

SPLIT & DUCTED COOLING SYSTEMS ***Owner's Manual***

SS, SSL, SSR, SSD, SSH, SSW & DS SERIES



SS



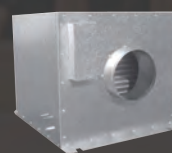
SSL



SSD



SSR



SSH



SSW



DS

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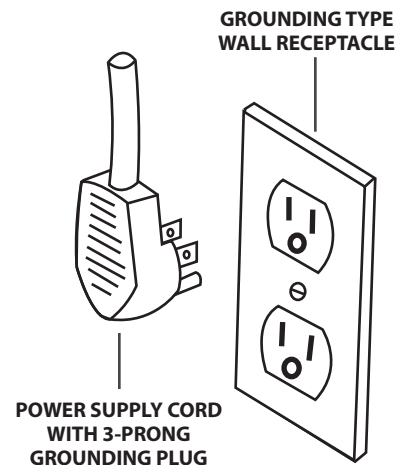
IMPORTANT SAFETY INFORMATION:

WARNING



To avoid the risk of electrical shock, property damage, personal injury or death:

- The power cord must be plugged into a 3-prong grounding-type wall receptacle, grounded in accordance with the National Electrical Code, ANSI/NFPA 70 - latest edition and local codes and ordinances.
- It is the personal responsibility of the consumer to have a proper 3-prong wall receptacle installed by a qualified electrician.
- **DO NOT REMOVE THE POWER CORD GROUNDING PRONG UNDER ANY CIRCUMSTANCES.**
- A separate adequately fused and grounded circuit should be available for this appliance.
- Do not remove any grounding wires from individual components while servicing, unless the component is to be removed and replaced. It is extremely important to replace all grounding wires when components are replaced.



WARNING



ELECTRIC SHOCK HAZARD

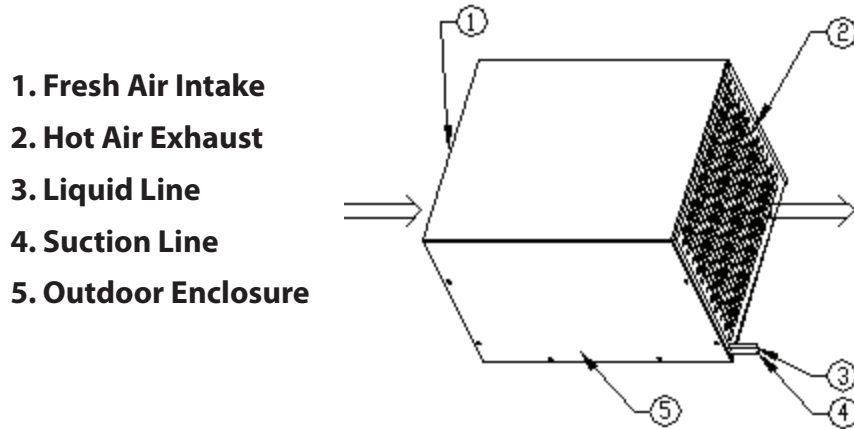
Disconnect electric supply from appliance before servicing.
Replace all panels before operating.
Failure to do so could result in death or electrical shock.

- DO NOT USE A GROUND FAULT INTERRUPTER (GFI).
- A DEDICATED 20 AMP CIRCUIT IS HIGHLY RECOMMENDED.

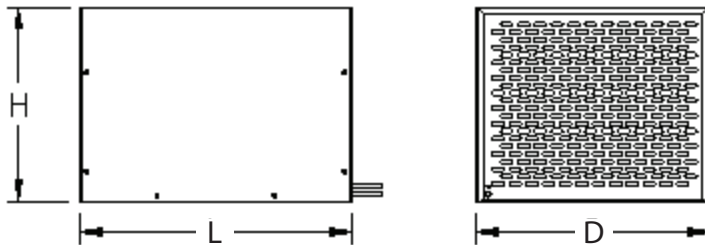
FEATURE DESCRIPTIONS:

- Wine-Mate split cooling systems are designed and used to provide a cold temperature between 50~65°F for a properly insulated wine room at a normal environment.
- The wine room will maintain humidities of 50~70% RH even when the surrounding environment becomes dry and humid.
- These temperatures and humidities are optimized for long-term storage of wine.
- The condensing unit can be located away from the wine cellar or other refrigerated enclosure as far as 50 feet, which will provide quiet operation.

