

LACARAF

Fine Wine at its Finest / Une expérience unique



USER MANUAL / MANUEL UTILISATEUR

Warranty registration



Scan the QR code with
your Smartphone

Quick Start-up Video Tutorial



Scan the QR code with
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Visit the LACARAF website support link below
to access product video, manual and product support information
www.lacaraf.com/support/manuals-documentation/

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01 | Unboxing LACARAF

Congratulations, you have just acquired a LACARAF Decanting System. LACARAF is a revolutionary instrument that allows users to enjoy every wine at its exact point of harmony, where its full expression can unfold, and hold it there until the last drop.

To get the best possible use out of it and to avoid any disappointment due to improper use, we strongly recommend reading this manual carefully. Additional information for high performance use is available on the website

www.lacaraf.com/support/manuals-documentation/

THE LACARAF WOODEN CRATE CONTAINS:



Custom Handblown
Crystal Decanter



Base



Thermal capsule (s)



Charger



Manual

02 | 02 Discover the LACARAF Decanting System

LACARAF brings a wine or spirit to life by unlocking its ultimate expression through precision-guided temperature control.

LACARAF carries an on-board electrical energy reserve (rechargeable batteries) and a cold reserve in the thermal capsule, which is placed in the freezer beforehand. It can therefore operate on the table completely autonomously. It is cordless and fanless, and therefore silent.

Its operating principle is based on patented thermal technologies used in space programs that regulate the thermal exchanges between the thermal capsule and the wine. As these exchanges are bidirectional, the wine can be either cooled or warmed.

Runtime is limited both by the battery autonomy and by the thermal capsule autonomy. The LACARAF Decanting System has been designed so that, in most cases, these two autonomies are sufficient to up to 3 hours per sitting. The shorter autonomy is generally that of the thermal capsule, provided the appliance is used with fully charged batteries at the outset. This is always assumed throughout this manual.

It is therefore strongly recommended to charge the batteries fully before use. So that LACARAF is always ready for use, it is advisable to recharge the batteries after a session. If a long period elapses between two sessions, the batteries will partially discharge - this is normal. In that case, it is advisable to fully recharge the batteries just before use in order to guarantee the best possible autonomy.

The user interface, consisting of a very discreet LCD screen and two flush push buttons, allows for a bilingual display - English or French - configurable by the user. The user can also choose to display temperatures in °C or °F.

03 | Components and Glossary

- ① Crystal Decanter
- ② LACARAF Base
- ③ Display
- ④ Push-buttons PB + and PB -
- ⑤ Bottom cover (not visible in the illustration)
- ⑥ Thermal capsule
- ⑦ Charger
- ⑧ European Plug Adaptor
- ⑨ Base connector



PB +, PB -	Push-button + and -
Charger	AC/DC adapter with charging function
Freezer	Freezer 0 / -40 °F (-18 / -40 °C)
Automatic shutdown	Automatic shutdown when • the cold reserve in the thermal capsule is depleted • the battery charge runs out
Reaching phase	Phase during which the wine is brought to temperature
Holding phase	Phase during which the wine is held at temperature
Desired service temperature	Desired wine temperature in the decanter = Required wine temperature = Temperature set by the user
Measured service temperature	Wine temperature measured by the appliance continuously (real time)
(On) Cooling reserve	When the ❄ icon is visible
Cold reserve depleted	When ❄ appears on the display

04 | Usage and Care

Appliance for indoor, domestic and/or professional use.



Do not use any decanter other than the supplied custom LACARAF crystal decanter.



Do not place any object other than the original decanter on the base, in particular a wine bottle.

It will not work and could damage the appliance!



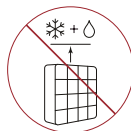
Do not pour any liquid other than wine, a spirit or a drink to be served chilled. Never pour flammable liquid.



Do not pour more than one bottle (750 ml) into the decanter.



Do not start the appliance without a frozen thermal capsule and without a recommended liquid in the decanter.



