

**INSTALLATION INSTRUCTIONS
USER GUIDE**

安装说明书
用户指南

Built-in Wine Cabinet
嵌入式酒柜

RS60RDWX2 FP CN model
RS60RDWX2 FP CN 型

FISHER & PAYKEL

English

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中文

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IMPORTANT!

SAVE THESE INSTRUCTIONS

The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your region, please go to our website www.fisherpaykel.com/cn or contact your local Fisher & Paykel dealer.

Note: the word “cabinet”, throughout this user guide, refers to the combination of upper and bottom zone products.

Thank you for purchasing a Fisher & Paykel Wine Cabinet to store your treasured wine, you've made a great choice.

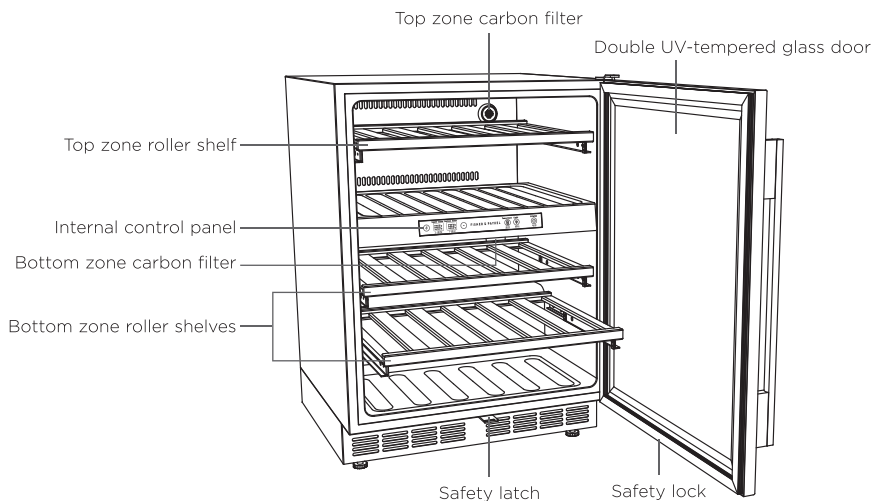
Having purchased our dual-zone cabinet you can rest assured that your red and white wines are well cared for, over short term and long term periods.

Wine generally matures at a steady temperature between 11°C to 13°C, and for ready to drink wines they are best served at their ideal drinking temperatures (see 'Storing your wine' section). Temperature control is critical for the maturation of wines, as significant daily or weekly temperature fluctuations can denature wines. If storage temperatures are excessively high this can reduce the wines aromatic potential and can speed up maturation. This can cause some wines to take on a 'spoiled fruit' flavouring. If storage temperatures are excessively low, this can have the opposite effect and stunt a wines natural maturation process. This can prevent a wines flavours from developing to their full potential.

Optimum humidity levels are also important for the storage of cork enclosed wines, especially for long term storage. Dry surroundings can lead to dried out corks encouraging wine evaporation, as well as oxygen permeation leading to oxidised and/or spoiled wine. As for extremely humid conditions, there is a potential of damaging wine labels and the growth of mould on bottles.

Light is known to be damaging to wines, particularly UV light as it creates hydrogen sulphide compounds in wine affecting the tannins and the colour of wine. Therefore our Wine Cabinets are designed to eliminate this threat by incorporating a double UV-tempered glass door, dark interiors and dimmed LED lighting.

Other golden rules of excellent wine storage that your Wine Cabinet offers is frequent air circulation, minimal vibrations with the low noise compressor.



RS60RDWX2 FP CN model

SAFETY AND WARNINGS

WARNING!



Electric Shock Hazard

Read and follow the safety and warnings outlined in this user guide before operating this appliance.

Failure to do so can result in death, electric shock, fire or injury to persons.



R600a

This Wine Cabinet contains flammable refrigerant isobutane (R600a).

Use this appliance only for the intended purpose as described in the user guide.

IMPORTANT SAFETY INSTRUCTIONS:

WARNING!

When using this appliance always exercise basic safety precautions including the following:

- 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 instructions concerning use of the appliance by a person responsible for their safety.
- Young children should be supervised to ensure they do not play with the appliance.
- To ensure the appliance is stable under all conditions, we recommend installing a stability bracket. Please refer to the 'Installation instructions' leaflet supplied.
- Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- In case of damage to the refrigerant circuit, ventilate the area by opening all windows. Do not operate electrical equipment or any other equipment that may produce arcs, sparks or flames in the area. Contact your Fisher & Paykel Authorised Repairer immediately to arrange for the appliance to be repaired.

Food safety

Do not store food and milk products in the Wine Cabinet. The interior temperature may not be cool enough to prevent spoilage in food, and the expiry dates stated on the food packaging may be invalid.

Electrical safety

- This appliance must be installed in accordance with the installation instructions before use.
- Always grip the plug firmly and pull straight out from the outlet.
- Do not plug in any other appliance at the same power point as your Wine Cabinet.

- Repair or replace immediately all electric service cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion along its length, or at either the plug or appliance end.
- If the power supply cord is damaged, it must only be replaced by your Fisher & Paykel Authorised Repairer.
- When moving your appliance, be careful not to roll over or damage the power cord.
- Do not use electrical appliances inside the Wine Cabinet.

IMPORTANT!

Your Wine Cabinet is designed to operate without the need for regular service checks. However, if your Wine Cabinet is malfunctioning, have it attended to by your Fisher & Paykel Authorised Repairer as soon as possible.

Cleaning

Many commercially available cleaning products contain solvents which may attack plastic components of your Wine Cabinet and cause them to crack. Please refer to the 'Cleaning care' section of this user guide for further advice.

Disposal and recycle

- Extreme care must be taken when disposing your old appliance to avoid hazards:
 - The flammable refrigerant gas must be safely removed.
 - The thermal insulation foam contained in this appliance is produced by flammable blowing gases, any exposed foam may be highly flammable and must be carefully treated during disposal.
 - The doors should be removed, if possible and the shelves left in place so that children may not easily climb inside.
- Your Fisher & Paykel Authorised Repairer will be able to give advice on environmentally friendly methods of disposing your old Wine Cabinet.

Storing wine

- DO NOT store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Never store volatile or flammable materials in your Wine Cabinet as they may explode.

Power failure

- In the event of a power interruption, the Wine Cabinet will automatically save the current temperature settings. When power is recovered, the Wine Cabinet will revert to the current temperature settings only.
- Most power failures are corrected within a short period of time. 1 - 2 hours loss of power will not affect the Wine Cabinet's temperatures.
- To avoid sudden change of temperature while the power is off, you should avoid opening the door. For longer periods of power failure, do take steps to protect your wine.

INSTALLATION INSTRUCTIONS

Please follow the installation steps below to ensure your appliance operates correctly.

Power

- The appliance must be installed so the plug is accessible.
- To ensure that the appliance is not accidentally switched off, connect your Wine Cabinet to its own power point. Do not plug in any other appliance at this power point.
- For power requirements, please refer to the serial plate located on the rear of the cabinet.
- It is essential that the appliance is properly grounded (earthed).
- Connect the appliance to the electrical supply (220V 50Hz) with the fitted plug and lead.
- Connections to the mains supply should be in accordance with local regulations.

Location

- Your Wine Cabinet should not be located in direct sunlight or next to any heat generating appliance such as a cooktop, oven or dishwasher.
- The appliance should not be located in garages or on carpeted floors.
- This appliance is intended to be used in indoor ambient temperatures between 10°C and 38°C. Do not operate this appliance outside the specified ambient ranges as performance may be compromised.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices, and other working environments;
 - Domestic farm houses and by clients in hotels, motels and other residential type environments;
 - Domestic bed and breakfast type environments;
 - Domestic catering and similar non-retail/non-commercial applications.

Ventilation and installation

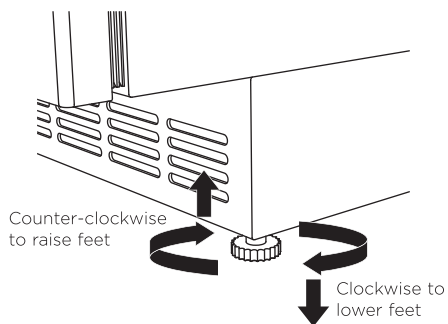
To ensure adequate ventilation for your Wine Cabinet, see recommended 'Product and cabinetry dimensions'.

Product installation

- Your Wine Cabinet will arrive with the front feet raised to make moving the product into its final location a simple task.
- Avoid moving the product in a sideways direction as this may damage the floor covering/surface.
- Move the Wine Cabinet into its final position making sure there is correct clearances between the product and surrounding cabinetry.

