

VINO MASTER

WINE STORAGE SOLUTIONS

USER GUIDE

WINEMASTER C25-S/R



This user guide apply to units sold by Vino Master Only

Installation Date:

Serial Number:

Unit model:

Supplied by:

Installed by:

Vino Master Division of Elextric
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INSTRUCTIONS FOR USE

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CHARACTERISTICS

	WINE C25/C25S(R)
Setting the temperature	Preset to 13°C, adjustable between 13 and 15°C*
Ambient operation temperature	10-26°C**
Cooling power	550 W at 15°C **
Electricity supply	235 V – 50 Hz
Electrical power	400 W
Heating power	250 w (only for C25S(R))

Unit is supplied with UK plug BS1362 5 amp fused, if FCU hard wired to fuse connection unit is required please consult qualified electrician or contact Vino Master for assistance.

* 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 13°C for the cellar cannot be maintained if the outside temperature of the cellar is at 29-35°C.

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

1. INSTALLATION OF THE WINEMASTER

The WINEMASTER is to be built in a wall of the cellar.

If the compressor runs the unit expels air at the outside air outlet at 20°C above the temperature of the air inlet.

This hot air must be cooled in a well aerated room or be expelled 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...).

WARNING

Starting the compressor at a negative temperature will destroy it. To avoid this problem, you must not change the setting of thermostat if the outside temperature is under zero. This specification doesn't concern the model WINE C25SR equipped with an heating belt on the compressor.

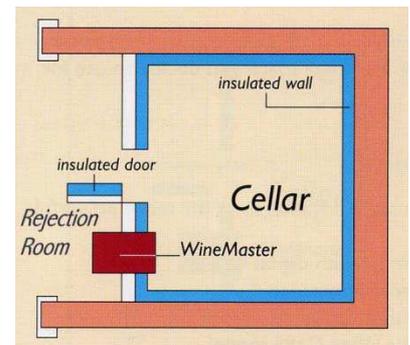
This model should be preferred for outside installation.

The room into which the wine evacuates the hot air must be well ventilated so that the temperature does not exceed 29-35°C.

A space of at least 10 cm must remain all around the WINEMASTER so that the cover can be removed and that hot air expelled is not aspired again in the air inlet.

The outside of the WINEMASTER must not be integrated in an underground cellar window or in too small a space.

The wall where the device is to built-in must not be more than 22 cm thick. Otherwise, the wall must be cut in a wedgeshape.



1.2 THE CELLAR EQUIPMENT

1.2.1 INSULATION

Insulation of the 4 walls, the door, the ceiling and the floor is essential for the Winemaster to work properly. Adequate insulation helps to obtain the stability of the temperature and the humidity.

The table below (choice of insulation) can be used to determine the type and the thickness of insulation needed according to the internal volume of the cellar and a cellar temperature of 13°C.

Insulation continuity :

Insulating components must be assembled preferably by interlocking panels or gluing the panels together, to ensure perfect continuity of insulation.

This is very important: it prevents heat and humidity entering from the outside which would counter the effects of regulation.

IMPORTANT

The validity of the WINEMASTER guarantee depends on the values in the "Choice of insulation" table being strictly respected, for all the cellar walls, including floor and ceiling + door, as well as perfect continuity of insulation.

CHOICE OF INSULATION

	MINIMUM THICKNESS OF INSULATION (mm) for 13°C cellar temperature			
	CELLAR VOLUME (m³)	EXPANDED POLYSTYRENE $\lambda = 0.044\text{W/m}^\circ\text{C}$	EXTRUDED POLYSTYRENE $\lambda = 0.030\text{W/m}^\circ\text{C}$	POLYURETHANE FOAM $\lambda = 0.025\text{W/m}^\circ\text{C}$
WINE C25 / C25 S(R)	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

1.2.2 INSULATING WALLS AND CEILING

The manufacturers propose their insulating panels in several forms:

- insulation alone
- complexes: the insulation is lined with a facing (plaster, mineral...)
- sandwiches: the insulation is lined on each side with a wooden or plaster panel.

