

INFORMATION ON THE RATING PLATE ON THE APPLIANCE:

- Model:
 Serial number:
 Date of purchase:



05/09/2023

05/09/2023

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Introduction

You have just acquired a WINEMASTER® air conditioner and we thank you for your confidence.

From its conception to its marketing, everything has been done to offer you an exclusive and high quality product. The result of the work of a whole team which finds in this philosophy an always greater motivation to satisfy you, we hope that your WINEMASTER® air conditioner will bring you optimal conditions of conservation and ageing of your wines for an incomparable pleasure.

Because the customer is at the heart of all our thoughts, we wish to assist you in your first steps and guide you towards an optimal use of your air conditioner on a daily basis. In this manual, you will find technical information and instructions for an easy installation and an optimal functioning of your appliance.

THE WINEMASTER® TEAM.



General Features

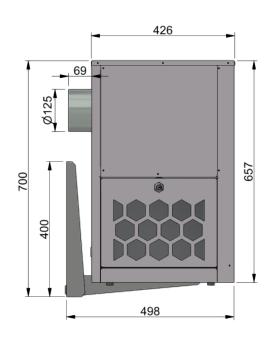
| | WINE OUT25X | |
|----------------------------------|--|--|
| Weight of the device | 45kg | |
| Device dimensions (mm) | H.700 X W.503 X D.498 | |
| Temperature setting | Preset à 12°C, ajustable entre 8 et 18°C * | |
| Max outdoor temperature | 40°C ** | |
| Cooling capacity | 550 W à 15°C ** | |
| Electric power supply | 230/240V-50 Hz + 3 m of cable | |
| Electrical power in cooling mode | 360 W | |
| Electrical power in heating mode | 250 W | |

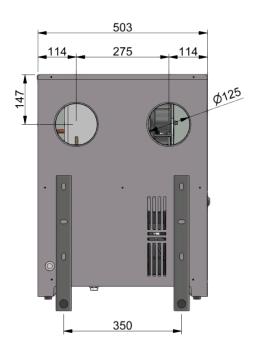
The circuit breaker rating must be **16 Amperes**.

- * With insulation appropriate for the temperature and volume of the room.
- ** As the power decreases with the outside temperature, the device may lose its ability to maintain 12°C when the suction temperature approaches 40°C. This temperature should not be reached permanently and corresponds to periods of high heat.

In case of too frequent thermal cut-out, the compressor can be damaged prematurely.

Technical dimensional drawing





2. SPACE PLANNING

2.1. Discharge of gold air from the cellar

The air conditioner is installed outside the wine cellar (in another room or outside) on the wall using the two brackets provided. It can also be placed on the floor.

For a proper operation, the unit discharges air to the outside at about 15°C above the intake temperature. This air is discharged through the grilles located at the back and bottom of the machine. Be careful not to block these grills.

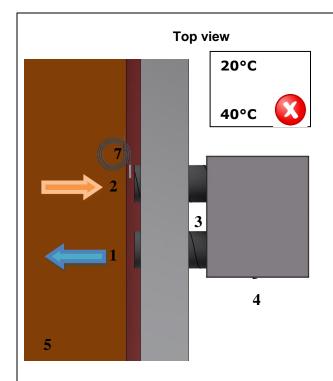
If the WINEMASTER® air conditioner rejects hot air in a room (air conditioner installed in a room), this one must be **well ventilated:**

- Maximum temperature and not permanent ≤ 40°C
- Ideal temperature ≈ 22.5°C.

→ It is better to evacuate the hot air out of the room if possible, by installing the air conditioner outside. Indeed, it is preferable to install the air conditioner outside in order to have a renewal of the air. Moreover, this will prevent the unit from overheating.

2.2. Warm air discharge

- \rightarrow The suction and the rejection of the air allowing its cooling is done by means of two ducts crossing the wall.
 - Do not obstruct the ducts (risk of overheating the unit)
 - Maximum length of both ducts in total: 1m in a straight line
 - Do not reduce the section of the ducts.



