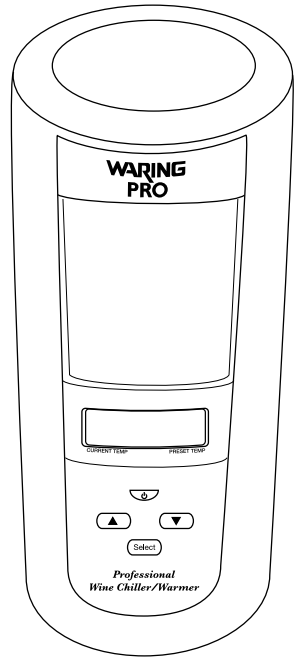
WARING PRO®

PROFESSIONAL WINE CHILLER/WARMER



RPC175 Series

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

WINE CHILLER/WARMER

Our Wine Chiller/Warmer has an internal database of 33 red, white and champagne wines. Simply select your wine from the large backlit LCD screen and the chilling or warming begins. You'll always know when your wine is ready because an alarm alerts you when it has reached the optimum serving temperature.

The Wine Chiller/Warmer has been thoroughly tested to be certain it meets our own **exacting quality control standards.** Please take a few moments to review the following **Important Information** before using this item.

Serve wine at the perfect temperature – every time!

IMPORTANT SAFEGUARDS

All the safety and operating instructions should be read, adhered to and followed before the unit is operated.

WARNING

1. This unit should not be used by or near children, or individuals with certain disabilities.
2. Use this unit only for its intended use as described in this manual.
3. Unplug this unit during lightning storms or when not in use.
4. Never drop or insert an object into any opening.
5. Protect the power cord from being walked on or pinched, particularly at plug outlets, convenience receptacles and the point where it exits the unit.
6. Do not allow cord to touch hot surfaces. Wrap cord loosely around the unit when storing.
7. The unit should be situated away from direct sunlight or heat sources such as radiators, electric heaters, heat registers, stoves, or other units (including amplifiers) that produce heat. Avoid placing on top of stereo equipment that radiates heat.
8. Never block the air opening of the unit with materials such as clothing, plastic bags or papers, or place it on a soft surface such as a bed or couch, where the air openings may be blocked.
9. Do not overload electrical outlet. Use only the power source as indicated.
10. Do not carry this unit by cord or use cord as handle.
11. Never operate this unit if it has a damaged cord or plug, if it is not working properly, or if it has been dropped or damaged or dropped into water. If the unit's power supply cord or plug is damaged, do not attempt to fix it yourself.
12. To avoid the risk of electric shock, do not disassemble or attempt to repair the unit. Incorrect repair can cause risk of electric shock or injury to persons when unit is used.
13. Do not operate in the presence of explosive and/or flammable fumes.
14. Do not pour water or any other liquids into the barrel of the chiller/warmer.
15. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

DANGER

To reduce the risk of electric shock, burns, fire or injury:

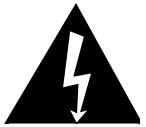
1. Always unplug the unit from the electrical outlet immediately after using.
2. Do not use while bathing or in a shower.
3. Do not place or store unit where it can fall or be pulled into a tub or sink.
4. Do not place in or drop into water or other liquid.
5. Do not reach for unit that has fallen into water. Unplug it immediately.
6. Care should be taken so that objects do not fall, and liquids are not spilled, onto the unit.

This appliance is for 120 volts only and should not be used with a converter.

CAUTION

- TO REDUCE THE RISK OF ELECTRIC SHOCK, DO NOT REMOVE COVER OR BACK. THERE ARE NO USER-SERVICEABLE PARTS INSIDE.
- TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT EXPOSE THIS UNIT TO WATER OR MOISTURE.

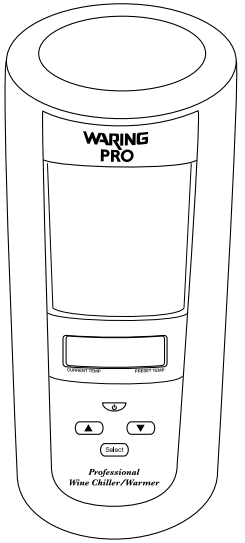
The lightning flash with arrow-head symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the unit's enclosure that may be of sufficient magnitude to constitute a risk of electric shock.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the unit.

