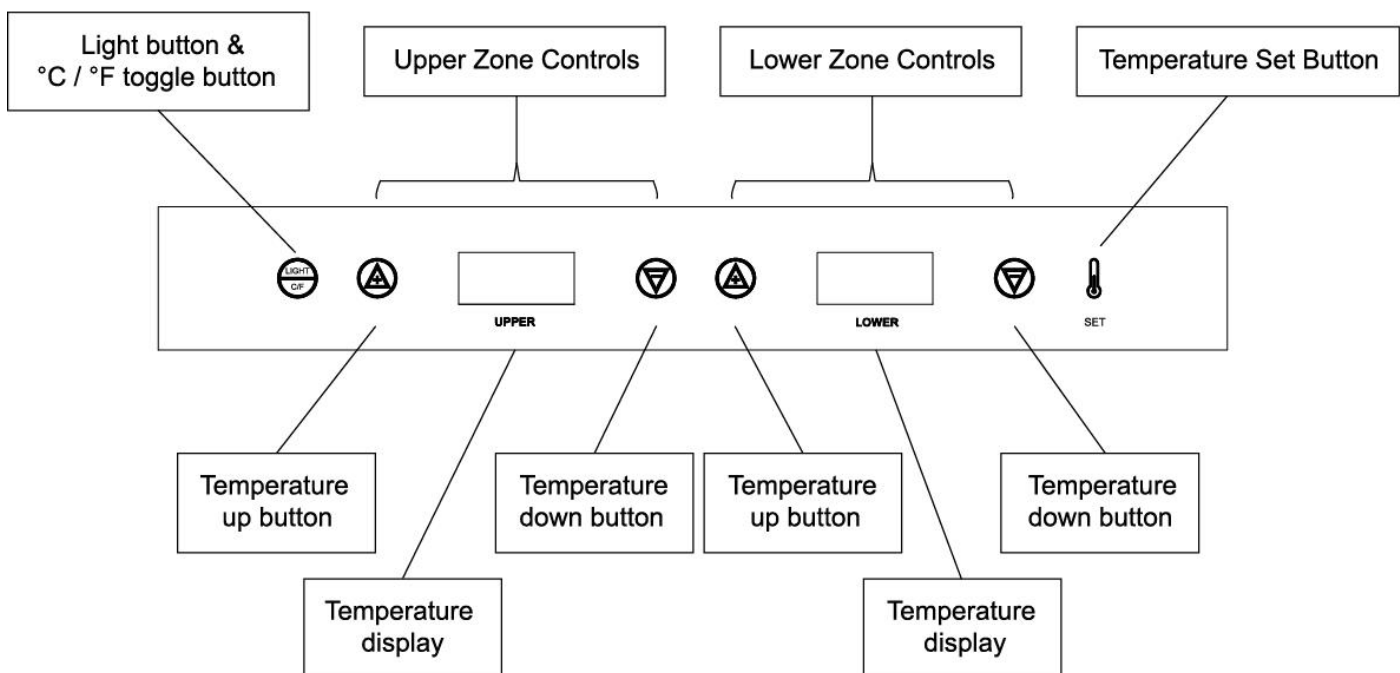
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Installation Instructions

BEFORE USE:

- Remove the exterior and interior packaging.
- Before connecting the unit to the power source, let it stand upright for approximately 8 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.
- This appliance is designed for freestanding use. Ensure that there is 5cm of air space on both sides, and 8cm in back.
- Place the unit on a flat, solid floor that is strong enough to support it when it is fully loaded. To level the appliance, adjust the front leveling leg at the bottom of the unit.
- When moving your wine cellar, please do not incline it more than 45 degrees.
- Locate 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 ambient temperatures may also cause the unit to perform improperly. The optimal ambient temperature range is 18°C - 26°C
- Avoid locating the unit in damp areas.
- Plug the wine cellar into an exclusive, properly installed and 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 electrical grounding should be directed to a certified electrician or authorized products service center.
- After plugging the appliance into a wall outlet, allow the unit to cool down for 3 to 4 hours before placing wine bottles or beverage cans in the appliance.

