

Cuisinart® INSTRUCTION BOOKLET



Private Reserve® Compressor Wine Cellar **CWC-1800CU**

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be taken especially when children are present, to reduce the risk of fire, electric shock, and personal injury, including the following:

1. Use this appliance only as described in this manual. Other uses not recommended may cause fire, electric shock or personal injury.
2. This product is intended for household use only.
3. To protect against electric shock, do not immerse unit, plug or cord in water or spray with liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from the outlet when not in use, when moving from one location to another, and before cleaning.
6. To disconnect the appliance, grip the plug and pull it from the wall outlet. Never pull by the cord.
7. Do not operate the appliance in the presence of explosives and/or flammable fumes.
8. Do not place the appliance or any of its parts near an open flame, cooking or other heating appliance.
9. Do not operate the appliance with a damaged cord or plug, if the product malfunctions, or if it is dropped or damaged in any manner.
10. The use of attachments not recommended by the manufacturer may be hazardous.
11. Place the unit on a dry, level surface.
12. Do not operate if the housing is removed or damaged.
13. A loose fit between the AC outlet (receptacle) and plug may cause overheating and a distortion of the plug. Contact a qualified electrician to replace loose or worn outlet.
14. This appliance is designed to be freestanding only, and should not be recessed or built in (fully recessed).
15. Locate the unit away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight will affect/alter the outside color of the appliance.
16. Be careful not to damage refrigeration circuits or the unit's power cord. Any damage to the cord or plug may cause a short circuit and could potentially lead to electric shock or fire.
17. To avoid items falling and causing injury or damage to the appliance, do not overload the racks.
18. **Caution:** Flammable refrigerant used! When handling, moving and using the unit, be sure to avoid either damaging the refrigerant tubing, or increasing the risk of a leak.
19. This appliance is not intended for use by people (including children) who lack experience or knowledge, except under supervision or after receiving instruction regarding use of the appliance from a person responsible for their safety.
20. Use by children should be supervised to prevent them from playing with or otherwise misusing the appliance.
21. Keep packing materials out of reach of children. These materials are potentially hazardous. During unit disposal, observe local standards for this type of waste material.
22. Do not touch the hot compressor at the rear bottom of the appliance, as this may cause physical injury. Keep children away from the rear of appliance.
23. Never allow children to hang or stand on the doors, racks.
24. **DANGER:** Risk of child entrapment. Before you throw away your old unit: Take off the doors. Leave the shelves in place so that children may not easily climb inside.
25. To avoid the risks that are always present when using an electric appliance, we recommend that you follow the instructions.
26. Unpack the appliance and carefully check the interior and exterior. Should any damage be evident, do not plug the appliance in, but rather contact the store immediately from which you purchased it.

WARNING: To reduce the risk of fire, electric shock or personal injury, unplug or disconnect the appliance from the power supply before servicing.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

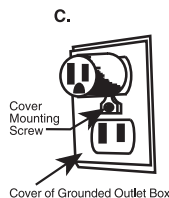
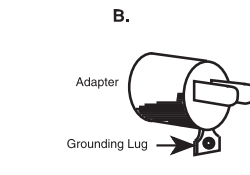
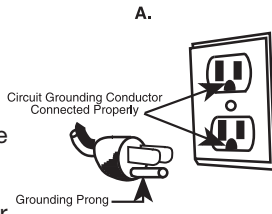
NOTICE

For your protection, this unit is equipped with a 3-conductor cord set that has a molded 3-prong grounding-type plug, and should be used in combination with a properly connected grounding-type outlet as shown in figure A. If a grounding-type outlet is not available, an adapter, shown in Figure B, may be obtained so that a 2-slot wall outlet can be used with a 3-prong plug. As shown in Figure C, the adapter must be grounded by attaching its grounding lug under the screw of the outlet cover plate.

NOTE: Do not remove the grounding prong.

CAUTION: Before using an adapter, it must be determined that the outlet cover plate screw is properly grounded. If in doubt, consult a licensed electrician. Never use an adapter unless you are sure it is properly grounded.

NOTE: Use of an adapter is not permitted in Canada.

