



INDUSTRIE

WINE CELLARS

USER MANUAL

Linea Easy
LE PICCOLE

WARNING!

**If on the appliance there's this danger signal
generally on the compressor label
It mean that contain COOLING GAS R 600 a
Highly flammable**



**To avoid possibility of dangerous, please open the door 5 minutes
Before plugging the devic into a power outlet**

**Please read the instructions carefully and always keep them within reach
for easy consultation.**

All the instructions must be complied with
to correctly operate the equipment .

The manufacturer does not shoulder any responsibility
for failures due to noncompliance with the instructions
provided.

Does not accept claims on the values of temperature or humidity reached
related to detection tools inadequate or unsuitable or perceived sensorially,
the reference values are those that appear on the display of the product
detected with probes certified and calibrated by the manufacturer.

All packaging materials are environmentally friendly and may be recycled;
please dispose of the package in an environmentally sound way.
Dismissed equipment is not valueless waste:

An environmentally sound disposal may recover precious materials.



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MANUFACTURER EEC DECLARATION OF CONFORMITY

Hereby declares that the products are in compliance with the following directive:
2014/35/UE, 2014/30/UE, 2009/125/CE, 2012/19/UE, 2011/65/UE.

With reference to harmonised standards:
EN60335-1, EN60335-2, EN55014-1, EN61000-3

CONDITIONING CELLARS TO STORE AND SERVE WINE

GENERAL OPERATING INSTRUCTIONS OF SINGLE-TEMPERATURE AND DUAL TEMPERATURE CELLARS

PERFORMANCE AND CHARACTERISTICS OF THE EQUIPMENT

This appliance is certified for household use.

This equipment was conceived to replicate the ideal condition of a good natural cellar. To replicate such a peculiar climate, IP uses a double "hot/cold" automatic circuit capable of ensuring the desired temperature inside the cellar. An external temperature ranging between 16°C and 32°C does not affect the stable internal temperature. Ideal humidity, stable temperature, anti-UV ray's glass and the use of special compressors on rubber supports ensure lack of vibrations, low noise levels and low energy consumption.

CHECKING THE EQUIPMENT UPON DELIVERY

We suggest to unpack the equipment immediately after the parcel is delivered to check that it is whole and no damage was caused during transport.

Any damage must be immediately reported to the carrier even if it was not identified until installation.

Damaged equipment may never be returned to the manufacturer without prior notice and unless prior written authorisation has been received.

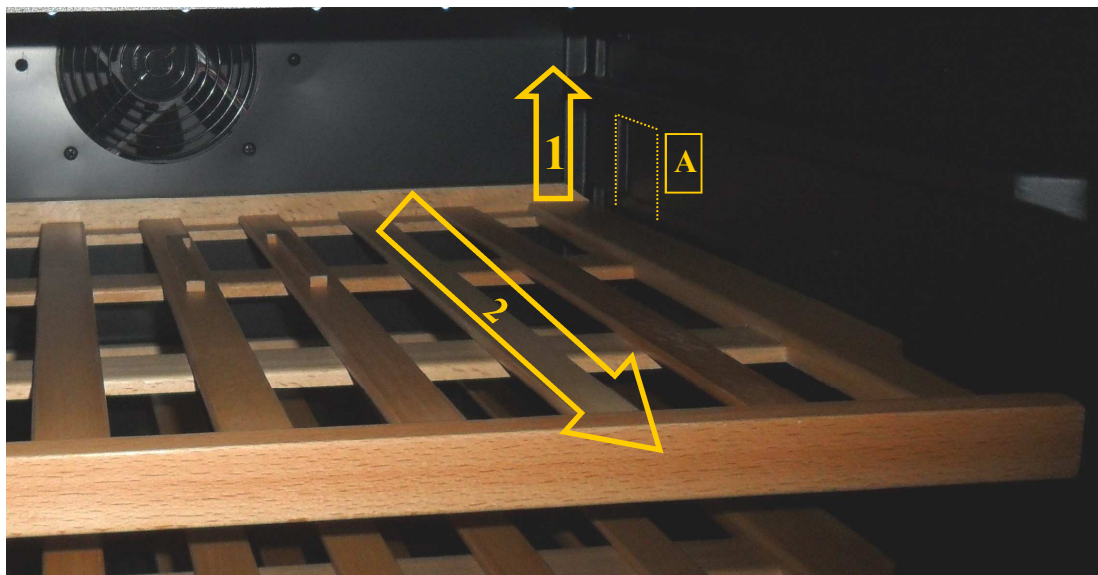
CLEANING AND POSITIONING ACCESSORIES

Before start-up wash inside the cellar and the accessories with neutral soap to remove the typical smell of new products.

