ULTIMATE SERIES
OWNER'S MANUAL

Ultimate 3300-R

Ultimate 4400-R

Ultimate 8800-R

Ultimate 3300-R FD

Ultimate 4400-R FD

Ultimate 8800-R FD

CELLARCOOL

Conforms to ANSI/UL Std 427

Certified to CAN/CSA Std C22.2 No. 120

CellarCool

"Engineered, Designed and Assembled in the USA"
CellarCool products are composed of parts and materials that were imported to the United States and then assembled into the final products in Stockton, California.
The CellarCool split system condensers are sourced internationally.

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CELLARCOOL

INTRODUCTION

Customer Service

Thank you for purchasing a CellarCool Extreme Series cooling unit. We strive to provide the highest-quality products and the best possible customer service. If you have any questions about your CellarCool unit, please call us at 1-800-343-9463 or visit www.CellarCool.com.

Using the Manual

This manual is intended to assist in the proper installation and maintenance of the CellarCool cooling unit. In order to ensure the longevity of your cooling unit, the equipment should be installed correctly and have a proper care and maintenance schedule. Please read and review this manual carefully and keep it for future reference.

What is the CellarCool Cooling Unit?

The CellarCool cooling unit is a specialized refrigeration unit designed for one purpose only: to maintain the optimal temperature and humidity levels conducive to the proper storage and aging of fine wines. It is a self-contained cooling unit designed to be used as a forced-air, through-the-wall unit.

How Does the CellarCool Extreme Series Work?

The CellarCool unit is especially designed to maintain optimal conditions for wine storage and aging. The unit is fully self-contained and can be installed through most walls. The unit is also capable of a more flexible ducted application, which allows the unit to be placed in an indoor remote site, resulting in a quiet airflow. The standard through-the-wall and ducted units are temperature-controlled via a bottle probe. The ducted unit comes standard with a remote controller that can be located up to 50 feet from the cooling unit.

NOTE: The remote unit comes standard with a 50-foot bottle probe and a 50-foot cable for the remote controller. Additional lengths are available from CellarCool.

Temperature Setting

The CellarCool cooling unit can be set at any temperature within the acceptable wine-aging range of 50–70°F. It is designed to create a differential of up to 55°F between the cellar and the ambient temperature (as long as the space to which the unit is exhausting does not exceed 110˚F).

BEFORE YOU START

1. **Inspect the unit before installation.** If damage is found, please contact your distributor or CellarCool Customer Service at support@CellarCool.com.

2. The unit should **remain in an upright position for 24 hours** prior to operation.

3. The CellarCool unit **requires a dedicated 115V, 20-amp circuit**. Use a surge protector with the CellarCool unit. **Do not use a GFI** (ground fault interrupter) line.

4. The unit is designed to gently cool down the temperature of the cellar over time by cycling cooler and cooler air throughout. Test the unit prior to installation.

5. You are **REQUIRED** to **install a drain line** to remove condensation from the unit.

6. The CellarCool unit is intended for use in **properly designed and constructed wine cellars.** Hire a professional wine storage consultant with a valid contractor's license to build your wine cellar.

Never try to open the CellarCool unit, repair it yourself, or use a service company
without CellarCool's authorization. This will void your warranty.

If you encounter a problem with your CellarCool unit, please refer to the Troubleshooting Guide. If you have any further questions, concerns, or need assistance, please contact CellarCool Customer Service at 1-800-343-9463. Please be sure all testing has been completed prior to contacting Customer Service. Please have your results ready for your representative.

RECEIVING AND INSPECTING THE UNIT

Upon receiving your CellarCool unit:

- Lift only at the designated hand-hold locations on the shipping container, or fully support the unit from underneath. A shipment may include one or more boxes containing accessories.
- Inspect the packaging for any obvious signs of damage or mishandling before opening the container.
- Note any discrepancies or visual damage on the bill of lading before signing.
- Place the box containing the CellarCool unit on a tabletop to prepare it for testing prior to installation.
- Sit unit upright for 24 hours.

NOTE: CellarCool units are assembled in the USA and tested prior to shipment.

- Review the packing slip to verify the package's contents.
- Check the model number to ensure it is correct.
- Check that all factory options ordered are listed.
- Check the box for the following:

3300-R/4400-R/8800-R
Extreme cooling unit
• (1) Extreme Series owner's manual
• (18) Anti-microbial pan tabs
• (1) Drain line brush
• (1) Bottle probe (50 feet)
• (1) Display cable (50 feet)
• (1) Wall mount display bracket
• (1) Flush mount bracket
• (1) Display panel
• (4) Drywall anchors
• (4) Mounting screws
• (1) Rubber grommet (1¹⁄₁₆" ID)
• (2) ½" nylon plugs
• (1) Flush mount template
Two-piece mounting bracket*
• (2) Optional Filler Brackets
Accessory kit:
• (1) 8-foot power cord
• (1) Piece of mounting bracket insulation foam (6 feet)*
• (11) 1¾" standard screws
• (5) 8-32 x 1/4" Phillips machine screws
• (1) ½" barbed "tee" fitting
• (1) Drain line tube (½" ID clear plastic tubing, 10 feet)

*Not included with fully ducted Extreme tiR units.

If any items listed on the packing slip do not match your order information, contact CellarCool Customer Service immediately.

Please leave the CellarCool unit in its original box until you are ready for installation. This will allow you to move the product safely without damaging it. When you are ready to remove the product from the box, refer to the installation instructions.

TIP: Save your box and all packaging materials. They provide the only safe means of transporting/shipping the unit.

QUICK REFERENCE GUIDE

Front / Side View

Evaporator grille w/ filter

Remote digital display

Bottle probe

Control panel
(see page 13 for details)

Fan speed control

Rear / Side View

Evaporator grille w/ filter

UV power outlet

UV/access panel

Rear power inlet

Drain port
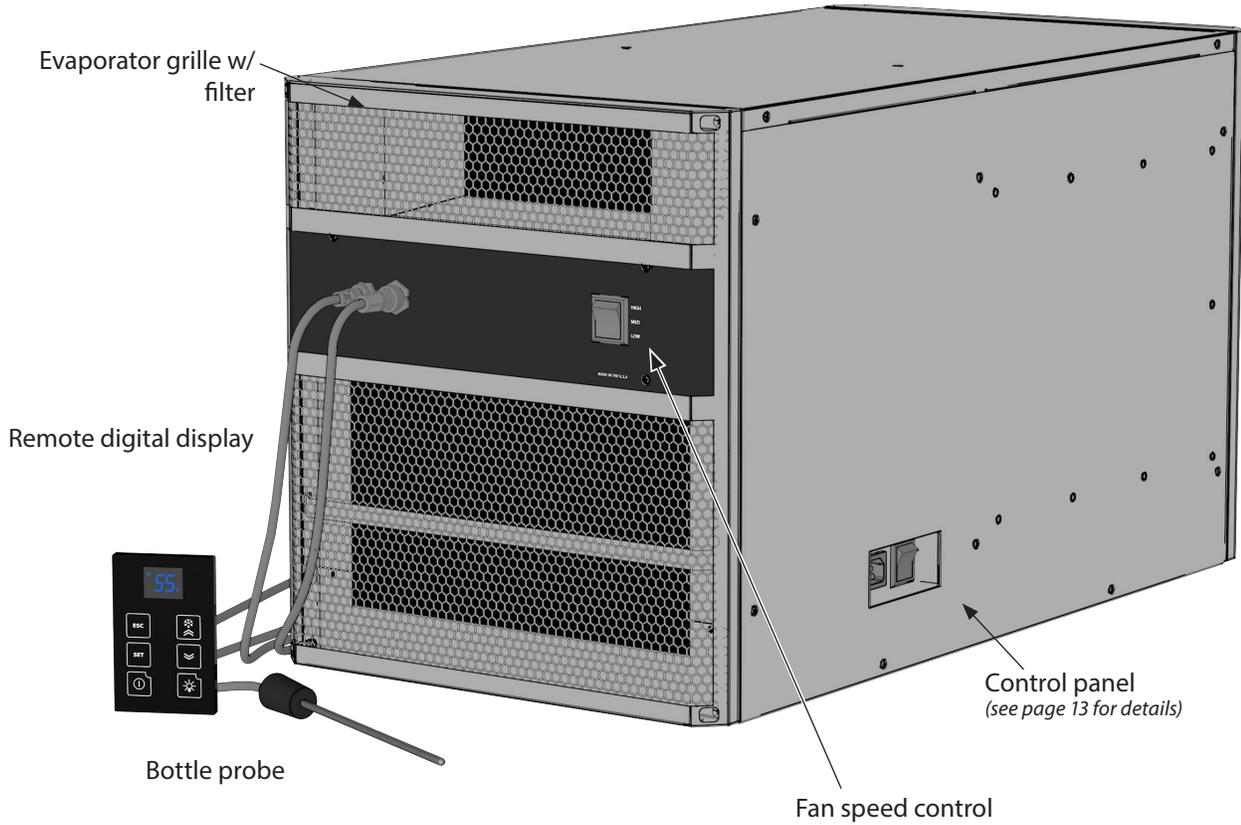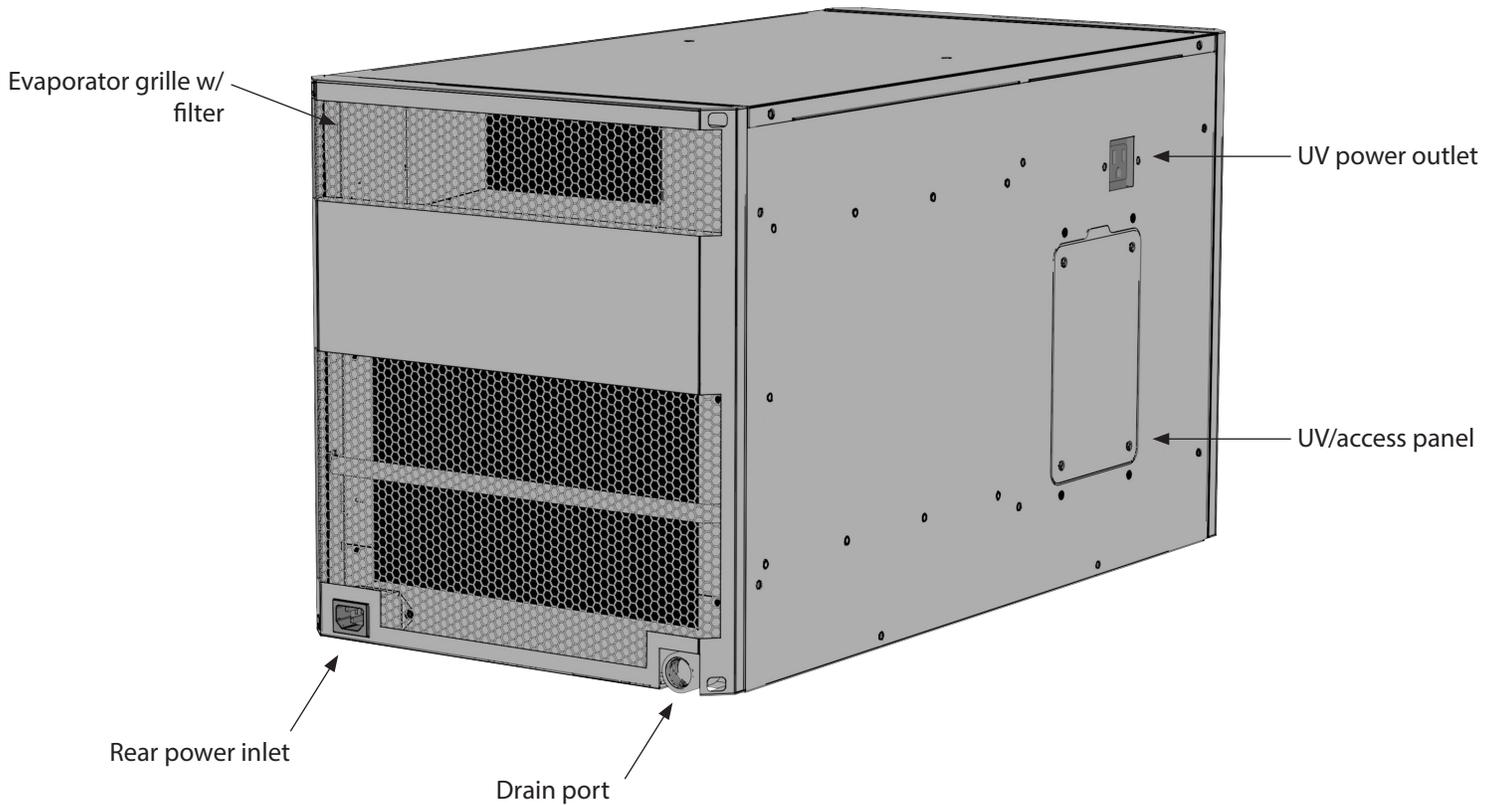
Fully Ducted — Front / Side View

Supply plenum

Exhaust plenum

Intake plenum

Return plenum

Rear

Remote digital
display

Bottle probe

Control panel
(see page 13 for details)

Fan speed control

Drain port
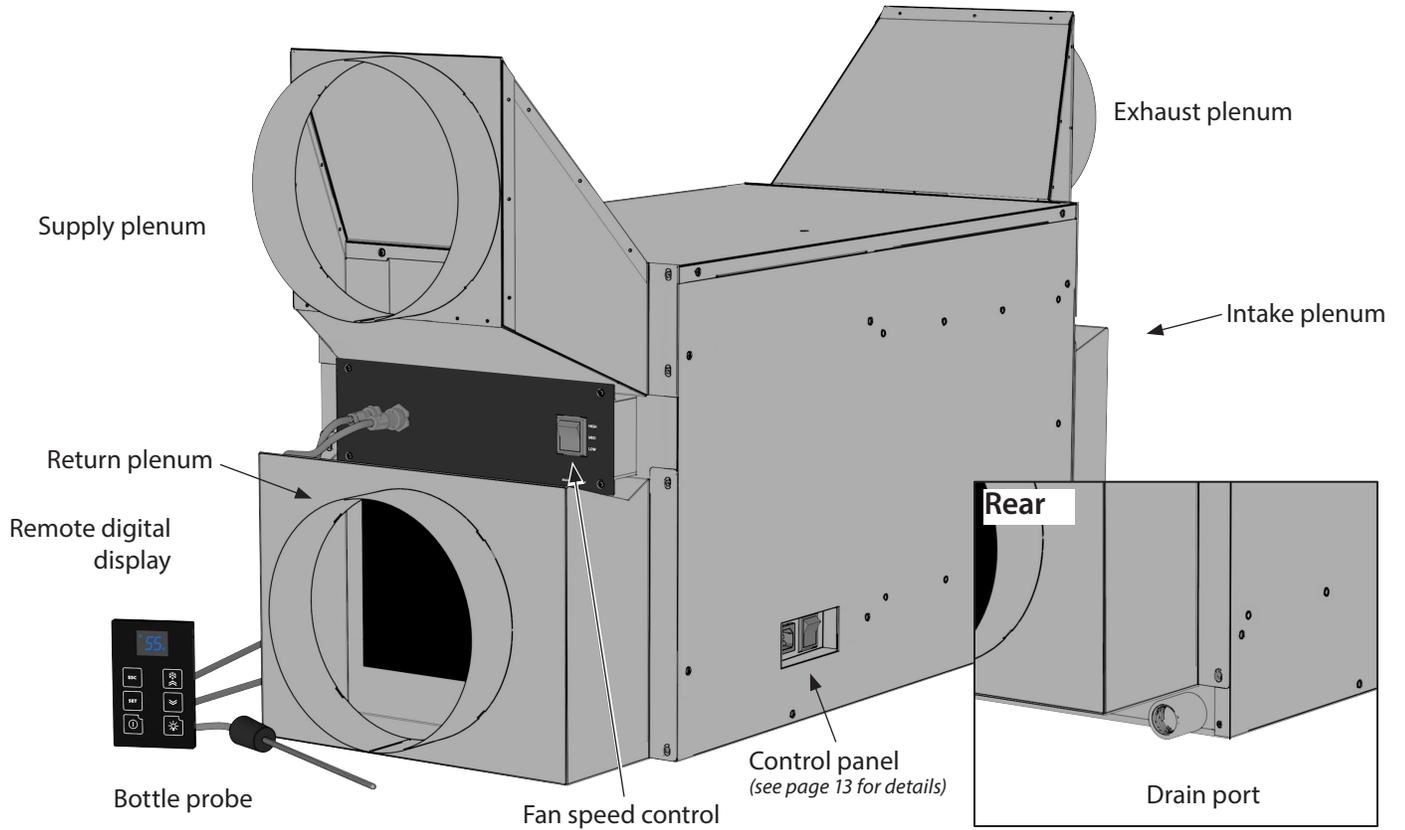
NOTE: Grilles and filters are *not* included with the fully ducted Extreme tiR.

FAN SPEED

Fan speed selection is determined by the amount of heat that needs to be removed from the cellar and the type of installation (through-the-wall or fully ducted). Fan speed selection is based on the cellar size, insulation factor, door seal, and desired wine temperature. When initially installing the unit, set the fan speed to the **High** setting to quickly chill the wine cellar. Once the wine cellar reaches the desired temperature, a lower fan speed may be selected. In the event that the outdoor temperature rises above 90°F, (when exhausting to the outdoors) a higher fan speed may be required.

