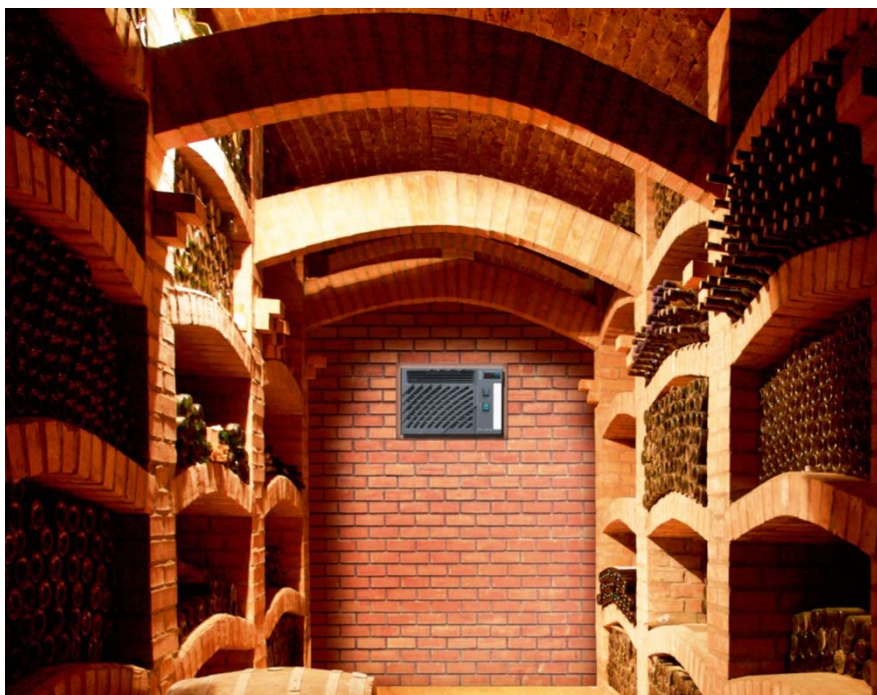


# WINEMASTER

———— le temps d'être différent



## **Installation and User guide**

# **Wine C50S/SR**

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

- Model : .....
- Serial N° : .....
- Date of purchase : .....

### ***IMPORTANT :***

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

**01.03.2017**


 GB

# User manual

## Table of contents

<b>1. CELLAR EQUIPMENT</b> .....	5
1.1. Evacuation room .....	5
1.2 Cellar insulation .....	6
1.2.1 Insulation of wall, ceiling and floor.....	7
1.2.2 The door.....	8
1.2.3 Insulation of other elements.....	8
<b>2.INSTALLATION OF THE WINE AIR CONDITIONER WINEMASTER®</b> .....	9
2.1 Wall drilling .....	9
2.2 Sealing and wooden frame leveling.....	9
2.3 CONNECTION .....	10
2.3.1 Removing the plastic cover.....	10
<b>3 USING THE AIR CONDITIONER WINEMASTER®</b> .....	10
3.1 Connecting the air conditioner WINE C50S / C50SR .....	10
3.2 Setting the temperature .....	11
3.3 Standby mode.....	11
3.4 Automatic defrost .....	11
3.5 Security .....	12
<b>4 MAINTENANCE OF THE AIR CONDITIONER WINEMASTER®</b> .....	12
4.1 Filter replacement .....	12
<b>5 WARRANTY</b> .....	12
5.1 Legal warranty.....	12
5.2 2 years contractual warranty .....	13
5.3 Warranty conditions.....	13
5.4 Exclusions and limitations of warranty.....	13

## 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.

### THE WINEMASTER TEAM



## Technical data

	WINE C50 / C50SR
Weight	45 kg
Dimensions	552x530x590
Temperature setting	Preset at 12°C, adjustable between 8 & 18°C *
Maximum outside temperature	35°C **
Cooling power	1200 W at 15°C **
Electric supply	235V-50 Hz + 3 m cable length
Electric power	900 W
Heating power	500 W
Light	Fluorescent tube & light switch integrated to the unit

