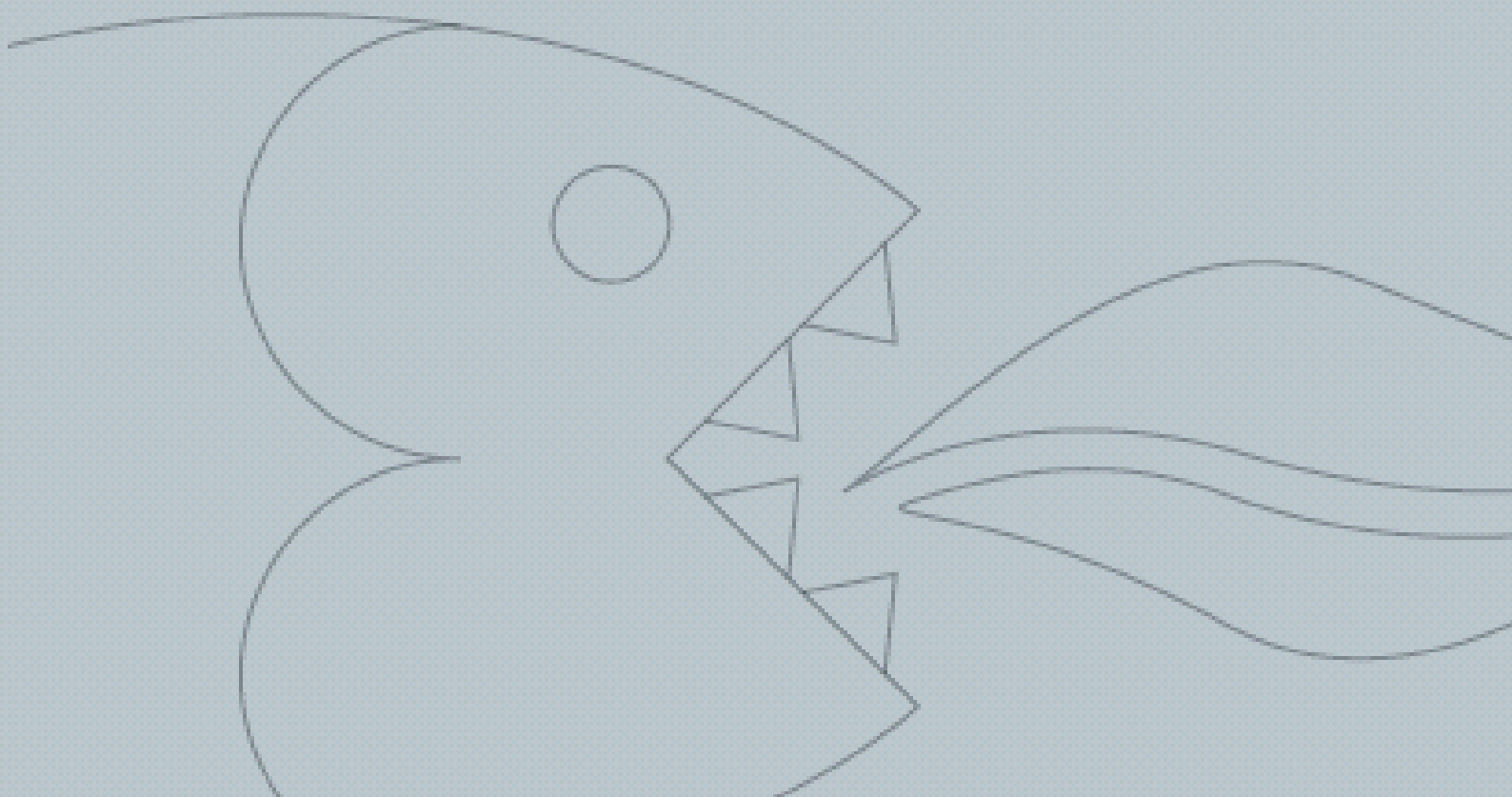


**BW18 18 Bottle absorption
wine cooler**

Instruction manual



~ User manual for your ~



***B*aumatic BW18**

Wine Cooler



13/05/05





Please Read this Before Calling for Service

Reviewing the section on Troubleshooting Tips will help you solve some common problems without the need to ask for help from professional technicians.