⚠️ **Fully ducted units should be set to the HIGHEST fan speed selection for maximum performance.** ⚠️

UNIT SPECIFICATIONS

	3300-R/FD	4400-R/R-FD	8800-R/R-FD
Cellar Size*	Approx. 800 cu. ft. when cellar is fully insulated and sealed with a proper vapor barrier	Approx. 1250 cu. ft. when cellar is fully insulated and sealed with a proper vapor barrier	Approx. 2000 cu. ft. when cellar is fully insulated and sealed with a proper vapor barrier
BTU/h w/85°F condenser air intake temp.	2688	3794	5760
Dimensions	39.5"L x 14.25"W x 22.5"H (with duct plenums)		39.5"L x 14.25"W x 26"H (with duct plenums)
Refrigerant	R-134a		
HP	1.05	1.5	2.26
Voltage Rating	115V (20-amp dedicated circuit required); 230V (subject to availability)		
Weight (lbs)	115		150
Amps	9 (running amps)		10 (running amps)
Duct Size	8" supply, 8" return (evaporator and condenser)		8" supply, 10" return (evaporator and condenser)
Drain Line	⅜" ID clear plastic tubing		
Installation	Can be installed up to 25 duct feet away from cellar		
Thermostat	Advanced digital display (50-ft. cable), liquid-temperature-measuring bottle probe (50-ft. cable)		
Temp. Delta	Can maintain a 55°F cellar temperature with up to 110°F condenser air intake temperature		
Warranty	Two-year limited warranty (parts and labor) / Five-year limited warranty (compressor)		

* Sizing the Unit to the Room

The specification chart will provide information on the unit's cooling capacity. There are circumstances in which a cellar design may require a larger unit due to preexisting design restrictions. Certain building materials such as glass, stone, or concrete may seem adequate but do not offer the insulation capacity required to maintain the optimum temperature for storing wine. We recommend purchasing a unit with a larger capacity to compensate for these design limitations. Undersized cooling units can lead to premature failure and/or prevent the system from reaching the desired set temperature. As a result, they are not covered under warranty.

CELLARCOOL

PREPARING THE WINE CELLAR

The performance and life of your system is contingent upon the steps you take in preparing the wine cellar. Improperly preparing your enclosure or incorrectly installing your unit may cause unit failure, leaking of condensation, and other negative side effects.

It is highly recommended that you obtain the assistance of a wine storage professional.

Wine storage professionals work with licensed contractors, refrigeration technicians, and racking companies to build well-insulated, beautiful, and protective wine cellars. CellarCool has put together some useful tips to assist in the installation process. Our recommendations are meant to act as a guide in the process of building a proper enclosure. Your intended location may have specific needs which we do not address.

Wall & Ceiling Framing
Build wine cellar walls using standard 2x4 or 2x6 boards and ceiling joists without violating local or state codes in your area. As a general rule, the thicker the walls and the higher the insulation value, the more consistent your cellar temperature will be.

Insulation
Insulation is **REQUIRED** in order to properly use CellarCool products. It is vital that all walls and ceilings be insulated to keep the cellar temperature as consistent as possible during the summer and winter months. Standard fiberglass or rigid foam insulation is normally used in cellar construction; in some cases, "blown-in" insulation is used. The R-value, or quality of insulation, is determined by the rate at which heat passes through the insulation. The higher the R-value, the more resistant the insulation is to conducting heat, and the more consistent your wine cellar's temperature will be. Using higher R-values in insulation will lower your operating costs and CellarCool unit run time. (R-13 is the recommended minimum; R-19 is preferred for interior cellar walls, and R-30 for ceilings and exterior walls.)

Vapor Barrier
Water vapor creates its own pressure, separate from the ambient air pressure, and will intrude into colder/drier areas. A vapor barrier is **REQUIRED** in order to prevent the intrusion of water vapor and maintain the correct cellar temperature and humidity. It is recommended that 6-millimeter plastic sheeting be applied to the warm side of the cellar walls. The vapor barrier must also be applied to the outside walls and ceiling. If it is impossible to reach the outside, then the plastic must be applied from within the cellar. The most common method is to wrap the entire interior, leaving the plastic loose in the stud cavity so the insulation can be placed between each stud. All of the walls and ceiling must be wrapped in plastic for a complete vapor barrier.

In areas of high humidity, such as Southern and Gulf States, the vapor barrier will prevent infiltration of warm moist air. The moist air can cause mold to form, and standing water in drain pans promote microbial and fungal growth that cause unpleasant odors and indoor air quality problems. If mold is found, remove it immediately and sanitize that portion of the unit.

Note: High humidity significantly increases the heat load on the cooling system.

Any break in the vapor barriers (cut, nail hole, over-lapping, etc.) will cause a moisture leak and must be sealed. The electric conduit is a "duct" for vapor to travel in. The conduit should be caulked and sealed on the warm air end.

Mounting the Unit

The unit must be mounted within 18 inches of the ceiling in order to achieve sufficient cooling. As the room cools down, the warm air will rise to the ceiling. Mounting the unit high in the room will create a consistently cool environment by capturing the warm air and replacing it with cool air. Mounting the unit low in the room will result in a temperature variation in the room due to (a) the unit's inability to draw warm air down from the ceiling and (b) cold air settling to the floor.

Wine Cellar

Exhaust Fan/Vent

Air Intake

Keep Clear

Exhaust Area
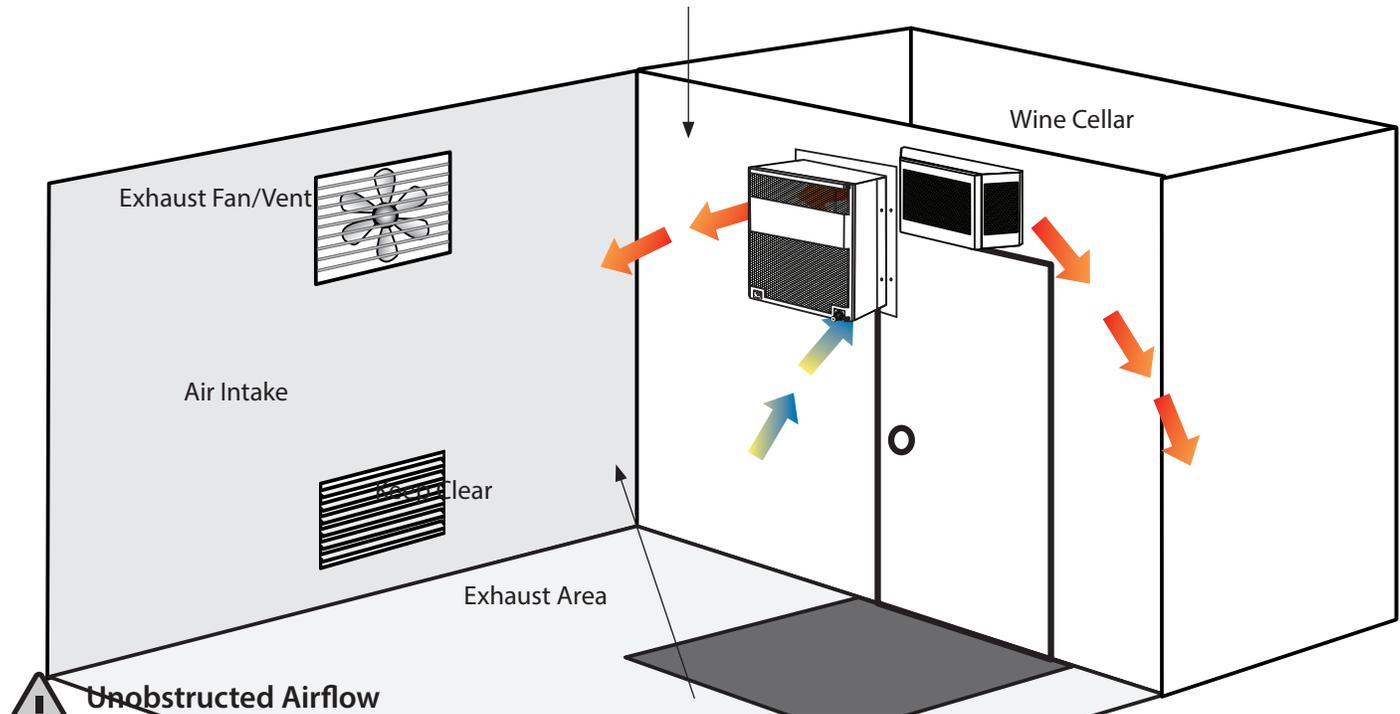
Unobstructed Airflow

Unobstructed airflow to and from the unit is critical for the unit's overall performance and lifespan. Make sure there is a minimum of three (3) feet of horizontal clearance in every direction around the unit (five feet is ideal). The air blown by the fans needs to circulate and either dissipate or absorb heat from the space. The system will operate more efficiently with a greater amount of air to exchange.

NOTE: Do not attempt mount the unit in a wall recess or attempt to camouflage or cover the unit with any sort of aftermarket grille, accessory, etc. This can restrict airflow, prevent the unit from working properly, and void the warranty. Please feel free to call CellarCool Customer Service with any questions or concerns regarding installation requirements.

Door and Door Seal

An exterior-grade (1¾") door must be installed as a cellar door. It is very important that weather stripping be attached to all four sides of the doorjamb. A bottom "sweep" or threshold is also required. The door must have a very good seal to keep the cool cellar air from escaping out of the cellar. If the cellar door does not seal properly, the unit will run continuously. **In cases where glass doors are used and the room size is close to the recommended unit size, the next larger size CellarCool should be used.** This will compensate for the insulation loss due to the lower insulation rating of glass.
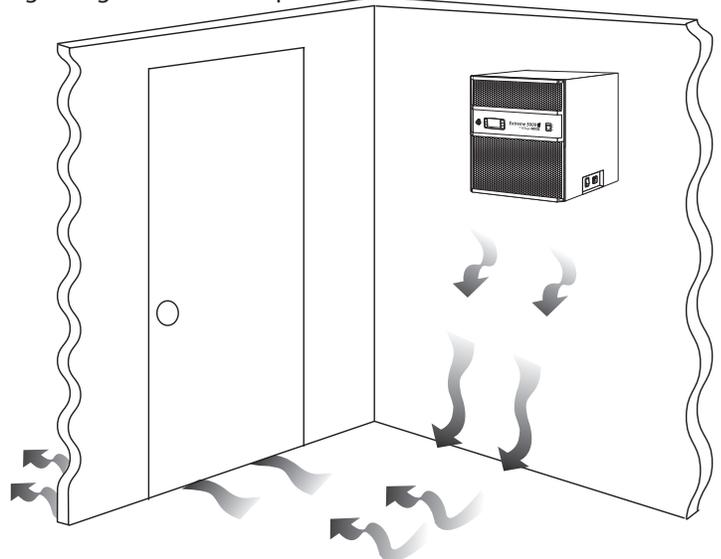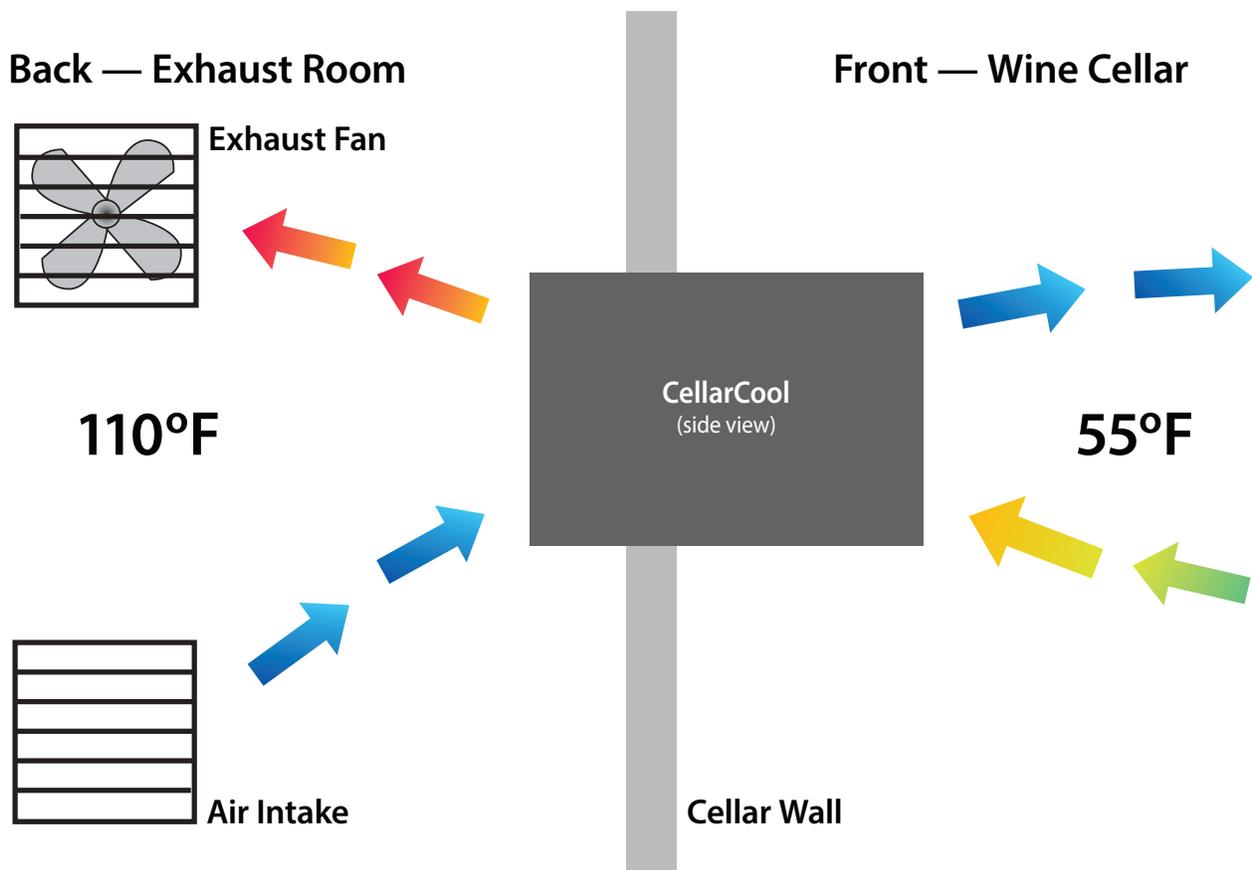
Ventilation

The necessity of dissipating heat away from the unit is critical to the unit's performance and cannot be overstated. As the unit operates and cools, a greater amount of heat is generated on the exhaust side of the unit. Adequate ventilation is required in order to dissipate heat away from the unit. If ventilation is inadequate, the exhaust will heat the area or room and adversely affect the unit's ability to cool. In some cases, it may be advisable to install a vent fan to dissipate heat from within the exhaust area. However, you must have a fresh air inlet as well. If your unit requires ducting, please contact CellarCool to obtain a specially designed ducting plenum for the unit.

Using any other ducting system will void the warranty.

Note: If you are unsure whether you have adequate ventilation in your install location, please contact us to assess your specific installation at support@CellarCool.com or 1-800-343-9463.

Back — Exhaust Room   **Front — Wine Cellar**

Exhaust Fan

110ºF   **CellarCool**
(side view)   **55ºF**

Air Intake   **Cellar Wall**

Ambient Temperature Factor

The cooling unit has the ability to cool a wine cellar efficiently to 55°F as long as the ambient temperature of the area that it is exhausting to does not exceed 110°F. Therefore, you want to exhaust the unit in a room which will not exceed 110°F. Without proper heat dissipation the unit will not have the capacity to keep the wine at a desirable 55°F.

⚠ **WARNING! Allowing your unit to operate in high ambient temperatures for extended periods of time will greatly decrease the life of your unit and void your warranty.** ⚠

PREPARING THE UNIT FOR INSTALLATION

The CellarCool unit requires a dedicated 115V, 20-amp circuit. The unit draws a large amount of amps during its initial startup. By designating a dedicated circuit breaker, you will guarantee the unit has enough power to run effectively. Contact an electrician for assistance with the installation of this dedicated electrical circuit.

The unit must sit upright for 24 hours prior to installation. To prepare the unit for installation:

- Remove unit from box.

- Match the electrical outlet to the plug provided on the CellarCool unit.

- Provide a dedicated circuit and wiring for the unit (see above).

- Provide a weatherproof plug for units connected outside.

Power surges and spikes can damage sensitive electrical equipment. CellarCool recommends plugging the unit into a surge protector or power conditioner in order to protect your system. As outlined in our terms and conditions, power surges and spikes are not covered under warranty.

Do not use a GFI (ground fault interrupter) with this product.

The unit is equipped with two power inlets. One is located on the right side of the unit (inside of the cellar), and the other is located on the rear of the unit (outside of the cellar). Use the selector switch located on the right side of the unit to select which power inlet you would like to use. If you would like to plug the unit into a socket outside of the cellar, set the selector switch to rear. If you would like to plug the unit into a socket inside of the cellar, set the selector switch to the front position. When placed in either position, power can only enter the unit utilizing the power inlet you've selected.

In case the unit should lose power, check the home/main circuit breaker. If the unit does not respond properly, refer to the Troubleshooting Guide.

Front/Rear Power Switch → FRONT REAR

Power Inlet →
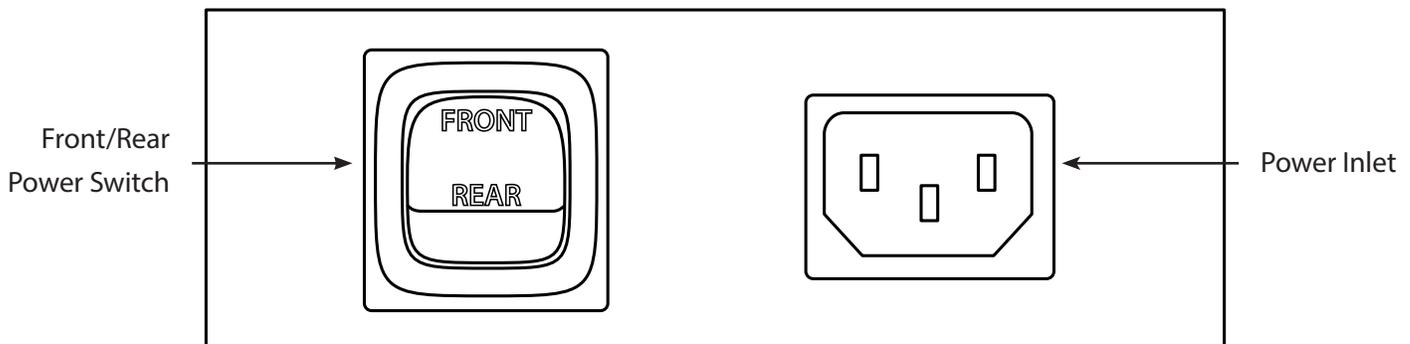
PREPARING THE INSTALLATION LOCATION

Minimum Tools Needed:

Level

Hammer   Screwdriver   Saw
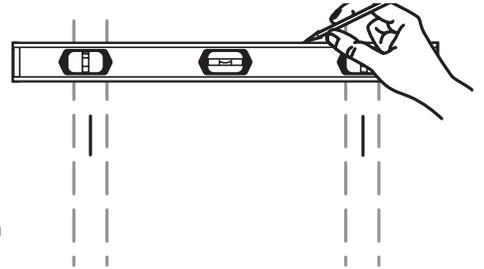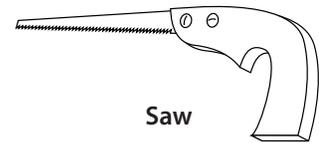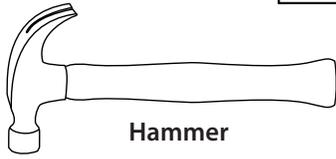
3300/4400-R Cut-Out Dimensions: 14.5"W x 16" H

8800-R Cut-Out Dimensions: 14.5"W x 22.75" H

Locate the desired installation location (no more than 18 inches from the ceiling). Using a stud finder, locate the studs on either side of the center point and mark them with vertical lines.