Condensing Units



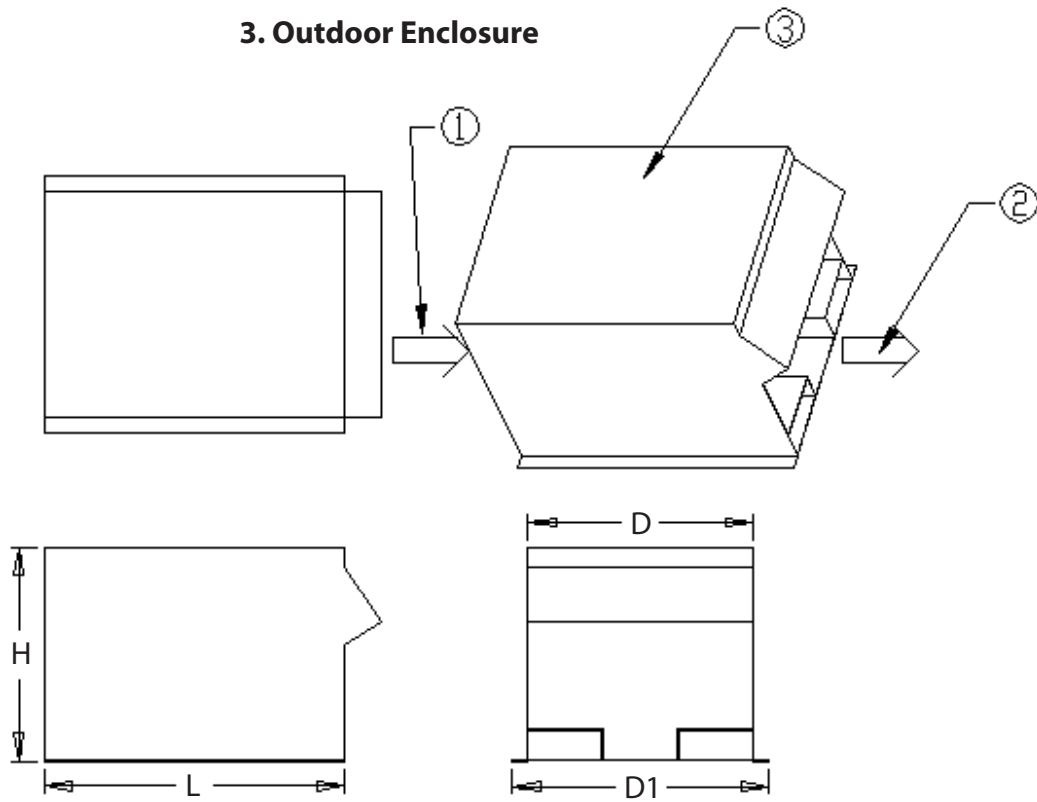
1. Fresh Air Intake
2. Hot Air Exhaust
3. Liquid Line
4. Suction Line
5. Outdoor Enclosure



WM25-45SCU Condensing Unit

Condensing Units

- 1. Fresh Air Intake
- 2. Hot Air Exhaust
- 3. Outdoor Enclosure



WM65-85SCU Condensing Unit

Split Systems

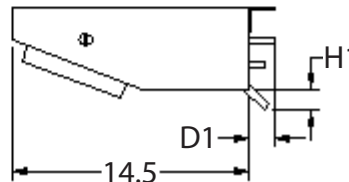
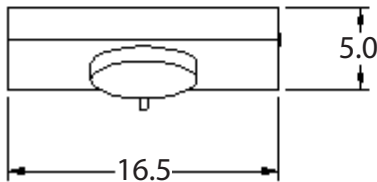
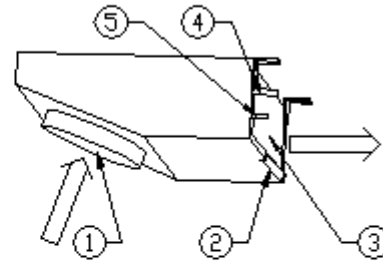
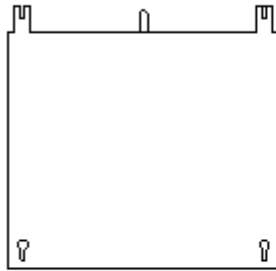
SS Units

The 1500SS evaporator units can be installed on the ceiling and the 1900SS can be installed on to the wall.

MODEL	EVAPORATOR UNIT (W"xD"xH")	CONDENSING UNIT (W"xD"xH")	Btu/h (55°F/90°F) CFM	BOTTLE CAPACITY		REFRIGERANT	ELECTRICAL EVAPORATOR UNIT/ CONDENSING UNIT	WEIGHT (lb) EVAPORATOR UNIT/ CONDENSING UNIT
				(55°F/75°F)				
VINO-1500SS	WM-15SFC 16.5x14.5x6	WM-15SCU 18x12x14.5	1500/180	150 cu ft	800 bottles	R134a	115V-60HZ-0.4A/ 115V-60HZ-3.1A	15/30
VINO-1900SS	WM-19SFC 17.75x13.13x4.5	WM-19SCU 18x12x14.5	1900/180	150 cu ft	800 bottles	R134a	115V-60HZ-2.2A/ 115V-60HZ-5.1A	20/30

Evaporator Units

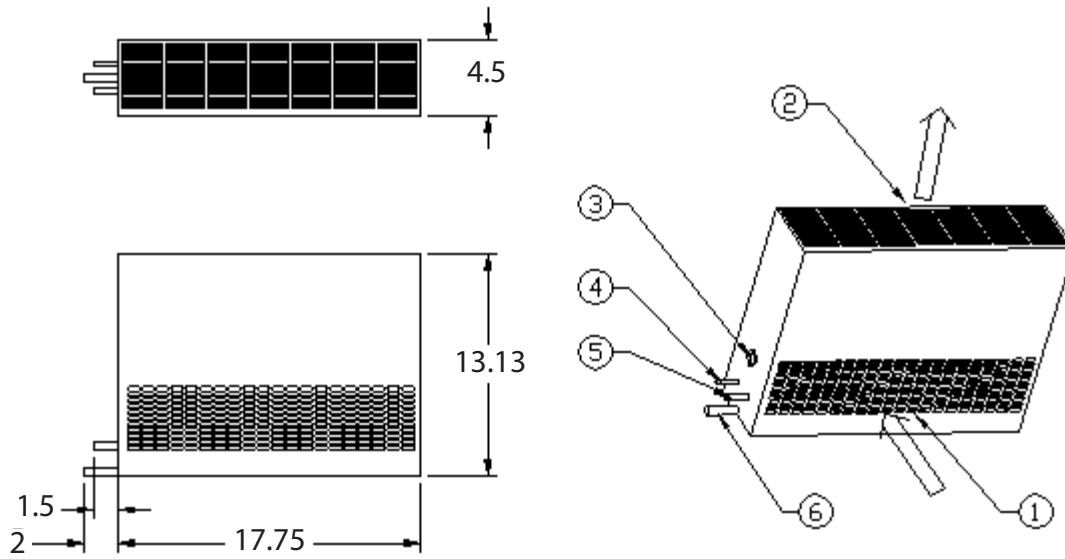
- 1. Air Return
- 2. Air Supply
- 3. Liquid Line
- 4. Drain Line
- 5. Suction Line