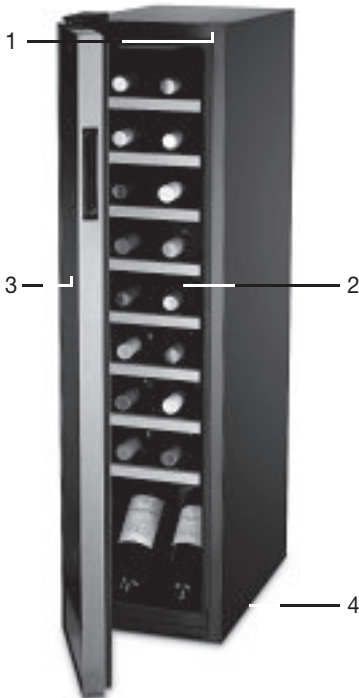


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3. Tempered Glass Door
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UNPACKING YOUR WINE CELLAR

Unpack your cellar and carefully check the interior and exterior. Should any damage be evident, do not plug the appliance in. Contact the store from which you purchased it.

This unit must always be kept upright – before, during and after unpacking.

SETTING UP YOUR WINE CELLAR

ALWAYS REMOVE ALL BOTTLES BEFORE MOVING THE WINE CELLAR

Select the Right Location

NOTE: The cellar is designed for freestanding operation. It is not made to be recessed or built-in (fully recessed).

The cellar must be positioned on a flat surface that is strong enough to support it when fully loaded.

Choose a location where there is no risk of extreme temperatures, either hot or cold, such as a garage that is not properly insulated or heated.

Do not place the unit in a moist area or in an area where it is exposed to direct sunlight.

Do not place the unit next to any appliance that emits large amounts of heat, such as a dishwasher, microwave, toaster oven, oven or barbecue, etc., or near radiators, baseboard heaters or other heat sources.

NOTE: Allow enough space in the front of the unit to open the door 120°.

Proper Air Circulation

To assure that your wine cellar works at the maximum efficiency for which it was designed, you should install it in a location where there is proper air circulation and electrical connections.

The cellar is designed to be freestanding and should not be recessed or built-in. Allow 2 inches of space on both sides and back of the wine cellar to allow proper ventilation.

To ensure proper internal air circulation, do not overfill your wine cellar.

Electrical Requirements

Your wine cellar requires a power outlet (120V, 15amps) with proper grounding. Avoid placing the unit where there may be electrical interference.

Do not plug unit into the same outlet as a refrigerator or microwave.

Avoid the use of three-prong plug adapters. Do not cut off the grounding prong to accommodate a two-plug outlet; that could result in a shock hazard.

NOTE: Do not place heavy objects on top of the cellar.

To minimize the risk of rusting, leakage, and insulation damage, avoid placing the unit where heavy moisture is present. Under no circumstances apply or let water spill onto or into the unit.

Leveling Your Wine Cellar

Your wine cellar has 4 leveling legs. After properly placing your cellar in its final position, adjust the legs by turning them clockwise to raise the wine cellar or counterclockwise to lower it. We recommend tightening the back feet to the maximum and using the front feet to level the cellar.

Using Your Wine Cellar

Important:

- Before connecting the wine cellar to a power source, let it stand upright for approximately 24 hours. This will reduce the risk of any malfunction to the cooling system that might have occurred during handling and/or transporting, and will allow the refrigerant to flow back into the compressor.
- When using the wine cellar for the first time, allow at least 24 hours for the internal temperature to adjust properly. Make sure there are at least 3 to 5 bottles in the unit.

Your cellar should now be on a flat surface that is strong enough to support it when fully loaded.

Gently place/slide the racks into the wine cellar.

Plug the power cord into a 3-prong electrical outlet and the unit will turn on automatically to the default setting.

Place bottles inside the cellar.

Determine the best setting to use: Refer to the temperature guide for appropriate serving temperatures (see page 8).

The unit's cooling system operates most efficiently with an ambient temperature of less than 70°F.

NOTE: Remember, if using your wine cellar for the first time, allow at least 24 hours for temperature to adjust properly and make sure there are at least 3 to 5 bottles in the unit.

