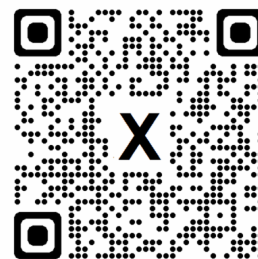


eleXtric



INSTALLATION AND USER MANUAL

WineMaster IN25(X)

To ensure a successful installation, please carefully read through this manual as it contains all necessary information to do so.

It is essential to have all of these conditions fulfilled prior to starting and to continue operating your unit correctly for many years.

If any assistance is needed, please reach out to Elextric Ltd via telephone (+44 020 3286 8525) or email (info@elextric.co.uk).





User manual

Table of contents

1.	CELLAR EQUIPMENT	6
1.1.	Evacuation room	6
1.2.	Cellar insulation	7
1.2.1.	Insulation of walls, ceiling and floor.....	8
1.2.2.	The door.....	9
1.2.3.	Inusulation of other elements	9
2.	INSTALLATION OF WINE CONDITIONING UNIT WINEMASTER®	9
2.1.	Brackets installation.....	11
2.2.	Installing the wine conditioning unit.....	12
2.3.	Ducting connection	12
2.3.1.	Ventilation holes	12
2.3.2.	Examples	14
2.4.	Installing the water drainage system	14
3.	USING THE WINE CONDITIONING UNIT WINEMASTER®	15
3.1.	Connecting the air conditioner WINE IN25	15
3.2.	Plugging in the wine conditioning unit WINE IN25.....	15
3.2.1.	Temperature setting of the air conditioner WINE IN25	15
3.3.	Standby mode.....	16
3.4.	Automatic defrost	16
4.	MAINTENANCE OF THE AIR CONDITIONER WINEMASTER®	17
4.1.	Replacing the filter.....	17
5.	WARRANTY.....	18
5.1.	Legal warranty	18
5.2.	2 years contractual warranty.....	18
5.3.	Warranty conditions.....	18
5.4.	Exclusions and limitations of warranty.....	18

Introduction

You have just purchased a WINEMASTER® conditioning unit. Thank you for the confidence you have placed in us.

From design to marketing, we have done everything to offer you an exclusive and very high-quality product. Mindful of this philosophy and produced from the work of a whole team increasingly motivated by customer satisfaction, we hope that your WINEMASTER® conditioning unit provides you with the optimal conservation and ageing conditions for your wines and incomparable pleasure.

Because the customer is central to all our work, we want to assist you in the initial stages to help you optimise the daily use of your conditioning unit. In this User Guide, you will find technical information and practical advice ensuring you progress simply through the essential installation and usage phases.

To ensure your tastings are privileged moments to share, WINEMASTER® guarantees you our sincere commitment, dedicated know-how and an after-sales service available to you any time!

THE WINEMASTER TEAM

Technical data

	WINE IN25
Weight	35 kg
Dimensions	540x540x630
Temperature setting	Preset to 13°C, adjustable between 11 & 25°C *
Maximum outside temperature	35°C **
Cooling power	500 W à 15°C **
Electric supply	235V-50 Hz + 3 m cable
Electric power	450 W
Heating power	250 W

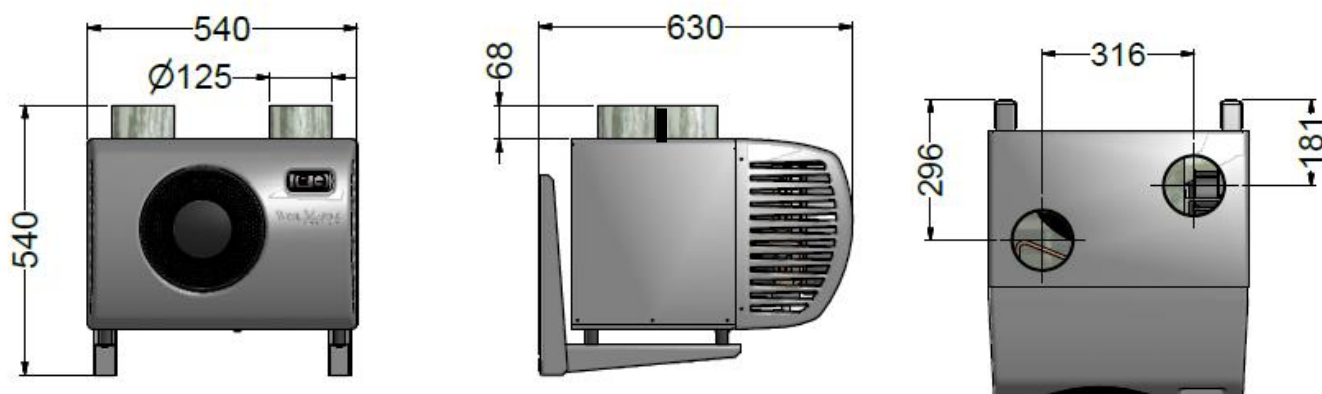
The unit comes pre-wired with a 5amp plug top and can be connected to a fused spur either on a radial or ring circuit, provided that the electrical installation meets the BS7671 standards

* 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 reaches the 35°C.

