



DRIJA®

24 MESES de GARANTÍA
MONTHS WARRANTY

Merlot 28

PROFESIONALE

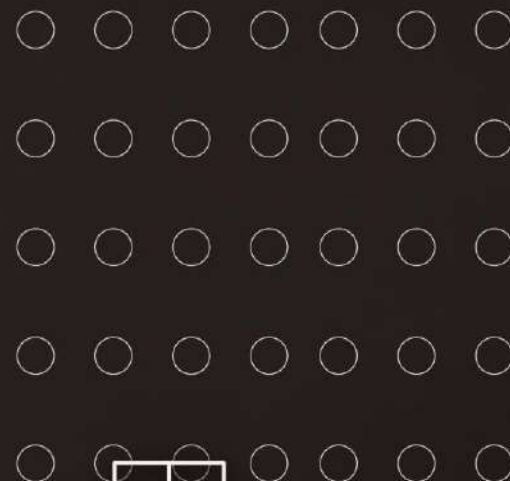
Vinera con Compresor
Wine Cooler Compressor



**USAMOS
GAS REFRIGERANTE R600A**

WE USE GAS REFRIGERANT R600A

NO DAÑA LA CAPA DE OZONO Y ES AMIGABLE CON EL PLANETA
DOES NOT DAMAGE THE OZONE LAYER AND IS FRIENDLY TO THE PLANET



Vineras
con Compresor

USER MANUAL

110V / 60Hz

NOTA: Para adquirir accesorios y/o repuestos de este producto, contáctenos al call center (según el número de su país que le indique el certificado de garantía) o a nuestras redes sociales

NOTE: To purchase accessories and / or spare parts for this product, contact us at the call center (depending on the number of your country that indicates the warranty certificate) or our social networks

 www.DrijaInternational.com



Para conservar la garantía de este producto, es indispensable instalarlo

Protector de Voltaje

To preserve the warranty of this product, it is essential to install

Voltage Protector



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1. INTRODUCTION

GENERAL PRECAUTIONS

WARNING	To reduce the risk of fire, electric shock, or injury when using the appliance, follows these basic precautions.
<p>Read the instructions before using the wine cooler.</p> <p>DANGER OR WARNING: Child-trap risk.</p> <p>To avoid the possibility of a child trap, take the following precautions before you throw your vineyard.</p> <ul style="list-style-type: none">- Remove all doors from the unit.- Leave the grills in place so children cannot easily fit inside.- Never allow children to play, crawl or operate the vineyard.- Children should be supervised to ensure that they do not play with the appliance. Keep the power cord out of the reach of children. Do not let the power cord hang over the edge of the table where the appliance is placed. <p>This appliance is not intended for use by persons (including children) with physical, sensory or mental disabilities, or lack of experience or knowledge, unless they are supervised or instructed to use the appliance by the person responsible for their security.</p> <p>Do not use the appliance if the plug, power cord is damaged. If the power cord is damaged, it must be replaced by the manufacturer or authorized service center or by a qualified person to avoid a hazard.</p> <p>Refrigerant: All refrigeration products contain refrigerant, which according to federal law must be removed before disposal. It is the responsibility of the consumer to comply with federal and local regulations when disposing of the product. Never clean the vat with flammable liquid. Smoke may create a fire or explosion hazard.</p> <p>Do not store gasoline or use flammable products around the product. Smoke may create a fire or explosion hazard.</p> <p>This appliance is for domestic use and for similar uses as:</p> <ul style="list-style-type: none">- offices, employee canteens or other work environments,- farms, hotels, motels and other types of residences,- bedrooms,- Catering and non-sale events.	



2. INSTALLATION INSTRUCTIONS

BEFORE USING WINE COOLER

Remove the inner packing as outside.

Before connecting the winemaker to the power source, allow it to stand for about 4 hours. This will reduce the possibility of a malfunction in the cooling system by improper handling during transportation. Clean the inside surface with warm water using a mild cleaner (Cleaning Instructions on page).

WINE COOLER INSTALLATION

- This wine cooler was designed to be supported only from the floor, and should not be recessed.
- Leave 5 inches of space between the back and sides of the vineyard to provide air ventilation. Adjust the feet so that the vinegar stays level. Do not place the vat near direct sunlight no heat sources (stove, radiator, and heater). Direct sunlight can affect the acrylic coating and heat sources can increase electrical consumption. Ambient temperature below 5 ° C or above 32 ° C will interfere with the operation of this appliance. Depending on the location of the appliance, the door opening direction can be changed.
- This unit is not intended for use in garages or outdoors.
- Avoid placing the vinegar in humid areas.
- Gently plug the vial, properly ground the outlet.
- Plug the wine cooler into a dedicated, properly grounded outlet.
- Under no circumstances cut or remove the third (ground) power cord plug.
- Any questions regarding current or grounding should be directed to a certified electrician or an authorized service center.
- This unit was not designed to be installed in an RV or used with an inverter.
- After connecting the vinegar to a power outlet, turn the unit on and allow the unit to cool for 3 ~ 4 hours before placing wine bottles or drinks in the appliance.

