

Whynter Dual Zone Freestanding Fromagerator 2.9 cu.ft Wine and Cheese Center

Model # : BCR-291SB

INSTRUCTION MANUAL



Congratulations on your new Whynter product. To ensure proper operation, please read this Instruction Manual carefully before using this product. Keep this manual in a safe place for future reference.

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APPLIANCE SAFETY

Your safety and the safety of others are very important to us.

To reduce the risk of fire, electrical shock, or injury when using your appliance, follow these basic precautions



This is the Safety Alert Symbol. This symbol alerts you to potential hazards that may result in serious injury. All safety messages will follow the Safety Alert Symbol and either the words "DANGER" or "WARNING".



Danger means that failure to heed this safety statement may result in severe injury or death.



Warning means that failure to heed this safety statement may result in extensive product damage, serious injury, or death.



Caution means that failure to heed this safety statement may result in minor or moderate injury, or property or equipment damage.

All safety messages will alert you to know what the potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.

IMPORTANT SAFEGUIDES



Before the appliance is used, it must be properly positioned and installed as described in this manual, please read the manual carefully. To reduce the risk of fire, electrical shock or injury when using the appliance, follow basic precaution, including the following:



- Plug into a grounded 3-prong outlet, do not remove grounding prong, do not use an adapter, and do not use an extension cord.
- Do not use if the power supply cord is damaged. If damaged, it must be replaced by a qualified electrician.
- It is recommended that a separate circuit, serving only your appliance be provided. Use receptacles that cannot be turned off by a switch or pull chain.
- Never clean appliance parts with flammable fluids or harsh chemicals. These fumes can create a fire hazard or explosion.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of the appliance or any other appliance.
- Before proceeding with cleaning and maintenance operations, make sure to unplug the appliance.
- Do not connect or disconnect the electric plug with wet hands.
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.

Safety Precautions

- This appliance is CFC- and HFC-free and contains small quantities of Isobutane (R134a) which is environmentally friendly, but flammable. It does not damage the ozone layer, nor does it increase the greenhouse effect. Care must be taken during transportation and setting up of the appliance that no parts of the cooling system are damaged. Leaking coolant can ignite and may damage the eyes.