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

Technical drawing



1. CELLAR EQUIPMENT

The air conditioner has to be installed in the wine cellar on the supplied horizontal supports adapted to the weight of the unit.

For a correct functioning, the unit expels air at the outside to 15°C above the temperature of the air inlet aspiration. This air must be cooled in a well ventilated room or be evacuated outside.

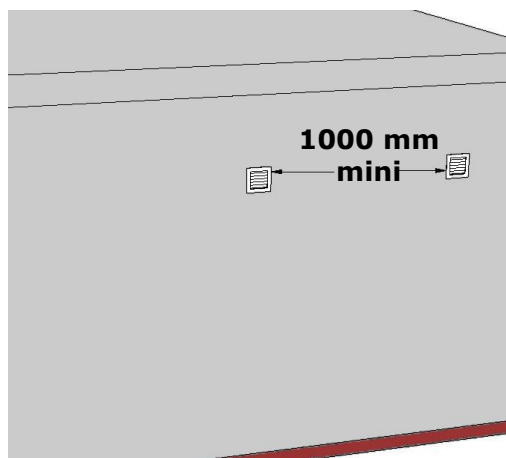
→ **This operation will be done thanks to the insulated ducts in the inside of the cellar.**

1.1. Evacuation room

If WINEMASTER® evacuates hot air inside the room you have to **ventilate the room** :

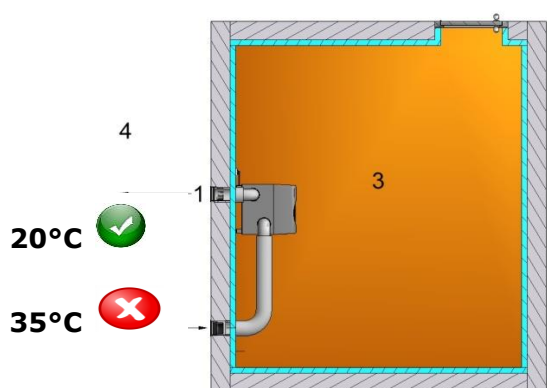
- Maximum temperature and non permanent $\leq 35^{\circ}\text{C}$
- Ideal temperature $\approx 20^{\circ}\text{C}$.

→ **It is recommended to evacuate the hot air to the outside with ducts if possible.**

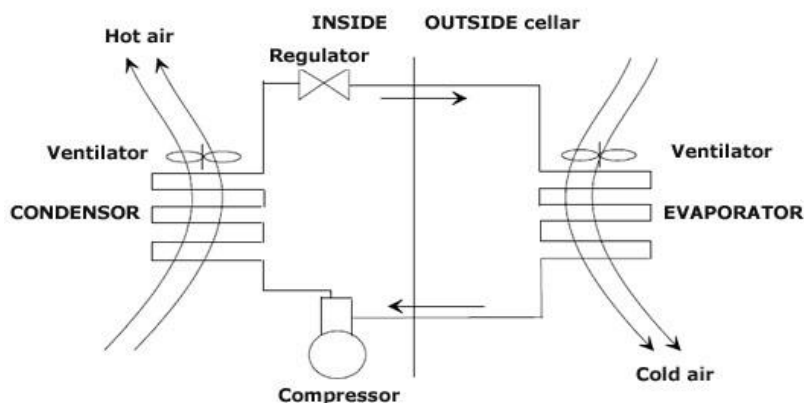


- Separate the 2 entries of at least 1000 mm
- Do not block the ducts (risk of overheating)
- Maximum length of the 2 ducts in totality : 14 m in straight line
- Reduce depending on the number of elbow : 1 m per elbow
- Radius elbow ≥ 175 mm
- Do not reduced the duct size

View



1. EVACUATED AIR
2. AIR INLET
3. WINE CELLAR
4. EVACUATION ROOM OR HAUSE OUTSIDE



The advantages of « ventilated cold »:

- No frost other than on the evaporator.
- Automatic defrosting and maximized refrigeration efficiency.
- Cold distribution improved by a permanent air circulation (without air stratification).
- The circulation of air allows maintaining the pre-selected temperature throughout the cellar.

