



USER GUIDE

HYGROMASTER®



DEFYING
CONVENTION

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Average power consumption for humidification	45 W
Voltage	230V-240V
Average intensity for humidification	0.2 A
Frequency	50 Hz
Capacity of humidification:	18.2g of water per hour at 12°C
Length of power cord	1.5 M
With the dehumidification option, the power consumption depends on the type of air-conditioner installed.	

1. AUTOMATIC CONTROL OF HYGROMETRY

Your cellar air-conditioner controls hygrometry in a natural way. It is then maintained between 65 and 80 % of relative humidity. The excess runs towards a draining overflow.

Since it depends on the external hygrometry, which strongly varies according to the region, the season, the weather, the hygrometry cannot be completely kept at a set value.

HYGROMASTER will assume its full relevance in winter when the temperatures are low and the relative hygrometry is very low.

In this case, it will be necessary to provide additional moisture thanks to HYGROMASTER. Since it is a steam generator, it will produce completely clean moisture.

IMPORTANT: the control of hygrometry and the good operation of the air-conditioner require:

- complete insulation of the cellar (walls, floor, ceiling, door) with a tight insulating material.
- perfect continuity of the insulation (no gaps, nor thermal bridges).
- no other ventilation than that of the air-conditioner.

2. INSTALLATION OF HYGROMASTER

Your HYGROMASTER can be suspended on a wall using screws in the holes intended for this purpose, or simply placed on the ground or on a stable shelf, preferably more than a meter away from the air-conditioner.

However, avoid placing your HYGROMASTER on a wooden support which would absorb the moisture and could become deformed.

In any case, it is essential that HYGROMASTER is level (horizontal).

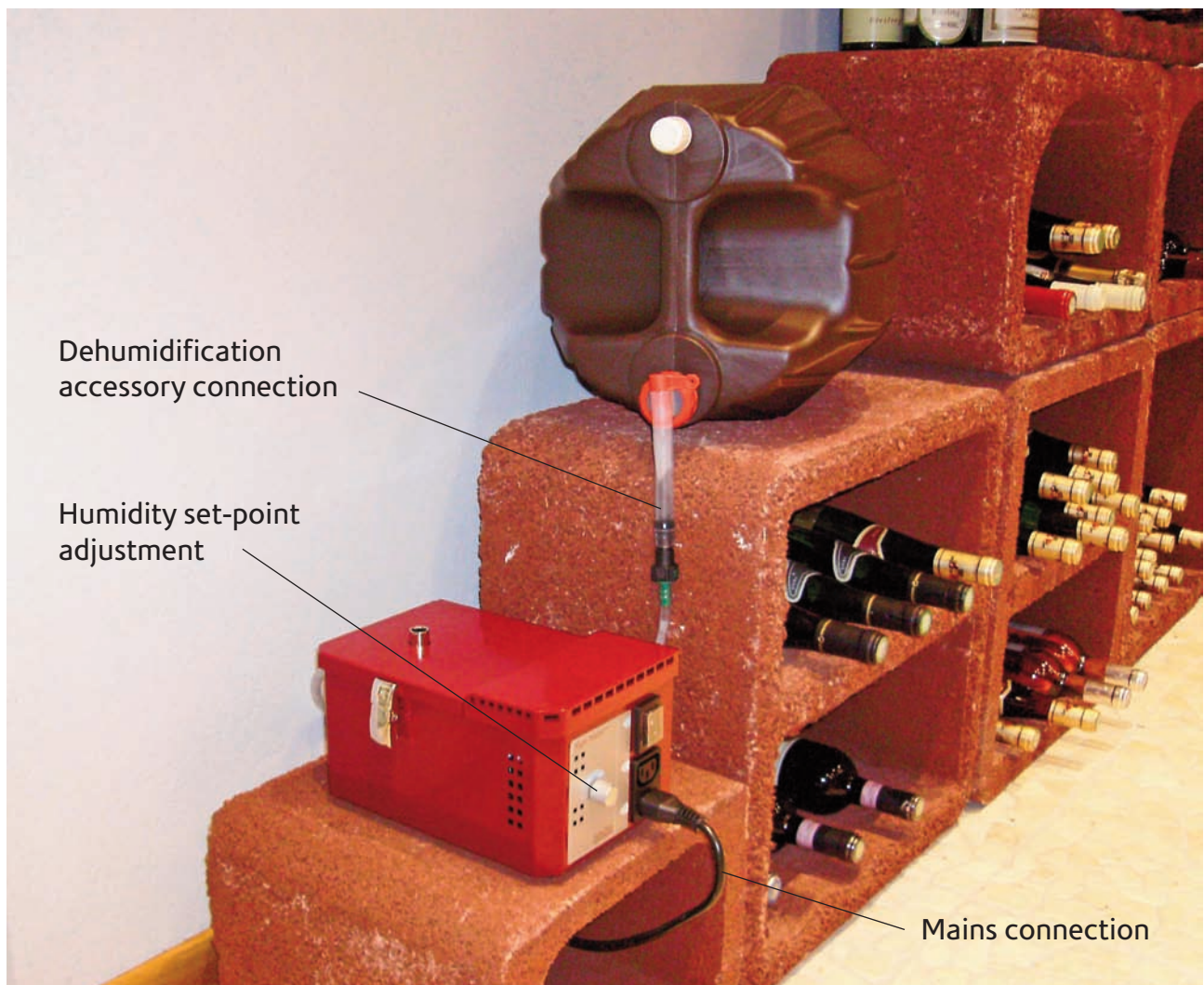
Connection of the water inlet with the public water system or with a tank containing a few litres for gravity feed will be performed using a male hose connector, 1/4" cylindrical thread.

