



Installation and user guide

# WineC25 / C25S / C25SR WINEC25X/WINEC25SX/WINEC25SRX

# **INFORMATION STATED ON THE NAMEPLATE OF THE APPLIANCE:**

0	Model :
0	Serial N°:
0	Date of purchase :

**IMPORTANT:** 

Juin 20

It is recommended to note the serial number here above. It will be necessary for ordering spare parts and for warranty.

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# Table of contents

1. CELLAR EQUIPMENT	5
1.1. Evacuation room	5
1.2. Cellar insulation	6
1.2.1 Insulation of wall, ceiling and floor	
1.2.1. The door	
1.2.3 Insulation of other elements	
2 INSTALLATION OF WINE CONDITIONING UNIT WINEMASTER®	8
<b>2.1 Wall drilling</b> Erreur ! Signet no	on défini.
2.2 Sealing and wooden frame levelling	9
2.3 Fitting the air conditioner	10
2.3.1. Removing the plastic cover	10
2.3.2. Fitting the device into the wooden frame	
2.3.3. Installing the water drain system	
3. USING THE AIR CONDITIONER WINEMASTER®	
3.2 Setting the temperature	
3.3. Standby mode	14
3.4. Automatic defrost	14
4. MAINTENANCE OF THE AIRCONDITIONER WINEMASTER®	14
4.3. Replacing the filter	14
5. WARRANTY	15
5.1 Legal warranty	15
5.2 2 years contractual warranty	15
5.3 Warranty conditions	
5.4 Exclusions and limitations of warranty	16

# Introduction

You purchased an air conditioner WINEMASTER® and we thank you for your confidence.

From conception to commercialisation, everything has been implemented to offer an exclusive and high quality product. Brainchild of a team who find in this a motivation to ever give satisfy you, we hope that your wine conditioning unit WINEMASTER® will bring you great storage and best wines aging for an incomparable pleasure.

Because the customer is at the heart of all our thoughts, we want to support you in your first steps and lead you towards the best use of your air conditioner every day. Thus, you will find in this manual technical information and practical advice to help you to deal with the essential steps to installation and use.

In order that your wine tasting remains moments to share, WINEMASTER guarantees you a sincere engagement, dedicated expertise and ongoing follow-up at your service!

The WINEMASTER team



# **Technical data**

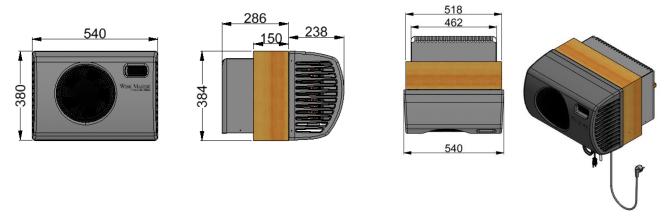
	WINE C25 / C25S(R)/WINEC25X/WINEC25S(R)X	
Weight	31 kg	
Dimensions	540x380x525	
Temperature setting	Preset at 12°C, adjustable between 8 & 18°C *	
Maximum outside temperature	35°C **	
Cooling power	550 W at 15°C **	
Electric supply	ver 400 W	
Electric power		
Heating power		

The circuit breaker must be at least 16 Amps.

- \* The insulation quality and thickness has to be in accordance with the volume of the cellar and the set temperature.
- \*\* The cooling performance is dependant from the outside temperature. Therefore, the set temperature of 12°C for the cellar cannot be maintained if the outside temperature reaches the 35°C.

If the thermal safety functions to often, there is a risk for the compressor to be damaged. In all cases, **it must be avoid that the outside temperature remains at 35°C**, this high temperature should be limited to the summer period.

## **Technical drawing**



# 1. CELLAR EQUIPMENT

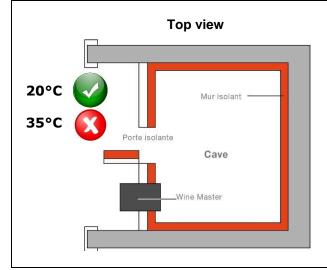
The air conditioner is build into the wall. For a correct functioning, the unit expels air at the outside to 20°C approx above the sucked temperature. This air must be cooled in a well ventilated room or evacuated outside.