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**Please read this before using your Wine Cooler!*

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Please Note:

The Manufacturer Reserves the right to make Modifications to Products without Giving Prior Notice.

Important Safety Information – Please read this before using your Wine Cooler



ELECTRICAL SAFETY

 This appliance complies with Directives 89/336/EEC, 73/23/EEC and following changes.

- **NOTE** - This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance of electrical current. You will be able to tell if it is because a non-grounded appliance will give off an electrical discharge.
- **Manufacturer declines all responsibility for any damage due to non-grounding of appliance.**
- DURING THE GUARANTEE PERIOD ONLY BAUMATIC SERVICE ENGINEERS OR AN AUTHORISED AGENT OF BAUMATIC SHOULD CARRY OUT REPAIRS ON THIS UNIT.
- DO NOT USE IF THE SUPPLY CORD IS DAMAGED.



BEFORE USING

MAKE SURE THAT YOU DON'T OVERLOAD THE RACKS IN YOUR WINE COOLER.

MAKE SURE THAT YOU ARE GOING TO LOAD BOTTLES THAT ARE NOT UNUSUALLY LONG AND THAT THE TOPS WILL NOT STICK OUT SO THAT THE DOOR CANNOT CLOSE PROPERLY – BREAKAGE HAZARD!

YOUR WINE COOLER IS ONLY SUITABLE FOR STORING WINE. DO NOT USE IT TO STORE FOOD, MEDICAL SUPPLIES OR FOR ANY OTHER PURPOSE!

CHILD SAFETY

- DO NOT ABUSE OR FORCE THE WINE COOLER – TIPPING HAZARD. DON'T SWING ON THE DOOR OR CLIMB ON THE CABINET.
- SUPERVISE YOUNG CHILDREN TO ENSURE THEY DO NOT PLAY WITH YOUR WINE COOLER. THERE IS THE RISK OF GLASS BREAKAGE.
- REMEMBER THAT CHILDREN CAN SUFFOCATE INSIDE APPLIANCES.
- SUPERVISE INFIRM PERSONS IF THEY MUST USE THE APPLIANCE.
- REMOVE THE DOOR OF YOUR OLD WINE COOLER BEFORE DISCARDING IT.
- ALTHOUGH THE GLASS IN THE DOOR IS SAFETY GLASS, PLEASE ENSURE THAT CHILDREN DO NOT PLAY NEAR OR ATTEMPT TO CLIMB ON TOP OF YOUR WINE COOLER.
- ENSURE THAT YOU DISPOSE OF THE PACKING MATERIAL CAREFULLY AND APPROPRIATELY, AS WELL AS YOUR OLD WINE COOLER (IF YOU HAD ONE).



AFTER USE

- REMOVE YOUR BOTTLE/S CAREFULLY AND ENSURE THAT YOU DON'T DISTURB OTHER BOTTLES ON THE RACKS – THEY COULD TOPPLE AND CAUSE DAMAGE, INJURY OR MESS.
- YOUR BOTTLE MAY BE SLIPPERIER THAN IT WAS WHEN YOU PUT IT IN – BE CAREFUL NOT TO DROP IT AS YOU ARE TAKING IT OUT OF YOUR WINE COOLER.
- MAKE SURE YOU CLOSE THE DOOR PROPERLY AND THAT NONE OF THE OTHER BOTTLES HAVE BEEN MOVED SO THAT THEIR NECKS/TOPS POSE A THREAT TO THE GLASS DOOR.
- CLOSE THE DOOR GENTLY.
- NEVER USE FLAMMABLE FLUIDS TO CLEAN YOUR WINE COOLER.