The panel facing is important: *it protects the insulation from shocks and guarantees long life.*

Do not use mineral fibre insulation (Glasswool, stonewool) because it stores humidity!

Protection against rodents

Some insulating materials are damaged by rodents (mice, rats...). It is therefore essential to make sure that the walls of the cellar do not contain holes which would allow rodents access to the insulation.

This insulation must be lined, on the inner surface of the cellar, with a protective facing.

Polyurethane insulation, because of its chemical composition, is not attacked by rodents.

1.2.3 FLOOR INSULATION

The cellar floor must be able to support shelves and the wine stored on them. You should therefore choose an insulating material with adequate compression resistance for this part. Manufacturers recommend appropriate insulation or materials designed specifically for floor insulation, in their documentation.

Puncture resistance (feet of shelves in particular) is provided:

- by using "*complex*" *insulation panels* lined, on the upper surface, with a strong panel.
- by *facing the insulation with a panel of chipboard* (approx. 15 mm thick), or any other suitable covering (plaster and slab, for example).

1.2.4 THE DOOR

It is part of the continuity of insulation.

There are two possible solutions:

- to insulate the existing door using the same type as insulation as was used for the cellar walls. Insert a seal such as foam, between the door panel and the frame, all around the edge.
- use a FONDIS ISOTHERMAL DOOR, lined with polyurethane foam. It includes a seal around its periphery, with a magnetic closure.

1.2.5 INSULATION OF OTHER ITEMS

A fridge or another appliance producing heat must not be placed inside the cellar. For example, any hot water pipe going through the cellar must also be insulated.

2. INSTALLING THE WINEMASTER AIR-CONDITIONER

Tools



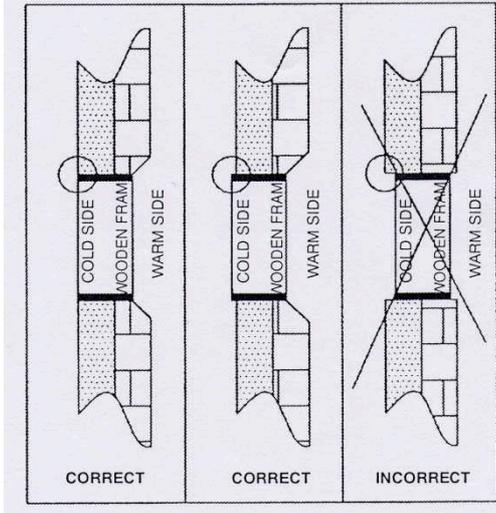
1. PHILIPS SCREWDRIVER PZ 2
2. WATER LEVEL
3. UNIVERSAL WRENCH
4. METER TAPE

2.1 PIERCING THE WALL

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.

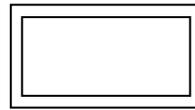
2.2 SEALING AND LEVELLING THE WOODEN FRAME

Seal the wooden frame so that it is flush with the inside of the cellar wall. If the wall is thicker than the wooden frame, cut a wedge-shape in the wall, as shown in the diagram above.

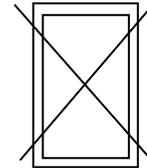


The joint between the wooden frame and the insulation must be filled (with polyurethane foam, for example), to ensure continuity of insulation. **WARNING, DO NOT PUT POLYURETHANE FOAM BETWEEN THE WINEMASTER AND THE WOODEN FRAME, THE WINEMASTER MUST BE REMOVABLE.**