Operation Instructions

The wine cellar should be placed in an area where the ambient temperature range is between 18-26 degrees. If the ambient temperature is above or below this range, the performance of the unit may be affected. For example, placing your unit in extreme cold or hot conditions may cause interior temperatures to fluctuate.
Upper: 5-22°C(41°F - 72°F)，lower drawer: 1-8°C(34°F - 46°F)

USING THE CONTROL PANEL

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To set the desired temperature for the upper or lower zone, press the Temperature Set button, and then use the Temperature up and down buttons to set the zone to the desired temperature.

Light: Turns the interior light on or off

° C / ° F – To toggle the temperature display between Celsius and Fahrenheit, press the button for 3 seconds.

NOTE: If the unit is unplugged, power lost, or turned off, you must wait 3 to 5 minutes before restarting the unit. The unit contains compressor protection which will prevent the unit from starting until this time period has elapsed.

When you use the wine cooler for the first time or restart the wine cooler after having been shut off for a long time, there could be a few degrees variance between the temperature you select and the one indicated on the LED readout. This is normal and once the wine cooler is running for a few hours the display will be correct.

STORAGE CAPACITY

Bottles differ in size and dimensions. The actual number of bottles you are able to store may vary from the amount quoted.

Bottle capacities are approximate maximums when storing traditional 750ml bottles and include bulk storage.

Setting Temperature

The Wine Cellar has a wide enough temperature range to store either red or white wine, depending on your preference. Different varietals of wine require different temperature settings. Red wine is generally stored between 10°C(50°F) and 18°C(65°F) , while white wines are stored between 4°C(40°F) and 10°C (50°F) . White wine can be stored at red wine temperatures for a short period of time (less than three months), and flash chilled before serving.

You can set the temperature as you desire by touching the UP or DOWN button. When you touch the buttons for the first time, the LED readout will show the original temperature set at the manufacturing facility. Each push of the button will adjust the temperature by one degree in the desired direction. Please be aware that the desired temperatures may fluctuate depending on whether the interior light is ON or OFF and depending on the orientation of the bottles.

PLEASE NOTE:

- In the event of a power interruption, all previous temperature settings will be automatically saved and each compartment will return to the previous temperature setting.
- If the unit is unplugged, loses power, or is turned off, you must wait 3 to 5 minutes before restarting. Attempting to restart the wine cellar before this time has elapsed may prevent it from starting.
- When you use the wine cellar for the first time or restart the wine cellar after having been shut off for a long time, there will be a few degrees variance between the temperature you select and the one indicated on the LED readout for the first few hours of operation. After a few hours of operation, the temperature will normalize to the displayed temperature.

Care and Maintenance

Cleaning your wine cellar:

- Turn off the power, unplug the appliance, and remove all items including all shelves.
- Wash the inside surfaces with warm water and baking soda solution. The solution should be about 2 tablespoons of baking soda to a quart of water.
- Wash the shelves with a mild detergent solution.
- Wring excess water out of the sponge or cloth when cleaning area of the controls, or any electrical parts.
- Wash the outside cabinet with warm water and mild liquid detergent. Rinse and wipe dry with a clean soft cloth.
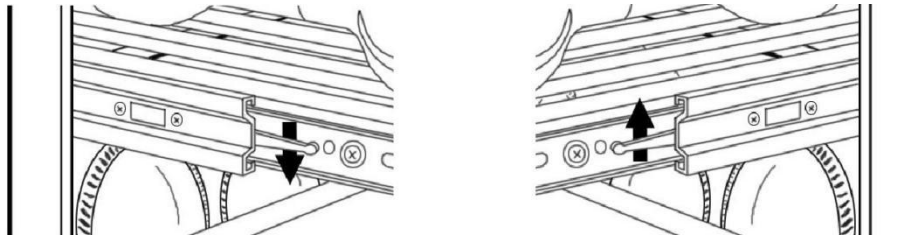
- Dust the front grill and back of the unit twice yearly. Make sure the power is off before cleaning.
- It is recommended to clean the unit completely inside and out yearly to maximize the longevity of the product.