Using a level and a pencil, mark a horizontal line on the wall between the two studs, no less than 1½ inches and no more than 18 inches from the ceiling.

Using a ruler or measuring tape, measure 16 inches down (3300-R & 4400-R) or 22.75 inches down (8800-R), and mark another horizontal line parallel to the first one.

Using a saw, cut along the uppermost horizontal line until your saw reaches the stud. Turn the saw around, inserting it into the cut that has just been made, and cut toward the opposite stud so that there is a clean horizontal cut between the two studs. Be careful not to cut into the studs themselves.
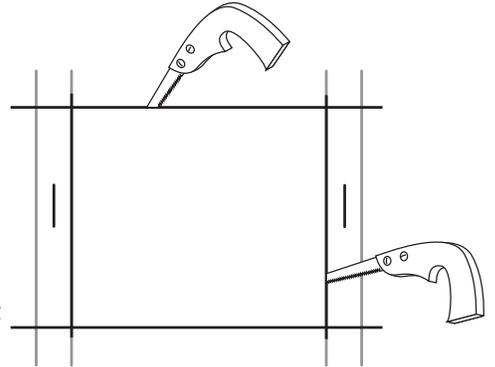
Make the second horizontal cut from stud to stud on the line 16 inches below the first cut.

Once the horizontal lines have been cut, make vertical cuts using the inside edge of the studs as a guide. Once both vertical cuts have been made, there should be rectangular hole in the sheetrock. Make the same hole on the other side of the wall. Using a nail, mark all four corners of the first hole by making nail holes through the sheetrock. Connect the holes with a pencil mark and cut on the other side of the wall.
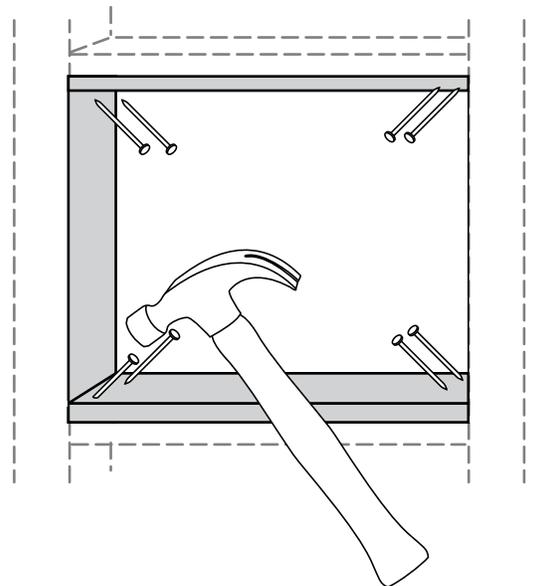
Sheetrock alone cannot support the weight of a 96-lb cooling unit. Therefore, it is necessary to frame the hole that has just been cut with upper and lower supports. These supports also provide solid material for the mounting bracket screws.

Using two 2x4s (14.5 inches in length) and eight 6d nails, secure the upper and lower supports to the right and left studs, just inside the sheetrock. Make sure that the internal height remains at 16 inches (3300-R & 4400-R) or 22.75 inches (8800-R) so that the CellarCool unit will fit snugly through the framed cut-out.

PREPARING THE UNIT FOR INSTALLATION

A two-piece mounting bracket is used to secure the unit to the wall studs. Two optional filler brackets can also be installed to frame around the top and bottom of the unit.

The mounting holes on the unit have been designed to hold the unit at a two-degree (2°) angle. This helps project air into the space and aids in condensate drainage.

Applying Insulation Tape

Locate the foam tape included in the accessory kit. Cut strips to match the length of the mounting brackets. Peel off backing material and install foam tape against wall-facing side of brackets. Foam tape needs to be placed on the bracket surfaces which will be in direct contact with the wall.

Mounting Bracket Installation

Select your desired mounting bracket location (see diagram below). This location determines the depth of the installation. For example, position #1 keeps most of the unit out of the cellar while position #4 sets the back of the unit near flush with the exterior wall. Secure the brackets to the sides of the cooling unit using the provided 1/4" Phillips screws. Do not use any other screws to secure the brackets to the unit.

① ②
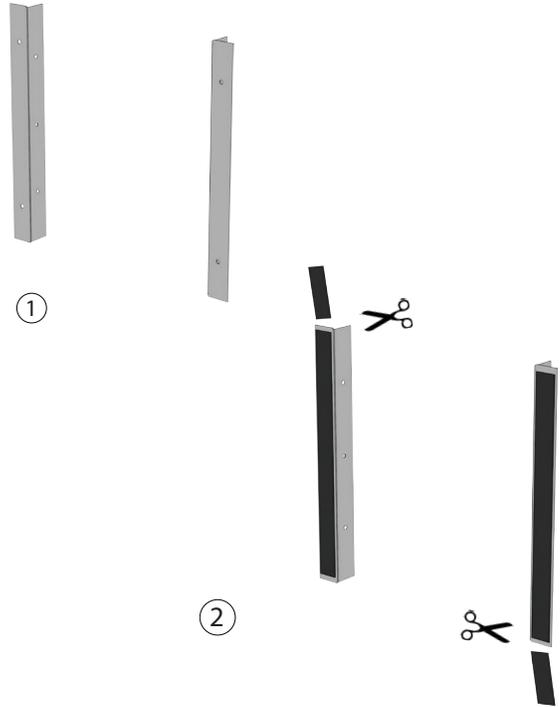
⚠ **If you are installing through an exterior wall, please review the next page for specific instructions on exterior grill installation.** ⚠

5" inch thick wall
(wall thickness may vary)

Mounting Bracket

Wine Cellar   **Exhaust Area**

#1 7.5–9.5" In Cellar

#2 11.5–13.5" In Cellar

#3 15.5–17.5" In Cellar

#4 19.5–21.5" In Cellar
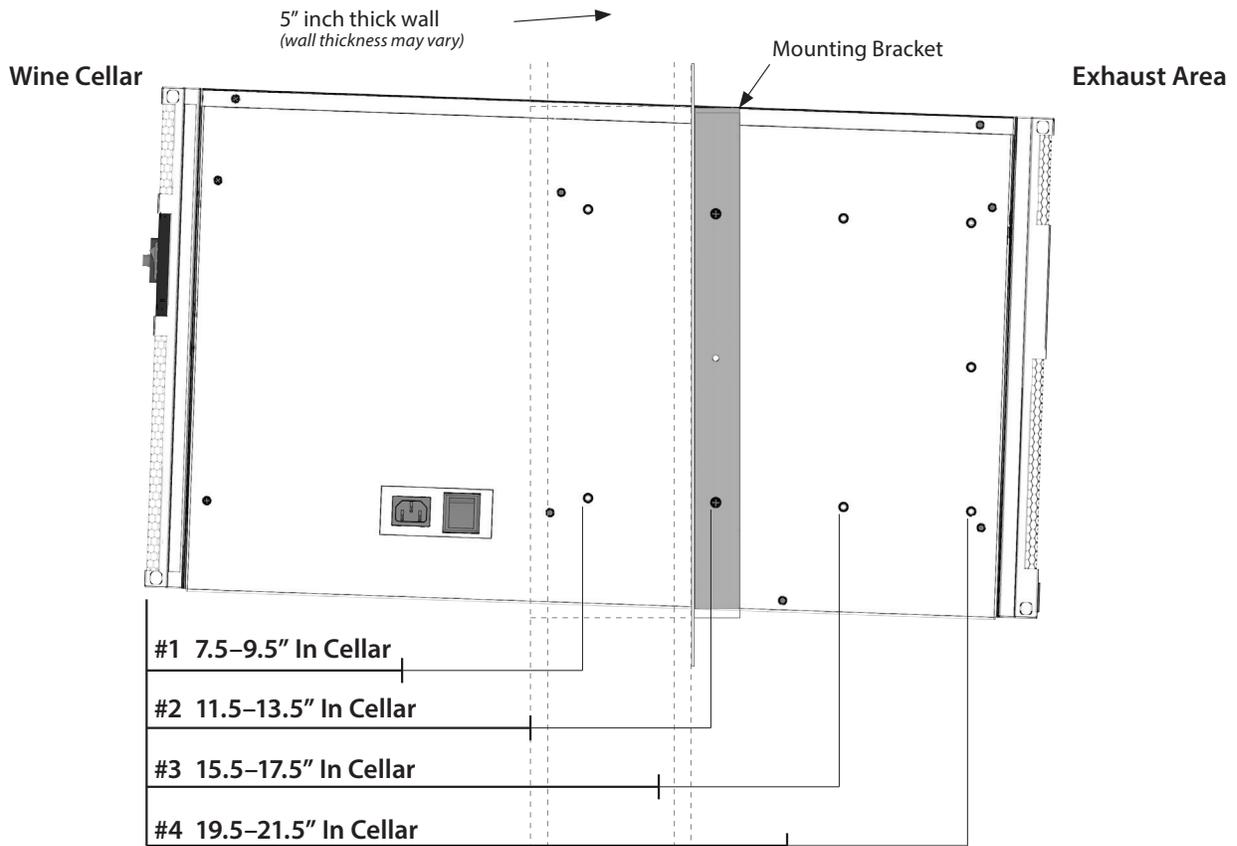
OPTIONAL EXTERIOR GRILLE

The exterior grille is required on all installations where the exhaust side of the unit is exposed to the outdoors (i.e., rain and other adverse weather conditions).

Non-Flush Installation

Install the unit according to the standard through-the-wall procedure. After the unit is installed, place the exterior grille over the exhaust side filter grille and align the screw holes on the sides of the unit. Use the supplied pan-head screws to fasten the grille to the unit.

Flush Installation

If utilizing the flush installation, simply slide the exterior grille cover over the mounting bracket side flanges. Align the screw holes on the sides of the unit. The mounting screws will secure through the center holes on the mounting bracket flanges. Use the supplied pan-head screws to fasten the grille to the unit.

You are required to use the ½" pan-head screws provided. Do not drill holes into unit.
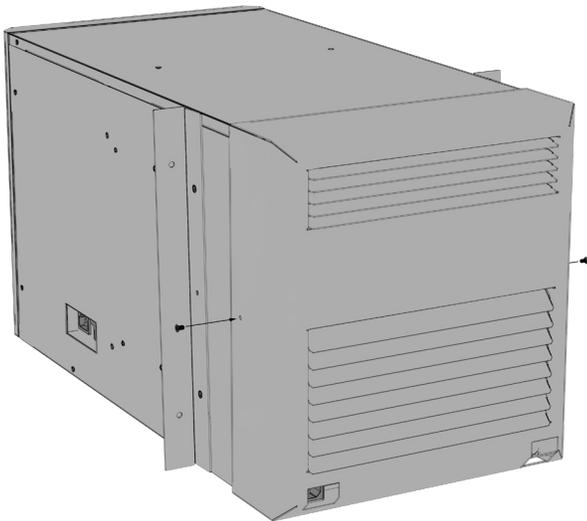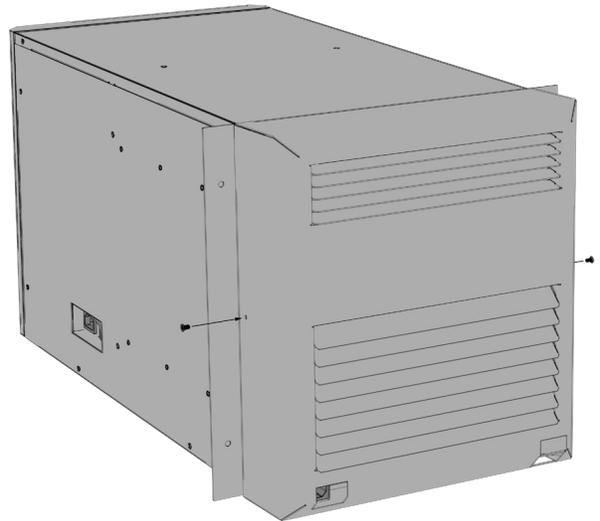
Non-Flush Installation   Flush Installation

INSTALLING THE UNIT

Slide the unit from the outside wall into your wine cellar with the outer flange flush with the wall. Secure the flange to the wall using the pre-drilled holes. The 1¾" screws should penetrate the studs as well as the upper and lower supports to provide adequate support for the CellarCool unit (see illustration). Seal all cracks and gaps around the CellarCool Extreme unit with an air-tight sealant or caulking to prevent air leakage.

Note: If you use decorative moulding, it should be attached to the walls and *never* to the cooling unit itself. The moulding itself should be removable in case the unit needs servicing.

Optional Filler Bracket

2x4 Upper Support

Wall Stud

2x4 Lower Support

Rear Power

Mounting Flange

Drain Port

Back of Unit

CELLARCOOL
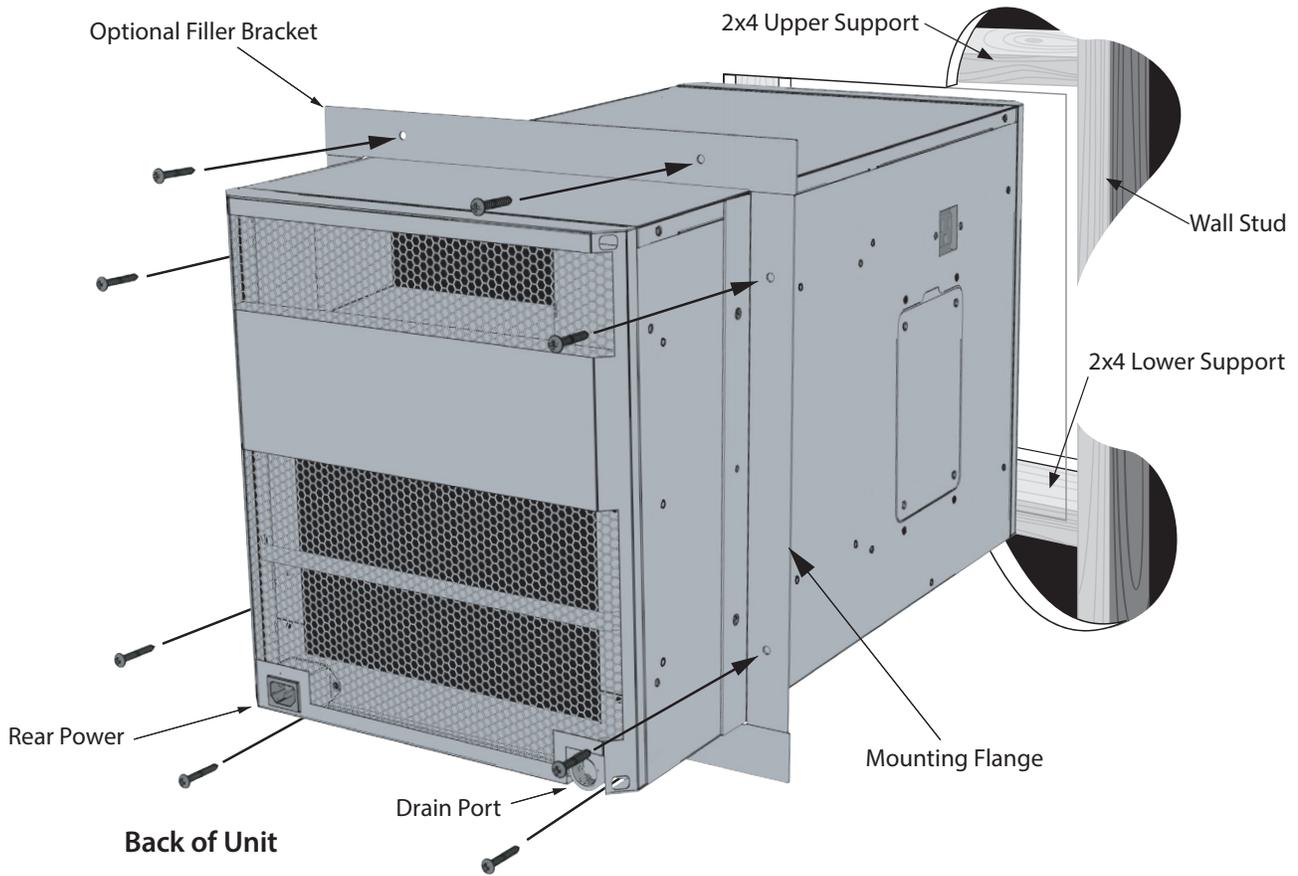
DUCTING OVERVIEW

Use ductwork to connect the unit to the supply and return outlets in the wine cellar. Use only insulated ductwork to minimize cooling losses, prevent sweating, and reduce noise. Use ductwork on the condenser section to redirect or absorb sound, bring in outside air to the unit inlet, and/or exhaust the hot air.

Note: Do not exceed a total of 25 feet for each length of ductwork run and a combined total of 50 feet for both the supply and return lengths.

Avoid crimping the flexible ducts. This reduces airflow, causing the unit to operate improperly. Be sure all ductwork and outer surfaces in contact with the airflow are insulated and have a vapor barrier on the outside. Uninsulated supply and return ducts may cause bare, exposed metal surfaces to sweat, further degrading the insulation and equipment cooling capacity.

⚠ **Do not allow sharp turns to squeeze or decrease the inside diameter of the flexible ducting.** ⚠

General duct recommendations:
- Provide support for the flexible duct to prevent sags and bends.

- 3300-R and 4400-R duct size: 8" supply and return

- Recommended register size for 3300-R/4400-R models is 10" x 10". The filter should also be 10" x 10", and located at the return register. Registers and filters are not included with the 3300/4400 models.

