
Warning

The information in this document is subject to modification prior notice.

TRANSTHERM offers no guarantee on this equipment item if it is used for any specific purpose other than that for which it was designed.

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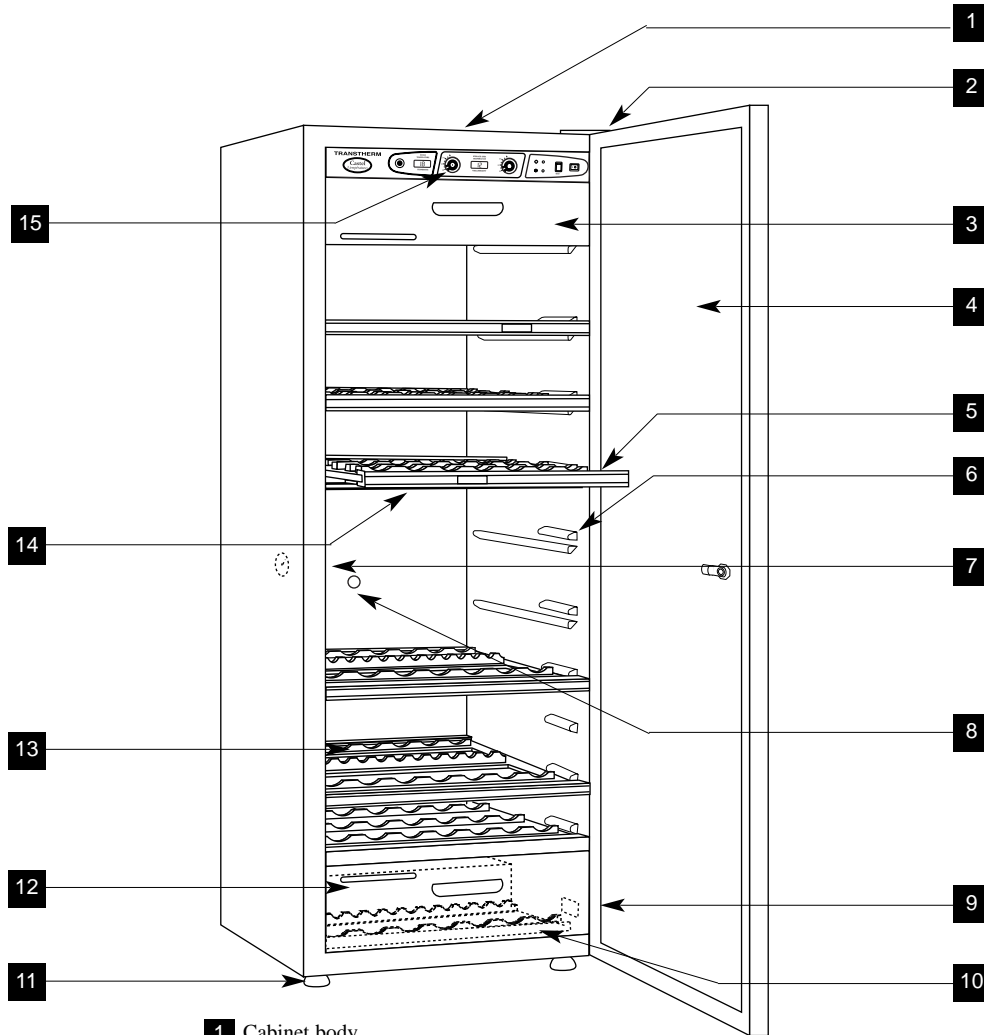
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TRANSTHERM

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Description of your wine cabinet



- | | |
|--|---|
| 1 Cabinet body | 9 Maker's label |
| 2 Hinge | 10 Half tray (1 temperature and multi-temperature models only) |
| 3 Room temperature compartment (3 temperature models) | 11 Adjustable foot (4) |
| 4 Door | 12 Chiller compartment (3 temperature models) |
| 5 Sliding shelf (12 recesses) | 13 Storage shelf |
| 6 Shelf slider | 14 Rigidity Bar (Large model only) |
| 7 Hygrometer (only on 1 temperature models) | 15 Settings and control panel |
| 8 Thermodynamic pump opening | |

The various TRANSTHERM cabinet models

In order to better adapt to differing requirements and usages, there are 3 types of TRANSTHERM wine cabinets.

