

# metos

## WINE CABINET

DIONISIO  
BACCO

---

### Installation and Operation Manual

---



---

S/N:

Valid from: 20.03.2003

Rev.: 2.0

**2025330, 2025331,  
2025335, 2025336**



Dear Customer,

Congratulations on deciding to choose a Metos appliance for your kitchen activities. You made an excellent choice. We will do our best to make you a satisfied Metos customer like thousands of customers we have around the world.

Please read this manual carefully. You will learn correct, safe and efficient working methods in order to get the best possible benefit from the appliance. The instructions and hints in this manual will give you a quick and easy start, and you will soon note how nice it is to use the Metos equipment.

All rights are reserved for technical changes.

You will find the main technical data on the rating plate fixed to the equipment. When you need service or technical help, please let us know the serial number shown on the rating plate. This will make it easier to provide you with correct service.

For your convenience, space is provided below for you to record your local Metos service contact information.

METOS TEAM

Metos service phone number:.....

Contact person:.....



---

<b>1. General</b> .....	<b>1</b>
1.1 Symbols used in the manual .....	1
1.2 Symbols used on the appliance .....	1
1.3 Checking the relationship of the appliance and the manual .....	1
<b>2. Safety</b> .....	<b>2</b>
2.1 Safe use of the appliance .....	2
2.2 Disposal of the appliance .....	2
<b>3. Functional description</b> .....	<b>3</b>
3.1 Intended use of the appliance .....	3
3.2 Construction .....	3
3.3 Operating principle .....	3
3.3.1 Operating switches and indicator lights .....	3
3.3.2 Alarms and warnings .....	4
<b>4. Operating instructions</b> .....	<b>5</b>
4.1 Before using the appliance .....	5
4.2 Operation procedures .....	5
4.3 After use .....	6
4.3.1 Cleaning .....	6
4.3.2 Periodic checks .....	6
4.3.3 If the appliance is to be out of use for long periods .....	6
<b>5. Installation</b> .....	<b>7</b>
5.1 Transporting and handling the appliance .....	7
5.2 Installation .....	7
5.3 Electrical connections .....	7
<b>6. Troubleshooting</b> .....	<b>8</b>
<b>7. Spare parts</b> .....	<b>9</b>
7.1 Voltage codes .....	11
7.2 Product codes .....	11
<b>8. Technical specifications</b> .....	<b>21</b>



# 1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric and water supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in the case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

## 1.1 Symbols used in the manual



This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.



This symbol informs about the right way to perform in order to prevent bad results, appliance damage or hazardous situations.



This symbol informs about recommendations and hints that help to get the best performance out of the appliance.



This symbol informs about a function that has to be taken into account in self-control.

## 1.2 Symbols used on the appliance



This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

## 1.3 Checking the relationship of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

## 2. Safety

### 2.1 Safe use of the appliance



Before connecting the appliance to the mains check that the voltage and frequency are as indicated on the rating plate.



It is recommended to connect the appliance to a specifically provided high sensitivity (30 mA) differential security breaker.



Before cleaning or servicing the appliance, always disconnect it from the mains power supply by turning the main switch to the 0 position and by detaching the plug from the socket.

Never insert screwdrivers or other items between the fan grilles.

Never touch electrical parts with wet hands or barefoot.

To ensure efficient operation of the compressor unit, never block the air intakes.

In case of fire, do not use water. Obtain a CO<sub>2</sub> (carbon dioxide) fire extinguisher and cool the compressor compartment as quickly as possible.



Tampering with or removal of the safety devices adopted is absolutely forbidden.

### 2.2 Disposal of the appliance

The destroying of the appliance when the end of its economical lifetime has been reached must be carried out in accordance with local rules and regulations. The appliance may contain substances/materials which potentially have an adverse impact on the environment as well as recyclable materials. The best way of dealing with such substances is best done by using professional personnel specializing in recycling.