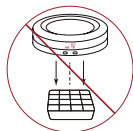
Do not use a partially frozen thermal capsule.



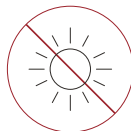
Do not use a thermal capsule whose aluminum face is too frosted or dirty.



Do not leave the base running in the absence of the decanter, other than for the time needed to serve the wine or spirit.



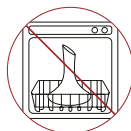
Do not replace the thermal capsule while the base is running.



Do not expose the appliance to sunlight.



Do not immerse the base.



Do not put the decanter in the dishwasher. Handwash crystal decanter gently with hot water. Wipe base with clean cloth.



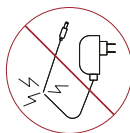
Do not scratch the aluminum face of the thermal capsule.



Do not use if the base is damaged.



Do not use
a chipped or
cracked decanter.



Do not use a charger
with a damaged cable.



Do not leave
charging unattended.



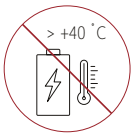
Do not dismantle
the battery.



Keep the base away
from sources of water,
heat and flames.



Do not puncture,
crush or short-
circuit the battery



Do not expose
the battery above
104 °F (40 °C).



Keep out of reach
of children



Do not serve
alcohol to minors.

Please consult the online user manual at
www.lacaraf.com/support/manuals-documentation/
for the latest updates regarding usage and care.

LACARAF inc. shall not be held liable for any damage, direct or indirect, arising from use that does not comply with the instructions and warnings presented in this manual, or in its updated versions available online. It is incumbent upon the user to consult these documents without fail and to observe all usage instructions.

05 | Getting Started

A video tutorial is provided in the manual and can also be found on the LACARAF website: <https://lacaraf.com>. The video will help you get acquainted with the LACARAF Decanting System and will guide you through start-up.

Prerequisites for the first start-up

- Rinse the decanter before first use. A slight “warm” odor may be given off on first use (normal).
- Have a thermal capsule fully frozen in the freezer (freezing time of around 4 hours), with its aluminum face perfectly clean and with very little frost.
- Fully charge the LACARAF base until the green LED on the charger lights up. Maximum full charging time of around 6 hours.
- The wine temperature at the time the decanter is filled may be lower or higher than the desired serving temperature, within certain limits: up to 53 °F (12 °C) below and up to 48 °F (9 °C) above that target temperature.

For example, for a desired service at 64 °F (18 °C), pour a wine whose temperature is between 42 °F (6 °C) and 80 °F (27 °C).

To find out how best to store the wine before filling the decanter, see **appendix 2**.

Video tutorial *Getting started and First start-up*

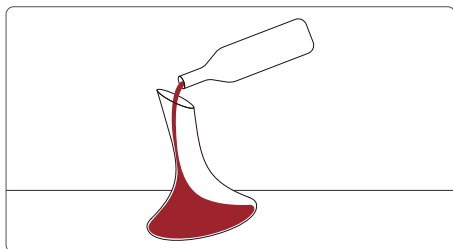


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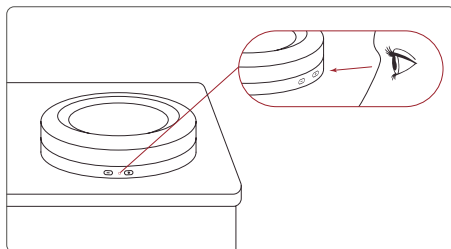
06 | First Start-up

Actions (follow the order indicated step-by-step)