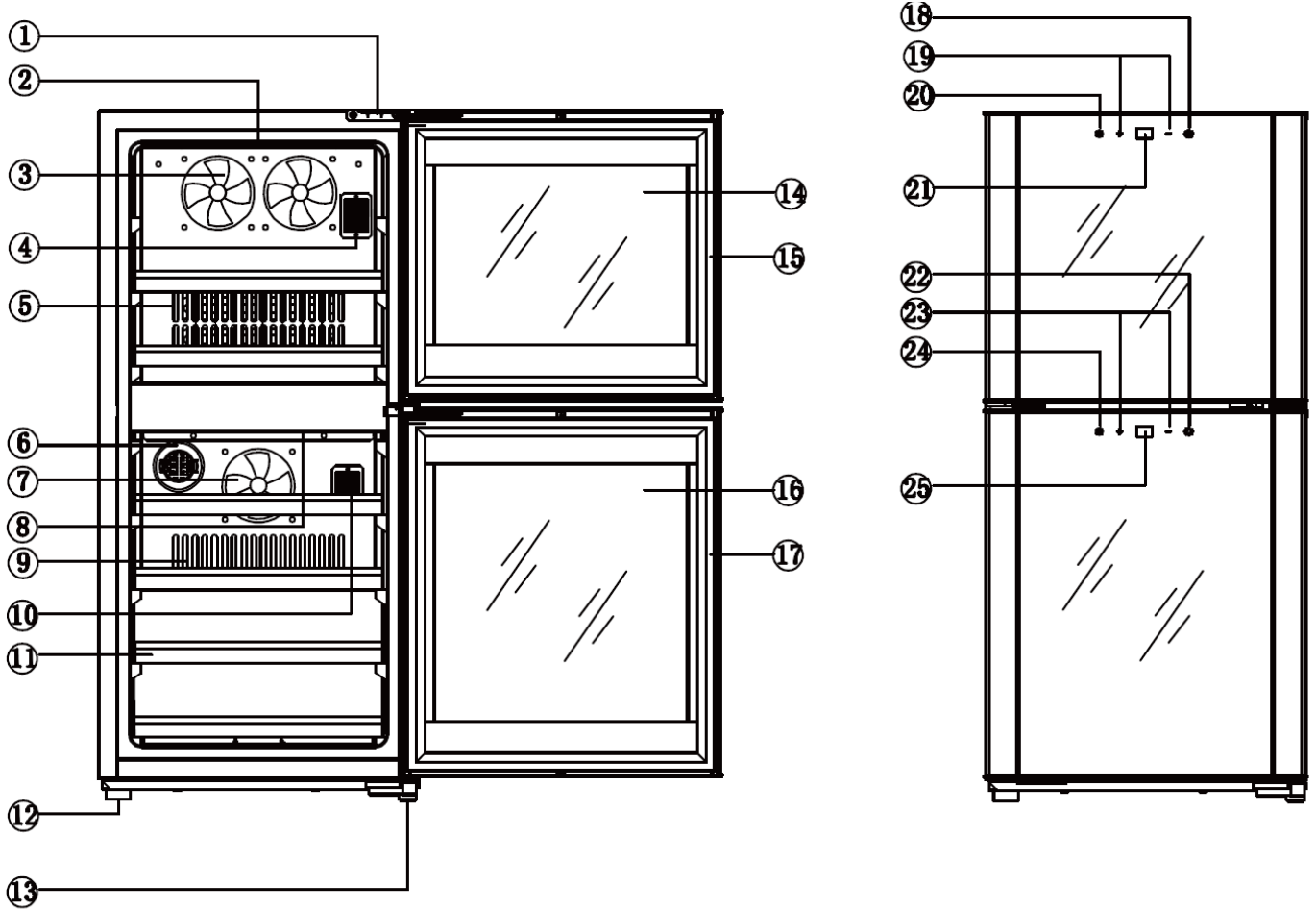
In the event of leakage:

- Avoid open flames and anything which creates a spark
- Disconnect from the mains
- Air the room in which the appliance is located for several minutes and contact the Service Department for advice



- Use two or more people to move and install the appliance. Failure to do so can result in injury.
- Choose a well-ventilated area with temperatures above 60°F (16°C) and below 90°F (32°C). This appliance must be installed in an area protected from the element, such as wind, rain, water spray or drips.
- The appliance should not be located next to ovens, grills or other sources of high heat.
- The appliance must be installed with all electrical connections in accordance with state and local codes.
- The fuse (or circuit breaker) size should be 15 amperes.
- It is important for the appliance to be leveled in order to work properly. For a stable installation, make sure the appliance is placed on a flat, level and solid surface.
- Ensure that the surface on which the appliance is placed is strong enough to hold the appliance and the items stored inside.
- This appliance is not intended for use by young children or physically-challenged persons without supervision/assistance. Young children must be supervised to ensure safety around this or any appliance.
- Do not use solvent-based cleaning agents or abrasives on the interior. These cleaners may damage or discolor the interior.
- Keep fingers out of the “pinch point” areas. Clearance between the doors and between the doors and cabinet are necessarily small. Be careful closing doors when children are in the area.
- This unit is designed to store cheese products and wine bottles. If food is stored inside, ensure that there is sufficient airflow between items. Please note that the temperature range for this appliance is optimized for cheese and wine storage. Perishable food items may require a different storage environment.
- Do not place hot food or beverages into the appliance.
- Close the appliance door immediately after putting in any items to keep the internal temperature relatively constant.
- Avoid placing any objects on top of the appliance.
- This is an electrical appliance, to avoid injury from electrical shock do not operate the unit with wet hands, while standing on a wet surface or while standing in water. Do not use outdoors or in wet conditions.
- When positioning or moving the appliance, ensure that it is not turned upside down or unlevelled greater than 45°
- Never pull the power cord to disconnect it from the outlet. Grasp the plug and pull it from the outlet.
- Never lift, carry or drag the appliance by the power cord.
- This appliance is designed for household, non-commercial use only. Any other use will void the warranty.
- Do not plug into the power outlet before set up is completed.
- Do not move this appliance without emptying it and securing the doors in a closed position.