Place internal accessories in the most suitable way for use.

Moving shelves: to remove the shelves lift the right part at the groove on the side, than pull forward to remove. Do on reverse to install the shelves. See the following picture.

Note: Maximum capacity for each shelf Kg 15



CONNECTION AND INSTALLATION

LEVELLING THE CELLAR

Place the equipment on a flat surface which must be **perfectly levelled to ensure correct operation and closing of doors.**

Allow a 5 cm gap between the cellar and any surrounding surface to reduce energy consumption. (Except to the built-in version).

ADJUSTING THE FEET OF METAL CELLARS:

Directly screw in or out the two lower feet until perfect alignment is achieved.



INSTALLATION AND SAFETY MEASURES

Make sure that the effective mains voltage matches the value reported in the registration plate normally located inside the equipment. A +/- 6% difference is allowed. The voltage value must be checked also when the equipment is operating since **a voltage lower than the allowed voltage may seriously damage the motor compressor.**

Damage deriving from the failure to comply with the present section is not covered by any warranty.

Insert the certified plug provided into a single-phase grounded outlet which must be permanently accessible and allow disconnecting the equipment if necessary.

Please notice that grounding the equipment is a safety measure and is legally mandatory. The manufacturer does not shoulder any responsibility if this safety norm is not complied with.

As the plug is inserted into the socket the equipment will start operating.

Let the empty cellar operate for at least two hours, then place the bottles inside.

The cellar may initially be noisy; after the necessary running-in period has been completed, noise will decrease.

If the cellar is switched off and on again, it will not resume operating immediately; this is completely normal and after a short interruption the cellar will resume operating automatically.

IMPORTANT

To ensure the correct operation of the cellar, it must be located in an environment not excessively humid, well ventilated and far from heat sources; moreover, direct sunlight must be avoided and the cellar should be kept clean from dust or various debris. Any damage or defect caused by the failure to comply with such norms are not covered by the warranty and may not be considered the manufacturer's responsibility

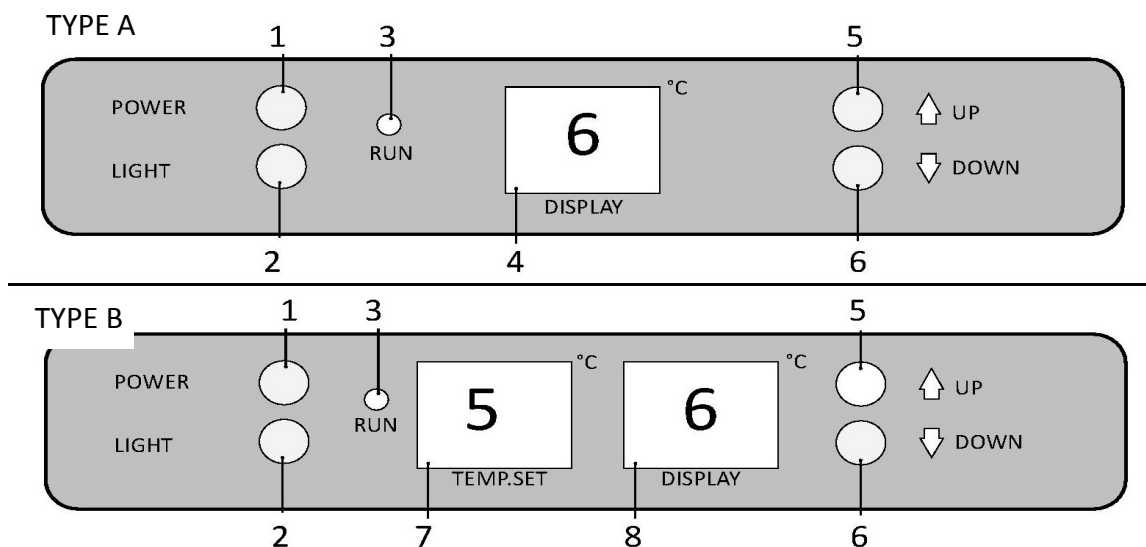
ADJUSTING TEMPERATURES

Each cellar was carefully tested by the manufacturer at a temperature suitable for storing and serving wine. By setting the desired temperature, warm and cold air flows are controlled automatically.