The 1 temperature Maturing cabinets:

MAS - MANOIR - ERMITAGE

Designed to store and mature all wines, these cabinets reproduce the exact conditions of a natural cellar (one constant temperature), irrespective of the outside temperature (between 0 and 35°C).

The 3 temperature Tasting Cabinets:

COTTAGE - CASTEL

In addition to the central maturing area (1 temperature), these cabinets offer two further, specific compartments for bringing a few bottles to room temperature (upper compartment) or for chilling them (lower compartment).

The multi-temperature Service cabinets:

MAS - CELLIER - RÉSERVE

Also referred to as "Day Cellars", these cabinets are designed, not for maturing, but for bringing wines to the right service temperature. They are designed in such a way as to enable 10 different temperature shelves within the same cabinet (for the larger models).

important →

How do I identify my cabinet model?

Refer to the maker's label on the bottom of the inner right wall of your equipment item (see Page 3 No. 9 - serial number)

Installing your wine cabinet

When unpacking your cabinet, make sure that there are no traces of impact or deformation and that there are no surface defects.

Carefully remove all of the protections and adhesive strips from the packaging around your wine cabinet.

Open the door and make sure all components are intact.

Release the electrical lead.

Move your cabinet to its final location.

CB

Recommendations

The place you have selected for your cabinet should:

- Be unencumbered and well ventilated,
- Enable a minimum 10 cm space between the wall and the back of the cabinet,
- Be well away from any heat source,
- Not be too damp (laundry, pantry, bathroom, etc.),
- Have a solid and flat floor,
- Have a standard and accessible electricity supply (standard socket to country standards, linked to ground with differential trip),
- It is NOT recommended to use a multi-socket or extension lead..

important →

In order for you to level off your cabinet as easily as possible, it is equipped with 4 adjustable feet. However, we do recommend that you tighten the back feet to the maximum and use the front feet to create a level (a spirit level is recommended for this operation).

important →

WAIT 48 HOURS BEFORE PLUGGING IN THE CABINET

Should you need to move your cabinet, never tilt it more than 45° and always sideways, on the side that the electrical cable comes out (right hand side when looking at the cabinet).

Layout and loading recommendations

Your wine cabinet may be equipped with several types of rack

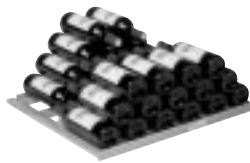
Storage rack

Designed to hold stacked bottles, this rack has 11 recesses.

To arrange the bottles on a storage rack, continue as follows:

- Be sure the shelf does not touch the back wall.
- Start by arranging the bottles in each recess in the back row, bottom of bottle against the rear stop and neck securely resting in a cradle.
- Continue with the front row, placing the bottles in the opposite direction.
- Continue arranging by piling the bottles, taking care that no bottle touches the back wall.

A storage rack can carry up to 7 rows of 11 traditional Bordeaux bottles (100 Kg)



important →

Never slide out a storage rack – as the bottles could fall.

Sliding rack

Designed to store just one row of bottles, this rack has 12 recesses (holding a maximum of 12 traditional Bordeaux bottles).

To arrange the bottles on a sliding rack, continue as follows:

- pull the racks towards you up to the stop
- Start by arranging the bottles in each recess in the back row, bottom of bottle against the rear stop
- Continue with the front row, placing the bottles in the opposite direction.
- Never place more than one row of bottles on a sliding rack.
- In the event of mixed layout (storage/slider), arrange the sliding racks at the centre of your cabinet



important →

Never pull out more than one loaded sliding rack at a time

Presentation Kit

Designed for both storage and bottle presentation, this kit is made up of:

- 1 sliding rack (12 recesses),
- 1/2 rack (6 recesses)

To arrange the bottles on a presentation kit, continue as follows:

- be sure the shelves do not touch the rear wall.

On the 1/2 rack:

- start by arranging the bottles in each recess, bottom of bottle towards the back (6 traditional Bordeaux bottles)
- continue the arrangement by piling the bottles (5+6+5 = 16 traditional Bordeaux bottles) making sure that the base of the bottles does not touch the back wall.

Maximum load on half rack: 22 traditional Bordeaux bottles

On the sliding rack:

- start by arranging the bottles in each recess, bottom of bottle towards the back (6 traditional Bordeaux bottles)
- to present your bottles, arrange them upright on the front of your rack.