Parts and Controls



1. Upper Door Hinge	13. Lower Door Hinge
2. Upper Zone Light	14. Upper Zone Glass
3. Upper Zone Fan	15. Upper Zone Door Seal
4. Upper Zone Temperature Sensor	16. Lower Zone Glass
5. Upper Zone Exhaust	17. Lower Zone Door Seal
6. Carbon Filter	18. Upper Zone Light Switch
7. Lower Zone Fan	19. Upper Zone Temperature Control
8. Lower Zone Light	20. Upper Zone Temperature Switch
9. Lower Zone Exhaust	21. Upper Zone Temperature Display
10. Lower Zone Temperature Sensor	22. Lower Zone Light Switch
11. Shelves - BPA-free Cheese Board (1) Wire shelf (1) Wooden shelves (4)	23. Lower Zone Temperature Control
12. Levelling Leg (4)	24. Lower Zone Temperature Switch
25. Lower Zone Temperature Display	

Introduction to Wine Coolers

The new Whynter Freestanding Fromagerator 2.9 cu.ft Wine and Cheese Center offers premium quality and innovative design. Whether for the office, the yacht or home, our Whynter wine and cheese center is a center piece of any living space. This freestanding appliance is not only designed for storing and cooling wine bottles, but also for preserving and aging cheeses.

FEATURES

- Freestanding setup
- Dual Zone operation
- Stainless steel glass doors with sleek black cabinet
- Space saving design with recessed handle
- Removable shelves
 - 1 BPA-free cheese board
 - 1 Wire shelf
 - 4 Wooden shelves
- Adjustable thermostat with temperature range
 - Upper Zone 40°F - 50°F
 - Lower Zone 50°F - 66°F
- Equipped with an activated charcoal filter
- Soft-touch digital control panels
- Enhanced LCD temperature displays
- Soft interior LED lighting with on/off switch
- Internal fan-forced circulation for even temperature distribution throughout the cabinet
- ETL Certified

TECHNICAL DATA

MODEL :	BCR-291SB
Voltage	110V / 60 Hz
Capacity	Upper Zone 1.38 cu. ft. Lower Zone 1.52 cu. ft.
Current	1.2A
Input Power	90W
Temperature Control Range	Upper Zone 40°F - 50°F Lower Zone 50°F - 66°F
Unit Dimensions	15.5" W x 23" D x 33" H
Packaging Dimensions	18" W x 26" D x 35" H
Net Weight	79 lbs
Gross Weight	81 lbs

IMPORTANT SAFETY INSTRUCTIONS



WARNING

To reduce the risk of fire, electrical shock, or injury when using your appliance, follow these basic precautions:

- Read all instructions before using the appliance.
 - **DANGER or WARNING:** An empty appliance can be a hazardous for children or small pets. If disposing of the appliance, remove gasket seals, latches, lids or the entire door from your unused appliance, or take other action to ensure the appliance is harmless.
- Never allow children to operate, play with, or crawl inside the appliance.
- Never clean appliance parts with flammable fluids or harsh chemicals. The fumes can create a fire hazard or explosion.
- Do not store or use gasoline or any other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.

INSTALLATION INSTRUCTIONS

BEFORE USING YOUR APPLIANCE

- Remove the exterior and interior packing.
- Before connecting the appliance to the power source, let it stand upright for approximately 4 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Clean the interior surface with lukewarm water using a soft cloth.