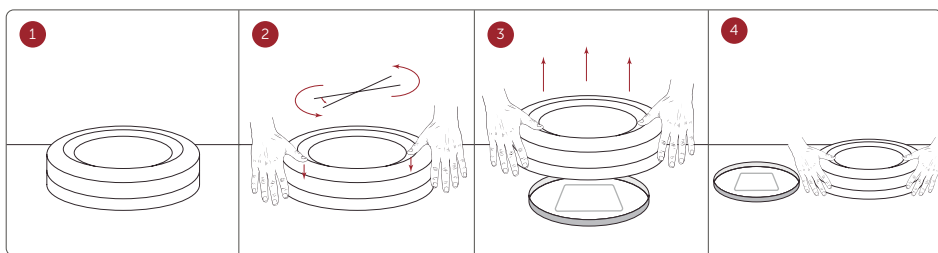
BEFORE STARTING THE APPLIANCE



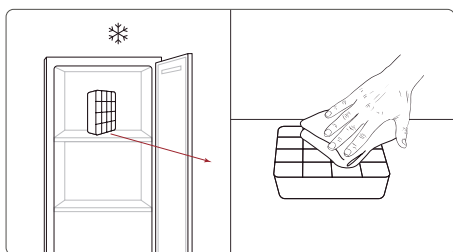
01 | Uncork the bottle to be drunk and pour the liquid gently into the decanter, taking care to keep any sediment in the bottle as far as possible.



02 | Place the charged base at the serving location on a clean, stable and dry horizontal surface (generally a table or a sideboard). The top face of the base must be free of dirt (crumbs, for example). Orient the base so that the display and push-buttons are visible and accessible to the user.

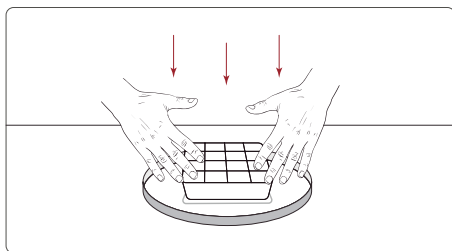


03 | Take the base in both hands, pressing lightly downwards, and turn a few degrees counterclockwise (unscrewing). Separate the base from the bottom cover. Set the base aside for a moment.

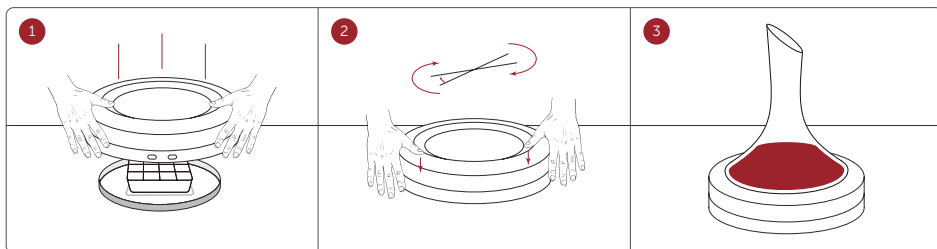


04 | Take a thermal capsule from the freezer. Remove any dirt (crumbs, for example) and any excess frost on the aluminum face of the thermal capsule. To do so, do not use a metal tool, which could scratch the aluminum face of the thermal capsule.

A thin layer of frost giving the aluminum face a whitened appearance is perfectly normal.



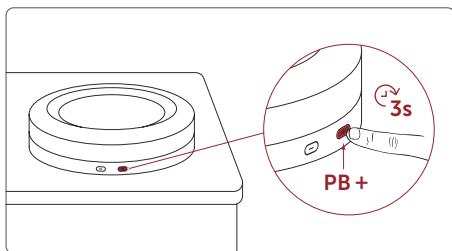
05| Position the thermal capsule in the centre of the bottom cover, **aluminum face upwards**. A raised square marking helps with pre-positioning the thermal capsule.



06| Pick-up the base again and fit it onto the thermal capsule, then turn a few degrees clockwise (screwing) until you hear a sound (click) confirming that the base and its bottom cover are secured together again.

07| Place the filled decanter on the base.

AFTER STARTING THE APPLIANCE



01| Start the appliance with a long press on PB +.

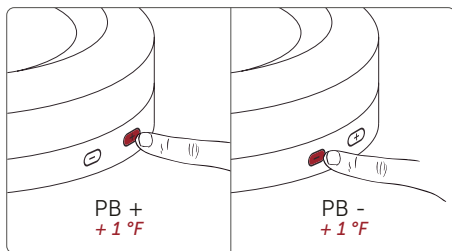


02| The display shows the **LACARAF** logo during start-up, then shows the battery charge icon.

