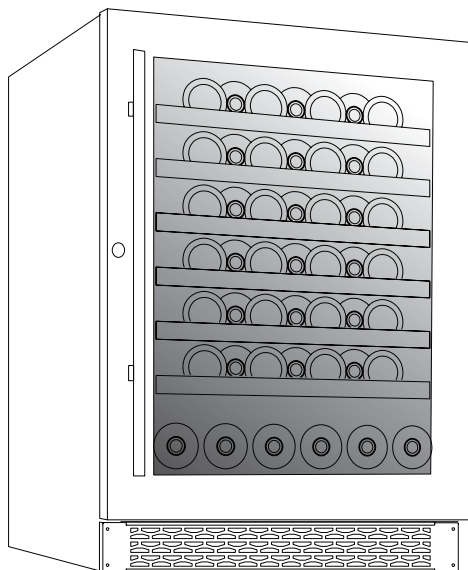




APPLIANCES

INSPIRING THE WORLD'S KITCHEN



Wine & Beverage Preservation Technology COS-24BIWCS

Cosmo is constantly making efforts to improve the quality and performance of our products, so we may make changes to our appliances without updating this manual.

COS-24BIWCS

PRODUCT MANUAL

THANK YOU FOR YOUR PURCHASE.

Thank you for your purchase. We know that you have many brands and products to choose from and we are honored to know that you have decided to take one of our products into your home and hope that you enjoy it.

COSMO appliances are designed according to the strictest safety and performance standard for the North American market. We follow the most advanced manufacturing philosophy. Each appliance leaves the factory after thorough quality inspection and testing. Our distributors and our service partners are ready to answer any questions you may have regarding how to install, use and care for your wine and beverage cooler. We hope that this manual will help you learn to use the product in the safest and most effective manner and care for it so that it may give you the highest satisfaction in your wines and beverages for years to come.

If you have any questions or concerns, please contact the dealer from whom you purchased it, or contact our Customer Support at:

1-888-784-3108.

The manual also includes directions for the professional installer that will install the product in your home. We recommend using trained personnel for professional installation.

Please keep this manual for future use.

THANK YOU



IMPORTANT SAFETY INSTRUCTIONS

Thanks for buying our Wine Cooler/Beverage Cooler, Hope our advanced product will give your wine a different joyful taste. Before use, please read and follow all safety rules and operating instructions.



THE INFORMATION IN THIS DOCUMENT IS SUBJECT TO MODIFICATION WITHOUT ANY PRIOR NOTICE.

- COSMO offers no guarantee for our wine cellar if it is being used for any purpose other than that for which it was specifically designed. We cannot be held responsible for any error in this manual. is not responsible or liable for any spoilage or damage to wines or any other contents incidental or consequential to possible defects of the wine cellar.
- Warranty applies to the wine cellar only and not to the content of the COSMO wine cellar.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Children should be supervised to ensure that they do not play with the appliance.
- Please don't put acidic items, flammable and explosive goods into wine cooler.
- THIS APPLIANCE IS INTENDED TO BE USED IN HOUSEHOLD AND SIMILAR APPLICATIONS SUCH AS:
 1. Staff kitchen areas in shops, offices and other working environments;
 2. Farm houses and by clients in hotels, motels and other residential type environments;
 3. Bed and breakfast type environments;
 4. Catering and similar non-retail applications.



RISK OF CHILD ENTRAPMENT. BEFORE YOU THROW AWAY YOUR OLD WINE CHILLER:

- Take off the doors.
- Leave the shelves in place so that children may not easily climb inside.
- When disposing of the appliance, do so only at an authorized waste disposal center.



! WARNING !

For your safety observe the following recommendations:

- This appliance contains a small quantity of R600a refrigerant which is environmentally friendly, but flammable. It does not damage the ozone layer, nor does it increase the greenhouse effect.
- During transportation and installation, ensure that the tubing of the refrigerant circuit is not damaged.
- Avoid using or manipulating sharp objects near by the appliances.
- Leaking refrigerant can ignite and may damage the eyes.
- In the event any damage does occur, avoid exposure to open fires and any device which creates a spark. Disconnect the appliance from the main power.
- Thoroughly ventilate the room in which the appliance is located for several minutes.
- Notify Customer Service for necessary action and advice.
- The room for installing the appliance must be at least 35 cubic Foot per 8 grams of refrigerant. The refrigerant quantity contained in this appliance is noted on the Rating Plate of the appliance.
- It is hazardous for anyone other than an Authorized Service Person to carry out servicing or repairs to this appliance.
- Take off the doors.
- Leave the shelves in place so that children may not easily climb inside.
- When disposing of the appliance, do so only at an authorized waste disposal center.

! WARNING

Keep ventilation openings in the appliance enclosure or in the built-in structure clear of obstruction.

! WARNING

Do not damage the refrigerant circuit.

! WARNING

If you do not use the machine for a long time, please unplug the power plug from the socket or switch off the power supply.

! WARNING

Do not use extension cords or ungrounded (two prong) adapters.

! WARNING

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified person in order to avoid hazard.

! WARNING

Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

! WARNING

Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

! WARNING

This appliance is not intended for use by persons (including children) with reduced Physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

! WARNING

Children should be supervised to ensure that they do not play with the appliance.