1.2. Cellar insulation

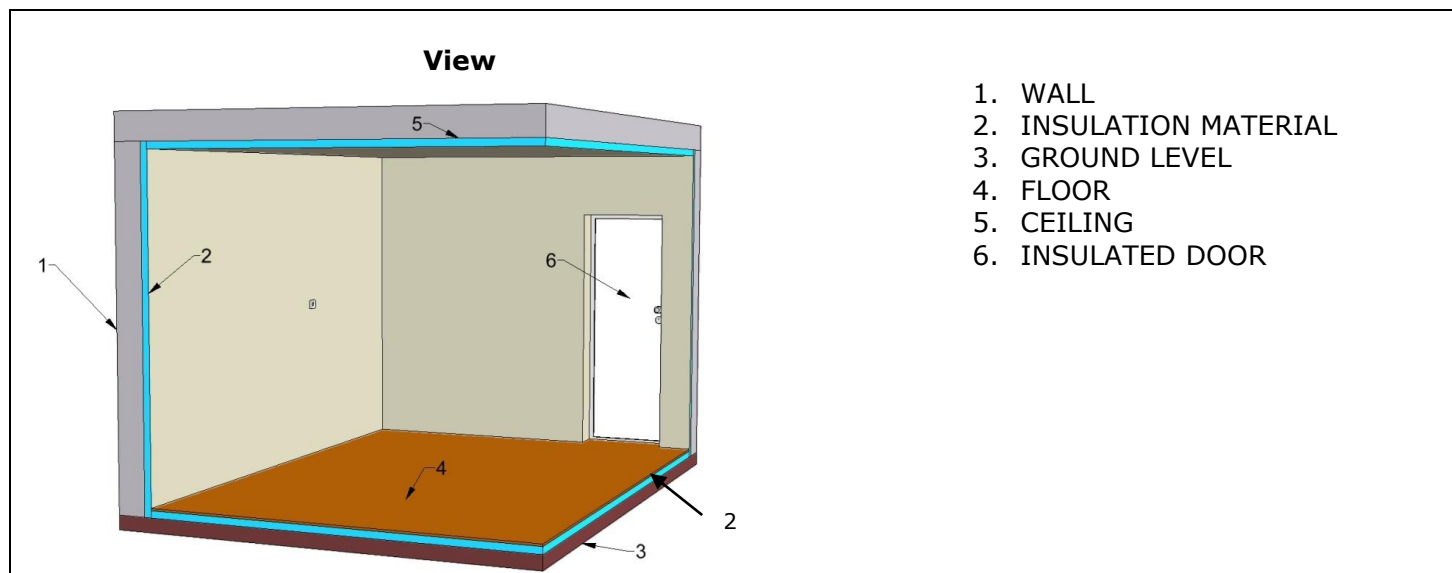
Insulation is essential for efficient functioning of the WINEMASTER®. A good insulation enables to maintain a stable **temperature and humidity level**. The chart on the next page will allow you to determine the type and thickness of insulation needed in relation to the exterior volume of the cellar and model of the WINEMASTER®, for an inside temperature of 12°C.

Complete insulation

The insulating elements should be preferably :

- By « tongue and groove » panels or
- By panels fused together

→ **IMPORTANT: Avoid the intrusion of heat and humidity which can alter the functioning of the WINEMASTER®.**



IMPORTANT

The WINEMASTER® warranty is only valid if the insulation is in compliance with the board « Insulation selection » requirements for the whole cellar (walls, floor, door and ceiling) with perfect continuity of insulation.

Insulation selection

Volume of the cellar (m³)	Polystyrene expanded = 0,044 W/m°C (mm)	Polystyrene extruded = 0,030 W/m°C (mm)	Polyurethane foam = 0,025 W/m°C (mm)
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

1.2.1. Insulation of walls, ceiling and floor

Type of insulation panels

You can select among the following type of panels :

- Usual panels,
- « Complex panels »: insulation is covered with a cover material (plaster, mineral) as they may accumulate moisture and lose their insulation power and avoid also thin film insulation that are not effective for cold.
- « Sandwich panels »: insulation is covered on each side with a wooden panel or plaster board.

Important : The covering of the panels **protects the insulation against damage and guarantees its longevity. Avoid using mineral fibres insulation** (glass wool, rock wool, etc...) as they may accumulate moisture and lose their insulation power and avoid also thin film insulation that are not effective for cold.

DO YOU KNOW THAT ?

Some insulating materials are damaged by rodents. If necessary, cover the insulation with a protective lining on the inside of the cellar to avoid presence of mouse or rats.

→ Polyurethane is an insulator that, due to its chemical composition, is not attacked by the rodents.

Floor insulation

The floor of the cellar must be able to support the shelves and the stored wine. Thus, it's necessary to choose insulation with adequate compression strength.

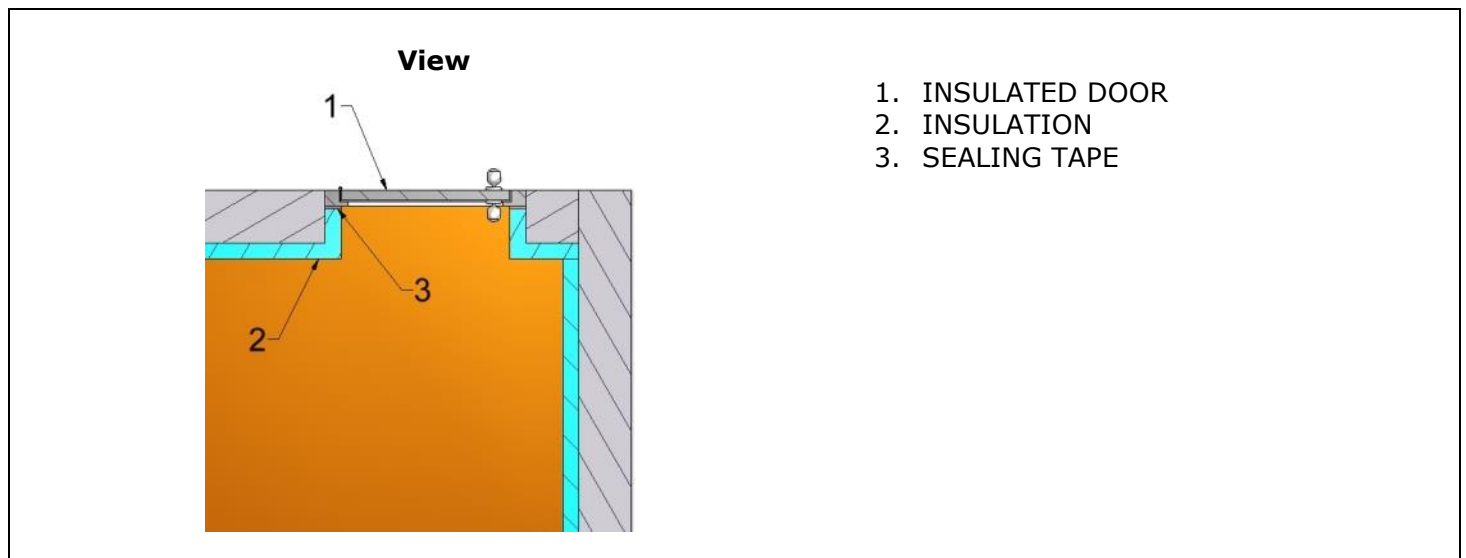
Improve the load capacity of the insulation (particularly under the shelf legs) by using :