Next, the display will show two temperatures:

Desired service temperature on the upper line, with a default value of 64 °F or 18 °C.

Measured service temperature on the lower line

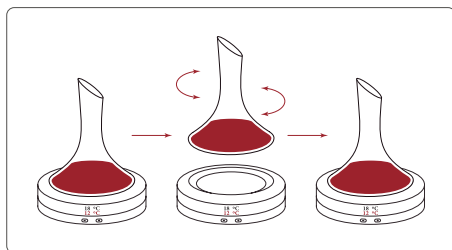


03| To set the desired service temperature to the required value, press PB + or PB -. Each press applies an increase or decrease of 1 °F (0.5 °C).



04| The phase during which the wine is brought to temperature (referred to as the *Reaching phase* in the rest of the manual) begins.

The display shows two temperatures as long as the absolute difference between the two temperatures is greater than 0.54 °F (0.3 °C).



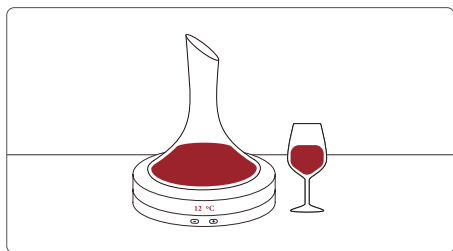
05| During the reaching phase, it is advisable to swirl the liquid from time to time (every 5 to 6 minutes is quite sufficient) in order to even out the liquid's temperature in the decanter. This noticeably reduces the duration of the reaching phase where substantial cooling of the wine is required. To do so, lift the decanter off the base and apply a horizontal circular swirling motion. Two turns are enough.

06| Place the decanter back on the base immediately.



07| When the difference becomes less than 0.54 °F (0.3 °C), only the measured service temperature is displayed.

The display remains like this as long as the difference between the two temperatures is less than 1.8 °F (1 °C).

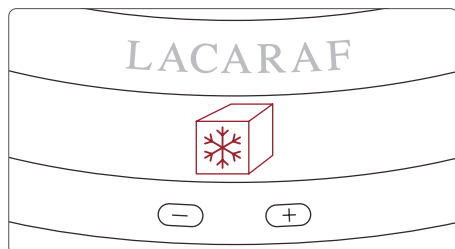


08 | The liquid will soon be at the desired temperature. When the displayed temperature matches the desired service temperature, the wine or spirit is ready to drink. It can be served.

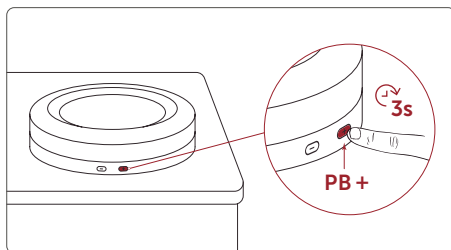
09 | Do not forget to place the decanter back on the base after each service.



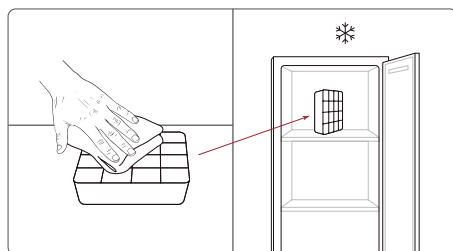
10 | If the tasting lasts a fairly long time, the ❄️ icon will appear, indicating that approximately 15 to 20 minutes of cold reserve remain (i.e. thermal capsule autonomy) for the appliance to be able to hold the wine at the desired temperature.



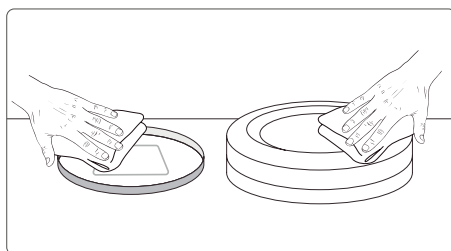
11 | When the cold reserve is completely depleted, the display shows ❄️, then the appliance shuts down automatically.