WARNING: *Keep the ventilation openings open in the appliance, without obstacles.*



CONEXIÓN ELÉCTRICA

WARNING

Improper use of the grounding wire may result in the risk of electric shock. If the power cord is damaged, have it replaced by an authorized service center.

This vat must be wired to ground for your own safety. The power cord of this wine cooler is equipped with a three-prong plug that attaches to three standard prong wall sockets to minimize the possibility of electric shock.

Under no circumstances cut or remove the third (ground) jack from the power cord. The vat requires 110 Volt A.C. / 60Hz receptacle with three grounding plugs.

This vat was not designed to be used with an inverter.

The cable should be securely placed behind the vinegar and not left exposed to prevent accidents.

Never disconnect the vinegar by pulling on the power cord. Always grasp the plug firmly and pull straight from the receptacle.

Do not use an extension cord with this appliance. If the power cord is too short, have a qualified electrician or service technician install a power outlet near the appliance. Use of an extension cord may adversely affect the performance of the unit.

Do not use electrical appliances inside the appliance compartments, unless they are of the type recommended by the manufacturer.

Do not store explosive substances, such as aerosol cans with a flammable repellent in this apparatus.

WARNING: Do not damage refrigerant circuits.

IMPORTANT:

- **CURRENT 110V-120V**
- **Have a voltage protector.**



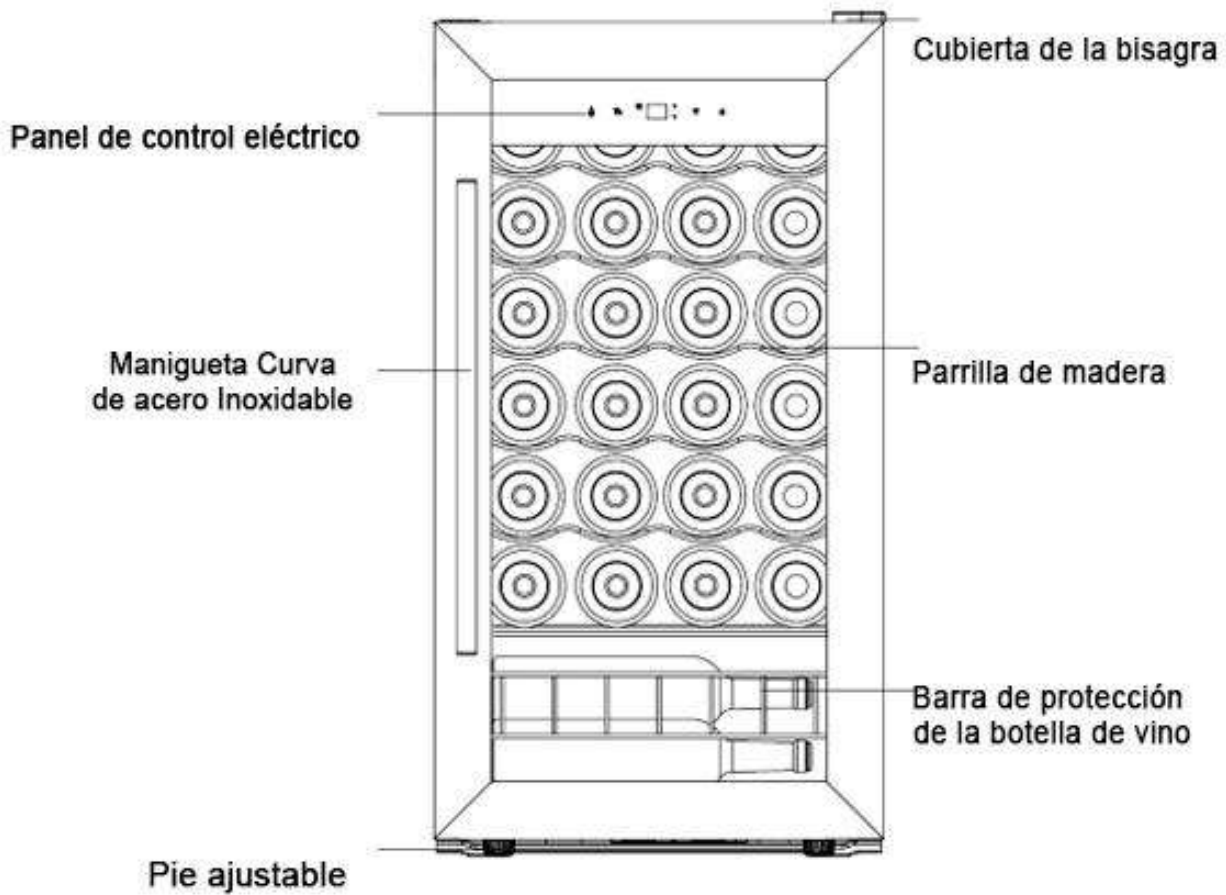
3. TECHNICAL DATA

Kind		MERLOT 28 <i>Professionale</i>
Volume (liter)		88L
Material	Cover	Iron
	Door	Glass
Unit Dimension (W x D x H) (mm)		430*480*825mm
Packing Dimension (W x D x H) (mm)		460*515*845mm
Net weight / kg)		26 KG
Gross Weight (Kg)		28 KG
Ambient temperature range		≤32°C
Temperature Range		4°C-18°C
Voltage Range		110V-120V
Rat Frequency		60Hz



Current Input	85W
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4. PARTS OF THE STRUCTURE





5. OPERATION OF THE VINEYARD

TEMPERATURE CONTROL

CONTROL PANEL

THE CONTROL PANEL IS LOCATED ON THE TOP OF THE DOOR.



LIGHT BUTTON

To turn the internal light on or off.

PROGRAMMED TEMPERATURE BUTTON (UP BUTTON)

Used to increase (warm) programmed temperature by 1 ° C or 1 ° F.

PROGRAMMED TEMPERATURE BUTTON (DOWN BUTTON)

Used to decrease (cold) programmed temperature by 1 ° C or 1 ° F.

DISPLAY SELECTOR

Select the display temperature Celsius or Fahrenheit.

SELECT TEMPERATURE

Each vat drawer has one compartment. The temperature can be selected between 4 ° C and 18 ° C (39 ° and 65 ° F). It is recommended to select the temperature in 12 ° C to 18 ° C (55-64 ° F) range, which is ideal for storing red wines. Set between 4 and 12 ° C (39-55 ° F) range for champagne and white wine.

DESCRIPTION OF PRODUCT CHARACTERISTICS

1) Control Panel