Levelling your Wine Cabinet

- It is important that all four corners of the Wine Cabinet base are supported firmly on the floor to eliminate any cabinet movement.
- Installing the appliance on a soft or uneven/unlevelled floor may result in twisting of the cabinet and poor sealing of the door.
- This Wine Cabinet has four adjustable feet, which can be used to level the appliance.
- The front levelling foot on the hinge side should take majority of the cabinet's weight and be stable, ie the cabinet should not rock or wobble.



Before placing wine in your Wine Cabinet

- Remove all internal packaging.
- Clean the inside of the appliance to remove manufacturing and transportation dust. Please refer to the 'Cleaning care' section of this user guide for further advice.
- Allow the Wine Cabinet to run empty for 1 - 2 hours, this allows the appliance to acclimatize and remove any residual odours before making temperature adjustments.

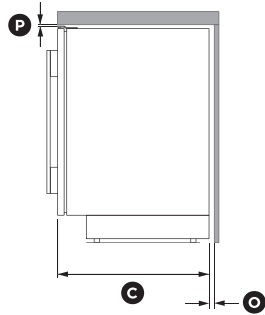
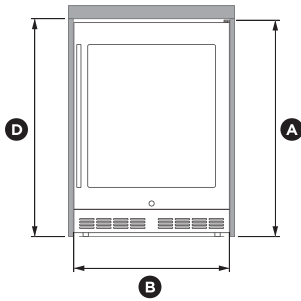
Energy efficiency

For the most energy efficient use of your appliance:

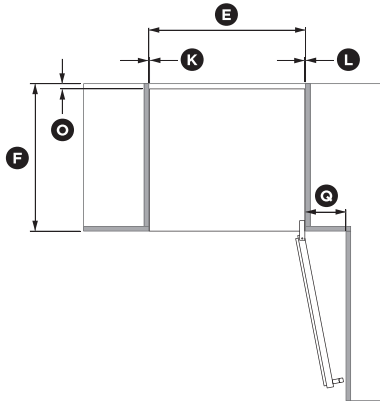
- Ensure your Wine Cabinet has adequate ventilation as recommended in the installation instructions.
- Avoid overcrowding shelves, as this reduces airflow.
- Keep door openings to a minimum.

INSTALLATION INSTRUCTIONS

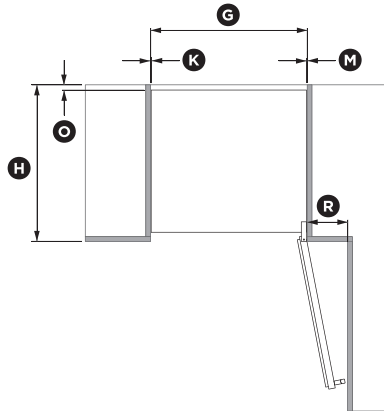
Product and cabinetry dimensions



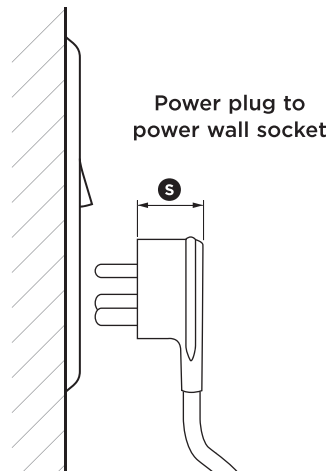
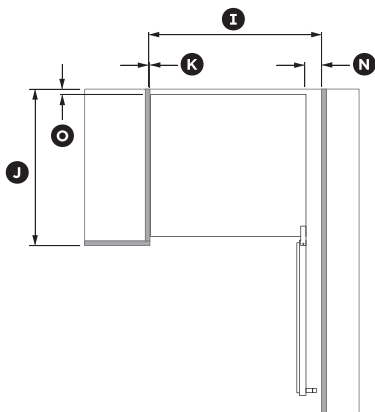
Flush with Wine Cabinet chassis
- full door rotation



Flush with Wine Cabinet door
- full door rotation



Flush with Wine Cabinet door
- 90° door rotation



RS60RDWX2

PRODUCT DIMENSIONS		mm
A	Overall height of product	830
B	Overall width of product	595
C	Overall depth of product (excludes handle, includes back cover)	580
CABINETRY DIMENSIONS (Including minimum air clearances)		mm
D	Inside height of cavity	835
Flush with Wine Cabinet chassis - full door rotation		
E	Inside width	600
F	Inside depth	565
Flush with Wine Cabinet door - full door rotation		
G	Inside width	600
H	Inside depth flush to flat door (when not plugged at rear of product)	600
Flush with Wine Cabinet door - 90° door rotation (for full shelf access, the door needs to be open past 90°)		
I	Inside width	688
J	Inside depth flush to flat door	600
MINIMUM CLEARANCES		mm
K	Side clearance	2.5
L	Side clearance - hinge side flush with chassis - full rotation	2.5
M	Side clearance - hinge side flush with door - full rotation	2.5
N	Side clearance - hinge side flush with door - 90° rotation	90.5
O	Rear clearance (includes back cover)	20
P	Top clearance - above Wine Cabinet	5
Q	Door clearance - hinge side flush with chassis - full rotation	155
R	Door clearance - hinge side flush with door - full rotation	155
MINIMUM POWER PLUG DIMENSIONS		mm
S	Power plug depth	30

MOVING OR STORING YOUR APPLIANCE

If your Wine Cabinet is turned off for any reason, wait 10 minutes before turning it back on. This will allow the refrigeration systems pressures to equalise before restarting.

Moving your appliance

- Turn off the appliance and unplug from the power point. Remove all wine bottles.
- Turn the adjustable feet counter-clockwise to lower the product, making sure the feet are wound up into the product.
- Ease the appliance out of its position. Tape the power cord to the back of the Wine Cabinet, tape the shelves in place and tape the door closed.
- Always move the appliance vertically. Do not transport the product lying down, this potentially damages the sealed cooling system.
- Relocate and install the appliance. Wait 30 minutes before plugging in and switching on the cabinet.

Storing your Wine Cabinet

- When storing your cleaned appliance, leave the door open. This allows air to circulate and prevents the build-up of bacteria and moulds.
- Before using again, clean well using liquid dishwashing detergent dissolved in warm water. Rinse with clean water and dry with a lint-free cloth.

Holiday time

We recommend you leave your Wine Cabinet operating while you are on holiday.

The control panel enables you to view and modify all the features and options on your Wine Cabinet.




Temperature control

- When the Wine Cabinet is turned on for the first time, the control panel will display the actual temperature of the cabinet.
- The system will automatically cool both zones to their default temperature setting of 12°C (ideal for long term storage). This will take between 1 – 2 hours.
- The temperature zones are independently controlled and do not change with the temperature or humidity of the surrounding; whether summer or winter.
- The Wine Cabinet can be set to any temperature between 5°C and 20°C in each zone to accommodate your wine storage requirements.
- If you wish to alter the temperature of either zone, this can be easily done by using the internal control panel.

Internal control panel



Adjusting the temperature of each zone

- ① Press and hold the 'Temp Zone'  button for 3 seconds. The zone temperature blinking on the display will indicate whether the upper or bottom zone is selected.
- ② To change zones press the 'Temp Zone'  button once.
- ③ The temperature may be altered by pressing the + or - buttons. One press on either of these buttons will increase or reduce the temperature by one °C or °F. When the desired temperature is displayed, wait 5 seconds, the blinking will stop and the temperature will be set.
- ④ To switch between temperature units of °C and °F, press and hold the 'Light'  icon for 3 seconds.

OPERATING INSTRUCTIONS – SPECIAL FUNCTIONS



Special functions



LED lighting



When the Wine Cabinet door is open the light automatically illuminates both zones. When the door is closed the light will automatically turn off. For maximum energy savings, it is recommended to leave the light off when not viewing your collection.

To keep the light illuminated at all times on door closing:

- ① Press the 'Light'  button once before closing the door.
- ② To deactivate the light from illuminating when not viewing your collection, press the 'Light'  button once.

Power


This model is equipped with Standby mode and may be activated when the cabinet is not in use. Before activating this mode ensure all wine bottles are removed.

- ① To activate press and hold the 'power'  button key for 3 seconds. The internal control panel and LED lights will no longer illuminate.
- ② To deactivate Standby mode press the 'Power'  button once. The internal control panel and LED lights will illuminate, and revert to the current temperature settings only.

Door alarm

A continuous alarm will sound if the cabinet door has been left open for longer than 60 seconds. The alarm will stop only when the door is closed.

- For times when you require the door to be opened longer than normal eg rotating your wine bottles or loading more wine, the door alarm can be temporarily muted.

- ① To mute the door alarm, press the 'Temp Zone'  button once. When the cabinet door is closed, alarm mute will deactivate and the door alarm will revert to normal.

IMPORTANT!

When the cabinet door is left open for long periods of time wine quality may be compromised.

Interior features

Shelving

The oak shelves have been designed to allow for even air distribution around your wine bottles. Easy accessibility is possible with telescopic runners.