WM15SFC Evaporator Unit

Evaporator Units

- 1. Air Return
- 2. Thermostat
- 3. Suction Line
- 4. Air Supply
- 5. Liquid Line
- 6. Drain Line



WM15SFC Evaporator Unit

SSL Units

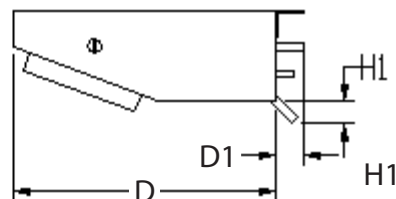
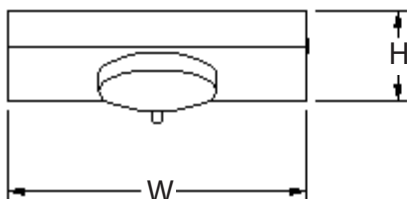
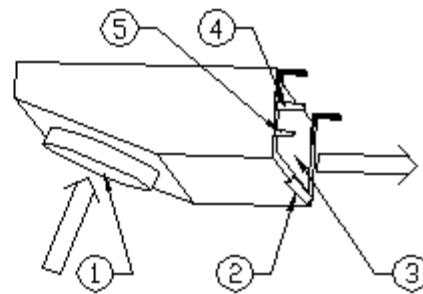
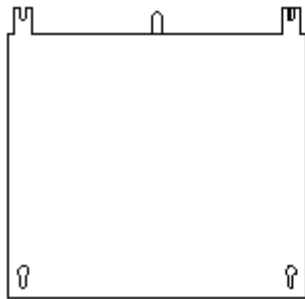
The SSL units provide low profile and whisper quiet operation. The evaporator units can be installed on the ceiling in a small cabinet or room.

MODEL	EVAPORATOR UNIT (W"xH"xD")	CONDENSING UNIT (L"xH"xD")	Btu/h (55°F/90°F) CFM	BOTTLE CAPACITY (55°F/75°F)		REFRIGERANT	ELECTRICAL EVAPORATOR UNIT/ CONDENSING UNIT	WEIGHT (lb) EVAPORATOR UNIT/ CONDENSING UNIT
VINO-1500SSL	WM-15SFCL 16.75x4.75x14.5	WM-15SCU 18x14x12	1500/180	150 cu ft	800 bottles	R134a	115V-60HZ-0.4A/ 115V-60HZ-3.1A	15/30
VINO-2500SSL	WM-25SFCL 31.75x4.75x14.5	WM-25SCU 18x14x12	2500/275	250 cu ft	1200 bottles	R134a	115V-60HZ-0.4A/ 115V-60HZ-5.7A	30/40
VINO-4500SSL	WM-45SFCL 40.25x4.75x14.5	WM-45SCU 18x14x12	4500/460	1000 cu ft	4500 bottles	R134a	115V-60HZ-0.8A/ 115V-60HZ-6.9A	37/60
VINO-6500SSL	WM-65SFCL 53.75x6.75x16.5	WM-65SCU 24x17x18	6500/575	1500 cu ft	6500 bottles	R134a	115V-60HZ-0.8A/ 115V-60HZ-12A	61/90

VINO-1520SSL	WM-15SFCL 16.75x4.75x14.5	WM-15SCU 18x14x12	1500/180	150 cu ft	800 bottles	R134a	220V-50HZ-0.2A/ 220V-50HZ-1.6A	15/30
VINO-2520SSL	WM-25SFCL 31.75x4.75x14.5	WM-25SCU 18x14x12	2500/275	250 cu ft	1200 bottles	R134a	220V-50HZ-0.2A/ 220V-50HZ-3A	30/40
VINO-4520SSL	WM-45SFCL 40.25x4.75x14.5	WM-45SCU 18x14x12	4500/460	1000 cu ft	4500 bottles	R134a	220V-50HZ-0.4A/ 220V-50HZ-3.5A	37/60
VINO-6520SSL	WM-65SFCL 53.75x6.75x16.5	WM-65SCU 24x17x18	6500/575	1500 cu ft	6500 bottles	R134a	220V-50HZ-0.4A/ 220V-50HZ-6A	61/90