12 | If the wine service is finished before the two preceding steps, turn off the appliance with a long press (3 s) on PB +. The display shows **Shutdown**, then **LACARAF**, and switches off.



13 | Take the thermal capsule dry its outer faces with a tea towel or a cloth (less frost will form), and put it in the freezer for a future use.



14 | Using a tea towel or a cloth, dry any traces of moisture on the top face of the base and on the inner face of the bottom cover, before putting LACARAF away.

The presence of water is normal, as water vapor contained in the ambient air has condensed on the cold walls of the appliance during use.

08 | The Temperature Experience

LACARAF lets you explore the variations in a wine's expression according to its temperature. These are sometimes considerable. Too cold, the wine gives off very little aroma and flavor, and loses all its subtlety. This is known as a closed wine. Too warm, the alcoholic side is heightened and the resulting burning effect can greatly mask the whole palette of potential flavors. This is all the more true the finer the wine.

To explore a wine's expression, whatever its color, it is advisable to start from the lowest tasting temperature envisaged, then to rise in steps of 1 °F (0.5 °C), tasting at each stage. In general, pleasure increases, then decreases beyond the ideal temperature. It is then time to return to the previous desired service temperature, which LACARAF makes easy and quick. During the reaching phase, the user can expect the following rates of temperature change:

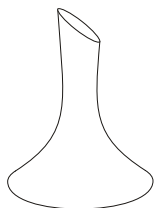
- Rate of temperature decrease: 0.5 to 1.1 °F/min (0.3 to 0.6 °C/min)
- Rate of temperature increase: > 1 °F/min (> 0.5 °C/min)

Thus, to raise a wine's temperature by 1 °F (0.5 °C), as advised for carrying out a taste exploration, roughly one minute is enough. Do not forget to swirl before each service.

Appendix 1 (p 24) provides, for guidance, the temperature ranges to explore according to the type of wine tasted. For example, for a great white Burgundy, taken from the cellar and poured at 57 °F (14 °C) into the decanter, the user will set desired service temperature = 52 °F (11.5 °C). The reaching phase will be fairly short, since the wine temperature will only need to fall by 5 °F (2.5 °C). Serve at 52 °F (11.5 °C), and immediately set 53 °F (12.0 °C) with a press on PB +; this will eliminate any wait after the first tasting. Taste at 52 °F (11.5 °C). Serve at 53 °F (12.0 °C) and immediately set 54 °F (12.5 °C). Taste at 53 °F (12.0 °C), and so on.

If the user wishes to measure the wine's temperature, note that this cannot be improvised and many errors can occur. A thermometer with accuracy better than +/- 0.5 °F or 0.2 °C must be used. The measurement should be taken 15 to 30 seconds after swirling the contents of the decanter. The sensor must not touch the bottom of the decanter, which is generally at a lower temperature than the liquid. Ideally, the sensor's sensitive element should be positioned halfway up the liquid. Wait for the measurement to stabilize.

09 | Maintenance



Decanter

Rinse the custom handblown crystal quickly with hot water after each use. This will limit the adhesion of tannins to the walls.

Do not put in the dishwasher. Carry out periodic cleaning / descaling with a dedicated 3-in-1 dishwasher tablet, diluted in hot water (104 to 140 °F (40 to 60 °C)).

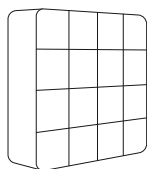
Fill the decanter completely with this solution.

Leave to act overnight. Empty and rinse thoroughly with clean water.



Base

With the LACARAF base switched off and unplugged, clean the base with a cloth or a well-wrung sponge. Do not use abrasive (washing powder) or corrosive products, do not immerse, do not put in the dishwasher. If the base is not stored in its original packaging, protect the top face so as not to scratch it.



Thermal capsule

Clean with a damp sponge. Dry with a tea towel before placing in the freezer (less frost will form on the aluminum face). Do not immerse in liquid. Avoid any drops.