- The control panel is located at the top of the appliance, it is very easy to program the temperature of the appliance and see the temperature being programmed.

2) Interior Light

- The vineyard has internal light. The light can be turned on and off using the light button on the control.

3) The grills in the vineyard

- The grills are fully adjustable to fit different shapes of wine bottles and sizes.
- To prevent damage to the door, make sure the door is fully open when removing the grill from the compartment rail.

For easy access to the bottle, remove the grill approximately 1/3 of a distance. The grill was designed with an emergency system that stops them to prevent the bottles from being removed from a remote distance.

BEFORE YOU TURN ON

- Ensure that it is installed by qualified personnel, according to the information in the installation manual.

INSTRUCTIONS.

- After being transported, wait 4 hours before connecting the appliance to the power supply. You may need refrigerant gas that you may have lost during the transportation process.
- The appliance and its removable parts as accessories must be cleaned with liquid detergent and water.
- The inside of the appliance should be cleaned with a solution of baking soda dissolved in warm water. The interior and accessories should be dried once the cleaning process is completed.
- When the appliance is switched on for the first time, it will smell, but it will disappear once it starts to cool.

DURING USE

IMPORTANT: When using the vineyard for the first time or restarting it after a long period of being turned off, there is a possibility of a variation in the degree of temperature selected and indicated by the display. This is normal and is due to the duration in the activation time. Once the vat is running for a couple of hours everything will return to normal.

- Once the appliance is switched on for the first time, the compressor will run continuously until the vat reaches sufficient cooling temperature.



- During this period of time, do not open the door frequently or place bottles in the appliance. If the unit is turned off or unplugged, it should be taken about 5 minutes before restarting the unit or reconnecting it to the power supply.

6. STORAGE IN THE WINE COOLER

IMPORTANT: *Its appliance is ideal for storing 0.75 liters of bottles of Bordeaux style wine. While you can store larger bottles, you should make sure that you do not prevent the door from closing correctly.*

- Always check that the door can be closed without over tightening the wine bottle before closing it.
- When loading several bottles of wine at a time, it will take longer for the appliance to cool the individual bottles.
- As many bottles may differ in size and dimensions, the actual number of bottles to be stored may vary.
- Maximum storage is based on the standard Bordeaux wine bottles, 0.75 liters.

WINE STORAGE

The table below indicates the ideal temperature storage for different types of wine.