Evaporator Units

1. Air Return
2. Air Supply
3. Liquid Line
4. Drain Line
5. Suction Line



WM15-65SFCL Evaporator Unit

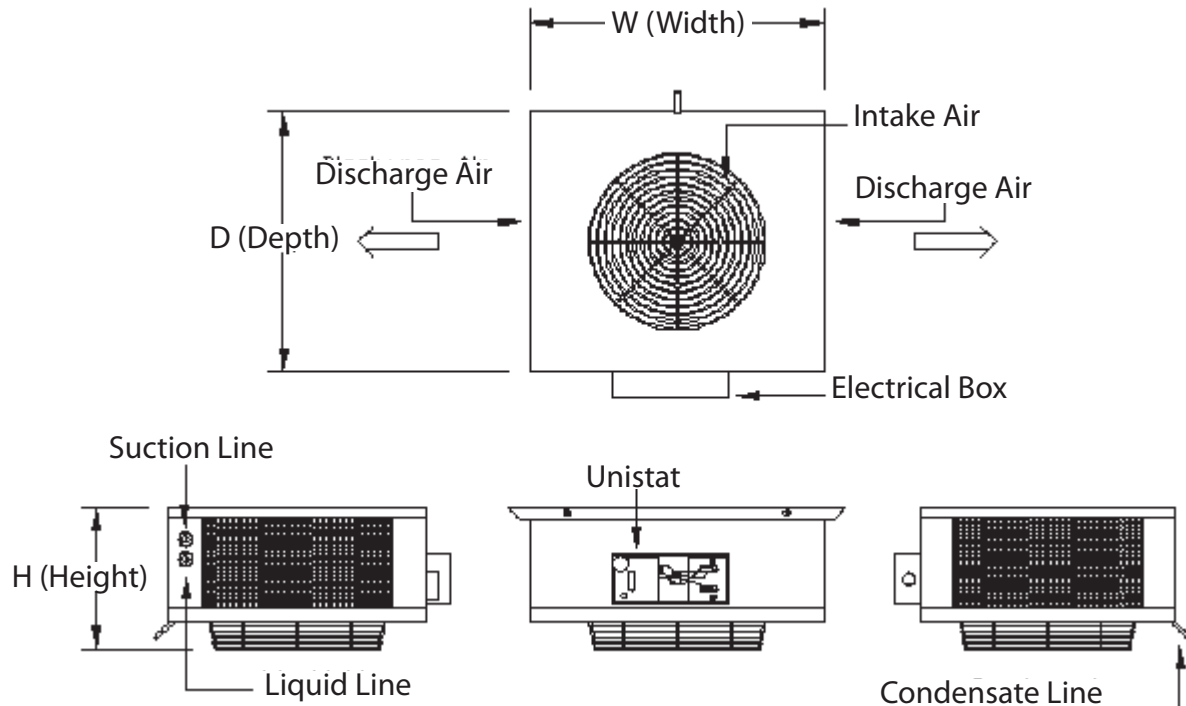
SSD Units

The SSD units provide two-way air supply operation. The evaporator units can be installed on the ceiling in a cabinet or room.

MODEL	EVAPORATOR UNIT (W"xH"xD")	CONDENSING UNIT (L"xH"xD")	Btu/h (55°F/90°F) CFM	BOTTLE CAPACITY (55°F/75°F)		REFRIGERANT	ELECTRICAL EVAPORATOR UNIT/ CONDENSING UNIT	WEIGHT (lb) EVAPORATOR UNIT/ CONDENSING UNIT
VINO-2500SSD	WM-25SFCD 17.5x7.5x23	WM-25SCU 18x14x12	2500/275	250 cu ft	1200 bottles	R134a	115V-60HZ-1A/ 115V-60HZ-5.7A	35/40
VINO-4500SSD	WM-45FCD 17.5x7.5x23	WM-45SCU 18x14x12	4500/460	1000 cu ft	4500 bottles	R134a	115V-60HZ-1A/ 115V-60HZ-6.9A	40/60
VINO-6500SSD	WM-65SFCD 21x11.75x30	WM-65SCU 24x17x18	6500/575	1500 cu ft	6500 bottles	R134a	115V-60HZ-1.5A/ 115V-60HZ-12A	66/90
VINO-8500SSD	WM-85SFCD 21x13.5x30	WM-85SCU 24x17x18	8500/575	2000 cu ft	8500 bottles	R134a	115V-60HZ-1.5A/ 115V-60HZ-15A	95/115

VINO-2520SSD	WM-25SFCD 17.5x7.5x23	WM-25SCU 18x14x12	2500/275	250 cu ft	1200 bottles	R134a	220V-50HZ-0.5A/ 220V-50HZ-3A	35/40
VINO-4520SSD	WM-45FCD 17.5x7.5x23	WM-45SCU 18x14x12	4500/460	1000 cu ft	4500 bottles	R134a	220V-50HZ-0.5A/ 220V-50HZ-3.5A	40/60
VINO-6520SSD	WM-65SFCD 21x11.75x30	WM-65SCU 24x17x18	6500/575	1500 cu ft	6500 bottles	R134a	220V-50HZ-0.8A/ 220V-50HZ-6A	66/90
VINO-8520SSD	WM-85SFCD 21x13.5x30	WM-85SCU 24x17x18	8500/575	2000 cu ft	8500 bottles	R134a	220V-50HZ-0.8A/ 220V-50HZ-7.5A	95/115