## 3. Functional description

### 3.1 Intended use of the appliance

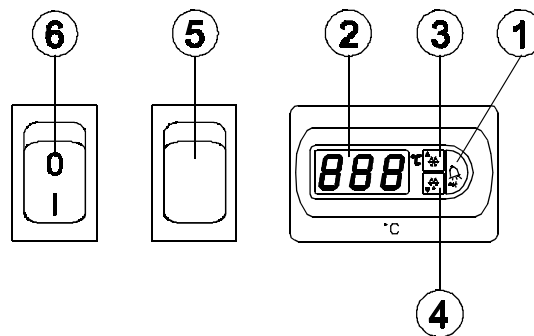
The appliance is designed for the storage and display of wine bottles.

### 3.2 Construction

The cabinet has a wooden frame and it is equipped with glass doors. The inside wall material is white melamine. The bottle shelves are made of brass coated tubular steel. The evaporator is made of aluminium, with corrosion-proof coating.

### 3.3 Operating principle

#### 3.3.1 Operating switches and indicator lights



1. SET button/alarm
2. Temperature display
3. INCREASE button/Compressor running
4. DECREASE button/Defrosting in progress
5. Light switch (yellow)
6. Main switch (green)

#### Switching the appliance on

Press the green main switch (6) to supply power to the cabinet. The display will then show the inside temperature of the cabinet. See "Setting the temperature" for checking or modifying the value set by the manufacturer.

### **Setting the temperature**

Press the SET button (1) for one second to display the temperature set in the factory. After a while the setting value will start blinking. Now a new temperature setting can be made by using the buttons (3) (INCREASE) and (4) (DECREASE). Press SET again to confirm the new value.

### **Defrosting**

Defrosting of the evaporator is fully automatic; it takes place every 8 hours and lasts 45 minutes.

If necessary, defrosting can be started manually; a defrosting cycle starts if button (4) is pressed for more than 5 seconds.

### **3.3.2 Alarms and warnings**

E0 BLINKING: inside temperature sensor error

LO BLINKING: low temperature alarm

HI BLINKING: high temperature alarm

EE: thermostat operation error

ED BLINKING: defrosting insufficient

DF BLINKING: defrosting in progress

## 4. Operating instructions

### 4.1 Before using the appliance

Wash the inside of the cabinet and the accessories by wiping with a damp cloth and using neutral detergent.

Check that the condensate pan has been correctly positioned in the compressor compartment.

### 4.2 Operation procedures

The thermostat has been set at +5°C in the factory. The internal temperature of the cabinet varies between +5°C at the bottom and +10/12°C at the top. This means that the cabinet provides an ideal storing place for each wine quality: sparkling wines at the bottom, white wines at the centre, and red and rosé wines at the top of the cabinet.

The BACCO model has a second compartment for storing red wines. The thermostat of this compartment has been set at +16/18°C.



Never set the thermostat at a temperature below +5°C.

To obtain the best performance out of the appliance, follow the instructions given below:

- Do not place the appliance in excessively hot environments (not over +38°C).
- The cabinet must have reached its operating temperature before wines are placed inside.
- If you fill a large amount at a time (more than 20 bottles), chill the bottles before inserting them in the cabinet.
- Avoid keeping the door open for too long.
- Switch off the lights when no longer needed.



Remember to empty the condensate pan located in the compressor compartment frequently; otherwise water may leak out with the risk of causing damage to the appliance and the floor.

## 4.3 After use

### 4.3.1 Cleaning

Regular cleaning and maintenance procedures must be carried out to obtain high performance out of the appliance.



Before cleaning, disconnect the appliance from the power supply by detaching the plug from the socket.



Removing any guards/safety devices (grilles, stickers etc.) is not allowed.

#### Daily cleaning

Clean the outside surfaces of the appliance thoroughly by wiping with detergents specifically intended for wood. Never use chlorine-based or abrasive substances, not either utensils which may cause scratches.

Clean the inside of the cabinet by wiping with neutral detergent. After cleaning, rinse by wiping with a damp cloth and dry thoroughly.

Clean the door glass with neutral detergent. Do not use chlorine-based substances or abrasives.



Check and empty the condensate pan.

### 4.3.2 Periodic checks

- Check that the plug is securely fitted into the power supply socket.
- Check that the appliance is not subject to the effects of a heat source.
- Check that the condenser is not blocked with dust; when necessary, call the after-sales service.



Cleaning the refrigeration unit must be carried out by skilled staff.