<i>Type of wine</i>	<i>Temperature (Celsius)</i>	<i>Temperature (Fahrenheit)</i>
Red wine	15 – 18°C	58 – 65°F
White wine	9 - 14°C	48 – 79°F
Sparkling wines / Champagne	4 – 8°C	39 – 47°F

- Temperature stability is an important factor when it comes to storing wines.
- Exposure to light, variations in temperature, humidity can cause the wine to be damaged. When properly stored, wine not only maintains its quality but many improve its aroma, flavor and complexity as they mature.



- Wines kept at a higher temperature will age faster. Wine exposed to temperatures that are higher than 18 ° C (64 ° F) will have a rotten taste and aroma.
- If the wine is kept too low, this can be harmful and harmful. A humidity of 60% ~ 70% is ideal to keep corks from shrinking.
- After opening a bottle of wine, the wine comes into contact with the air. So it is best to store the rest of the bottle upright to minimize the surface area of the wine that is coming in contact with the air.
- Once opened, the wine will be kept in a drinking condition for two days for whites and three days for reds as long as the bottle is closed. You should make sure that the seal is firm by checking the stopper.
- Special stoppers that keep sparkling wine and champagne for one or two days after being opened, can be purchased at most wine stores.
- When stored correctly, white wines can be kept in good condition for two years. Red wines for ten years and dessert wines will age well for twenty years.
- When you buy a bottle of wine, you must transfer it to an appropriate storage location immediately (if not stored in your wine refrigerator).
- Cheaper bottles of wine will not age, as well as more expensive ones.
- To maximize the aroma and taste of your wine, do not fill more than half a glass at a time. It will also help if the shape of your wine glass is appropriate for your wine. The size and shape of the bowl of your wine glass will determine the intensity and complexity of the bouquet. The stem should be long enough so you can avoid hand contact with the glass bowl and should be tulip-shaped or tapered at the top.

MAINTENANCE

CLEANING THE APPLIANCE

- Once your new appliance is installed, it is recommended that it be cleaned.
- First turn off the vane, and then disconnect the unit from the power outlet.
- Remove everything stored.
- Wash the inside with a warm soaking soaked in bicarbonate solution. The solution should be 2 tablespoons of bicarbonate in 1 liter of water.
- Be sure to have the door seal cleaned so that the unit closes tightly and works efficiently.
- The outside of the vat should be cleaned with mild detergent and warm water.
- Dry the inside and outside with a gentle cleansing.



- Dust or anything else blocking the ventilation grille can hamper the efficiency of the appliance. Vacuum the ventilation if necessary.

DO NOT USE THE WINCH COOLER

- Turn the power off first, and then unplug it from the outlet.
- Remove everything stored.
- Clean the appliance.
- Leave the lid open slightly to avoid possible condensation, mold or odors.
- Short breaks: leave the vineyard without operating for 3 weeks only.
- Long vacations: If the vineyard will not be used for several months, remove everything stored and disconnect the power cord. Clean and dry the inside to prevent odor and mold growth, leave the door slightly open: lock open if necessary.

MOVING THE APPLIANCE

- Turn off the vial first, and then unplug it from the outlet.
- Remove everything stored.
- Secure all loose items in the appliance.
- With closed doors.

ENERGY SAVING TIPS

- The vineyard should be placed in a cool area, away from heat and direct sunlight.
- Make sure that the door is properly closed when the vat is to be switched on.



7. TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE
Wine cooler does not work.	It is not plugged in. Breakers tripped or a fuse is blown.
Temperature inside the wine cooler is very warm.	Temperature control is programmed at warm level. Change the programming to a colder level and wait a few hours until the temperature stabilizes. The door is kept open for a long time or frequently. Warm air comes in every time you open the door. Open it as little as possible. The door is not completely closed. The door seal does not close properly. The vineyard was recently disconnected for a period of time. The wine cooler requires 4 hours to cool completely.
Temperature inside the wine cooler is very cold.	Temperature control has very cold programming. Program it to a suitable temperature and wait a few hours for it to stabilize.
Vibrations	Verify that the vat is on a level surface. The vine is rubbing against the wall. Level the vinegar again and move it off the wall. If the vibration continues, turn off the vat and disconnect it. Contact the Service Center.
Moisture is formed on the inner walls of the vat.	The door is slightly open. Door stays open for a long time or frequently. Open it as little as possible. The door is not sealing properly.
Moisture forms on the outside of the appliance.	The door is slightly open, causing the cold air inside the vat to make contact with the wet air from outside.



The door will not close properly.	The vineyard is not on level surface. The door seal is dirty.
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8. ELECTRICAL DIAGRAM