- « **Complex** » insulation panels covered by panels of higher load capacity.
- **Cover the insulation panel with a wooden panel** (at least 15 mm thickness), or every other appropriated material.

1.2.2. The door

Door improves the insulation. Two solutions are possible :

- **Insulate an existing door with the same insulation materials used for the walls of the cellar.** Provide a tight seal between the door frame and all sides of the door with a strip of foam rubber for example.
- **Use a specially design FONDIS isothermal door** with polyurethane and a sealing foam rubber.



1.2.3. Insulation of other elements

Avoid placing a wine cabinet or freezer who generates heat in the cellar. **The central heating pipes should be re-insulated** during their passage through the cellar.

2. INSTALLATION OF WINE CONDITIONING UNIT WINEMASTER®

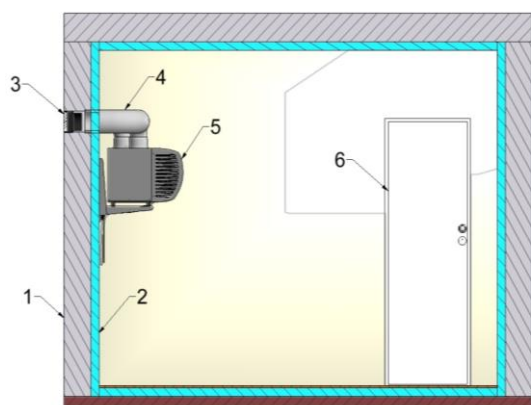


THE UNIT HAS TO BE INSTALLED RESPECTING THE NATIONAL RULES OF ELECTRIC INTALLATIONS.

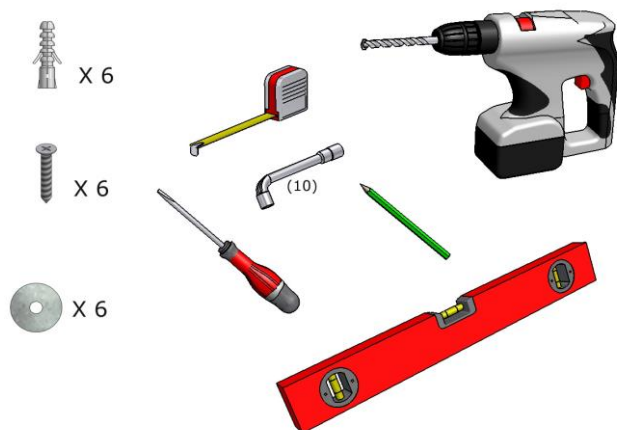
Make sure to choose the correct location for the air conditioner :

- Choose the perfect location : length of duct as short as possible,
- Place the machine on its horizontal supports,
- No obstacle in front of ventilation (helps flow of cold air moving),
- Level the supports in order to avoid vibrations,
- Choose the adequate fixing regarding the wall panel.