***Read and Follow this Safety Information Carefully Before
Using Your Wine Cooler for the First Time!***

A Quick History of the type of Refrigeration used in your Wine Cooler...

In 1834, the French physicist Peltier discovered a very intriguing phenomenon. When direct current goes through different metals that are connected, one joint will produce heat while the other will become cold at the same time.

Peltier's discovery meant that he had found the semiconductor (endothermic joint and exothermal joint system). Whether the conductor joint is endothermic or exothermal depends on the direction in which current flows through the conductor.

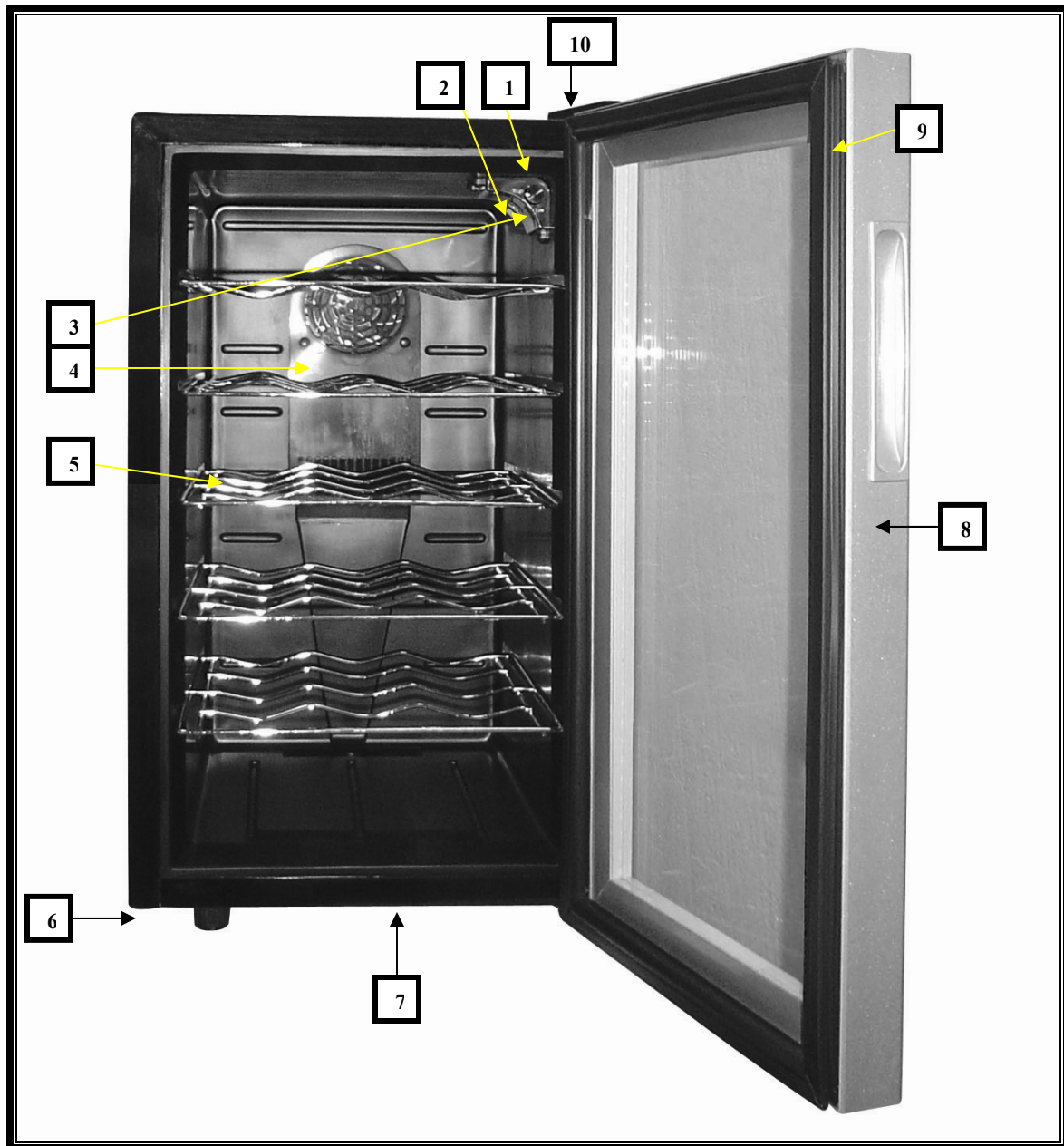
This has become known as the 'Peltier Effect'.