### 4.3.3 If the appliance is to be out of use for long periods

- Turn the main switch to the 0 position.
- Detach the plug from the power supply socket.
- Remove the wine bottles from the cabinet.
- Clean the cabinet thoroughly.
- Leave the door ajar to allow air to circulate and prevent the formation of mould and/or unpleasant odours.

## 5. Installation

### 5.1 Transporting and handling the appliance



The appliance contains glass components, so it must be handled with great care.



Store the appliance in its package in a dry place. Exposing the appliance to the rain is forbidden.

Lift the appliance using a fork-lift truck or pallet trolley, taking great care to balance the weight.

Since the appliance's centre of gravity does not lie in its geometrical centre, take care that it does not tip when handling.



Never push or drag the appliance as it may tip up, or some parts, such as feet, might be damaged.

Packing materials must be disposed of in accordance with local regulations.

### 5.2 Installation

Ensure that the surface on which the appliance is to be installed is perfectly even.

Adjust the appliance in a horizontal position with the help of a spirit level and adjustable feet.

### 5.3 Electrical connections



Before connecting the appliance to the mains electricity, ensure that the mains voltage and frequency are as indicated on the appliance rating plate. A variation of +/-10% on the rated voltage is permitted.

The appliance must be connected to an efficient earthed socket.

To protect the appliance against overloads or short-circuits, it must be connected to the mains by means of a suitably rated fuse and/or a differential security breaker (30 mA) with manual reset.

## 6. Troubleshooting

Malfunctions are very often caused by simple problems which the user can solve by himself. Before contacting your after-sales service, make the following checks:

PROBLEM	ACTION
The appliance stops operating	Check that the plug is fitted into the socket correctly.
The temperature inside the appliance is not low enough	Check that the temperature is not affected by a nearby heat source.
	Check that the door closes properly.
The appliance is too noisy	Check that the appliance is not in loose contact with any other object.

If the fault persists after making the above checks, contact your after-sales service. Remember to specify

- the nature of the defect
- the serial number of the appliance indicated on the rating plate.

The rating plate is located on the back wall of the cabinet and inside the compressor compartment.

