



Wine / Beverage Preservation Technology

INSTRUCTION MANUAL

BV60S

BV60BL

WCDZ60S

WCDZ60BL

WCBV60BL

WCDZ600TS

WCDZ600TBL

Thanks for buying one of our Wine or Beverage cabinets. Before use, please read and follow all safety rules and operating instructions.

WARNING

The information in this document is subject to modification without prior notice.
Some models are available in dedicated countries only.

All warranties are void if the appliance is being used for any purpose other than that for which it was specifically designed. Warranty applies to the wine cabinet only and not to the content of the wine cabinet.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

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

Please don't put acidic items, flammable and explosive goods into wine cabinet.

This appliance is intended to be used in household and similar applications such as

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses and by clients in hotels, motels and other residential type environments;
- Bed and breakfast type environments;
- Catering and similar non-retail applications.

DANGER: Risk of child entrapment. Before you throw away your old wine chiller:

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

R600a WARNINGS

For your safety observe the following recommendations.

- This appliance contains a small quantity of R600a refrigerant which is environmentally friendly, but flammable. It does not damage the ozone layer, nor does it increase the greenhouse effect.
- During transportation and installation, ensure that the tubing of the refrigerant circuit is not damaged.
- Avoid using sharp objects near by the appliances.
- Leaking refrigerant can ignite and may damage the eyes.
- In the event any damage does occur, avoid exposure to open fires and any device which creates a spark. Disconnect the appliance from the mains power.
- Thoroughly ventilate the room in which the appliance is located for several minutes.
- Notify Customer Service for necessary action and advice.
- The room you installing the appliance in must be at least 1 cubic metre per 8 grams of refrigerant. The refrigerant quantity contained in this appliance is listed on the Rating Plate of the appliance.

It is hazardous for anyone other than an Authorised Service Person to carry out servicing or repairs to this appliance.

- WARNING: Keep ventilation openings in the appliance enclosure or in the built-in structure clear of obstruction.
- WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- WARNING: Do not damage the refrigerant circuit.
- WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- WARNING: If you are not using the appliance, please unplug the power plug from the socket or switch off the power supply.
- WARNING: This appliance is not intended for use by persons (including children) with reduced Physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety;
- WARNING: Children should be supervised to ensure that they do not play with the appliance;
- WARNING: Do not use extension cords or ungrounded (two prong) adapters;
- WARNING: If the supply cord is damaged, it must be replaced by the manufacturer, Its service agent or similar qualified person in order to avoid hazard.

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

BEFORE LOADING & PLUGGING IN THE WINE CABINET

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

Recommendations:

The location you have selected for your wine cabinet should:

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

Wine cabinet should be placed where the ambient temperature is constant (not too hot or cold). If the temperature is too hot or cold, it will affect the performance of the cabinet.

Grounding instructions:

The wine cabinet must be grounded in case of power leakage. Grounding reduces the risk of electrical shock. The wine cabinet is equipped with a power cord having an earth wire and an earthed plug. The wine cabinet plug must be plugged into a grounded electrical outlet.

Note: In locations where there is frequent lightning, it is advisable to use surge protectors.

Improper use of the earthed plug can result in the risk of electric shock. Consult a qualified electrician or service person if the grounding instructions are not completely understood. If the supply cord is damaged, it must be replaced by a qualified person in order to avoid electrical hazard.

INSTALLING YOUR WINE CABINET

Unpack and remove all of the protection and adhesive strips from the packaging around and inside the wine cabinet.

The wine cabinet must be positioned such that the plug is accessible. Release the power cord. Move your wine cabinet to its final location. The wine cabinet should be installed in a suitable place where the compressor will not be subject to physical contact.

Leveling your wine cabinet: Wine cabinet must be leveled BEFORE loading your wines.

Your wine cabinet is equipped with 4 adjustable feet to facilitate easy leveling. We recommends that you tighten the back feet to the maximum and adjust the front feet to level the wine cabinet.

**INSTALLATION INSTRUCTIONS FOR BUILT IN WINE CABINETS:
(UNDERBENCH OR IN COLUMN) *FRONT VENTING WINE CABINETS ONLY.***



1. “Built in” wine cabinets are front venting but are not designed to be fully integrated behind a joinery door.
2. Please follow the installation diagram when installing built-in wine cabinets. No less than the minimum installation dimension, or it will affect the venting of cabinet.
3. Built-in wine cabinets draw air from right of ventilation frame (VI20 VI35 from the rear) and expel through left of ventilation frame under the front door.
4. “Built in” wine cabinets have a power switch located on the control panel so power point location is not critical.
5. The wine cabinet requires a standard 240 volt/10 amp power point.
6. The power cord is 2.0m in length and is fixed on the right side at the back when looking from front of cabinet.
7. As with most appliances of today, the wine cabinet has sensitive electronic components which are susceptible to damage through lightning and electricity supply faults. It is therefore advised to use a power surge protector to avoid problems of this nature.
8. Air vent on door must be provided for built-in wine cabinets when a wood door installed.

In Hot climate zone, an air vent or grid, with a minimum ventilation size of 200mm x 40mm **MUST** be cut out at the rear top of the back partitioning or at the top of either side of the partitioning, allowing cool fresh air full access to flow into the 30mm gap located at the rear of the cabinet.