Evaporator Units



WM25-85SFCD Evaporator Unit

SSH Units

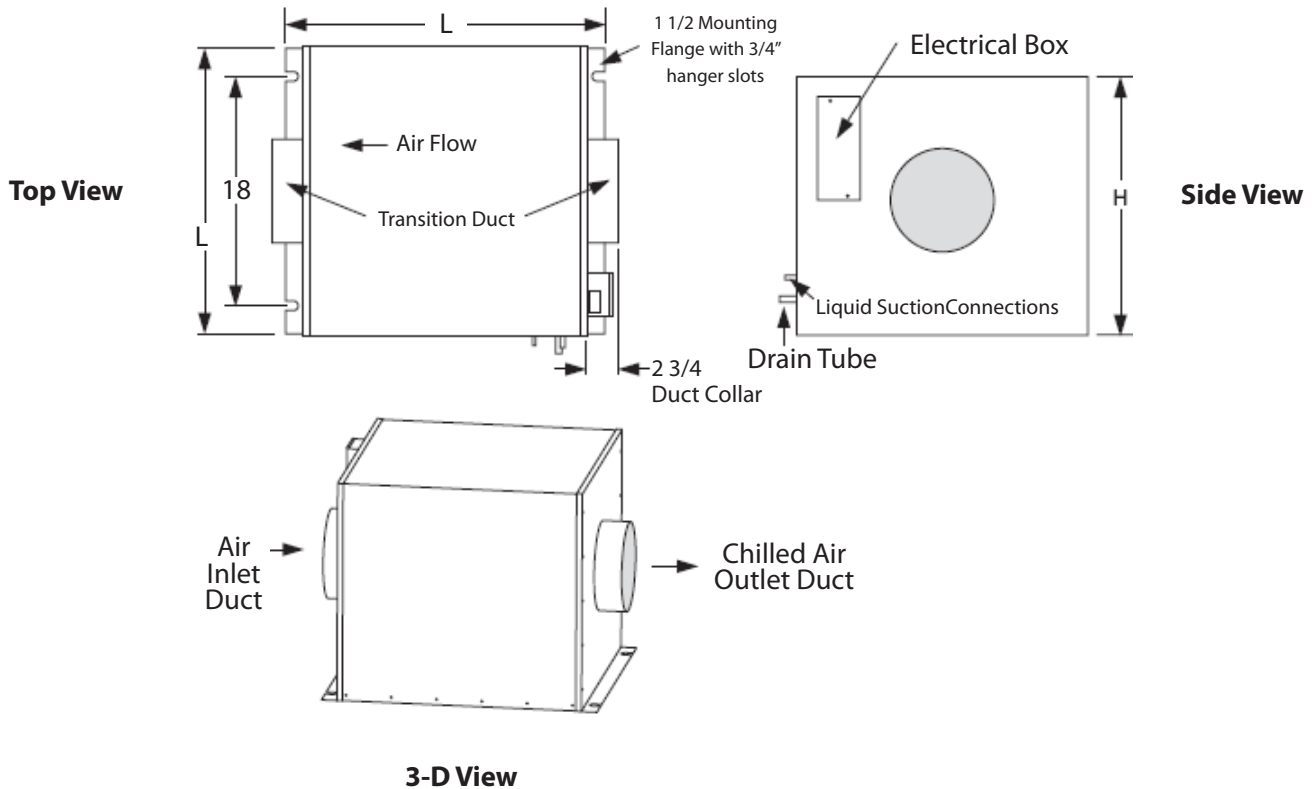
SSH units are designed to provide chilled air to wine rooms and can be located up to 25 ft away to reduce noise.

MODEL	EVAPORATOR UNIT (W"xH"xD")	CONDENSING UNIT (L"xH"xD")	Btu/h (55°F/90°F) CFM	BOTTLE CAPACITY		REFRIGERANT	ELECTRICAL EVAPORATOR UNIT/ CONDENSING UNIT	WEIGHT (lb) EVAPORATOR UNIT/ CONDENSING UNIT
				(55°F/75°F)	(55°F/75°F)			
VINO-2500SSH	WM-25SFCH 22.5x14.375x15.875	WM-25SCU 18x14x12	2500/220	250 cu ft	1200 bottles	R134a	115V-60HZ-0.8A/ 115V-60HZ-5.7A	30/40
VINO-4500SSH	WM-45SFCH 25.125x16.375x22.875	WM-45SCU 18x14x12	4500/380	1000 cu ft	4500 bottles	R134a	115V-60HZ-1A/ 115V-60HZ-6.9A	39/60
VINO-6500SSH	WM-65SFCH 25.125x20.375x22.875	WM-65SCU 24x17x18	6500/490	1500 cu ft	6500 bottles	R134a	115V-60HZ-1.5A/ 115V-60HZ-12A	48/90
VINO-8500SSH	WM-85SFCH 27.125x22.375x22.875	WM-85SCU 24x17x18	8500/750	2000 cu ft	8500 bottles	R134a	115V-60HZ-1.5A/ 115V-60HZ-15A	58/115

VINO-2520SSH	WM-25SFCH 22.5x14.375x15.875	WM-25SCU 18x14x12	2500/220	250 cu ft	1200 bottles	R134a	220V-50HZ-0.5A/ 220V-50HZ-3A	30/40
VINO-4520SSH	WM-45SFCH 25.125x16.375x22.875	WM-45SCU 18x14x12	4500/380	1000 cu ft	4500 bottles	R134a	220V-50HZ-1A/ 220V-50HZ-3.5A	39/60
VINO-6520SSH	WM-65SFCH 25.125x20.375x22.875	WM-65SCU 24x17x18	6500/490	1500 cu ft	6500 bottles	R134a	220V-50HZ-1A/ 220V-50HZ-6A	48/90
VINO-8520SSH	WM-85SFCH 27.125x22.375x22.875	WM-85SCU 24x17x18	8500/750	2000 cu ft	8500 bottles	R134a	220V-50HZ-1A/ 220V-50HZ-7.5A	58/115

