



O r i g i n s S e r i e s

Use and Care Guide

Beverage Center Model:

1075BEV



1075BEV

Introduction

Congratulations on your purchase of a U-Line refrigeration product. A pioneer in the field for more than 40 years, U-Line Corporation is the world's number one manufacturer of built-in, under-counter, specialty refrigeration and ice making products. U-Line dedicates 100% of its research and development to these products. The result: U-Line technology consistently leads the market with innovation, design, depth of product line and performance.

U-Line products are making life more convenient in homes, businesses, and hotels around the world. U-Line supports its products with a strong dealer network, and its commitment to quality even extends to environmentally safe packaging.

IMPORTANT

READ all of the instructions in this guide completely before operating the unit for the first time.

For future reference, keep this guide in a safe, accessible location. If you need additional information or assistance, please contact U-Line Corporation directly. Contact information appears on the rear cover of this guide.

If you have a problem with the operation of this product, the SERVICE section of this guide will assist you in quickly identifying common problems and provide information on possible causes and remedies. If your product needs service, contact U-Line directly.

Warranty Registration

Your U-Line Corporation Limited Warranty is located on the inside rear cover of this guide. To validate your warranty, the product and its original purchase date must be registered. A Warranty Registration Card has been included for this purpose in the package containing this manual. Complete and mail the Warranty Registration Card, or register your product online at www.U-LineService.com as soon as possible after purchase.

If your product registration is not on file and a request for warranty coverage is received, the date of sale to the U-Line Selling Dealer or Distributor will be established as the first date of warranty coverage for your product.

Please Record Your Model Information

When you request additional information or service, you will be asked for your products model and serial numbers. You can find this information on the serial plate located on the upper right or rear wall in the interior of your unit. This information also appears on the warranty registration card.



Figure 1. Serial Plate

Please record the model number (Figure 1), serial number (Figure 1), date of purchase, and dealer contact information for your U-Line product below:

Model Number:

Dealer Name:

Serial Number:

Dealer Address:

Purchase Date:

Dealer Telephone:

TABLE OF CONTENTS

Introduction	Inside Front Cover
Warranty Registration	Inside Front Cover
Please Record Your Model Information	Inside Front Cover
Safety Precautions	2
Safety Alert Definitions	2
General Precautions	2
Product Features	3
Origins Beverage Center	3
The Right Temperature for Wine	3
Operation	3
Air Flow	3
Initial Startup	3
Temperature Control	3
Normal Operating Sounds	4
Outdoor, Marine and RV Usage	4
Storage, Vacation, Moving	4
Product Disposal	4
Checking Product Temperature	4
Wine Stocking Recommendations	5
Wine Recommendations	5
Cleaning	7
Exterior Cleaning (As Required)	7
Interior Cleaning (As Required)	7
Maintenance	7
Defrosting	7
Condenser Cleaning	8
Leveling	8
Door Alignment Check and Adjustment	9
Grille Installation	9
Glass Shelf Removal/Installation	10
Light Bulb Replacement	10
Wine Rack Removal/Installation	10
Wood Trim Finishing	11
Service	12
Replacement Parts	12
Troubleshooting Guide	13
Warranty.....	Inside Back Cover

SAFETY PRECAUTIONS

IMPORTANT

- PLEASE READ** all instructions completely before attempting to install operate or service your unit.
- Proper installation procedures must be followed if this unit is being initially installed, or is moved to a new location after being in service. An **INSTALLATION GUIDE** for your unit, providing complete installation information is available from U-Line Corporation directly, and must be consulted before any installation is begun. U-Line contact information appears on the rear cover of this guide.
 - This unit requires connection to a grounded (three-prong), polarized receptacle that has been placed by a qualified electrician in accordance with applicable electrical codes.

Safety Alert Definitions

Safety items throughout this guide are labeled with a Danger, Warning or Caution based on the risk type:

DANGER

Danger means that failure to follow this safety statement will result in severe personal injury or death.

WARNING

Warning means that failure to follow this safety statement could result in serious personal injury or death.

CAUTION

Caution means that failure to follow this safety statement may result in minor or moderate personal injury, property or equipment damage.

General Precautions

Use this appliance for its intended purpose only and follow these general precautions along with those listed throughout this guide:

DANGER

RISK OF CHILD ENTRAPMENT. Before you throw away your old refrigerator or freezer, take off the doors and leave shelves in place so that children may not easily climb inside.

WARNING

SHOCK HAZARD - Electrical Grounding Required.

- Never attempt to repair or perform maintenance on the unit until the electricity has been disconnected.
- Never remove the round grounding prong from the plug and never use a two-prong grounding adapter.
- Altering, cutting of power cord, removal of power cord, removal of power plug, or direct wiring can cause serious injury, fire and/or loss of property and/or life and will void the warranty.
- Never use an extension cord to connect power to the unit.
- Always keep your working area dry.

CAUTION

- Use care when moving and handling the unit. Use gloves to prevent personal injury from sharp edges.
- If your model requires defrosting, **DO NOT** use any type of heater to defrost. Using a heater to speed up defrosting can cause personal injury and damage to the inner lining.

IMPORTANT

- Do not lift unit by door handle.
- Never install or operate the unit behind closed doors. Be sure front grille is free of obstruction. Obstructing free air flow can cause the unit to malfunction and may void the warranty.
- Failure to clean the condenser every three months can cause the unit to malfunction. This could void the warranty.
- Allow unit temperature to stabilize for 24 hours before use.
- If your model requires defrosting, never use an ice pick or other sharp instrument to help speed up defrosting. These instruments can puncture the inner lining or damage cooling unit.
- Use only genuine U-Line replacement parts. Imitation parts can damage the unit, affect its operation or performance and may void the warranty.

