

INSTALLATION & USER GUIDE

WINEMASTER OUT25X









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Introduction

Thank you for purchasing your WINEMASTER wine conditioning unit - we are sure it will provide excellent temperature control for your wine cellar, wine room, wine wall or wine cabinet.

WINEMASTER (formerly 'Fondis') has been established as the leader in temperature control for wine cellard for decades. Our engineering team is constantly testing the latest materials, technology and engineering processes to ensure you have the best product available.

The end result is all about you, the customer, enjoying your wine which is a delicate asset to own, preserve and store. We know this, and this is our specialty with the range of units we offer.

All this is backed-up with our WINEMASTER guarantee and customer service from Wine Corner I td

Please read this manual thoroughly because certain conditions need to be in place prior to installation. They are also important for running the unit for many years to come.

If you need any assistance, please contact Wine Corner Ltd on +44 1302 744916 or e-mail info@winecorner.co.uk





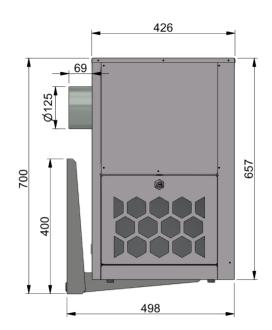
General Features

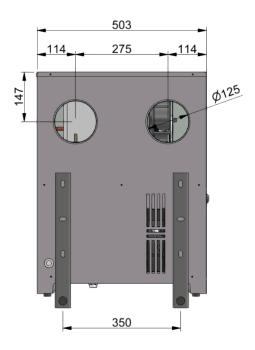
	WINE OUT25X	
Weight of the device	45kg	
Device dimensions (mm)	H.700 X W.503 X D.498	
Temperature setting	Preset at 12°C, adjustable between 8 et 18°C *	
Max outdoor temperature	40°C **	
Cooling capacity	550 W à 15°C **	
Electric power supply	230/240V-50 Hz + 3 m of cable	
Electrical power in cooling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

The circuit breaker rating must be 16 Amps

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

Technical Dimensional Drawing





^{*} With insulation appropriate for the temperature and volume of the room.

^{**} As a result of power reduction depending on the outdoor temperature, the device may lose its capacity to maintain 12°C if the outdoor temperature approaches 40 °C.

1. Space Planning

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 grilles.

→ The suction and the rejection of the air allowing its cooling is done by means of two ducts crossing the wall.

1.1. Warm air discharge

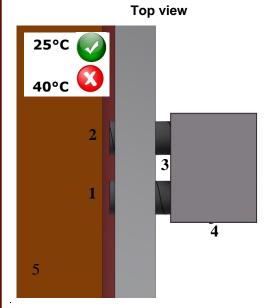
If the OUT25X conditioning unit rejects hot air in a room (air conditioner installed in a room), this one must be **well ventilated**:

- 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.

6



- 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



- 1. The air in the cellar is evacuated
- 2. Cellar air inlet
- 3. Outside air exhausted
- 4. Outside air inlet
- 5. Wine tank
- 6. Reject room or outside the house

5

1.2. Cellar insulation



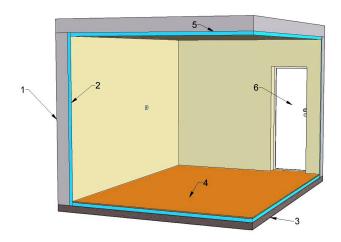
The correct insulation is critical for the efficient operation of the WINEMASTER® air conditioner. Properly installed insulation maintains consistent temperature and humidity. Refer to the following table (choice of insulation) to determine the insulation type and thickness necessary for your cellar's internal volume to achieve a 12°C temperature.

Ideally, assemble insulation materials by one of the following methods:

- Using an interlocking panel system
- · Adhering the panels together

It is crucial to prevent heat and moisture entering the room as these can undermine temperature regulation and adversely affect the unit's operation. That is why thouroughly insulating the space and making sure the room is completely airtight is vital for perfect wine storage and operating conditions for the unit.

Cross section



- 1. Wall
- 2. Insulation layer
- 3. Floor
- 4. Finished floor
- 5. Ceiling
- 6. Fully insulated sealed door

Important

The guarantee for the conditioning unit is only valid when to the insulation specifications outlined in the table (choice of insulation) for every part of the room, including the floor, ceiling and door, have been strictly adhered to. This means ensuring seamless insulation throughout and following the installation guidelines precisely.

Choice of Insulation

Volume of air conditioned (m3)	Thickness of expanded polystyrene (mm) (λ = 0.044 W.m-1 .C-1)	Thickness of extruded polystyrene (mm) (λ = 0.030 W.m-1 .C-1)	Thickness of polyurethane (mm) (λ = 0.025 W.m-1 .C-1)
	40	30	30
	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

1.2.1. Wall, ceiling and floor insulation

Choice of insulation: Panels

Manufacturers provide a range of insulating panels:

- Plain insulation panels without any additional layers
- Composite panels, which combine insulation with a protective out layer such as plaster
- Sandwich panels, where the insulation is flanked by wood or plasterboard on both sides

Important note:

- Covering on insulation helps it resist damage and last longer. Stay away from mineral fiber types like glass wool or rock wool because they can soak up moisture, cause problems and stop insulating properly
- Avoid using thin insulation materials that don't protect well against the cold

Did you know?