CONTROL PANEL



1. Preset varietal temperatures
 - a. CHAMPAGNE Wine (43°F)
 - b. Red Wine (61°F)
 - c. White Wine (50°F)
2. Temperature Display
3. Quick Set
4. Temperature UP – Lock/Unlock
5. Temperature DOWN
6. Light ON/OFF*
*Light cover must be in place.
Bright light might cause vision damage if light is not covered.

OPERATING INSTRUCTIONS

Place up to 18 bottles of red, white, sparkling or Champagne into your wine cellar. To store 1500mL bottles, remove 1 rack.

To determine the best setting to use, refer to the Temperature Chart (see page 8).

To Set Temperature

1. Unlock the temperature control lock by pressing the UP arrow for two seconds.
2. To select one of the preset temperatures for CHAMPAGNE, RED or WHITE wine, press the SET button until the desired preset is illuminated.
3. To Program Your Own Temperature: Unlock the temp control by pressing the UP key for 2 seconds, then simply press the UP or DOWN arrow until desired temperature appears in the display.

To Turn Light On or Off

Press the LIGHT icon to select ON or OFF. Please note the light will stay on until turned off.

CLEANING AND CARE

Warning: To avoid electric shock, always unplug your wine cellar before cleaning. Ignoring this warning may result in death or injury.

Caution: Before using cleaning products, always read and follow manufacturer's instructions and warnings to avoid personal injury or product damage.

General Cleaning

Unplug the unit and remove all wine bottles and shelves.

Interior

Wipe down walls with a solution of 2 tablespoons of baking soda dissolved in 1 quart of water. Rinse with clean, warm water. Dry with soft cloth. Vacuum any dust or particles blocking the vent, compressor, or evaporator (blockage could hinder cooling efficiency of your cellar).

Exterior

Clean with mild detergent and damp cloth. Rinse with warm water and dry with soft cloth. Be sure the door gasket is kept clean to ensure proper seal.

Automatic Defrost

A thin layer of ice may accumulate on the rear interior wall; this is normal. The ice will be automatically defrosted once the compressor cycles off. Water will drain through an outlet in the inner rear wall into a drain pan located next to the compressor. It will evaporate; there is no need to empty the pan.

Power Interruptions

If power is interrupted due to a storm or other cause, the unit will power off and automatically restart after 3 to 5 minutes. You cannot restart the unit before this time delay.

If the unit is unplugged, once it is plugged back in, it will take 3 to 5 minutes to restart.

NOTE: Once power is recovered, it will reset to the default temperature of 50°F.

Vacation and Moving Care

For extended periods of time away from home, you may want to unplug and empty your wine cellar, then clean it following the directions under GENERAL CLEANING. If time away is very long, prop the doors open to allow air to circulate inside.

Moving Your Wine Cellar

Before moving, unplug the unit, remove all bottles and shelves, and clean the cellar following the directions under CLEANING.

Replace shelves and tie or tape the door to secure it in the closed position before moving the unit.

BE SURE THE WINE CELLAR REMAINS UPRIGHT AT ALL TIMES.

Cleaning and Maintenance

Any other servicing should be performed by an authorized service representative. Don't try to repair the appliance yourself. It is dangerous to alter or modify this product in any way. The component parts shall be replaced with like components and that servicing shall be done by factory authorized service personnel, so as to minimize the risk of possible ignition due to incorrect parts or improper service.

Dealer will not be responsible for any damage or defects caused by, or resulting

from repairs, service, conversion or alterations to the product or any of its parts and accessories which have been performed by service centers or repairmen not authorized by dealer. Dealer will not be responsible for any direct, indirect or consequential damages, losses or other costs and expenses resulting from any spoilage of any items stored in this refrigeration system.

WINE TIPS AND HINTS

When choosing wine, take advantage of the knowledge of the personnel in the wine store as well as reviews of wines from wine publications. The price of a wine is not necessarily indicative of relative quality. Very good wines can be purchased at comfortable-for-the-wallet prices. When you find a comfortably priced wine, purchase in quantity to have on hand as your "house wine." Keep it chilled in your Cuisinart® Private Reserve® Compressor Wine Cellar and be ready for any occasion.