PRODUCT FEATURES

Origins Beverage Center

Model 1075BEV Beverage Center will accommodate up to 16 standard 750 mL bottles of your favorite wines on its two upper, 3/4 extendable, sliding wine racks. The Beverage Center also provides generous storage for non-wine beverages on two tempered shelves.

The Right Temperature for Wine

Your Beverage Center has been designed to provide two temperature zones within the cabinet so the specific storage requirements of your beverages can be satisfied. The upper wine rack zone maintains an approximate temperature of 45°F, and the lower shelf zone maintains an approximate temperature of 38°F.

NOTE: Product temperatures, not air temperatures, are referenced above.

- An interior light will illuminate automatically as the door is opened, providing easy visual identification of the contents. You can also select another mode of operation:

The interior light can be illuminated continuously while the door is closed, providing a visible display of the Beverage Center contents.

- The upper chrome wine racks have a maple front trim that adds an attractive appearance to this model. The wood facing may be stained or replaced in its entirety with other woods or manufactured products (such as Corian® or Sandstone).
- The wine racks slide out, and are 3/4 extendable, providing access to all wine bottles, including those located on the rear portion of the rack.
- This model features maintenance-free automatic (cycle) defrost.
- The Model 1075BEV is only available in stainless steel.
- The Model 1075BEV features a stainless steel door frame and hinges with black cabinet and grille.
- The door features a full length handle and tinted thermal glass that protects your wines from potentially harmful light rays while providing a very stylish appearance.
- The door is not field-reversible.

Features and specifications are subject to change without notice.

OPERATION

Air Flow

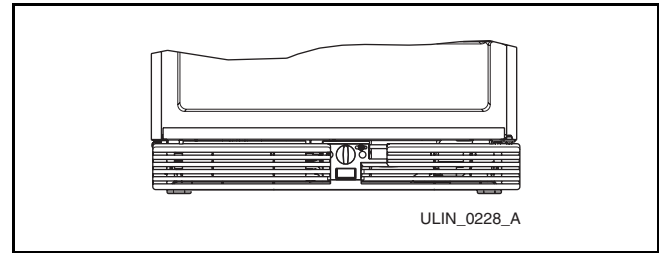


Figure 1

IMPORTANT

Proper air flow (Figure 1) is required for your unit to operate at its highest efficiency. A grille, located in the base of the unit, must not be blocked at any time, or your unit will not perform as expected.

Initial Startup

All U-Line units are shipped with controls that are preset. No initial adjustments are required.

IMPORTANT

U-Line recommends the unit be allowed to run overnight prior to loading with product.

To turn the unit off, turn the controller knob located in the center of the grille counterclockwise until a “click” is heard. It may take some force to get the control to “click”.

To turn the unit on, turn the controller knob located in the center of the grille to a MID setting, number 3 or 4 on the controller knob.

Temperature Control

ADJUSTING TEMPERATURE

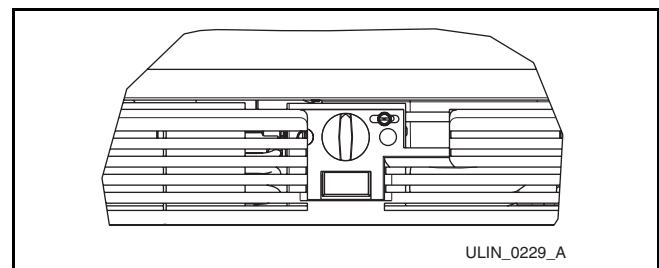


Figure 2

Adjust the temperature by turning the numbered dial (Figure 2) in small increments.

Many factors can affect the internal temperature of the cabinet. They include:

- Temperature setting.

- Ambient temperature where installed.
- The number of times and length of time the door is opened and closed.
- Installation in direct sunlight or near a heat source.

Normal Operating Sounds

All models incorporate rigid foam insulated cabinets to provide high thermal efficiency and maximum sound reduction for its internal working components. In spite of this technology, your model may make sounds that are unfamiliar.

Normal operating sounds may be more noticeable because of the unit's environment. Hard surfaces such as cabinets, wood/vinyl/tiled floors and paneled walls have a tendency to reflect normal appliance operating noises.

Common refrigeration components, and a brief description of the normal operating sounds they make, are listed below.

NOTE: Your product may not contain all of the components listed.

- Compressor: The compressor makes a hum or pulsing sound that may be heard when it operates.
- Evaporator: Refrigerant flowing through an evaporator may sound like boiling liquid.
- Condenser Fan: Air moving through a condenser may be heard.
- Automatic Defrost/Drain Pan: Water may be heard dripping or running into the drain pan when the unit is in the defrost cycle.

Outdoor, Marine and RV Usage

Some U-Line models are designed to operate in outdoor, marine and RV environments. For best performance, keep the unit out of direct sunlight.

- If the unit will be shut off for five days or more, prop door open to allow for air circulation and prevent mold and mildew.

IMPORTANT

If the ambient temperature is expected to drop below 45°F, turn off and unplug unit, and drain all water from the unit to prevent freezing damage not covered by the warranty.

- High ambient temperatures (110°F or higher) may reduce the unit's ability to reach low temperatures.

Storage, Vacation, Moving

If the unit will not be used for an extended period, or otherwise stored, follow these steps completely:

WARNING

Electrical Shock Hazard. Disconnect power before servicing. Before operating, replace all panels. Failure to do so may result in death or electrical shock.

1. Remove all consumable contents from the unit.
2. Disconnect the power cord from its outlet, and leave it disconnected until the unit is returned to service.
3. Clean and dry the interior of the cabinet (See CLEANING AND MAINTENANCE: INTERIOR CLEANING).
4. During periods of non-use, the cabinet must remain open to prevent the formation of mold and mildew. Open door a minimum of 2 in. (5 cm) to provide the necessary ventilation.