TABLE OF CONTENTS

BEFORE LOADING	6
GROUNDING INSTRUCTIONS	6
SPECIFICATIONS	8
INSTALLATION INSTRUCTIONS	9
LEVELING YOUR WINE COOLER	9
EXPLODED VIEW AND PARTS LIST	10
INSTALL LIMITATIONS	12
DEFROSTING/CONDENSATION	13
ADJUSTABLE WOODEN SHELVES	14
REVERSIBILITY OF THE DOOR	15
HANDLE INSTALLATION METHOD	16
TURNING ON YOUR WINE CELLAR	17
TEMPERATURE SETTINGS	18
WINDOW DISPLAY BOARD OPERATING INSTRUCTION	19
WINE SERVING TEMPERATURE CHART	20
CLEANING YOUR WINE COOLER	20
POWER FAILURES	21
TROUBLESHOOTING GUIDE	21

BEFORE LOADING & PLUGGING IN THE WINE CELLAR

Allow 24 hours before switching on the wine cellar.
During this time we recommend that you leave the door open to clear any residual odors.

Important: All models without front venting (air opening) are strictly for free standing only. (See technical chart)

RECOMMENDATIONS:

The location you have selected for your wine cellar should:

- Be unencumbered and well ventilated.
- Be well away from any heat source and direct sunlight.
- Not be too damp (laundry, pantry, bathroom etc.).
- Have a flat floor.
- Have a standard and reliable electricity supply (standard socket to country standards, linked to the ground), it is NOT recommended to use a multi-socket or extension lead.
- Have a surge protector fitted to the electrical outlet.
- Away from the microwave oven. Certain microwave ovens do not have wave interference shield. When placed within 1 meter vicinity of the wine cabinet, they may affect the operation of the wine cabinet.

COSMO wine cellar should be placed where the ambient temperature is proper. If the temperature is above or below this range, it will affect the performance of the cellar. Placing in cold or hot temperature conditions may cause cellar's temperatures fluctuating, and it will not reach the ideal one.

GROUNDING INSTRUCTIONS:

COSMO wine cellar must be grounded in case of wire leakage. Grounding reduces the risk of electrical shock. The wine cellar is equipped with a power cord having a grounding wire and plug. The wine cellar plug must be plugged into a properly affixed and grounded electrical outlet.

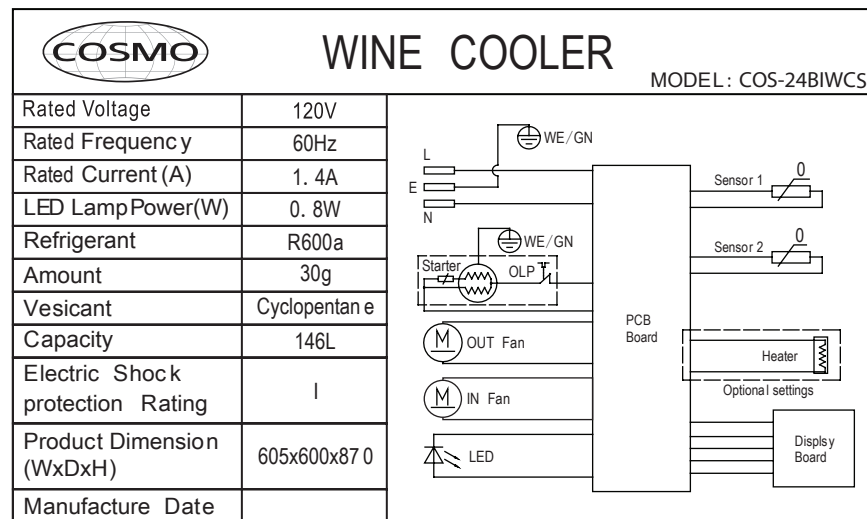
Note: In locations where there is frequent lightning, it is advisable to use surge protectors. Improper use of the grounding plug can result in the risk of electric shock. Consult a qualified electrician or service person if the grounding instructions are not completely understood.

If the supply cord is damaged, it must be replaced by a qualified person in order to avoid electrical hazard.