The constant operating of an electric fan, inside the cellar, allow to maintain a constant temperature in the equipment different parts.

ADJUSTING TEMPERATURE IN SINGLE TEMPERATURE CABINETS

MODELS: JG 32 - JG 45 - CEXP 45 - CT 145 - CT 245 BC 45 - C 145 (LETIZIA Mono)



Note: As the models you can have two type of panel, with one or two display

SYMBOLS

- 1) **POWER** ON/OFF panel key
- 2) **LIGHT** ON/OFF light key
- 3) **RUN** compressor/cold operating signal
- 4) **DISPLAY** (type A) show set point and inner real temperature
- 5) **UP** increase temperature key
- 6) **DOWN** decrease temperature key
- 7) **TEMP. SET** (type B) show set point temperature
- 8) **DISPLAY** (type B) show inner real temperature

Temperatures can be setting between +5°C and +18°C
(In BC 45 model temperature there's only one display, otherwise setting between +2°C and +10°C)

Adjust temperature setting by pushing key 5 (to increase temperature) or key 6 (to decrease temperature)

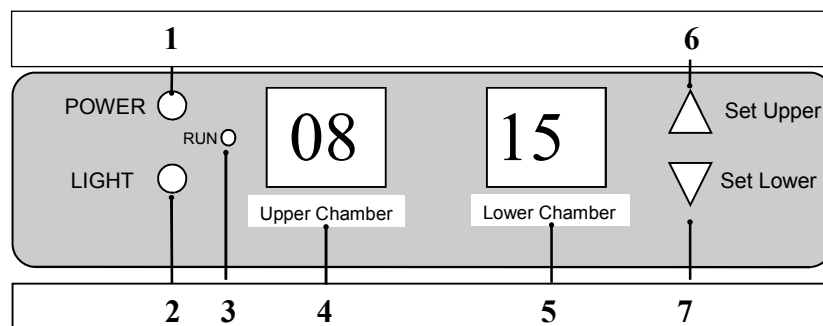
Each time you press button (5) and (6) temperature will increase or decrease of 1°C.

If for any reason your wine cellar is switched off, at restart the temperature programmed by the manufacturer is of 12°C (conservation temperature).

When the led (1) is on: it signals that the cooling system is working.

ADJUSTING TEMPERATURE IN DUAL VERSION MODELS

MODELS: JG 32 D - JG 45 D - C 145 D (LETIZIA Dual) CEXP 45 - CT 145 - CT 245



UPPER PART.
5 / 10 C°

LOWER PART.
10 / 18 C°

SYMBOLS

- 1) **POWER ON/OFF** panel key
- 2) **LIGHT ON/OFF** light key
- 3) **RUN** compressor/cold operating signal
- 4) **UPPER CHAMBER** show set point and inner real temperature upper zone
- 5) **LOWER CHAMBER** show set point and inner real temp. of lower zone
- 6) **SET UPPER** setting key upper zone
- 7) **SET LOWER** setting key lower zone

.Temperatures can be setting as follows:

- Upper zone: from + 5°C to + 10°C
- Lower zone: from + 10°C to +18°C

To modify temperatures:

- Upper zone: Display (4) shows the top cellar temperature
Push key (6) to modify temperature
- Lower zone: Display (5) shows the lower cellar temperature
Push key (7) to modify temperature.

After pressing key (6) or (7) the display will show the desired temperature and after a few seconds the display will switch to show the actual temperature.

If for any reason your wine cellar is switched off, we inform that temperatures on restarting will be as manufacturer programmed:

- Upper zone: 6°C
- Lower zone: 12°C

When the green led (1) is on , the refrigerating system is operating.