Moving your wine cellar:
- Remove all bottles and any other items you may have inside the unit.
- Securely tape down all loose items (shelves) inside your appliance and tape the door shut.
- Turn the adjustable leg up to the base to avoid damage.
- Be sure the appliance stays secure in the upright position during transportation.
- Protect the outside of the appliance with a blanket or similar item.

Racking Configuration

Disperse your bottles evenly throughout the unit so as not to concentrate weight in any one area. This also helps to provide an even temperature range throughout the unit. Make sure that bottles are not all grouped together either at the top or bottom of the cabinet. The maximum capacity per shelf is 20kgs. Never try to pull out more than one rolling shelf at a time as it can cause the appliance to tip forward.

You can remove a shelf to accommodate larger diameter bottles on the shelf below it. To remove a shelf, pull it out as far as you can. There are levers on each side of the shelf near the rollers. Left the lever on the left hand side and push down the lever on the right hand side to remove the shelf from the tracks.
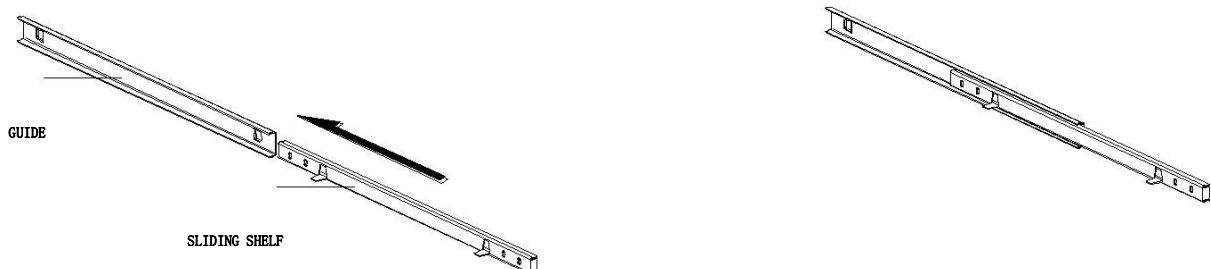
This wine cellar has 9 shelves that each shelf can hold up to 11 bottles.
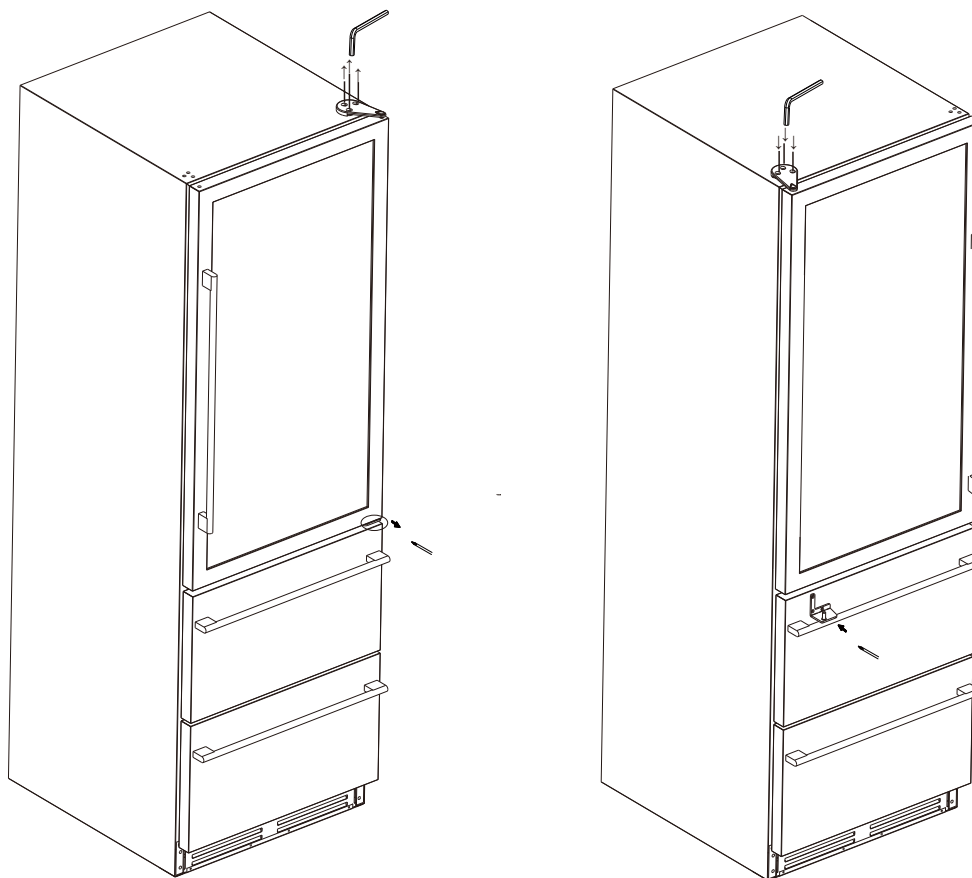