Semiconductor refrigeration is based on a thermoelectric device that includes the different 'P' shape and 'N' shape semiconductor materials placed in a certain way. When direct current goes through, one end releases heat while the other absorbs heat. Once the heat produced at the exothermal joint is released, the temperature of the endothermic joint decreases radically, resulting in cryogenic refrigeration.

As the development and application of semiconductor refrigeration technology develop further, it's inevitable that it will cause a revolution in the refrigeration industry, radically changing the traditional monopoly of compression refrigeration ...

... This is especially important in protecting the environment.

~ Your BW18 Wine Cooler ~



Key:

- 1. **Temperature Adjust Dial**
- 2. **Light Switch**
- 3. **Light**
- 4. **Fan Mask**

- 5. **Shelf**
- 6. **Levelling Foot**
- 7. **Water Box (under your wine cooler)**
- 8. **Door**
- 9. **Magnetic Seal**
- 10. **Ream Cover**

Tips on Setting up your Wine Cooler

- *Do not place the wine cooler under direct sunlight, or in a hot (i.e. - above 25°C) area or in a humid place (frost will form). Likewise, keep it out of an area that will get very cold as very cold conditions will keep your Wine Cooler from storing your wine at the temperature you want.*
- Make sure your wine cooler is resting on a flat surface so that there is no risk of bottles being able to tip forward. Note that your Wine Cooler has adjustable feet so you can adapt your Wine Cooler to your floor surface. Turning the feet clockwise will raise the height of the unit. Turning them anticlockwise will lower the height.
- Remove all exterior and interior packaging, including protective foam on the door panels. Remember that children are particularly vulnerable to packaging materials and old appliances - discard materials with this in mind.
- Check to be sure the following parts are included:
 - ✓ 5 slide out shelves
 - ✓ 1 instruction manual
- Your Wine Cooler needs space around it to function properly. It is very important that you give it at least 10cm between the back and any surface behind it as well as 2cm between the sides and any surfaces around them. This is necessary so that your Wine Cooler has adequate space for ventilation.
- You can replace the shelves with wooden ones (BW18KIT), if desired. This is available as an optional extra.

Using your Wine Cooler :



1) Connecting

- ❖ First, connect the power.
- ❖ Find a suitable power outlet and make sure that your voltage is the same as what is shown on your Wine Cooler's rating label.

2) Power

- ❖ When you connect the power, your Wine Cooler will start working.
- ❖ To turn the interior light on, press the switch on the top right hand corner just inside your Wine Cooler's door.

3) Adjusting the Temperature.

- ❖ You can adjust the interior temperature of your Wine Cooler by using the temperature adjustor on the upper side of the inside cabinet. 'High' increases the temperature; 'Low' reduces it.

- ❖ Interior temperature adjustment ranges from 10-18°C (50 – 64.4°F), although colder temperatures can be achieved on the lower shelves (about 8°C). When the interior temperature reaches the pre-set temperature, it will be kept at that. There is no thermostat as the semiconductor system maintains itself. The extractor fan withdraws air and re-circulates it through the main fan below it.

4) Cooling Speed.

- ❖ The interior temperature of your Wine Cooler can reach 15°C (59°F) in about one hour.

5) Remember the character of your wine choice.

It's good to keep your red wines on the higher racks, and white, rosé, sparkling wines and champagne on the lower racks.

6) Storing your Wines

- ❖ After 1-2 hours of working, the inside cabinet will be properly cooled, allowing you to store your wines. Please allow your Wine Cooler this time to cool before storing your wines.