- CELLAR AIR REJECTS
- 2. AIR FROM THE CELLAR ASPIRE
- 3. OUTDOOR AIR REJECTS
- 4. OUTDOOR AIR SUCKS
- 5. WINE CELLAR
- 6. WASTE ROOM OR EXTERIOR OF THE HOUSE
- 7. THERMOSTAT PROBE

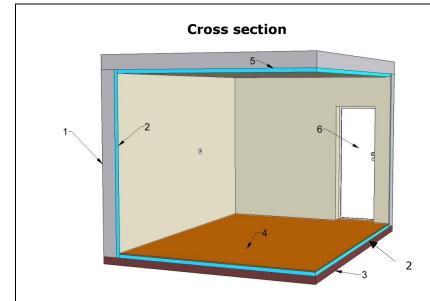
2.3. Cellar insulation

It is determining for a good operation of the WINEMASTER® air conditioner. An adequate insulation will contribute to ensure a better stability of the temperature and hygrometry. The table below (choice of insulation) makes it possible to determine the type and the thickness of insulation necessary according to the interior volume of the cellar and the model of WINEMASTER® air conditioner, for an interior temperature of 12°C. You can also carry out a calculation which corresponds to your cellar on our website: www.winemaster.fr/en/project/.

Insulation continuity

The insulating materials should preferably be assembled:

- By interlocking the panel rabbets
- By gluing the panels together
- ightarrow OBJECTIVE: To avoid parasitic entries of heat and humidity which would harm their regulation.



- 1. WALL
- 2. INSULATION
- 3. FLOOR
- 4. FINISHED FLOOR
- 5. CEILING
- 6. INSULATED DOOR

IMPORTANT

The validity of the warranty of the WINEMASTER® air conditioner is linked to the strict respect of the values of the table "Choice of insulation" for all the walls of the cellar (including floor, ceiling and door) as well as to the perfect continuity of the insulation and to an installation in conformity with the notice.

Choice of insulation

| Volume of air- conditioned room (m ³) | Thickness of expanded polystyrene (mm) $(\lambda = 0.044 \text{ W.m}^{-1}.\text{C}^{-1})$ | Thickness of extruded polystyrene (mm) $(\lambda = 0.030 \text{ W.m}^{-1}.\text{C}^{-1})$ | Thickness of polyurethane (mm) $(\lambda = 0.025 \text{ W.m}^{-1}.\text{C}^{-1})$ |
|---|---|---|---|
| 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 |

2.3.1. Wall, ceiling and floor insulation

Choice of insulating panels

The manufacturers offer different insulating panels:

- Insulation alone,
- The "complexes": insulation covered with a facing (plaster, mineral...),
- Sandwiches: insulation lined on each side with a wood or plaster panel.

Important: the coating **protects the insulation from shocks and therefore guarantees its durability**. **Avoid using mineral fiber insulation** (glass wool, rock wool, etc.) because they can become loaded with moisture and lose their insulating power, as well as thin-film insulation, which is not effective in cold weather.

DID YOU KNOW?

Some insulating materials are damaged by rodents (mice, rats, ...). It is therefore necessary to check that the walls of the cellar do not have any holes allowing rodents to reach the insulation. These insulations will be covered, on the internal face of the cellar, with a protective facing.

Polyurethane is an insulator which, because of its chemical composition, is not attacked by rodents.

Floor insulation

The cellar floor must be able to support the shelves and the stored wine. It is therefore necessary to choose an insulation with sufficient compressive strength.

Resistance to perforation (especially at the foot of the shelves) is achieved by:

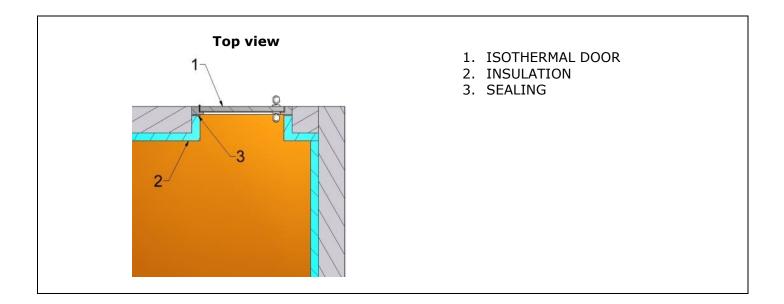
- "Complex" insulating panels coated on their upper side with a sufficiently resistant panel.
- **An insulating material lined with a chipboard panel** (thickness about 15 mm), or any other suitable covering (screed and slab for example).