- 8800-R duct size: 8" supply and 10" return

- Recommended register size for 8800-R model is 12" x 12". The filter should also be 12" x 12", and located at the return register. Registers and filters are not included with the 8800-R model.

- Stretch out the duct to make a smoother interior which reduces air resistance.

- Maximum duct length is 25 feet.

- For 90° bends, use a 90° adjustable elbow.

- No more than two 90° bends on each duct. Sweep 90° bends are recommended rather than sharp 90° bends.

- Generously apply duct sealant to all metal seams to fill in gaps that can leak air. Allow sealant to dry until firm to the touch before applying fiberglass insulation.

- Do not squeeze or reduce the inside diameter of the ducts, as this will reduce airflow.

- Use short and straight ductwork where possible.

- Check that all fan blades move freely.

- Keep air paths free of loose foreign objects and debris.

- To provide adequate airflow the fan speed must be set to high when the unit is ducted.

- Locate the supply and return grilles inside the cellar to create an airflow pattern that maximizes air circulation in the room. Avoid short circulation of the air.

- If the unit is installed through the wall, it must be mounted no more than 18 inches from the wine cellar ceiling. If the unit is ducted, the cold air supply duct must be installed no more than 18 inches from the wine cellar ceiling.
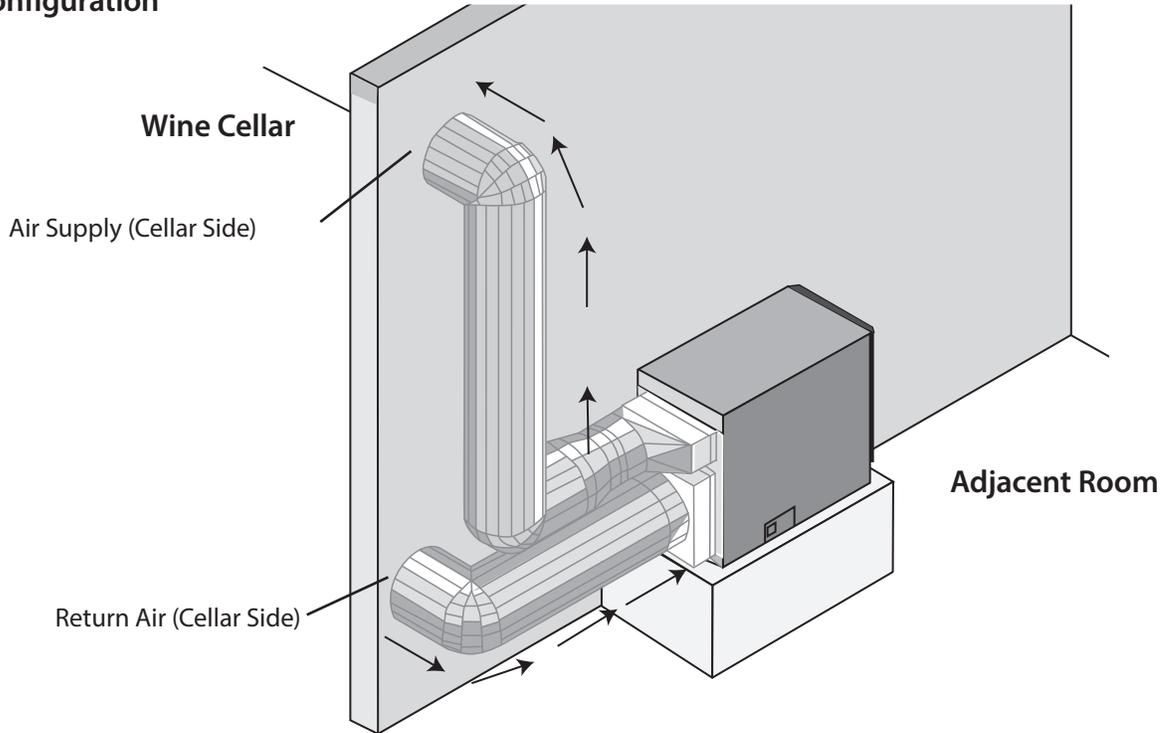
DO NOT:
- Install through-the-wall return air grilles at floor level where they will collect dust from the floor.

- Locate the supply or return air grille where it is blocked by bottles, boxes, or cases.

DUCTING CONFIGURATIONS

There are a variety of ways to duct this unit. Please review the different configurations to determine a basis for your particular installation. Remember to contact a wine cellar professional if you have any questions.

Half Duct Configuration

Wine Cellar

Air Supply (Cellar Side)

Return Air (Cellar Side)

Adjacent Room

Three-Quarter Duct Configuration

Wine Cellar

Condenser Exhaust

Air Supply (Cellar Side)

Condenser Intake

Return Air (Cellar Side)

Adjacent Room

Fully Ducted

Air Supply - Cellar Side

Heat Exhaust

Return Air - Cellar Side

Condenser Intake
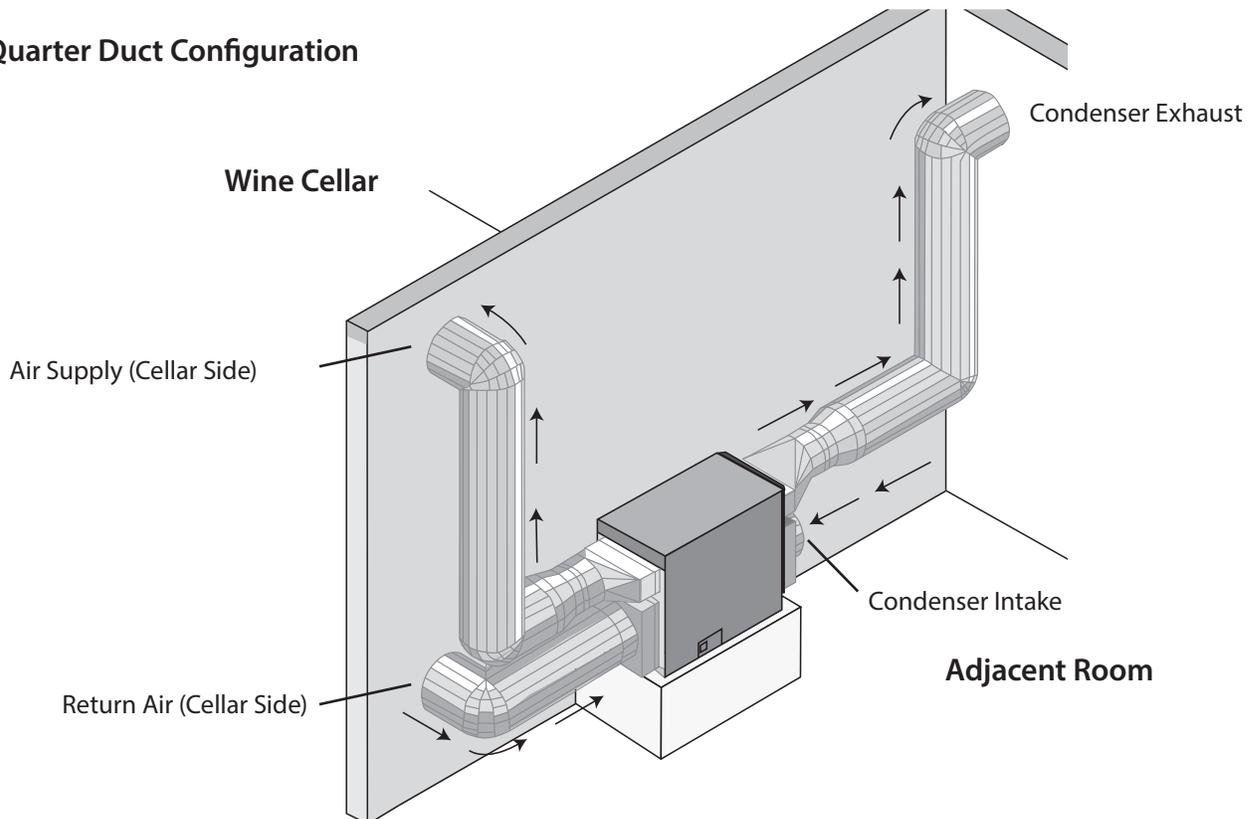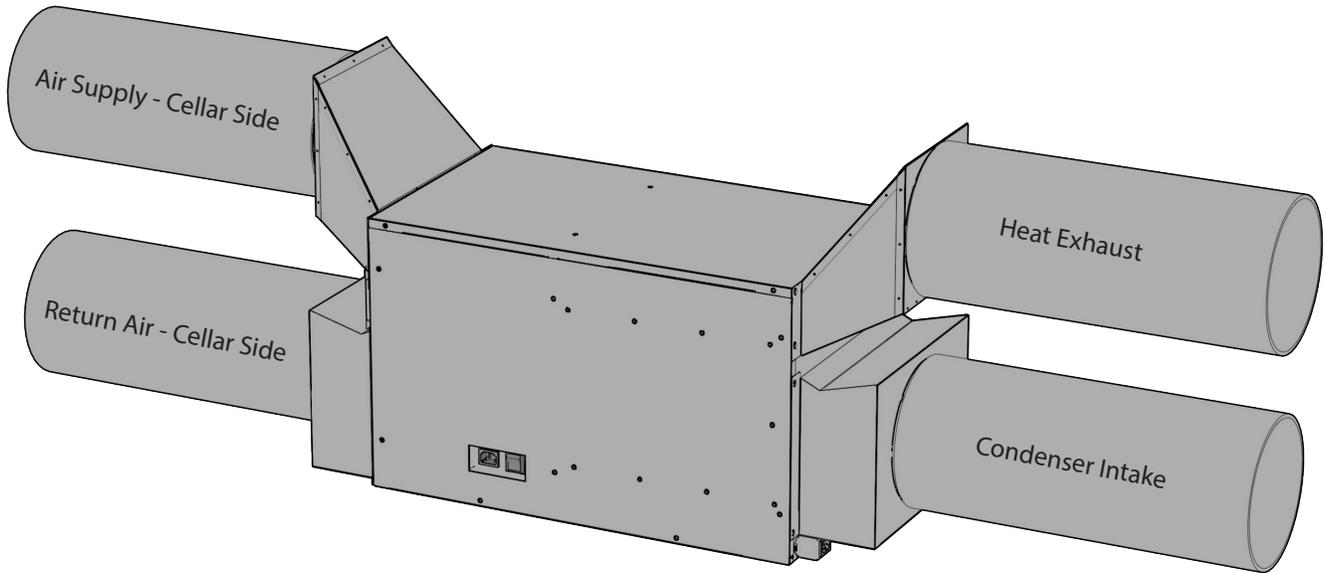
Attic Mounted Unit
It is recommended that you use a condensate pan for this application.

Condenser Exhaust

Cold Air →

Condenser
Intake

Return Air

Fresh Air Intake
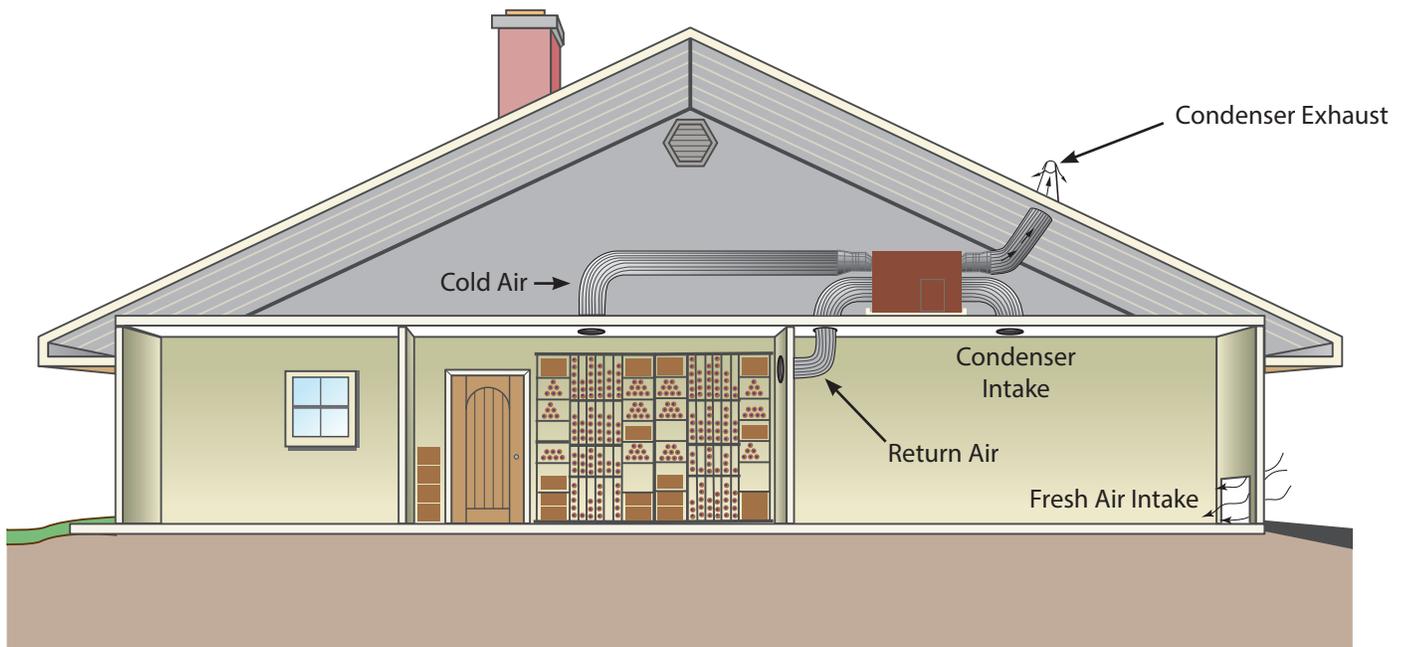
INSTALLING THE DUCT PLENUMS

1. Remove the filter grille from the unit by unscrewing the screws that hold it in place.

2. Move the ducting adapters into place.

3. Screw the ducting adapters into place using the supplied screws.
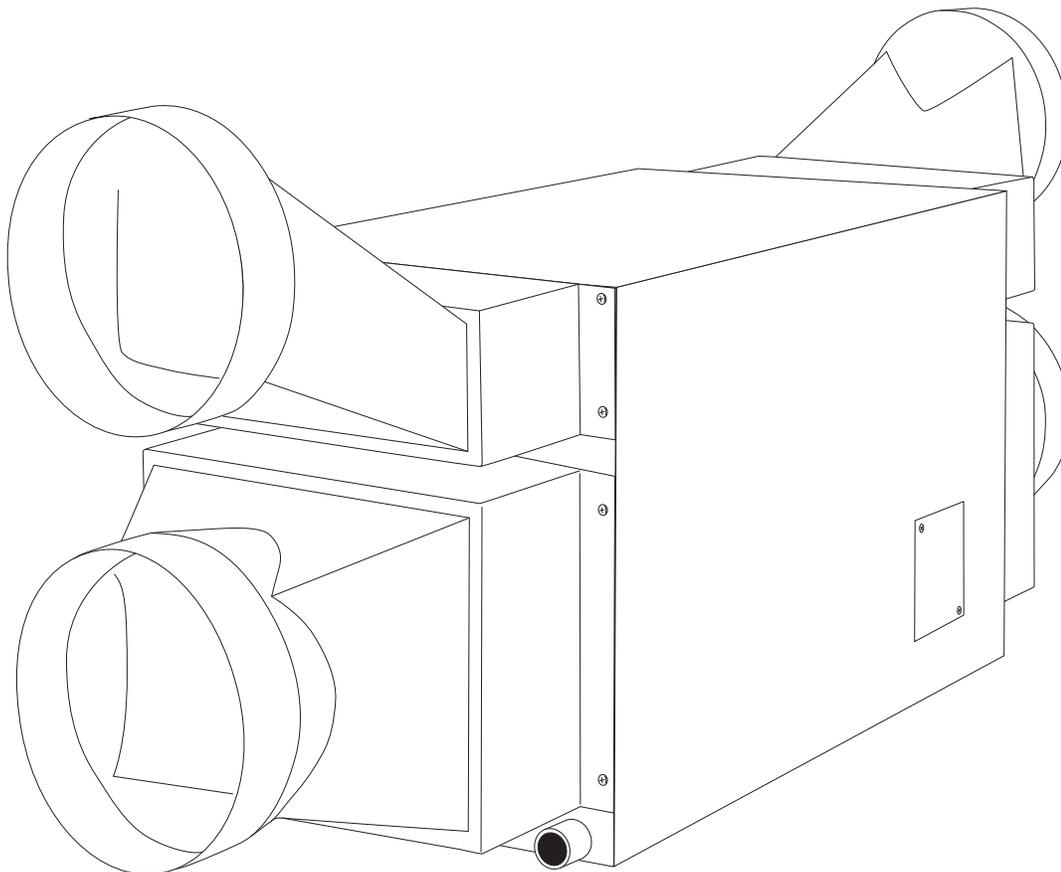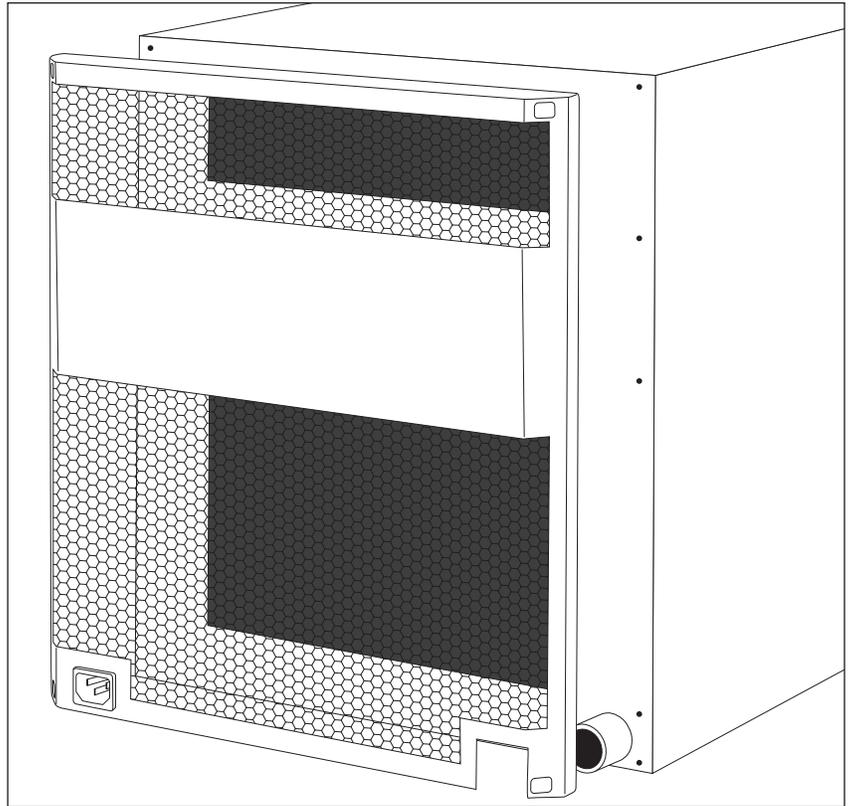
CONDENSATION DRAIN LINE

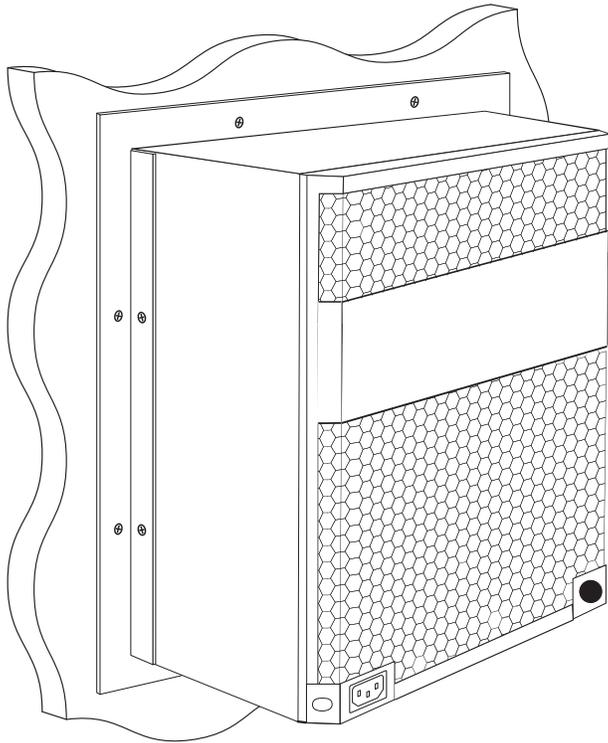The condensation drain line tube is used to drain excess condensation from the unit to a proper discharge location. It is important that the drain line tube be properly connected in order to prevent leakage and other problems associated with excess condensation.