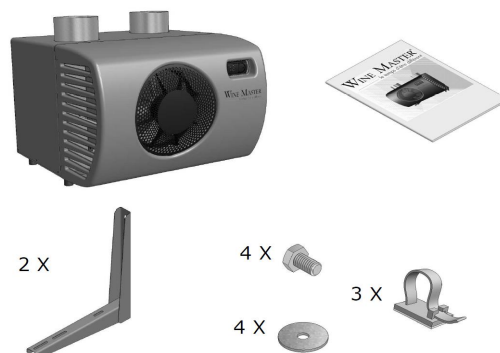
View



1. OUTSIDE WALL
2. INSULATED WALL
3. GRID
4. INSULATED DUCT
5. WINE CONDITIONING UNIT
6. INSULATED DOOR



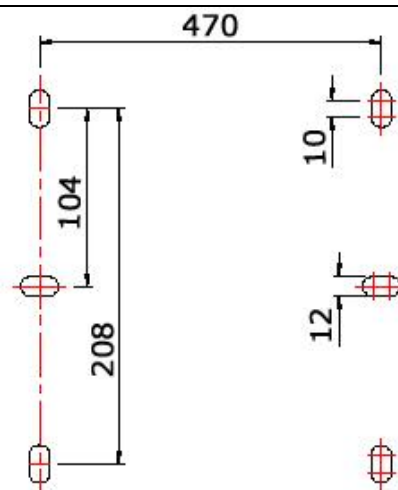
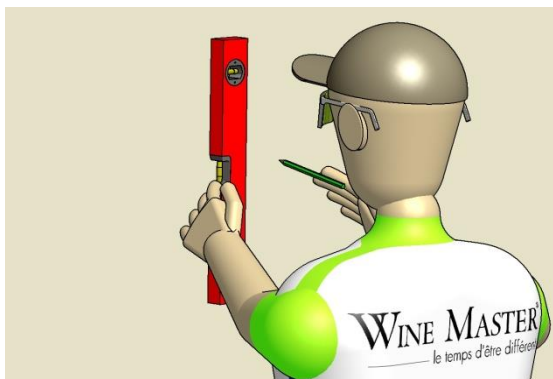
Necessary material (not delivered)



Material included in the box

2.1. Brackets installation

1

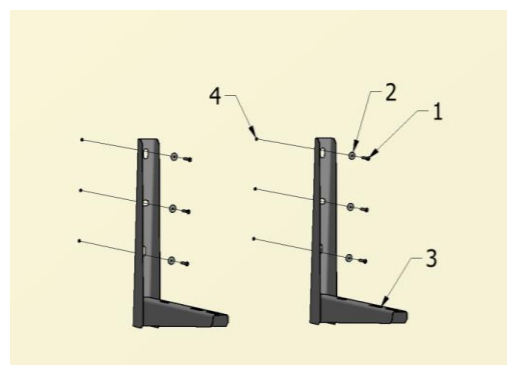


Make to holes location for mounting the brackets

2

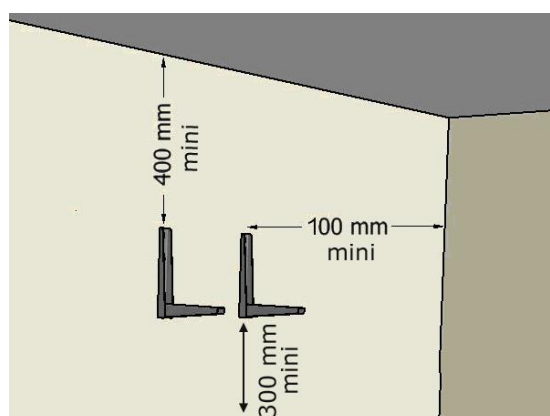


3



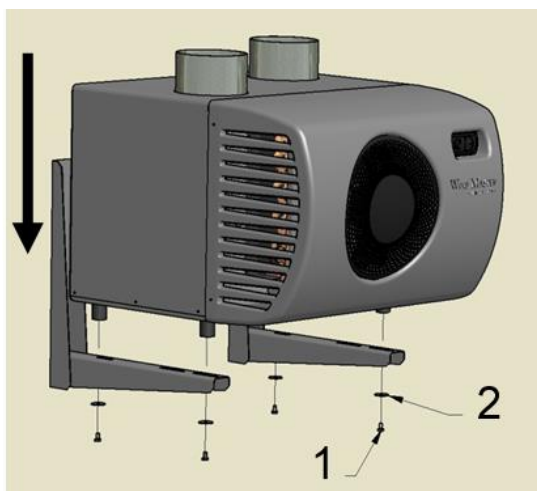
Drill the holes

Unfold the brackets and mount them on the wall



- Allow 400 mm distance above the brackets and 100 mm on each side
- Leave 300 mm space under the brackets in order having enough access to replace the filter

2.2. Installing the wine conditioning unit

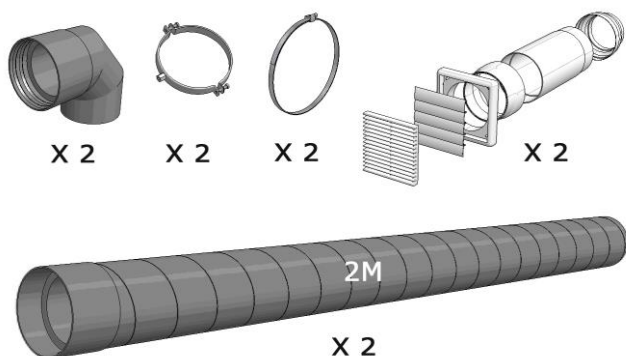


- Place the appliance on the brackets
- Screw the 4 screw-washer M6 (supplied with the unit) using a key 10