INSTALLATION OF YOUR APPLIANCE

- The appliance is designed for free standing installation.
- **WARNING:** Do not store or install the appliance outdoors.
- **CAUTION:** This freestanding appliance is only designed for storing wine bottles and preserving cheeses. We do not recommend storing items other than specified for the intended use.
- Place your appliance on a hard and level floor that is strong enough to support it when it is fully loaded.
- We do not recommend installing the appliance on carpet.
- To level your appliance, adjust the leveling legs at the bottom of the appliance if needed.
- For freestanding installation, 5 inches (127mm) of space between the back and sides of the appliance are suggested, which allows the proper air circulation to cool the compressor and condenser.
NOTE: Do NOT install the appliance near an oven or other heating source. Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption. For best performance, do not install the appliance behind a cabinet door or block the base grille.
- Avoid locating the appliance in area that may be exposed to excessive moisture.
- Plug in the appliance into an exclusive, grounded wall power outlet. Do not under any circumstances cut or remove the third (ground) prong from the power cord. Any questions concerning power and/or grounding should be directed toward a qualified electrician or an authorized service center.

ELECTRICAL CONNECTION



WARNING: Improper use of the grounded plug can result in the risk of electrical shock. If the power cord is damaged, have it replaced by a qualified electrician or contact Whynter Service Department

This appliance requires a standard 115/120 Volt AC ~/60Hz electrical ground outlet with three-prong. Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. The cord should be secured behind the appliance and not left exposed or dangling to prevent accidental injury.

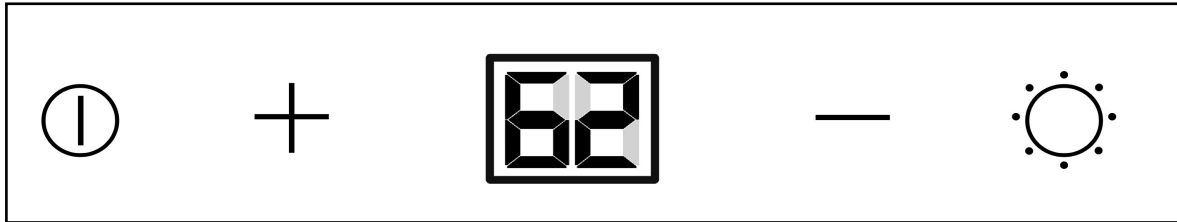
The appliance should always be plugged into its own individual electrical outlet which has a voltage rating that matches the rating label on the appliance. This provides the best performance and also prevent overloading house wiring circuits that could cause a fire hazard from overheated. Never unplug the appliance by pulling the power cord. Always grip the plug firmly and pull straight out from the receptacle. Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either end. When moving the appliance, be careful not to damage the power cord.

EXTENSION CORD

Because of potential safety hazards, it is strongly recommended that you do not use an extension cord with this appliance. However, if you must use an extension cord, it is absolutely necessary that it be a UL/CUL-Listed, 3-wire grounding type appliance extension cord having a grounding type plug and outlet and that the electrical rating of the cord be 115 volts and at least 10 amperes.

Operation and Controls

It is recommended that you install the Whynter BCR-291SB in a place where the ambient temperature is between (68°F - 78°F). If the ambient temperature is above or below recommended temperatures, the performance of the unit may be affected. For example, placing in extreme cold or hot conditions may cause interior temperature to fluctuate thus the set temperature may not be achievable.



CONTROL PANEL GUIDE

POWER

The appliance turns on automatically once plugged in. To turn off the unit, unplug the appliance from the power outlet.

NOTE: If the appliance is unplugged, encounter power interruption, or turned off, you must wait 3 -5 minutes before restarting the appliance. If attempted to restart before this time delay, the appliance may not start.

°F/°C SELECTOR

To change temperature conversions, press the ⓘ icon on the control panel.

SETTING THE TEMPERATURE

The unit has two separate temperature zones. The temperature range of upper zone can be set between 40°F and 50°F while the lower zone can be set between 50°F and 66°F. To set the desired temperature, press the — icon to lower the temperature or + icon to raise the temperature on the control panel. The temperature display will flash 10 times indicating that the desired temperature is set and will revert back to its current internal temperature.

NOTE: The temperature inside the unit is dependent on the ambient temperature (room temperature).