#### 1.1. Evacuation room

- The "hot " side of the WINEMASTER must be inside a room ( exceptionally, an outdoor installation is possible if the outside part is sheltered and protected from the weather (direct rain, snow, etc... ).
- → For an outside installation, it is advisable to use WINE C25SR/WINEC25SRX
  - Attention, starting the compressor at a temperature ≤ 0°C will destroy it.
- $\rightarrow$  Never change the set temperature if the compressor is at a temperature of  $\leq$  0°C (this specification doesn't concern the model SR equipped with a heating belt on the compressor).

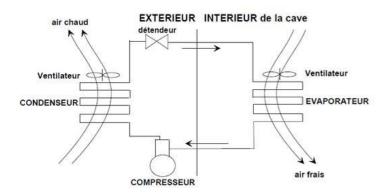
#### The air conditioner WINEMASTER® evacuates hot air inside a room that must be well ventilated

- Maximum temperature and non permanent ≤ 35°C
- Ideal temperature ≈ 20°C



- A space of at least 10 cm must remain all around the WINEMASTER (for an easy remove of the cover and in order to avoid hot air recycling).
- The wall where the device is built-in must not be more than 220 mm thick. Otherwise, the wall must be cut in a wedge shape
- Beware of too small space outside the wine cellar :
- → Risk of re-sucking hot air

#### **VENTILATED COLD OR « NO FROST »**



#### The advantages of « ventilated cold »:

- No frost other than on the evaporator.
- Automatic defrosting and maximized refrigeration efficiency.
- Cold distribution improved by a permanent air circulation (without air stratification).
- The circulation of air allows maintaining the pre-selected temperature throughout the cellar.

## 1.2. Cellar insulation

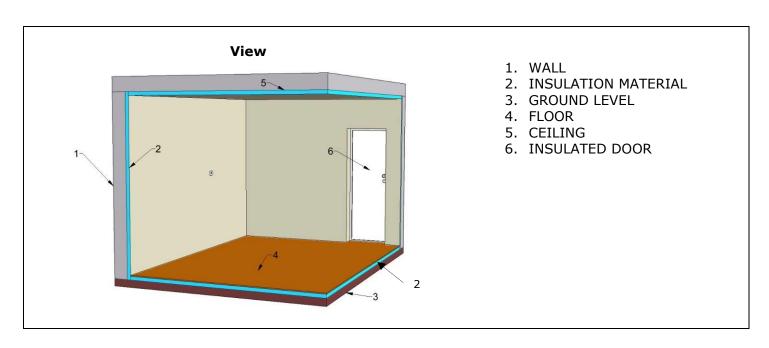
**Insulation is essential** for efficient functioning of the WINEMASTER®. A good insulation enables to maintain a stable **temperature and humidity level**. The chart on the next page will allow you to determine the type and thickness of insulation needed in relation to the exterior volume of the cellar and model of the WINEMASTER®, for an inside temperature of 12°C.

#### **Complete insulation**

The insulating elements should be preferably:

- By « tongue and groove » panels or
- By panels fused together

#### → IMPORTANT: Avoid the intrusion of heat and humidity which can alter the functioning.



#### **IMPORTANT**

The WINEMASTER® warranty is only valid if the insulation is in compliance with the board « Insulation selection » requirements for the whole cellar (walls, floor, door and ceiling) with perfect continuity of insulation and an installation in accordance to the user guide.

#### **Insulation selection**

Volume of the cellar (m³)	Polystyrene expanded = 0,044 W/m°C (mm)	Polystyrene extruded = 0,030 W/m°C (mm)	Polyurethane foam = 0,025 W/m°C (mm)
6	40	30	30
8	50	40	30
10	60	40	40
12	70	50	40
14	70	50	40
16	80	60	50
18	90	60	50
20	90	70	60
22	100	70	60
24	110	70	60
25	110	80	60

## 1.2.1 Insulation of wall, ceiling and floor

# Type of insulation panels

You can select among the following type of panels:

- Usual panels,
- « Complex panels »: insulation is covered with a with a cover material (plaster, mineral .....)
- « Sandwich panels »: insulation is covered on each side with a wooden panel or plaster board.

Important: The covering of the panels **protects the insulation against damage and guarantees its longevity. Avoid using mineral fibres insulation** (glass wool, rock woo, etc...) as they may accumulate moisture and lose their insulation power and avoid also thin film insulation that are not effective for cold.