Product Disposal

If the unit is being removed from service for disposal, check and obey all Federal, State and/or Local regulations regarding the disposal and recycling of refrigeration appliances, and follow these steps completely:

1. Remove all consumable contents from the unit.
2. Disconnect power to the unit and unplug the power cord from its outlet.

DANGER

RISK OF CHILD ENTRAPMENT. Before you throw away your old refrigerator or freezer, take off the doors and leave shelves in place so that children may not easily climb inside.

3. Remove the cabinet door.

Checking Product Temperature

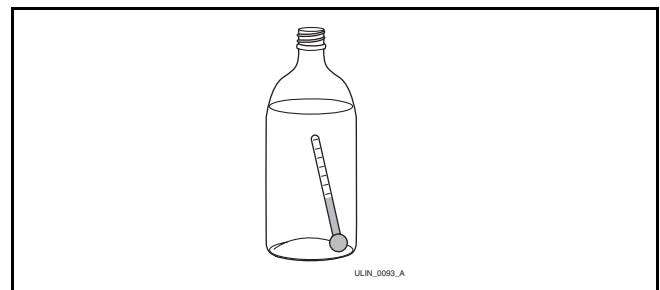


Figure 3

IMPORTANT

U-Line recommend a set temperature of 38°F on all refrigerators.

To check the actual temperature in you unit, insert an accurate thermometer into a plastic (non-breakable) bottle that is partially filled with water. Tighten the bottle cap securely (**Figure 3**).

Place the bottle in the desired area for 24 hours. Refrain from opening the unit during the testing period. After 24 hours, check the temperature control in a small increment (See ADJUSTING TEMPERATURE).

Factors which affect the internal temperatures of the cabinet include:

- Temperature setting.
- Ambient temperature where installed.
- The number of times and length of time a door is opened and closed.
- The amount of time the internal light is illuminated. (This affects primarily product on top rack or shelf.)
- Installation in direct sunlight or near a heat source.

Wine Stocking Recommendations

Specially designed wine racks allow for the proper horizontal storage of wine. The bottles are properly positioned so the wine remains in contact with the cork to assure that the cork does not become dry.

1. The wine racks should be stocked staggering the bottles as shown (Figure 4).

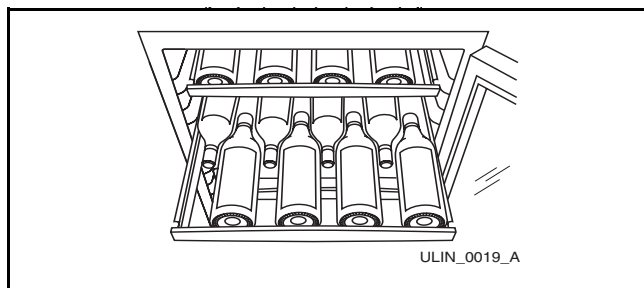


Figure 4

NOTE: After stocking, allow unit to run for 24 hours to stabilize product temperatures.

2. Repeat Step 1 to stock the next higher rack, and continue until all racks are filled (Figure 4).

Wine Selections Suggestions

Selecting the right wine for the right occasion can sometimes be a seemingly awkward or difficult task for the beginning wine enthusiast. We would therefore like to present you with a few suggestions which may provide a little more confidence and enjoyment when choosing and serving your wines.

When selecting wines, keep an open mind and do not be afraid to be adventurous. Do not view the subject of wine so seriously it discourages you from learning and discovering for fear of embarrassment if something is incorrect. Wine is best viewed as a hobby and enjoyed.

When assembling your collection, try not to become obsessed with "Vintages." Although a chart can be a useful tool, generalizations about a specific year have led more than one collector to disappointment. In many instances an "Off Year" will provide a better value and more drinking enjoyment.

The primary guideline to the subject of wine is your own palate. Do not be afraid to make mistakes. Experiment, discover, but most of all, enjoy yourself and your new U-Line product.

SUGGESTIONS FOR MATCHING FOOD AND WINE

Although there are no hard fast rules for matching wine to food, observe some guidelines. Delicate dishes should be accompanied by lighter more delicate wines. Full-flavored foods should be matched with fuller-bodied wines.

As a general rule, one should aim to ascend in flavor and quality of wines served.¹

Serve a:	Before a:
DRY wine	SWEET wine
WHITE wine	RED wine
YOUNG wine	OLD wine
LIGHT-BODIED wine	FULL-BODIED wine

Any step back in quality will be noticed. If a fine wine is tasted prior to a lesser wine, many of the fine wine's subtle qualities may be missed.

COMMON FOOD AND WINE MATCHES

Foods	Wines
Fish, Shell Fish, Crab, Oysters	Dry White Wines, Light Sparkling or Extra Dry Champagne
Beef, Venison	Full-Bodied Red Wines
Pork, Veal, Lamb and Poultry	Light-Bodied Red Wines
Fruit	Sweet White and Sparkling Wines

GUIDE TO COMMON STYLES OF WINE

Red Wines		
Full-Bodied Dry	California French Italian	Zinfandel, Cabernet Rhone, Chateauf-neuf-du-Pape Barbaresco, Barolo
Medium-Bodied Dry	California French	Pinot Noir Bordeaux, Burgundy
Light-Bodied Dry	French Italian	Beaujolais Chianti, Bardolino
White Wines		
Full-Bodied Dry	California French	Chardonnay Montrachet, Meursault Puligny-Montrachet
Medium-Bodied Dry	California French	Sauvignon-Blanc Pouilly-Fuisse, Sancerre, Vouvray, Graves
Light-Bodied Dry	French	Chablis, Muscadet, Pouilly-Fume
Full-Bodied, Very Sweet	Germany France Hungary	Beerenauslese Sauternes Tokay
Medium-Bodied, Semi-Sweet	California Germany	Gewurtztraminer Liebfraumlch
Light-Bodied Off Dry	Germany	Rhine, Mosel, Riesling

