



## USER GUIDE

### WINE C18 IN



DEFYING  
CONVENTION

# INSTRUCTIONS FOR USE

## TABLE OF CONTENTS

|  |                |
|--|----------------|
| <b>Introduction</b> : “From Vineyard to wine” .....        | Page 3         |
| <b>1. LAYOUT OF PREMISES</b> .....                         | <b>Page 4</b>  |
| 1.1. HOT AIR OUTLET .....                                  | Page 4         |
| 1.2. THE CELLAR .....                                      | Page 4         |
| 1.2.1. INSULATION .....                                    | Page 4         |
| 1.2.2. WALLS AND CELLING INSULATION .....                  | Page 5         |
| 1.2.3. FLOOR INSULATION .....                              | Page 5         |
| 1.2.4. THE DOOR .....                                      | Page 6         |
| 1.2.5. INSULATION OF OTHER ITEMS .....                     | Page 6         |
| <b>2. INSTALLING THE WINEMASTER AIR-CONDITIONER</b> .....  | <b>Page 6</b>  |
| 2.1. DRILLING THE WALL .....                               | Page 6         |
| 2.1.1. GRIDS .....   | Page 6         |
| 2.1.2. WALL HOLDER .....                                   | Page 6         |
| 2.2. DIMENSIONS .....                                      | Page 7         |
| 2.3. FIXING THE WINEMASTER .....                           | Page 7         |
| 2.4. INSTALLING THE DUCTS .....                            | Page 8         |
| 2.5. INSTALLING THE WATER DRAINAGE SYSTEM .....            | Page 9         |
| <b>3. USING THE WINEMASTER AIR-CONDITIONER</b> .....       | <b>Page 9</b>  |
| 3.1. CONNECTING THE AIR-CONDITIONER .....                  | Page 9         |
| 3.2. SETTING THE TEMPERATURE .....                         | Page 9         |
| 3.3. AUTOMATIC DEFROST .....                               | Page 10        |
| <b>4. MAINTAINING THE WINEMASTER AIR-CONDITIONER</b> ..... | <b>Page 10</b> |
| 4.1. CHANGING THE FILTER .....                             | Page 10        |
| <b>5. GUARANTEE</b> .....                                  | <b>Page 11</b> |
| 5.1. TWO-YEAR CONTRACTUAL GUARANTEE .....                  | Page 11        |
| 5.2. TERMS OF APPLICATION OF THE GUARANTEE .....           | Page 11        |
| 5.3. EXCLUSIONS AND LIMITS OF GUARANTEE .....              | Page 11        |

WARRANTY CERTIFICATE FONDIS : page 12

## ***FROM VINEYARD TO WINE***

***In former times, good french cellars were built to maintain a temperature not exceeding 14 to 16°C in all seasons.***

***Today, this is rarely the case.***

***Nevertheless, a cellar worthy of the name must be protected against wide variations in temperature, be as damp as necessary and ventilated, dark and free of vibration.***

***This is why, for more than fifteen years, we have used the expertise of specialists and enthusiastic amateurs to design, develop, test and produce thousands of air-conditioners destined to help in the storage and ageing of wine.***

***If you follow our advice and respect our recommendations Winemaster will provide the optimal ageing conditions for your treasured wine collection.***

***Don't hesitate to read the installation and operating guide for your FONDIS WINEMASTER cellar air-conditioner.***

***Contact us if you have any questions!***

***So... even if there may be long years to wait before the wine reaches perfection, the great day will come when you face the delicate job of uncorking. Hold the bottle carefully – do not remove the capsule on a level with the mouth – use a good quality tool or lever – remove the cork without shaking the bottle and examine the "mirror"..***

***But that's another story...***

***Attention : Wait for 24 hours before switching on the air-conditioner.***

**CHARACTERISTICS**

|                             | <b>WINE C18IN</b>  |
|-----------------------------|--|
| Setting the temperature     | Preset to 13°C, adjustable between 4 and 15°C*                           |
| Maximum outdoor temperature | 35°C**   |
| Cooling power               | 550 W at 15°C **   |
| Electricity supply          | 230-240 C - 50 Hz - with earth connection<br>( supplied with 3 m cable ) |
| Electrical power            | 450 W  |
| Heating power               | 250 W  |

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 of the cellar is maintained at 35°C.*

*If the thermal safety functions to often, there is a risk for the condensator and starter 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. LAYOUT OF PREMISES**

The air-conditioner is installed entirely in the wine cellar: it can be fitted on the floor or on a suitable support which can bear the weight of the unit.