Evaporator Units

All measurements are in inches



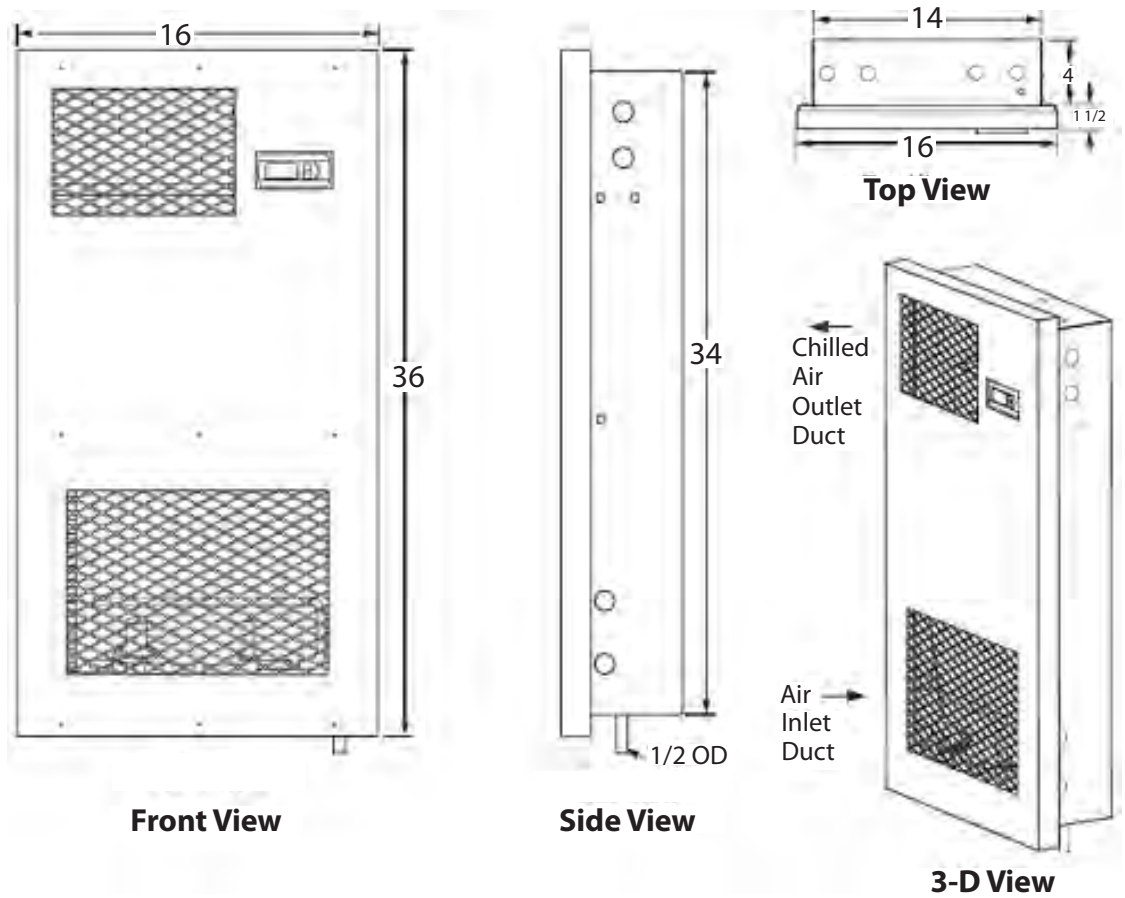
WM25-85SFCH Evaporator Unit

SSW Units

The SSW units are designed for installation between two wall studs, making them an ideal choice for small and medium wine rooms.

MODEL	EVAPORATOR UNIT (W"xH"xD")	CONDENSING UNIT (L"xH"xD")	Btu/h (55°F/90°F) CFM	BOTTLE CAPACITY (55°F/75°F)		REFRIGERANT	ELECTRICAL EVAPORATOR UNIT/ CONDENSING UNIT	WEIGHT (lb) EVAPORATOR UNIT/ CONDENSING UNIT
				cu ft	bottles			
VINO-1500SSW	WM-15SFCW 16x36x5.5	WM-15SCU 18x14x12	1500/105	150 cu ft	800 bottles	R134a	115V-60HZ-0.35A/ 115V-60HZ-3.1A	26/30
VINO-2500SSW	WM-19SFCW 16x36x5.5	WM-25SCU 18x14x12	2500/175	150 cu ft	800 bottles	R134a	115V-60HZ-0.71A/ 115V-60HZ-5.7A	28/40
VINO-1520SSW	WM-15SFCW 16x36x5.5	WM-15SCU 18x14x12	1500/105	150 cu ft	800 bottles	R134a	220V-50HZ-0.2A/ 220V-50HZ-1.6A	26/30
VINO-2520SSW	WM-19SFCW 16x36x5.5	WM-25SCU 18x14x12	2500/175	150 cu ft	800 bottles	R134a	220V-50HZ-0.4A/ 220V-50HZ-3A	28/40

Evaporator Units



WM15-25SFCW Evaporator Unit

SSR Units

The SSR units are designed for installation inside a wine rack or between two ceiling joists, making them an ideal choice for small and medium wine rooms.

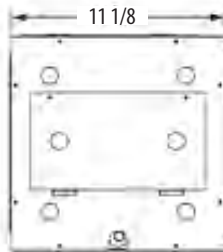
MODEL	EVAPORATOR UNIT (L"xH"xD")	CONDENSING UNIT (L"xH"xD")	Btu/h (55°F/90°F) CFM	BOTTLE CAPACITY (55°F/75°F)		REFRIGERANT	ELECTRICAL EVAPORATOR UNIT/ CONDENSING UNIT	WEIGHT (lb) EVAPORATOR UNIT/ CONDENSING UNIT
				cu ft	bottles			
VINO-2500SSR	WM-25SFCR 30x11.375x11.125	WM-25SCU 18x14x12	2500/220	250 cu ft	1200 bottles	R134a	115V-60HZ-0.77A/ 115V-60HZ-5.7A	26/40
VINO-4500SSR	WM-45SFCR 36x14.375x11.125	WM-45SCU 18x14x12	4500/335	1000 cu ft	4500 bottles	R134a	115V-60HZ-0.77A/ 115V-60HZ-6.9A	35/60
VINO-6500SSR	WM-65SFCR 42x14.375x11.125	WM-65SCU 24x17x18	6500/420	1500 cu ft	6500 bottles	R134a	115V-60HZ-1.5A/ 115V-60HZ-12A	43/60