#### **DO YOU KNOW THAT?**

Some insulating materials are damaged by rodents (mouse, rats...). If necessary, cover the insulation with a protective lining on the inside of the cellar to avoid presence of mouse or rats.

→ Polyurethane is an insulator that, due to its chemical composition, is not attacked by the rodents.

#### Floor insulation

The floor of the cellar must be able to support the shelves and the stored wine. Thus, it's necessary to choose insulation with adequate compression strength.

USER GUIDE WINE C25 / C25S(R)/WINEC25X/WINEC25S(R)X

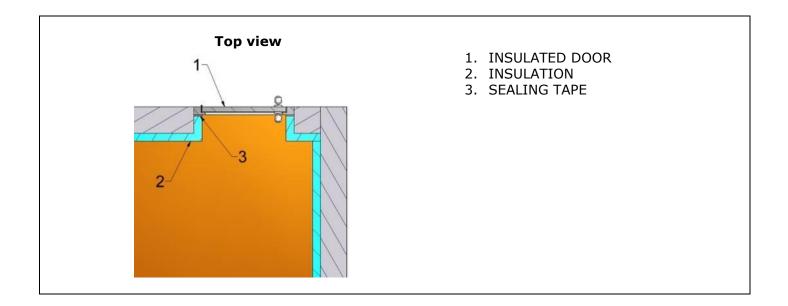
Improve the load capacity of the insulation (particularly under the shelve legs) by using:

- « **Complex** » insulation panels covered by panels of higher load capacity.
- Cover the insulation panel with a wooden panel (at least 15 mm thickness), or every other appropriated material.

#### 1.2.1. The door

Door improves the insulation. Two solutions are possible:

- Insulate an existing door with the same insulation materials used for the walls of the cellar. Provide a tight seal between the door frame and all sides of the door with a strip of foam rubber for example.
- Use a specially WINEMASTER isothermal door with polyurethane and a sealing foam rubber.



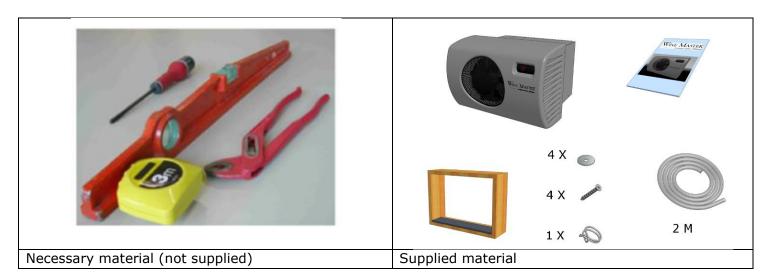
#### 1.2.3 Insulation of other elements

Avoid placing a wine cabinet or freezer who generates heat in the cellar. Hot water pipe from central heating going through the cellar have to be insulated too.

# 2 INSTALLATION OF WINE CONDITIONING UNIT WINEMASTER®



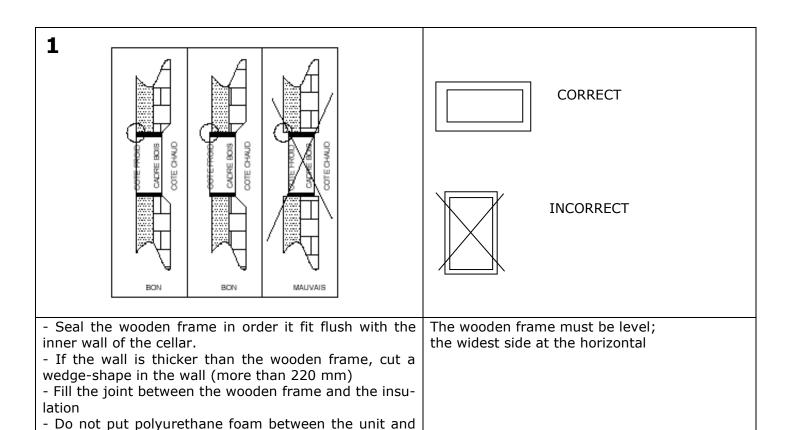
THE UNIT HAS TO BE INSTALLED RESPECTING THE NATIONAL RULES OF ELECTRIC INTALLATIONS.



# 2.1 Wall Drilling

Cut the wall in order to seal the wooden frame. The cut size need to be 525 mm long and 390 mm high. Please be careful to leave at least 100 mm from the both ceiling: cellar and external.