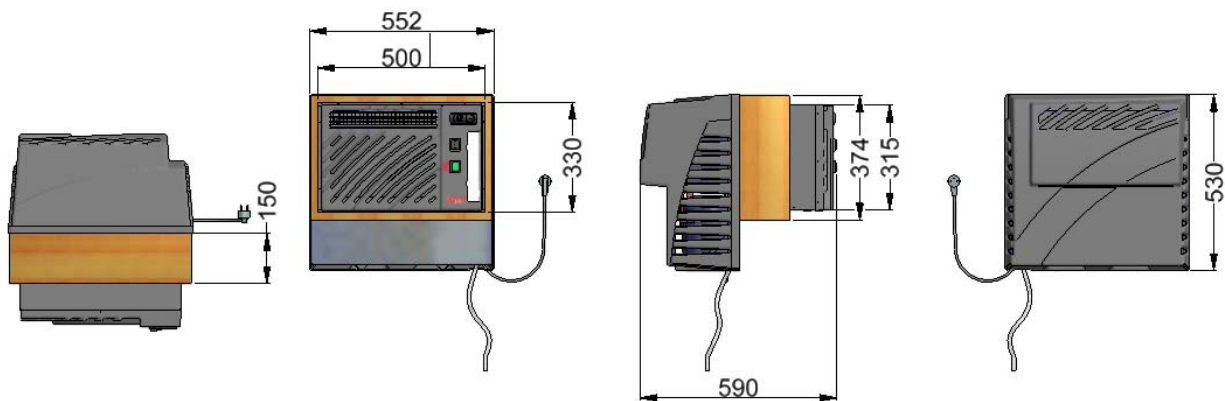
The circuit breaker must be at least **16 Amps**.

\* 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 built into the wall. For a correct functioning, the unit expels air at the outside to 20°C above the sucked temperature. This air must be cooled in a well ventilated room or be 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 C50SR.

- Attention, starting the compressor at a temperature  $\leq 0^{\circ}\text{C}$  will destroy it.

→ Never change the set temperature if the compressor is at a temperature of  $\leq 0^{\circ}\text{C}$  (this specification doesn't concern the model SR equipped with a heating belt on the compressor ).

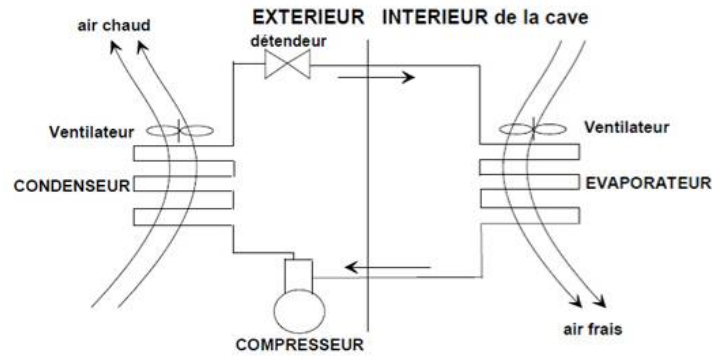
**The air conditioner WINEMASTER® evacuates hot air inside a room that must be well ventilated**

- Maximum temperature and non permanent  $\leq 35^{\circ}\text{C}$
- Ideal temperature  $\approx 20^{\circ}\text{C}$