- During normal operation, the temperature display on the control panel shows the temperature inside the appliance.
- The unit has two separate temperature zones. The temperature range of the upper zone is between 40°F and 50°F (5°C and 10°C) and the LOWER ZONE is between 50°F and 66°F (10°C and 18°C)
- When the unit is plugged in for the first time, the unit will power up automatically to the preset defaults. The preset temperature for the upper temperature zone is 50°F (10°C) and for lower temperature zone is 66°F (18°C).
- The temperature that you desire to set will increase 1°C or 1°F if you press the + key once and will decrease 1°C or 1°F if you press the - key once. The display flashes while you make the setting.
- To view the set temperature at any time, press the + or - key, the set temperature display will temporarily flash 10 times. Then the display shows the current internal temperature again.

INTERIOR LIGHT

The interior light makes it easy to view your cheese and wine labels, which also enhances the display of your collection. You can turn on and off the interior light by pressing the ☉ icon on the control panel.

Operation and Controls

LEVELING THE APPLIANCE

It is important for your appliance to be leveled in order to work properly. It can be raised or lowered by rotating each of the feet on the bottom of the machine. If you find that the surface is not level, rotate the feet until the appliance becomes level. You may need to make several adjustments to level it. We recommend using a carpenter's level to check the machine.

1. Place a carpenter's level on top of the product to see if the appliance is level from front to back and side to side.
2. Adjust the height of the feet as follows: Turn the leveling feet to the right to lower that side of the appliance. Turn the leveling feet to the left to raise that side of the appliance.



CABINET SHELVES

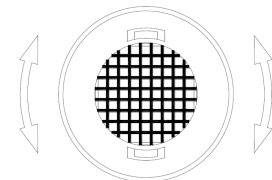
The Whynter BCR-291SB is equipped with 1 BPA-free cheese board, 1 wire shelf, and 4 wooden shelves. To prevent damage to the door gasket, make sure the door is all the way opened when pulling the shelves out.

- For easy access, you must pull the shelves approximately $\frac{1}{3}$ out of the railing.
- The wine shelves are designed with an emergency stop to prevent them being removed too far when loaded.
- When removing the wine shelves out of the railing, make sure to remove all items first.
- To remove the wine shelves, pull the shelf forward until the notch aligns with the plastic post. Lift the shelf and continue to pull the shelf forward until it is completely removed from the internal compartment.
- Do not cover any part of the shelves with aluminum foil or any other material that will prevent adequate air circulation within the cabinet.

ACTIVE CHARCOAL FILTER

The Whynter BCR-291SB is equipped with an activated charcoal filter, which ensures optimum air quality within the wine cabinet. This filter counters and prevents any contaminants and odors from the ambient air affecting the taste of the wines stored. Replace the active charcoal filter with new one once a year. It can be purchased from the retailer or Whynter's Service Department. To change the filter:

1. Turn the filter cover 90° clockwise or counter-clockwise and then remove the filter
2. Insert the new filter
3. Turn the filter cover 90° clockwise or counter-clock until it clicks into position.



NOTE: The activated charcoal filter is only located inside of the wine refrigerator zone to help prevent the naturally occurring odor from some cheeses from affecting the taste of the wines stored.

NORMAL SOUNDS

The unit is cooled by a compressor. The compressor pumps coolant through the cooling system, producing operating noise. Even when the compressor cuts out, noises caused by changes in temperature and pressure are unavoidable. Operating noise will be most audible immediately after the compressor comes on. It becomes quieter as the operating period continues. The following noises are normal and occur from time to time:

- Gurgling sound, caused by the refrigerant flowing through the appliance's coils,
- Humming noise made by the compressor. This noise can get louder for brief periods when the motor is switching on.
- Cracking/popping sounds, resulting from the materials contraction and expansion due to temperature variations
- Fan operating sound, to circulate the air within the wine cabinet.
- Unusual noise is normally the result of improper installation.
- Where the unit is installed in open-plan kitchen or in partition walls, the level of operating noise will be heard more acutely. However, this is due to the surrounding architecture and not to the unit.

WINE REFRIGERATOR

BOTTLE CAPACITY

Wine bottles may differ in size and dimensions so the actual number of bottles can be stored may vary. The 18 bottle capacity is the approximate maximum when storing traditional 750 ml bottles.