2.3.2. The door

It contributes to the continuity of the insulation. Two possible solutions:

- Insulate the existing door with the same type of insulation as for the cellar walls. Insert a seal (in foam for example) between the door and the frame of the door, on all its periphery.

- **Use a WINEMASTER® insulated door**, filled with polyurethane foam with a seal on all its periphery.



2.3.3. Insulation of other elements

Do not put a wine cabinet or freezer, which produce heat, in the cellar. Central heating pipes should be re-insulated when moving into the cellar.

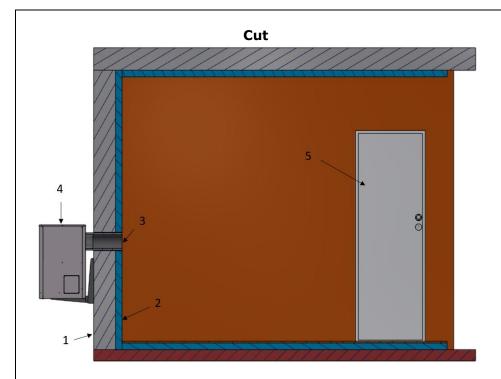
3. INSTALLING THE WINEMASTER® AIR CONDITIONER



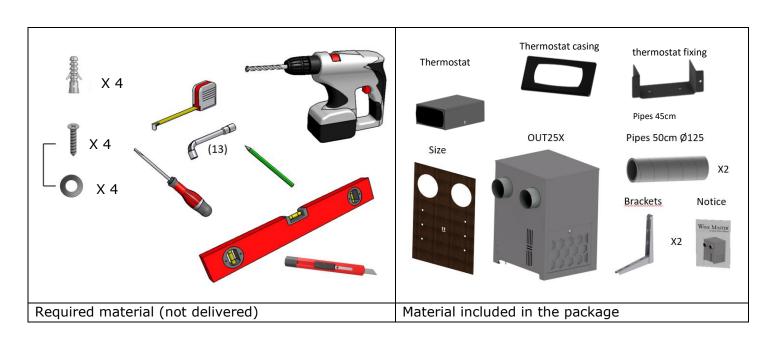
THE UNIT MUST BE INSTALLED IN ACCORDANCE WITH NATIONAL ELECTRICAL INSTALLATION REGULATIONS.

Make sure you choose the right location for the air conditioner :

- Choose the ideal location: shortest possible duct length
- No obstacles in front of the ventilation (facilitates the circulation of the cold air flow)
- The support or the floor must be level and not transmit vibrations



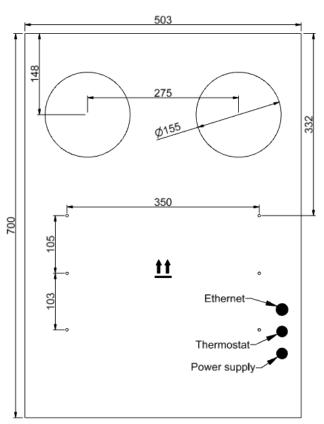
- 1. OUTSIDE WALL
- 2. INSULATED WALL
- 3. INSULATED SHEATH PROVIDED
- 4. AIR CONDITIONER
- 5. INSULATED DOOR