For a correct opération, the wine cellar reject outside some air around 20°C, above aspiration temperature. This air si rejected in indoors well ventilated or outside the house.

This opération is made with isolated's ducts in the wine cellar.

**1.1 HOT AIR OUTLET**

- If the **WINEMASTER** hot air outlet is indoors, the room must be **well-ventilated** to ensure that the temperature does not exceed 35°C. The ideal temperature is around 20°C. It is preferable to discharge the hot air outside if possible, via ducts.

- The air intake and outlet ducts must not be connected to each other nor obstructed, to avoid overheating the unit.

The two openings (intake and outlet) must therefore be at least 200 mm apart. The maximum length of each duct must not exceed 10 metres. This length as to be reduced according to number of bends (1 meter per bend). **The radius of the bends must be upper than 300 mm. The diamter of the ducts musn't be reduced.**

**1.2 THE CELLAR**

**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 board on the next page (choice of insulati ) 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 12°C.

**Insulation continuity :**

Insulating components must be assembled preferably by interlocking panels or glueing 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**

**WINE C18 IN**

| CELLAR VOLUME (m <sup>3</sup> ) | MINIMUM THICKNESS OF INSULATION (mm)<br>for 12°C cellar temperature |   |  |
|---------------------------------|---|---|--|
|                                 | EXPANDED POLYSTYRENE<br>$\lambda = 0.044\text{W/m}^\circ\text{C}$   | EXTRUDED POLYSTYRENE<br>$\lambda = 0.030\text{W/m}^\circ\text{C}$ | POLYURETHANE FOAM<br>$\lambda = 0.025\text{W/m}^\circ\text{C}$ |
| 6                               | 40  | 30  | 20   |
| 8                               | 50  | 40  | 30   |
| 10                              | 60  | 40  | 40   |
| 12                              | 80  | 50  | 40   |
| 14                              | 90  | 60  | 50   |
| 15                              | 100   | 70  | 60   |
| 16                              | 110   | 80  | 70   |
| 17                              | 120   | 90  | 80   |
| 18                              | 130   | 100   | 90   |

1.2.2 WALL AND CEILING INSULATION

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 and loose its insulation capacity.

**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 IN THE WINE CELLAR**

Make sure you have chosen the best place for fitting the air-conditioner.

- chose the best place in order that the length of the flexible ducts will be shorter as possible,
- put the wine cellar on the ground or on his horizontal support,
- there should not be any obstacle in front of the ventilation grid, to facilitate air flow,
- the support or floor must be level and not transmit vibrations.