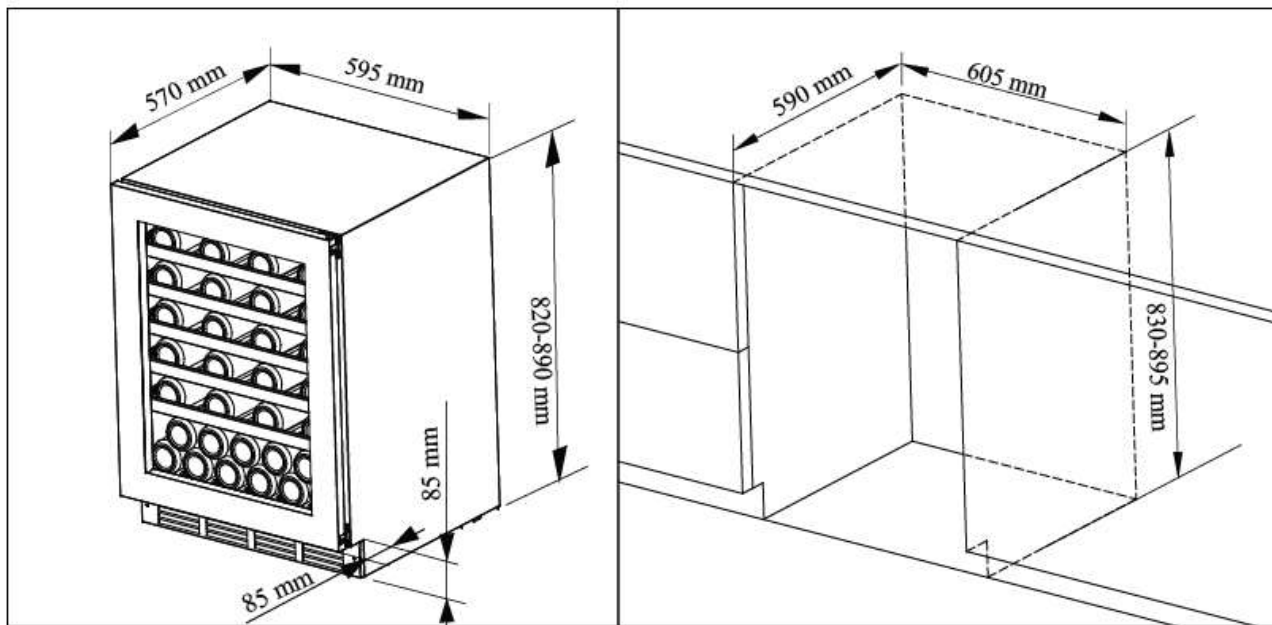
This air vent or grid must not be opened on the same side as other appliances such as ovens or an area that is sealed and without access to fresh cool air. Failing to comply with the above specifications will void the **WARRANTY**.

**INSTALLATION DRAWINGS FOR BUILT IN WINE CABINETS:
(UNDERBENCH OR IN COLUMN) FRONT VENTING WINE CABINETS ONLY.**

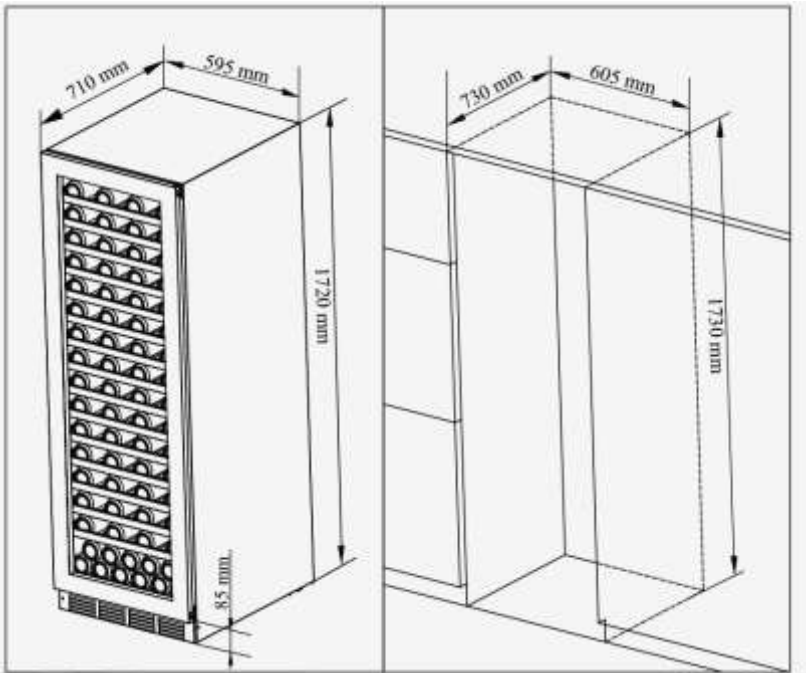
Note: The appliance must be positioned so that the plug is accessible after installed.