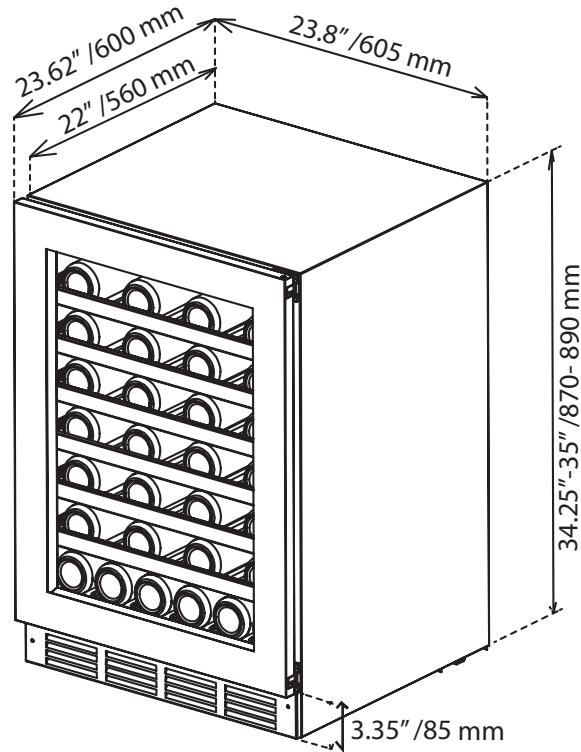
RECOMMENDATIONS

- COSMO wine cellars are front venting but are not designed to be fully integrated behind a joinery door.
- COSMO wine cellars draw air from right of ventilation frame V 110 from the rear and expel through left of ventilation frame under the front door.
- COSMO wine cellars have a power switch located on the control panel so power point location is not critical.
- The power cord is (78.5 "/ 2.0m) in length and is fixed on the right side at the back when looking from front of cabinet.
- As with most appliances of today, the wine cellar has sensitive electronic components which are susceptible to damage through lightning and electricity supply faults. It is therefore advised to use a power surge protector to avoid problems of this nature.
- Air vent on door must be provided for built-in wine cellars when a wood door installed.
- In Hot climate zone, an air vent or grid, with a minimum ventilation size of 7" x 1.57" MUST be cut out at the rear top of the back partitioning or at the top of either side of the partitioning, allowing cool fresh air full access to flow into the 1 inch gap located at the rear of the cabinet. This air vent or grid must not be opened on the same side as other appliances such as ovens or an area that is sealed and without access to fresh cool air.

Failing to comply with the above specifications could result in WARRANTY void.



SPECIFICATIONS



DOOR TYPE:	Stainless Steel Door Frame
ELECTRIC SUPPLY:	110V / 60Hz
NET CAPACITY:	147L
CARTON SIZE (WXDXH):	25.8"x 26.8" x 36"
CABINET SIZE (WXDXH):	23.8"x 23.6" x 34.3"
NET WEIGHT:	99 lbs
GROSS WEIGHT:	116 lbs

INSTALLATION INSTRUCTIONS FOR BUILT IN WINE CELLARS

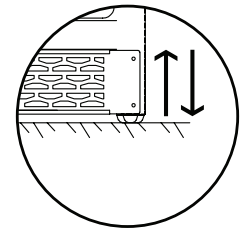
Please follow the installation diagram when installing built-in wine cellars. No less than the minimum installation dimension, or it will affect the venting of cellar.

Unpacking your Wine Cooler

1. Remove all packaging material. This includes the base and all adhesive tape holding the wine cooler accessories.
2. Inspect and remove any packing, tape or printed materials.
3. Before connecting the wine cooler to power source, **let it stand upright for approximately 24 hours**. This will reduce the possibility of a malfunction in the cooling system from handling during transportation. The internal liquid coolant needs to properly rest before use.

Leveling your Wine Cooler

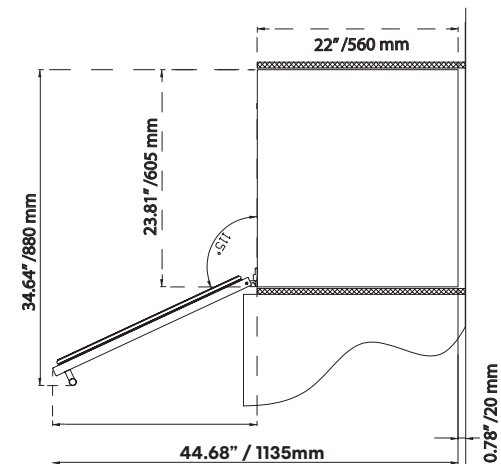
Your COSMO wine cooler has 4 leveling legs. After properly placing your wine cooler in its final position, you can level your wine cooler if there is uneven flooring. Leveling legs can be adjusted by turning them clockwise to raise your wine cooler or by turning them counterclockwise to lower your wine cooler.



Install the legs by screwing in the legs into the preset screw holes.