Failure to use the condensation drain line tube will void the warranty on the unit.

All units come with a drain line for additional removal of excessive condensate. It is mandatory to install the drain line with a "tee" fitting. During operation, the cooling unit will strip excess water from the air. However, in extreme humidity, additional condensate will be removed. The drain line will prevent overflow and leaking by allowing for discharge of the additional condensate.

To prevent mold from growing, allow the drain line to hang above the water line.

Extreme Drain Line Installation

1. Wrap tee with Teflon tape one or two turns clockwise.

2. Next, thread the barbed tee into the drain port and rotate until tight. Make sure the barbed parts of the tee are vertical.

3. Next, attach the piece of ½" ID clear plastic tubing to the lower barb of the tee.

4. Every six weeks, disconnect the drain line from the tee. Remove the tee from the rear drain port and clean it. Then use the supplied drain line brush to clean the interior drain line. Use the drain line access door to drop a pan tab into the drip tray to prevent the buildup of microbial growth.

Black ½" tee
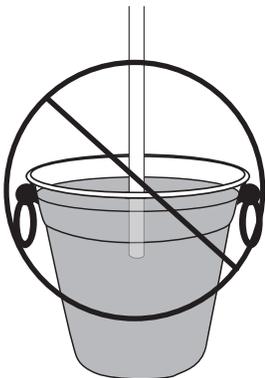
Drain line

WRONG: Drain line is under water.

LIQUID-MEASURING THERMOSTAT SYSTEM (BOTTLE PROBE)

CellarCool cooling units come with a liquid-temperature-measuring thermostat. The self-calibrating probe contains a sensor chip, which communicates back and forth with the thermostat. This results in a consistent temperature setting and accuracy. Wine should be kept at a very precise, controlled temperature and humidity. By measuring the liquid temperature rather than air, the unit will operate 75–80% of the time.

Setting up the Bottle Probe:

Figure 1

1. Locate an empty wine bottle.
2. Fill it 75% full with room-temperature tap water.
3. Place bottle probe securely into bottle as seen in Figure 1.
4. Attach bottle probe to circular connector on unit shown in Figure 2.
5. Place bottle off to the side of the unit in your wine cellar, with the probe level.
6. To ensure a consistent temperature, place bottle probe approximately three (3) feet away from the air output and not in the flow of the air.

It is recommended that the bottle be placed in a central location of your wine cellar. Avoid pulling too much on the probe cord. It may become disconnected resulting in limited functionality of the unit.

Note: The thermostat can be set between 50–70°F.

Remember: The unit operates based on the temperature of the water. Do not be misled by thermostats reading air temperature. The air temperature in the cellar will be cooler than the liquid temperature of the wine while it is reaching the optimum balanced temperature.
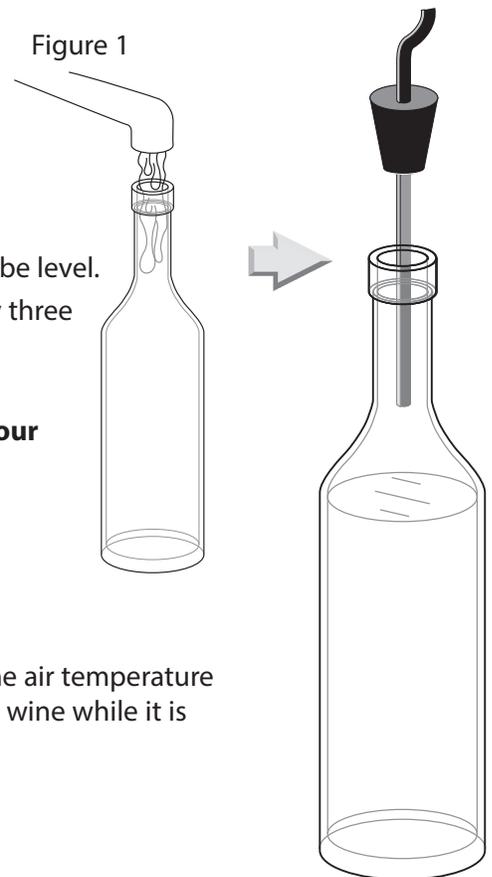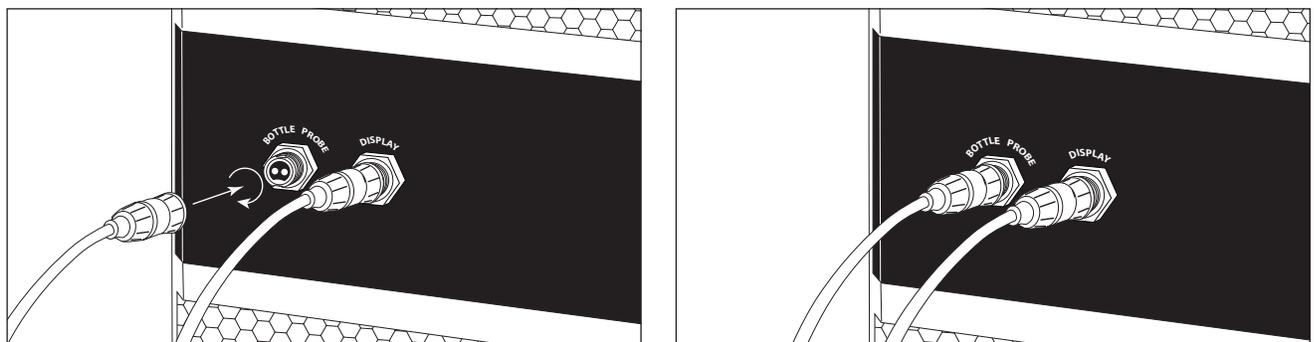
Figure 2

MULTI-SPEED FAN CONTROL

Designed for wine cellars up to 1000 and 2000 cubic feet, Extreme 3500tiR, 5000tiR, and 8000tiR units feature multi-speed fans. These fans have a high setting for maximum performance in high-temperature (+110°F) environments and a low setting for super-quiet operation.

Fan Speed Selector Switch (Low/Med/High)
The cooling unit fans operate on three speed settings: **Low**, **Medium**, and **High**. For optimum sound and energy efficiency, select the lowest fan speed that will maintain the desired cellar temperature. If the relative humidity is low, a higher fan speed will cause less moisture to be removed during cooling. High speed is recommended for initial cellar cool-down, extreme temperature conditions, and ducted installations.
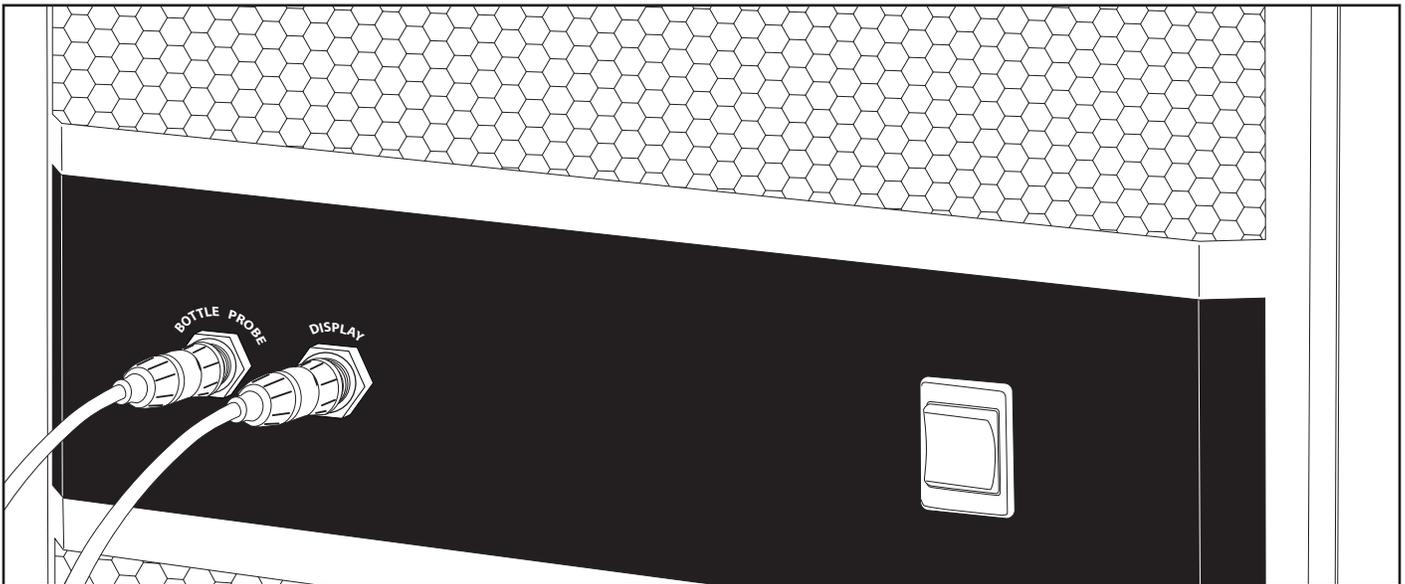
Fan speed selection is determined by the amount of heat that needs to be removed from the cellar and the type of installation (through-the-wall or fully ducted). Fan speed selection is based on cellar size, insulation ratings, door seals, and the desired wine temperature. When initially installing the unit, set the fan speed to the **High** setting to quickly cool down the cellar. Once the wine cellar reaches the desired temperature, a lower fan speed may be selected. In the event that the outdoor temperature rises above 90°F (when exhausting to the outdoors), a higher fan speed may be required.

Fully ducted units should be set to the HIGHEST fan speed selection for maximum performance.

	3500tiR/tiR FD			5000tiR/tiR FD			8000tiR/tiR FD		
Speed Selection	Low	Med	High	Low	Med	High	Low	Med	High
Airflow (CFM)	147	180	256	147	180	256	274	318	333
Sound (dBA* In Cellar / Out of Cellar)	51/51	58/57	66/65	51/51	58/57	66/65	57/57	59/59	60/61
Cooling Capacity (BTU/h)	2374	2514	2693	2998	3264	4126/3794	5140	5606	5760

To give you a feeling for decibels, a food blender at 3 ft. is 90 dBA, a garbage disposal at 3 ft. is 85 dBA, a vacuum cleaner at 10 ft. is 75 dBA, normal speech at 3 ft. is 79 dBA, a dishwasher in the next room is 55 dBA, and a quiet night is 35 dBA.

REMOTE DISPLAY: INSTALLATION AND CONFIGURATION

Tools needed: ⁵⁄₁₆" drill bit, ³⁄₁₆" drill bit, drywall saw, level, pencil
What's included: Display panel, wall mount bracket, flush mount bracket, flush mount template
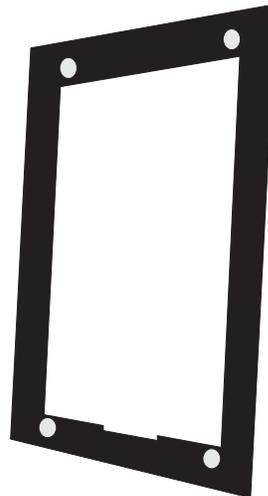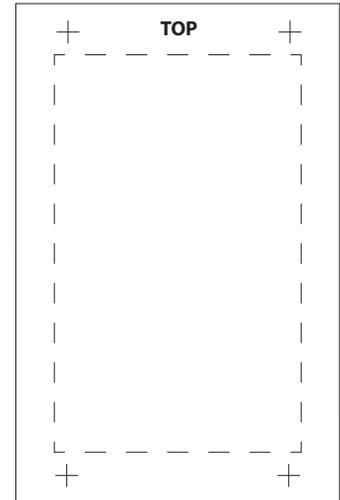
Display panel	Wall mount bracket	Flush mount bracket	Flush mount template

WALL MOUNT BRACKET INSTALLATION

1. Place the bracket on the wall. Use a level to ensure that the bracket is level. Using a pencil, mark the four screw holes in the rear of the bracket.
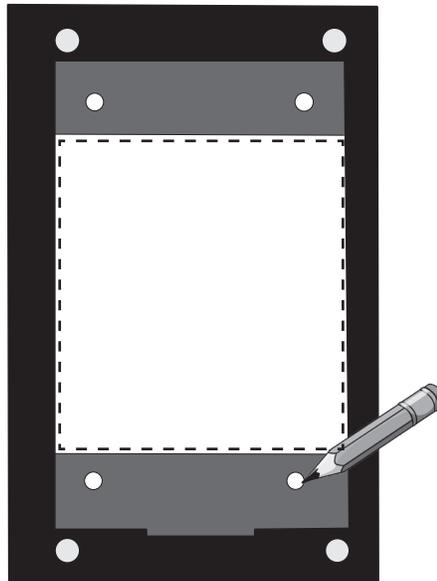
NOTE: Cut hole in the location shown for routing the display cable.

WALL MOUNT BRACKET INSTALLATION, CONTINUED

2. Using a drill with a ³⁄₁₆" bit, drill four holes in the drywall for the screws. Insert the four (4) provided drywall anchors into the drywall, then tap them in with a hammer until they are flush with the wall.
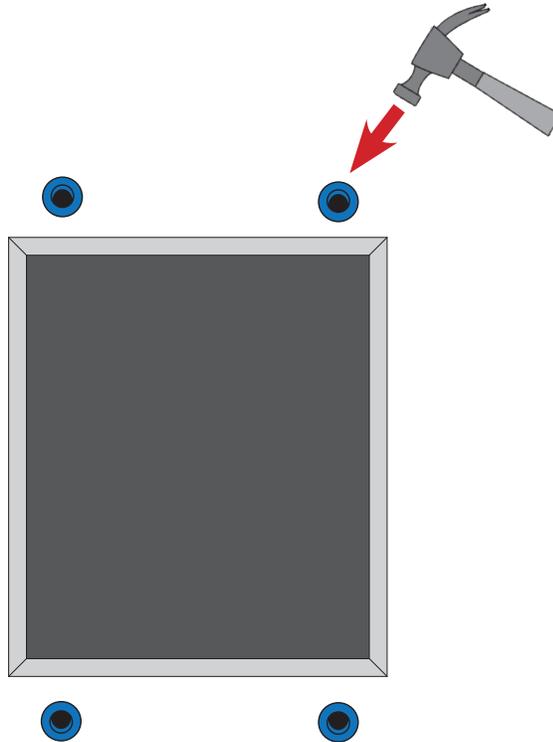
3. Place bracket against wall, aligning screw holes with drywall anchors. Insert the four supplied Phillips-head screws into the drywall anchors. Tighten the screws to secure the bracket to the wall.
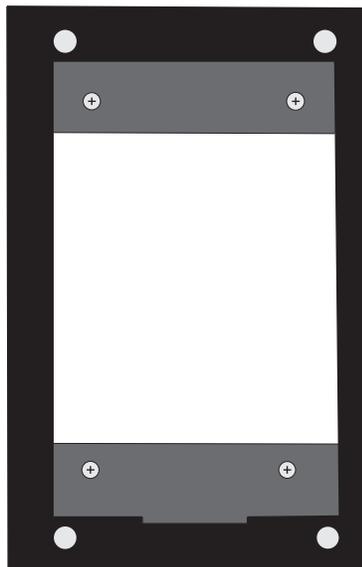
WALL MOUNT BRACKET INSTALLATION, CONTINUED

NOTE: Before you continue to Step 4, locate the area where the display will be mounted. You may route the display wire into the housing one of three ways: either through the wall or through one of the holes on the top or bottom edges of the wall mount bracket. If you'd like to route the display cable through one of these holes, place a rubber grommet into the hole and then route the display cable through the grommet and into the wall mount bracket.