Pairing wine with food has really become a matter of personal taste – the rules are no longer hard and fast that white wine is paired only with fish or light meats and red wine is paired only with red meats. A Pinot Noir can complement a grilled fish just as well as it complements a grilled fillet of beef.

What needs to be kept in mind is the personality of the wine itself, the preparation of the foods, and the tastes of those who will be enjoying them. You may want to open a bottle each of red and white and allow your guests to choose.

The wine should please the diner, and never overpower or fight with the food with which it is served. Likewise, the food should not overpower or fight with the wine.

Wine is a part of healthy living – the USDA's guidelines are based upon the "Mediterranean diet." They include wine in moderation – for women this is one glass per day and two glasses per day for men. A glass size is 4 ounces. The difference in gender amount is based upon body size.

As for cooking with wine – never cook with a wine that you would not drink!

WINE STORAGE TEMPERATURE CHART

TEMPERATURE SETTING	WINE TYPE
43°F–45°F	<ul style="list-style-type: none">• Dessert wine/Ice wine• Champagne/Sparkling wine
47°F–50°F	<ul style="list-style-type: none">• Light whites (e.g., Riesling, Chablis, Chardonnay)
54°F	<ul style="list-style-type: none">• Beaujolais/Rosé
50°F–55°F	<ul style="list-style-type: none">• General storage• All wines white and red
57°F	<ul style="list-style-type: none">• Juicy and fruity wines• Madeira/Tawny Port
59°F	<ul style="list-style-type: none">• Chianti, Zinfandel, Valpolicella
61°F	<ul style="list-style-type: none">• Rioja, Pinot Noir
63°F	<ul style="list-style-type: none">• Burgundy, Cabernet, Merlot
64°F	<ul style="list-style-type: none">• Bordeaux/Shiraz
66°F	<ul style="list-style-type: none">• Vintage Port

WINE AND FOOD PAIRING

CHEESE	
Hard	All reds
Cheddar	Cabernet Sauvignon, Shiraz, Burgundy, Merlot
Soft	Sparkling, Riesling, Gewürztraminer, Pinot Noir, Beaujolais Nouveau, light reds
Goat cheeses	Sauvignon Blanc, Sancerre, Riesling, dry Muscat
Blue cheeses	Zinfandel, Riesling, Shiraz, Rhône reds
MEATS	
Beef, Venison	Shiraz, Cabernet Sauvignon, red Bordeaux, red Burgundy, Merlot, full Italian reds, Zinfandel
Ham	Sparkling wine, Gewürztraminer
Lamb	All dry reds
Pork	Shiraz, Cabernet Sauvignon, Burgundy, Merlot, Rosé, Rioja
Veal	Shiraz, Cabernet Sauvignon, Merlot, Pinot Noir
Chicken	White Burgundy, Chardonnay, Pinot Noir, Merlot, Chianti, Rioja, Rosé (light reds and full whites)
Game Birds	Shiraz, Cabernet Sauvignon, Merlot, red Burgundy
Turkey	Riesling, Chardonnay, Pinot Noir, Beaujolais
FISH	
Shellfish	Chablis, white Burgundy, Sauvignon Blanc, Chenin Blanc, Chardonnay
Salmon/Tuna/Trout	Sauvignon Blanc, Chardonnay, Chenin Blanc, Pinot Noir, Beaujolais Nouveau, light reds
Light Fish	Light Chardonnay, white Bordeaux, Sauvignon Blanc (Sancerre, Pouilly Fumé), dry Rosé
OTHER FOODS	
Vegetarian	Most dry or lighter whites, Rosé
Pasta	Dry whites, Pinot Noir, Shiraz, Cabernet Sauvignon, Burgundy, Merlot, Barbera, Chianti, Montepulciano
Spicy Asian/Chinese	Riesling, Gewürztraminer, Sauvignon Blanc, Chablis, Chardonnay, white Burgundy, Chenin Blanc, Champagne, Merlot
Japanese	All dry whites, sparkling wines
DESSERTS	
Fruit	Riesling, Chardonnay, white Burgundy
Fruit Tart, Ice Cream, Nuts	Riesling, Muscat Blanc, Chenin Blanc, ice wine
Chocolate	Fruity reds, Cabernet, Shiraz, Merlot, sparkling wine, ice wine

TROUBLESHOOTING

You can easily solve many common problems by trying the suggestions below.