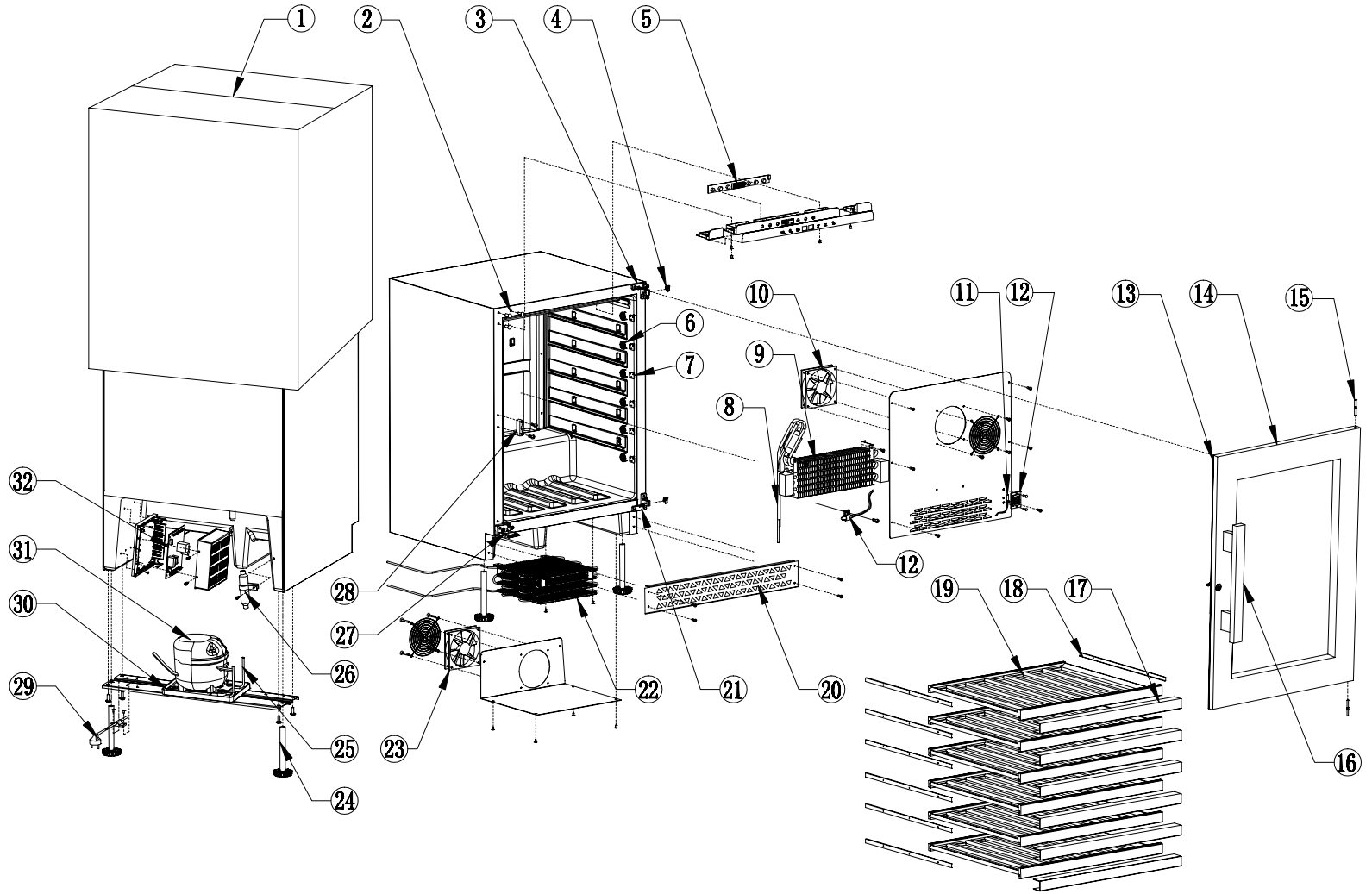
(Please note that the leg on the hinge is designed to be shorter.)

TOP VIEW



EXPLODED VIEW AND PARTS LIST

COS-24BIWCS	
Item#.	Part Name
1	Carton
2	M5 trunk-nail
3	Black left hinge
4	Protective rubber
5	White display board
6	LED light cover
7	White LED light (12pcs)
8	Single zone suction tube
9	60 evaporator
10	SDT1212MBNP fan motor
11	Sensor R=2.1K
12	Sensor cover
	Sensor cover end
13	SS35 door gasket
14	Seamless SS door with lock
15	Door axis
16	SS door handle
17	SS shelf trim
18	Sliding rail
19	Beech wood shelf
20	SS ventilation plinth
21	Black right hinge
22	Condenser
23	SDT1212MBNP fan motor
24	M10 cabinet leg
25	connecting pipe
26	Dryer filter
27	Drop-proof device
	Limit wheel
	Drop-proof device pin
28	Lock base
29	Electrical power cord(Canada)
30	Water container
31	Compressor TU1110HY (115V/60HZ)
32	PCB board



Install Limitations

Do not install your wine cooler in any location not properly insulated or heated e.g. garage etc.

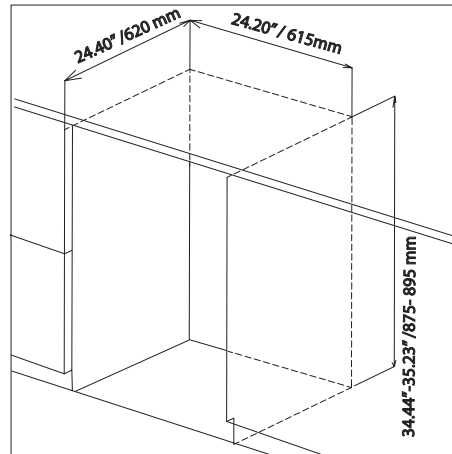
Select a suitable location for the wine cooler on a hard even surface away from direct sunlight or heat source e.g. radiators, baseboard heaters, cooking appliances etc. Any surface unevenness should be corrected with the leveling legs located on the front and rear bottom corners of the wine cooler. Avoid placing unit where there may be electrical interference..

Note: To minimize the risk of rusting, leakage and insulation damage, avoid placing the unit in a place where heavy moisture is present. Under no circumstances spill or directly apply water onto or into the unit.

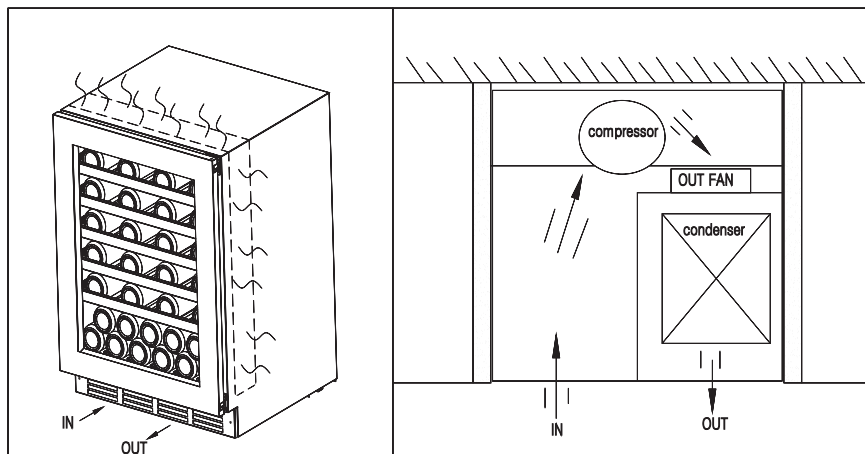
Proper Air Circulation

To assure your wine cooler works at the maximum efficiency it was designed for, you should install it in a location where there is proper air circulation and electrical connections.