Maximum load on a sliding rack: 12 traditional Bordeaux bottles

The presentation kit has a maximum capacity of 34 traditional Bordeaux bottles



important →

Never slide the sliding rack or the half rack when they are being used as a presentation kit. All of the bottles could fall.

Generally speaking, never slide a rack that has several bottles piled on it, or when it has vertically presented bottles on it.

Recommendations

You should remember that if you do not have enough bottles to fill your wine cabinet, it is better to distribute the load over all of the racks available, so as to avoid "all on top" or "all below" type loads.

Bright idea →

The racks all have a label slot, designed to receive the pre-cut cards delivered with your cabinet, thus helping you to identify the position of your favourite wines at a glance.

important →

Never alter the position of your cabinet's rigidity bar (see page 3, N° 14), NEVER move this part while the cabinet is loaded.

Commissioning

- Once you have waited 48 hours, connect your cabinet to the mains, having checked that there is power to the socket (check fuses and their amperage, the state of the trip, and if necessary try out another electrical appliance to verify the supply).
- Once connected to the mains, make sure that the Off/On switch, on the right of your cabinet's control panel, is set at "On" (I).



- As soon as your wine cabinet is plugged in, as long as the switch is set at "On" (see diagram above), and the ambient temperature is higher than the temperature you require, the green operating indicator for the cold circuit comes on (unless this is a 1 temperature model, and is placed in an area that has a temperature close to 12°C). The thermometer starts up and shows the temperature.

important →

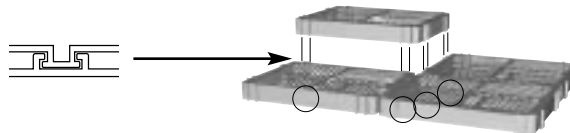
In the event of malfunction, turn to page 17 & 18.

Hygrometry for 1 temperature cabinets

(References MAIXP, MAIXP, ERIXG for Asia and Australia only)

Installing Pozzolana (lava) bricks:

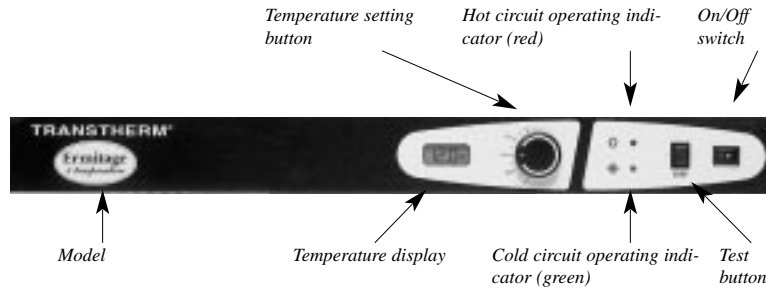
- Remove the small rack from the bottom of the cabinet
- Open the 4 bubble wrap packets and remove the bricks
- Lock them together using the dowels to make 1 large rectangle and place this directly on the floor of the unit



- Dampen the 4 Pozzolana bricks with 2 or 3 glasses of water.
- Replace the small rack which will now sit on top of the groove.

Temperature settings for 1 temperature models

The temperature control(s) and setting(s) are adjusted from your wine cabinet's settings panel, as shown below:

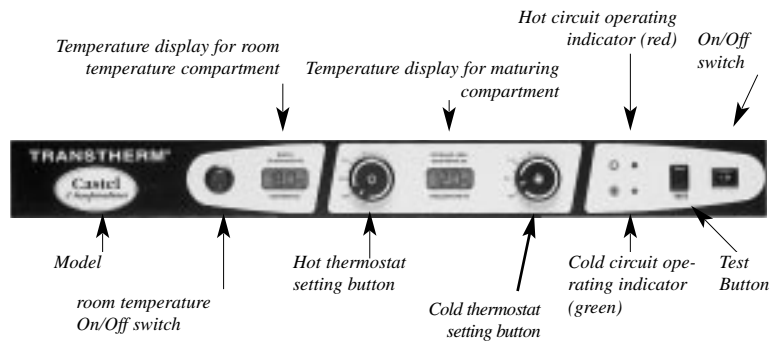


If the loading arrangement or location of your cabinet justifies it, you can adjust the temperature setting up or down. To set the temperature of your 1 temperature cabinet: turn the temperature setting button until the mark matches up with the temperature you require inside your cabinet.

Recommended temperature range: 10° to 14°C.