VINO-2520SSR	WM-25SFCR 30x11.375x11.125	WM-25SCU 18x14x12	2500/220	250 cu ft	1200 bottles	R134a	220V-50HZ-0.4A/ 220V-50HZ-3A	26/40
VINO-4520SSR	WM-45SFCR 36x14.375x11.125	WM-45SCU 18x14x12	4500/335	1000 cu ft	4500 bottles	R134a	220V-50HZ-0.4A/ 220V-50HZ-3.5A	35/60
VINO-6520SSR	WM-65SFCR 42x14.375x11.125	WM-65SCU 24x17x18	6500/420	1500 cu ft	6500 bottles	R134a	220V-50HZ-1A/ 220V-50HZ-6A	43/60

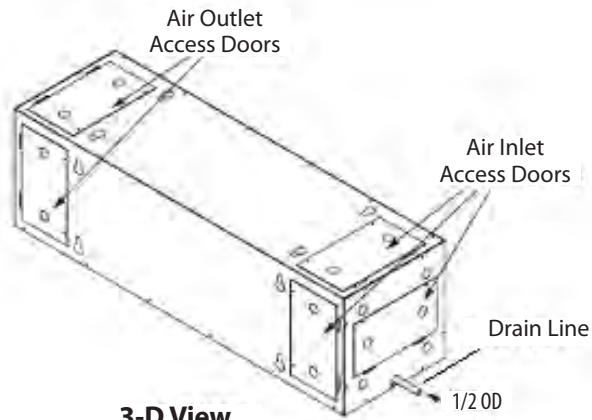
Evaporator Units



Side View



Front View



3-D View

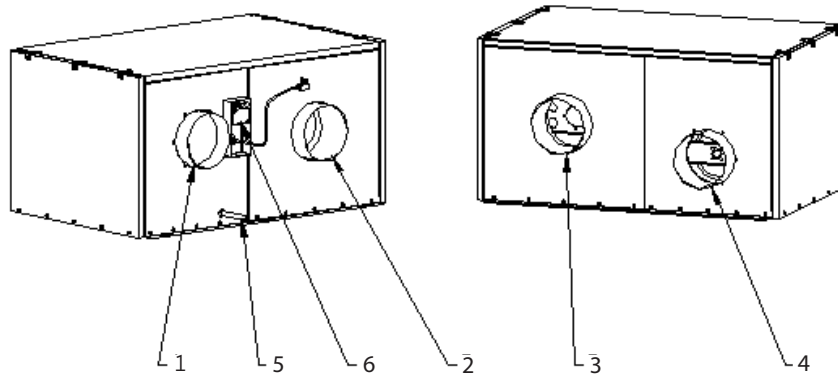
WM25-45SFCR Evaporator Unit

Ducted Systems

DS Units

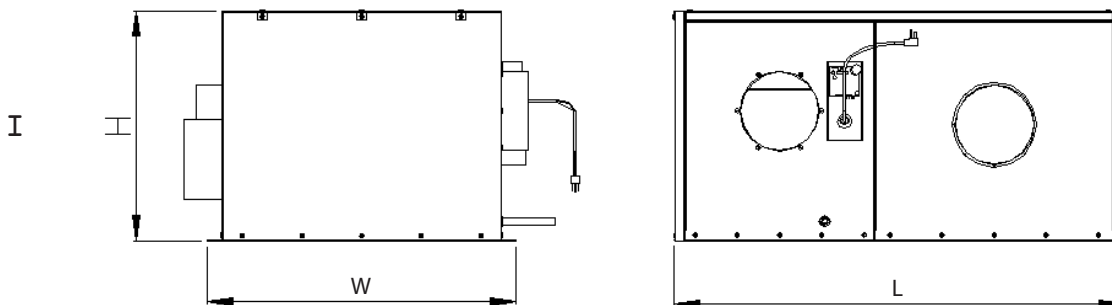
- The DS Ducted systems are designed for both outdoor and indoor installation.
- Back-curved impeller fans are good for total 50 ft long duct to cut the operation noise.
- It is Self-contained ready for use with no extra refrigeration tubing in the field.

MODEL	DIMENSIONS (L"xH"xW")	Btu/h (55°F/90°F) CFM	BOTTLE CAPACITY (55°F/75°F)		REFRIGERANT	ELECTRICAL	WEIGHT (lb)
VINO-4500DS	45x23 x31	4500/380	1000 cu ft	4500 bottles	R134a	115V-60HZ-8A	140
VINO-6500DS	45x23 x31	6500/490	1500 cu ft	6500 bottles	R134a	115V-60HZ-14A	170
VINO-8500DS	45x23 x31	8500/750	2000 cu ft	8500 bottles	R134a	115V-60HZ-17A	220
VINO-4520DS	45x23 x31	4500/380	1000 cu ft	4500 bottles	R134a	220V-50HZ-4A	140
VINO-6520DS	45x23 x31	6500/490	1500 cu ft	6500 bottles	R134a	220V-50HZ-7A	170
VINO-8520DS	45x23 x31	8500/750	2000 cu ft	8500 bottles	R134a	220V-50HZ-8.5A	220



1. Fresh-Air Intake (Condensing Unit)
2. Return-Air Intake (Evaporator Unit)
3. Cold-Air Supply (Evaporator Unit)
4. Hot-Air Exhaust (Condensing Unit)
5. Drain Tube
6. Digital Controller

VINO45-85DS Features



VINO45- 85DS Dimensions

INSTALLATION INSTRUCTIONS:

WARNING



Always check wiring harness connections before initiating any test procedures.

Disconnect electric power from the appliance before performing any maintenance or repairs.

Voltage checks should be made by inserting meter probes beside the wires in the connector blocks with the electric power source on and the connector block plugged in.

Resistance checks should be made on components with the electric power off and the connector block disconnected.

Important Installation Information

Federal law requires that WINE-MATE split and ducted cooling systems be installed by an EPA certified refrigeration technician.