## **8. Technical specifications**

**Wiring diagram Dionisio**

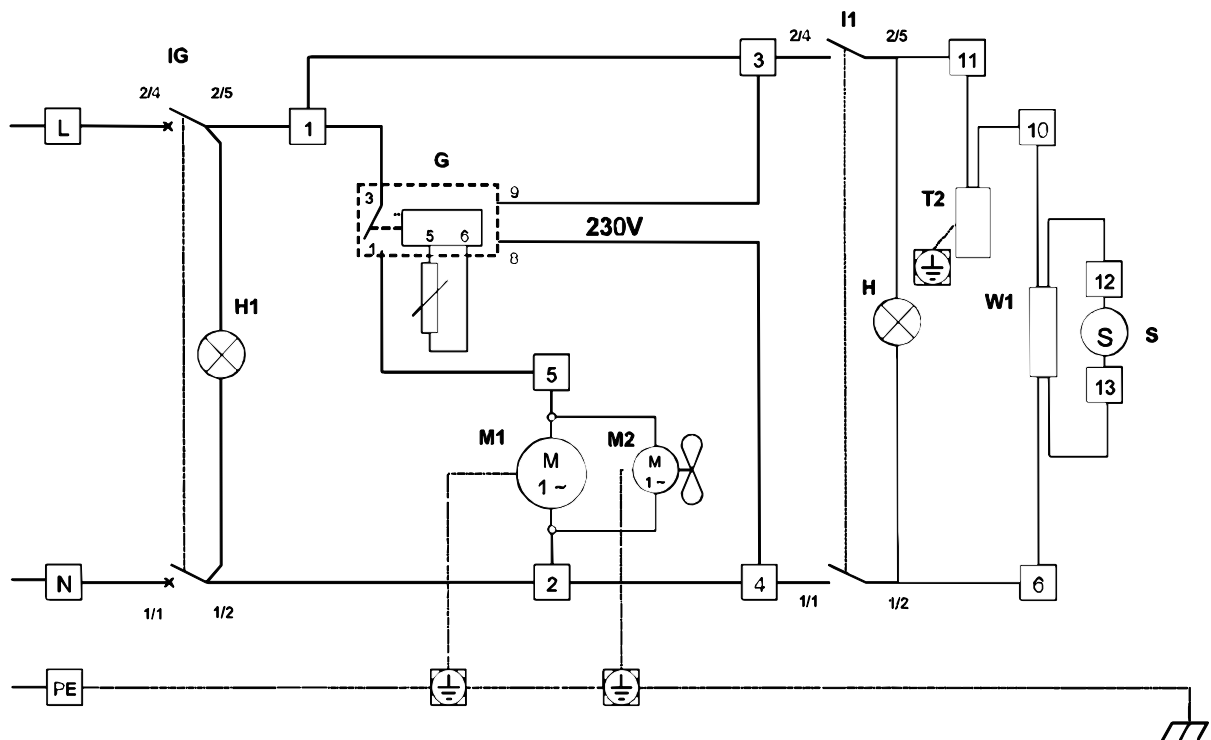
**Wiring diagram Bacco**

**Installation drawing Dionisio**

**Installation drawing Bacco**

# Technical specifications

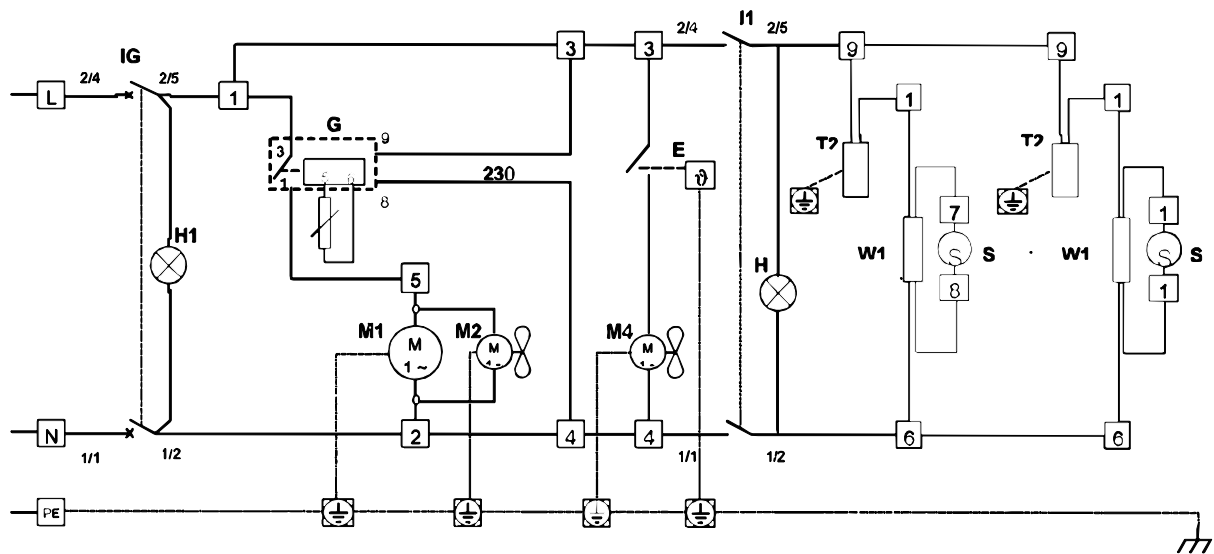
## Wiring diagram Dionisio



	Description
G	Thermostat
H	Indicator light
H1	Power indicator light
IG	Main switch
I1	Switch (lighting)
L	Line
M1	Compressor
M2	Condenser fan
N	Neutral
PE	Earth point
S	Starter
T2	Ballast
W1	Fluorescent lamp