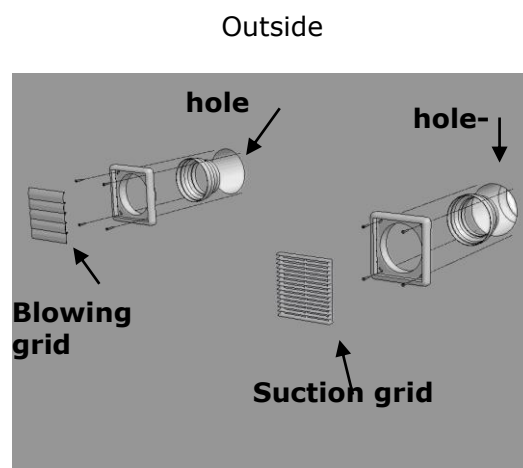


2.3. Ducting connection

2.3.1. Ventilation holes



1

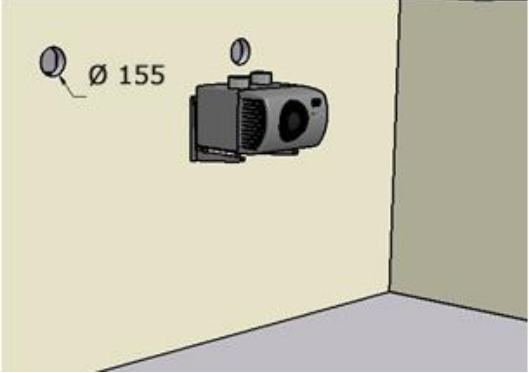
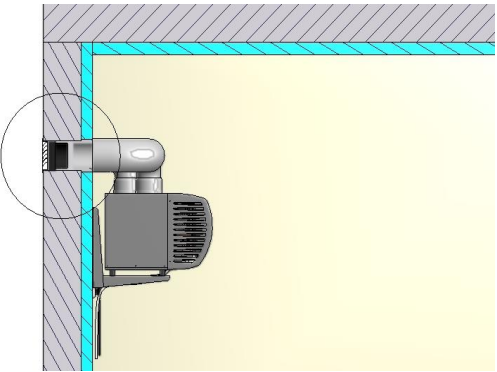


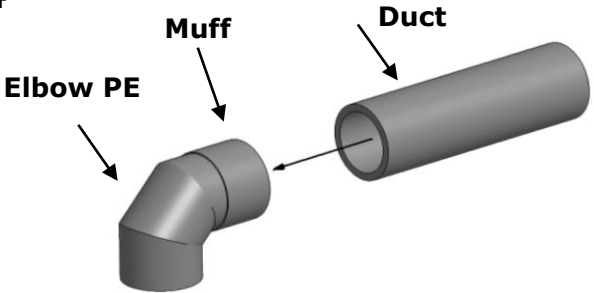
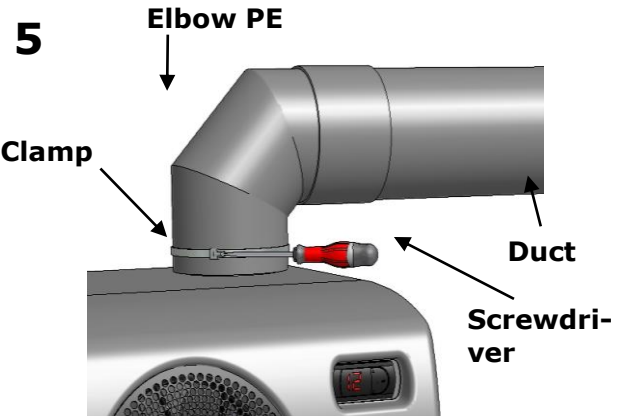
Composition of basis kit (possibility to order additional parts)

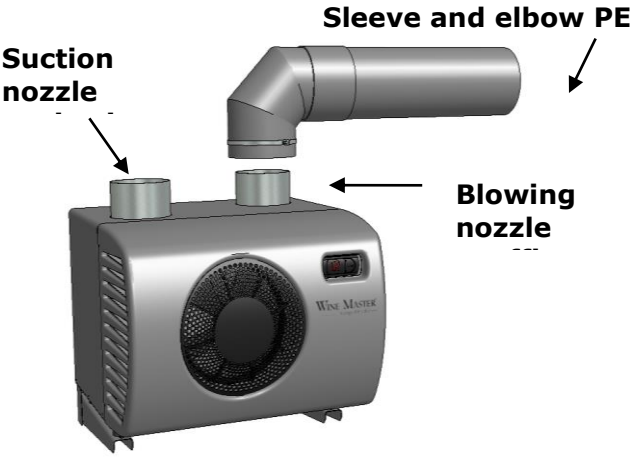
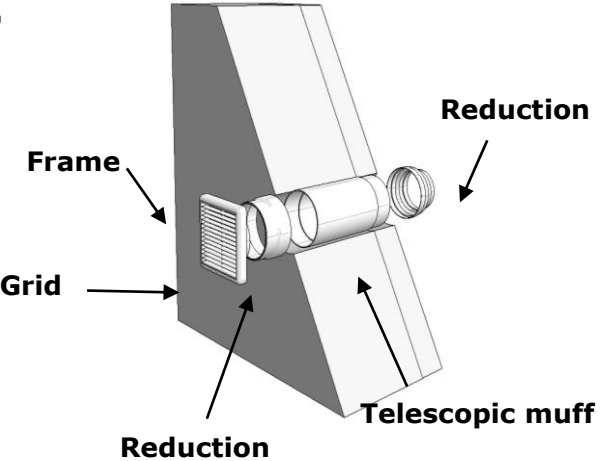
- Mark the location of grids on the wall
- Drill 2 holes of 155 mm
- Put the 2 grid casing



ATTENTION! Each module consists of two grids (blowing and suction). Care must be taken to adapt the type of grid.