10 | Bluetooth Connectivity / Update

LACARAF connects via Bluetooth and can thus receive updates remotely. This allows it to evolve and improve over time. Details and update file at

[*www.lacaraf.com/support/*](http://www.lacaraf.com/support/)

To update LACARAF via Bluetooth:

- Install the LACARAF application on a Bluetooth smartphone or tablet (application available on the App Store / Google Play). To be done once only.
- Connect the charger to the base and then, to the power outlet.
- The product is powered ON and operating normally (desired service temperature shown on the display).
- The battery must be sufficiently charged: at least 2 bars out of 4, otherwise the update will not be possible, for safety reasons relating to the operation.
- In the application, go to the Update menu, confirm and follow the instructions.

11 | Apps

The LACARAF application, downloadable on the App Store or Google Play, offers the following functions:

- Control and configuration of LACARAF already running, via Bluetooth, from your smartphone or tablet.
- Update of the appliance software (see chapter 10)
- Advice on using LACARAF

An evolving application to be consulted regularly.

12 | Safety and Compliance

Safety

Product for domestic and professional use, primarily intended for serving wines and spirits. Use prohibited for those under 21 (except under supervision, for serving non-alcoholic drinks).

Place the appliance on a flat, stable, dry, horizontal surface. Do not expose to sunlight.

It is recommended to connect the appliance for charging to a mains socket protected by a 30 mA (or less) residual current breaker.

Do not use any charger + cable other than the one supplied (original).

Repairs by qualified personnel only.

Battery safety: Battery is not accessible to the user in normal use. In the event of dismantling of the product, do not heat beyond 40 °C, do not incinerate, do not leave in a vehicle in the sun.

13 | Warranty, After-Sales Service and Technical Support

Warranty period: 2 years

After-sales contact: contact@lacaraf.com

Legal contact: LACARAF Inc.
120 West 45th Street, 21st Floor,
New York, NY 10036, USA.

Please consult the online user manual at

www.lacaraf.com/support/manuals-documentation/

in order to be aware of all warranty conditions and to take account of any updates to the restrictions.

LACARAF Inc. shall not be held liable for any damage, direct or indirect, arising from use that does not comply with the instructions and warnings presented in this manual, or in its updated versions available online. It is incumbent upon the user to consult these documents without fail and to observe all usage instructions.

Battery replacement:

Consult the website www.lacaraf.com/support/

14 | Technical Specifications

ENERGY

Mains supply voltage	110 - 240 VAC, 50/60 Hz
Mains consumption, while charging	< 1.0 A AC at 115 VAC
Max. charging current	3.0 A DC
Battery voltage	10.6 to 17.0 V DC no-load
Battery capacity	2 x 3,300 mA.h
Full charging time	3 to 6 h
Automatic shutdown at end of charge	YES
Automatic shutdown on low battery voltage	YES
Accepted freezer T range	0 / -40 °F (-18 / -40 °C)
Freezing time for a thermal capsule	approx. 4 h

WINE TEMPERATURE REGULATION

Desired wine temperature range	49 - 72 °F (9 - 22 °C)
Resolution of desired service temperature = setting step	1 °F (0.5 °C)
Rate of temperature decrease	0.5 to 1.1 °F/min (0.3 to 0.6 °C/min)
Rate of temperature increase	> 1 °F/min (> 0.5 °C/min)
Accuracy of service temperature regulation	Better than +/- 1 °F (+/- 0.6 °C)

AMBIENT TEMPERATURES

Storage temperature range	32 to 104 F (0 to 40 °C), not condensing
Functional temperature range	59 °C to 80.5 °F (+15 °C to +27 °C)

DIMENSIONS

Packaging (L x H x D)	18.5 x 14.6 x 14.6 " (470 x 370 x 370 mm)
Base (Dmax x H)	12 x 3.15 inches (304 x 80 mm)
Decanter (Dmax x Hmax)	8.85 x 11.15 inches (225 x 283 mm)
Crystal decanter fill	750 ml max.
Thermal capsule (L x H x D)	6 x 1.8 x 6 inches (154 x 45.5 x 154 mm)