The wooden frame must be level : **the widest side should be horizontal**



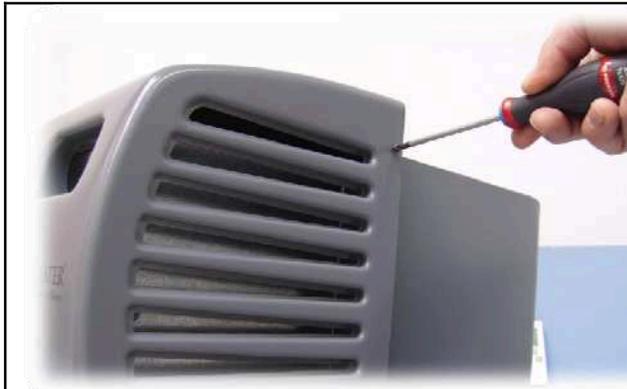
CORRECT



INCORRECT

2.3 INSTALLING THE AIR-CONDITIONER

2.3.1 REMOVE THE PLASTIC COVER



Unscrew the 2 screws on each side of the Winemaster

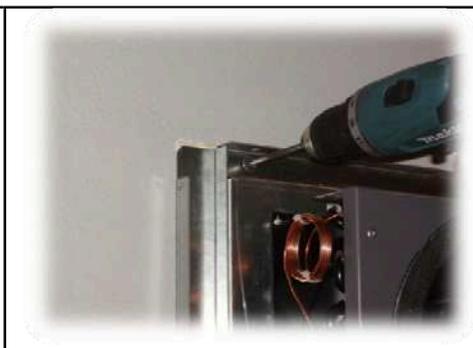


Remove the cover

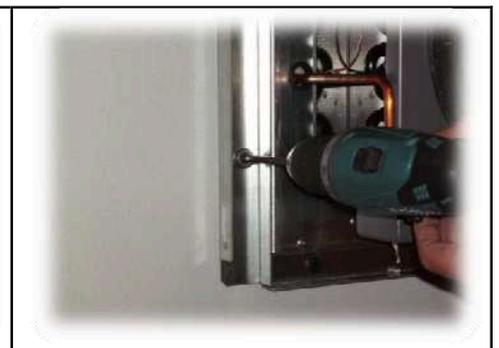
2.3.2 FITTING THE DEVICE INTO THE FRAME



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

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

2.3.3 INSTALLING THE WATER DRAINAGE SYSTEM

		
<p>Flow from the condensate collection tray.</p>	<p>Push the PVC pipe on.</p>	<p>Place the collar as close to the pipe as possible for better adhesion.</p>
		
<p>Tighten the collar using a universal wrench or pliers.</p>	<p>The pipe is well attached.</p>	<p>Refit the cover on the Winemaster and tighten the 4 screws</p>

Important :

Wait for 24 hours before switching on the Wine Master unit.

3. USING THE WINEMASTER AIR-CONDITIONER

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 13° C in the factory. During installation the set temperature must be controlled and adjusted as shown in next paragraph if necessary (paragraph 3.1.2 & 3.2.2).



BEFORE MODIFYING THE TEMPERATURE OF ADJUSTEMENT, TO CHECK IS IT A WINE C25 (3.1) OR A C25S (SR) (3.2).

3.1 STARTING UP MODEL WINE C25

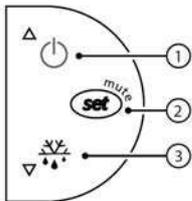
3.1.1. CONNECTING THE AIR-CONDITIONER

When you plug it into the electrical socket, the air conditioner starts up immediately.

If the temperature in the cellar is higher than the thermostat setting, the compressor starts up immediately.

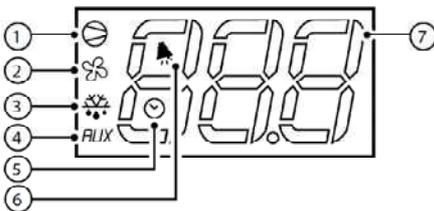
If the temperature in the cellar corresponds to the setting, only the cellar fan which functions permanently will start.

3.1.2 SETTING THE TEMPERATURE



The temperature is set on the thermostat as follows:

Press button  one second until the set temperature is flashing. Use button  to increase and button  to decrease the set temperature. When the setting is right, press button  again to validate it.