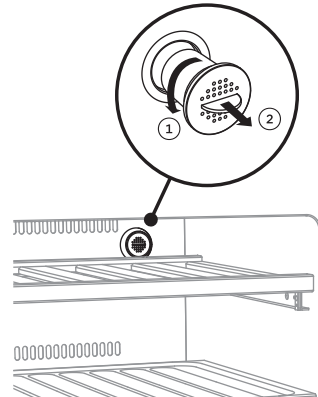
- This model has three roller shelves and two fixed shelves.

Activated carbon filters

Air quality is critical for preserving wine, the activated carbon filters helps to remove stale, unwanted odours and replenishes with fresh air.

- The filters are fitted to the rear wall on the right-hand side of the upper and bottom zone.
- We recommend that you replace your activated carbon filters once every five years. Replacement filters are available from your Fisher & Paykel Authorised Repairer.

- ① To remove the filter hold by the handle, and turn counter-clockwise until fully loosened. Pull towards you to remove.
- ② To replace the filter hold by the handle, insert and turn clockwise to fully secure.

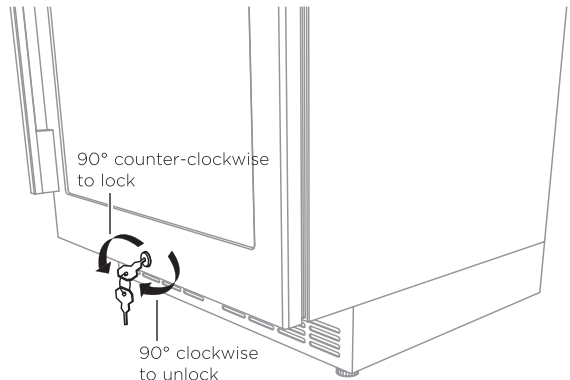


Exterior features

Door lock

The Wine Cabinet is equipped with a door lock located at the bottom of the cabinet door.

- To lock the cabinet, insert the key and turn 90° counter-clockwise.
- To unlock the cabinet, insert the key and turn 90° clockwise.



STORING YOUR WINE

Short-term storage/serving

- This Wine Cabinet is perfect for short-term storage such as entertaining.
- Red wines are best served at warmer temperatures and white wines are best served at cooler temperatures.
- The ideal serving temperature of your wine is crucial for your taste and enjoyment. The following are recommended serving temperatures for different wines.

SPARKLING WINES AND SWEET WHITE WINES

Non-vintage Champagne and Sparkling Wine	6°C
Vintage Champagne and Sparkling Wine, Riesling and Gewürztraminer	8°C

DRY WHITE WINES

Sauvignon Blanc, Chenin Blanc, Bordeaux Blanc	9°C
Chardonnay and White Burgundy, Rosé	10 - 12°C

LIGHT TO MEDIUM-BODIED RED WINES

Young Bordeaux, Young Cabernet, Pinot Noir, Merlot	14 - 16°C
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FULL-BODIED RED WINES

Cabernet Sauvignon, Red Burgundy	17°C
Shiraz, Zinfandel, Vintage Port	18°C

Long-term storage

- This Wine Cabinet is also perfect for long-term storage/cellaring of wines.
- The ideal temperature for long-term storage of red and white wines is between 11°C to 13°C.

Storing red and white wine

- When storing a combination of red and white wines, we recommend storing same case wines together. For example red wine in the bottom zone and white wine in the upper zone.
- Depending on the number of wine bottles and functions selected, it may take 24 hours for the Wine Cabinet temperatures to stabilise.
- Not all wine stored will improve/mature over time. Some wine are best consumed at an early stage, while others have remarkable ageing capabilities. Do check with your wine merchant for more information.

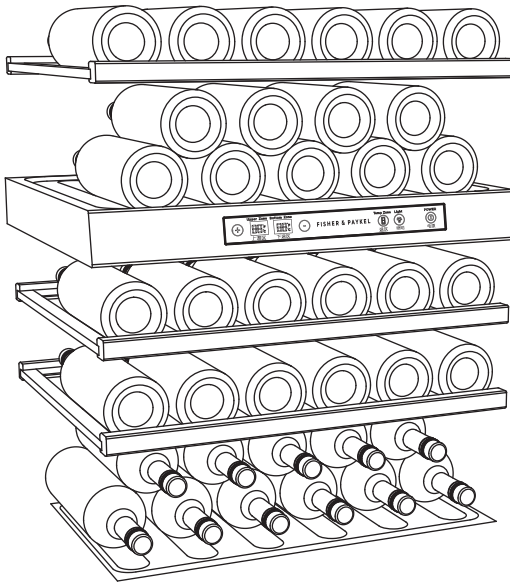
When loading your Wine Cabinet please keep in mind our loading capacities are based on standard 750 ml Bordeaux bottles.

DOs

- Before loading wine into the cabinet confirm that all shelves are secured and stable.
- Roller shelves are designed for holding 6 wine bottles only.
- Fixed shelves are designed for holding only two tiers of wine bottles.
- When storing a combination of red and white wines, we recommend storing same case wines together. For example red wine in the bottom zone and white wine in the upper zone.

DON'Ts

- **Do not load more than the recommended number of wine bottles on roller shelves and fixed shelves.**
- **Do not remove any roller shelves to allow the shelf below to hold more than the recommended number of wine bottles.**



Upper zone roller shelf

This shelf is designed to hold 6 wine bottles only.

Upper zone fixed shelf

This shelf is designed to hold 9 wine bottles only.

Bottom zone roller shelf

This shelf is designed to hold 6 wine bottles only.

Bottom zone fixed shelf

This shelf is designed to hold 11 wine bottles only.

CLEANING CARE - EXTERIOR

Stainless steel exterior door

- Use only liquid dishwashing detergent dissolved in warm water and a soft lint-free cloth to clean the exterior door surface.
- Rinse with clean water and dry with a clean, lint-free cloth.
- The use of any abrasive or stainless steel cleaners and solvents will damage the door surface.

Other exterior surfaces

- Clean all other exterior surfaces with liquid dishwashing detergent dissolved in warm water and a soft lint-free cloth.
- Rinse with clean water and dry with a clean, lint-free cloth

Door gasket

- It is recommended to clean the magnetic door gasket every three months with an old toothbrush, and liquid dishwashing detergent dissolved in warm water.
- Gasket must be kept clean and pliable to assure a proper seal.
- Petroleum jelly applied lightly on the hinge side of the gasket will keep the gasket pliable and assure a good seal.

IMPORTANT!

- **Many commercially available cleaning products contain solvents which may attack plastic components of your Wine Cabinet and cause them to crack.**
- **Avoid using anti-bacterial cleaning products on the interior or exterior of the Wine Cabinet, as they may cause rusting of metal components and cracking of plastic components.**

Interior

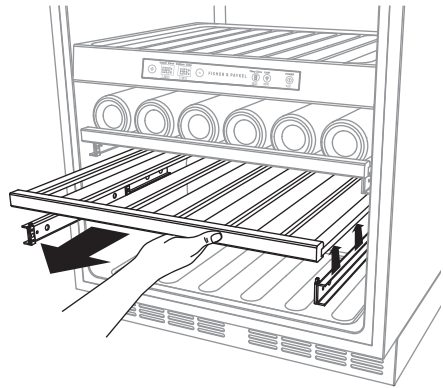
- For ease of cleaning, empty the Wine Cabinet first and remove all shelves.
- Wipe interior surfaces using only liquid dishwashing detergent dissolved in warm water and a soft lint-free cloth. Rinse with clean water and dry with a clean, lint-free cloth.
- Do not use harsh chemicals, abrasives, ammonia, chlorine, bleach, concentrated detergents, solvents or abrasive scouring pads on any part of your Wine Cabinet. SOME of these chemicals may dissolve, damage and/or discolour the interior of your Wine Cabinet.

Roller shelves

- When cleaning use only a dry clean, lint-free cloth to wipe over surfaces. Do not use warm water or any cleaners as this will damage the shelves' oak characteristics and cause them to warp and stain.
- If the shelves are lightly stained by split wine or water allow the surface to dry, then using 200 grade sandpaper gently sand over the stain until removed.
- If shelves are heavily stained, over time the colour of the shelf will darken and warp, and may eventually require replacing. Replacement shelves are available from your Fisher & Paykel Authorised Repairer.

Remove roller shelves

- ① Pull the shelf towards you extending the telescopic runners, making sure the shelf is empty.
- ② Hold the front and back edge of the shelf firmly and lift vertically to unclip from securing hooks.
- ③ Pull the shelf towards you to remove.
- ④ Push both telescopic runners back into the Wine Cabinet.



Repositioning roller shelves

- ① Push both telescopic runners back into the Wine Cabinet.
- ② Align the shelf on top of the securing hooks and push the shelf down until you feel it clip.
- ③ Ensure the shelf is securely clipped onto the telescopic runners before use.