**Top view**

- 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

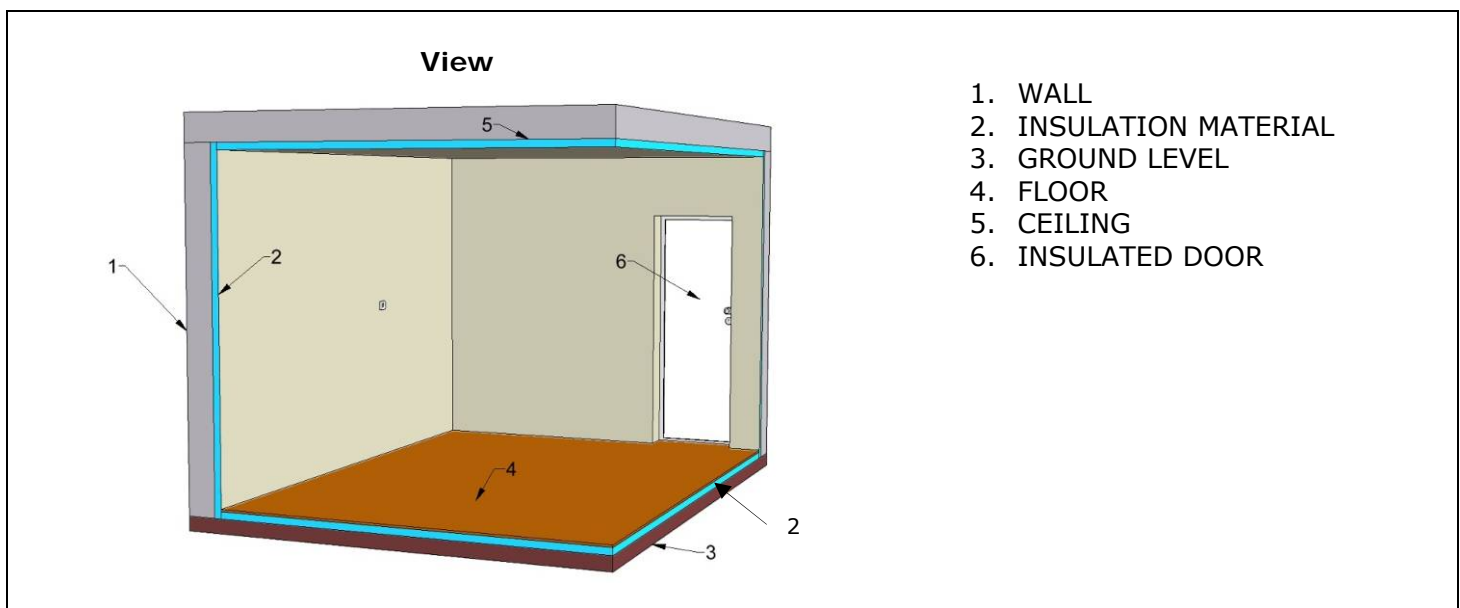
**Insulation is essential** for efficient functioning of the WINEMASTER®. A good insulation enables to maintain a stable **temperature and humidity level**. The chart on the next page will allow you to determine the type and thickness of insulation needed in relation to the exterior volume of the cellar 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 (m <sup>3</sup> )	Polystyrene expanded = 0,044 W/m°C (mm)	Polystyrene extruded = 0,030 W/m°C (mm)	Polyurethane foam = 0,025 W/m°C (mm)
14	50	30	30
16	50	40	30
18	60	40	40
20	60	40	40
22	70	50	40
24	80	50	50
26	80	60	50
28	90	60	50
30	90	60	60
32	100	70	60
34	110	70	60
36	110	80	70
38	120	80	70
40	120	90	70
42	130	90	80
46	130	90	80
50	150	100	80