DIMENSIONAL DRAWINGS:

BV60BL, BV60S, WCDZ60BL, WCDZ60S,

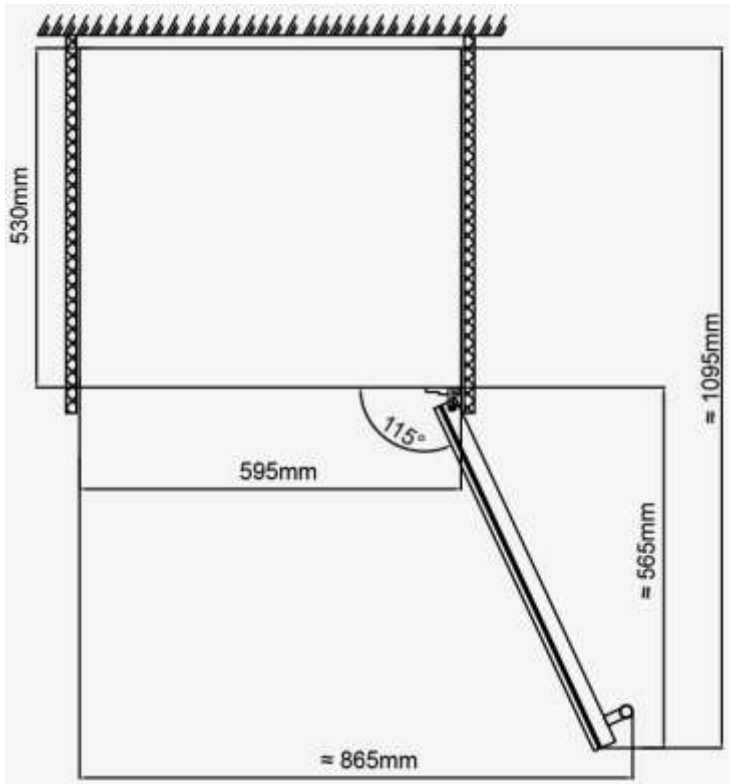


WCDZ600TS,WCDZ600TBL

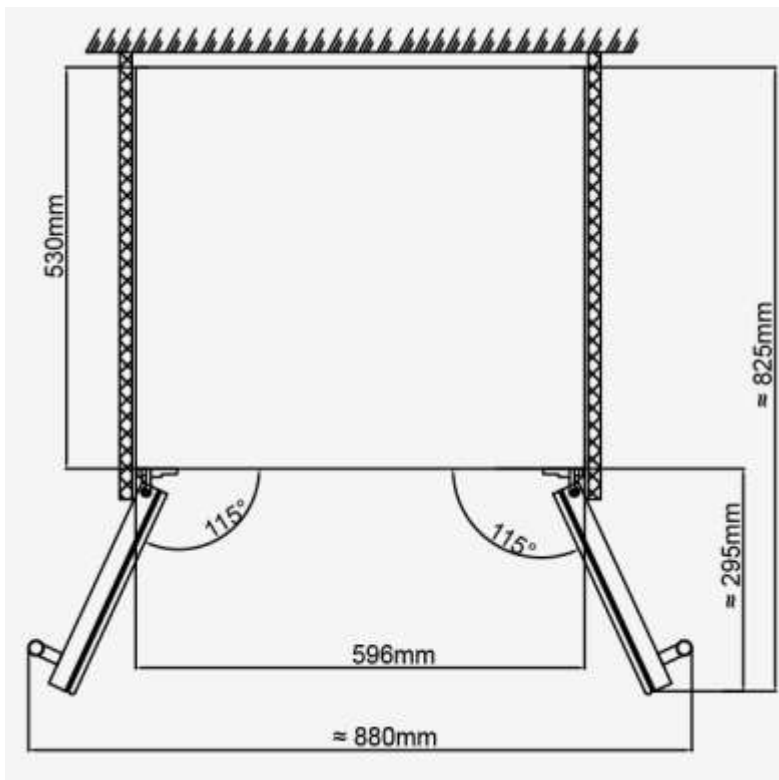


OPEN ANGLE SIZE DRAWINGS:

