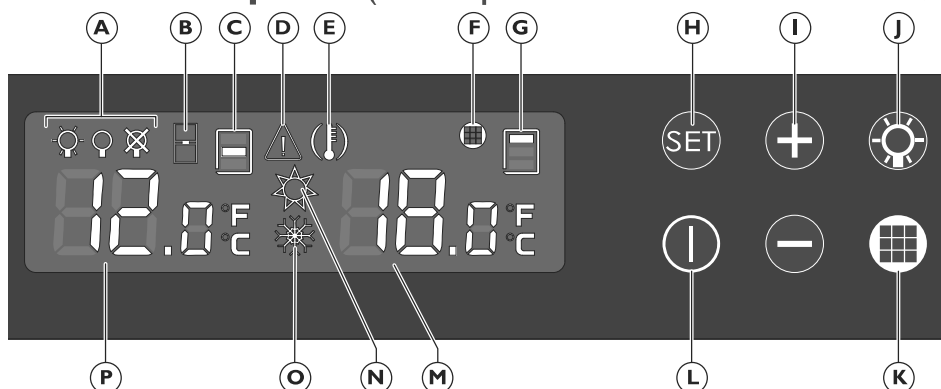




III-A. Description (3-temperature model E-Pure-M, E-Pure-L)



The tactile keys are very sensitive. There is no need to apply force, a light touch is sufficient to register the command. Remember to remove your finger from the panel between presses.

- A** Lighting mode
- B** Open door alarm
- C** Maturing compartment temperature zone (main compartment of the cabinet)
- D** Sensor fault alarm
- E** Temperature alarm
- F** Charcoal filter alarm
- G** Red serving temperature compartment temperature zone (upper compartment of the cabinet)
- H** Confirmation and setting access key
- I** Setting and selection keys
- J** Lighting mode access and confirmation key
- K** Charcoal filter meter access key
- L** Power button
- M** Red serving temperature compartment temperature display
- N** Hot circuit indicator
- O** Cold circuit indicator
- P** Maturing compartment temperature display

III-B. Temperature setting

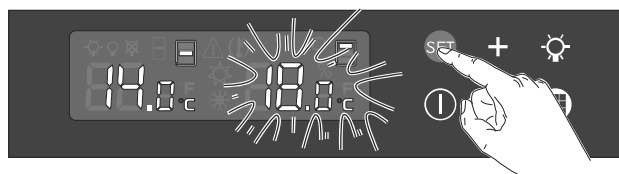
Maturing compartment recommended temperature setting range: 10 to 14°C / 50 to 57°F.

Red serving temperature compartment recommended temperature setting range: 16 to 20°C / 61 to 68°F. The chilling compartment temperature is determined by the temperature set in the maturing compartment.

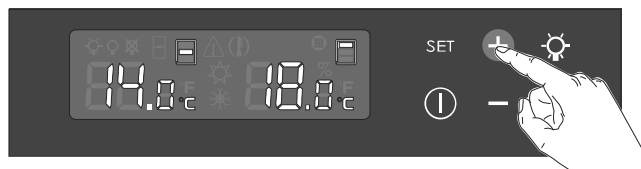


Press and hold down the **I** key for 5 secs to power up.

- 1** Press and hold down the **SET** key for approximately 5 secs. The display will start to flash.



- 3** Press the **SET** button to confirm. The red serving temperature compartment temperature display will flash.



- 2** Press the **+** or **-** keys to set the desired temperature in the maturing compartment.



- 4** Press the **+** or **-** keys to set the temperature of the red serving temperature compartment.

- 5** Press the **SET** button to confirm.



The value shown on the display is the actual temperature inside the cabinet. It is therefore necessary to wait before your new setting takes effect.

- For the maturing compartment, the default setting is 12°C / 54°F (ideal maturing temperature). However you can set the temperature between 9 - 15°C / 48 - 59°F.
- For the red serving temperature compartment, the default setting is 18°C / 64 °F (ideal temperature for bringing red wine to the correct serving temperature). However you can set the temperature between 15 - 22°C / 59 - 72°F.

N.B: in order to operate correctly, your cabinet must be placed in a room with a temperature of 12 - 25 °C / 54 - 77°F.

i In 3-temperature models, the chilling compartment temperature is determined by the temperature set in the maturing compartment. Therefore, if you want to obtain a temperature lower than 8 °C in the chilling compartment, it will be necessary to set a temperature lower than 12°C / 54°F (approximately 10°C / 50°F) in the maturing zone. For the red serving temperature zone, it is impossible to obtain a temperature below 17°C / 63°F for models fitted with glass doors.