Some types of insulation can be ruined by rodents like mice and rats. Therefore, it is important to check that the room's walls are free from holes and cavities to prevent rodents from reaching the insulation. This kind of insulation should have a protective layer on the room's interior. Polyurethane insulation, however, is resistant to rodent damage due to its chemical makeup.

Floor Insulation

The room's floor needs to be strong enough to hold the weight of the shelves and wine. Therefore, the chosen insulation must be capable of withstanding this weight without compressing too much. To prevent damage from the shelf feet and similar pressures, you can use:

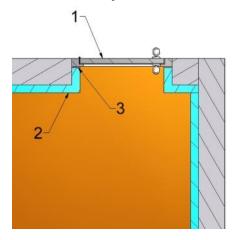
- Insulating panels that have a sturdy top layer
- Insulation covered with wood chipboard (about 15mm thick) or any suitable material like screed and slab

1.2.2. Door Insulation

Installing and maintaining 100% coverage of insulation is strongly advised. There are two ways to achieve this:

- Add insulation to the current door, matching the type used on the room's walls, and place a seal (like foam) between the door and its frame all around the edges
- Opt for a WINEMASTER insulating door, which comes with polyurethane foam and a seal that runs along its entire edge

Top view



- 1. Insulated door
- 2. Insulation layer
- 3. Seal between door frame and wall insulation

1.2.3. Appliances and Pipework



Do not install a wine cabinet, refrigerator, or any similar device in the room; they generate heat and will affect the operation of the unit.

If there are central heating or hot water pipes inside the room, they need to be rerouted or re-insulated to prevent heat gain.

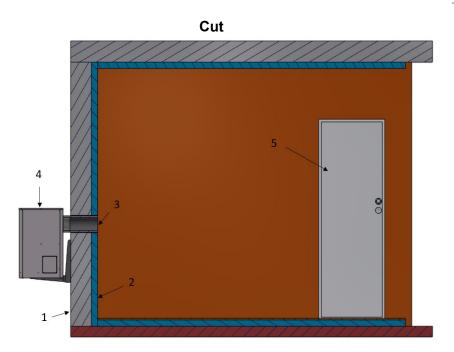
2. Installing the OUT25X Conditioning Unit



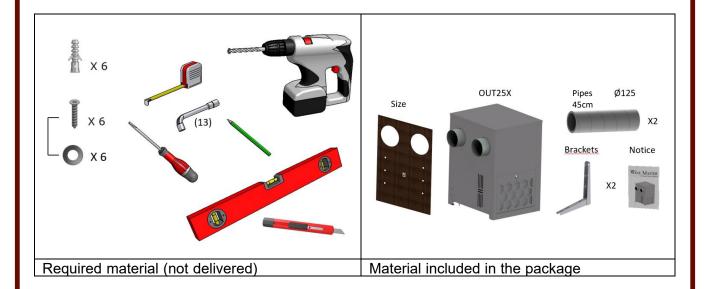
THE UNIT MUST BE INSTALLED IN ACCORDANCE WITH NATIONAL ELECTRICAL INSTALLATION REGULATIONS.

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. Conditioning unit
- 5. Insulated door



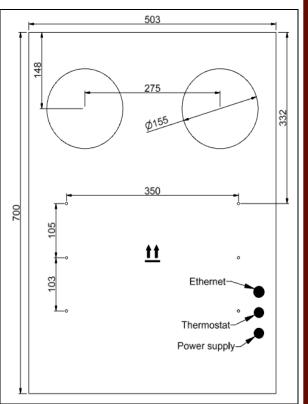
2. Installing the OUT25X Conditioning Unit Contd

1



Outside

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.



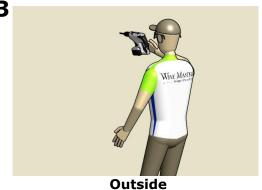
Place the drilling template against the exterior wall where the WINEMASTER® air conditioner will be installed

2



Mark the locations of the mounting holes and fixation holes

3

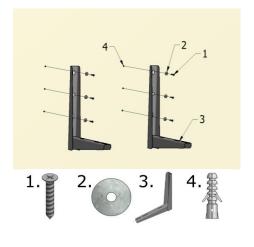


Outsia

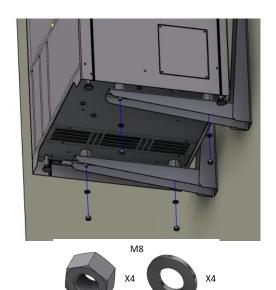
Drill the marked holes

2. Installing the OUT25X Conditioning Unit Contd

4



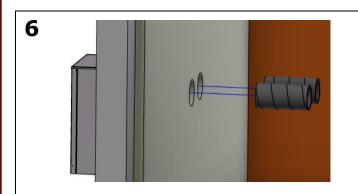
5



Unfold the brackets and fix them to the wall

Fix the air conditioner on the brackets:

- Place the air conditioner on the brackets
- Screw the 4 M8 nuts and washers (13 mm wrench)

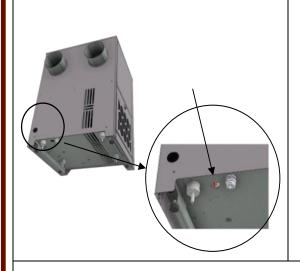


Insert the pipes on the air conditioner

2.1. Installation of the water outlet and the power cable

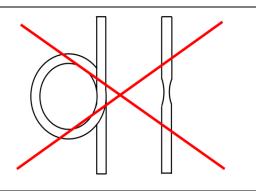


If the power cable is damaged, it must be replaced by the manufacturer, its service department or similarly qualified persons in order to avoid a hazard.



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.

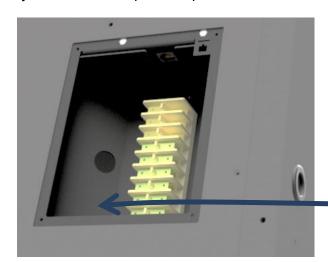
3. Thermostat and Electrical Connection

3.1. 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 (classic 6). The cable is designed to be routed through the cable duct behind the machine. The cover <u>must be opened</u> with the power off.

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





3.2. Thermostat connection

An external thermostat is supplied with the machine. This can be placed inside or outside the air-conditioned room. 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 sensor should be placed towards the return air area. 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**





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.

3.3. Connecting the OUT25X Conditioning Unit

The electrical connection of the machine is made using the connection cable



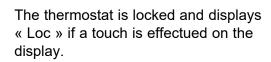


If the power cable is damaged, it must be replaced by the manufacturer, its service department or similarly qualified persons in order to avoid any danger.



The socket must be accessible after installation.

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

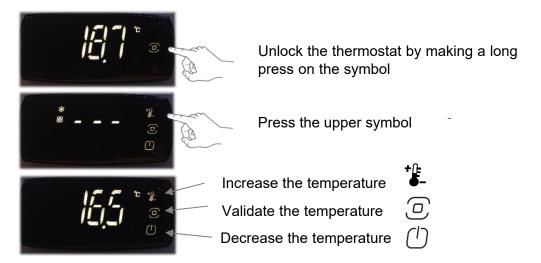




- If the cellar temperature is higher than the thermostat setting: the air conditioner starts after 2 minutes
- If the cellar temperature is lower than the thermostat setting: the compressor does not start. Only the fan on the cellar side runs.

3.4. Setting the temperature of the OUT25X Conditioning Unit

The set temperature is set on the thermostat :



(0)

3.3. Connecting the OUT25X Conditioning Unit Contd

Setting the unit of measurement

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



Unlock the thermostat by making a long press on the symbol





Press once on the symbol





Previous menu

Validate menu

Select the PRO menu and press the middle symbol





Select menu /5 and press the middle symbol





Select 0 for °C or 1 for °F, and confirm with the symbol





After a few seconds, the display returns to the cellar temperature with the new unit of measurement selected

4. Care and Maintenance of the OUT25X

4.1. Filter change



- Open the honeycomb grid
- Clean the WINEMASTER filter and the honeycomb grid
- Ensure the grid is closed correctly

TO DO FOR THE FILTER:

- Clean; every 3 months
- Replace with a new one; 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 is is not obstructed, clean if necessary

4.2. 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.

5. Guarantee

5.1. 2-years Contractual Guarantee

WINEMASTER offers a 2 year guarantee against any manufacturing defect from the date of purchase. During this period, subject to inspection by Wine Corner Ltd, WINEMASTER will replace free of charge any defective parts. Engineer visits, packaging and return costs of faulty and replacement items may be payable - please check with Wine Corner Ltd first.

The guarantee applies to the applicance described in this manual. In the event of a malfunction during the guarantee period, the customer may be required to produce the purchase invoice as proof of ownership and the guarantee period.

The guarantee is limited to the unit itself, WINEMASTER will not be held liable for any direct or indirect damages resulting from the failure of the conditioning unit, ducting or pipework. (Wine collections/stock should be protected by seperate specialist insurance).

Exchange or repai of parts under warranty will not extend the inisital 2 years guarantee period.

5.2. Exclusions and Limitations of the Guarantee

The guarantee does not apply if malfunctions occur due to the following conditions when;

- The insulation, sealing, ambient humidity and ambient temperature of the cellar or wine room does not meet the operating conditions as detailed in this manual
- The installation of the unit does not comply with the instructions detailed in this manual
- The unit has malfunctioned or become damaged due to negligence, lack of maintenance (in particular, incorrect use of air filters in therms of regular checks, cleaning and/or replacement)
- The electrical mains supply fails
- Extreme weather conditions prevail
- There is a lightning strike



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.