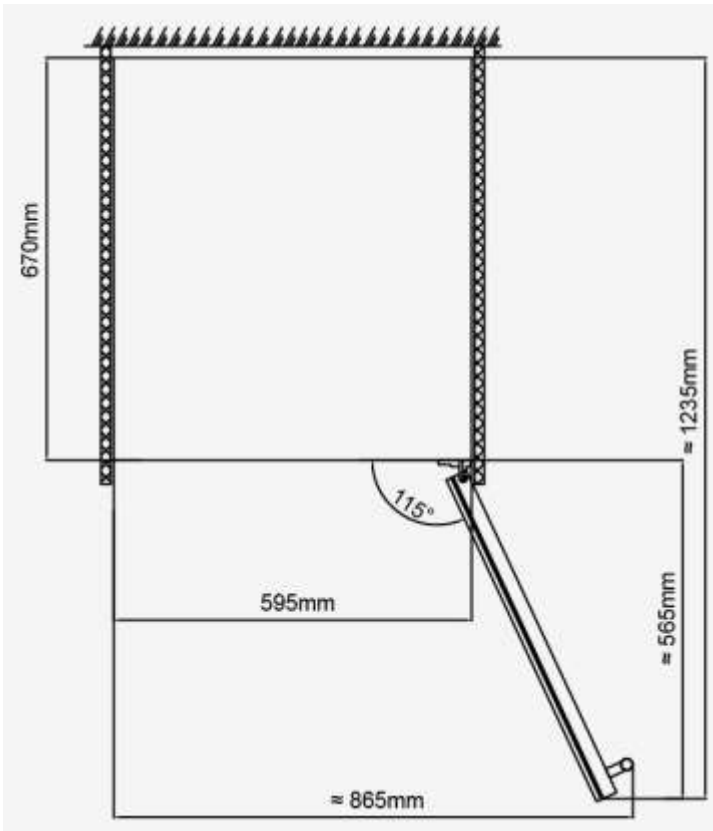
BV60BL,BV60S,WCDZ60BL,WCDZ60S



WCBV60BL

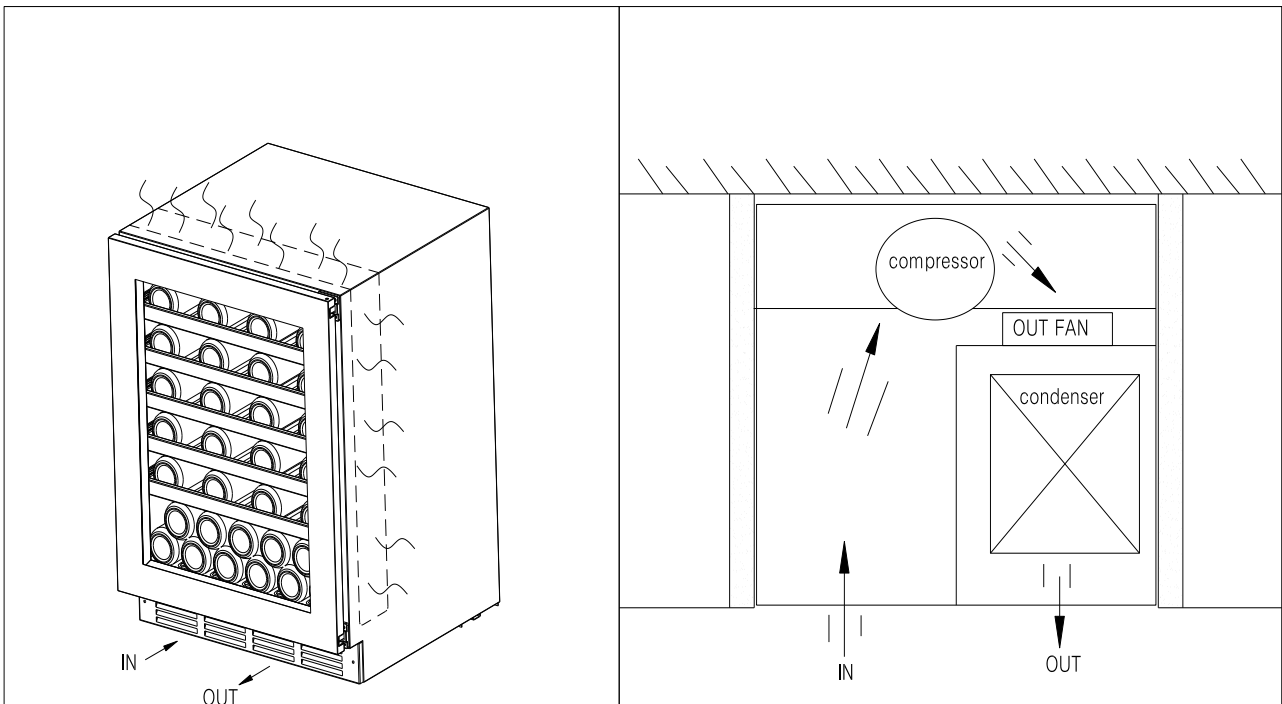


WCDZ600TS, WCDZ600TBL



RADIATOR SYSTEM DESCRIPTION

BV60BL, BV60S, WCDZ60BL, WCDZ60S, WCBV60BL, WCDZ600TS, WCDZ600TBL
Models use side anti-dew tube and Independent cooling system:



TURNING ON YOUR WINE CABINET

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

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

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

Operating Noises

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

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

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

LOADING YOUR WINE CABINET

You may load your wine bottles in single or double rows while taking note of the following: if you do not have enough bottles to fill your wine cabinet, it is better to distribute the load throughout the wine cabinet so as to avoid "all on top" or "all below" type loads.

- Do remove or relocate adjustable wooden shelves to accommodate larger type of bottles or increase the capacity of the cabinet by stacking the bottles up when necessary. (See removing shelves)
- Keep small gap between the walls and the bottles to allow air circulation. Like an underground cabinet air circulation is important to prevent mould and for a better homogeneous temperature within the cabinet.



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

TYPES OF REGULATION

Please note that depending on the loading and settings chosen it takes about 24 hours for the wine cabinet to see the temperature stabilizing.

During this time LED seems to move erratically in particular, it is normal and this process occurs whenever the setting is modified and/or whenever a large amount of bottles are added to the cabinet.

Designed to store and mature all wines: red, white and sparkling. These wine cabinets reproduce the ideal conditions for wine storage, at a constant recommended temperature of 12°C. They can also be set to provide ideal serving temperature for full enjoyment of the wine's qualities. Unless stated by the wine maker on the bottle, we recommends 7°C for your champagne, 12°C for whites and 18°C for reds. (Refer to "Wine Service Temperature" recommendation chart)

TEMPERATURE SETTINGS

Important: The LED displays by default shows the actual internal air temperature.

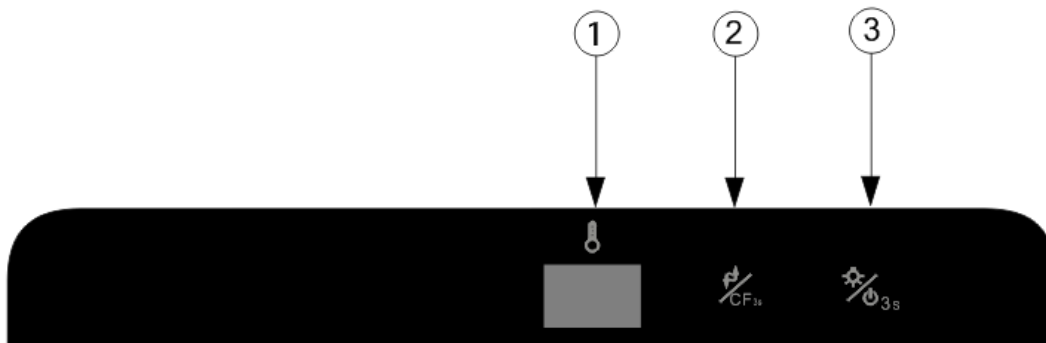
In the event of loss of power the unit will return to your preset temperatures when turned back on.