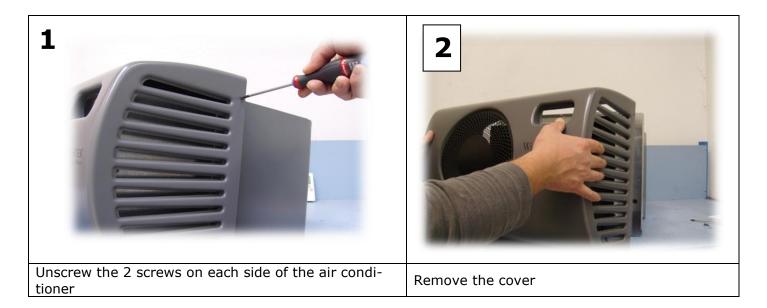
# 2.2 Sealing and wooden frame levelling



# 2.3 Fitting the air conditioner

the wooden frame (for removing purpose).

## 2.3.1. Removing the plastic cover



# 2.3.2. Fitting the device into the wooden frame

3



Position the air-conditioner in the frame from inside the cellar

Tighten the two screw/washer units at the top



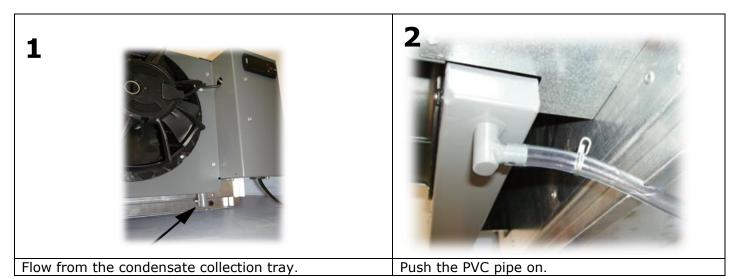
Tighten the two screw/washer units on the side

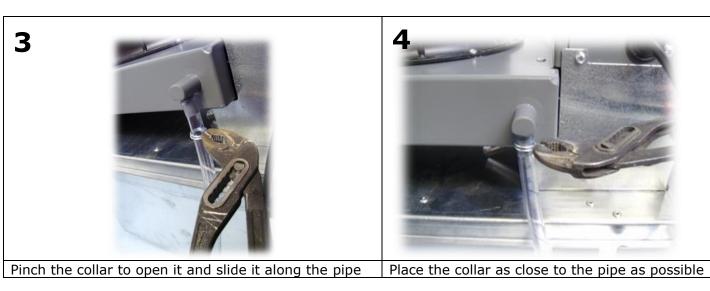
#### 2.3.3. Installing the water drain system

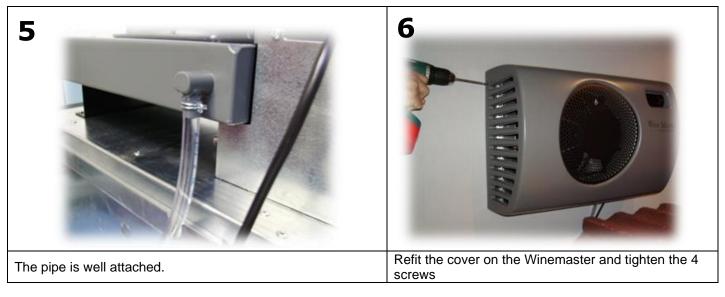
The electrical connection cable and the PVC condensate drain are situated inside the cellar. Check the seal between the wooden frame and the Winemaster®.



If the power cable is damaged, it has to be replaced by the producer, his after-sale service or qualified people in order to avoid any danger.







# **♥ Important :**Wait for 24 hours before plugging on the air-conditioner

# 3. USING THE AIR CONDITIONER WINEMASTER®

The thermostat indicates the temperature in the wine cellar with a precision of 2°C.

A temperature change of the air does not mean the same change of temperature of the liquid due to the thermal capacity of the liquid.

The temperature is set at 12° C in the factory. During installation the set temperature must be controlled and even adjusted as per following process.

# 3.1 Plugging the air conditioner WINE C25 / C25S(R)/WINEC25X/WINEC25S(R)X

When you plug it to the electric socket:

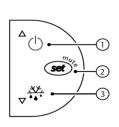
- the fan in the cellar starts up immediately ( permanent ventilation « no frost »)
- If the temperature of the cellar is  $\geq$  as the thermostat setting, the compressor will run after 2 minute.
- If the temperature of the cellar is  $\leq$  as the thermostat setting, the compressor will not run.