OPERATING THE WINE COOLER

It is recommended you install the Whynter BCR-291SB in a place where the ambient temperature is between 68°-78°F. If the ambient temperature is above or below recommended temperatures, the performance may be affected. For example, placing your Whynter BCR-291SB in extreme cold or hot conditions may cause interior temperatures to fluctuate

RECOMMENDED TEMPERATURE SETTINGS FOR WINE STORAGE

Conservation	49 - 57°F
Red Wines	58 - 72°F
Dry/White Wines	48 - 57°F
Rose Wines	49 - 51°F

CHEESE STORAGE

At its peak maturity, cheese is a perfect but delicate balance of appearance, taste, aroma, and consistency. Proper treatment and storage can mean the difference between vibrant, pleasant, living cheese and ammoniated, spoiled cheese, dead.

There are many types of cheeses and a lot of ways to store all types. However, there are general guidelines that can significantly reduce untimely spoilage. Below are few tips that should help keep your cheese active and delectable.

GENERAL TIPS

Most cheeses require relatively high humidity and a temperature range of 40 - 45°F to age properly. The range of effective humidity should be no less than 75%RH and no greater than 95%RH. The humidity level can be controlled by simply using a pan of water with a partial cover. By simply adjusting the cover opening, you should be able to control the amount of humidity.

- 1. Do not wrap cheese in conventional non-porous materials**
 - Cheese needs to breathe. The delicate flavor balance achieved by the cheesemaker requires oxygen exchange and storage at the proper humidity. Non-porous materials suffocate cheese, causing the dreaded ammonia flavor (particularly in soft cheeses). Non-porous materials also trap too much moisture within, accelerating the growth of invasive surface molds.
- 2. Be mindful of the “Cut and Packaged Date” printed on pre-cut cheese.**
 - If this is how you buy your cheese, always make sure the cut date is within a day of purchase. When you get home, rescue your cheese from plastic suffocation and rewrap using a cheese paper.
- 3. Use cheese paper to wrap and store cheese**
 - Cheese requires high humidity, yet must be able to breathe. Most cheese papers are designed to maintain optimal humidity, while not allowing water to accumulate--thus preventing the growth of surface molds. Wax paper, tin foil and plastic wrap are unsuitable for wrapping cheese because they neither regulate humidity nor allow oxygen exchange. Cheeses wrapped in these materials are prone to drying out, growing surface molds and other spoilage. In other words, not using cheese paper will make your cheese taste bad.

CUTTING TIPS

The Whynter BCR-291SB comes with a BPA-free cheese board that can be used for cutting your favorite cheese. For hard cheese, a sharp cheese knife with an offset handle is the professional utensil of choice. For soft cheese, a cheese harp, wire or Roquefort bow will ensure clean cuts without deforming shape. Always use clean tools to prevent the introduction of new molds or bacteria.

1. Store each cheese individually
 - Only wrap one kind of cheese in each piece of a cheese paper. Never wrap several cheeses together. Their flavors will interact and none of them will taste as good as they should.
2. Label cheese and note the date of purchase
 - Cheese labels can be used to easily identify your cheese and keep track of when they were purchased.
3. Consider using a cheese dome
 - Cheese domes are a great way to store cheese. They're washable, reusable, and durable. Cheese stored under a dome creates its own climate, ensuring proper humidity every time. White mold or soft ripened cheeses and washed rind cheeses are ideal when stored unwrapped under a cheese dome.
4. Keep cheese inside the appliance and only warm what you will consume in each sitting
 - Cheese should ideally be enjoyed at room temperature, but it will last longer in your Whynter BCR-291SB. Drastic temperature changes are not good for your cheese. If you have leftover cheese that has been out for hours, leave this cheese stored under a cheese dome at room temperature and enjoy the next day. Never freeze cheese.
5. "Face clean" room temperature cheese before re-wrapping
 - Cheeses left out at room temperature may sweat or release oil. This is perfectly normal. If you must re-refrigerate cheese that has been left out at room temperature - before rewrapping, "face clean" the cheese by scraping its surface with a non-serrated knife removing any debris or oil from the surface; then wrap securely using a cheese paper.
6. Check and rewrap cheese periodically
 - Regularly remove stored cheese from the appliance, unwrap and inspect it. If the paper has become damp or soaked through with oil, rewrap with a new piece of a cheese paper.