4. Connect the end of the display cable labeled "**DISPLAY**" to the JST connector on the back of the display.

JST connector

DISPLAY

Display

Wall mount bracket

ESC

SET
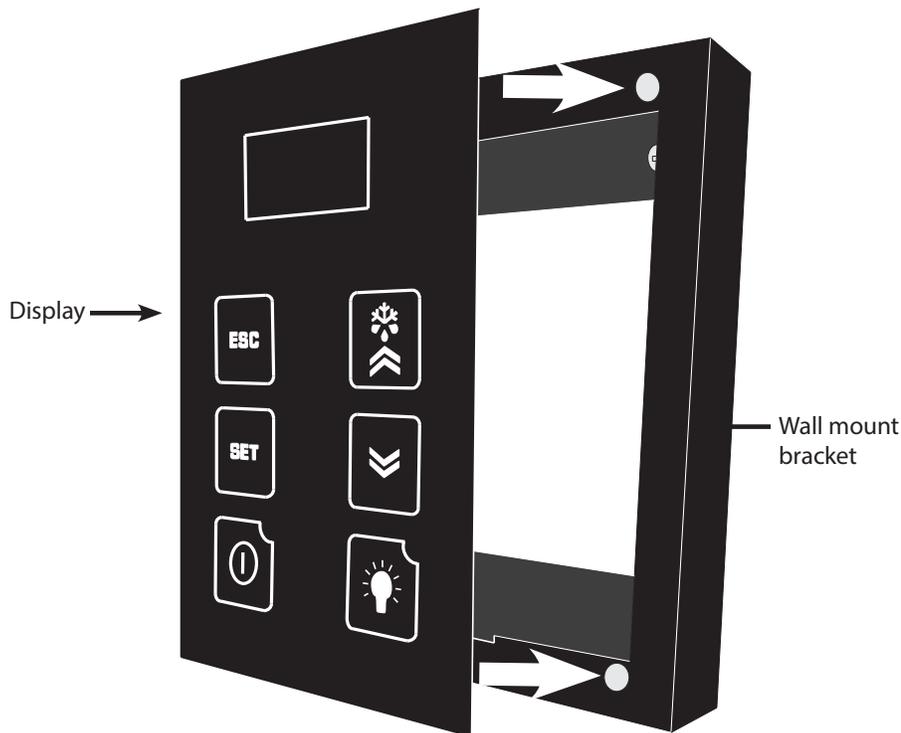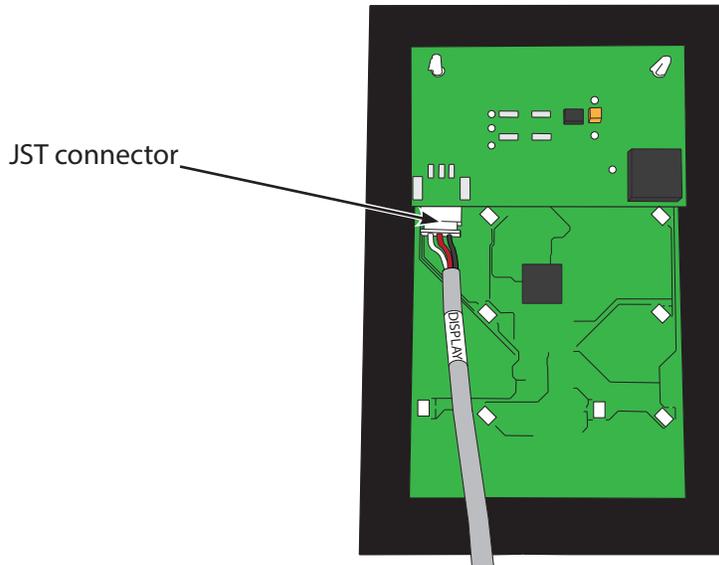
5. Place the display on the wall mount bracket as shown, attaching the back of the display panel to the magnets on the mounting bracket. Make sure that the alignment tab on the back of the display panel sits in the notch on the bottom of the bracket.

CELLARCOOL

FLUSH MOUNT BRACKET INSTALLATION

1. Square the flush mount template on the wall using a level. Then draw a 3" line along the bottom edge of the template.
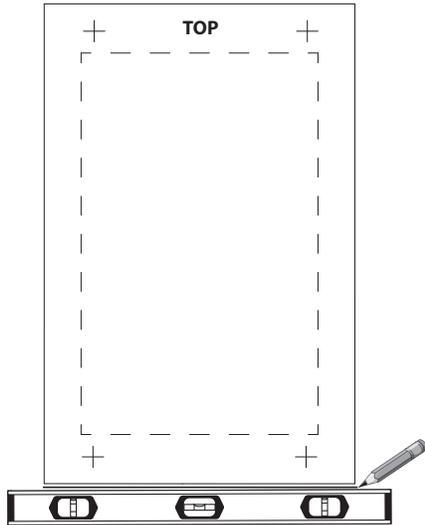
2. Peel the backing off the template and stick it to the wall, aligning the bottom edge with the line drawn in Step 1.

Pencil line
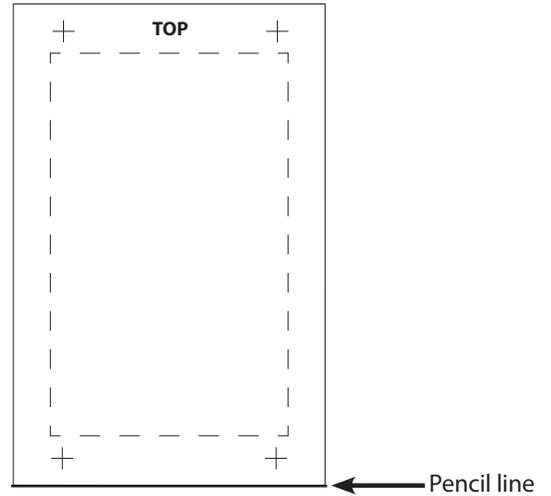
3. Use a ⁵⁄₁₆" drill bit to drill a hole in the center of each cross (+).
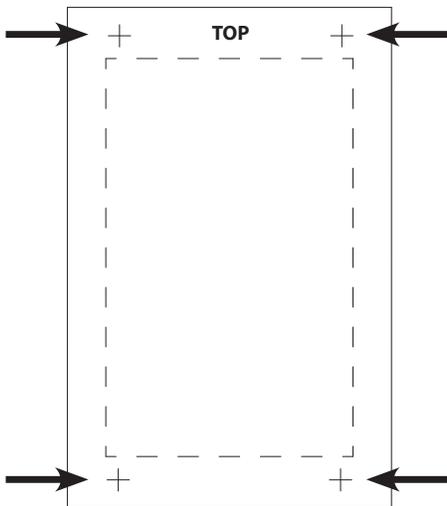
4. Cut along the perforated lines. When finished, remove template from wall.
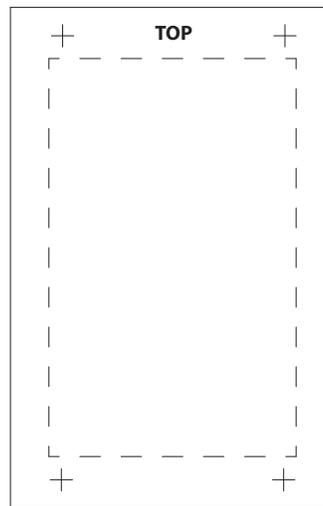
FLUSH MOUNT BRACKET INSTALLATION, CONTINUED

5. Remove the backing from the double-sided tape on the flush mount bracket.

6. Align magnets with previously drilled holes. Make sure the cut-out portion of the bracket (circled below) is on the bottom. Press the bracket firmly against the wall.

WALL

HOLE

CUTOUT
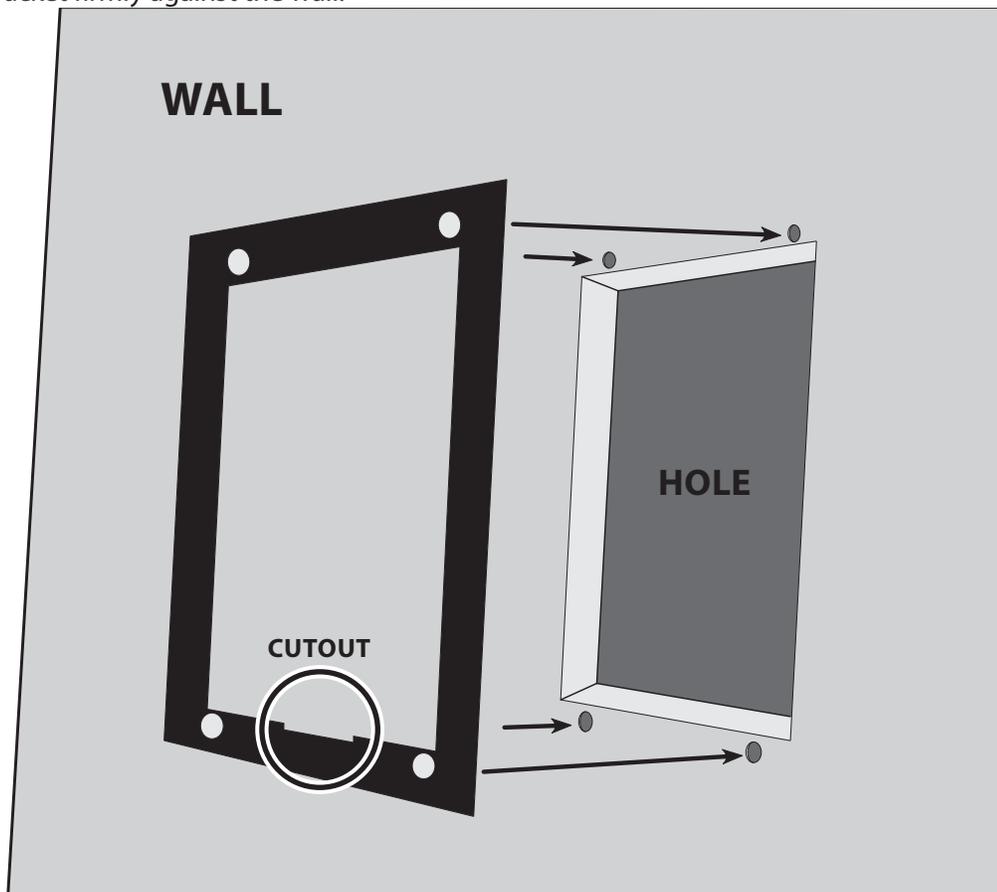
FLUSH MOUNT BRACKET INSTALLATION, CONTINUED

7. Connect the end of the display cable to the JST connector on the display panel.
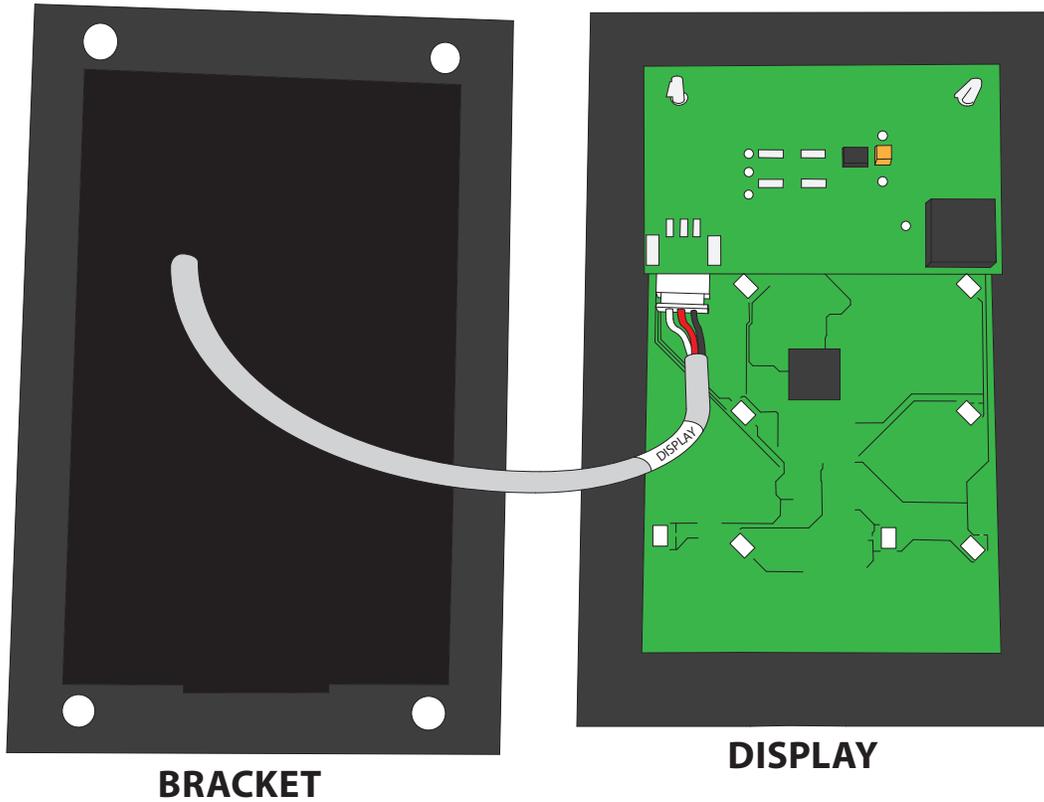
BRACKET

DISPLAY

8. Place the display on the flush mount bracket as shown, attaching the back of the display panel to the magnets on the mounting bracket. Make sure that the alignment tab on the back of the display panel sits in the notch on the bottom of the bracket.

WALL
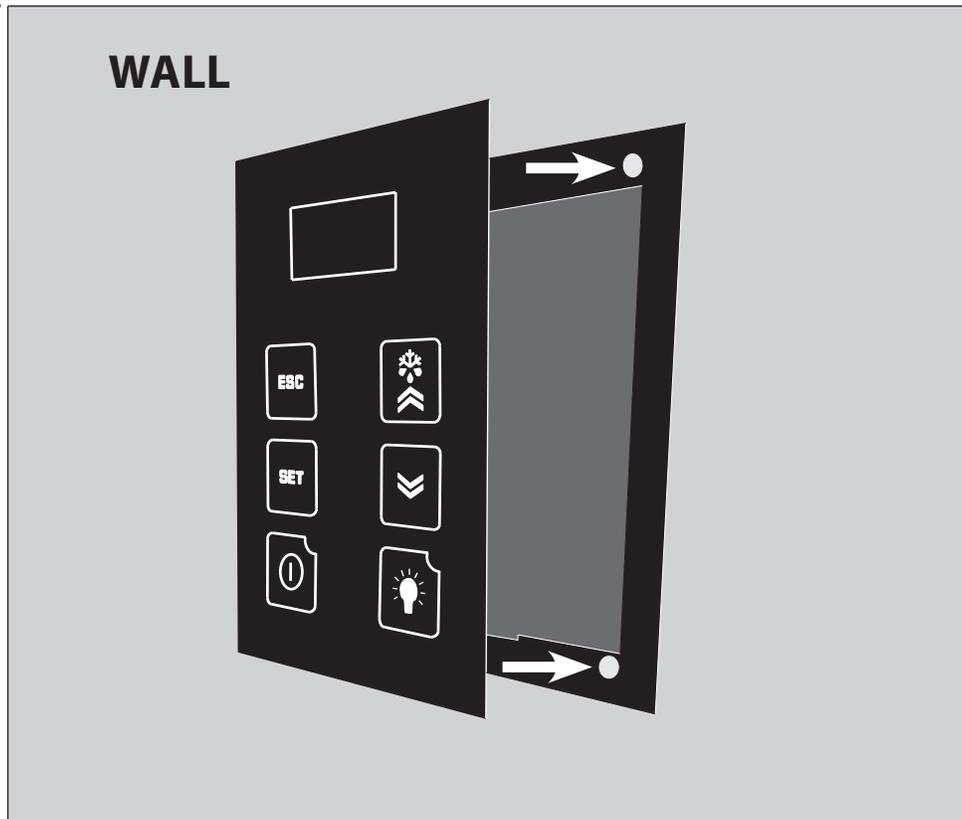
ULTIMATE 3300-R, 4400-R, 8800-R WIRING DIAGRAM

CELLARCOOL
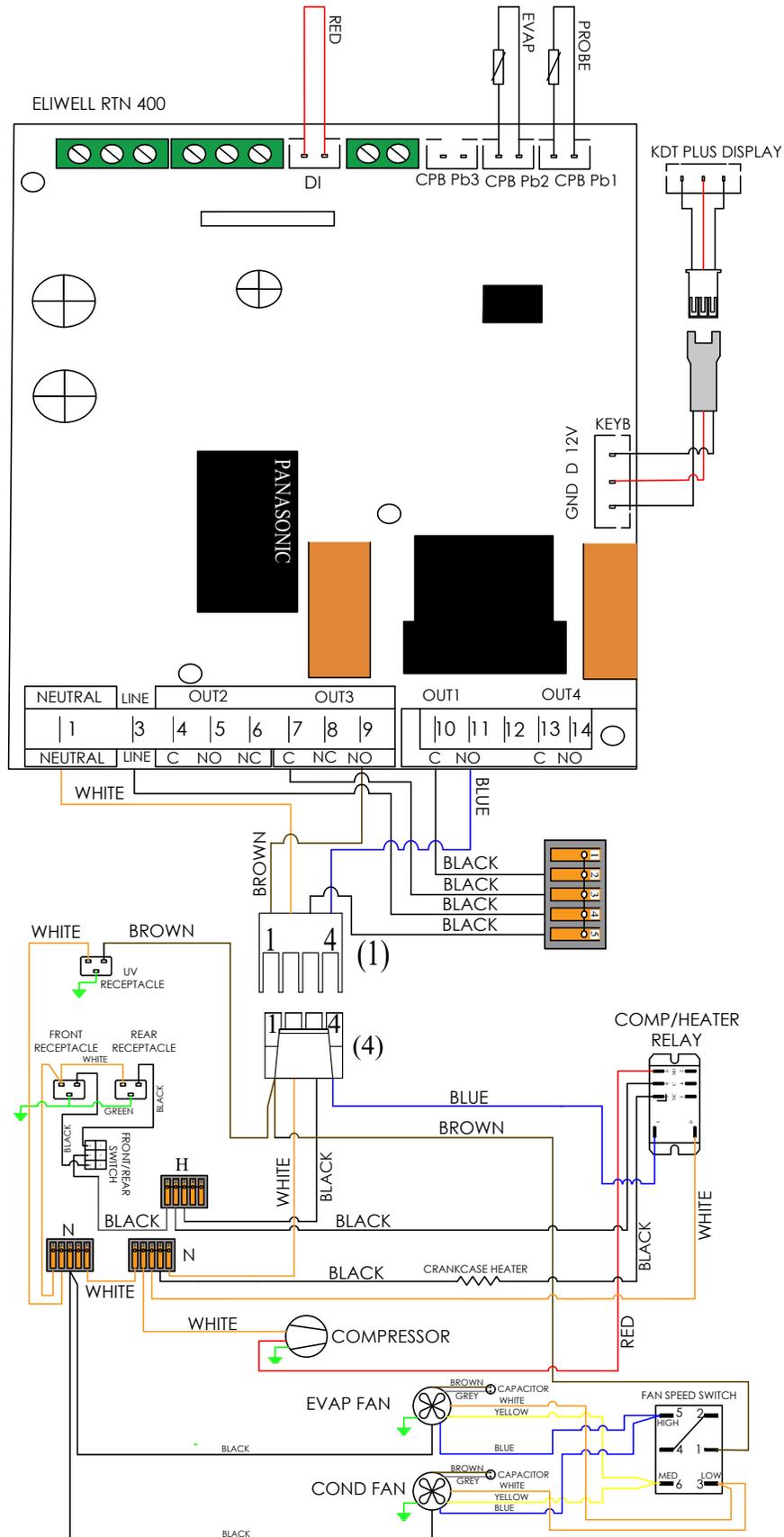
SYSTEM OPERATION

Initial Start-Up
When the unit is plugged in and power is sent to the controller, a beep will sound, confirming that the controller is getting power. All LEDs on the display will blink three times. Three dashes will then appear on the screen. All display LEDs will then blink three times. Once the controller has gone through the initial startup process, and all LEDs have cycled, the home screen will be displayed.