The socket has to remain easily reachable after installation.

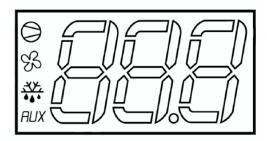
# 3.2 Setting the temperature

The setting of the targeted temperature of the cellar is made on the thermostat



- Press button one second until the targeted temperature is blinking.
- Use button igcup to increase the temperature or
- Use button  $\nabla^{\bullet \bullet}$  to lower the temperature.
- When the right temperature is set, press again on button

#### Explanation of the main display symbols:



Red light

= cold mode engaged (compressor working)

Red light SS

= cooling fan high speed

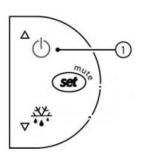
Red light **FLIX** 

= heating mode engaged (resistance: C25S /C25SR/WINEC25SX/WINEC25SRX)

Do not take care of this light for model C25/WINEC25X

Red light •• and message « DF » on display = defrost engaged

# 3.3. Standby mode



- Standby mode: maintain a 3 seconds pressure on button 1. The compressor stops and the fan turn at low speed.
- The thermostat indicates « OFF » and also the cellar temperature.
- To come back, maintain again a 3 seconds pressure on button 1.
- The thermostat indicates « ON » during 1 second.

#### 3.4. Automatic defrost

The thermostat of models C25/C25S(R)/WINEC25X and WINEC25S(R)X will run an automatic defrost time several times a day. During this operation, the compressor is stopped, only the fan is functioning at low speed. The condensate water produced during this period will be evacuated through the tube drain. The display shows « DF » during the defrost time.

# 4. MAINTENANCE OF THE AIRCONDITIONER WINEMASTER®

# 4.3. Replacing the filter

→ A filter check is recommended every 3 months.

It is not necessary to remove the cover in order to replace the dust filter.



Raise the notch to release the filter and take it out from underneath. Repeat the same operation in reverse for the replacement.

#### **IMPORTANT:**



- Regular filter cleaning (vacuum cleaner)
- Regular cleaning of outside grids (foliage...)
- Replace the dust filter when necessary and at least once a year
- → SPOILED FILTER = DAMAGED WINE CONDITIONING UNIT

## 5. WARRANTY

# 5.1 Legal warranty

The contractual warranty is not exclusive, the fundraiser for the purchaser profit of the legal warranty against latent defects that appliers in terms of articles 1641 and following from the Civil Code.

## 5.2 2 years contractual warranty

As a supplement to the legal warranty provided under the laws of the purchaser's country, WINEMASTER offers an additional **2 years** contractual warranty against any manufacturing defect.

During this period of contractual warranty, WINEMASTER will replace any parts that have a manufacturer's defect.

In case of electric failure, WINEMASTER reserves the right to send an expert technician to inspect the appliance before replacing any defective parts.

In case of refrigeration failure, WINEMASTER may require that the appliance is returned to the factory for repair. Any interventions will take place according to the guidelines set in the "after sale service" document.

Interventions and returns can only be done after written agreement from WINEMASTER after sale Service.

# 5.3 Warranty conditions

The contractual warranty applies to all appliances installed and used in conformity with this « User Manual". His application is conditioned by the presentation of the purchase invoice or for lack of its copy.

# 5.4 Exclusions and limitations of warranty

The warranty can refused in following cases:

- Insulation of the cellar or installation of the appliance not in compliance with the instructions of this guide.
- Damage due to negligence, lack of maintenance or incorrect use of the WINEMASTER® (particularly dirty filters).
- Exchange or repair of parts under warranty will not extend the 2 years warranty period

WINEMASTER cannot, in any case, be held liable for any direct or indirect damages resulting from the failure of the air conditioner. **The warranty is exclusively limited to the product itself**.



The European Community attaching a great importance to the environment and the waste processing, set up Directive 2002/96/CE relating to the Electric and Electronic Component waste.

In accordance with this standard, the logo "barred dust bin" is obligatory.

This logo means that this product cannot be thrown in the household shelter. It must be given to a suitable collection point for the treatment, valorisation, recycling of Electric and Electronic components.

Acting like that you make a gesture for the environment and you contribute to the safeguarding of the natural resources as well as to the protection of human health.