The electrical board of all models comes with memory function.

It is important to understand that there is a difference between the air temperature inside the wine cabinet and the actual temperature of the wine: You will need to wait approximately 12 hours before noticing the effects of temperature adjustment due to the critical mass within a full wine cabinet.

Once the temperature is set, it is strongly advised not to toy with it or adjust frequently. The thermostat will maintain the temperature inside the wine cabinet within a $\pm 2.5^{\circ}\text{C}$ range. But the thermal inertia of the wine and the glass is such that within this temperature range, the actual temperature of the wine will only fluctuate 0.5°C to 1°C .

WCBV60BL:SINGLE WINDOW DISPLAY BOARD OPERATING INSTRUCTION:



From left to right:

➤ **① Display Window:**

Display the measured temperature inside the wine cabinet;

➤ **② Temperature Setting / Cycle Icon:**

Each time, the temperature inside will drop 1°C , until reduced to a minimum, and then a return to the highest temperature.

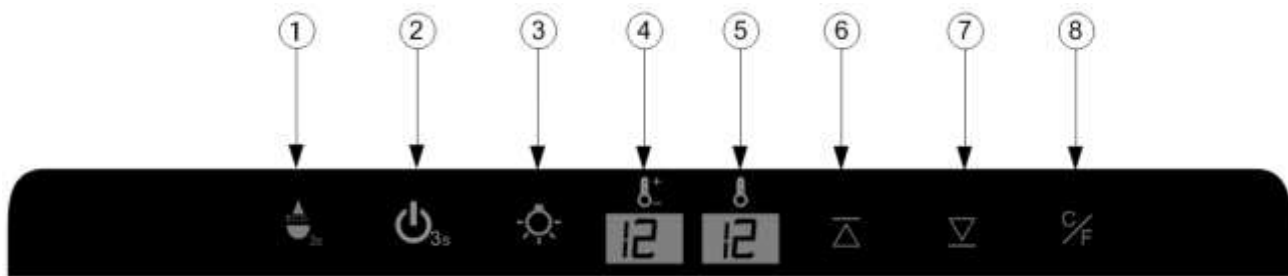
- For wine compartment (Left side), temperature setting ranges: $5 - 20^{\circ}\text{C}$.
- For beverage compartment (Right side), temperature setting ranges: $2 - 10^{\circ}\text{C}$.

Press and hold for 3 seconds, the window to achieve Celsius / Fahrenheit display conversion

➤ **③ Lighting / Power Icon:**

In standby mode: press and hold for 3 seconds, power is turned on, the machine starts;
When power on, press the icon and hold for 3 seconds, power is off, the machine is off.
Each short touch on this icon: LED lighting on / off

BV60BL,BV60S:SNGLE TEMPERTURE DISPLAY BOARD OPERATING INSTRUCTION:



From left to right:

➤ **① Energy Saving Mode**

Press the icon and hold for 3 seconds into the energy-saving mode, press ⑥⑦ out of energy-saving mode

➤ **② ON/OFF Power Icon:**

In the standby mode: press and hold for 3 seconds, the power is turned on, the whole machine starts

In the power-on state: press and hold for 3 seconds, window 4 shows the countdown 3 2 1, then power is turned off, the machine is turned off (show 3 2 1 process, the hand cannot leave the button)

➤ **③ Lighting Icon:**

Each short touch on this icon: LED lighting on / off

➤ **④ Display Window:**

Displays the setting temperature

➤ **⑤ Display Window:**

Displays the actual temperature

➤ **⑥ Temperature Setting Up Icon :**

Press one time, In window ④ the setting temperature will increase by 1 degree Celsius

(Max. Setting Temperature: 10°C).

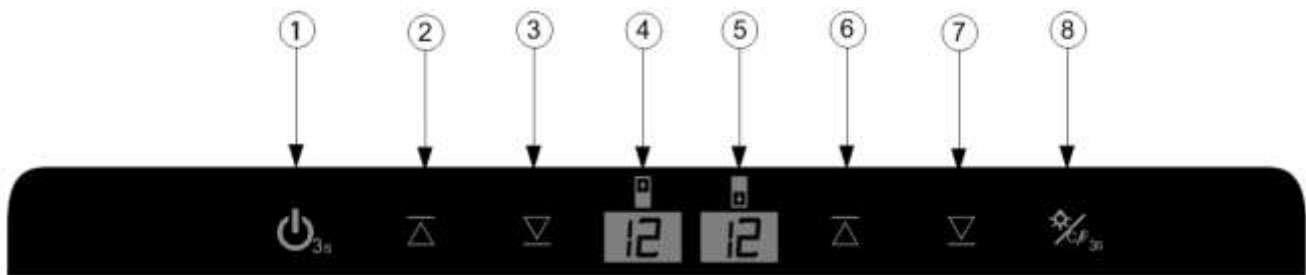
➤ ⑦  **Temperature Setting Down Icon ::**

Press one time, In window ④ the setting temperature will decrease by 1 degree Celsius (Min. Setting Temperature: 2°C).