COMMON TASTING TERMS

Terminology	Description
Acidity	A critical element of wine that is responsible for preserving the wines freshness. Excess acidity results in an overly tart and sour wine.
Balance	A desired trait where tannin, fruit and acidity are in total harmony. Wines with good balance tend to age gracefully.
Body	The weight and presence of wine in the mouth provided by the alcohol and tannin level. Full-bodied wines tend to have this strong concentration.
Bouquet	The blending of a wine's aroma within the bottle over a period of time, caused by volatile acidity.
Complex	A subjective term often used in tasting. A wine is said to be complex if it offers a variety of flavors and scents that continue to evolve as it develops.
Flabby	A wine that lacks structure, or is heavy to the taste, lacks acidity.
Full-Bodied	Wine high in alcohol and extract, generally speaking, fills the mouth, powerful.
Lean	Generally describes wines that are slim, lacking of generosity or thin.
Oaky	A desirable flavor imparted to wine if done in moderation. Most wines are aged in oak barrels one to three years, thereby receiving this toasty oak characteristic. However, if a weak wine is left in contact too long with an oak barrel it will tend to be overpowered with an oaky taste.
Tannin	Tannins are extracted from the grape skins and stems and are necessary for a well-balanced red wine. Tannins are easily identified in wine tasting as the drying sensation over the gums. Tannins generally fade as a wine ages.

CLEANING

Exterior Cleaning (As Required)

VINYL CLAD

- Surfaces may be cleaned with a mild detergent and warm water solution. Do not use solvent-based or abrasive cleaners. Use a soft sponge and rinse with clean water. Wipe with a soft, clean towel to prevent water spotting.
- Clean any glass surfaces with a non-chlorine glass cleaner.

STAINLESS STEEL

- Stainless steel surfaces and components can discolor when exposed to chlorine gas, pool chemicals, salt water or cleaners with bleach.
- Keep your stainless steel unit looking new by cleaning with a good quality all-in-one stainless steel cleaner/polish on a monthly basis. For best results use Claire® Stainless Steel Polish and Cleaner, which can be purchased from U-Line Corporation (P/N 173348). Comparable products are acceptable. Frequent cleaning will remove surface contamination that could lead to rust. Some installations may require cleaning on a weekly basis.
- **Do not clean with steel wool pads.**
- **Do not use cleaners that are not specifically intended for stainless steel on stainless steel surfaces (this includes glass, tile and counter cleaners).**
- If any surface discoloring or rusting appears, clean it quickly with Bon-Ami® or Barkeepers Friend Cleanser® and a non-abrasive cloth. Always clean in the direction of the grain. Always finish this process with Claire Stainless Steel Polish and Cleaner or comparable product to prevent further problems.
- **Using abrasive pads such as Scotchbrite™ will cause the graining in the stainless steel to become blurred.**
- Rust that is not cleaned up promptly can penetrate into the surface of the stainless steel and complete removal of the rust may not be possible.

Interior Cleaning (As Required)

- Disconnect power to the unit. Clean the interior and all removed components using a mild non-abrasive detergent and warm water solution applied with a soft sponge or non-abrasive cloth. Rinse the interior using a soft sponge and clean water.
- **Do not use any solvent-based or abrasive cleaners. These types of cleaners may transmit taste to the interior products and damage or discolor the interior.**

MAINTENANCE

Proper maintenance of your U-Line product will ensure efficiency, top performance and long life. The maintenance intervals listed are based on normal conditions. You may want to shorten the intervals if you have pets or other special considerations.

Defrosting

AUTOMATIC (CYCLE) DEFROST MODELS

Automatic defrost models do not produce frost in normal operating conditions. However, a frost pattern may be noticed on the interior walls if the unit is repeatedly opened in a high heat or high humidity location. If this frost pattern does not clear within 24 hours, your unit will require manual defrosting.

WARNING

DO NOT use any type of electrical heating device, ice pick, knife or other sharp instrument to defrost; this could damage the inner lining or refrigeration system and void the warranty.

IMPORTANT

The drain pan was not designed to capture the water created when manually defrosting. To prevent water from overflowing the drain pan, place towels or other absorbent materials over the interior drain trough, under the evaporators (Figure 5), before defrosting.

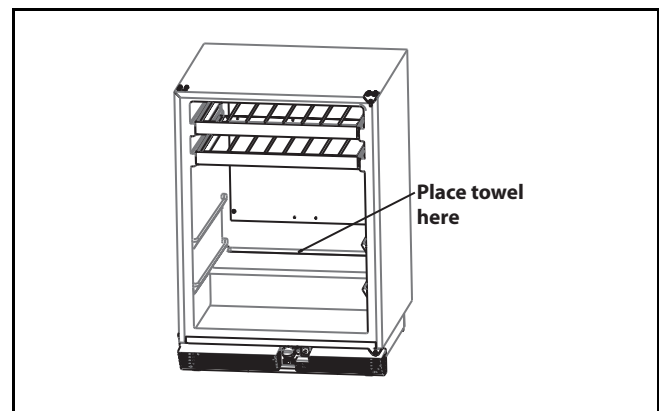


Figure 5

To defrost:

1. Turn unit off.
2. Remove all products from the interior and prop the door in an open position (2 in. (5 cm) minimum).
3. Allow the frost to completely melt naturally. Clean the interior and all removed components using a mild non-abrasive detergent and warm water solution applied with a soft sponge or non-abrasive cloth.

NOTE: DO NOT use any solvent-based or abrasive cleaners. They will discolor or damage the interior.

4. Dampen a soft sponge or non-abrasive cloth in clean water and wipe down the cabinet interior and removed components to remove any detergent residue. Rinse the sponge or cloth in clean water and repeat as necessary until the cabinet and components are clean.
5. When the interior is dry, turn unit back on.