NOTES

DOORS REVERSIBILITY

In every metal model the door can be reversible.
In wooden or wood-paneled models (Mod. Letizia or CEXP 45 model) the door is not reversible.
In each cabinet you can find the necessary kit and instruction to modify the opening of the door.
After the door substitution, remember to keep each remaining parts in a safe place, in case you need to reverse the door another time.

SWITCHING ON AND OFF THE EQUIPMENT

This model has on/off switch "POWER" on electronic panel.
Turn off this switch you defuse the cabinet operation, keeping in memory set point temperature.
This model is equipped with inside light on/off switch, it's unrelated from POWER key, and so it's possible to have lighted light with turned off cabinet.

Some equipment does not have a button "switch off" on the electronic panel.
To switch on and off the equipment use the socket.
When the plug is inserted in the socket, the equipment is always in tension, for that reason the current tap has always to be within reach, in order to allow to switch off the equipment

AUTOMATIC DEFROSTING

The equipment has an automatic defrosting system.
During the stop phase of the compressor: "non refrigerating", the refrigerating surface (back wall) will automatically defrost.
The condensed water reaches a little basin situated near the compressor, and after that it evaporates.

HUMIDITY MAINTENANCE SYSTEM

The conditioned wine cellar is realised to maintain a correct degree of humidity.
In particular circumstances, if humidity is too low, it can be increased filling up the plastic basin 20 cl (3/4 of it) with water. The level of water into the basin has to be periodically controlled.
The plastic cup is delivered inside the cabinet.

SAFETY LOCK

Some models are equipped with a safety lock, generally located on the bottom of the door.
It's an esagonal key, to close press the key on the lock hole and turn in clockwise direction, to open press and turn in counterclockwise direction.
Keep the keys out of the reach of children to avoid them docking themselves inside accidentally.
For the same safety reason, remove the lock or disassemble the door when you dispose of your appliance.

LIGHT SWITCH

The light switch "LIGHT" is:

- Beside the thermostat on the setting panel
- Inside the aeration grill under the door

On some models if the switch is not present it means that wine cellars have a switch to keep the light on also when the door is closed and keep off when the door is open.

Energy saving: light will be automatically shutting off after 10 minutes from the start of the cabinet.

If you want to turn on the light all the time, please press and hold "LIGHT" button for 5 secs. It will show on display "LP" and the light will turn on all the time.

If you want to energy conservation, repeat the operation and on display it will show "LF" and the light automatically shutting off after 10 mins.

Note: if in your cabinet light is on all the time and by pressing the button "LIGHT" for 5 secs nothing show on display, it means that energy saving function is not activated.

SERVICING

Please, notice that in most cases the operating problems identified are due to simple causes or an incorrect electric installation. Consequently, such problems may be easily solved on the spot by an electrician and sometimes even without resorting to a specialist.

- If the equipment does not start make sure that:
 - The plug is correctly inserted in the socket
 - Current is correctly supplied to the outlet (to make sure, connect another electric appliance to the same outlet.
 - If no power is supplied, have an electrician to check the outlet.
- If the inner temperature is not sufficiently low, make sure that:
 - No object is preventing the door from closing tightly
 - The equipment is not positioned near heat sources
 - The back of the cellar is not touching the wall or not covered
 - There is no excessive frost inside the cellar
 - Make sure that the desired temperature was set
- If the equipment is too noisy, make sure that:
 - No object touches the side or other parts of the equipment
 - The equipment is perfectly leveled
 - The back of the cellar is not excessively close to the wall
 - The dripping basin located on the compressor is correctly anchored.

Following such checks, if the equipment still does not operate correctly, contact your dealer to involve a specialist.

FAULT ALARMS

FAULT CODE	DESCRIPTION
E1-2-3-4	SENSOR SHORT CIRCUIT FAULT OR DISCONNECTED
HI	WINE CELLAR'S TEMPERATURE > 20°C
LO	WINE CELLAR'S TEMPERATURE < 5°C
F1	FAN / FAN UPPER ZONE BROKEN OR SHORT CIRCUIT FAULT OR DISCONNECTED
F 2	FAN LOWER ZONE BROKEN OR SHORT CIRCUIT FAULT OR DISCONNECTED

GENERAL SAFETY NORMS

Do not simultaneously insert more plugs into the same outlet by means of multiple sockets. The electric outlet must be visible sufficiently far from the back of the cellar. When the plug is inserted into the electrical outlet, do not directly spray inside or outside the cellar any liquid or inflammable gas.