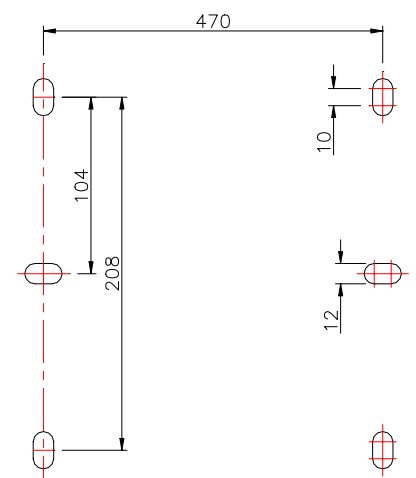
### **2.1 DRILLING THE WALL**

#### 2.1.1. GRIDS

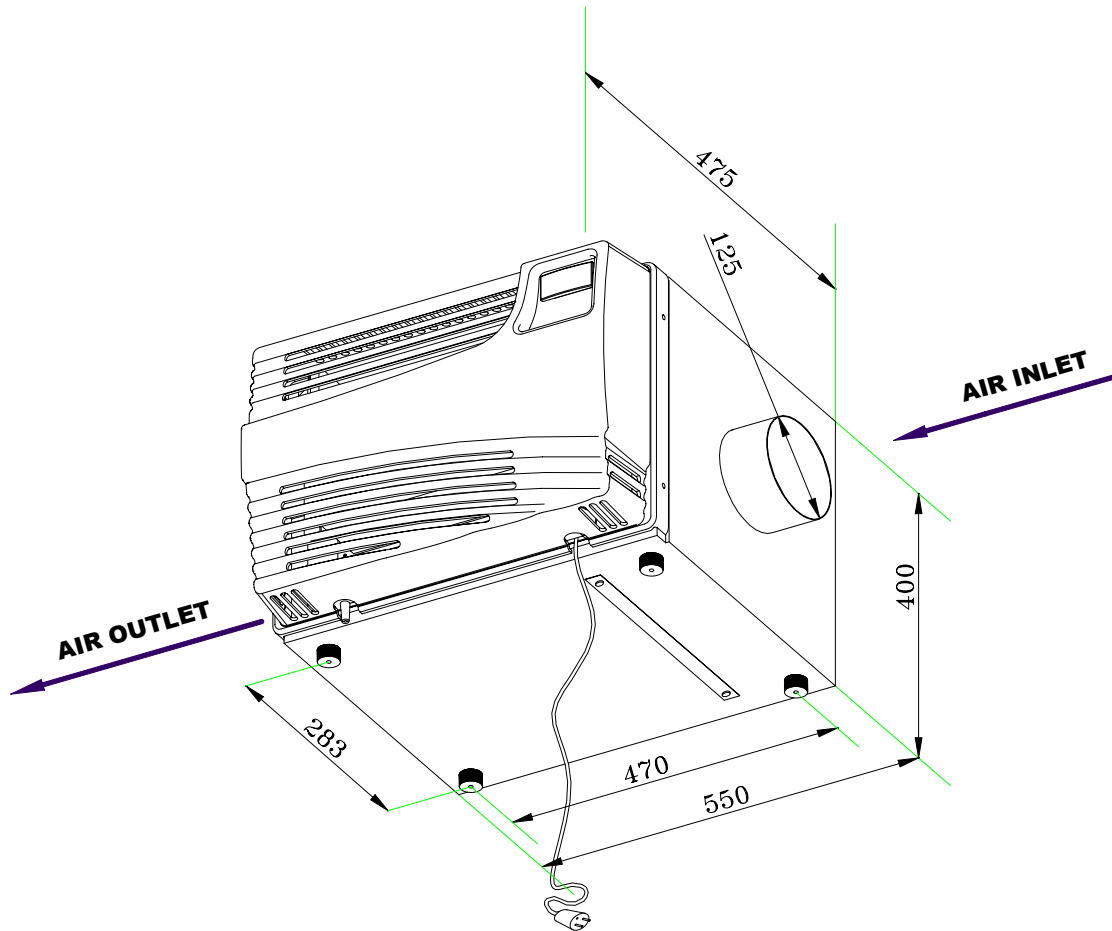
- Draw the grid's site on the wall which divide the wine cellar to the reject indoor.
- Pierce 2 holes Ø 130 mm.
- Install the 2 grids in the wall.
- Connect the duct at the back of grids (§ 2.3).
- The seal between the ducts and the insulation must be filled (with polyurethane foam for example).