IMPORTANT!

Telescopic runners are pre-lubricated, and will not need to be re-lubricated during their life. Do not attempt to clean the grease from the runners, as this will affect their ability to function. Do not immerse the runners in water.

USER WARNINGS AND SOUNDS

User warnings - faults

In the unlikely event of a fault occurring, a fault code will be displayed on the internal control panel and an alarm will sound.

- Please take note of the fault code and contact our Customer Care Centre. Contact details are located towards the end of the user guide.
- To silence the fault alarm press 'Temp Zone'  button on the internal control panel. The fault code will remain illuminated until the fault is corrected.

Normal Wine Cabinet sounds

Fisher & Paykel Wine Cabinets, can produce sounds somewhat different to your old Wine Cabinet.

Normal operational sounds include:

- Fan air flow sounds. Fisher & Paykel Wine Cabinets have fans to circulate the air within each zone. This is quite normal.
- Running/boiling water, gurgling sounds or slight vibrations. This is the liquid refrigerant circulating in the system.
- Clicking sounds. This is the thermostat control and will click when it cycles on and off.
- Gasket noises. This normally occurs due to a build-up of dirt and/or grime. It is recommended to clean the magnetic door gasket every three months to minimise these noises occurring.
- Other sounds may be heard of for the following reasons:
 - Cabinet not level
 - Floor uneven or weak
 - Wine bottles not positioned on the shelf correctly.

If there is a problem with your Wine Cabinet, please check the following points before contacting your local Fisher & Paykel Authorised Repairer or Customer Care Centre.

Product parts and accessories can be purchased through Fisher & Paykel Customer Care or online at www.fisherpaykel.com (this service is available to selected markets only).

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Appliance does not operate.	Cabinet is in Standby mode.	Refer to 'Operating instructions - Special functions' section.
	No electricity at the power outlet.	Check the cabinet is correctly connected and the power is switched on.
		Check another appliance at the same outlet. Check the house fuse.
Lights do not illuminate when the door is opened.	Cabinet is not working.	Check the cabinet is turned on at the wall.
	Lights not functioning.	The LED lights cannot be service by the user. Contact your Fisher & Paykel Dealer or Fisher & Paykel Authorised Repairer.
Compressor operates for long periods.	The room temperature is hotter than normal.	Put the wine cabinet in a suitable place. Minimise door openings to allow temperature to stabilise.
	Prolonged or frequent door openings.	
	Large amount of wine bottles added.	
	Temperature setting is too low.	Refer to 'Operating instructions' and 'Storing your wine' sections for optimal temperature settings.
	Door not sealed properly.	Check the cabinet is level and gasket seals are clean.
Wine bottles appear too warm.	Temperature setting not correct.	Adjust the temperature control to a colder setting. Refer to the 'Operating instructions' sections.
	Prolonged or frequent door openings.	Minimise door openings to allow temperature to stabilise.
	Large amount of wine bottles added.	Allow time for recently added wine bottles to reach the desired temperature.
Wine bottles appear too cold.	Temperature setting not correct.	Adjust the temperature control to a warmer setting. Refer to 'Operating instructions' sections.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Unfamiliar noises.	The cabinet is not stable or level.	Level the cabinet. Refer to the 'Installation instructions' section or refer to 'User warnings and sounds' section.
Door alarm sounds continuously and a fault code appears.	This is dependent on the displayed fault code.	Please take note of the fault code and contact the Customer Care Centre.
Exterior of cabinet is warm.	This is normal.	
Moisture build-up on the exterior appliance surfaces.	Not unusual during periods of high humidity.	Wipe dry with a clean, lint-free cloth.
Moisture build up on the interior glass door.	Not unusual during periods of high humidity.	Wipe dry with a clean, lint-free cloth.
	Prolonged or frequent door openings.	Minimise door openings to allow the temperature to stabilise. Also check the gasket is sitting flat and sealing tightly.
Door handle out of alignment.	With time and usage, movement may occur.	Refer to 'Installation instructions' sections.
Excessive gasket noise.	May be due to a build-up of dirt/or grime.	Gasket needs cleaning. Refer to 'Cleaning care - Exterior' section.
Door does not shut properly.	Cabinet not stable or level.	Level the cabinet. Refer to the 'Installation instructions' section.
	The gasket is dirty.	Gasket needs cleaning. Refer to the 'Cleaning care - Exterior' section.
	The shelves are out of position.	Realign shelves. Refer to the 'Cleaning care - Interior' section.
	Door obstruction.	Check for obstructions eg protruding wine bottles, shelves out of position.

Before you need assistance...

Check the things you can do yourself. Refer to your user guide and check that:

- ① Your product is correctly installed.
- ② You are familiar with its normal operation.
- ③ You have read the 'Troubleshooting' section at the back of the book.

If after checking these points you still need assistance, please contact the following website for assistance...

Website: www.fisherpaykel.com/cn

Manufactured for:

Fisher & Paykel Appliances Ltd
78 Springs Rd
East Tamaki
Auckland 2013
New Zealand

Manufacturer:

Qingdao Haier Special Freezer Co.,Ltd
R Block, Haier Industrial Park, Economy and Technology Developing Zone,
Qingdao China

*If you contact our website please provide: your name and address, model number, serial number, date of purchase and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

For product details please refer to the serial plate located on the rear of the cabinet.

CUSTOMER CARE

Complete and keep for safe reference:

Model _____

Serial No. _____

Purchase Date _____

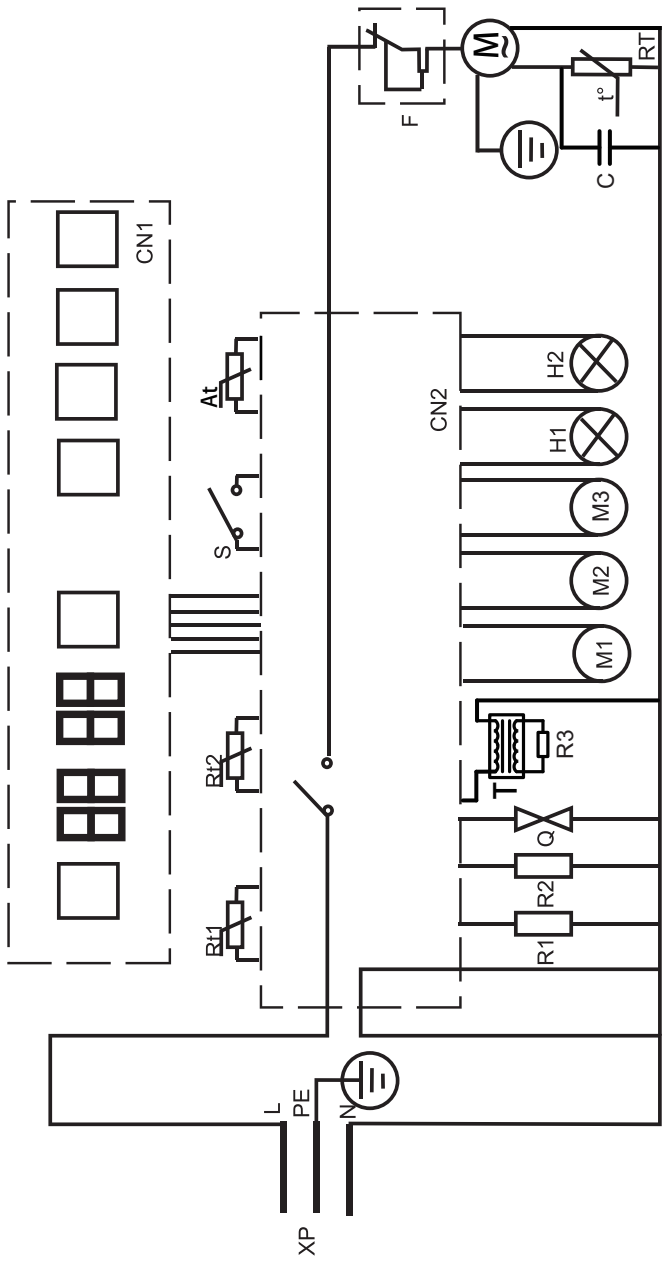
Purchaser _____

Dealer _____

Suburb _____

Town _____

Country _____



XP-Power Plug CN1-Display Panel CN2-Main control Panel RT1-Temperature Sensor (up) RT2-Temperature Sensor (down)
 S-Switch Q-Solenoid valve R1/R2-Heater M1-Fan (up) M2-Fan (down) H-LED F-Motor Protector M-Compressor
 RT-Starting Relay At-Ambient temperature sensor C-capacitance M3-Condensing fan T-Transformer R3-Door Heater

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重要!