Storing your Wines

Please see the following chart for the ideal storage temperatures for different types of wines:

Red wines (*) :	15.5-18.5°C (59.9- 65.3°F)
Dry / White wines (§) :	10-15°C (50- 59°F)
Sparkling Wines / Champagne:	7.2-9.5°C (45- 49.1°F)
Rosé Wines:	9.5-10.5°C (49.1- 50.9°F)
Vintage Wines (see next page):	13°C (55°F)
* Light reds (most Beaujolais, Pinot Noir, and Cabernet Franc from the Loire Valley) benefit from being served slightly cooler than full-bodied reds.	
§ Chardonnay is often served too cold. Chill it at the higher temperature limit if you can or keep it at the top of your Wine Cooler. You can always allow it some time to warm slightly when you take a bottle from your Wine Cooler.	

Remember that temperature stability is the most important element in storing wine.

After a bottle has been opened, the wine comes into contact with air. So it's best to then store the remainder of the bottle upright to minimise the surface area of wine coming into contact with the air.

Once opened, wine will remain good for up to two days (for delicate whites) or three days (for rich reds) as long as the bottle has been resealed. Make sure the seal is firm by checking the stopper.

Special stoppers that keep wine sparkling and Champagne bubbling for one or two days after opening can be bought at most good wine shops.

When stored correctly, white wines can keep well for up to two years. Full-bodied reds will age well for 10 years, and dessert wines will age well for up to 20 years (see p.13). When you buy a bottle of wine, transfer it to a suitable storage place immediately if you aren't going to put it in your Wine Cooler. Cheaper wines will not age as well as more expensive ones.

Vintage Wines



Vintage and older wines need special attention both in storage and in serving. These generally tend to be robust reds - the better Bordeaux, Burgundy and Rhônes from France and their New World counterparts (Cabernet Sauvignon, Merlot, Pinot Noir and Syrah); deep Italian reds; and the strong, rich dessert wines like Port, Sauternes as well as the fine late-harvest Rieslings from Germany.

Sturdier red wines can be kept quite well for about 10 years at a cool room temperature (as long as the temperature is kept as close to 70°F/21°C as possible). Note that the worst that can happen to sealed old wine if it hasn't kept well is that it will taste flat and dull.

When serving, bear in mind that older wines become fragile with age and may give up their spirit very quickly after the cork has been pulled. You should be careful if you are going to let older wine breathe or decant.

Very old wines can be loosely re-corked if it is going to be some time before they are to be served.

You may want to consult a vintage chart to understand your wine better. Vintage charts grade regions and years, allowing you to have some idea of what to expect should you open a vintage bottle.

Keeping your Wine Cooler working at its best.

~

- *Do not store chemicals in your Wine Cooler or near it. Be especially mindful that the rear of your Wine Cooler is the hottest part.*

~

- *Remember that your Wine Cooler can only cool wine bottles if the ambient (room's) temperature isn't too low. If the ambient temperature drops below the setting you have selected to chill your wine to, the temperature inside the Wine Cooler will chill to match that of the ambient temperature. This can run the risk of freezing, so make sure you have taken a room's temperature range into account before you set your wine cooler up in one.*

~

- *Unplug the power source before cleaning your Wine Cooler.*

~

- *Do not use hard brushes, soap or detergent to clean the inside cabinet. Simply wipe it with a dry, clean piece of cloth.*

~

- *Do not place any electrical appliance on top of your Wine Cooler.*

~

- *Don't try to force the chrome shelves from your Wine Cooler. If you do remove the shelves, always pull them gently, watching for obstructions, particularly the gasket seals.*

~

- Never close the door forcefully: apart from risking breakage to the door window, the performance of the hinge may suffer. Never use oil to lubricate the hinge as oil may seep down and attack the rubber in the door seal.

~

- Power Failures: Most power failures are corrected within a few hours and shouldn't affect the temperature in your Wine Cooler as long as you don't open the door too much. If the power is going to be off for a longer time, you should be careful that you don't expose your bottles to a dramatic warming, condensation or the chance of mould developing.