Allow enough space in the front of the unit to open the door to 120°.



Minimum space required for COS-24BIWCS Model



COS-24BIWCS Model uses side anti-dew tube and Independent cooling system

DEFROSTING/CONDENSATION/ HYGROMETRY/ VENTILATION

Your wine cellar is designed with "Auto-cycle" defrost system. During "Off-cycle" the refrigerated surfaces of the wine cellar defrost automatically. Defrost water from the wine cellar storage compartment drains automatically and part of it goes into a drainage container, which is located at the back of the wine cellar next to the compressor. The heat is transferred from the compressor and evaporates any condensation that has collected in the pan. Part of the remaining water is collected within the wine cellar for humidity purposes. This system enables the creation of the correct humidity level inside your wine cellar required by the natural cork to maintain a long lasting seal.

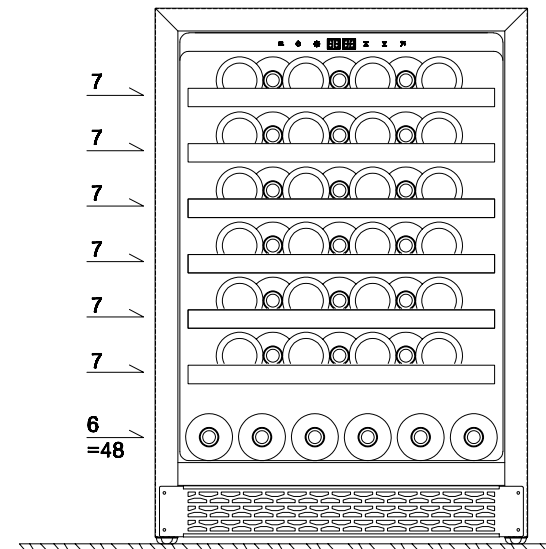
Notes: The water collected by condensation, is therefore recycled. Under extremely dry environmental conditions, you may have to add some water into the water container provided with your wine cellar.

All units are equipped with a double glazed glass door that has a third internal acrylic layer to minimize condensation on the glass door.

The wine cellar is not totally sealed; fresh air admission is permitted through the drainpipe. Air is circulated through the cellar by means of a fan/fans and the hollow shelves.

Notes: During the refrigerating cycle, heat is given off and disperses through the external surfaces of the wine cellar. Avoid touching the surfaces during those cycles

COSMO COS-24BIWCS Model With Sliding Roller



ADJUSTABLE WOODEN SHELVES

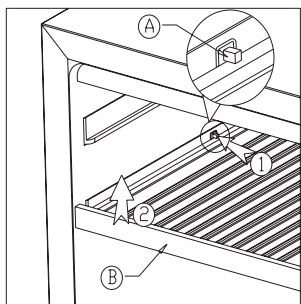
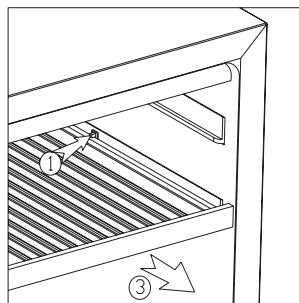
Adjusting removing the shelves

For easy access to the storage content, you must pull the shelves approximately 1/3 of its depth out of the rail compartment. These wine cabinets, however, are designed with a notch on each side of the shelf tracks to prevent bottles from falling.

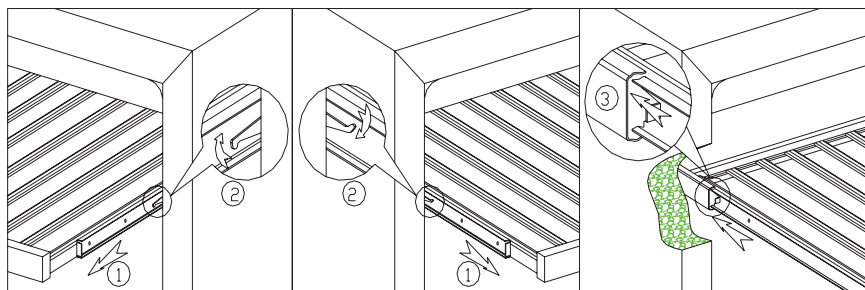
When removing any of these shelves out of the rail compartment, tilt the shelf as per the diagram and simply pull out, or push in the shelf until it sits on the support brackets securely.

Shelf installation and removal instruction:

According to below instruction drawing to press one side of shelf limit pin **1**, extract and remove the shelf from the other side of support bracket **2**, then take off the shelf following the arrow mark **3**, Shelf installation will be opposite with shelf removal.



1 "A" is shelf limit pin
2 "B" is shelf Sliding wooden shelf installation and taking instruction:
Shelf taking: According to below instruction drawing to pull out the shelf to support bracket 1, press two sides of sliding roller buckles and pull out the shelf following the arrow mark 2.