妥善保存本说明书

本用户指南所述的型号并非在所有市场上销售，随时会有变动。如要详细了解本地区销售的型号和规格，请访问我们的网站 www.fisherpaykel.com/cn，或者联系当地的斐雪派克经销商。

注意：在此用户指南中，酒柜指的是由上下两个储藏室构成的产品。

感谢您购买斐雪派克酒柜储藏美酒，您做出了正确的选择。

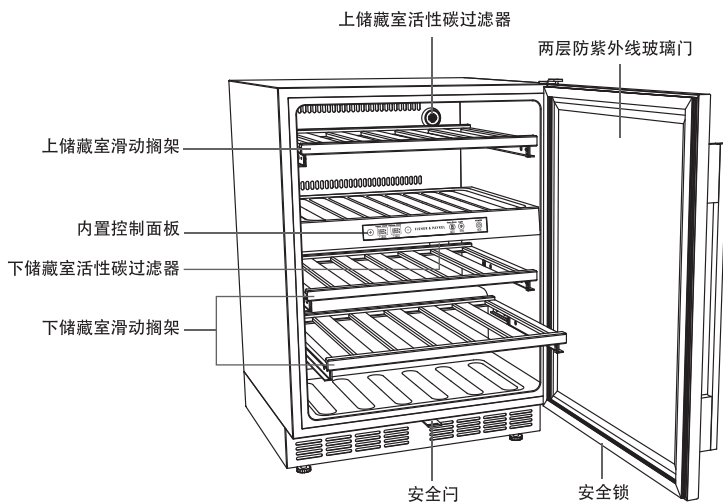
无论是短期还是长期储藏红葡萄酒和白葡萄酒，双储藏室酒柜都能良好储藏各种葡萄酒，解除了您的后顾之忧。

葡萄酒通常在11°C-13°C之间的恒温下成熟，而为了可以随时饮用这些已经成熟的葡萄酒，最好把它们储藏在理想的饮用温度下（参看储藏葡萄酒一节）。每天或每个星期的温度变化很大，这可能会使葡萄酒发生质变，所以控制好温度对葡萄酒成熟非常关键。如果储藏温度过高，会造成葡萄酒的芳香味下降，使葡萄酒提前成熟，导致某些葡萄酒的口味带有变质水果味。如果储藏温度过低，会产生相反的效果，阻碍葡萄酒自然成熟过程，导致葡萄酒的风味不能全部释放出来。

对于用软木塞密封的葡萄酒，保持最佳湿度对葡萄酒储藏同样很重要，尤其是要长期储藏的葡萄酒。干燥环境会造成软木塞干缩，致使葡萄酒蒸发，而且氧气渗透进去还会造成葡萄酒氧化变质。在极度潮湿环境下，葡萄酒标签可能会受潮破损，酒瓶可能会滋生霉菌。

我们知道光照会对葡萄酒造成不利影响，尤其是紫外光，会使葡萄酒发生化学反应生成硫化氢化合物，从而影响葡萄酒中的单宁酸和颜色。我们推出的酒柜采用两层防紫外线玻璃门，内部颜色很深，LED照明灯较暗，消除了这些不利影响。

正确储藏葡萄酒还有其他要求，这款酒柜可以频繁进行气流循环，采用低噪音压缩机最大限度地降低振动。



RS60RDWX2 FP CN 型

安全警告

! 警告!



触电危险

在使用酒柜之前，务必仔细阅读并遵守本用户指南上的安全警告一节。如不遵守这些安全须知，可能会造成人身伤亡、触电或火灾。



R600a

酒柜使用易燃性异丁烷(R600a)制冷剂。

酒柜仅用于本用户指南所述的指定用途。

重要安全须知：

警告!

在使用酒柜时，必须遵循基本的安全预防措施，包括：

- 有肢体、感官或精神障碍或缺乏经验知识的人士（包括儿童）不应使用酒柜，除非有安全负责人监督他们，或者向他们解释清楚使用说明。
- 应该监督儿童使用酒柜，确保他们不玩弄酒柜。
- 为了确保酒柜始终保持稳定，建议你安装一个稳定支架。请参看随机提供的安装说明彩页。
- 让酒柜周围或在嵌入式结构里无障碍物，保持通风畅通。
- 如果制冷剂管路破损，要打开所有窗子通风。切勿在酒柜旁边使用可能会产生电弧、火花或火焰的电气设备或其他任何设备。立刻联系当地的斐雪派克授权修理店安排修理事宜。

食品安全

切勿在酒柜里存放食物和牛奶制品。酒柜内部温度不够低，不足以防止食物变质，会影响食物包装袋上注明的保质期。

电气安全

- 必须根据安装说明正确安装酒柜方可使用。
- 始终要捏紧插头，直接从插座上拔出插头。
- 切勿把其他任何电器的电源插头插入酒柜使用的插座。
- 立刻修理或更换已磨损或损坏的电源线。切勿使用在纵向、靠近插头处和靠近酒柜处有裂痕或磨损的电源线。
- 如果电源线破损，必须请当地的斐雪派克授权修理店更换电源线。
- 在移动酒柜时，小心不要碾轧或损坏电源线。
- 切勿在酒柜内使用电器。

重要!

酒柜的设计可以确保正常工作，在此期间不需要进行定期维修检查。但如果酒柜发生故障，要尽快请当地的斐雪派克授权修理店修理。

清洁

很多商用清洁剂含有溶剂，可能会损坏酒柜的塑料部件，致使塑料开裂。请阅读本用户指南的清洁保养一节了解清洁建议。

报废处置和回收利用

- 在报废处置旧酒柜时要特别小心避免发生危险：
 - 必须安全释放易燃制冷剂。
 - 酒柜所用的保温泡沫材料在生产时使用易燃发泡剂，暴露在外很有可能会造成燃烧，在报废处置旧酒柜时必须妥善处理保温泡沫材料。
 - 必须拆除酒柜门，但保留搁架，使儿童无法轻松爬进去。
- 当地的斐雪派克授权修理点会给你提供建议，告诉你如何采用环保方式处置旧酒柜。

储藏葡萄酒

- 切勿把易爆炸物放入酒柜，例如装有可燃物的气雾剂瓶。
- 切勿把挥发性物质或易燃物储藏在酒柜里，因为这些物质可能会爆炸。

电源故障

- 如果断电，酒柜自动保存当前的温度设置。在恢复供电之后，酒柜恢复当前的温度设置。
- 大多数电源故障可以很快解决，停电1-2小时不会影响酒柜内部温度。
- 为了避免在停电之后温度发生突变，应该避免在此期间开门。如果长时间停电，要采取措施保护好酒柜里的葡萄酒。

安装说明

为了确保酒柜正常工作，请遵守下列酒柜安装步骤。

电源

- 安装酒柜时应该确保便于插拔电源插头。
- 为了确保酒柜不会意外断电，要把酒柜电源插头插入专用插座。切勿把其他任何电器的电源插头插入此插座。
- 请参看酒柜背面的铭牌了解电源要求。
- 酒柜必须正确接地。
- 利用合适的插头和导线把酒柜接到电源(220V 50Hz)上。
- 应该根据当地的法规要求连接总电源。

安装位置

- 切勿把酒柜安装在阳光直射的地方，切勿安装在灶台、烤箱或洗碗机等发热电器旁边。
- 酒柜不应该安装在车库或铺有地毯的地板上。
- 酒柜只能在10°C-38°C的室内环境下使用。切勿在超出指定温度范围的环境下使用酒柜，否则会影响酒柜性能。
- 酒柜仅供家用或下列场合使用：
 - 商场、办公室和其他工作环境的员工厨房；
 - 农家、酒店客房、汽车旅馆客房和其他公寓客房；
 - 床位加早餐居住环境；
 - 内部餐饮和类似的非零售/非商业环境。

通风和安装

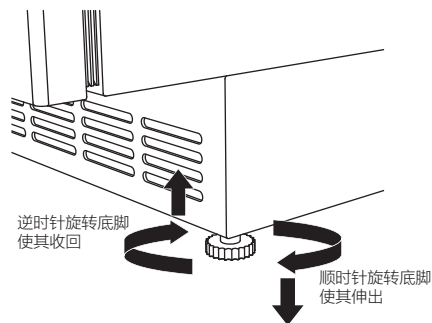
参看建议的**产品尺寸和橱柜尺寸**，确保酒柜有足够的通风空间。

产品安装

- 酒柜底脚最初处于收回状态，便于您把酒柜移动到最终安装位置。
- 要避免侧向移动酒柜，否则会损坏地板/地面。
- 把酒柜推到最终安装位置，确保酒柜前面有足够的通风间隙。

调平酒柜

- 酒柜底面的四个底脚必须全部落地，防止酒柜移动位置。
- 如果把酒柜安装在柔软地板或凹凸不平的地板上，可能会造成柜门扭曲，无法实现良好密封。
- 酒柜有四个底脚，可以利用调节底脚调平酒柜。
- 位于铰链一侧的前底脚要支撑酒柜的大部分重量，应该处于稳定状态，也就是酒柜不应摇晃。