Condenser Cleaning

INTERVAL - EVERY THREE MONTHS

To maintain operational efficiency, keep the front grille free of dust and lint and clean the condenser every three months. Depending on environmental conditions, more or less frequent cleaning may be necessary.

WARNING

Disconnect electric power to the unit before cleaning the condenser.

WARNING

DO NOT touch the condenser fins. The condenser fins are SHARP and can be easily damaged.

IMPORTANT

DO NOT use any type of cleaner on the condenser unit.

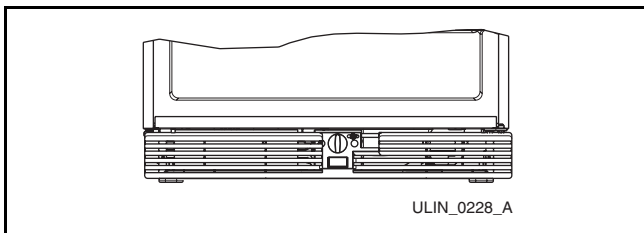


Figure 6

1. Disconnect electrical power to the unit.
2. Remove the control knob (**Figure 6**) by pulling it straight out, away from the grille.
3. Remove screws from the grille and remove grille. Save the screws.

4. Clean the condenser coil (**Figure 7**) using a soft brush with a “combing” action or vacuum cleaner. Do not touch condenser coil.

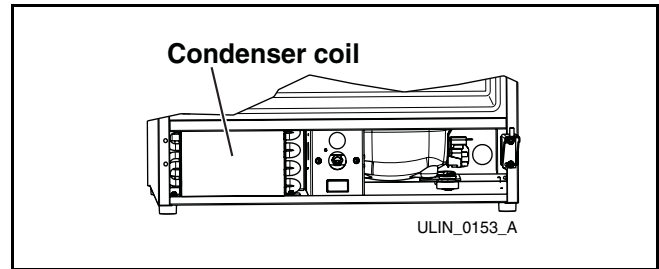


Figure 7

5. Place the two hook-hinges (**Figure 8**) located on the rear bottom side of the grille onto the front lip of the unit base. Swing the grille up into position, and align the screw hole on the grille to the grille screw hole on the cabinet.

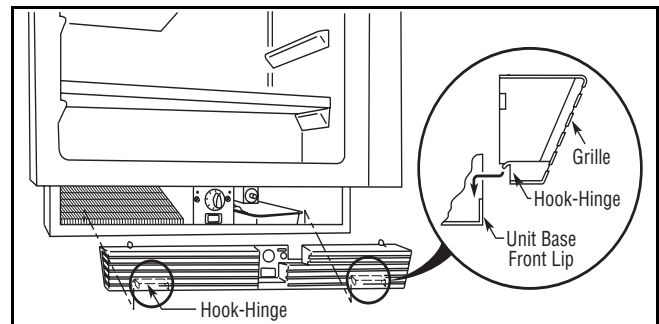


Figure 8

6. Insert the screw. Do not overtighten.
7. Reconnect power to the unit.

Leveling

It is important that units equipped with adjustable feet are level, for proper door and ice maker (if equipped) operation.

To level units with adjustable feet:

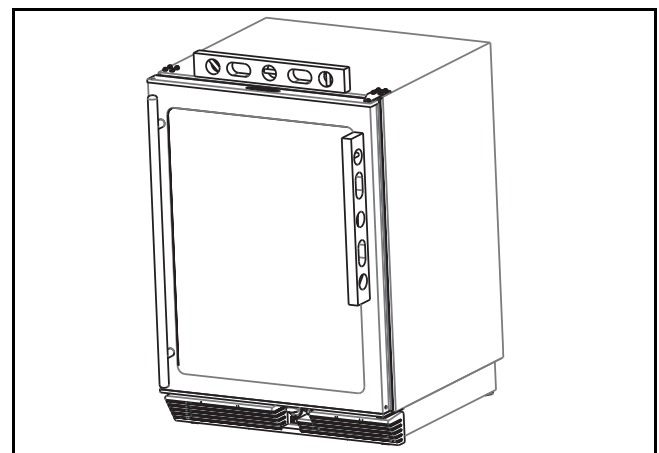


Figure 9

1. Use a level to check the levelness of the unit from front to back and from side to side. Level should be placed along top edge and side edge as shown (**Figure 9**).

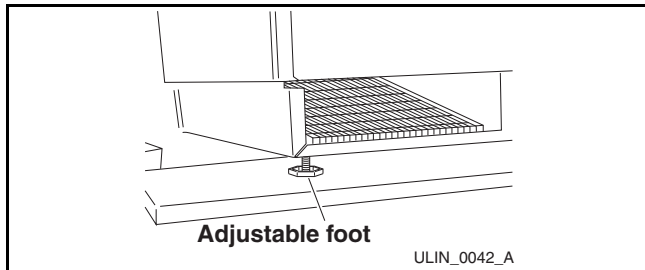


Figure 10

2. If the unit is not level, adjust the feet on the corners of the unit as necessary (**Figure 10**).
3. Check the levelness after each adjustment and repeat the previous steps until the unit is level.

NOTE: If the room floor is higher than the floor in the cut-out opening, adjust the rear feet to achieve a total unit rear height of 1/8" less than the opening's rear height. Shorten the unit height in the front by adjusting the front feet. This allows the unit to be gently tipped into the opening. Readjust the front feet to level the unit after it is correctly positioned in the opening.

Door Alignment Check and Adjustment

IMPORTANT

When properly aligned:

- The door gasket should be firmly in contact with the cabinet all the way around the door (no gaps). Carefully examine the door gasket to ensure that it is firmly in contact with the cabinet.
- The door gasket will be firmly in contact with the perimeter of the cabinet and not pinched on the hinge side of the door.

NOTE: It may be necessary to remove the grille to access lower hinge screws.