REVERSIBILITY OF THE DOOR

Warning:

To avoid accidents during the process of changing the door, we recommend that you get assistance. The glass door is heavy and may cause injury if dropped.

- Depending on the model and the type of handle your wine cabinet is equipped with, you may have to rotate the door through 180 degrees.
- Depending on the type of handle your wine cabinet is equipped with, the door may not be reversible or may require that a left or right opening door be ordered to change the opening side.

1. Decorative nail

2. M4 six angle screwdriver

3. M4 door limit screw

4. Pincer

5. Door core

6. Slot type screwdriver

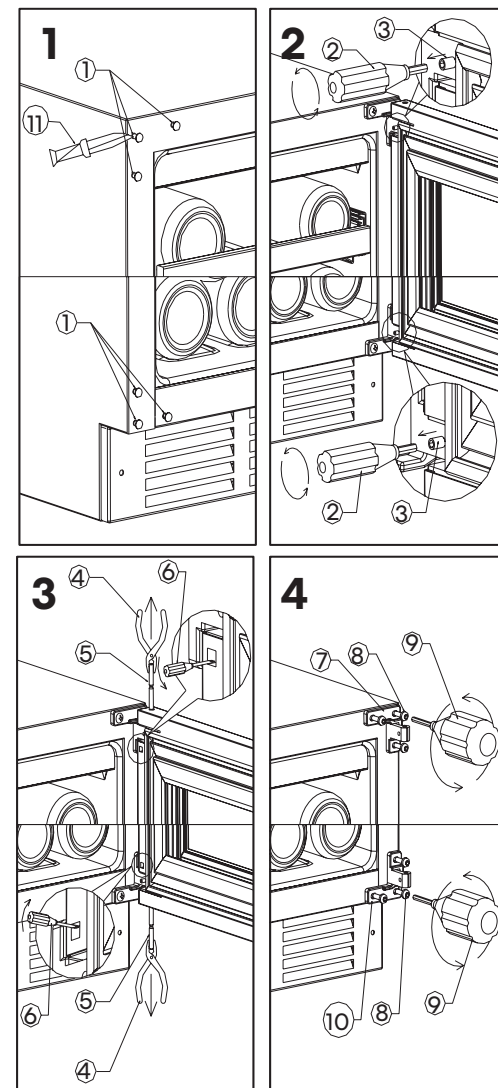
7. Upper door hinge

8. Lower door hinge

9. M5 six angle screwdriver

10. lower door hinge

11. Knife



Handle Installation Method

1. Take out handle from cabinet, then take out 4pcs 4 * 35 screws from accessory bag
2. Pull open door seal from the side of door, then insert screws into the 2 handle holes on side of door, then put the screws alignment the hole of handle , tighten the screws by Phillips screwdriver, then compress the door seal

If the screws holes of the handle don't match perfectly with the holes of the door ,please use the electric drill to drill the holes of the door a bit big (in surface side) , in order to install the handle perfectly .

OPERATION ANOMALIES

Ensure that there is power to the electrical supply plug by connecting another electrical appliance to it. Check fuse, if any. Make sure that the door is closed properly.

If your wine cellar appears to be malfunctioning, unplug it and contact your after sales service. Any intervention on the cold circuit should be performed by a refrigeration technician who should carry out an inspection of the circuit sealing system. Similarly, any intervention on the electrical circuit should be performed by a qualified electrician

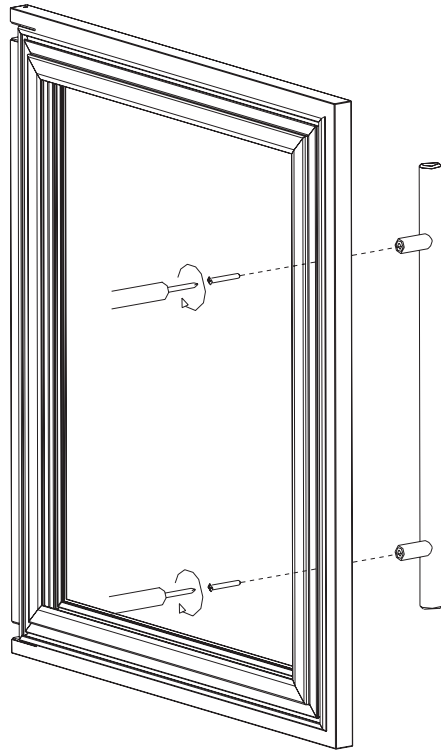
NOTES:

Any intervention performed by a non- authorized technician will lead to the warranty being considered as null and void.

DOOR LOCK:

Your unit is provided with a lock and key combination. The keys are located inside the plastic bag that contains the Owner's Manual. Insert the key into the lock and turn it to unlock the door.

To lock the door, insert the key into the lock and turn it the opposite direction, making sure metal pin is engaged completely . Remove the key and place it in a secure place for safekeeping.



TURNING ON YOUR WINE CELLAR

Plug in and switch on the cellar by pressing on the power button for a few seconds.

When you use the wine cellar for the first time (or restart the wine cellar after having it shut off for a long time), there will be a few degrees variance between the temperature you have selected and the one indicated on the LED readout. This is normal and it is due to the length of the activation time. Once the wine cellar is running for a few hours everything will stabilize.