在把葡萄酒放入酒柜之前

- 取出所有内部包装材料。
- 清洁酒柜内部，除去在制造和运输过程中产生的灰尘。请阅读本用户指南的**清洁保养**一节了解清洁建议。
- 在调节酒柜温度之前，先让酒柜空转1-2小时适应使用环境并消除残留的异味。

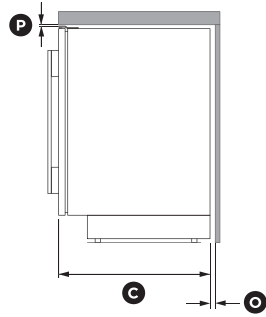
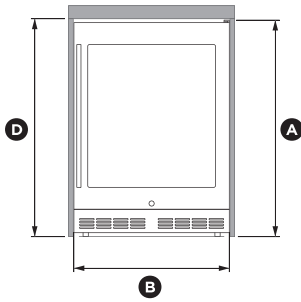
能效

为了最大限度地提高酒柜能效：

- 确保酒柜如安装说明所述通风良好。
- 避免搁架过密，否则阻碍气流循环。
- 尽量减少开门次数。

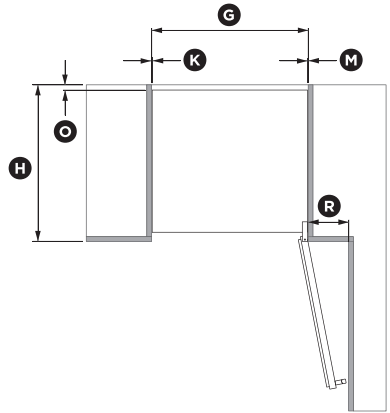
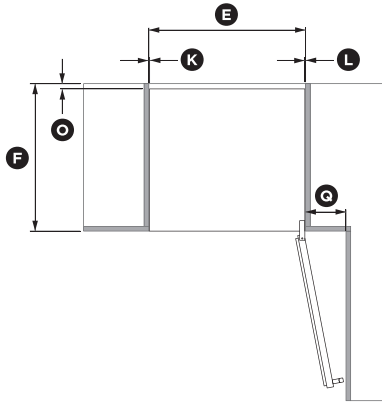
安装说明

产品尺寸和橱柜尺寸

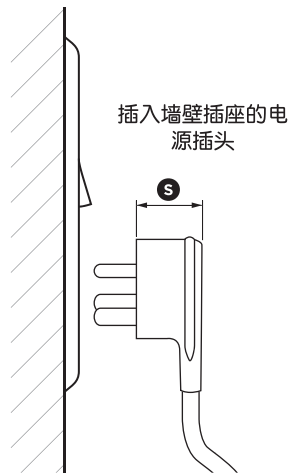
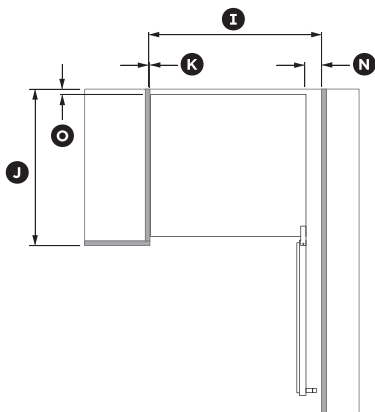


与酒柜底板齐平 — 确保门开到最大位置

与酒柜门齐平 — 确保门开到最大位置



与酒柜门齐平 — 确保门开到90°



RS6ORDWX2

产品尺寸	mm
A 产品总高度	830
B 产品总宽度	595
C 产品总深度 (不包括手柄, 但包括后罩)	580
柜子尺寸 (包括最小通风间隙)	mm
D 腔体内部高度	835
与酒柜底板齐平 — 确保门开到最大位置	
E 内部宽度	600
F 内部深度	565
与酒柜门齐平 — 确保门开到最大位置	
G 内部宽度	600
H 与平门齐平的内部深度 (产品背面不插插头时)	600
与酒柜门齐平 — 确保门开到 90° (必须打开门 90° 角以上, 才能全面接触搁架)	
I 内部宽度	688
J 与平板门齐平的内部深度	600
最小间隙	mm
K 侧面间隙	2.5
L 侧面间隙 — 铰链侧与底板齐平 — 确保门开到最大位置	2.5
M 侧面间隙 — 铰链侧与门齐平 — 确保门开到最大位置	2.5
N 侧面间隙 — 铰链侧与门齐平 — 确保门开到 90°	90.5
O 背面间隙 (包括后罩)	20
P 上间隙 — 酒柜顶上	5
Q 门间隙 — 铰链侧与底板齐平 — 确保门开到最大位置	155
R 门间隙 — 铰链侧与门齐平 — 确保门开到最大位置	155
电源插头最小尺寸	mm
S 电源插头深度	30

移动或贮存酒柜

无论因为什么原因断开酒柜电源，都要等10分钟后再接通电源。这样在酒柜重新启动前，让制冷系统压力达到平衡状态。

移动酒柜

- 断开酒柜电源，把电源插头从插座上拔下来，然后取出酒柜里的所有葡萄酒。
- 逆时针旋转底脚调低酒柜，确保整个底脚缩回酒柜内。
- 把酒柜从安装位置拉出来。用胶带把电源线粘在酒柜背面，用胶带粘好搁架，关上门并用胶带粘好。
- 搬运酒柜时始终要让它处于直立状态。切勿放倒酒柜搬运，否则可能会损坏制冷系统的密封性能。
- 把酒柜搬到新位置安装好，30分钟后插上电源插头并接通酒柜电源。

贮存酒柜

- 在贮存清洁过的酒柜时，让门敞开有助气流循环，可以防止细菌和霉菌滋生。
- 再次使用酒柜之前，用温热洗洁精水擦拭干净，然后用清水清洗干净，最后用无绒布擦干。

外出度假

建议你外出度假时让酒柜处于工作状态。

可以利用酒柜控制面板查看和修改所有功能和选项。

温度控制

- 在首次接通酒柜电源时，控制面板显示酒柜内的实际温度。
- 控制系统自动让两个储藏室冷却到默认的12°C温度设置（适合长期储藏），冷却时间在1到2小时之间。
- 两个储藏室的温度分开进行控制，无论是炎热夏季还是寒冷冬季，每个储藏室内的温度都不随环境温度或湿度而变。
- 可以根据自己的葡萄酒储藏要求，给酒柜的每个储藏室设置5°C到20°C之间的任何温度。
- 如果要更改任一个储藏室的温度，很容易利用内置控制面板进行更改。

内置控制面板



调节每个储藏室的温度

- ① 按住**Temp Zone（温区）**按钮 ⏏ 3秒钟，显示器显示的储藏室温度闪烁，说明是选择了上储藏室还是下储藏室。
- ② 如要更改储藏室，再按一次**Temp Zone（温区）**按钮 ⏏ 。
- ③ 可以按**+**按钮或**-**按钮更改温度。按一次任一个按钮，温度调高或调低1°C或1°F。当显示器显示希望的温度时，等待5秒钟不再闪烁，表示温度设置好了。
- ④ 如要切换温度单位°C和°F，按住**Light（照明）**图标 ⏏ 3秒钟。



特殊功能



LED lighting (LED照明)

在打开酒柜门时，两个储藏室的照明灯自动亮。在关上门之后，照明灯自动熄灭。为了最大限度地省电，建议你让照明灯在不查看葡萄酒时处于熄灭状态。



让照明灯在关门之后常亮：

- ① 在关门之前按一次**Light (照明)**按钮.
- ② 如要让照明灯在不查看葡萄酒时处于熄灭状态，按一次**Light (照明)**按钮.



Power (电源)


本型号的酒柜有**待机**模式，当酒柜闲置时可以激活此模式。确保在激活此模式之前取出酒柜里的所有葡萄酒。

- ① 如要激活此模式，长按3秒钟**Power (电源)**按钮，内置控制面板不再显示，LED指示灯熄灭。
- ② 如要停用**待机**模式，按一次**Power (电源)**按钮，内置控制面板显示，LED指示灯亮，酒柜恢复当前的温度设置。

Door alarm (开门报警器)

如果酒柜门敞开时间超过60秒钟，报警器发出连续蜂鸣声报警。只有在关上门之后，报警器才停止报警。

— 如果需要较长时间敞开门，例如翻动酒瓶或装更多葡萄酒，可以让开门报警器临时静音。

- ① 如要让开门报警器静音，按一次**Temp Zone (温区)**按钮。关门时自动停止报警器静音，开门报警器恢复到正常工作状态。

重要!