**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 wool, 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.

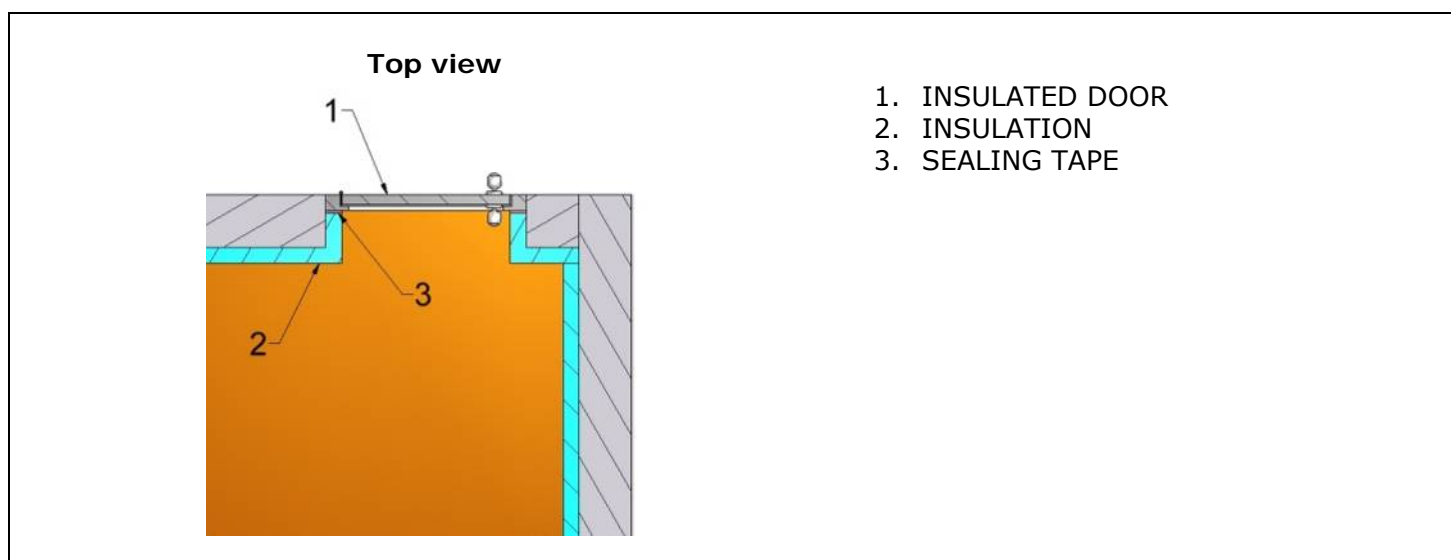
Improve the load capacity of the insulation (particularly under the shelf legs) by using :

- « **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.

### 1.2.2 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 THE WINE AIR CONDITIONER WINEMASTER®



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



Necessary material (not supplied)



X 5

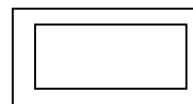
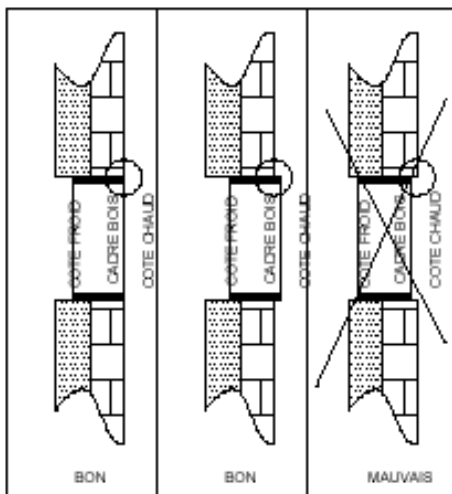
X 5

Supplied material

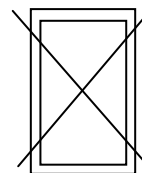
### 2.1 Wall drilling

Cut the wall as necessary to fit the wooden frame. The outer dimension of the wooden frame is 514 mm long by 374 mm high. Be careful to leave at least 10 cm room below the ceiling, both in the cellar and outside.

### 2.2 Sealing and wooden frame leveling



CORRECT



INCORRECT

- Seal the wooden frame in order it fit flush with the inner wall of the cellar.
- If the wall is thicker than the wooden frame, cut a wedge-shape in the wall (more than 220 mm)
- Fill the joint between the wooden frame and the insulation
- Do not put polyurethane foam between the unit and the wooden frame ( for removing purpose).

The wooden frame must be level;  
the widest side at the horizontal

## 2.3 CONNECTION

### 2.3.1 Removing the plastic cover

In order to install the air conditioner, remove the plastic cover on outside. Remove the 3 screws on the top and below.