#### 2.1.2. WALL HOLDER

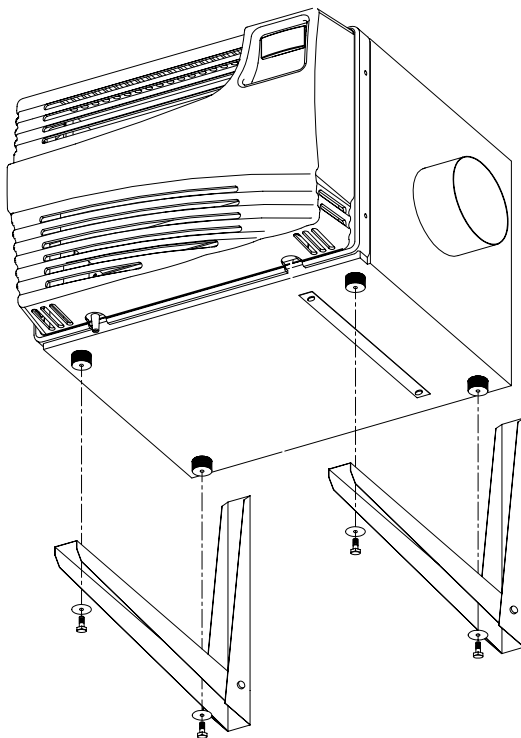
Two squares are delivered together with the Winemaster. Open them out and fix them as per herewith drawing. Select the adequate screws with regards to the wall material you are using.



## 2.2 DIMENSIONS






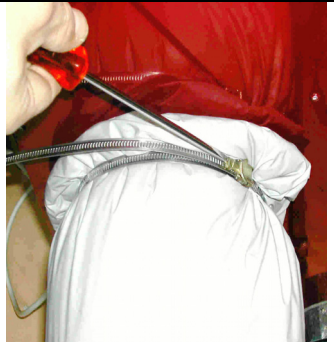
## 2.3 FIXING THE WINEMASTER



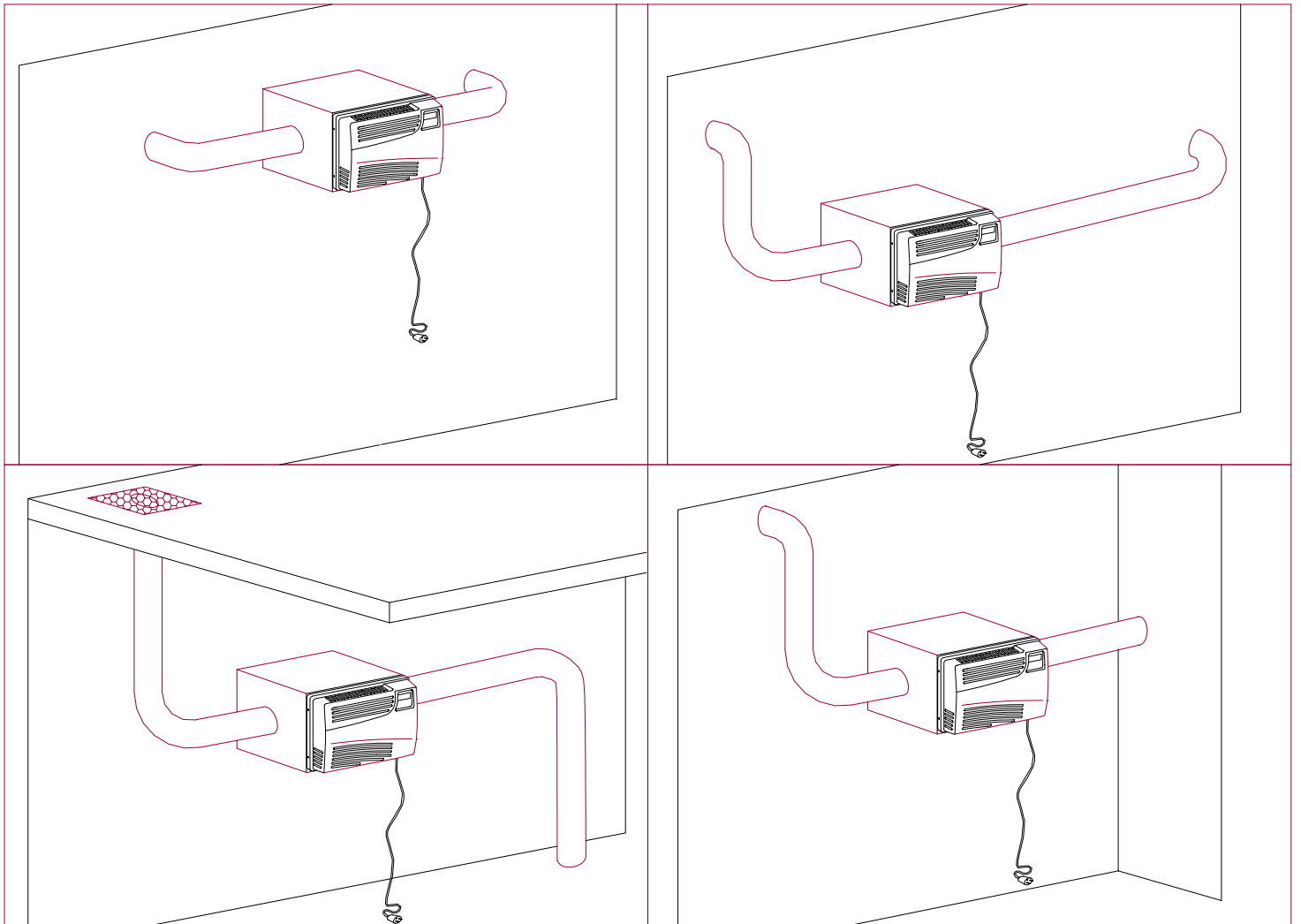
- Install the Winemaster on the wall holder.
- Screw the unit with a 10 key.