Setpoint
The setpoint is preset at the factory to 55°F. It can be adjusted by the customer between 50–70°F in one-degree increments.

Humidity Features
The Fdc parameter can be increased to allow the evaporator and condenser fans to run for a longer period of time after the compressor turns off, allowing more moisture to be reintroduced into the wine cellar.

Anti-Short Cycle
The Anti-Short Cycle ensures that the unit will remain off for a period of five minutes after the unit has reached the setpoint. This allows the pressure in the refrigeration system to equalize prior to starting the compressor.

Once the compressor is turned off, the controller must wait five minutes before reactivating the compressor. This prevents the compressor from repeatedly turning off and on. If the unit is calling for cooling during this time, the compressor icon will blink, indicating that cooling is needed but the controller is waiting for the Anti-Short Cycle delay.

Anti-Frost Cycle
When the evaporator probe senses a temperature of 26°F for a duration of one minute, an Anti-Frost Cycle will be initiated. This will shut down the compressor, allowing the evaporator fan to run and melt any frost accumulation on the coil. While the Anti-Frost Cycle is running, "dEF" will be displayed on the screen. The compressor will remain off until the evaporator coil reaches 40°F, or for a maximum of one hour. The unit will then return to normal operation.

Digital Display
The display is designed to give the user the ability to adjust the setpoint, Fon/FOF parameters, and other settings. (See User Menu on page 36 for more details.) The bottle probe temperature is displayed by default. "dEF" will be displayed during an Anti-Frost Cycle. The bottle probe and evaporator probe temperatures can be accessed by pushing the SET button and scrolling through "Pb1" (bottle probe) and "Pb2" (evaporator probe). The light button may be used as an unlock button.

Safety Features
In the event of a faulty bottle probe, the compressor will cycle off for 10 minutes and on for 40 minutes. "E1" will be displayed on the screen.

Alarms
See "Alarm Codes" in the Controller Functions chart.

DISPLAY LAYOUT

❄ Compressor is on

✿ Fan is on

❄ Anti-Frost Cycle running

((●)) Alarm is present

❄ 55 °F

Return to Previous Menu

View/Change Setpoint
Enter User Menu
(hold for 3 sec)

Power On/Off

Scroll Button
Change Setpoint

Scroll Button
Change Setpoint

Unlock Button
(hold for 1 sec)

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CONTROLLER FUNCTIONS

Button	Normal Functions
INITIAL STARTUP	When the unit is plugged in and power is sent to the controller, a beep will sound, confirming that the controller is getting power. All LEDs on the display will blink three times. Three dashes will then appear on the screen. All display LEDs will then blink three times. Once the controller has gone through the initial startup process, and all LEDs have cycled, the home screen will be displayed.
UNLOCKING THE DISPLAY	Press and hold any button for one second to unlock the display. (A white LED will appear in the top left corner of the button being pressed.) A beep will sound, signifying that the display is unlocked. **NOTE**: The display must be unlocked before any button functions become available.
ON/OFF	To turn the unit ON, press and hold the ON/OFF button until the red LED turns OFF. To turn the unit OFF, press and hold the ON/OFF button until the red LED turns ON.
UP/DOWN	The up and down arrows are used to navigate through menus and adjust parameters such as setpoint, Fon/FOF, etc.
SET	• To change the setpoint, press the SET button. When "SEt" is displayed on the screen, press the SET button once more. Use the UP and DOWN ARROW buttons in order to change the value until the desired setpoint is reached.
	• The SET button allows you to view the setpoint, evaporator temperature, bottle temperature, alarms, and the hidden menu.
	• Press the SET button once. "SEt" will be displayed. Press the UP or DOWN ARROW buttons to scroll through ALr, Pb1, or Pb2.
	<table><tr><td>**Set**</td><td>Setpoint</td></tr><tr><td>**Alr**</td><td>Alarm folder</td></tr><tr><td>**Pb1**</td><td>Liquid (bottle probe) temperature</td></tr><tr><td>**Pb2**</td><td>Evaporator coil temperature</td></tr></table>
	• Press the SET button again to view any of these values.
	• Hold the SET button for approximately 5 seconds to enter the User Menu. (More information about the User Menu is available on page 45.)
	• Other parameters in the User Menu which are not available for adjustment include: idF, rEL, and LAn.
ESC	This button confirms changes made to parameters such as the setpoint and returns you to the previous menu.
LIGHT	The light function is not in use. However, this button can still be used to unlock the display.

ICON GLOSSARY

Icon	Meaning
SNOWFLAKE	**Blinking:** The unit is calling for cooling, but must wait five minutes before restarting the compressor. This five-minute delay serves as an Anti-Short Cycle for the compressor's protection. **Constant:** The unit is in cooling mode and the condensing unit is running.
DRIPPING SNOWFLAKE	The unit is undergoing an Anti-Frost Cycle. While the Anti-Frost Cycle is running, "dEF" will be displayed on the screen. See System Operation page for further details.
FAN	The evaporator fan is running.
ALARM	The alarm icon is shown when the unit encounters an issue that needs attention. Alarm codes are explained on the following page. All temperature-related alarms are blocked for the first 10 hours after the unit is plugged in to allow the system to stabilize and acclimate to the new environment.

CELLARCOOL

CELLARCOOL CONTROLLER ALARM CODES

Code	Cause	Solution
The following alarm codes will be displayed on the screen along with the alarm icon		
E1	Bottle probe is not connected	Attach bottle probe to circular connector
	Faulty bottle probe connection	Locate faulty bottle probe connection by inspecting all wiring connections between the bottle probe and the circuit board. The two-pin connector for the bottle probe should be connected to the CPB/PB1 terminal on the circuit board. If it is not connected, plug it in. If a faulty connection has been identified, correct the issue or contact customer service for further assistance. **NOTE:** The E1 code will not appear in the alarms menu. It will be permanently displayed on the screen.
	Defective bottle probe	Replace the bottle probe
E2	Faulty evaporator probe connection	Locate faulty evaporator probe connection by inspecting evaporator probe wire. The two-pin connector for the evaporator probe should be connected to the CPB/PB2 terminal on the circuit board. If it is not connected, plug it in.
	Defective evaporator probe	Replace the evaporator probe
E7	No communication between keypad and circuit board for 60 seconds	Verify that the display cable is connected to the keypad and the circuit board and is not damaged, frayed, or kinked. If problem persists, contact Customer Service for troubleshooting information.
E10	Clock battery is dead	Replace battery **NOTE:** A dead clock battery will not affect the operation of your cooling unit.
The following alarm codes will not be displayed on the home screen. However, the alarm icon will be displayed in the event of an alarm. The alarms can be viewed in the Set Menu's ALr folder		
EA	Unit is not draining properly	1. Check to see that the unit is level; if not, level it 2. Verify that the drain line is not clogged; if so, clear obstruction 3. Ensure that the condensate pump is operating 4. Verify wire connection at D.I. port of circuit board **NOTE**: If the drain line is obstructed or the pump fails for some reason, and the water level in the drip tray gets too high, the unit will not operate until the water in the internal drip tray drops back below the proper level. **NOTE**: If the unit loses power (due to a power outage or being manually un-plugged), the condensate pump may need to be reset. To do this, disconnect and reconnect the black cables on the condensate pump.
AH1	The bottle probe is sensing a temperature that is 4°F above the setpoint	1. Allow time for the wine to reach the desired temperature 2. Ensure that the cellar is sealed properly 3. Verify that the bottle probe is calibrated correctly (refer to the User Menu on the following page) 4. Verify that the unit is sized correctly for the cellar
AL1	The bottle probe is sensing a temperature that is 4°F below the setpoint	1. Make sure the unit is not in cooling mode (the snowflake icon will not be illuminated) 2. Add heat to the room until the wine reaches the desired temp 3. Verify that the bottle probe is calibrated correctly (refer to the User Menu on the following page)
Ad2	The Anti-Frost Cycle ended on time-out	1. Check the evaporator coil for ice buildup. Unplug the unit and allow the coil to thaw before restarting. 2. Make sure the room to which the unit is exhausting is not below 60°F 3. If the unit repeatedly goes into Anti-Frost Cycles (one per minute), call Customer Service for more troubleshooting information

USER MENU

The User Menu is accessed by **pressing and holding the SET button for 3 seconds.** Use the UP and DOWN ARROW buttons to navigate to desired parameters. Press the SET button again to view these parameters. Press the UP and DOWN ARROW buttons to adjust a parameter.

The following parameters are available in the menu:

Parameter	Description
Fdc - humidity enhancement	This parameter is measured in minutes, and is preset at the factory to 1. An increase in this parameter will increase the humidity enhancement of your cellar. This parameter should not be adjusted to zero. Adjustments should be made in increments of 5, with a maximum of 15 and a minimum of 1. After making any adjustments to humidity enhancement, **you should wait a minimum of 3 days** before making any additional adjustments. This will allow sufficient time for the cellar to acclimate to the new setting.
CA1 - bottle probe (Pb1) calibration	**CA1 - bottle probe (Pb1) calibration:** You may use this parameter to calibrate the bottle probe to a known temperature. This parameter can be adjusted between -12°F and 12°F. For example, if the bottle probe temperature is 58°F, and the known temperature is 55°F, you can set the CA1 parameter to -3°F to match the known temperature.
PA2 - installer menu	This menu is only accessible using a password and is not available for adjustment.
dOA - digital input	This setting determines which of the unit's components will be activated or deactivated when a certain electrical relay is activated or deactivated in response to an alarm. The controller comes pre-programmed with a factory setting of 2. 2 = activates the compressor and fans 5 = disables the compressor and fans **NOTE:** Setting the dOA to any number other than 2 or 5 will prevent the unit from operating properly.

NOTES

TROUBLESHOOTING GUIDE

Unit has ice forming on the evaporator

Possible cause	Solution
Evaporator coil is dirty	Clean the coil with a vacuum. If coil is very dirty, use a spray bottle with a small amount of liquid dish detergent or coil cleaner. Spray coil, let set for five minutes, then flush with fresh water.
There is something blocking the supply and/or return air	Remove blockage
The evaporator fan is not turning on	Call a service tech to troubleshoot
The unit has not gone through an Anti-Frost Cycle yet	Check the coil for surface ice. Melt with blow drier until coil is warm to the touch. Soak up water with a towel.
The unit continues to ice	Observe ice formation pattern. If only part way up the coil face, unit could be low on refrigerant. If all the way up, the coil may be dirty or airflow is blocked.

Unit does not run/power up

Possible cause	Solution
Unit is not plugged in	Make sure the unit is plugged into an outlet
Power switch not on	Turn unit on by pressing the power button on the control
Line voltage is incorrect rating for unit	Check line voltage to make sure there is 110V-120V
Bottle at setpoint	Lower setpoint
Thermostat not calling for cooling	Lower setpoint
Power select switch in wrong position	See page 11 for correct switch position
Faulty thermostat or wiring	Call Customer Service at 1-800-343-9463

Cellar temperature is too warm

Possible cause	Solution
The temperature of the room to which the unit exhausts exceeds 110°F	Intake temperature needs to drop below 110°F
The unit is undersized for the cellar	Order correct size unit
There is something blocking the supply and/or return air on evaporator or condenser side of the unit	Remove airflow obstruction
Unit is mounted too low in the cellar	Relocate unit so the distance from the ceiling and top of the unit or cold air supply duct is no more than 18"
One or more of the fans is not turning on	Call Customer Service at 1-800-343-9463
Compressor is not turning on	Call Customer Service at 1-800-343-9463
Compressor keeps cycling on overload	Make sure all fans are working and there is no airflow obstruction
Poor seal around door	Make sure there are no air gaps around the door. If door seal is damaged, replace it.
Setpoint too high	Lower the setpoint
Evaporator coil is frosted or iced up	Observe ice formation pattern. If only part way up the coil face, unit could be low on refrigerant. If so, call Customer Service at 1-800-343-9463.

System runs constantly

Possible cause	Solution
Leaky door seal or poorly insulated cellar	Fix leaky door seal and insulate cellar in accordance with this manual (page 9)

CELLARCOOL

Unit leaks water

Possible cause	Solution
Unit is level	System should have a two-degree (2°) pitch towards the exhaust side
Drain line clogged or kinked	Check drain line to make sure water can flow freely
Drain is clogged, preventing water from escaping	1. Disconnect exterior drain line and clear it out; run provided drain line brush through the drain port and into the interior drain line. 2. Open access door and, using a flashlight, check drain line for blockage; drop a pan tab into the drip tray to prevent further blockages.
Drain line does not have a downward slope	Fix drain line so there is a downward slope from the unit to the drain
Coil is iced, causing drip tray to freeze and water to overflow	Melt ice with blow drier. Soak up with a towel.

Unit runs but does not cool

Possible cause	Solution
Lack of airflow	Make sure fan is unobstructed and coil is clean
Compressor not running	Call Customer Service at 1-800-343-9463
Unit undersized	Call Customer Service at 1-800-343-9463
Compressor is overheating	Shut unit off for 1 hour to allow compressor to cool. Turn back on and check for cooler air to flow out. If compressor runs, check for and clean condenser coil as a possible cause of compressor overheating. If problem repeats, call Customer Service at 1-800-343-9463.

Evaporator fan runs but compressor does not

Possible cause	Solution
Running an Anti-Frost cycle	Check evaporator coil temperature
Compressor and/or starting components faulty	Call Customer Service at 1-800-343-9463
"Fan on" (FOn) setting has been increased, allowing fans to run after the compressor turns off	Lower the "fan on" (FOn) time
Compressor may have overheated	Shut unit off for 1 hour to allow compressor to cool. Turn back on and check for cooler air to flow out. If compressor runs, check for and clean condenser coil as a possible cause of compressor overheating. If problem repeats, call Customer Service at 1-800-343-9463.

Compressor runs but evaporator fan does not

Possible cause	Solution
Faulty fan motor	Call Customer Service at 1-800-343-9463
Faulty controller	Call Customer Service at 1-800-343-9463

Compressor short cycles

Possible cause	Solution
Evaporator blows on bottle probe	Move bottle probe to a more central location
Unit low on refrigerant charge	Call Customer Service at 1-800-343-9463
Condensing fan motor/capacitor faulty	Call Customer Service at 1-800-343-9463
Compressor and/or starting components faulty	Call Customer Service at 1-800-343-9463

Humidity in cellar too low

Possible cause	Solution
Not enough moisture	Install a humidifier or decorative fountain in the wine cellar

MAINTENANCE SCHEDULE

Monthly	1. Check filters and clean if necessary
	2. Check for unusual noise or vibration
	3. Check drain line to see if it is above the waterline (when draining into a vessel)
Every Six Weeks	Using the supplied drain line brush, clean the interior drain line leading from the drip tray and drop a pan tab into the drip tray (see illustration below for more details).
Quarterly	1. Clean filters
	2. Replace filters on ducted units (see diagram below)
Annually	1. Replace filters if worn or plugged beyond cleaning
	2. Use a vacuum with brush attachment to clean coils; be careful not to crush coil fins
	3. Inspect for corrosion
	4. Check wiring connections and integrity of cords
	5. Examine duct work for cracks or possible leaks
	6. Pour a 50/50 bleach solution into the external drain line every spring

TOP OF UNIT

EXTERIOR UNIT HOUSING

REAR OF UNIT

ACCESS DOOR

DRIP TRAY

EXTERIOR DRAIN PORT

Insert supplied drain line brush from this end

INTERIOR DRAIN LINE

Drop pan tab into drip tray through access door
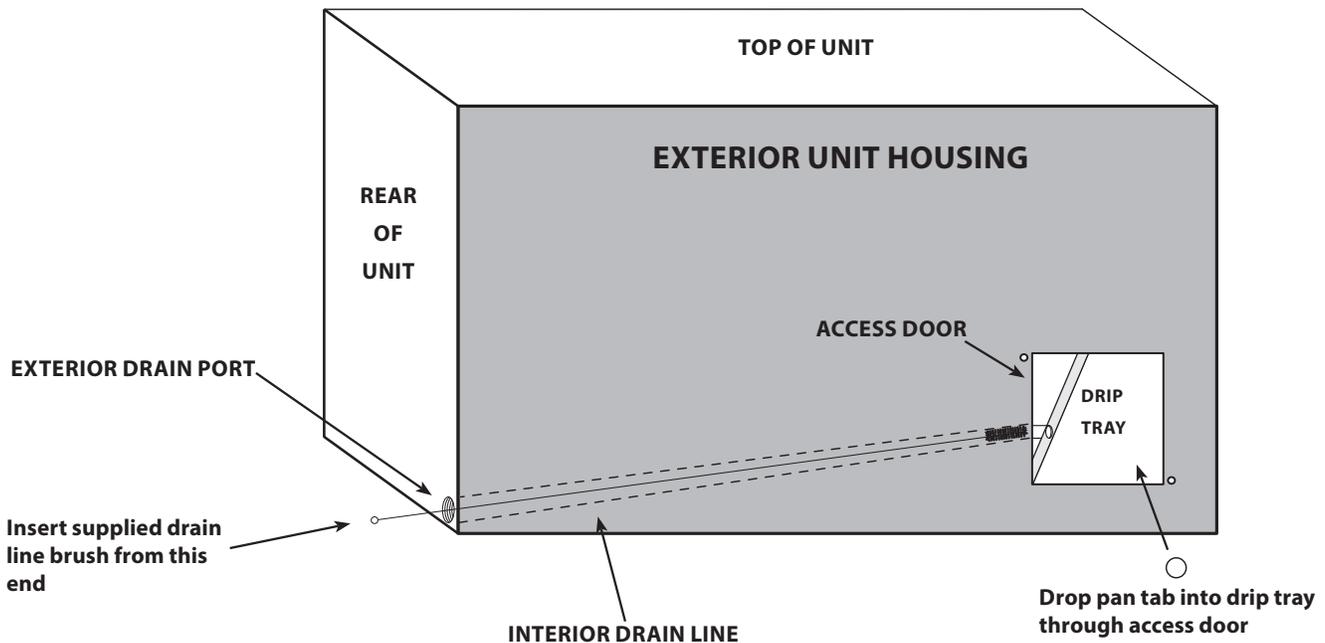
Pan tabs kill bacteria and related odors, remove sludge and scale, and help to prevent water damage caused by condensate overflow. They are non-corrosive and easy to install. Simply use the access door to drop a pan tab into the drip tray every six weeks.