➤ ⑧  **C/F Temperature Display Conversion Function Icon:**

Press and hold for 3 seconds, the window to achieve Celsius / Fahrenheit display conversion

WCDZ60S WCDZ60BL WCDZ600TS WCDZ600TBL:DUAL TEMPERATURE DISPLAY BOARD OPERATING INSTRUCTION:



From left to right:

➤ ①  **ON/OFF Power Icon:**

In the standby mode: press and hold for 3 seconds, the power is turned on, the whole machine starts

In the power-on state: press and hold for 3 seconds, window 4 shows the countdown 3 2 1, then power is turned off, the machine is turned off (show 3 2 1 process, the hand cannot leave the button)

➤ ②  **Temperature Setting Up Icon (Upper Zone) :**

Press one time, In window ④ the setting temperature will increase by 1 degree Celsius (Max. Setting Temperature: 20°C).

➤ ③  **Temperature Setting Down Icon (Upper Zone) :**

Press one time, In window ④ the setting temperature will decrease by 1 degree Celsius (Min. Setting Temperature: 10°C).

➤ ④  **Window :**

Display upper zone temperature.

➤ ⑤  **Window:**

Display lower zone temperature

➤ ⑥  **Temperature Setting Up Icon (Lower Zone) :**

Press one time, In window ⑤ the setting temperature will increase by 1 degree Celsius (Max. Setting Temperature: 12°C).

➤ ⑦  **Temperature Setting Down Icon (Lower Zone) :**

Press one time, In window ⑤ the setting temperature will decrease by 1 degree Celsius (Min. Setting Temperature: 5°C).

➤ ⑧  **Lighting Icon:**

Each short touch on this icon: LED lighting on / off.

➤ ⑧  **C/F Display Conversion Function Icon:**

Press and hold for 3 seconds, the window to achieve Celsius / Fahrenheit display conversion

WINE SERVING TEMPERATURE CHART

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

Champagne NV, Sparkling, Spumante	6°C
Dry White Semillon, Sauvignon Blanc	8°C
Champagne Vintage,	10°C
Dry White Chardonnay	10°C
Dry White Gewürztraminer, Riesling, Pinot grigio	10°C
Sweet White Sauternes, Barsac, Montbazillac, Ice Wine, Late Harvest	10°C
Beaujolais	13°C
Sweet White Vintage: Sauternes...	14°C
White Vintage Chardonnay	14°C
Red Pinot Noir,	16°C

Red Grenache, Syrah	16°C
Red Vintage Pinot Noir	18°C
Cabernet & Merlot	20°C
Chilean, Italian, Spanish, Californian, Argentinean...	
Vintage Bordeaux ...	Room temperature not exceeding 20°C

IMPORTANT INFORMATION ABOUT TEMPERATURE

Your wine cabinet has been designed to guarantee optimum conditions for storing and/or serving your wines.

Fine wines require long and gentle developments and need specific conditions in which to reach their full potential.

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

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

DEFROSTING/CONDENSATION/HYGROMETRY/ VENTILATION

Your wine cabinet is designed with “Auto-cycle” defrost system. During “Off-cycle” the refrigerated surfaces of the wine cabinet defrost automatically. Defrost water from the wine cabinet storage compartment drains automatically and part of it goes into a drainage container, which is located at the back of the wine cabinet next to the compressor. The heat is transferred from the compressor and evaporates any condensation that has collected in the pan. Part of the remaining water is collected within the wine cabinet for humidity purposes.

This system enables the creation of the correct humidity level inside your wine cabinet required by the natural cork to maintain a long lasting seal.

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

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

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

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

ADJUSTABLE WOODEN SHELVES

Adjusting & removing the shelves

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

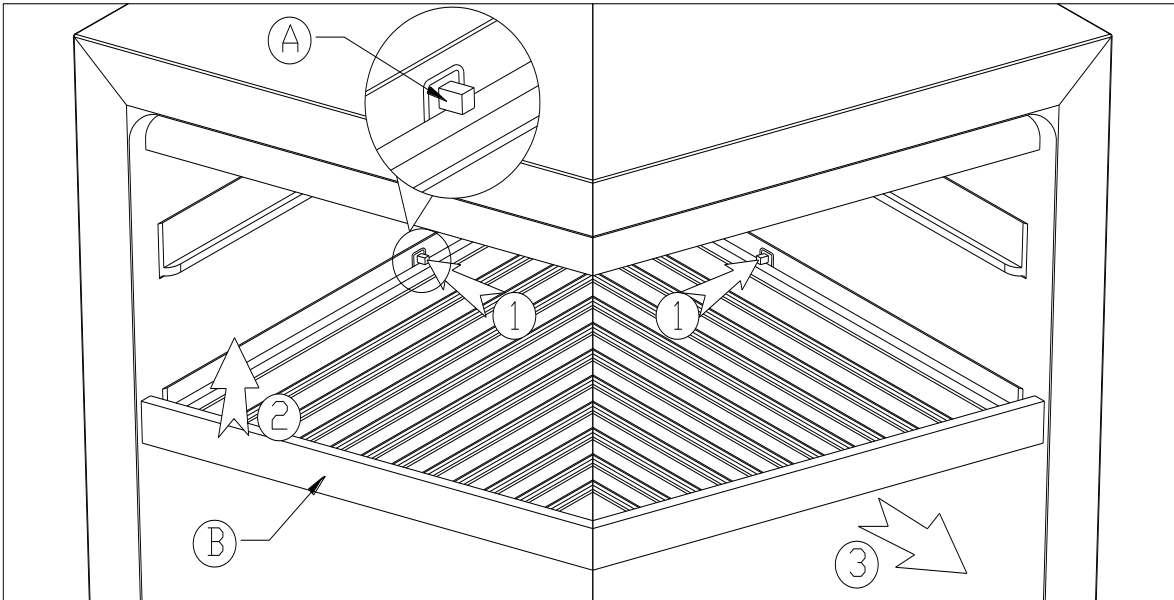
When removing any of these shelves out of the rail compartment, tilt the shelf as per the diagram and simply pull out, or push in the shelf until it sits on the support brackets securely.