- INDICATOR  flickering = cold mode on standby
- INDICATOR  lit fixed = engaged cold mode (compressor)
- INDICATOR  lit fixed = defrost

3.2 STARTING UP MODEL WINE C18S(R) (WITH HEATER)

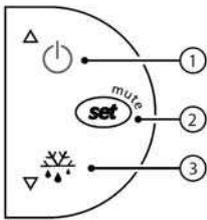
3.2.1. CONNECTING THE AIR-CONDITIONER

When you plug it into the electrical socket. The fan in the cellar starts up immediately. The compressor may not come on until 2 minutes later if the temperature of the cellar is higher than the set temperature. If the temperature of the cellar is the same as the setting on the thermostat, the compressor will not come on.

3.2.2 SETTING THE TEMPERATURE

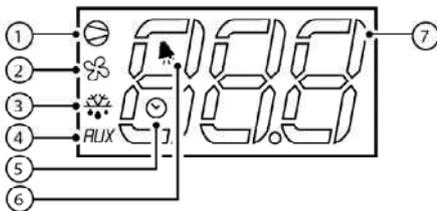
The setting of the targeted temperature of the cellar is made on the thermostat .

Use the following process :



Press the button  one second. Press then the button , the set temperature of the cellar will appear.

Use again the button  to increase the temperature or the button  to lower the temperature. When the right temperature is set, press the button  to confirm it.



- INDICATOR  flickering = cold mode on standby
- INDICATOR  lit fixed = engaged cold mode (compressor)
- INDICATOR  lit fixed = defrost
- INDICATOR **AUX** lit fixed = heat (resistance)
- INDICATOR  lit fixed = fan

On all the guides except C25.

3.3 AUTOMATIC DEFROST

The program of the thermostat will run an automatic defrost time several times a day. During this position, the compressor cannot start. Only the fan in the cellar can function. The condensate water produced during this period will be evacuated through the tube

4. MAINTAINING THE WINEMASTER AIR-CONDITIONER

THE DUST FILTER

Its highly required to clean the dust filter once every 3 months and replace it once every 12 months. If it is clogged, the unit may be seriously damaged.

4.1 CHANGING THE FILTER.



Raise it at the notch under the air-conditioner and remove it from underneath.
Repeat this action in reverse order to replace it.

5. GUARANTEE

5.1. TWO-YEAR CONTRACTUAL GUARANTEE

The air-conditioner is guaranteed for two years against manufacturing defects.

During the contractual guarantee period, FONDIS will replace any part recognized as defective, following the intervention of a qualified representative.

In the event of an electrical breakdown, FONDIS will replace any part recognized as defective following the intervention of a qualified stockist or his representative.

In the event of cooling system breakdown, FONDIS can ask for the part to be returned for repair following the intervention of a qualified representative. The equipment will be packed and held available for the FONDIS carrier to collect it.

Operations and returns must be made with the written agreement of FONDIS after sales service.

5.2. TERMS OF APPLICATION OF THE GUARANTEE

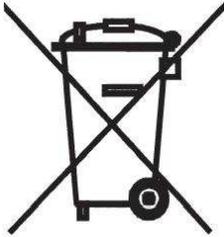
The contractual guarantee applies to all devices installed and used in accordance with the "Installation and operating guide". His application is conditioned by the presentation of the invoice of purchase or for lack of its copy.

5.3 EXCLUSIONS AND LIMITS OF GUARANTEE

The guarantee will be invalid in the following cases:

- *The cellar and installation have not been insulated in accordance with this guide.*
- *The damage is due to negligence, poor maintenance, defective or inappropriate use of the WINEMASTER.*
- *Part exchanges or replacements under guarantee will not have the effect of extending it.*

FONDIS SA cannot be held responsible, under any circumstances, for the direct or indirect consequences of the air-conditioner's failure to function. The guarantee is limited only to the product supplied by FONDIS SA.



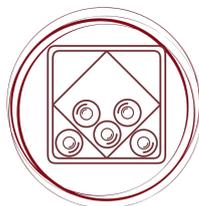
The European Community attaching a great importance to the environment and the waste processing, set up Directive 2002/96/CE relating to the Electric and Electronic Component Waste.

In accordance with this standard, the presence of the logo "barred dustbin" is obligatory.

This logo means that this product **cannot be to in no case thrown in the household refuse.**

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.



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