SYMPTOM	POSSIBLE CAUSE
Vibrations	<ul style="list-style-type: none">• Check to make sure the wine cellar is on a level surface.• Make sure it is not touching a wall.• Adjust leveling legs if necessary.
The inside temperature does not seem correct	<ul style="list-style-type: none">• Make sure the cooling vents in back of cellar are not obstructed. Have at least 2 inches of space on both sides and rear of unit.• The room may be too hot or cold. Ambient temperature extremes will affect performance.• When using the unit for the first time, it can take the unit up to 24 hours to reach the desired temperature.
Wine cellar does not operate	<ul style="list-style-type: none">• Check if wine cellar is plugged in.• Check if there is power at the AC outlet by checking the circuit breaker.
Wine or wine cellar seems too warm	<ul style="list-style-type: none">• Frequent door openings.• Allow time for recently added wine to reach desired temperature.• Check gaskets for proper seal.• Adjust temperature control to colder setting.• The wine cellar has recently been disconnected for a period of time.
Wine temperature is too cold	<ul style="list-style-type: none">• If temperature control setting is too cold, adjust to a warmer setting and allow several hours for the temperature to stabilize.
Wine cellar runs too frequently	<ul style="list-style-type: none">• This may be normal to maintain constant temperature during high temperature and humid days.• Doors may have been opened frequently or for an extended period of time.• Check gasket for proper seal.• Check to see if doors are completely closed.
Moisture buildup on interior or exterior of the wine cellar	<ul style="list-style-type: none">• This is normal during high humidity periods.• Prolonged or frequent door openings.• Check door gaskets for proper seal.
Wine cellar door does not shut properly	<ul style="list-style-type: none">• Level the wine cellar.• Check for blockages (wine bottles, shelves).

TIPS FOR ENERGY SAVING

1. The unit should be located in the coolest area of the room, away from sunlight, heat-producing appliances or heat sources, and should never be exposed to extreme temperatures.
2. Ensure that door is properly closed when the unit is turned on.
3. Disconnect the appliance when it is not in use for an extended period of time.
4. Turn off the interior light when displaying wine is not necessary.
5. Always keep your wine cellar well ventilated. Never block the vent, compressor, or evaporator openings on inside or exterior of unit.
6. The temperature of the cellar is coolest on the lowest shelves. If storing a mixture of wine types, it is recommended that reds be stored on top shelves, whites in the middle, and sparkling wines on bottom shelves.
7. Pre-cooling wine for 2 hours in refrigerator before storing in cellar is an energy-saver.
8. Keep the frequency of opening the door to a minimum, especially if room is hot or humid.
9. Use the Wine Storage Temperature Chart on page 8 to select temperature setting. To keep your wine in perfect condition, we've recommended the temperature of different wine types.

WARRANTY LIMITED ONE-YEAR WARRANTY (U.S. AND CANADA ONLY)

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Private Reserve® Compressor Wine Cellar that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Private Reserve® Compressor Wine Cellar will be free of defects in materials and workmanship under normal home use for 1 year from the date of original purchase. We warranty the compressor itself independently for 5 years from any defects in workmanship under normal use from the date of original purchase. We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents take the unit to (A) the store where it was purchased or (B) to another retail store which sells Cuisinart products of the same type.

The retail store shall then determine if the product can be repaired by an authorized repair facility, or replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If your Cuisinart® Private Reserve® Compressor Wine Cellar should prove to be defective within the warranty period, we will repair it or, if we think necessary, replace it. To obtain warranty service,

please call our Consumer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307. To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions.) Please be sure to include your phone number, return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order made payable to Cuisinart.

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® Private Reserve® Compressor Wine Cellar has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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