Shelf installation and taking instruction:

Common wooden shelf:

Shelf taking: According to below instruction drawing to press one side of shelf limit pin①, extract and remove the shelf from the other side of support bracket②, then take off the shelf following the arrow mark ③.

Shelf installation will be opposite with shelf taking.



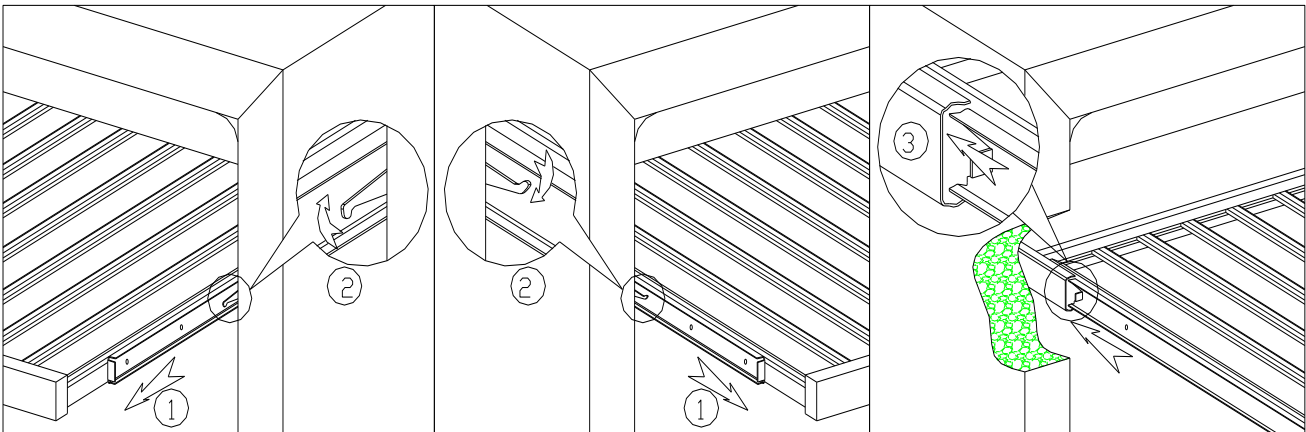
1、"A" is shelf limit pin

2、"B" is shelf

Sliding wooden shelf installation and taking instruction:

Shelf taking: According to below instruction drawing to pull out the shelf to support bracket ①, press two sides of sliding roller buckles and pull out the shelf following the arrow mark ②.

Shelf installation: According to below instruction drawing to push in the shelf alignment with two sides of sliding roller following the arrow mark ③.



REVERSIBILITY OF THE DOOR

REMARK:

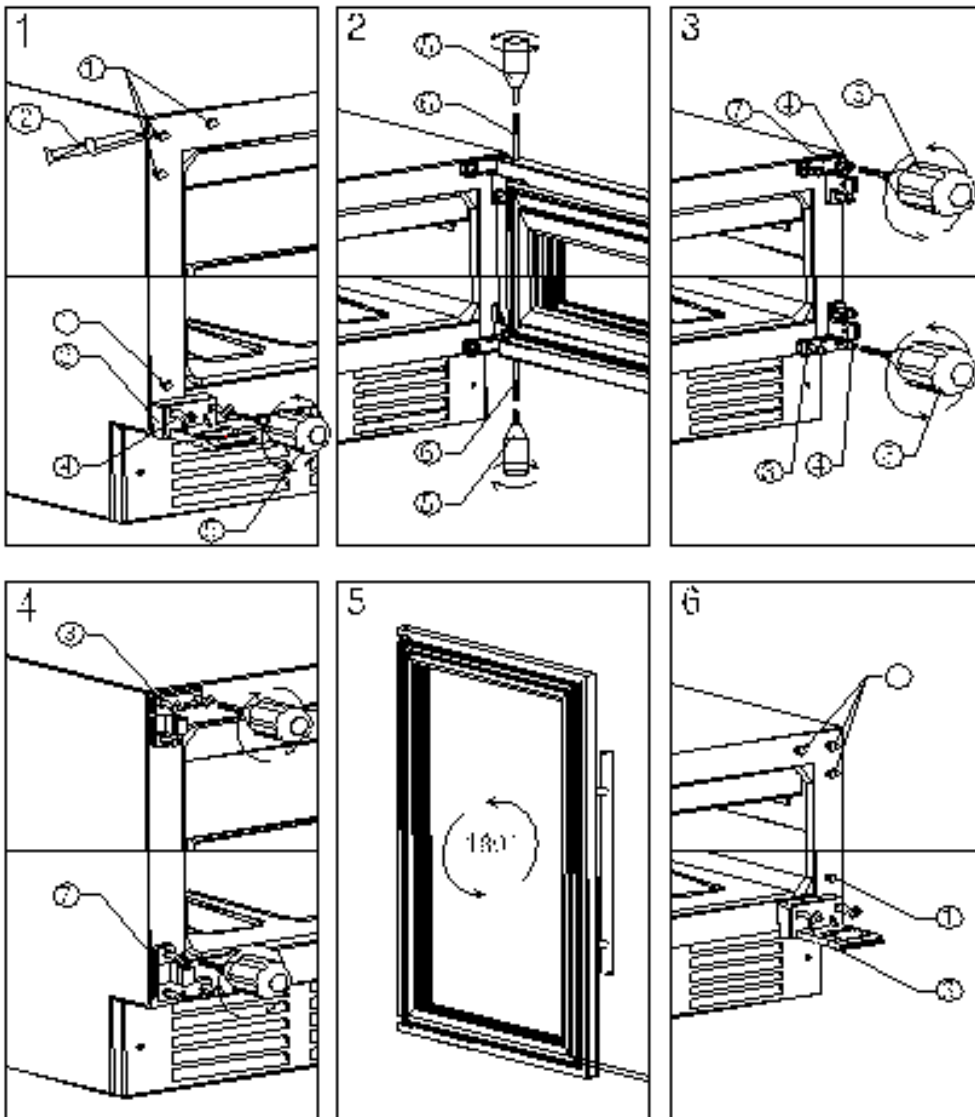
If your wine cabinet has a lock at the bottom of the door, the door is irreversible and only the door that opens to the left or right can be reversed.

