

Repairs - after sales service

Your appliance comes with a three year warranty. If it is not working correctly; consult the fault finding guides within this instruction book (Trouble shooting guide, pg 9). If a fault occurs which you can not resolve through following the advice and information contained within this instruction manual, the next step is to contact our extended warranty administrators on:

0844 871 7771

They will give you details for your local service engineer. Before calling out an engineer, please ensure you have read the details under the heading "Trouble shooting guide". When you contact your local service engineer you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of fault.
4. The purchase date as found on your receipt.
5. The model and serial number of the appliance.

So that you always have these numbers at hand, we recommend you to make a note of them here:

Mod. :

PNC :

S.N. :


IMPORTANT: If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

Spare parts

Always insist on genuine spare parts. An authorised service engineer should service this product, and only genuine spare parts should be used. Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Contact your local John Lewis branch,

Environmental information



This symbol  indicates that this product should not be treated as normal household waste and should be recycled. John Lewis does not operate instore take back, but as members of the Distributor Take Back scheme have funded the development and upgrade of recycling facilities across the UK. Please take it to your nearest collection facility or for further details contact your local council or visit www.recycle-more.co.uk.

Gas type - R600A.

Fuse rated - 5 amp 230v.



John Lewis Partnership
171 Victoria Street
London SW1E 5NN
www.johnlewis.com

Wine cabinet

Model: JLVWF602



Instruction manual

Please retain for future reference

John Lewis

Thank you for purchasing this John Lewis Wine cabinet. Please read the instructions and warnings carefully before use to ensure safe and satisfactory operation of this product.

Important warnings and advice

For JLWF602

The stainless steel ventilation grill provided must be fitted below the door, the guarantee will be invalidated if this is not carried out.

- Unpack your wine cabinet carefully and remove all of the protective packing from inside and outside.
- Packing (plastic bags, polystyrene, nails, metal, etc.) must not be left within the reach of children as they are a potential source of danger.
- After unpacking, make sure that the appliance is in perfect order. If you have any doubt, do not use it and contact your retailer.
- Check that all the fittings are in the correct position on the inside of the cabinet.
- Release the mains lead which is fitted with a 13 amp UK plug.
- Move your wine cabinet to its final location.
- **Do not move your cabinet while loaded with wine** as this could distort the cabinet.
- Ensure that the specified ventilation instructions are adhered to.
- Do not try to modify the appliances technical characteristics as this could be dangerous.
- This appliance should only be used for the specific purpose for which it was designed, i.e. storage of wine. It is not designed for food storage.
- Do not clean or maintain the appliance without disconnecting it first.
- To prevent damaging the door gasket, make sure that the door is fully open when pulling shelves out.
- Ensure that you fully understand these instructions before operating this appliance.

Installation instructions

Before turning the wine cabinet on ensure it is perfectly level. This should minimise any vibrations.

Your cabinet is equipped with four adjustable feet. However, we recommend that you tighten the back feet to the maximum and then use the front feet to level the cabinet.

Important: Wait eight hours before turning the wine cabinet on for the first time.

Safety instructions

- These units are provided with a fan to evacuate heat via the bottom vents.
- It must be installed well away from any heat source.
- It must not be placed in direct sun light.
- It must not be in a damp location (laundry, bathroom, etc).
- It must be perfectly level.
- It must have a correctly installed and reliable electricity supply correctly earthed.
- Use of a multi-socket or extension lead is not recommended.
- This wine cabinet must be earthed to provide protection in the event of an electrical short circuit.
- It is fitted with a power cord having an earth wire terminating in a 13 amp plug.
- Consult a qualified electrician or service engineer if the earthing instructions are not completely understood.

Warning! Incorrect earthing can result in the risk of electric shock.

Fitting the supplied plinth

When the wine cabinet is installed in its final position, the stainless steel plinth should be fitted. Remove the protective tape from the adhesive strips on the rear of the plinth and then place firmly in position onto the bottom of the wine cabinet.

The flow of air through the grill must not be obstructed at any time. Failure to adhere to this will invalidate the guarantee.

Operating instructions

The wine cabinet should be placed where the ambient temperature is between 5-35°C (41-95°F). 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. The range of 5-18°C may not be reached.

The JLWF602 features an electrical dual zone temperature control system.

Before starting the wine cabinet, ensure that the cabinet is level. This will eliminate any vibrations.

Note:

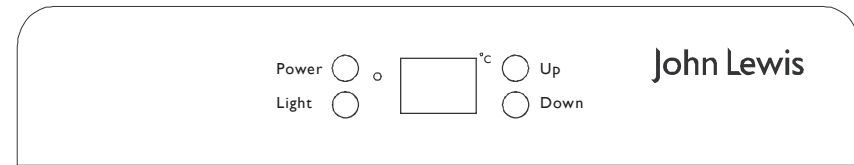
The power indicator light is located on the LED control panel inside the unit and illuminates when the compressor (cooling) cycle is working and turns off when the compressor (cooling) cycle is finished.

Operating instructions

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Control panel

For JLWF602



Indicator light illuminates to signify the cooling cycle is currently in operation.