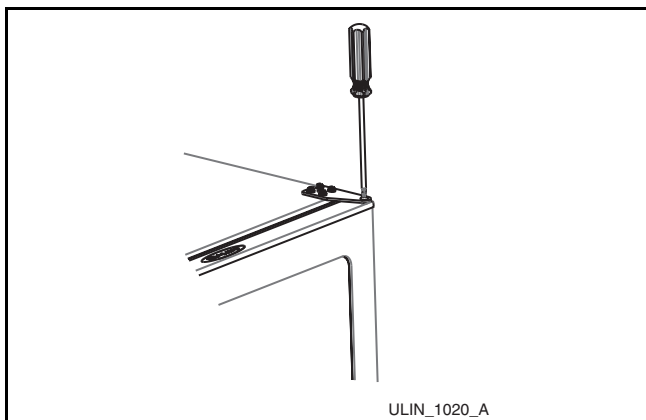


Figure 11

1. Loosen (do not remove) top (**Figure 11**) and bottom hinge screws.
2. Align door squarely with cabinet.
3. Make sure gasket is firmly in contact with cabinet all the way around the door (no gaps).
4. Tighten bottom hinge screws.
5. Tighten top screws.

Grille Installation

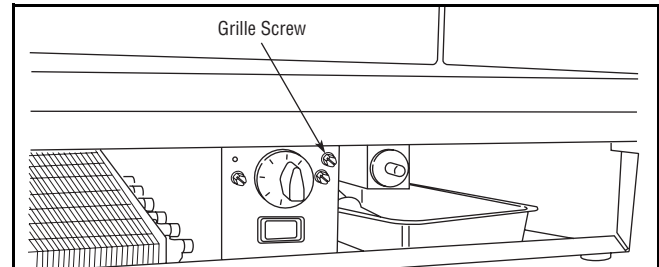


Figure 12

1. Locate and remove the grille screws from cabinet, using a standard blade screwdriver (or a 1/4" nutdriver) (**Figure 12**).
2. Remove the control knob by pulling it away from the cabinet.
3. Identify the grille screw hole on the grille itself. It is located toward the top of the middle recessed section of the grille.
4. Place the two hook-hinges (located on the rear bottom side of the grille) onto the front lip of the unit base (**Figure 13**). Swing the grille up into position, aligning the screw hole on the grille to the screw hole on the cabinet.
5. Insert the screw. Do not overtighten.
6. Reinstall control knob.

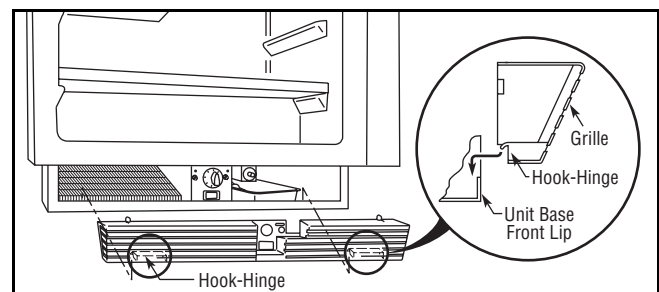


Figure 13

Glass Shelf Removal/Installation

Slide the shelves onto lower sets of ribs, making sure the decorative graphics are on the underside of the shelves (**Figure 14**).

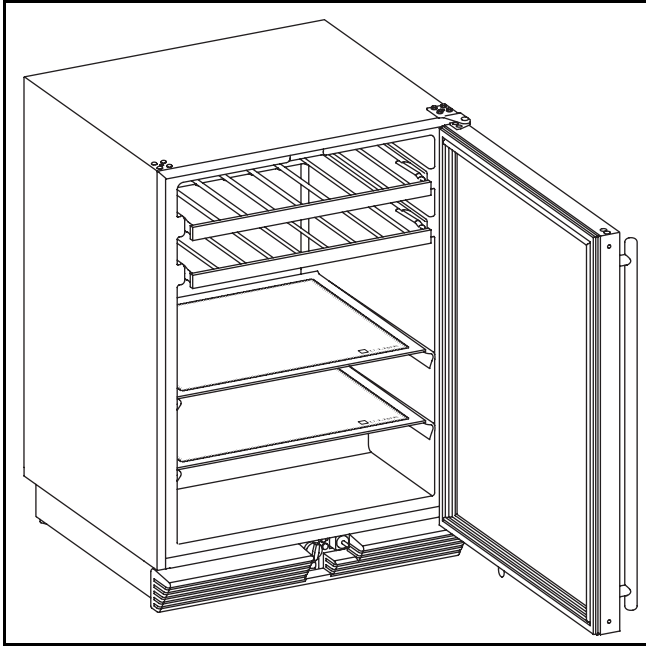


Figure 14

IMPORTANT

- Make sure the shelves are inserted fully into the unit.
- The white edge strip toward the rear prevents cans and bottles from freezing against the cold evaporator.

Light Bulb Replacement

To replace the light bulb in your U-Line unit:

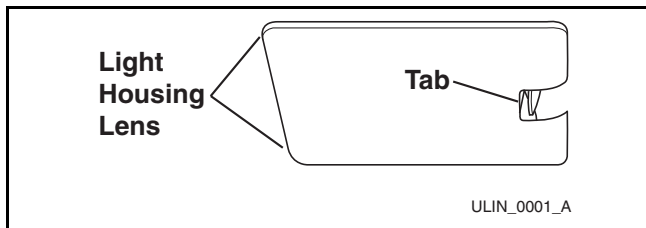


Figure 15

1. Grasp the edges of the light housing lens opposite the exposed tab and gently push the lens toward the tab (**Figure 15**).
2. Pull the edge of the lens down and swing it out of the light housing.

IMPORTANT

ALWAYS use a genuine U-Line replacement bulb (P/N 31317) in the light housing. Use of any other bulb within the housing will generate excessive heat, causing damage to the light housing and cabinet interior, and will compromise the precise temperature control of your unit.

