

Wine Storage

The Electronic Control System

The sophisticated electronic control system of your Sub-Zero wine storage unit gives you the most accurate temperature control. You can be assured your wine is stored at the temperature you have selected, whether it is long-term aging or staging wine for consumption that evening.

Electronic control system functions, such as digital temperatures and service indicators, are shown in the LED display, located on the control panel. The control panel has seven key pads that allow you to adjust the unit to match your wine storage needs. From left to right, these key pads perform the following functions:

ALARM FEATURE

The  key pad allows you to activate or deactivate the temperature alarm. Also, if the unit is tied in with your home security, it will alert this system. To enable the alarm, press the  key pad and “BELL ON” will be illuminated in the LED display. An audible chime will warn you if the unit is experiencing excessive warm or cold temperatures. Press the key pad again to deactivate the alarm.

TEMPERATURE CONTROL

Two sets of WARMER and COLDER key pads to the left and right of the control panel display allow you to adjust the temperature in each wine storage compartment. The key pads to the left of the display control the lower compartment, the key pads to the right control the upper compartment. Each time you press the key pad, the temperature setting will change by one degree. The new temperature setting will be shown in the display.

LIGHTING

The LIGHTS ON/OFF key pad enables you to leave the lights on in your wine storage unit when the door is closed. This allows you to display your wine collection for special occasions. Press the key pad to activate and deactivate this feature. For optimum storage, do not operate your unit for long periods of time with the lights on.

POWER

The UNIT ON/OFF key pad allows you to turn electrical power to your wine storage unit on and off without changing your preferred temperature settings.

427RG DRAWERS (if applicable)

For model 427RG, the bulk storage drawers have their own control panel located in the top drawer. The key pads for the drawers function the same way those previously described. The  ON/OFF key pad allows you activate or deactivate the alarm feature. When the alarm is activated, the  icon will appear in the control panel display and an audible alarm will sound if either drawer is left open.

SERVICE

The electronic control system monitors temperatures as well as the unit's operation. If the system detects a potential problem, “SERVICE” will be illuminated in the control panel display. Before calling service, check the condenser area to see if the condenser area needs cleaning. If service is necessary, contact Sub-Zero factory certified service.



Wine Storage

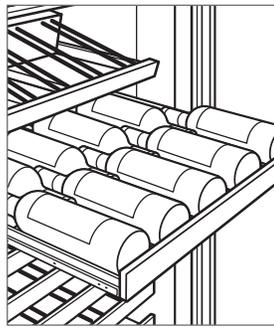
Storing The Wine

TEMPERATURE SETTINGS

With all Sub-Zero wine storage models you have the capability of setting two distinct temperatures within the two zones of your unit. The temperature range in each zone is 39°F (4°C) to 65°F (18°C). The chart below offers some universally accepted storing and serving temperatures for the most common wines consumed today.

WINE BOTTLES

Standard 750 ml bottles fit on all shelves of any wine storage unit. Half-bottles and magnums can be arranged on the shelves in the same manner as 750 ml bottles. When storing magnums, you must remove the shelf above to accommodate these larger bottles. Failure to do so may cause the bottles to break.



Cleaning Your Unit

To clean interior surfaces and removable parts, wash with a mild solution of soap and lukewarm water with a little baking soda. Do not use vinegar. Rinse and dry thoroughly. Avoid getting water on lights, control panel and the solid cherrywood facing on the wine storage shelves. Do not use abrasive cleaners or cloths on any of the interior or exterior surfaces.

Clean the condenser area every three to six months, depending on the amount of dust and lint that accumulates in this area. Refer to the use & care guide for location of the condenser for your specific wine storage unit. Using a soft bristle brush, vacuum to remove dust and lint from the condenser area.

For more information about your Sub-Zero wine storage unit, refer to the wine storage use & care guide packed with your unit. The use & care guide will answer most of your questions about the features, operation and maintenance of your wine storage unit. If you have additional questions, call Sub-Zero customer care at 800-222-7820 or visit our website, www.subzero.com.

WINE STORAGE AND SERVING TEMPERATURES

SPARKLING WINES AND SWEET WHITES

41°F (5°C)	Asti Spumante
43°F (6°C)	Non-vintage Champagne and Sparkling Wine, Crement, Cava
45°F (7°C)	Sauternes, Eiswein, Sweet Vouvray, Rose, Tavel, White Zinfandel
46°F (8°C)	Vintage Champagne and Sparkling Wine, German Table Wine, Muscats, New World Riesling and Gewurtztraminer

DRY WHITES

46°F (8°C)	Loire Valley Whites, Alsace Riesling, Italian Whites
48°F (9°C)	Sauvignon Blanc, Chablis, Chenin Blanc, Bordeaux Blanc
50°F (10°C)	Chardonnay, Australian Semillon
52°F (11°C)	White Burgundy, Viognier, Condrieu
54°F (12°C)	Full-bodied Chardonnay and White Burgundy, Graves

LIGHT- TO MEDIUM-BODIED REDS

54°F (12°C)	Beaujolais, Valpolicella
55°F (13°C)	Ideal long-term storage temperature for all wines, Cotes du Rhone, Young Spanish and Portuguese Wines
57°F (14°C)	Tawny Port, Barbera, Sanglovese, Madeira, Chinon, Amontillado Sherry
59°F (15°C)	Chianti, Lighter Zinfandels
61°F (16°C)	Young Bordeaux, Young Cabernet, Rioja, Pinot Noir, Merlot

FULL-BODIED REDS

63°F (17°C)	Barolo, Chianti Reservas, Cabernet Sauvignon, Red Burgundy
64°F (18°C)	Grand Cru Bordeaux, Shiraz, Mature California Cabernet, Mature Rhone and Zinfandel
66°F (19°C)	Vintage Port



SUB-ZERO, INC. P.O. BOX 44848 MADISON, WI 53744 SUBZERO.COM 800-222-7820

7022653 REV-A

6/2011



Thank you for purchasing a new Sub-Zero wine storage unit. Better wine storage conditions for the bottle ultimately means better enjoyment in the glass.