Lockable cellars

If your cellar is equipped with a lock, keep the keys out of the reach of children to avoid that they unintentionally lock themselves inside.

For the same reason, remove the lock or disassemble the door when the equipment is to be disposed off.

MAINTENANCE AND CLEANING

N.B. Before cleaning remember to disconnect the plug from the mains

The mechanic components of the equipment do not need any maintenance, however, in order to ensure **a long life of the equipment, careful periodic cleaning is necessary:**

- **Outer walls of metal cellars:** simply clean by means of a dry cloth, in case of difficult stains use hot water, if necessary use natural detergents; finally rinse well and dry.

- **Inner components:** manual defrost if necessary.

To clean use water with natural detergents, do not use corrosive products or soap and pay particular attention when cleaning refrigerating shelves: the use of abrasive and/or sharp material may remove the protective film and damage the shelves.

- **Plastic components:** wash with warm water and natural soap if necessary.

Please notice that the door gasket must be kept perfectly clean by means of a moist cloth in order to prevent the emergence of bad smell inside the cellar.

- **Outer walls of wooden cellars:** simply clean by means of a dry cloth. Once a year, we recommend treating with natural wax or a product suitable for treating and nourishing wood, to keep the wooden layer of your cellar always bright or shining.

- **Outer walls of LETIZIA MODEL:** simply clean by means of a dry cloth, and to make your equipment more brilliant use products suitable for glass cleaning.

- **Posterior part:** in this area dust and little parts of debris are easy to lay. For that reason, it is suitable to clean it once a year with a brush or a vacuum-cleaner.

- **Frontal aeration grill:** in built-in models with a frontal aeration grill it is suitable to clean the grill once a year with a vacuum-cleaner, in order to eliminate dust and other debris.

- **Inside light:** To replace the inside light, spare parts is not available on standard market. Please contact customer service. See also instructions pag. 8.

DISPOSING OF THE EQUIPMENT

Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.



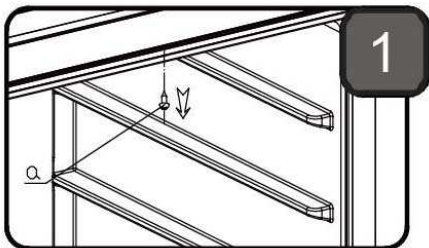
WARRANTY

Terms of warranty are indicated in the certificate of warranty.

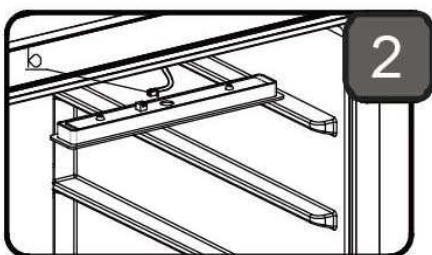
Note: for replacement of spare parts in time of warranty, warranty of spare parts finish whit period warranty of the appliance

REPLACING THE LED LIGHT ASSEMBLY

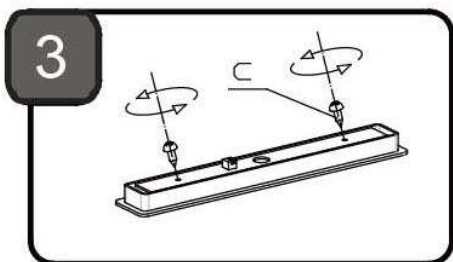
Disconnect the appliance by electrical supply, remove the top two Pull-out Roller shelves according to "How to remove the shelves".