<p>2 Inside</p> 	<p>3 Example</p> 
<p>- Drill 2 holes Ø 155 mm</p>	<p>- Connect the duct to the module - Bridge the gap between the grid housing and the wall piercing with insulation material</p> <p>Attention : third bend in option</p>

<p>4</p> 	<p>5</p> 
<p>- Cut the duct corresponding to the installation - Put together the different elements with the muff</p>	<p>- Fit the elbow or the sleeve on the air conditioner nozzle - Place the clamp and tight</p>

<p>6</p> 	<p>7</p> 
---	--

2.3.2. Examples



Attention : third bend in option



- Guidance in all elbow directions
- Possibility to go to the ceiling without elbow connection

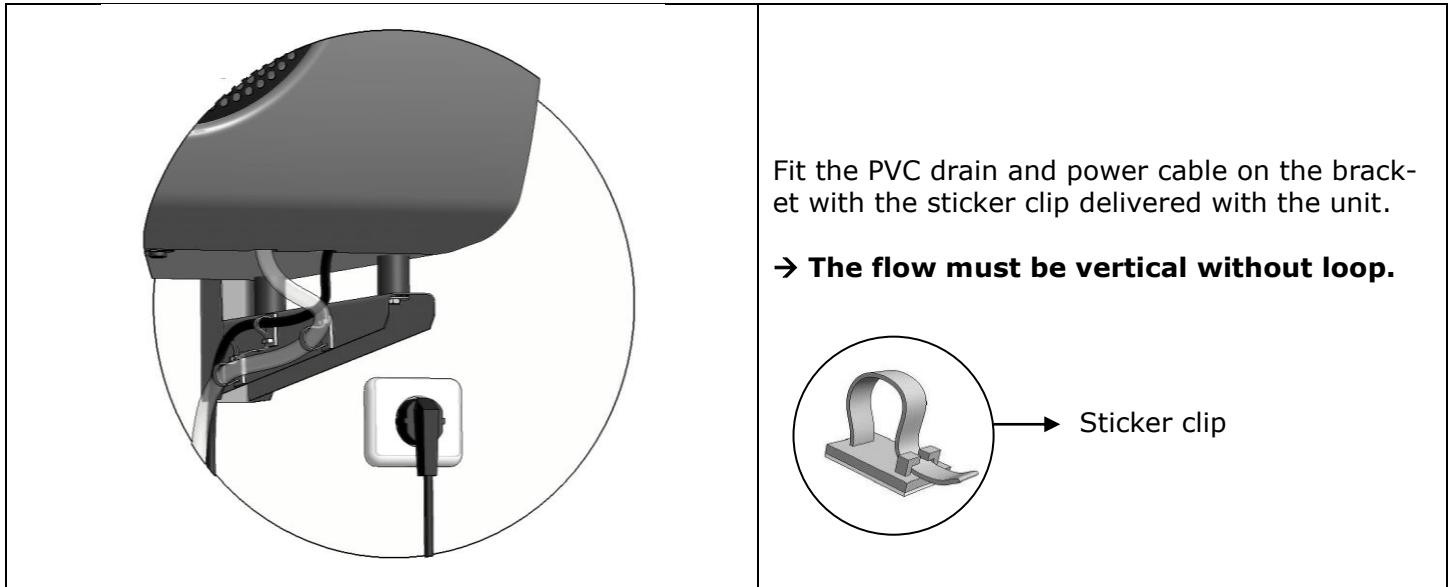


If the power cable is damaged, it must be replaced by the manufacturer, its after sale service or qualified persons in order to avoid any danger.

2.4. Installing the water drainage system



1. DRAIN PIPE
2. STICKER CLIP
3. POWER CABLE
4. BRACKET



✎ Important :

After transport or maintenance, wait for 24 hours before switching on the air conditioner.

3. USING THE WINE CONDITIONING UNIT WINEMASTER®

The thermostat indicates the temperature in the wine cellar with a precision of 2°C. A temperature change of the air doesn't 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.

3.1. Connecting the air conditioner WINE IN25

When you plug the unit to the electrical socket, the display indicates the temperature of the cellar:

- If the cellar temperature \geq to the thermostat setting : the fan starts up immediately
- If the cellar temperature \leq to the thermostat setting: the fan doesn't start. Only the ventilator works.



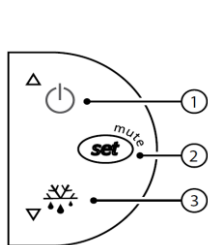
The power outlet must be accessible after installation.