如果让酒柜门长时间敞开着，可能会影响葡萄酒质量。

内部特点

搁架

特别设计的橡木搁架使酒瓶周围的气流分布均匀。可伸缩滑轨设计便于你存放和取出葡萄酒。

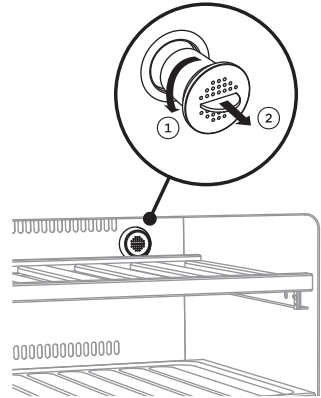
- 酒柜有三个滑动搁架和两个固定搁架。

活性炭过滤器

空气质量好坏对保存葡萄酒关系重大，活性炭过滤器可以消除令人讨厌的酸臭味，同时补充新鲜空气。

- 上下两个储藏室后壁右边都装有过滤器。
- 建议你每五年更换一次活性炭过滤器。可以向当地的斐雪派克授权修理店购买备用活性炭过滤器。

- ① 在拆卸过滤器时按住手柄，逆时针转动手柄松开过滤器，然后向外拉出过滤器。
- ② 在安装过滤器时按住手柄，插入过滤器，然后顺时针转动手柄固定过滤器。



外部特点

门锁

酒柜门下配有门锁。

- 如要锁住酒柜，插入钥匙逆时针转动90°。
- 如要打开酒柜锁，插入钥匙顺时针转动90°。



储藏葡萄酒

短期储藏

- 酒柜特别适合短期储藏葡萄酒，例如款待亲朋好友。
- 红葡萄酒饮用时最好温度高一些，而白葡萄酒饮用时最好温度低一些。
- 让葡萄酒在饮用时保持理想温度，对葡萄酒的口味和享受非常重要。下面列出针对不同葡萄酒建议的饮用温度。

汽泡酒和甘甜白葡萄酒

非陈酿型香槟(Champagne)和汽泡酒(Sparkling Wine)	6°C
陈酿型香槟(Champagne)和汽泡酒(Sparkling Wine)、雷司令(Riesling)和杰乌兹拉米纳酒(Gewürztraminer)	8°C

干白葡萄酒

长相思(Sauvignon Blanc)、白诗南(Chenin Blanc)、波尔多白酒(Bordeaux Blanc)	9°C
霞多丽(Chardonnay)、勃艮第白酒(White Burgundy)、桃红葡萄酒(Rosé)	10-12°C

中低浓香型红葡萄酒

杨波尔多(Young Bordeaux)、杨赤霞珠(Young Cabernet)、黑皮诺(Pinot Noir)、梅洛(Merlot)	14-16°C
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浓香型红葡萄酒

赤霞珠(Cabernet Sauvignon)、勃艮第红酒(Red Burgundy)	17°C
西拉(Shiraz)、仙粉黛(Zinfandel)、波特陈酿(Vintage Port)	18°C

长期储藏

- 酒柜也特别适合长期储藏/窖藏葡萄酒。
- 长期储藏红葡萄酒和白葡萄酒的理想温度在11°C到13°C之间。

储藏红葡萄酒和白葡萄酒

- 如果混储红葡萄酒和白葡萄酒，建议你同一种葡萄酒储藏在一起，例如把红葡萄酒储藏在下储藏室，把白葡萄酒储藏在上储藏室。
- 酒柜可能要工作24小时，温度才会稳定下来，视装的酒瓶数量和所选功能而定。
- 并非储存在酒柜里的所有葡萄酒都会随着时间的推移而成熟。有的葡萄酒最好在储存不久之后饮用，而其他葡萄酒会表现出明显的成熟效果。请向葡萄酒经销商了解详情。

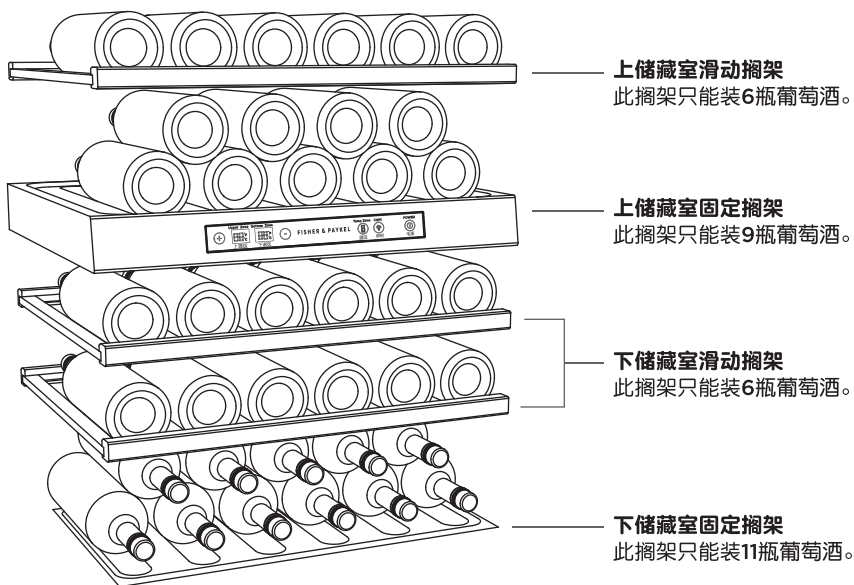
在把葡萄酒装进酒柜时，切记装瓶数指的是标准的750毫升波尔多葡萄酒瓶数。

应该

- 在把葡萄酒装进酒柜之前，确认所有搁架牢固且稳定。
- 滑动搁架只能装6瓶葡萄酒。
- 固定搁架只能摆放两层葡萄酒。
- 如果混储红葡萄酒和白葡萄酒，建议你把同一箱葡萄酒储藏在一起，例如把红葡萄酒储藏在下储藏室，把白葡萄酒储藏在上储藏室。

切勿

- 在滑动搁架和固定搁架上装的瓶数切勿超过建议的瓶数。
- 切勿拆卸滑动搁架，然后在下面的搁架上装更多葡萄酒。



不锈钢门外表面

- 只能用柔软无绒布蘸温热洗洁精水清洁门外表面。
- 用清水擦洗干净，再用洁净无绒布擦干。
- 如果使用任何研磨剂、不锈钢清洁剂和溶剂，会损伤门表面。

其他外表面

- 用柔软无绒布蘸温热洗洁精水清洁其他所有外表面。
- 用清水擦洗干净，再用洁净无绒布擦干。

门封条

- 建议每三个月用旧牙刷蘸温热洗洁精水清洁一次磁性门封条。
- 门封条必须保持整洁且不变形才能确保密封良好。
- 在铰链侧的门封条上涂抹少许凡士林使门封条不变形，确保密封良好。

重要!

- 很多商用清洁剂含有溶剂，可能会损坏酒柜的塑料部件，致使塑料开裂。
- 避免用抗菌清洁剂清洁酒柜内外表面，因为这些清洁剂会造成金属部件腐蚀，塑料部件开裂。

内部

- 为了便于清洁酒柜，先取出酒柜里的所有葡萄酒，然后拆卸所有搁架。
- 用柔软无绒布蘸温热洗洁精水擦拭内表面。用清水擦洗干净，再用洁净无绒布擦干。
- 切勿用粗糙化学品、研磨剂、氨水、氯气、漂白剂、浓缩洗涤剂、溶剂或擦洗垫擦拭酒柜任何部位。部分化学品有分解作用，会损坏机柜内部并/或使其褪色。

滑动搁架

- 清洁滑动搁架时，只能用洁净干无绒布擦拭表面。切勿用温水或任何清洁剂擦拭搁架，否则会破坏搁架的橡木特性，造成搁架弯曲并形成斑点。
- 如果搁架有轻微酒渍或水渍，让搁架表面自然干，然后用200号砂纸轻轻砂光斑点。
- 如果搁架有严重酒渍或水渍，随着时间推移，搁架颜色会变深并发生弯曲，最终可能需要更换搁架。可以向当地的斐雪派克授权修理店购买备用搁架。

拆卸滑动搁架

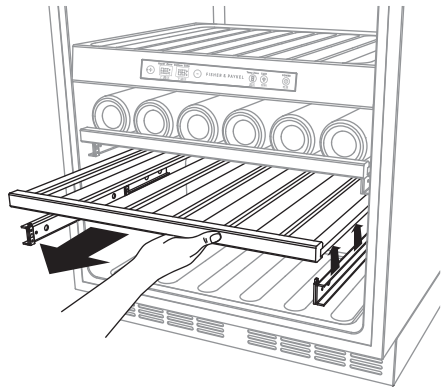
- ① 利用滑轨向外拉搁架，确保搁架上没有葡萄酒。
- ② 握紧搁架前后两边，然后向上提起搁架使其脱离固定钩。
- ③ 向外拉出搁架。
- ④ 把两边的滑轨推回酒柜内。

重新安装滑动搁架

- ① 把两边的滑轨推回酒柜内。
- ② 把搁架置于固定钩上，然后向下压搁架使其被固定钩卡住。
- ③ 确保搁架牢牢卡在滑轨上方可使用。

重要!