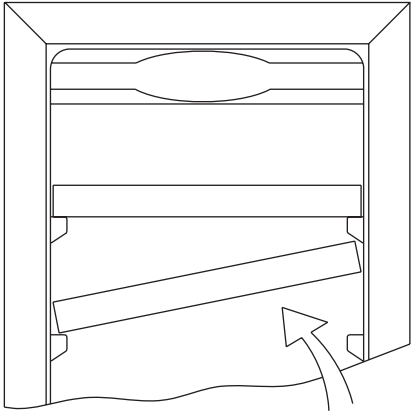
- **Light switch**
To control the interior light, on/off.
- **Power button**
To control the unit power, on/off. (Press and hold this button for approximately three seconds)
- **Up button**
To raise (warm) the temperature in 1°C stages.
- **Down button**
To lower (cool) the temperature in 1°C stages.

Setting the temperature control

- You can set the temperature as you desire by pressing the **Up** or **Down** buttons. When you press either of the two buttons for the first time, the LED readout will show the original temperature set at previous time.
- For JLWF602 the temperature preset at the factory are Left compartment 7°C / Right compartment 12°C
- The temperature that you desire to set will increase by 1°C if you press the **Up** button once, and will decrease 1°C if you press the **Down** button once.
- The temperature selected will flash in the LED display for approximately five seconds and will then display the set temperature (which will gradually reach the set temperature).

Installation of shelves

To fit or remove the shelf, tilt the shelf as per the diagram and simply pull out, or push the shelf in until it sits on the support brackets securely.



Note:

- If the unit is unplugged, if power is lost, or turned-off, you must wait three to five minutes before restarting the unit. If you attempt to restart before this time delay, the wine cabinet will not start.
- When you use the wine cabinet for the first time or restart the wine cabinet after it has been switched 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 it is due to the length of the activation time. Once the wine cabinet has been running for a few hours the temperature display will regain accuracy.

Holiday time

- Short holidays: Leave the wine cabinet operating during holidays of less than three weeks.
- Long holidays: If the wine cabinet will not be used for several months, remove all items and disconnect. Clean and dry the interior thoroughly. To prevent odour and mould growth, leave the door open slightly (blocking it open if necessary).

Moving your wine cabinet

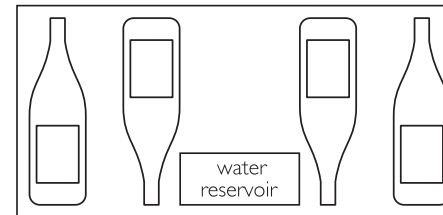
- Remove all bottles.
- Securely tape down all shelves inside the cabinet.
- Turn the adjustable legs up to the base to avoid damage.
- Tape the door shut.
- Be sure the appliance stays secure and upright during transportation. Also protect the outside of the wine cabinet. (e.g. with a blanket)

Energy saving tips

The wine cabinet should be located in the coolest area of a room, away from heat producing appliances and out of the direct sunlight.

Storage of wine

The water reservoir should be positioned in the centre of the top rack in each compartment if used. To achieve maximum storage capacity, position the bottles alternately on the racks (see below diagram).



Trouble shooting guide

You can solve many common wine cabinet 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 service engineer.

Problem	Possible cause
The wine cabinet does not operate.	The appliance is not plugged in. The appliance is turned off. The circuit breaker has tripped or a fuse has blown.
The wine cabinet is not cold enough.	Check the temperature control setting. The external environment may require a higher setting. The door has been opened too often. The door is not closed completely. The door gasket does not seal properly.
The wine cabinet turns on and off frequently.	The room temperature is hotter than normal. A large amount of bottles have been added to the wine cabinet. The door has been 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.	The appliance is not plugged in. The circuit breaker has tripped or a fuse has blown. The bulb needs replacing. The light button is "OFF".
The wine cabinet vibrates.	Check to see that the wine cabinet is level.
The wine cabinet seems to make too much noise.	The rattling noise may come from the flow of refrigerant, which is normal. As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant. Contraction and expansion of the inside walls may cause popping and crackling noises. The wine cabinet is not level.
The door will not close properly.	The wine cabinet is not level. The door was reversed and not properly installed. The gasket is dirty. The shelves are out of position.
For spare parts, technical advice or product service call the helpline on 0844 871 7771	

Defrosting/condensation

Your wine cabinet is designed with an "Auto-cycle" defrost system. When the RUN cycle is OFF, the refrigerated surface of the wine cabinet (interior rear wall) defrosts automatically. The defrost water is channelled into a drain pan which is located at the back of the wine cabinet next to the compressor from where it evaporates.

Humidity maintenance system

The wine cabinet is equipped with a system for maintaining the correct level of humidity. If humidity is too low, insert the small plastic reservoir on to the top shelf. Fill this reservoir three quarters full with water. Check the water level occasionally and refill as necessary.

Recommended storage temperature settings

For keeping all types of wines 12°C to 14°C

Recommended drinking temperature

Dry white Semillon, Sauvignon Blanc	8°C
Dry white Gewurztraminer, Riesling	10°C
Dry white Chardonnay	10°C
Vintage Chardonnay	14°C
Sweet white Sauternes Monbazillac, late harvest ice wine	10°C
Sweet white Vintage Sauternes	14°C
Beaujolais	13°C
Red Pinot Noir	16°C
Vintage Pinot Noir Red	18°C
Red Cabernet, Merlot, French, Australian, New Zealand, Chilean, Argentinian, Italian, Spanish, Californian	18°C
Red Grenache, Syrah	16°C