Temperature settings for 3 temperature models

The temperature control(s) and setting(s) are adjusted from your wine cabinet's settings panel, as shown below:



- You set your wine cabinet's temperatures using the hot and cold thermostat adjustment buttons
- The table below gives the standard settings enabling you to obtain the right temperature for preserving your wines.

Model	☼	✱
COTTAGE	10	12
CASTEL	9	11

Temperature adjustment for 3 temperature models

If the load set up or the location of your cabinet calls for it, you can adjust the temperature settings up and down.

Adjusting the temperature up

Starting off from the standard temperature settings, turn both knobs clockwise **keeping the same number of graduations between them.**



Adjusting the temperature down

Starting off from the standard temperature settings, turn both knobs counter-clockwise, **keeping the same number of graduations between them.**



Using 3 temperature models

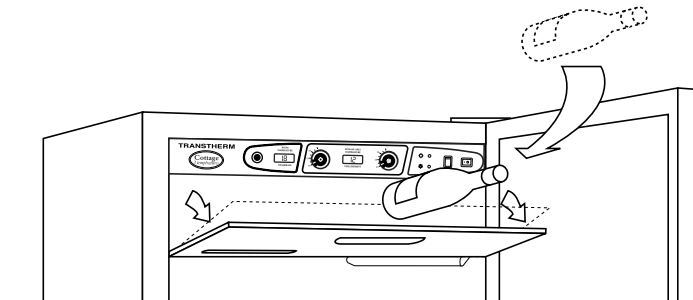
In addition to the wine maturing function in the central part, the 3 temperature models enable a few bottles to be brought to serving temperature (reds) or chilled (whites).

Bringing to serving temperature

This compartment is located in the upper part of your cabinet.

To bring one or more bottles to serving temperature

1 - Arrange the bottles to be brought to serving temperature in the upper compartment



P10

2 - Close the compartment

3 - Turn the switch to On (the red indicator light on the switch will come on).



4 - The compartment temperature will stabilise at around 18°C, thus enabling your bottles to reach serving temperature under the very best conditions.

important →

When you have finished with this function, do not forget to remove the bottles and turn the button back to OFF.

Chilling

This compartment is located in the bottom of your cabinet.

To chill one or more bottles, just arrange them in the lower compartment of the cabinet, which is always at the right temperature, and remove them as soon as they are cool enough.

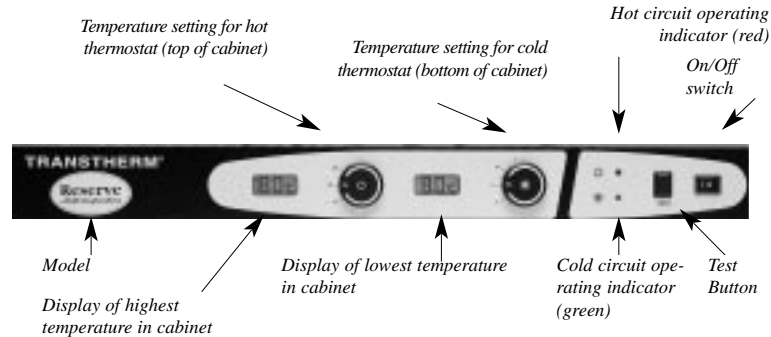
important →

The chiller compartment of your 3 temperature cabinet is always at a temperature of 5°C less than that in the middle of the maturing compartment. It is not a good idea to keep bottles there for too long.

CB

Temperature settings for multi-temperature models

The temperature control(s) and setting(s) are adjusted from your wine cabinet's settings panel, as shown below



- the temperatures are set by the use of the hot and cold thermostat setting buttons.

Standard Settings for multi-temperature models

To obtain a temperature range of 8°C to 18°C in your multi-temperature cabinet:

- Turn the hot thermostat button (on left hand) until the mark matches up with the figure 18
- Turn the cold thermostat button (on right hand) until the mark matches up with the figure 8.

Temperature Adjustment for multi-temperature models

If the load set up or the location of your cabinet calls for it, you can adjust the temperature settings up and down.

- Turn the cold thermostat button (on right hand) until the mark matches up with the lowest temperature you require in your cabinet (this will be the temperature at the bottom of the cabinet).
- Turn the hot thermostat button (on left hand) until the mark matches up with the highest temperature you require in your cabinet (this will be the temperature in the upper compartment of the cabinet)
- You can adjust either of these temperatures, thus varying the temperature bracket

important →

You can never change a multi-temperature cabinet into a single temperature cabinet. The hot temperature must control knob should always be set at a higher temperature than the cold knob.