## 2.4. INSTALLING THE DUCTS

The connections must be sealed to prevent condensation forming on the walls of the air-conditioner.

|  |   |  |   |
|--|---|--|---|
|  |  |  |  |
| Place the inside duct on the flue collar   | Stick the adhesive tape across the flue collar and the duct.                      | Take it round several times to ensure a good seal.                                 | Position the insulation duct then the ring clamp.                                   |

### Example



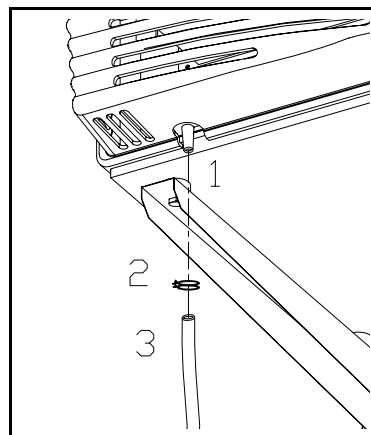


## 2.5 INSTALLING THE WATER DRAINAGE SYSTEM

- Slide on the PVC tube 3 on the condensate container 1.
- Open the ring 2 and slide along the tube 3.
- Set the ring as near as possible.

### **Important :**

*Wait for 24 hours before switching on the air-conditioner.*

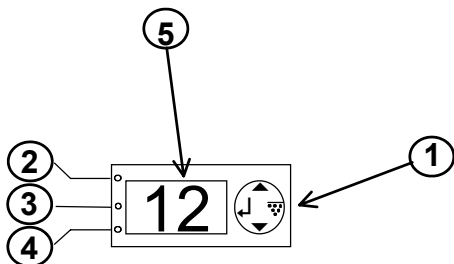


## 3. USING THE WINEMASTER AIR-CONDITIONER

### 3.1 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 SETTING THE TEMPERATURE



The thermostat is equipped with a joystick on the right hand side (**ref. 1**) which can be used to change the setting. To change the setting, simply press on the symbol  $\downarrow$  for 5 seconds. The display (**ref. 5**) then displays **SET**. Press the symbol  $\downarrow$  once again briefly.

The set temperature is displayed. To increase it, press the up arrow  $\blacktriangle$ . To reduce it press the down arrow  $\blacktriangledown$ . When The temperature on the display is correct, confirm by pressing to symbol  $\downarrow$  until it shows again **SET**.