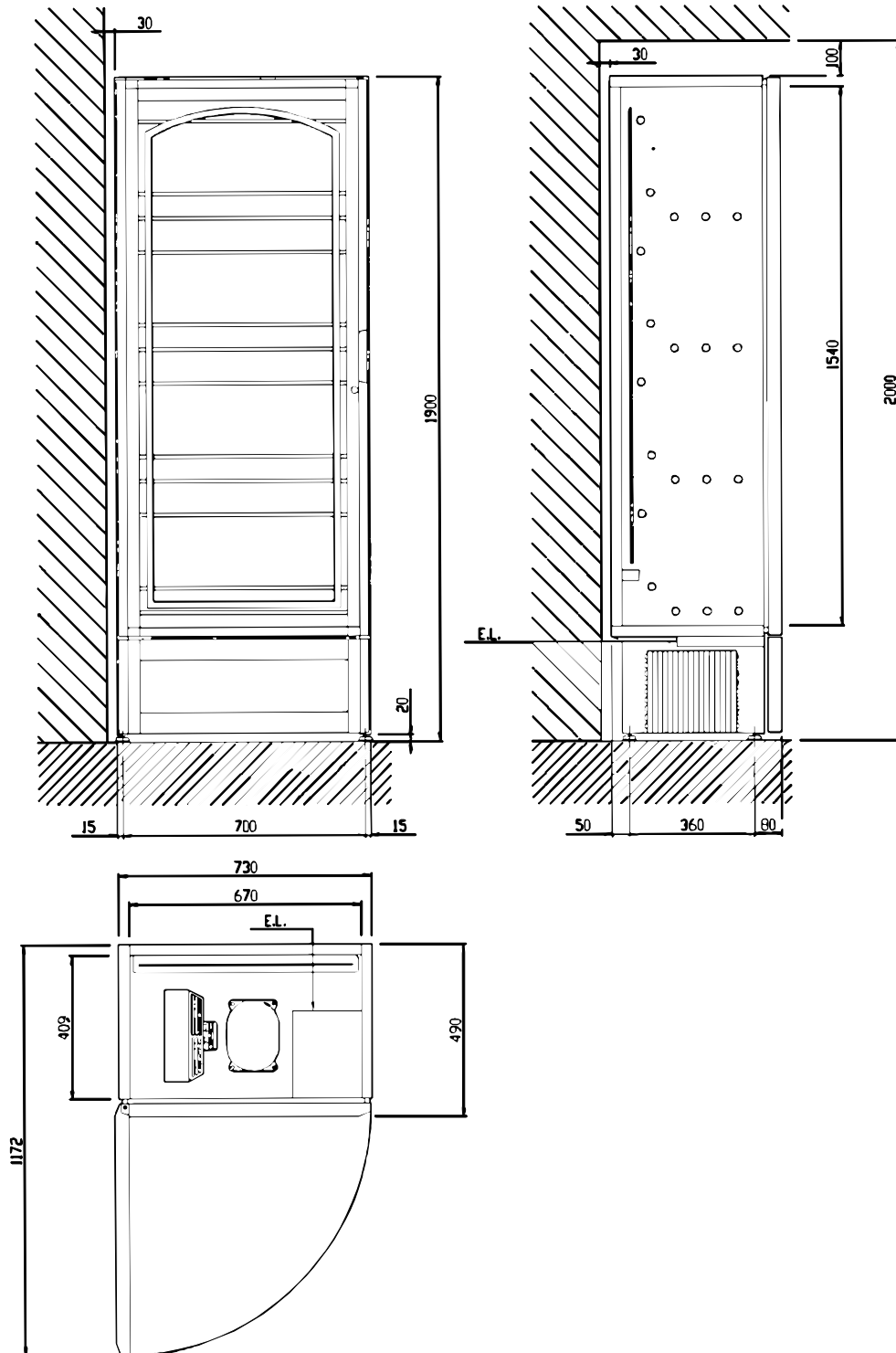


Wiring diagram Bacco

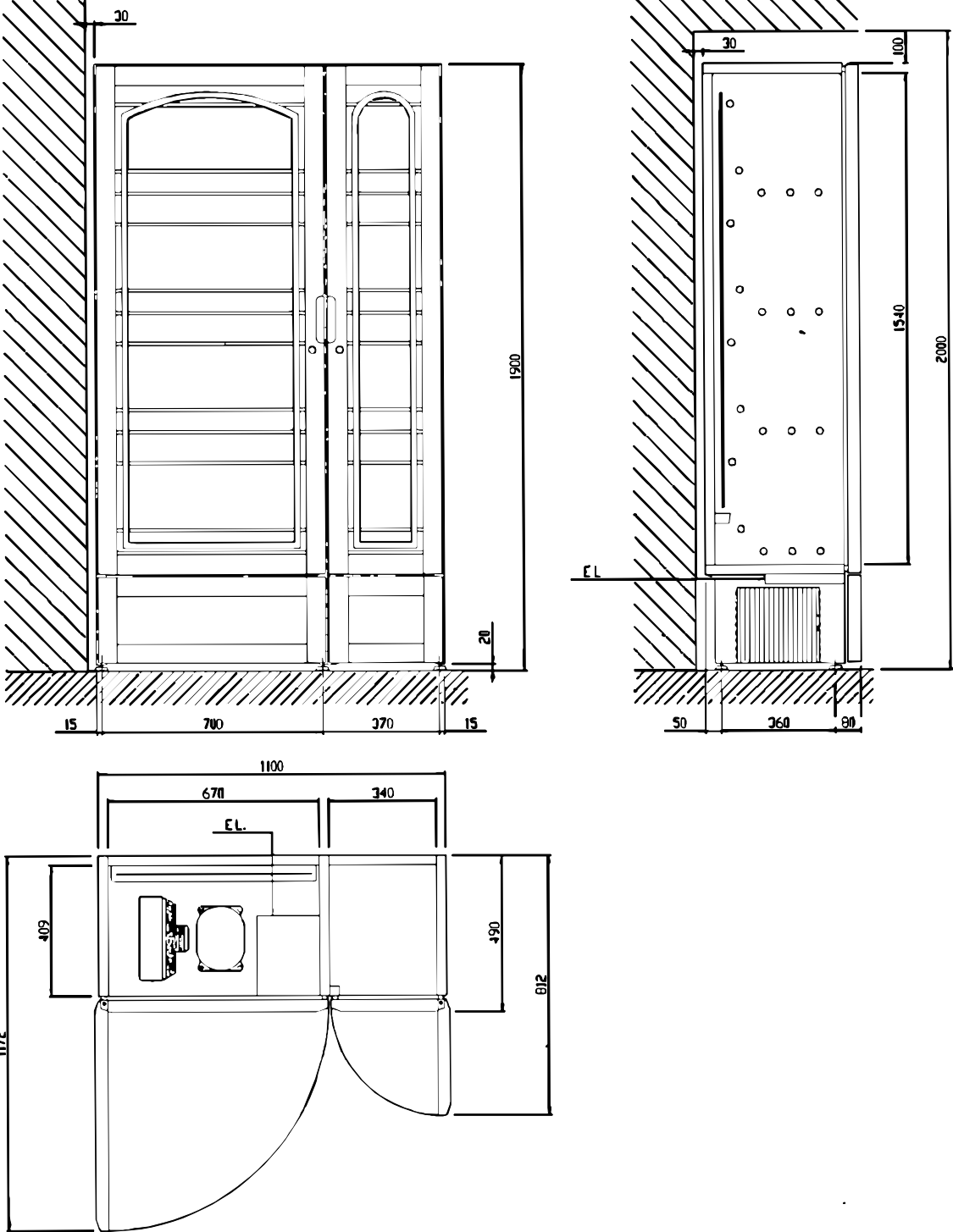


	Description
E	Thermostat
G	Thermostat
H	Indicator light
H1	Power indicator light
IG	Main switch
I1	Switch (lighting)
L	Line
M1	Compressor
M2	Condenser fan
M4	Fan
N	Neutral
PE	Earth point
S	Starter
T2	Ballast
W1	Fluorescent lamp

Installation drawing Dionisio



Installation drawing Bacco



## Technical specifications

---

Item	Model	Specification
Dimensions WxDxH	DI	830x480x1900 mm
Dimensions WxDxH	BA	1200x480x1900 mm
Capacity	DI	120 bottles
Capacity	BA	120+48 bottles
Climatic classification		N
Operating temperature	DI	+6...+12°C
Operating temperature, red wine compartment	BA	+6...+12°C
Operating temperature, white wine compartment	BA	+15...+20°C
Refrigeration capacity		733 W
Refrigerant		R134a
Power	DI	430 W
Power	BA	488 W
Current	DI	2,6 A
Current	BA	2,9 A
Refrigeration system		Static
Weight	DI	130 kg
Weight	BA	180 kg
Supply		~250V 16A 50Hz
Finishing		Walnut
		Oak