Temperature Settings for all models

°C / °F Conversion Table

°C	°F
6	42
8	46
10	50
12	54
14	57
16	60
18	64
20	68

important →

It may be that despite the recommendations in this manual, you still do not achieve quite the desired temperature. Every situation is unique, and it may be that a few slight corrections are needed.

important →

The setting values are not in °C but in index values. An index value is roughly equal to one degree Celsius.

important →

You will need to wait approximately 48 hours before noticing the effects of a temperature adjustment.

GB



Wine service temperatures (provided as an indicator only)

French wines

Alsace	10°C
Beaujolais	13°C
Sweet white Bordeaux	6°C
Dry white Bordeaux	8°C
Red Bordeaux	17°C
White Burgundy	11°C
Red Burgundy	18°C
Champagne	6°C
Jura	10°C
Languedoc-Roussillon	13°C
Provence Rosé	12°C
Savoie	9°C
Dry White Loire Wines	10°C
Sweet White Loire Wines	7°C
Red Loire Wines	14°C
Rhône wines	15°C
Sweet South-West wines	7°C
Red South West Wines	15°C

Australian wines

Cabernet franc	16°C
Cabernet sauvignon	17°C
Chardonnay	10°C
Merlot	17°C
Small grape Muscat	6°C
Pinot noir	15°C
White Sauvignon	8°C
Semillon	8°C
Shiraz	18°C
Verdhelo	7°C

Other wines

Californian	16°C
Chilean	15°C
Spanish	17°C
Italian	16°C

Everyday care of your wine cabinet

Your TRANSTHERM cabinet is a simple tried and tested item of equipment. The following few operations enable you to obtain optimum operation and an extended life cycle.

- 1 - Regularly remove dust (once a year) from the condenser (black metal grill fastened to the back of your wine cabinet).
- 2 - Completely clean the inside of your wine cabinet once a year, taking care to ensure that you have unplugged and unloaded it (use water and a non caustic cleaning product, and make sure to rinse well).

CB

Recommendations

Hygrometry

You cabinet is equipped with an exclusive TRANSTHERM system enabling the creation, inside your wine cabinet, of the correct humidity level required to perfectly seal the corks in your bottles

This system uses the water retrieved from condensation, which is then recycled. Should the humidity level in your cabinet ever reach critical level (less than 50%), just add one or two glasses of water to the lower tray of your cabinet.

The 1 temperature cabinets

(References MAIXP, MAIXM, ERIXG for Asia and Australia only)

- If the outside humidity is very low, and the door is opened frequently, you will need to moisten the Pozzolana bricks again
- If the outside humidity is extremely high you will need to remove the little condensation water bung (located at the bottom, on the left hand side of your cabinet). Keep this bung and replace it in the event that the outside humidity should drop.

important →

The long life of your wine cabinet depends on regular monitoring, especially of anything that may appear abnormal, and informing us of any anomalies found.



Important wine information

Your TRANSTHERM cabinet has been designed to guarantee the optimum conditions for storing and/or serving your wine

Wine is a highly complex product, requiring long and gentle development and needs specific conditions in which to reach its full potential.

All wine is stored at the same temperature, only the temperatures for serving and wine tasting can vary depending on the type of wine (see the table on page 14)

This being the case and just like the natural caves used by wine producers, it is not the exact temperature that is important, but its constancy. In other words, as long as the temperature of your cabinet is between 10 and 14° C, your wine will be stored in perfect conditions if the temperature is not subject to any significant fluctuation

However, it is advisable to be especially careful concerning the values shown on your wine cabinet's hygrometer, which, due to its location in the wine cellar will always have tendency to display a lower humidity level.

IRRESPECTIVE OF THE CAUSE, IF YOU NOTICE EITHER ABNORMAL TEMPERATURE OR HUMIDITY LEVELS INSIDE YOUR CABINET, BE REASSURED THAT ONLY LONG EXPOSURE TO THESE ABNORMAL CONDITIONS CAN HAVE A DETRIMENTAL EFFECT ON YOUR WINES.