VIEWING WINE TEMPERATURE IN FAHRENHEIT OR CELSIUS

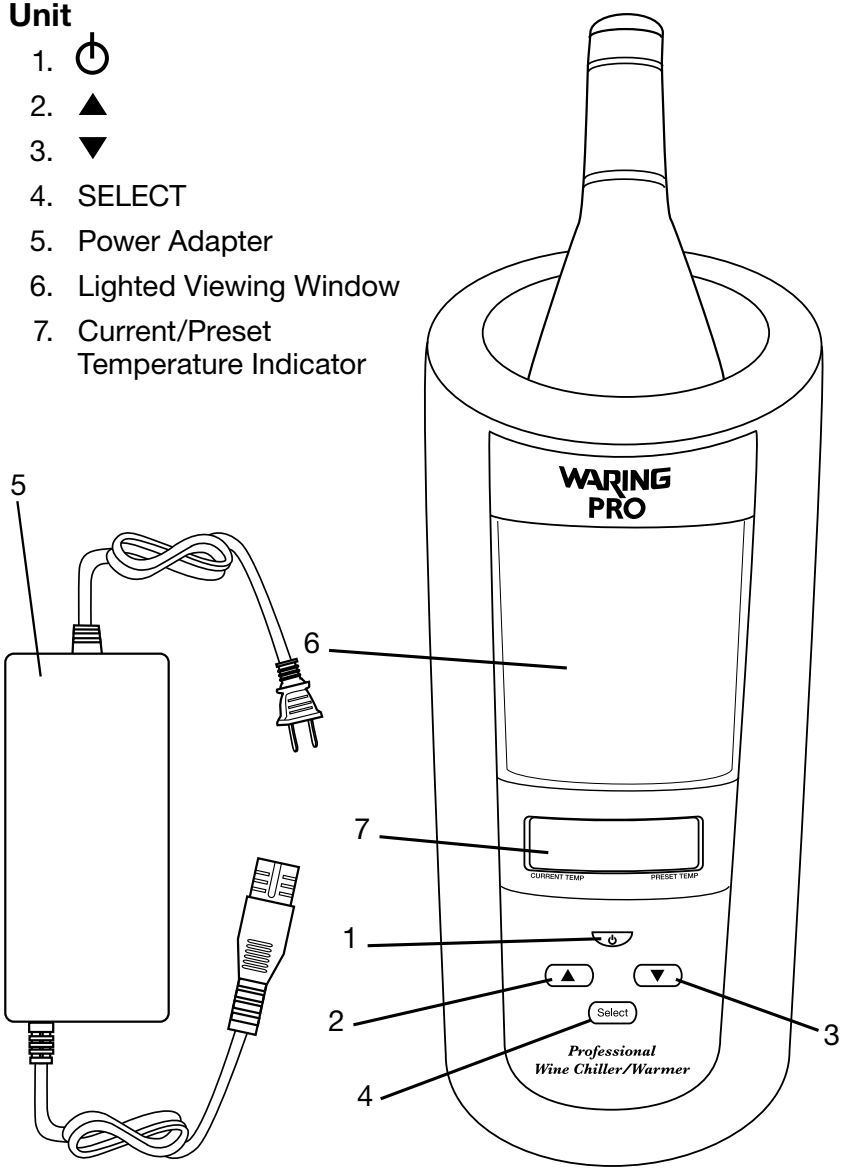
1. With the unit off, press ⏻ and SELECT simultaneously for approximately one second. "Fahrenheit" appears on the display.
2. Press ▲ or ▼ to select Fahrenheit or Celsius.
3. Press SELECT to save your selection. The unit shuts off automatically.



LOCATION OF CONTROLS AND INDICATORS

Unit

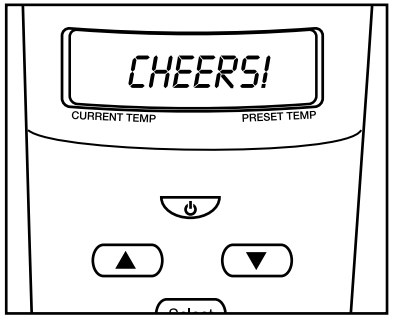
1. ⏻
2. ▲
3. ▼
4. SELECT
5. Power Adapter
6. Lighted Viewing Window
7. Current/Preset Temperature Indicator



WINE CHILLER/WARMER OPERATION

Using the Wine Chiller/Warmer

1. Insert one end of the power adapter into the Wine Chiller/Warmer (make sure adapter is securely in place) and plug the other end into an electrical outlet.
2. Place the wine or champagne bottle in the aluminum reservoir.
3. Press ⏻ until the display illuminates blue.
4. Press SELECT to enter the Wine Library.
5. Press ▲ or ▼ to select red wine, white wine or champagne.
6. Press SELECT again, then press ▲ or ▼ to select your specific wine or champagne.
7. Press SELECT again and cooling or warming begins. After approximately 4 minutes, your wine or champagne's current temperature appears on the left side of the display and the preset temperature appears on the right side.
8. When cooling/warming process has been completed, LCD will display CHEERS !



9. After the cooling/warming process has been completed, the unit will automatically cycle to maintain the preset temperature.

CLEANING AND MAINTENANCE

Always disconnect before cleaning. Wipe with a damp cloth, then dry. Do not use abrasive cleaning agents.

Any other servicing should be done by an authorized service representative.

WINE TEMPERATURE SERVING GUIDE

WINE	TEMPERATURE
RED	
Beaujolais	54°F
Bordeaux	63°F
Burgundy	61°F
Cabernet	63°F
Cabernet Sauvignon	64°F
Châteauneuf-du-Pape	63°F
Chianti	57°F
Malbec	63°F
Merlot	63°F
Pinot Noir	59°F
Rhône	63°F
Rioja	54°F
Sangiovese	59°F
Shiraz	64°F
Valpolicella	57°F
Red Zinfandel	59°F
WHITE	
Bordeaux	43°F
Chablis	46°F
Chardonnay	48°F
Chenin Blanc	46°F
Icewine	43°F
Pinot Grigio	48°F
Pouilly-Fuissé	46°F
Sauterne	50°F
Riesling	46°F
Sauvignon Blanc	45°F
Soave	41°F
Sémillon	48°F
White Table Wine	43°F
White Zinfandel	44°F
Champagne	
Asti	43°F
Champagne	45°F
Sparkling Wine	44°F

Note: Actual cooling time will depend on room ambient temperature, the initial temperature of the wine being chilled, the bottle size (as related to surface contact area to the interior of the bucket), and volume of wine in the bottle. If wine is stored at or above 72˚F, the chilling process will take longer, but will still be two and a half times faster and more accurate than if chilled in the refrigerator. For best results, store wine at 55˚F.

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