APPENDIX 1

Guide to Wine Serving Temperatures

Aged Bordeaux (Red)	62.5 to 66 °F	17 to 19 °C
Burgundy (Red)	61 to 64.5 °F	16 to 18 °C
Napa Valley Cabernets	61 to 64.5 °F	16 to 18 °C
Young Bordeaux (Red)	61 to 64.5 °F	16 to 18 °C
Rhône (Red), Syrah and Elegant Reds	57 to 61 °F	14 to 16 °C
Pinot Noir, Beaujolais, and Light Reds	55.5 to 59 °F	13 to 15 °C
Vin Jaune from the Jura	53.5 to 57 °F	12 to 14 °C
Burgundy (White)	53.5 to 57 °F	12 to 14 °C
Californian Chardonnay	53.5 to 57 °F	12 to 14 °C
Rhône (White), Opulent White Wines	52 to 55.5 °F	11 to 13 °C
Sancerre and Crisp Dry Whites	46.5 to 50 °F	8 to 10 °C
Sauternes and Dessert Wines	44.5 to 50 °F	7 to 10 °C
Rosé	46.5 to 52 °F	8 to 11 °C
NV/MV Champagne	46.5 to 50 °F	8 to 10 °C
Vintage Champagne	50 to 55.5 °F	10 to 13 °C
Vintage Port	59 to 64.5 °F	15 to 18 °C

APPENDIX 2

Preparing the Temperature of a Bottle
(when filling the decanter)

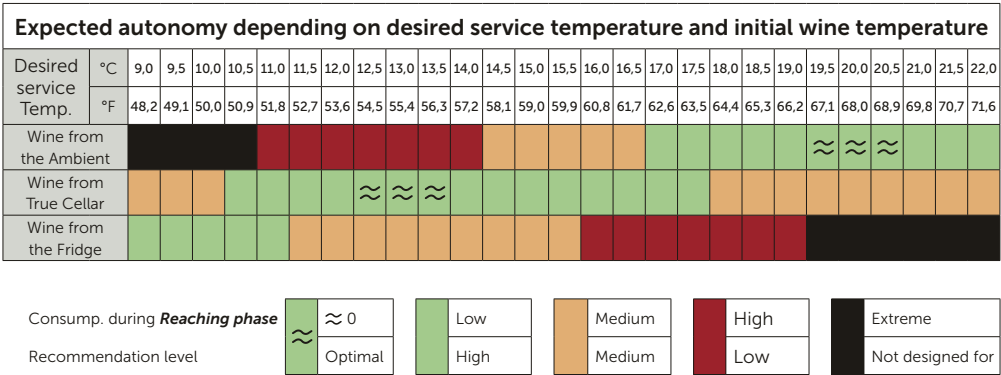
LACARAF is designed to bring the wine to the desired service temperature - this is the **Reaching phase** - and then to hold the wine at that temperature. This is the **Holding phase**.

The consumption of electrical energy and of thermal energy (cold reserve in the thermal capsule) is drastically greater during the reaching phase than during the holding phase. The immediate consequence is that **autonomy is highly variable and depends essentially on the difference between the temperature of the uncorked wine and the temperature desired for it**. The smaller the gap, the greater the autonomy will be.

Furthermore, warming the wine generates less electrical and thermal consumption than cooling it. This makes it possible to define the best strategy to adopt for the wine’s initial temperature according to the desired service temperature.

We consider **three main storage possibilities** for the wine (storage before opening, regardless of past storage).

- 1. Ambient temperature (heated room): 64.5 to 71.5 °F (18 to 22 °C)
A good wine should not be kept beyond that...!
- 2. Underground cellar or temperature-controlled wine cabinet: 53.5 to 57 °F (12 to 14 °C)
(The underground temperature at mid-latitudes is 55.5 °F (13 °C))
- 3. Refrigerator: 35.5 to 43 °F (2 to 6 °C)



LACARAF