Operating anomalies

When starting up

The compressor will not operate at the temperature required, even though the required temperature is less than the ambient temperature:

- 1-Ensure that there is power to the electrical supply plug by connecting another electrical appliance to it, as well as checking that the On/Off switch is in position (1).
- 2-Press on the TEST button and check that the 2 indicator lights (green and red) light up.
- 3-Turn the closed cold adjustment button (or the only temperature adjuster for 1 temperature models) in an anticlockwise direction right up to the stop, and check that the green indicator light lights up.
- 4-If after carrying out steps 2 and 3 you still cannot get the compressor to start up correctly, contact your retailer.

The compressor will not turn off:

- 1-Place your hand on the condenser (metal grill located along the exterior wall behind your cabinet). If the condenser is cold, get in touch with your retailer.
- 2-If the condenser is hot, turn the cold adjuster to its highest level, and check that the cold circuit light goes out, if the compressor does not stop, get in touch with your retailer.

In operation

The LCD display shows lower temperature(s) than required:

- 1-Check the recommended temperature adjustment (see pages 9 to 13 in this manual).
- 2-Check that the red, hot circuit indicator light is lit up.
- 3-Press on the TEST button and check that the 2 indicator lights (green and red) located to the right of the panel are lit up. If either of steps 2 and 3 are not correct, contact your retailer.

The LCD display shows higher temperature(s) than required:

- 1-Check the recommended temperature adjustment (see pages 9 to 13 in this manual).
- 2-Check that the green, cold circuit indicator light is lit up.
- 3-Press on the TEST button and check that the 2 indicator lights (green and red) located to the right of the panel are lit up. If either of steps 2 and 3 are not correct, contact your retailer.



THE USE OF GLASS DOORS HAS AN EFFECT ON PERFORMANCE

Recommendations

In both the aforementioned cases, if the anomaly continues following possible recommended corrective actions and checking that the circuit indicator lights are operational, contact your retailer

important →

In all cases, if your apparatus appears to be malfunctioning, unplug it and contact your retailer.

important →

Any intervention on the cold circuit should be performed by a refrigeration technician, who should carry out an inspection of the circuit sealing system. In the same way, any intervention on the electrical circuit should be performed by an electrician.



ANY INTERVENTION PERFORMED BY A TECHNICAL SERVICE NOT APPROVED BY TRANSTHERM WILL LEAD TO THE GUARANTEE BEING CONSIDERED AS NULL AND VOID

Specifications

Model	Reference	Temperatures	Height	Width	Depth	Weight	Setting precision	Display precision
MAS 1T	MA1TP	1	820 to 840 mm	680 mm	680mm	50 kg	+/- 1,5°C	+/- 1°C
MANOIR	MA1TM	1	1460 to 1480 mm	680 mm	680mm	63,5 kg	+/- 1,5°C	+/- 1°C
ERMITAGE	ER1TG	1	1810 to 1830 mm	680 mm	680mm	78 kg	+/- 1,5°C	+/- 1°C
COTTAGE	CO3TM	3	1460 to 1480 mm	680 mm	680mm	63,5 kg	+/- 1,5°C	+/- 1°C
CASTEL	CA3TG	3	1810 to 1830 mm	680 mm	680mm	78 kg	+/- 1,5°C	+/- 1°C
MAS MT	MAMTP	multi	820 to 840 mm	680 mm	680mm	50 kg	+/- 1,5°C	+/- 1°C
CELLIER	CEMTM	multi	1460 to 1480 mm	680 mm	680mm	63,5 kg	+/- 1,5°C	+/- 1°C
RÉSERVE	REMTG	multi	1810 to 1830 mm	680 mm	680mm	78 kg	+/- 1,5°C	+/- 1°C

Model	Electrical power**	Consumption per 24 hrs**	Voltage***	HZ frequency***	Usage restrictions	
					T°min.	T°max.
MAS 1T	122W	0,8 Kwh/24h	230	50	0°C	35°C
MANOIR	122W	0,8 Kwh/24h	230	50	0°C	35°C
ERMITAGE	122W	0,8 Kwh/24h	230	50	0°C	35°C
COTTAGE	167W	0,9 Kwh/24h	230	50	0°C	25°C
CASTEL	167W	0,9 Kwh/24h	230	50	0°C	25°C
MAS MT	167W	0,9 Kwh/24h	230	50	12°C	35°C
CELLIER	167W	0,9 Kwh/24h	230	50	12°C	35°C
RÉSERVE	167W	0,9 Kwh/24h	230	50	12°C	35°C

* Weight without racks

** Estimated values

*** Depending on country this may vary. For the specific values for your equipment item, please consult the maker's label on it.