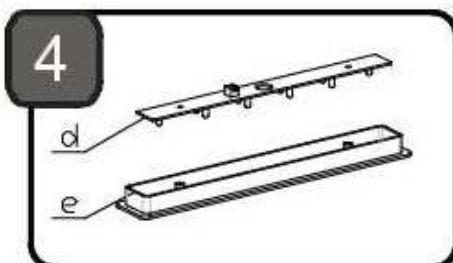
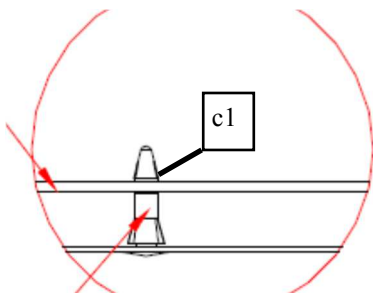
Using a "+" type head screws screwdriver remove the lock screw (a) and pull out the light cover(e).



Disconnect the housing(b)from the LEDlight assembly(d).



Remove LED light fixed by two screws "c" or by pcb connector (c1) assembly to light cover (d)



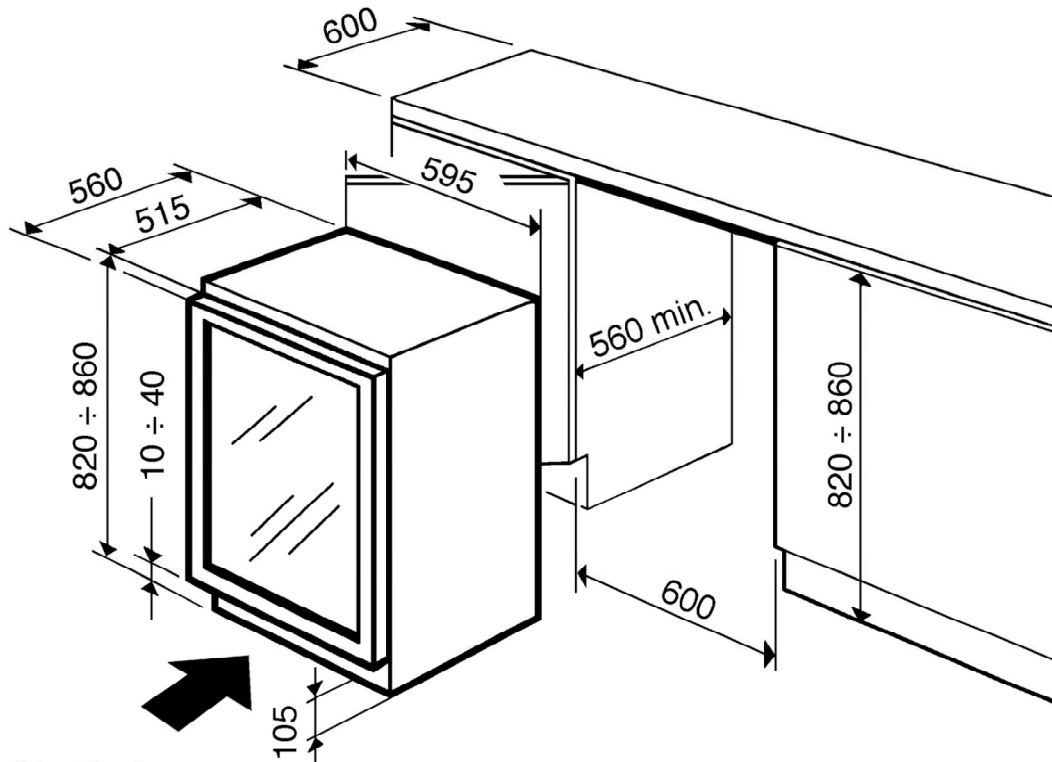
Remove the LED light assembly then you can replace the new LED light assembly.

NOTE: FOR SOME MODELS ARE SUPPLIED COMPLETE PARTS JUST ASSEMBLY:

BAR LED (d) + PROTECTION(e), SO NOT YOU SHOULD REMOVE LED FROM THE PROTECTION, ENOUGH TO REPLACE THE COMPLETE UNIT

SPARE PART NOT AVAILABLE ON THE MARKET, PLEASE CONTACT CUSTOMER SERVICE

BUILT-IN DIMENSION MODELS: JG 45



Ventilazione
nello zoccolo min. 200 cm²

Mod. JG 45



INDUSTRIE

Certified Quality System



ISO 9001 : 2015

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