IMPORTANT:

If the unit is unplugged, power is lost, or turned off, wait 3 to 5 minutes before restarting the unit. The wine cellar will not start if you attempt to restart before this time delay.

Operating Noises:

To reach the desired temperature settings, Our wine cellars, like all wine cellars operating with compressors and fans, may produce the following types of noises. These noises are normal and may occur as follows:

- 1 - Gurgling sound - caused by the refrigerant flowing through the appliance's coils.
- 2 - Cracking/popping sounds - resulting from the contraction and expansion of the refrigerant gas to produce cold.
- 3 - Fan operating sound - to circulate the air within the wine cellar.

An individual's perception of noise is directly linked to the environment in which the wine cellar is located, as well the specific type of models. Our wine cellars are in line with international standards for such appliance. We will always do its utmost to satisfy its customers but will not retake possession of the goods due to complaints based on normal operating noise occurrences.

Loading Your Wine Cellar:

You may load your wine bottles in single or double rows while taking note of the following:

- If you do not have enough bottles to fill your wine cellar, it is better to distribute the load throughout the wine cellar so as to avoid "all on top" or "all below" type loads.
- Do not remove or relocate adjustable wooden shelves to accommodate larger type of bottles or increase the capacity of the cellar by stacking the bottles up when necessary. (See removing shelves)
- Keep small gaps between the walls and the bottles to allow air circulation. Like an underground cellar air circulation is important to prevent mould and for a better homogeneous temperature within the cellar.

! WARNING !

- Do not over load your wine cellar to facilitate air circulation.
- Do not stack more than 1.5 rows of standard 0.75L bottles per shelves to facilitate air circulation
- Avoid obstructing the internal fans (located inside on the back panel of the wine cellar).
- Do not slide the shelves outwards beyond the fixed position to prevent the bottles from falling.
- Do not pull out more than one loaded shelf at a time as this may cause the wine cellar to tilt forward.
- Do not cover the wooden shelves with alloy foil or other materials, as it will obstruct air circulation.
- Do not move your wine cellar while it is loaded with wines. This might distort the body of the wine cellar and cause back injury.

Types Of Regulation

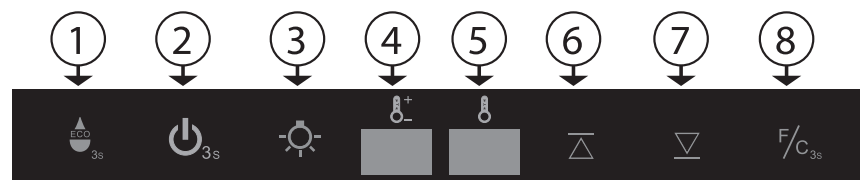
Please note that depending on the loading and settings chosen it takes about 24 hours for the wine cellar to see the temperature stabilizing. During this time LED seems to move erratically in particular, it is normal and this process occurs whenever the setting is modified and/or whenever a large amount of bottles are added to the cellar.

Temperature Settings:

- The LED displays by default the actual internal air temperature.
- The temperature of the power, before all Settings will be resumed after the electricity to power the preset temperature
- The electrical board of all models comes with memory function.
- It is important to understand that there is a difference between the air temperature inside the wine cellar and the actual temperature of the wine.
- You will need to wait approximately 12 hours before noticing the effects of temperature adjustment due to the critical mass within a full wine cellar.

Once the temperature is set, it is strongly advised not to toy with it or adjust frequently. The thermostat will maintain the temperature inside the wine cellar within a +/- (2.5°C / 36.5°F) range. But the thermal inertia of the wine and the glass is such that within this temperature range, the actual temperature of the wine will only fluctuate (0.5°C to 1°C)/(33 to 34°F)

WINDOW DISPLAY BOARD OPERATING INSTRUCTION:



From left to right:

1- Energy Saving Mode

Press the button for 3 seconds to enter energy-saving mode, press to exit out of energy-saving mode

2- ON/OFF the power button:

In the standby mode (unit is off but plugged in): press and hold this button for 3 seconds and the wine cooler is turned on. To power off: press and hold the button and observe the countdown on Window 4 until the unit is powered off.

3- Lamp button:

Press the button to turn the lights on/off while the unit is powered on

4 - Set Temperature: Displays the setting temperature

5 -Actual Temperature: Displays the actual temperature

6- Temperature setting up button :

Each time this button is pressed the set temperature will increase 1 degree.

7- Temperature setting down button :

Each time this button is pressed the set temperature will decrease 1 degree.

8- C/F display conversion function keys:

Set the conversion degrees Celsius / Fahrenheit display, each press this button, the display window will be into degrees Celsius or Fahrenheit.

WINE SERVING TEMPERATURE CHART

All wines mature at the same temperature, which is a constant temperature set between 12°C to 14°C (54 to 57°F). The below chart is an indicative temperature chart to indicate the best temperature for drinking purposes.