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

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

REVERSIBILITY OF THE DOOR

BV60BL, BV60S, WCDZ60BL, WCDZ60S, WCBV60BL, WCDZ600TS, WCDZ600TBL will use same method to install the door



1. To put the cabinet on open operation place, the door opened to the maximum angle
2. Use small knife (2) to take off the decorative nail (1) on opposite side (Drawing 1);
3. Use the inner six angle screwdriver (Tool 5) to disassemble the screws(4) of drop-proof device (3), then remove the drop-proof device .(Drawing 1)
4. Hold the door, use six angle screwdriver (Tool 5) to screw out the door shaft core(6) from the two ends of the top of the door. Take out the door and set aside. (Drawing 2)
5. Discharge the upper and lower door hinge (7) (8) by M5 inner six angle screwdriver (Tool 5), then to assemble the door hinge on the opposite side. (Drawing 3 and 4)
6. Rotate the door 180 degrees, then Install the door on the right side of the cabinet. (Drawing 5)
7. Finally, install the decorative nail and drop-proof device at the opposite side. (Drawing 6)

1. Decorative nail

4. M5 six angle

7. Upper door hinge

2. Knife

5. M5 six angle screwdriver

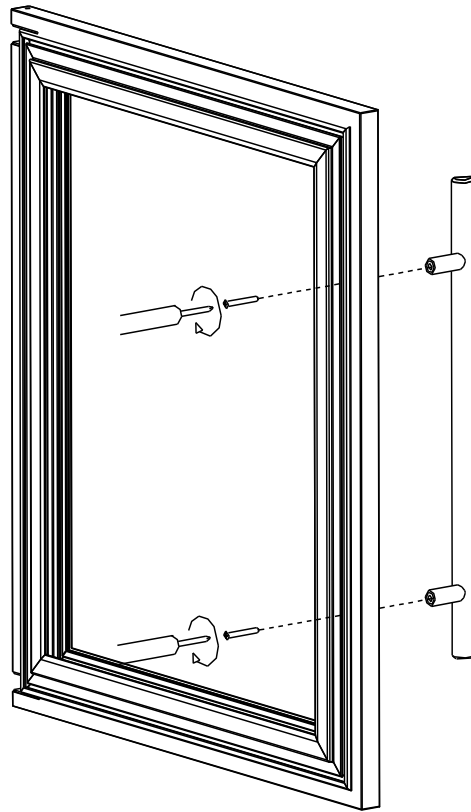
8. Lower door hinge

3. Drop-proof device

6. Door spindle core

Handle Installation Method

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



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

OPERATION ANOMALIES

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

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

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

POWER FAILURES

In the event of a power interruption, all previous temperature settings are automatically retained and it will revert to a preset temperature setting.

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

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

TROUBLESHOOTING GUIDE

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

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

<p>The Wine cabinet seems to make too much noise.</p>	<p>The rattling noise may come from the flow of the refrigerant, which is normal. As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant in your Wine cabinet. Contraction and expansion of the inside walls may cause popping and crackling noises. The Wine cabinet is not level.</p>
<p>The door will not close properly.</p>	<p>The Wine cabinet is not level. The door was reversed and not properly installed. The gasket is faulty. (magnet or rubber is spoiled) The shelves are out of position.</p>

<p>Standard features:</p>
<p>Compressor operated: R600a</p>
<p>- Available in rated voltage/frequency: 220 - 240V, 50Hz</p>
<p>- Automatic defrost</p>
<p>- Humidity : 65% RH +/-10% RH</p>
<p>- Black outer and inner finish</p>
<p>- Internal light</p>
<p>- Adjustable feet x 4</p>
<p>- Triple layers glass door</p>
<p>- Optional Common or Seamless stainless steel finish door frame or Full black glass door</p>



Award Appliances (NZ) Limited
E-mail: sales@award.co.nz
www.awardappliances.co.nz