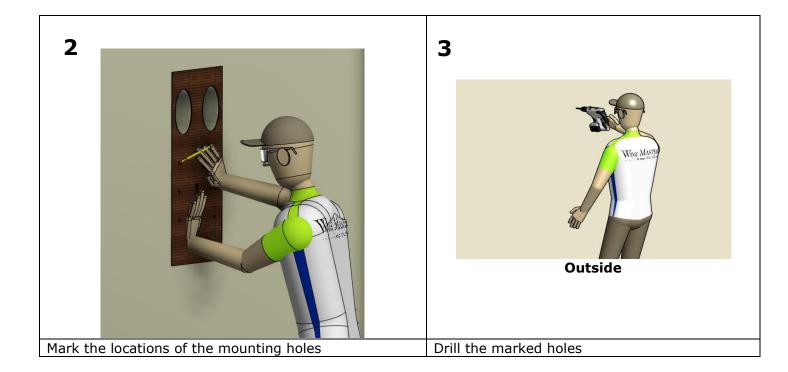


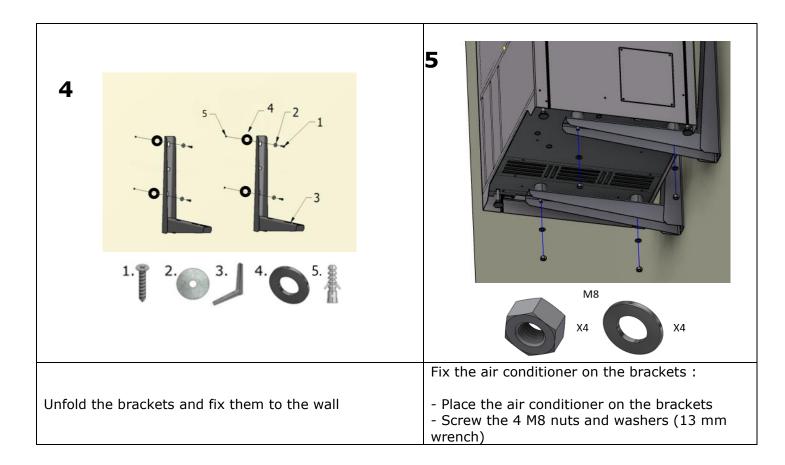
Cenar

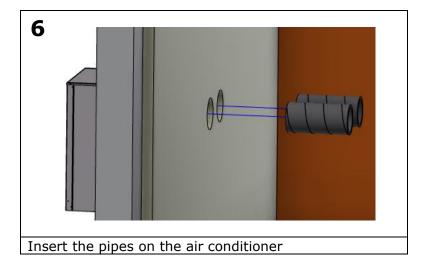
The template provided allows you to preview the size of the machine and draw the holes to be drilled. Please, note that if the appliance is placed on the floor, the template is intended for the minimum height of the feet.



Draw the locations of the holes for the ducts on the cellar side



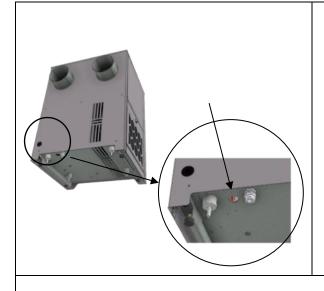




3.1. Installation of the water outlet and the power cable

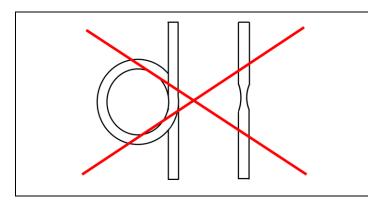


If the power cable is damaged, it must be replaced by the manufacturer, its service department or similarly qualified persons in order to avoid a hazard.



1. DRAINING HOSE Ø19mm X 1.5 meter.

- The condensation water is drained through a flexible hose integrated in the air conditioner.
- The drainage is done by gravity. It can be connected to a sewage system or the water can be drained on the floor.





THE DRAIN HOSE MUST NOT BE PINCHED OR LOOPED UPWARDS!