Your HYGROMASTER must be connected to a standard 230V, 16A, 50Hz earth socket.

3. STARTUP

Once the connections are made, place the switch on "0", close the lid and connect the water inlet. Then power up.

IMPORTANT: Leave the lid closed when the switch is on position II.



Switch position II: humidification

HYGROMASTER fills up.

The lid must be kept closed during this phase.

Adjust the set-point to the required range (between 60% and 80%).

If necessary HYGROMASTER will humidify the air.

Switch position I: Dehumidification

This requires the connection of the male plug to a desiccation system sold separately.

4. USE

In winter switch HYGROMASTER to the humidification position. (II)

If HYGROMASTER is connected to a tank, make sure you regularly check and top up the water level of this tank.

In summer, stop humidification to prevent the disruption of refrigeration and the excessive production of condensate.

Optional: The dehumidification function is only necessary for underground cellars when refrigeration is not active. Do not use it in the summer.

5. MAINTENANCE

Unplug your HYGROMASTER and if necessary clean the scale deposit by soaking using a commercial product.

In case of questions, do not hesitate to contact us - details at www.winecorner.co.uk

6. PRESERVATION OF WINE

Its preservation and ageing require an environment that satisfies certain conditions.

More than temperature itself, it is the stability of the cellar temperature which is important for the good preservation of wine.

The ideal temperature of a wine cellar is approximately 12 degrees. Above twenty-five degrees, young white wines run the risk of a secondary fermentation. On the contrary, for certain red wines, their ageing will be accelerated.

The central heating pipes, the proximity of a boiler, parasite air entries, refrigerators, freezers, are the worst enemies of wine.

A good cellar must neither be too dry, nor too humid.

The action of dry air is insidious: it dries out the corks, causes significant evaporation of the wine through the corks and makes the bottle leak.

An excess of moisture will increase the development of moulds on barrels and corks.

The ideal level of hygrometry is between 60 % and 80%, it can rise to 90 % without damage to the wine.

The cellar must be closed, without vibration. The racks or shelves are insulated from any source of vibration, they rest on the ground rather than fixed on a wall, more sensitive to vibrations.

The ageing of wine occurs away from light. The cellar must thus be dark and the duration of lighting limited.

If these conditions are satisfied, wine will keep for a long time. The cellar will provide good maturation and optimum ageing.

Wine is not as fragile as it is often believed, it must primarily be protected from its main enemies: abrupt temperature variations, light... and those who abuse it!

Problems & Solutions

**Hygrometry set-point
not achieved**

- check the water level
- check the power supply
- make sure there are no drying factors (central heating pipes, proximity of a boiler, refrigerators, freezers, wine cooling cabinets... which are also to proscribe in an air-conditioned wine cellar)
- make sure there are no parasite air entries.



Warranty Certificate

In order to validate your 2 year contractual warranty in accordance with the specified warranty conditions stated in the Hygromaster user manual, **please complete and return this warranty certificate within 15 days from the date of purchase to the following address:**

WINE CORNER
Unit 4 Brunel Close, Harworth, Doncaster, South Yorkshire, DN11 8QA

Model: _____

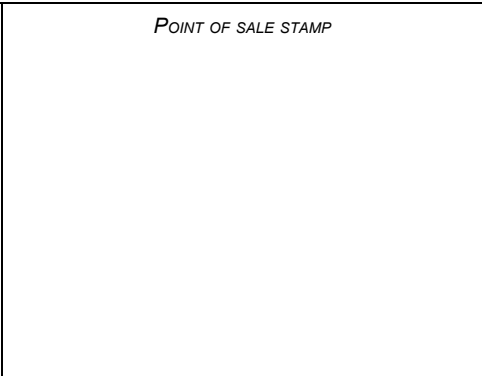
Serial number: _____

Purchase date: _____

Installation date: _____

Installer: _____

The volume of your wine cellar in meters squared: _____



FIRST NAME _____ LAST NAME _____

ADDRESS _____

POSTAL CODE _____ CITY _____ COUNTRY _____

In the following section, please specify the insulation characteristics of your cellar.

	<i>Type of material and thickness</i>	<i>Type of insulation and thickness</i>
Wall		
Floor		
Ceiling		
Door		

How did you learn about HygromMaster cellar air conditioning systems ?

- through a trade show through a vendor
- through an editorial article through an advertisement
- other (please specify) _____



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