**Light 2** indicates that the device is defrosting.

**Light 3** indicates that it is in heating mode.

**Light 4** indicates that the compressor is running. When there is no light lit, the cellar temperature is close to the set temperature.

After changing a setting, because of a fitting which prevents it from starting up too frequently, the compressor will only start up after a few minutes.

### 3.3 AUTOMATIC DEFROST

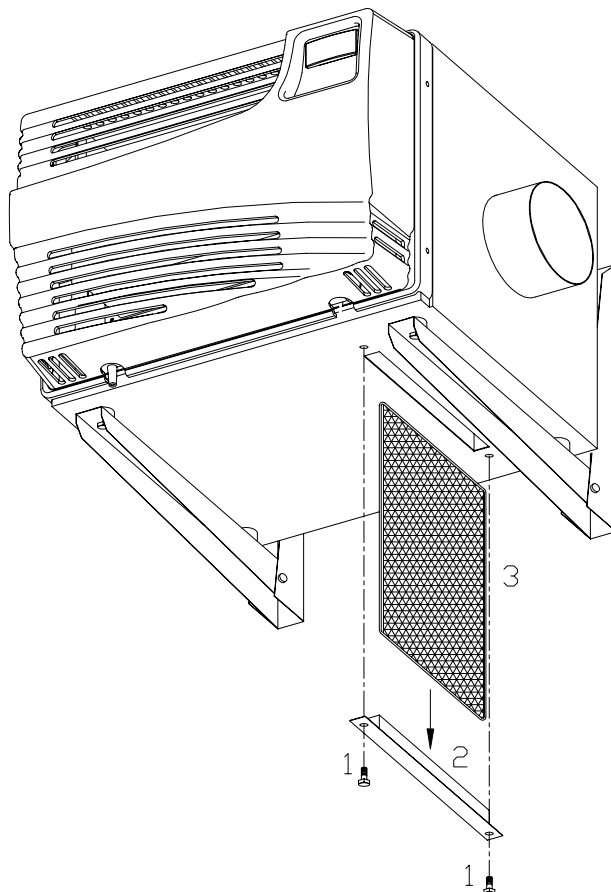
The program of the thermostat will run an automatic defrost time several times a day. During this position, the compressor cannot start. Only the fan in the cellar can function. The condensate water produced during this period will be evacuated through the tube

## 4. MAINTAINING THE WINEMASTER AIR-CONDITIONER

### THE DUST FILTER

It is essential to replace the dust filter, which is outside the cellar, as soon as necessary and at least once a year. If it is clogged, the air-conditioner may be seriously damaged.

### 4.1 CHANGING THE FILTER



- Unscrew the 2 four black plastic screws under the air-conditioner 1.
- Remove the cover 2.
- Pull the tab to release the filter.

Replace it with a FONDIS filter only!

You can then replace the cover.

## **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". Application of the contractual guarantee depends on the guarantee card at the back of the booklet being returned within 15 days of purchase.

### **5.3 EXCLUSIONS AND LIMITS OF GUARANTEE**

The guarantee is refused 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.



# WARRANTY CERTIFICATE FONDIS

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

**WINE CORNER**

**Unit 6, Harworth Enterprise Park, Brunel Industrial Estate, Harworth, South Yorkshire DN11 8SG**

Model: \_\_\_\_\_

Serial number: \_\_\_\_\_

Purchase date: \_\_\_\_\_

Installation date: \_\_\_\_\_

Installer: \_\_\_\_\_

The volume of your wine cellar in meters squared: \_\_\_\_\_

POINT OF SALE STAMP

FIRST NAME \_\_\_\_\_ LAST NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

POSTAL CODE \_\_\_\_\_ CITY \_\_\_\_\_ COUNTRY \_\_\_\_\_

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

|         | Type of material and thickness | Type of insulation and thickness |
|---------|--------------------------------|----------------------------------|
| Wall    |                                |                                  |
| Floor   |                                |                                  |
| Ceiling |                                |                                  |
| Door    |                                |                                  |

How did you learn about FONDIS WineMaster cellar air conditioning systems ?

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