The drip tray may overflow if the hose is not directed downwards

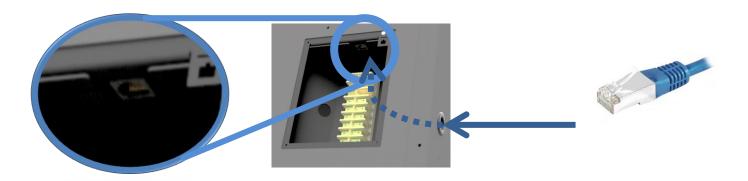
Warning:
After transport or handling, wait 24 hours before connecting the air conditioner.

4. THERMOSTAT AND ELECTRIC CONNECTION

4.1. Winemaster Connect

The machine is already equipped with the device for the Winemaster Connect application. This must be connected to the digital card with an Ethernet cable (class 6). The cable is designed to be routed through the cable duct behind the machine. The cover **must be opened with the power off**.

The application allows the user to follow the temperature evolution of his cellar. It also allows the aftersales service to quickly identify the source of a possible problem.

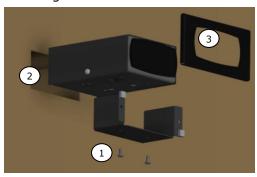


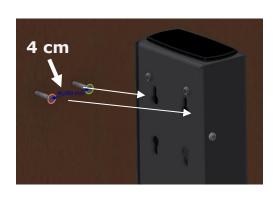
4.2. Thermostat connection

An external thermostat is supplied with the machine. This can be placed inside or outside the air-conditioned room. But it absolutely must not be outside the building or premises, it must be indoors, sheltered from the weather. It can also be linked to the Winemaster Connect application.

A complete manual is provided with the thermostat, for its installation and its integration with Winemaster Connect.

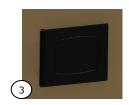
The thermostat can be placed in front of a wall or through a wall.











The probe must be placed towards the return air zone as shown in the diagram on page 5. It is recommended that the end of the sensor does not touch the wall and is in the airflow.

The thermostat has a 5-wire male connector and the machine has a female connector. The thermostat must be connected to the machine using this cable. The connection of the thermostat **MUST BE MADE WITHOUT VOLTAGE**



4.3. Connecting the WINEMASTER® air conditioner

The electric connection of the machine is made using the connection cable.





If the power cable is damaged, it must be replaced by the manufacturer, its service department or similarly qualified persons in order to avoid any danger.



The socket must be accessible after installation.

On ignition, the thermostat displays the cellar's temperature.

The thermostat is locked and displays « Loc » if a touch is effectued on the display.

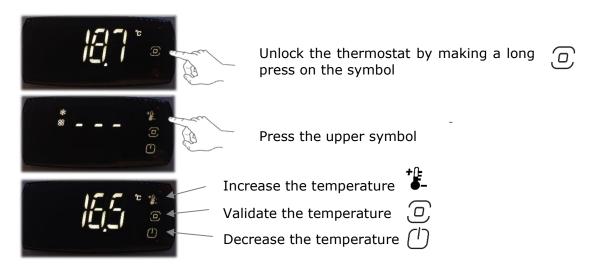


- If the cellar temperature is higher than the thermostat setting: the air conditioner starts after 2 minutes
- If the cellar temperature is lower than the thermostat setting: the compressor does not start. Only the fan on the cellar side runs.

The thermostat displays the air temperature inside the cellar, within a range of 2°C. This variation in air temperature results in a smaller variation in wine temperature due to the thermal inertia of the liquid. The thermostat is set at the factory to a set temperature of 12°C. When the air conditioner is put into service, this temperature should be checked and, if necessary, changed by following the procedure below.