~

- Make sure that no grease or oil comes into contact with the door seals as this could make them porous over time and subject to cracking.

~

- If you have to move your Wine Cooler:
 - Remove all bottles from inside it.
 - Tape down all loose items inside your Wine Cooler securely.
 - Turn the levelling screws up (anticlockwise) into the base to avoid damage.
 - Tape the doors shut.
 - Be sure the Wine Cooler stays upright during transportation.

Specifications of your Wine Cooler:



Rear View of
your Wine
Cooler

- ✓ **Gross Capacity: 60 litres**
- ✓ **Net Capacity: 50 litres**
- ✓ **Capacity: 18 X 1 litre wine bottles (most bottles are 750ml)**
- ✓ **Fan assisted operation**
- ✓ **Absorption ('PELTIER') System**
- ✓ **No refrigerant = no pollution = environmental protection**
- ✓ **No compressor = low noise output (normal working noise is lower than 30 Decibels)**
- ✓ **Accurate temperature control (uses linear control technology. Refrigeration power is controlled by inner temperature at all times).**
- ✓ **Simple structure & easy to repair (the cooling system in your Wine**

Cooler is made up of hot and cold transformers & a thermoelectric module.)

- ✓ **Beautiful design.**
- ✓ **Quiet Operation:**
Suitable for use in all kinds of rooms – bedrooms, apartments, hotels, hospitals, offices, etc.
- ✓ **Auto Cycle Defrost**
- ✓ **Vibration free**
- ✓ **Tempered door glass**
- ✓ **Adjustable thermostat**
- ✓ **Interior light**
- ✓ **5 Waved chrome shelves**
- ✓ **Drain hose & auto-evaporated water tray**
- ✓ **Adjustable feet**
- ✓ **Aluminium look door frame**
- ✓ **Optional BW18KIT Wooden Wine Rack Kit available – holds 18 bottles**
- ✓ **Dimensions: 645mm X 355mm X 500mm**

NOTE: For technical specifications, please see the Nameplate at the back of your Wine Cooler. These specifications are subject to change due to product improvement.

Things to keep in mind about Wine before you put it in your Baumatic Wine Cooler

Wine is a natural, perishable food product. Left exposed to heat, light, vibrations, or fluctuations in temperature and humidity, all wines (including sparkling wine, red wine and fortified wine) can spoil. When properly stored, wines not only maintain their quality, but many will actually improve in aroma, flavour and complexity as they mature. Temperatures greater than 70°F (21°C) will age a wine prematurely and in extreme cases will 'cook' a wine, resulting in flat aromas and flavours. A humidity of around 70% is ideal.



Bearing this in mind, you should know your wine's storage history before storing it in your Wine Cooler. Ideally, you will have either just bought it, or you will have kept it in a cool, dark place with the bottle having rested on its side (except in the case of all fortified wines, excluding port). Also make sure that your wine's old storage area was not subjected to heavy or constant vibrations (eg., being next to a busy road) and strong smells, as these can impair the flavour of all wines. If your old storage area was very dry, this may present problems in that the wine may have leaked through a split cork. Make sure that your old storage area had been cool but never freezing.

Remember to make sure that you keep your Wine Cooler in a place where it will not receive much sunlight. Ultraviolet light can penetrate even the darkest bottles and spoil wine.

If you are going to be storing your wine in your Wine Cooler rather than just cooling it, it's a good idea to keep in mind that the ideal temperature for general wine storage is about 57 degrees Fahrenheit (14 degrees Celsius), much like the cool caves used to store wine in France.

Never forget that all wine is alive. Although thankfully rare, there are several problems with any kind of wine storage that should be understood before you get to placing bottles in your Wine Cooler (see below & next page):

Corking - a tiny percentage (about 1%) of bottled wine will experience this: essentially, the cork reacts with the wine and gives it a musty, unpleasant taste. It is the most common wine fault and is caused by harmless bacteria growing on the cork. As unfortunate as this is, there is nothing to do but to discard all the wine in the affected bottle. This is not to be confused with small fragments of cork floating in the wine itself, which will not impair the flavour.