SANITATION TIPS

Nothing can ruin your operation's reputation faster than evidence of poor sanitation. Sanitation remains important when handling any food product, but especially with cheese, because natural cheese is a living food that remains biologically active. Good sanitation maintains product quality and helps eliminate cross contamination.

1. Wash hands with soap and water before handling cheese
2. Clean the work area and tools with sanitizing solution
 - To sanitize tools, immerse them in sanitizing solution for at least one minute. Sanitizing solution should not come in direct contact with food; allow it to evaporate on work surfaces and tools.
3. Label all containers and spray bottles.
4. Wipe the surface of naturally bandaged cheese, cheeses with rinds and waxed cheeses with a cleaning solution.
5. Cover cutting boards with plastic wrap, waxed paper or parchment before trimming cheeses with mold and cutting waxed cheeses.

Care and Maintenance

CAUTION: Failure to unplug the appliance could result in electric shock or personal injury

CLEANING YOUR APPLIANCE

- Turn off the power, unplug the appliance, and remove all contents from the appliance and store them in a suitable place.
- Clean the inside, the door seal and the inside of the glass with a clean, damp cloth.
- Never use detergents or other substances that emit odors.
- Always keep the door closed when cleaning the outside of the appliance. Make sure no detergent odors penetrate into the appliance.
- Clean the side panels and door surfaces with a clean and soft cloth. If necessary, use a moist cloth. Alternatively, use a microfiber cloth.

VACATION TIME

- Short vacations: Leave the appliance operating during vacations of less than two days.
- Long vacations: If the appliance will not be used for an extended period, remove all items and turn off the appliance. Clean and dry the interior thoroughly.

MOVING YOUR APPLIANCE

- Remove all items inside the appliance.
- Securely tape down (we recommend using painter's tape) all loose items (shelves) inside your appliance.
- Turn the adjustable legs up to the base to avoid damage.
- Tape (we recommend using painter's tape) the door shut.
- Be sure the appliance stays secure in the upright position during transportation and protect the exterior of appliance with a blanket, or similar item.

DEFROSTING

Under most ambient conditions, the Whynter BCR-291SB does not need to be defrosted. In cold ambient temperatures and/or high humidity, some frost may build up. To defrost, remove all items, unplug the unit and leave the door open. Never use a knife or other metal instrument to scrape ice/frost. After defrosting, plug in the unit and set the desired temperature.

PREPARING FOR STORAGE

If the appliance will not be used for a long time, or is to be moved to another place, it will be necessary to defrost the unit and dry the interior.

1. Disconnect the appliance from the power supply by removing the power plug from the wall socket.
2. Leave the door open to allow for air circulation and to prevent mold, mildew and unpleasant smells.

CAUTION: *Store the unit out of the reach of children. If you have children, you may want to take additional precautions such as removing the door to prevent a child from being trapped inside the appliance.*

ENERGY SAVING TIPS

- The appliance should be located in the coolest area of the room, away from heat producing appliances, and out of any direct sunlight.
- Ensure that the appliance is adequately ventilated. Never obstruct the air vents.
- Close the door tightly and do not open the appliance too frequently or for a long period of time.
- Store the content in an organized way.
- Do not over-fill the appliance to allow air to circulate.