• Champagne NV, Sparkling, Spumante	6°C	43 °F
• Dry White Semillon, Sauvignon Blanc	8°C	46 °F
• Champagne Vintage,	10°C	50 °F
• Dry White Chardonnay	10°C	50 °F
• Dry White Gewürztraminer, Riesling, Pinot grigio	10°C	50 °F
• Sweet White Sauternes, Barsac, Montbazillac, Ice Wine, Late Harvest	10°C	50 °F
• Beaujolais	13°C	55 °F
• Sweet White Vintage: Sauternes...	14°C	57 °F
• White Vintage Chardonnay	14°C	57 °F
• Red Pinot Noir,	16°C	61 °F
• Red Grenache, Syrah	16°C	61 °F
• Red Vintage Pinot Noir	18°C	64 °F
• Cabernet & Merlot: French, Australian, New Zealand,	20°C	68 °F
• Chilean, Italian, Spanish, Californian, Argentinean...		
• Vintage Bordeaux ... Room temperature not exceeding	20°C	68 °F

IMPORTANT INFORMATION ABOUT TEMPERATURE

Your wine cellar has been designed to guarantee optimum conditions for storing and/or serving your wines. Fine wines require long and gentle developments and need specific conditions in which to reach their full potential.

All wines mature at the same temperature, which is a constant temperature set between 12°C to 14°C (54 to 57°F). Only the temperature of "dégustation" (wine appreciation) varies according to the type of wines (see "Wine Serving Temperature Chart" above). This being said and as it is for natural cellars used by wine producers for long period of storage, it is not the exact temperature that is important, but its consistency. In other words, as long as the temperature of your wine cellar is constant between (12°C to 14°C) (54 to 57°F) your wines will be stored in perfect conditions.

Not all wines will improve over the years. Some should be consumed at an early stage (2 to 3 years) while others have tremendous ageing capability (50 and over). All wines have a peak in maturity. Do check with your wine merchant to get the relevant information.

CLEANING YOUR WINE COOLER

IMPORTANT: Always unplug the unit before cleaning or performing maintenance. Never use harsh cleansers or scouring pads to clean any part of the unit. Turn off the power, unplug the appliance, and remove all items including shelves. Wash the inside surfaces with a warm water and baking soda solution. The solution should be about 2 tablespoons of baking soda to a quart of water. Wash the shelves with a mild detergent solution.

Wring excess water out of the sponge or cloth before cleaning control panels or any electrical parts. Wash the outside cabinet with warm water and mild liquid detergent. Rinse well and wipe dry with a clean soft cloth

POWER FAILURES

In the event of a power interruption, all previous temperature settings are automatically preservation and it will revert to a preset temperature setting. (See preset chart)

Most power failures are corrected within a short period of time. An hour or two's loss of power will not affect wine cellar's temperatures. To avoid sudden change of temperature while the power is off, you should avoid opening the door. For longer period of power failure, do take steps to protect your wine.

Irrespective of the cause, if you notice either abnormal temperature or humidity levels inside your wine cellar, be reassured that only long and frequent exposure to these abnormal conditions can cause a detrimental effect on your wines.

TROUBLESHOOTING GUIDE

Common problems may easily be solved, saving you the cost of a possible service call. Please read carefully the instruction manual and revert to troubleshooting guide chart.

PROBLEM	POSSIBLE CAUSE
Wine cellar does not operate.	Not plugged in.
	The appliance is turned off.
	The circuit breaker tripped or the fuse is broken.
Wine cellar is not cold enough.	Check the temperature control setting.
	External environment may require a higher setting.
	The door is opened too often.
	The door is not closed completely.
Turns on and off frequently.	The door gasket does not seal properly.
	The room temperature is hotter than normal.
	A large amount of contents has been added to the Wine cellar.
	The door is opened too often.
	The door is not closed completely.
The temperature control is not set correctly.	
The door gasket does not seal properly.	

The light does not work.	Not plugged in.
	The circuit breaker tripped or a blown fuse.
	The bulb is out of order.
	The light button is "OFF".
Vibrations.	Check to assure that the Wine cellar is level.
The Wine cellar seems to make too much noise.	The rattling noise may come from the flow of the refrigerant, which is normal.
	As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant in your Wine cellar.
	Contraction and expansion of the inside walls may cause popping and crackling noises.
	The Wine cellar is not level.
The door will not close properly.	The Wine cellar is not level.
	The door was reversed and not properly installed.
	The gasket is faulty. (magnet or rubber is spoiled)
	The shelves are out of position.



WARRANTY AND SERVICE

For full warranty details on this product please visit:
<http://www.cosmoappliances.com/warranty>

TO RECEIVE WARRANTY SERVICE, YOUR
PRODUCT MUST BE REGISTERED. TO REGISTER, VISIT:

WWW.COSMOAPPLIANCES.COM/WARRANTY

IMPORTANT

Do Not Return This Product To The Store If
you have a problem with this product, please contact
Cosmo Customer Support at

1-888-784-3108.

DATED PROOF OF PURCHASE, MODEL #, AND SERIAL #
REQUIRED FOR WARRANTY SERVICE

IMPORTANT

Ne pas Réexpédier ce Produit au Magasin
Pour tout problème concernant ce produit, veuillez contacter
le service des consommateurs Cosmo Customer Support au

1-888-784-3108.

UNE PREUVE D'ACHAT DATEE EST REQUISE POUR BENEFICIER DE LA GARANTIE.

IMPORTANTE

No regrese este producto a la tienda
Si tiene algún problema con este producto, por favor contacte el
AYUDA AL CLIENTE COSMO al

1-888-784-3108

[Válido solo en E.U.A].

NECESITA UNA PRUEBA DE DE COMPRA FECHADA, NÚMERO DE
MODELO Y DE SERIE PARA EL SERVICIO DE LA GARANTÍA



Electronic version of this manual is available at:
www.cosmoappliances.com