Moving Racks

The shelves have smooth glide-out rollers that are adjustable in 1 1/4" increments to accommodate larger bottles according to your needs. To move a sliding shelf, first remove all bottles, and then remove the sliding shelf by sliding guides from walls, making sure not to mix up the right and left guides.

Then refit the sliding shelf as shown below:

GUIDE

SLIDING SHELF

These adjustable shelves allow you to customize the interior of the cabinet to accommodate your specific collection.

Reverse the door

1. Hold the door, loosen and remove the screws on right upper hinge by tools.
2. Lift the door and take it out from the lower hinge and place it on the mat to avoid damage and scratches.
   Then remove the right lower hinge.
3. Remove the rubber caps covering the holes on the left side, install the left lower hinge (include in the fittings).
4. Put the door on the lower hinge, reverse the upper hinge direction, and fix it on the top of the door. Adjust the door
to make sure it is level with the top of the unit. Then tighten all the screws.

Troubleshooting

There are many common issues you may experience with your wine cellar that can be solved very easily, without the need of a service call. Try the tips below to troubleshoot your unit should you experience any problems:

PROBLEM	POSSIBLE CAUSE
Wine cellar does not operate	Not plugged in or the appliance is turned off The circuit breaker tripped or a fuse has blown out
Wine cellar is not cold enough	Check the temperature control setting External environment may require a higher setting The door is opened too often The door is not closed completely The door gasket is not sealing properly
Wine cellar is turning on and off frequently	The room temperature is hotter than normal. The door is opened too often. The door is not closed completely. The temperature control is not set correctly. The door gasket does not seal properly.
The light does not work	Not plugged in. The circuit breaker tripped or a fuse has blown. The light bulb has burned out. The light button is "OFF".
Vibrations	Check to assure that the Wine cellar is on a level surface.
The wine cellar seems to make too much noise	A faint humming 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 refrigerator in your wine cellar. Contraction and expansion of the inside walls may cause popping and crackling noises. The wine cellar is not on a level surface.
The door will not close properly	The wine cellar is not on a level surface. The gasket is dirty. The shelves are out of position.
Condensation forming inside of the cabinet	Condensation occurs when too much ambient air gets into the cabinet. Wipe off the doors and walls and leave door closed as long as possible. Check that the door gasket and the charcoal filter are properly in place.

Technical Specifications

Model	Wine Cooler
Climate Class	Please refer to the information indicated on the product. You will find the information on the rating label on the back of the unit as well as inside the cooling compartment. The circuit diagram is displayed on the back of the unit as well as inside the cooling compartment
Refrigerant Gas	
Refrigerant Charge	
Temperature Range (°C)	
Input Power	
Rated Frequency	
Rated Voltage	
Internal volume	
Net Weight	
Gross Weight	
Foaming Agent	
External Dimension (mm)	

KUCHT
Professional

WE TRANSFORM A SIMPLE KITCHEN INTO A PRO ONE.
THIS IS WHY WE CARE ABOUT MAKING VERY HIGH PERFORMANCE
RANGES AND HOODS, TO MAKE YOU FEEL LIKE A PRO AND STYLISH COOKER.