### 2.3.2 Setting up the device

Be sure to center the air conditioner properly in the wood frame. Contact between the sheet and the frame would cause vibrations that could be reflected in the house.

- Fix the air conditioner with the 3 wood screws and washers.
- Exit through the round hole on the left of the compressor, the outlet and the water drain pipe.
- Refit the cover.

### ↪ Important :

**After transport or maintenance, wait for 24 hours before switching on the air conditioner.**

## 3 USING THE AIR CONDITIONER WINEMASTER®

- Connect the plug
- Take out the drain hose. It must be straight and its end must not dive into the water
- Switch the IOII knob to the requested speed

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. When starting using the air conditioner, it is advisable to check and, if necessary, modify this temperature by following the procedure below.

- Wait a few minutes until the compressor starts.

During the first use and for large cellar volumes, it is advisable to use the "booster" position of the cellar's internal ventilation. After a few hours, you can go back to the normal fan speed by setting the IOII switch to position I.

### 3.1 Connecting the air conditioner WINE C50S / C50SR

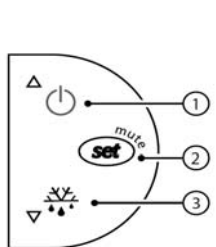
When you plug the unit to the electrical socket :





- the fan inside the wine cellar starts up immediately ( permanent « no frost » ventilation )
- If the cellar temperature  $\geq$  to the thermostat setting : the compressor starts after 2 minutes
- If the cellar temperature  $\leq$  to the thermostat setting: the fan doesn't start.



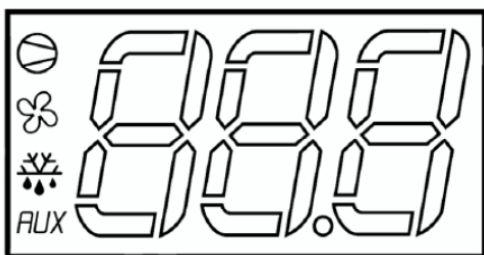
**The power outlet must be accessible after installation.**


### 3.2 Setting the temperature




- Press button  one second until the targeted temperature is blinking.
- Use button  to increase the temperature or
- Use button  to lower the temperature.
- When the right temperature is set, press again on button  to confirm


### Explanations of the main display symbols



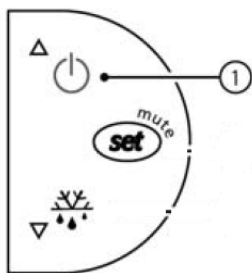
Red light  = cooling engaged (compressor)

Red light  = fan high speed

Red light **AUX** = heating engaged

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.
- 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 thermostats of models C50S and C50S 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 producing during this period will be evacuated through the tube drain. The display shows « DF » during the defrost time.

### 3.5 Security



The compressor is equipped with a **safety thermostat** which detects any irregular increases in the compressor temperature. In case of a dangerous temperature, the compressor automatically shuts down. In the event of poor ventilation when the air inside the cellar becomes too warm, the air conditioner automatically speeds up the ventilation and heat exchange system to obtain the required temperature and air circulation. In such cases, the ventilation conditions of the evacuation room and the dust filter status have to be checked.

In winter for example, in «heating» phases, the safety thermostat will shut down the heating in case of overheating.

## 4 MAINTENANCE OF THE AIR CONDITIONER WINEMASTER®

### 4.1 Filter replacement

→ A filter check is recommended every 3 months.

<p><b>1</b></p> 	<p><b>2</b></p> 
<p>It is not necessary to remove the cover in order to replace the dust filter.</p>	

#### 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 applies 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.

## 5.3 Warranty conditions

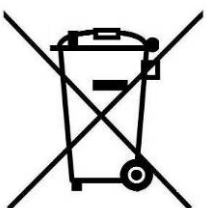
The contractual warranty applies to all appliances installed and used in conformity with this « User Manual". Its application is conditioned by the presentation of the purchase invoice or for lack of its copy.

## 5.4 Exclusions and limitations of warranty

The warranty can be refused in the 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.