Oxidation - when wine has been opened and left for longer than a day, it tends to lose its aroma and colour, giving an overall flat taste. The only way to avoid this is to drink the wine on the same day it was opened or use a vacuum device specially designed for wine bottles and drink it shortly afterwards.

Ullage - this is loss of wine from the bottle by evaporation or leakage. Signs of ullage include wine seeping around the cork, a protruding cork, or a stained label. It can happen if the bottle was allowed to get too warm. The wine may still be drinkable if the leakage was recent; however, please be aware that if the wine cools down again, contracting, air can be sucked back into the bottle to cause further deterioration.

Very Slight Effervescence in Still Wine - this isn't really a fault but is a result of slightly incomplete

malolactic fermentation from when the wine was bottled.

A good way to make this disappear is to let the wine breathe, but if needs be, you can always use a bottle vacuum device (such as Vacu-Vin). Five minutes or so with one of these installed will make the effervescence vanish.

Sediment - this is normally not a problem at all. Both red and white wines can throw a sediment after a number of months in a bottle. These are tartrate crystals - totally harmless. These can actually be considered to be a good sign in that they mean that the wine was not subjected to much (if any) filtering, thus preserving the flavours and aromas better.

A good way to get round sediment (if it is a problem) is to stand the bottle upright the day before opening so that the sediment can settle to the bottom of the bottle.

You can also decant your wine. If you have a crystal decanter, this can be especially appealing on the table.

Decanting will 'open up' the flavour of both young and old wines, but younger wines in particular. To decant, pour the wine slowly and evenly into your decanter.

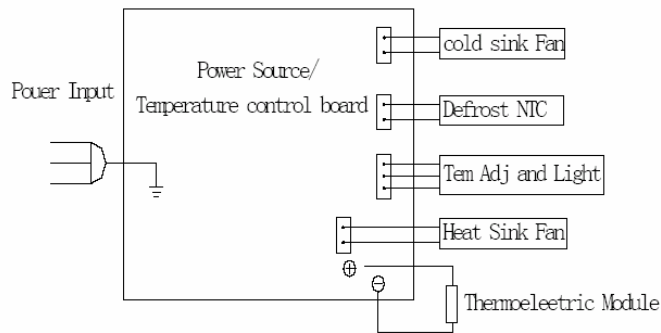
To make the most of the bouquet and taste of your wine, never fill more than half a glass at a time. It may also help if you have the appropriate shape of glass for your wine. The size and shape of your glass's bowl determine the intensity and complexity of the bouquet. The stem should be long enough to avoid hand contact with the bowl and should be tulip-shaped or tapered at the top.

Troubleshooting

– If you are having a problem with your Wine Cooler, **please check it against the table below before calling for service.**

Symptoms	Possible Cause	Solutions
Your Wine Cooler is Not Working	- No power supply	- Make sure it's plugged in or check circuit breaker.
	- Low voltage	- Ensure normal voltage.
	- Fuse Broken	- Change fuse.
Not Cold Enough	- Your cooler is too close to another heat source	- Keep the wine cooler away from direct sunlight or other heat sources.
	- Gasket seals are dirty	- Clean the gasket seals.
	- Poor Ventilation	- Ensure that the wine cooler is well-ventilated and keep things away from the fans.
	- Fan is not working	- Make sure the plug is connected. Alternatively, you may need to have the fan changed.
	- The door has been opened too frequently, left open too long, or was not closed tightly	- Close the door tightly and leave shut for a while. Do not open the door too frequently.
	- Your Wine Cooler's running temperature may be too high	- Check the temperature adjustor & set to a lower (cooler) temperature.
Too Cold	- Too low temp. setting	- Raise temp. setting.
	- Ambient Temperature is too low	- Turn heating on in room or move your Wine Cooler to a warmer place.
Inside light flashes	- Set temperature is higher than inside temperature	- Adjust the temperature adjustor.
Frost showing	- Too much humidity or too low inside temperature	- Unplug to defrost; plug in again after the ice thaws.