滑轨预先润滑过，在使用过程中不需要再次润滑。切勿尝试清洁滑轨上的润滑油，否则会影响滑轨正常滑动。切勿把滑轨浸泡在水里。



用户警告 — 故障

在罕见发生故障时，内置控制面板显示故障代码，报警器发出警报。

- 请记录故障代码，然后联系客服中心。本用户指南末尾有联系资料。
- 如要消除故障警报，可以按内置控制面板上的 **Temp Zone (温区)** 按钮。控制面板一直显示故障代码，直到故障被排除为止。

酒柜正常响声

斐雪派克酒柜可能产生与你使用的旧酒柜稍有不同的响声。

正常工作响声包括：

- 风扇气流声。斐雪派克酒柜利用风扇使每个储藏室内的空气实现循环。这是正常现象。
- 流水声、汩汩声或轻微振动。这是系统里的液态制冷剂循环产生的响声。
- 咔哒声。这是自动调温器在通断时发出的咔哒声。
- 门封条响声。尘土和/或污垢太多通常会产生响声。建议每三个月清洁一次磁性门封条，可以最大限度地降低响声。
- 在下列情况下也可能会发出响声：
 - 酒柜不水平
 - 地面不平或不结实
 - 搁架上的酒瓶摆放不当。

如果酒柜有问题，请先检查下列各点，再联系当地的斐雪派克授权修理店或客户服务中心。

酒柜零件和配件可以在斐雪派克客户服务中心购买，也可以在www.fisherpaykel.com网上购买（此项服务仅限于所选的市场）。

问题	可能的原因	解决办法
酒柜不工作。	酒柜处于 待机模式 。	参看 使用说明 — 特殊功能 一节。
	电源插座没有电。	检查酒柜是否正确连接电源，是否接通了电源。
		把另一台电器的电源插头插入同一个插座看看是否有电。
		检查室内熔断器是否完好。
打开门时，照明灯不亮。	酒柜不工作。	检查酒柜是否接通了墙壁上的电源。
	照明灯不亮。	用户不能维修LED照明灯。联系当地的斐雪派克经销商或斐雪派克授权修理店安排维修事宜。
压缩机长时间工作。	室温比正常情况下的室温高。	将酒柜放置在环境合适的地方。尽量减少开门次数，让内部温度保持平衡。
	开门时间长或频繁开门。	
	刚放了大量葡萄酒。	参看 使用说明 一节和 储藏葡萄酒 一节了解最佳温度设置。
	温度设置得太低。	
	门密封不好。	检查酒柜是否水平，门封条是否干净。
酒瓶温度太高。	温度设置不当。	把温度控制器调节到较低设置。参看 使用说明 一节。
	开门时间长或频繁开门。	尽量减少开门次数，让内部温度保持平衡。
	刚放了大量葡萄酒。	让刚放的葡萄酒达到希望的温度。
酒瓶温度太低。	温度设置不当。	把温度控制器调节到较高设置。参看 使用说明 一节。

故障排除

问题	可能的原因	解决办法
有异常响声。	酒柜不稳或不水平。	调平酒柜。参看 安装说明 一节或 用户警报和响声 一节。
开门报警器发出连续警报，并显示故障代码。	视控制面板显示的故障代码而定。	请记录故障代码，然后联系客服服务中心。
酒柜表面发热。	这是正常现象。	
酒柜表面形成水珠。	在湿度很大的情况下属于正常现象。	用干净无绒布擦干水珠。
玻璃门内表面形成水珠。	在湿度很大的情况下属于正常现象。	用干净无绒布擦干水珠。
	开门时间长或频繁开门。	尽量减少开门次数，让内部温度保持平衡。同时检查门封条是否平坦，是否能密封紧。
门手柄歪斜。	在使用一段时间之后，可能会发生这种情况。	参看 安装说明 一节。
门封条响声大。	可能是尘土和/或污垢太多。	需要清洁门封条。参看 清洁保养 — 外部 一节。
门关不严。	酒柜不稳或不水平。	调平酒柜。参看 安装说明 一节。
	门封条脏了。	需要清洁门封条。参看 清洁保养 — 外部 一节。
	搁架脱位。	重新调整搁架。参看 清洁保养 — 内部 一节。
	门关不上。	检查门是否有阻碍，例如酒瓶突出或搁架脱位。

在寻求维修或协助之前

检查自己可以做的事情。阅读安装说明及用户指南，检查：

- ① 产品安装是否正确。
- ② 您是否熟悉正常使用方法。
- ③ 您是否阅读了本指南末尾的**故障排除**一节。

如果经过上述检查仍需要协助，请向以下网站寻求协助...

网址：www.fisherpaykel.com/cn

***如果您通过网站与我们联系，请提供：您的姓名，地址，产品型号，序列号，购买日期以及完整的故障描述。我们需要这些资料，以便对您寻求的协助做出准确回复。**

制造：

Fisher & Paykel Appliances Ltd
78 Springs Rd
East Tamaki
Auckland 2013
New Zealand

制造商：

青岛海尔特种电冰柜有限公司
中国青岛经济技术开发区海尔工业园

参看酒柜背面的铭牌了解产品详细信息。

客户服务

填写并妥善保存供日后参考：

型号 _____

序列号 _____

购买日期 _____

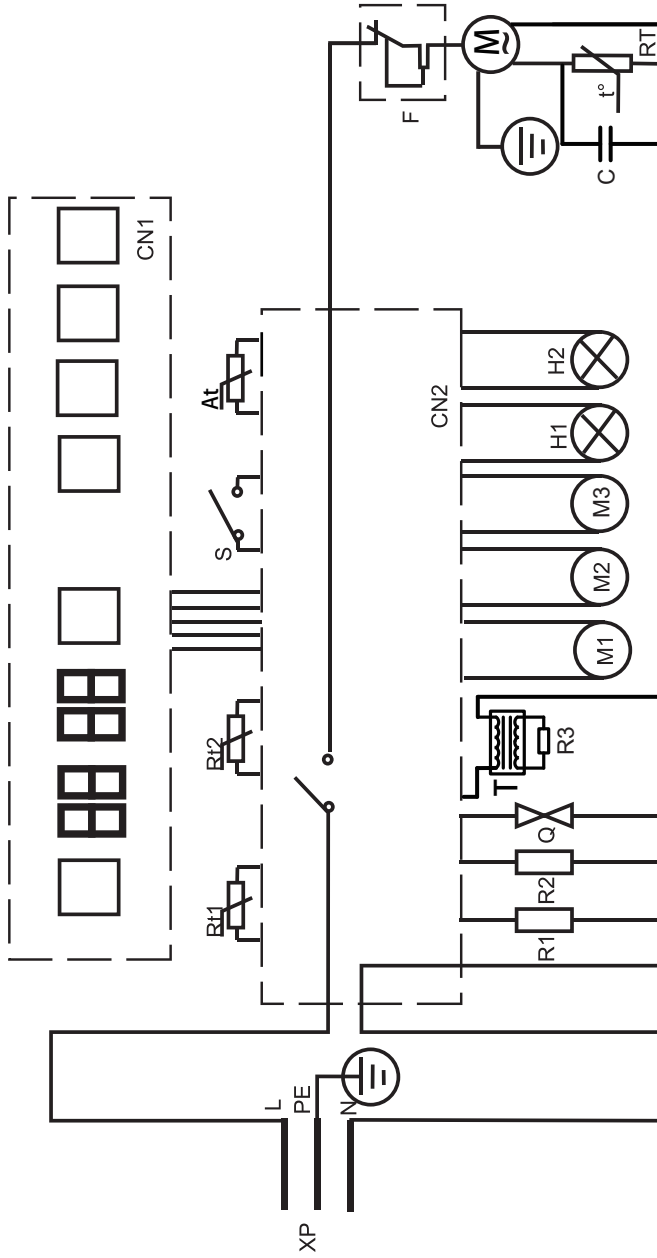
购买人 _____

经销商 _____

市区 _____

乡镇 _____

国家 _____



XP-电源插头 CN1-显示板 CN2-主控板 R11-温度传感器 (上) RT2-温度传感器 (下) S-开关
 R1/R2-加热丝 R1-变压器 T-电磁阀 R3-门体加热丝 M1-风机 (上) M2-风机 (下)
 M3-冷凝风机 H1/H2-LED灯 F-电机保护器 M-压缩机 RT-启动器 C-电容

www.fisherpaykel.com/cn

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The product specifications in this booklet apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these specifications may change at any time. You should therefore check with your dealer to ensure this booklet correctly describes the product currently available.

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