> **WARNING:** *Keep pan tabs out of reach of children. They contain quaternary ammonium chloride and can cause skin and eye irritation. They are harmful or fatal if ingested. Wear protective gloves when handling pan tabs. Wash hands thoroughly after handling. If pan tabs make contact with eyes, rinse cautiously with water for several minutes. In case of an emergency, call 1-800-255-3924 (24 hours).*

FILTER REPLACEMENT PROCEDURE

NOTE: For 3300/4400 models the filters will be located at the return register inside the wine cellar. Replace filters according to specific register type selected by customer.

TECHNICAL ASSISTANCE

CellarCool Customer Service is available Monday through Friday from 6:00 a.m. to 4:00 p.m. Pacific Standard Time.

The appointed customer service representative will be able to assist you with your questions and warranty information more effectively if you provide them with the following:

• The model and serial number of your CellarCool system(s).
• Location of unit and installation details, such as ventilation, ducting, construction of your wine cellar, and room size.
• Photos of the cellar and installation location may be needed.

Contact CellarCool Customer Service
1738 E. Alpine Ave
Stockton, CA, 95205
www.CellarCool.com

Email: support@CellarCool.com
Phone: 209-466-9463
US Toll Free: 1-800-343-9463
Fax: 209-466-4606

ACCESSORIES FOR COOLING UNITS

CellarCool offers accessories to enhance and customize your wine cooling unit.

Exterior Grille
Protects the unit from the weather elements when placed on the exhaust side.
• Small exterior grille (used for Extreme 3500tiR and 5000tiR)
• Large exterior grille (used for Extreme 8000tiR)

Condensate Pump Kit
The condensate pump kit is designed as an automatic condensate removal pump for water dripping out of our cooling units' drain line. The pump is controlled by a float/switch mechanism that turns the pump on when approximately 2¼" of water collects in the tank, and automatically switches off when the tank drains to approximately 1¼". The condensate pump kit allows the excess condensate to be pumped up to 20 feet away from the unit.

Extreme Ducting Kit
This kit allows either side of the unit to be ducted. Duct the cold air through a vent into the cellar, duct the hot exhaust air out of the home. This option allows for total installation flexibility.

Note: Flex or rigid ductwork is not included.

Accessories can be purchased at www.CellarCool.com

CellarCool Product Terms and Conditions
Including Product Limited Warranty And Product Installation Requirements
For CellarCool Extreme Series

ATTENTION: PLEASE READ THESE TERMS OF USE CAREFULLY BEFORE INSTALLING YOUR CellarCool COOLING SYSTEM. INSTALLING YOUR CellarCool COOLING SYSTEM INDICATES THAT YOU ACCEPT AND AGREE TO EACH OF THE TERMS AND CONDITIONS SET FORTH HEREIN ("TERMS OF USE"). IF YOU DO NOT ACCEPT THESE TERMS OF USE, YOU RISK VOIDING YOUR WARRANTY AND ASSUMING ADDITIONAL REPAIR AND REPLACEMENT COSTS.

1. **Purchase of a CellarCool Cooling System assumes that the Purchaser ("End User") fully accepts and agrees to the Terms and Conditions set forth in this document. The Terms and Conditions of Sale and Owner's Manual are shipped with each unit and, if another copy is needed, replacement copies can be downloaded from the company website (CellarCool.com) or by contacting CellarCool directly for a new copy. CellarCool reserves the right, in its sole discretion, to change its Terms and Conditions at any time, for any reason, without notice.**

2. **CellarCool Product Limited Warranty:**

   A. Two (2) Year Limited Warranty: For the period of TWO (2) YEARS (the "Limited Warranty Period") from the date of original sale of a Product by CellarCool, if a CellarCool Product is found to be defective in material or workmanship after undergoing CellarCool's Customer Service troubleshooting, then, subject to the CellarCool Product Limited Warranty Limitations and Exclusions as well as the other Terms and Conditions stated herein, CellarCool will do the following, as appropriate, for the end user ("End User") who has installed and is actually using the Product, with regard to the UNIT and PARTS:

      1. **UNIT** — Repair or replace (at CellarCool's sole option) the Product to the End User; and

      2. **PARTS** — Supply to the End User, new or rebuilt replacement parts for the Product in exchange for the return of defective parts; and

   B. Five (5) Year Compressor Limited Warranty: CellarCool Products' compressor only will be covered for five (5) years from date of purchase. Labor and freight of the compressor is the End Users responsibility.

   C. Product Warranty Limitations and Exclusions:

      1. This limited warranty does not cover cosmetic damage caused during installation, damage due to acts of God, commercial use, accident, misuse, abuse, negligence, or modification to any part of the Product. Delivery and installation of the Product, any additional parts required, as well as removal of the Product if warranty work is required, are all at the sole cost, risk and obligation of the End User.

      2. This limited warranty does not cover damage due to improper installation or operation or lack of proper maintenance of the Product, connection of the Product to improper voltage supply, or attempted repair of the Product by anyone other than a technician approved by CellarCool to service the Product.

      3. This limited warranty does not cover any Product sold "AS IS" or "WITH ALL FAULTS."

      4. Product that has been replaced during warranty period does not extend the warranty period past the original date of purchase.

      5. (5) This limited warranty is valid only in the continental United States. Sales elsewhere are excluded from this warranty.

      6. Proof of purchase of the Product in the form of a bill of sale, receipted invoice or serial number, which is evidence that the Product is within the Limited Warranty Period, must be presented by the End User to CellarCool in order to obtain limited warranty service.

      7. This limited warranty is void if the factory applied serial number has been altered or removed from the Product.

8. This limited warranty is voided if installed in an enclosure of insufficient design that does not follow the Product installation requirements stated herein and in the Owner's Manual.

9. Removing the rivets from the Product's unit housing without prior authorization from CellarCool voids this limited warranty.

10. The End User must first contact CellarCool Customer Service by telephone (at 1-800-343-9463) prior to attempting service on any Product still under the limited warranty; else the limited warranty is voided.

11. This limited warranty does not cover Product being concealed by, but not limited to; vegetation, fabric, shelving, mud, snow, or dirt. Product must not be painted or limited warranty will be void.

12. This limited warranty does not cover exposure to corroding environments such as, but not limited to; petroleum and gasoline products, cleaning solvents, caustic pool chemicals, and marine air.

13. This limited warranty does not cover any cause not relating to Product defect.

14. THE REPAIR OR REPLACEMENT OF THE PRODUCT AS PROVIDED UNDER THIS LIMITED WARRANTY IS THE EXCLUSIVE REMEDY OF YOU, THE END USER, AS WELL AS ANYONE ELSE IN THE CHAIN OF TITLE OF THE PRODUCT, DOES NOT START A NEW LIMITED WARRANTY TIME PERIOD, AND IS IN LIEU OF ALL OTHER WARRANTIES (EXPRESS OR IMPLIED) WITH REGARD TO THE PRODUCT. IN NO EVENT SHALL CellarCool BE LIABLE FOR INCIDENTAL, CONSEQUENTIAL, SPECIAL OR CONTINGENT DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT. THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE HEREBY EXPRESSLY DISCLAIMED. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

15. Failure of the End User to comply with all of the Product Installation Requirements, Maintenance Requirements and End User Requirements may, at CellarCool's sole discretion, void this limited warranty.

16. No one has any authority to add to or vary the limited warranty on this Product.

3. Product Installation Requirements:

A. Prior to installing a CellarCool Product, the End User must read the CellarCool Owner's Manual and thereafter the End User must follow the required installation, use and maintenance procedures set forth by CellarCool in CellarCool's Owner's Manual. The Owner's Manual is shipped with each Product and if another copy is needed, replacement copies can be downloaded from CellarCool's website (www.CellarCool.com) or by contacting CellarCool directly for a new copy of the Owner's Manual.

B. It is highly recommended that the End User obtain the assistance of a wine storage professional.

C. Failing to address all of the variables associated with proper installation will cause the Product to operate incorrectly and limit both the Product's ability to cool and the longevity of the Product itself.

D. The End User is responsible for all risks and costs of installation of the Product, including but not limited to all labor costs as well as cost of any additional parts required for the proper and complete installation of the Product. The End User is responsible for all risks and costs of removing the Product if limited warranty work is required.

E. The Product cannot operate at its optimum capacity if airflow is constricted by ducting or venting the exhaust side of the Product into a location with inadequate ventilation.

4. Maintenance Requirements

It is the End User's responsibility to clean off any accumulated dust, lint, or other debris from the front and rear intake grills. Failure to do this on a regular basis will restrict the airflow and may affect the Product's ability to function properly. Periodically cleaning the Product's vents will help assure maximum cooling efficiency. The drain line tube must also be checked and kept clean and free of debris and mold to maintain proper performance.

Mold is a natural living organism in the environment. It exists in the air in the form of microscopic spores that move in and out of buildings through doors, windows, vents, HVAC systems and anywhere else that air enters. Once it is discovered, mold must be addressed quickly and appropriately. Delayed or improper treatment of mold issues can result in costly and reoccurring repairs. If the End User suspects a mold problem, it is always best to hire a qualified and experienced mold remediation specialist.

5. Additional End User Costs And Responsibilities

The following items are not covered under any warranty and are the sole responsibility of the End User:

A. End Users should satisfy themselves that the Product they are purchasing is suitable for their particular needs and requirements, and thus no responsibility will be placed with CellarCool for the End User's decisions in this regard.

B. It is the End User's responsibility to secure safe haven/storage for ANY AND ALL items that are being kept and stored in the End User's wine cellar, including any Product. CellarCool takes no responsibility for the safety and preservation of the aforementioned items in the event that the environment becomes unsuitable to maintain a proper storage environment.

C. End User is responsible for initial installation costs, including, but not limited to, labor costs and the cost of any additional parts necessary to complete the installation.

D. End User is responsible for all costs incurred for the installation and/or removal of the Product, or any part thereof, unless such cost has been agreed by CellarCool to be a warranty repair prior to the work being performed.

6. Sales and Use Tax

CellarCool only collects California sales tax for orders shipped within the State of California. CellarCool does not collect sales tax for orders shipped to other states. However, the Purchaser and the End User may be liable to the taxing authority in their state for sales tax and/or use tax on the Product. The Purchaser and the End User should each check with their state's taxing authority for sales and use tax regulations.

7. Customer Service and Troubleshooting

CellarCool's Customer Service department is available to answer any questions or inquiries for End Users regarding a CellarCool Product, as well as to assist in performing basic troubleshooting, Monday through Friday, from 6:00 a.m. to 4:00 p.m. (PST), at 1-800-343-9463. CellarCool Corporation is located at 1738 East Alpine Avenue, Stockton, California 95205.

8. Miscellaneous Terms and Conditions

A. Return Policy: All return inquiries must be made within thirty (30) calendar days of the original purchase of a Product and are subject to a twenty five percent (25%) restocking fee. Shipping costs are not refundable and the Purchaser is responsible for all return shipping costs (including customs fees and duties, if applicable).

B. Security Interest: CellarCool retains a security interest in each Product until payment in full.

C. Construction and Severability: Every provision of these Terms and Conditions shall be construed, to the extent possible, so as to be valid and enforceable. If any provision of these Terms and Conditions is held by a court of competent jurisdiction to be invalid, illegal or otherwise unenforceable, such provision will, to the extent so held, be deemed severed from the contract of sale between Purchaser and CellarCool, and all of the other non-severed provisions will remain in full force and effect.

D. Governing Law/Choice of Forum: The laws of the State of California (without regard for conflicts of law) shall govern the construction and enforcement of the these Terms and Conditions of Sale (Sections 1 through 9 inclusive, including Product Limited Warranty And Product Installation Requirements), and further these Terms and Conditions of Sale shall be interpreted as though drafted jointly by CellarCool and Purchaser. Any dispute will be resolved by the courts in and for the County of San Joaquin, State of California, and all parties, CellarCool, Purchaser and End User, hereby irrevocably submit to the personal jurisdiction of such courts for that purpose. No waiver by CellarCool of any breach or default of the contract of sale (including these Terms and Conditions of Sale) concerning a Product will be deemed to be a waiver of any preceding or subsequent breach or default.

E. Correction of Errors and Inaccuracies: These Terms and Conditions may contain typographical errors or other errors or inaccuracies. CellarCool reserves the right to correct any errors, inaccuracies or omissions, and to change or update these Terms and Conditions, at any time without prior notice.

9. Questions, Additional Information And Technical Assistance

A. Questions: If you have any questions regarding these Terms and Conditions or wish to obtain additional information, contact us via phone at 1-800-343-9463 or please send a letter via U.S. Mail to:

Customer Service
CellarCool Corporation
1738 E Alpine Ave
Stockton, CA 95205

E-mail: support@CellarCool.com
Web: www.CellarCool.com

B. Technical Assistance. CellarCool Customer Service is available Monday through Friday from 6:30 a.m. to 4:00 p.m. PST. The Customer Service representative will be able to assist you with your questions and warranty information more effectively if you provide them with the following:

1. The model and serial number of your CellarCool UNIT.

2. The location of the system and installation details, such as ventilation, construction of your wine cellar, and room size.

3. CellarCool will replace the item(s) with the same or compatible item(s) for products that fail within warranty. Before initiating a warranty claim, the customer must complete all troubleshooting steps and the warranty claim process with a customer service representative.

4. The customer will be charged a deposit to replace and ship the item via standard ground shipping under warranty. The total deposit amount will depend on the item being replaced. The customer is responsible for all shipping costs to and from the facility and any cost associated with the removal or reinstall of the product. For Unit Replacements:

    A. The cellar must be constructed per the guidelines in the Owner's Manual; an adequately built wine cellar must be fully insulated and include a completely sealed vapor barrier that will prevent excessive moisture from entering the wine cellar.

    B. The cooling unit must be installed with no obstruction to the airflow. Adequate ventilation is required to dissipate heat away from the unit.

    C. The condenser intake air temperature must not exceed the maximum recommended by CellarCool.

    D. The customer must install the external drain line to dispel the condensate.

    E. Warranty will be void if the unit is not installed, operated, maintained, and serviced in accordance with instructions issued by CellarCool, and a replacement will not be covered.

CELLARCOOL

Replacement Agreement

CellarCool will replace the item(s) with the same or compatible item(s) for products that fail within warranty. Before initiating a warranty claim, the customer must complete all troubleshooting steps and the warranty claim process with a customer service representative.

Terms and Conditions

1. The customer will be charged a deposit to replace and ship the item via standard ground shipping under warranty. The total deposit amount will depend on the item being replaced. The customer is responsible for all shipping costs to and from the facility and any cost associated with the removal or reinstall of the product.

2. For Unit Replacements:

   a. The cellar must be constructed per the guidelines in the Owner's Manual; an adequately built wine cellar must be fully insulated and include a completely sealed vapor barrier that will prevent excessive moisture from entering the wine cellar.

   b. The cooling unit must be installed with no obstruction to the airflow. Adequate ventilation is required to dissipate heat away from the unit.

   c. The condenser intake air temperature must not exceed the maximum recommended by CellarCool

   d. The customer must install the external drain line to dispel the condensate.

   e. Warranty will be void if the unit is not installed, operated, maintained and serviced in accordance with instructions issued by CellarCool, and a replacement will not be covered.

Required Procedures

- An RMA (Return Merchandise Authorization) number will be issued at the time of the order.
- Once the replacement item has been received and installed, use the new packaging to re-pack the original item and ship it back to the factory.
- The customer is responsible for the return shipping of the item.
   - We recommend that you insure your shipment to cover any potential losses or damages that may occur during the shipping process.
- Please fill out the credit card information below to complete the Replacement Agreement. Providing a major credit card is a requirement of completing this agreement.
   - Your credit card will be pre-authorized for the total deposit and charged when the replacement order is shipped and invoiced.

- **If you fail to return the original CellarCool unit or part to the factory within 30 days, or no problem is found with the product, you will not be eligible for a refund.**

- All orders covered by warranty will receive a partial or full refund after evaluation has been completed and the claim has been verified, excluding items not covered under warranty, additional fees associated with the claim, and any expedited shipping charges associated with the order.

Additional Considerations

- This program is only for existing CellarCool units under warranty.
- Replacement units are subject to availability. Your size replacement may not be available at all times.
- Refurbished cooling units may also have minor cosmetic imperfections.
- Factory-Authorized Replacements have been tested and are in proper operating condition at the time of shipment.
- The customer's responsibility is to secure have/storage for ANY AND ALL items kept and stored in their wine cellar. CellarCool takes no responsibility for the safety and preservation of the items mentioned above if the environment becomes unsuitable to maintain a proper storage environment.
- If you have any questions or require further assistance, please contact our Customer Service Department at 1-(800) 343.9463 or email at winechillers@cellarcool.com.

Model **EX** _____ Serial Number **A** _____

Installed by _____ Date _____

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