

## **IMPORTANT NOTICE CONCERNING SOBRA PRODUCTS (16 AND 28 BOTTLES)**

The temperature may vary inside between what has been set and what is on the screen because the sensor (which indicates the temperature) is inside the fan mechanism in the bottom, in the coolest part of the wine cooler. The fan propels fresh air always at the same temperature on the probe. What makes it possible for the temperature to vary is the frequency to which the ventilator pushes the air in the wine cooler. In the 2/3 of the top shelves, the temperature is really what has been requested (may vary from 1 or 2 degrees).

With an ambient temperature lower than 21 degrees, the set temperature may not be reached. If the client hasn't placed bottles inside, we suggest putting a minimum of 30% of the capacity. Without bottles, the fan takes the air already cold inside the wine cooler and cools it again. With bottles, the cold air coming from the fan moves around the bottles and loses its coldness before being cooled again by the fan.

Advise the customers to place the red wines in the top shelves of the wine cooler and the whites or the reds that will be consumed later in the bottom. The ideal temperature for red wines conservation is between 10 and 14 degrees; it's the temperature in the bottom of the storeroom.

**Before proceeding to an exchange or if you have a question, please contact:**

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