3.2. Plugging in the wine conditioning unit WINE IN25

3.2.1. Temperature setting of the air conditioner WINE IN25

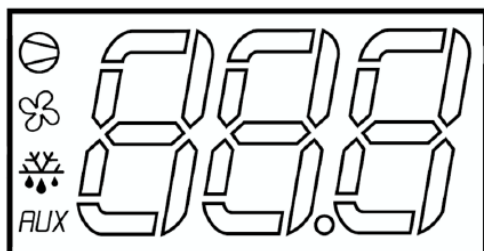
The setting of the targeted temperature is made on the thermostat :









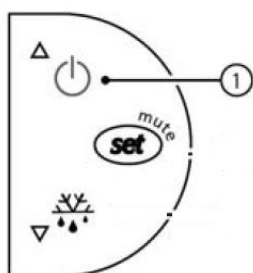
- Press button  one second until the targeted temperature is blinking.
- Use button  to increase the temperature or
- Use button  to lower the temperature.
- When the right temperature is set, press again on button  to confirm it.

Explanations of the main display symbols:



- Red light  = cold mode engaged (compressor working)
- Red light  = cooling fan high speed
- Red light  = defrost
- Red light  = heat mode engaged (resistance)

3.3. Standby mode



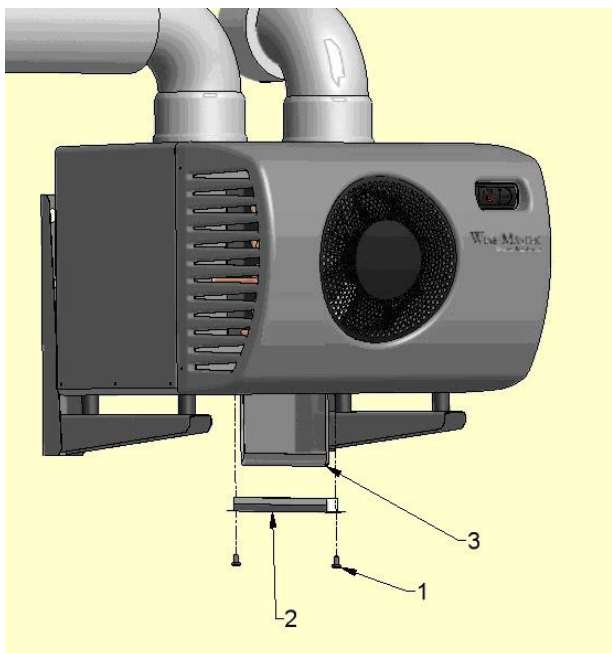
- Standby mode: maintain a 3 seconds pressure on button 1. The compressor stops and the fan turn at low speed.
- The thermostat indicates « OFF » and also the cellar temperature.
- To come back, maintain again a 3 seconds pressure on button 1.
- The thermostat indicates « ON » during 1 second.

3.4. Automatic defrost

The program of the thermostat will run an automatic defrost time several times a day. During this operation, the compressor is stopped, only the fan is functioning at low speed. The condensate water produced during this period will be evacuated through the tube drain.

4 . MAINTENANCE OF THE AIR CONDITIONER WINEMASTER®

4 . 1 . Replacing / Cleaning the filter



- Remove the 2 black plastic screws under the air
- Remove the cover
- Pull the tab to release the filter
- Replace with a **FONDIS filter exclusively**
- Remount the cover

IMPORTANT :



- Regular filter cleaning once every three months by vacuum cleaner
- Regular cleaning of outside grids (foliage...)
- Replace the dust filter when necessary and at least once a year

→ **DIRTY FILTER = DAMAGED WINE CONDITIONING UNIT**

5. WARRANTY

5.1. Legal warranty

The contractual warranty is not exclusive, earnings for the benefit of the purchaser profit of the legal warranty against defects or hidden defects that applies under the conditions of article 1641 and following from the customer code.

5.2. 2 years contractual warranty

WINEMASTER offers a 2 years warranty against any manufactured defect.

During this period of contractual warranty, WINEMASTER will replace any acknowledge defective part
Les interventions et retours devront être réalisés seulement après accord écrit du service après-vente FONDIS.

In case of electric failure, WINEMSTER reserves the right to send an expert technician to inspect the appliance before replacing any defective parts.

In case of refrigeration failure, WINEMASTER may require that the appliance is returned to the factory for repair.

Interventions and returns can only be done after written agreement from FONDIS after sale Service.

5.3. Warranty conditions

The contractual warranty applies to all appliances installed and used in conformity with this « User Manual". His application is conditioned by the presentation of the purchase invoice or for lack of its copy.

5.4. Exclusions and limitations of warranty

The warranty can refused in following cases:

- - Insulation of the cellar or installation of the appliance not in compliance with the instructions of this guide.
- - Damage due to negligence, lack of maintenance or incorrect use of the WINEMASTER® (particularly dirty filters).
- - Exchange or repair of parts under warranty will not extend the 2 years warranty period
- WINEMASTER cannot, in any case, be held liable for any direct or indirect damages resulting from the failure of the air conditioner. The warranty is exclusively limited to the product itself.

FONDIS SA cannot, in any case, be held liable for any direct or indirect damages resulting from the failure of the air conditioner. The warranty is exclusively limited to the product itself.



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 logo "barred dust bin" is obligatory.

This logo means that this product cannot be thrown in the household shelter. 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.