3. Replace the bulb only with a genuine U-Line P/N 31317 replacement.
4. Replace the lens by first inserting the tab side back into the housing at a slight angle. While gently pushing the lens towards the tab end, push the free end up into the housing, and release when you will hear a snap/click.

Wine Rack Removal/Installation

To remove a rack from the cabinet:

1. Grasp the end of the rack, and gently slide it out until it stops.
2. Remove any bottles stored on the rack.
3. Press the left rack release lever (**Figure 16**) down, and at the same time, lift the corresponding right rack release lever up, and pull the rack out until it is free of the tracks and the cabinet.

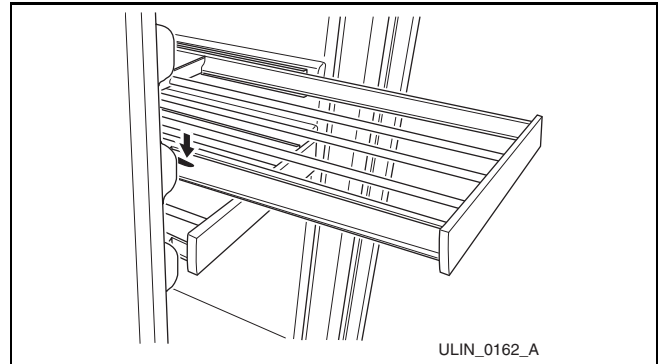


Figure 16

IMPORTANT

Do not remove the track side rails from the cabinet.

To insert a rack in the cabinet:

1. Align the left and right rack channels with the tracks in the cabinet, and ensuring an even track engagement on both sides, gently push the rack into the cabinet until it stops.
2. Before reloading the rack, ensure proper operation of the travel stops in the left and right track rails by pulling the rack out gently until it completely stops.

Wood Trim Finishing

Interior components of your U-Line unit are equipped with a natural wood trim for appearance and durability. Although this wood trim has been coated with a clear sealer at the factory, it is recommended that the trim be stained (if desired), and receive a final finish coating prior to the unit going into full-time service.

WARNING

To prevent permanent damage to the inner liner of your unit, the wood trim MUST be removed from the unit for staining and/or finishing. Allow stain/finish to dry thoroughly (at least 24 hours per coat) in accordance with the product manufacturer's instructions prior to reinstallation. Failure to do so may cause the inner liner of the unit to have a permanent odor, which is not covered by the warranty.

If staining the trim is desired, it must be done before the application of any type of final finish. Review the following staining/final finish and final finish-only guidelines when staining/ and or sealing the wood to ensure proper adhesion and durability of the finish.

NOTE: Glass in door is tinted. Stain may look darker when door is closed.

STAINING AND FINAL FINISH APPLICATION

1. Remove all screws securing wood trim to interior components, and remove the trim from the cabinet interior.

NOTE: Your model may contain an electronic display panel in the lowest level trim piece. After removing the trim screws, and gently pulling the trim from its location, a wiring harness connector will become visible. Unplug the connector, and remove the trim from the interior.

IMPORTANT

DO NOT use oil-based stains on wood trim. Vapors from oil-based stains will permanently penetrate the liner and will not dissipate over time.

2. Apply Minwax® Water-Based Wood Stain to wood with a synthetic bristle brush or a foam applicator. Allow

stain to penetrate approximately three minutes. Before the stain is dry, take a stain dampened rag and remove any excess stain remaining. Wipe in the direction of the grain with medium pressure to achieve the desired stain color.

3. After two hours, repeat step 2. This will even out the color of the wood.
4. Allow stain to dry for a minimum of three hours before applying the final finish.
5. If desired, sand the wood with very fine sandpaper to smooth the surface after the staining process.
6. Remove all dust from the wood, and apply one coat of Minwax® Polycrylic® Protective Finish using a synthetic bristle brush to the wood. This finish should be applied in a thin coat following the direction of the grain. Apply the finish to the back and sides of the wood first, and allow it to dry for two hours. Apply the finish to the front side of the wood next, and allow it to dry for two hours. Sand with very fine 220 grit sandpaper. Apply two additional coats of the finish in the same manner, but do not sand the trim after the final third coat is applied.
7. Allow the final coat to dry for 24 hours before reinstalling the trim to the cabinet interior components.

FINAL FINISH-ONLY APPLICATION

1. Remove all screws securing wood trim to interior components, and remove the trim.
2. Lightly scuff sand the wood trim with 280 or finer grit sandpaper.
3. Remove sanding dust with a clean, dry cloth.
4. The factory-applied seal is compatible with virtually all finishes. A low odor, water clean up, quick-drying finish such as Minwax® Polycrylic® Protective Finish is recommended (Minwax® Polycrylic® is an ultra fast-drying water-based finish). Apply a thin coat of a clear, protective finish, following the container label directions.
5. Lightly sand and reapply if desired.
6. Allow the final coat to dry for 24 hours before reinstalling the trim to the cabinet interior component.

SERVICE

BEFORE CALLING FOR SERVICE

If your U-Line product appears to be malfunctioning, read through the OPERATION section of this guide to ensure that the function of all controls are clearly understood. If the malfunction persists, the TROUBLESHOOTING GUIDE in this guide will assist you in quickly identifying common problems, and provide information on possible causes and remedies. Most often, this will resolve the problem without the need to call for service.

IF SERVICE IS REQUIRED

If you do not understand a troubleshooting remedy, or your product needs service, contact U-Line Corporation directly. Contact information appears on the rear cover of this guide.

You will be asked for your product Model and Serial Numbers. This information should be recorded inside the front cover of this guide, following the products original purchase. It also appears on the Model and Serial number plate located on the upper right or rear wall of the interior of your product.