Troubleshooting

Problem	Possible Causes	Solutions
The appliance does not operate	<ul style="list-style-type: none"> • There is a power failure. • The appliance is not plugged in • A house fuse has blown or the circuit breaker is tripped 	<ul style="list-style-type: none"> • Ensure the appliance is plugged in and the power outlet has power • Replace the broken fuse or reset the breaker
The appliance is not reaching the desired temperature	<ul style="list-style-type: none"> • The appliance is placed too close to a heat source • The door is opened too often • The door is not closed completely • The door gasket does not seal properly 	<ul style="list-style-type: none"> • Adjust the temperature • Keep the appliance away from sunshine or other heat sources • Close the door tightly and do not open the door too frequently or for a long period of time. • Ensure the door gasket is not loose
Frost forming inside the appliance	<ul style="list-style-type: none"> • The environment is too humid • The ambient temperature is too low • The door is opened too frequently for a long period of time 	<ul style="list-style-type: none"> • Although this unit uses an auto-defrost system, under certain conditions, manual defrosting may be required. If frost builds up, try running the cooler on a warmer temperature setting • Close the door tightly and do not open the door too frequently or for a long period of time • Unplug the unit to allow the frost to melt
The appliance turns itself on and off frequently	<ul style="list-style-type: none"> • The ambient (room) temperature is too low or high • A large amount of contents has been added to the appliance • The door is opened too often. • The door is not closed completely • The door gasket does not seal properly 	<ul style="list-style-type: none"> • Decrease or increase the ambient (room) temperature • To minimize internal temperature fluctuation, do not add large amount of contents at once • Close the door tightly and do not open the door too frequently or for a long period of time. • Ensure the door gasket is not loose
The appliance makes too much noise	<ul style="list-style-type: none"> • If the noise is from the fan, it may be normal operating noise • Contraction and expansion of the inside walls may cause popping and crackling noises • The appliance is not level 	<ul style="list-style-type: none"> • The fan makes normal fan noises • Some popping or cracking noises are normal. They are caused by expansion and contraction of the inside walls due to temperature changes • Make sure the unit is on a hard and level surface. Do not place the appliance on carpet • See Normal Sounds
The door does not close properly	<ul style="list-style-type: none"> • The appliance is not level • The door was reversed and not properly installed • The shelves are out of position . 	<ul style="list-style-type: none"> • Make sure the appliance is on a hard and level surface. Avoid placing the appliance on a carpeted or soft surface • Reinstall door • Correctly install the shelves
Condensation builds up on the glass door.	<ul style="list-style-type: none"> • Ambient temperature or humidity is high 	<ul style="list-style-type: none"> • Lower the room humidity by a dehumidifier or air conditioner

ONE YEAR LIMITED WARRANTY

This Whynter Freestanding Fromagerator 2.9 cu.ft Wine and Cheese Center is warranted, to the original owner within the 48 continental states, for one year from the date of purchase against defects in material and workmanship under normal use and service. Should your Whynter Freestanding Fromagerator 2.9 cu.ft Wine and Cheese Center prove defective within one year from the date of purchase, return the defective part or unit, freight prepaid (within two months of purchase; after two months to one year, customer will be responsible for freight cost to Whynter's service department), along with an explanation of the claim to Whynter LLC. Please package the Whynter Freestanding Fromagerator 2.9 cu.ft Wine and Cheese Center carefully in its original packaging material to avoid damage in transit. Please retain the original box and packaging material. Under this warranty, Whynter will repair or replace any parts found defective. This warranty is not transferable. After the expiration of the warranty, the cost of labor and parts will be the responsibility of the original owner of the unit.

THIS WARRANTY DOES NOT COVER:

- Acts of God, such as fire, flood, hurricanes, earthquakes and tornadoes.
- Damage, accidental or otherwise, to the Whynter Freestanding Fromagerator 2.9 cu.ft Wine and Cheese Center while in the possession of a consumer not caused by a defect in material or workmanship;
- Damage caused by consumer misuse, tampering, or failure to follow the care and special handling provisions in the instructions.
- Damage to the finish of the case, or other appearance parts caused by wear.
- Damage caused by repairs or alterations to the product by anyone other than authorized by the manufacturer.
- Freight and Insurance cost for the warranty service.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR. WHYNTER SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

Please retain the original proof of purchase in order to obtain warranty services.

Warranty begins from the original date of purchase.

To obtain service or information, contact

Whynter LLC via email at service@whynter.com or call

866-WHYNTER.

Product contents and specifications may change without notice.

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