4.4. Setting the temperature of the WINEMASTER® COOLER

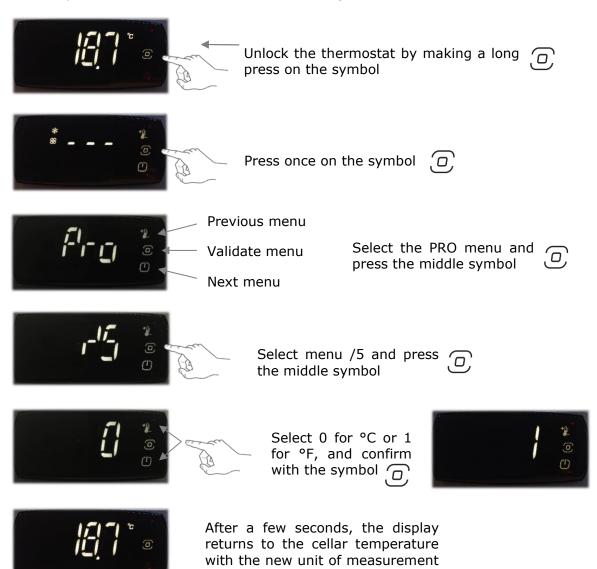
The set temperature is set on the thermostat:



4.5. Setting the unit of measurement

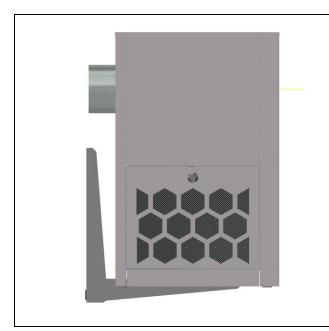
The temperature measurement unit can be changed to °C or °F:

selected



5. CARE AND MAINTENANCE OF THE WINEMASTER® AIR CONDITIONER

5.1. Filter change



- · Open the honeycomb grid
- Clean the WINEMASTER filter and the honeycomb grid
 - Close the grid properly

TO DO FOR THE FILTER:



- Control: every 3 months
- Clean: 1 time per year
- → DIRTY FILTER = DAMAGED AIR CONDITIONER

TO DO FOR THE EXTERNAL GRILLS:

- Cleaning (foliage...): regular (according to use)

TO DO FOR THE DRAIN PIPE:

- check that it is not obstructed, clean if necessary.

5.2. Condensate drain pipe

Be sure to check (possible pinching) and clean this hose at least once a year. As a reminder, this hose should not be pinched or looped up.

6. WARRANTY

6.1. Legal warranty

The legal guarantee for defects and hidden defects applies according to the conditions of articles 1641 and following of the civil code. The legal guarantee of conformity applies according to the conditions of article L217-1 and following of the consumer code.

6.2. 2-years contractual warranty

The air conditioner is guaranteed for 2 years against any manufacturing defect.

During the contractual warranty period, WINEMASTER will replace any part recognized as defective.

In case of electrical failure, WINEMASTER will replace any part recognized as defective following the intervention of the qualified retailer or his representative.

In case of refrigeration failure, WINEMASTER may request the return to the workshop for repair, following the diagnosis made by the qualified dealer or his representative. The equipment will be kept packed at the disposal of WINEMASTER's carrier for collection.

The interventions and returns will have to be carried out after written agreement of the WINEMASTER after-sales service.

6.3. Conditions of application of the warranty

The contractual warranty applies to all devices installed and used in accordance with the "Installation and Use Guide". Its application is conditioned by the presentation of the purchase invoice or its copy.

6.4. Exclusions and limits of the warranty

The warranty is denied in the following cases:

- Cellar insulation and installation have not been carried out in accordance with this guide.
- Damage is due to negligence, poor maintenance, faulty or inappropriate use of the WINEMASTER® (in particular clogged filters).
- The exchange of parts or their repair under the warranty cannot have the effect of extending the warranty.

WINEMASTER can in no case be held responsible for the direct or indirect consequences related to the non-functioning of the air conditioner. **The warranty is limited to the product supplied by WINEMASTER**.



As the European Community is dedicated to protecting the environment and processing waste, it has put in place Directive 2002/96/EC on Waste from Electrical and Electronic Equipment (WEEE).

In accordance with that standard, the presence of the logo with a crossed-out bin is mandatory.

That logo means that the product may not in any event be disposed of with household waste. It must be taken to an appropriate collection facility for the treatment, repurposing and recycling of waste from electrical and electronic equipment.

By doing so, you are doing your bit for the environment and helping to conserve natural resources and protect human health.