Replacement Parts

When you need replacement parts, always request that genuine U-Line replacements be used. U-Line products have been designed and engineered using components that work efficiently, and provide superior service life and performance. The use of aftermarket parts or components may affect the safety, operation, performance or durability of your product, and may also void its warranty.

TROUBLESHOOTING GUIDE

DANGER

ELECTROCUTION HAZARD

Never attempt to repair or perform maintenance on the unit until the main electrical power has been disconnected.

PROBLEM	POSSIBLE CAUSE	REMEDY
Unit does not operate.	No electrical supply.	Plug unit in or check circuit breaker.
No interior light	Loose or burned out bulb	Tighten or replace bulb (See MAINTENANCE; LIGHT BULB REPLACEMENT).
Light won't go out when door is closed.	Light on/off switch is turned to ON.	Turn switch to OFF (see OPERATION).
Unit not cold enough.	Light staying on.	Adjust door (see MAINTENANCE, DOOR ALIGNMENT).
	Door gasket not sealing properly.	Adjust door (see MAINTENANCE, DOOR ALIGNMENT).
	Dirty condenser coils	Clean condenser (See MAINTENANCE; CONDENSER CLEANING).
	Air flow to front grille blocked.	Air flow must not be obstructed to front grille. (See OPERATION).
	High ambient air temperature or exposure to direct sunlight.	Reposition unit.
	Temperature not cold enough.	Set control to a cooler setting (see OPERATION). Allow 24 hours for temperature to stabilize.
Unit is too cold.	Control set too cold	Set control to a warmer setting (See OPERATION). Allow 24 hours for temperature to stabilize.
The unit frosts up.	High ambient temperatures or humidity	Defrost unit manually (See MAINTENANCE; DEFROSTING).
	Door gasket not sealing. Door left open.	Adjust door (See MAINTENANCE; DOOR ALIGNMENT).
Freezing product.	Product touching evaporator in back of unit.	Move product away from evaporator; make sure it is not touching evaporator.

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U-Line Corporation Limited Warranty

U-Line Corporation warrants each U-Line product to be free from defects in materials and workmanship for a period of one year from the date of purchase; and warrants the sealed system (consisting of the compressor, the condenser, the evaporator, the hot gas bypass valve, the dryer and the connecting tubing) in each U-Line product to be free from defects in materials and workmanship for a period of five years from the date of purchase. During the initial one-year warranty period for all U-Line products U-Line shall: (1) at U-Lines option, repair any product or replace any part of a product that breaches this warranty; and (2) for all Marine, RV and Domestic U-Line products sold and serviced in the United States (including Alaska and Hawaii) and Canada, U-Line shall cover the labor costs incurred in connection with the replacement of any defective part. During years two through five of the warranty period for the sealed system, U-Line shall: (1) repair or replace any part of the sealed system that breaches this warranty; and (2) for all Marine, RV and Domestic U-Line products sold and serviced in the United States (including Alaska and Hawaii) and Canada, U-Line shall cover the labor costs incurred in connection with the replacement of any defective part of the sealed system. All other charges, including transportation charges for replacements under this warranty and labor costs not specifically covered by this warranty, shall be borne by you. This warranty is extended only to the original purchaser of the U-Line product. The Registration Card included with the product should be promptly completed by you and mailed back to U-Line or you can register on-line at www.U-LineService.com.

The following are excluded from this limited warranty: installation charges; damages caused by disasters or acts of God, such as fire, floods, wind and lightning; damages incurred or resulting from shipping, improper installation, unauthorized modification, or misuse/abuse of the product; customer education calls; food loss/spoilage; door and water level adjustments (except during the first 90 days from the date of purchase); defrosting the product; adjusting the controls; door reversal; or cleaning the condenser.

If a product defect is discovered during the applicable warranty period, you must promptly notify either the dealer from whom you purchased the product or U-Line at P.O. Box 245040, Milwaukee, Wisconsin 53224 or at 414-354-0300. In no event shall such notification be received later than 30 days after the expiration of the applicable warranty period. U-Line may require that defective parts be returned, at your expense, to U-Lines factory in Milwaukee, Wisconsin, for inspection. Any action by you for breach of warranty must be commenced within one year after the expiration of the applicable warranty period.

This limited warranty is in lieu of any other warranty, express or implied, including, but not limited to any implied warranty of merchantability or fitness for a particular purpose; provided however, that to the extent required by law, implied warranties are included but do not extend beyond the duration of the express warranty first set forth above. U-Lines sole liability and your exclusive remedy under this warranty is set forth in the initial paragraph above. U-Line shall have no liability whatsoever for any incidental, consequential or special damages arising from the sale, use or installation of the product or from any other cause whatsoever, whether based on warranty (express or implied) or otherwise based on contract, tort or any other theory of liability.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



For General Inquiries:

P.O. Box 245040
Milwaukee, Wisconsin
53224-9540 U.S.A.
Phone (800) 779-2547
FAX (414) 354-5696
www.U-Line.com

For Service and Parts Assistance:

Phone (800) 779-2547
(414) 354-0300
FAX (414) 354-5696
Email:
OnLineService@U-Line.com
www.U-LineService.com
E-mail:
OnlineParts@u-line.com

Origins Series

For more than four decades, U-Line has distinguished itself as the leader in built-in under-counter ice making, refrigeration and wine storage appliances.

An INSTALLATION MANUAL for your unit, providing complete installation information, is available for download at www.U-Line.com. Information for custom panel inserts per model, including panel size, and instructions are available by visiting www.U-Line.com.

When you need replacement parts, always request genuine U-Line replacements be used. Visit www.U-Line.com to locate a parts distributor in your area.

Echelon Series / Origins Series

U-Line Corporation, located in Milwaukee, WI, is a family operated manufacturer of built-in undercounter ice makers, Combo® ice maker/refrigerators, Wine Captain® wine storage units, refrigerators, refrigerated drawers and refrigerator/freezers.