Electrical Circuit Diagram



Noting Your Wine Cooler ...

You may want to note down your Wine Cooler's serial number, your dealer's details, etc. here.

Date of Purchase

Dealer's Name

Dealer's Contact Details

Dealer's City

Dealer's County

Postcode

Your Wine Cooler's Serial Number (this can be found on the back of your Wine Cooler).

Model No.

Baumatic Ltd. Conditions of guarantee

Dear Customer,

Your new Baumatic appliance comes complete with a free 12 month guarantee covering both parts and labour costs resulting from defective materials or workmanship.

Baumatic also gives you the opportunity to automatically extend the guarantee period for a further 12 months at no extra cost, giving an initial guarantee period of 24 months. The extended guarantee period applies to England, Scotland, Wales and Northern Ireland only.

To qualify for your full 24 months guarantee you **must** register your appliance within 28 days of purchase to be covered under this guarantee. This can be done online via: www.baumatic.co.uk or through returning the guarantee card which can be found in each new Baumatic appliance.

* In addition, your appliance is covered by a 5 year parts warranty. Baumatic Ltd will provide free of charge the parts required to repair the appliance, only if they are fitted by a Baumatic engineer, for any defect that arises due to faulty materials or workmanship within a period of 5 years from the original purchase date.

* An additional 1 to 3 year insurance scheme for labour is available should you wish to extend the warranty period.

Should any person other than an authorised representative of Baumatic Ltd interfere with the appliance, the policy is negated and Baumatic Ltd will be under no further liability.

The guarantee covers the appliance for normal domestic use only, unless otherwise stated.

Any claims made under the terms of the guarantee must be supported by the original invoice/bill of sale issued at the time of purchase.

This guarantee is transferable only with the written consent of Baumatic Ltd.

If the appliance fails and is considered either not repairable or uneconomical to repair between 12 months (2 years if registered) and five years, a free of charge replacement will not be offered.

The guarantee for any replacement will only be for the remainder of the guarantee on the original product purchased.

The guarantee does not cover:

- Sinks and taps
- Failure to comply with the manufacturers instructions for use.
- The replacement of cosmetic components of accessories
- Accidental damage or wilful abuse.
- Subsequent loss or damage owing to the failure of the appliance or electrical supply
- Incorrect installation
- Losses caused by Acts of God, civil war, failure to obtain spare parts, strikes or lockouts
- Filters, fuses, light bulbs, external hoses, damage to bodywork, paintwork, plastic items, covers, baskets, trays, shelves, burner bases, burner caps, decals, corrosion, rubber seals.

In the course of the work carried out it may be necessary to remove the appliance from it operating position. Whilst all reasonable care will be taken, Baumatic Ltd cannot accept responsibility for damage sustained to any property whatsoever in this process.

This guarantee is in addition to and does not diminish your statutory or legal rights.

Contacting Baumatic Ltd

Sales	Service	Spares	Technical/Advice
TEL: 0118 933 6900	TEL: 0118 933 6911	TEL: 0118 933 6922	0118 933 6933
FAX: 0118 931 0035	FAX: 0118 986 9124	FAX: 0118 933 6942	0118 933 6942

For ROI (Republic of Ireland), please contact one of the numbers below:

TEL: 01 - 6266798	FAX: 01 - 6266634
-------------------	-------------------

Thanks you for buying Baumatic.

* Applies to UK, Scotland, Wales & Northern Ireland only (Republic of Ireland has 1 year labour & 1 year parts warranty only)



You will be mine ...

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E-mail:


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technical@baumatic.co.uk

Http (Internet site):
www.baumatic.com

Environmental note

This appliance is marked according to the European directive 2002/96/EC 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, 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.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

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



- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.
- Please discard all packaging material with due regard for the environment.



www.baumatic.com