WINE-MATE split and ducted cooling systems are shipped as components and are ready for use only after a certified refrigeration technician has properly installed and tested the system. Proper installation is critical. Vinotemp can only warrant the quality of the components. The installation and proper operation of the system must be warranted by the installer. Installation of the system must be done in accordance with all state and local building codes.

The condensing unit and evaporator unit are connected by a liquid line and an insulated suction line that are supplied by the installer. These lines must be properly sized for the distance between the two units. After the units and the lines are installed, the system must be pressure tested. If no leaks are found, evacuate and charge system with R134A. Refrigerant amount will vary depending on the length of line set.

Split Systems

SS Units

1. Condensing Unit

- Place the condensing unit in a properly ventilated location. If it is not, heat exhausted by the condensing unit will build up and the cooling system will not operate properly.
- Leave minimum 5-foot clearance for the exhaust side and leave minimum 1-foot clearance for the fresh air intake side.
- Condensing unit should be elevated to avoid possible flooding and shaded from direct sun. It should not be exposed to temperatures higher than 110°F or lower than 45°F (optional crankcase heater for 20°F).

2. Evaporator Unit

- The WM-15SFC evaporator unit should be mounted on the ceiling with the air supply towards horizontally and air return on the bottom.
- The WM-19SFC evaporator unit should be mounted on the wall with the air supply towards top and air return on the sides.
- Supply and return air flow from the evaporator unit should be unobstructed for at least 1 foot.

3. Refrigeration Piping and Charging

- The evaporator superheat is set around 8°F for a 10°F TD system in the factory. The charge may be complete when there are no more bubbles forming in the sight glass. The subcooling at the condensing unit is around 10°F.
- The cooling system's parts should be installed in order:
Condensing unit (including the receiver), liquid line filter-drier, moisture-liquid indicator (sight glass), liquid line, evaporator unit (including liquid line solenoid valve and thermostatic expansion valve or automatic expansion valve), suction line, and returning to condensing unit.

The SS units line sizes and refrigerant charge are listed as follows:

MODEL	LIQUID LINE	SUCTION LINE	REFRIGERATION LINE	DRAIN LINE	CHARGE
VINO-1500SS	1/4" OD	3/8" OD	< 50 FT	1/2" OD	R134a/ 15 OZ
VINO-1900SS	1/4" OD	3/8" OD	< 50 FT	3/8" OD	R134a/ 15 OZ

SSL Units

1. Condensing Unit

- Place the condensing unit in a properly ventilated location. If it is not, heat exhausted by the condensing unit will build up and the cooling system will not operate properly.
- Leave minimum 5-feet clearance for the exhaust side and leave minimum 1-foot clearance for the fresh air intake side.
- Condensing unit should be elevated to avoid possible flooding and shaded from direct sun. It should not be exposed to temperatures higher than 110°F or lower than 45°F (optional crankcase heater for 20°F).

2. Evaporator Unit

- The WM15-65SFCL evaporator units should be installed for mount on the ceiling with air supply towards horizontally and air return on the bottom.
- Supply and return air flow from the evaporator unit should be unobstructed for at least 1 foot.

3. Refrigeration Piping and Charging

- The evaporator's constant pressure expansion valve is set around 38-40°F at factory. This pressure setting gives a dew point to maintain the humidity for storing wine .
- The charge may be complete when there are no more bubbles forming in the sight glass. The subcooling at the condensing unit is around 10°F and the superheat at the evaporator unit is around 8°F.
- The installation order starts from condensing unit (including the receiver), liquid line filter-drier, moisture-liquid indicator (sight glass), liquid line, evaporator unit (including liquid line solenoid valve and thermostatic expansion valve or automatic expansion valve), suction line, and condensing unit.

The SSL units line sizes and refrigerant charge are listed as follows:

MODEL	LIQUID LINE	SUCTION LINE	REFRIGERATION LINE	DRAIN LINE	CHARGE
VINO-1500SSL	1/4" OD	3/8" OD	< 50 FT	1/2" OD	R134a/ 15 OZ
VINO-2500SSL	1/4" OD	3/8" OD	< 50 FT	1/2" OD	R134a/ 18 OZ
VINO-4500SSL	1/4" OD	1/2" OD	< 50 FT	1/2" OD	R134a/ 24 OZ
VINO-6500SSL	1/4" OD	5/8" OD	< 50 FT	1/2" OD	R134a/ 30 OZ

SSD Units

1. Condensing Unit

- Place the condensing unit in a properly ventilated location. If it is not, heat exhausted by the condensing unit will build up and the cooling system will not operate properly.
- Leave minimum 5-feet clearance for the exhaust side and leave minimum 1-foot clearance for the fresh air intake side.
- Condensing unit should be elevated to avoid possible flooding and shaded from direct sun. It should not be exposed to temperatures higher than 110°F or lower than 45°F (optional crankcase heater for 20°F).

2. Evaporator Unit

- The WM25-85SFCD evaporator units should be mounted on the ceiling with air supply on both sides and air return on the bottom.
- Supply and return air flow from the evaporator unit should be unobstructed for at least 1 foot.

3. Refrigeration Piping and Charging

- If equipped with a TXV, the evaporator superheat is set around 8°F for a 10°F TD system in the factory.
- If equipped with an AXV, the valve is set around 38-40°F in the factory.
- The charge may be complete when there are no more bubbles forming in the sight glass. The subcooling at the condensing unit is around 10°F and the superheat at the evaporator unit is around 8°F.
- The cooling system's parts should be installed in order:
Condensing unit (including the receiver), liquid line filter-drier, moisture-liquid indicator (sight glass), liquid line, evaporator unit (including liquid line solenoid valve and thermostatic expansion valve or automatic expansion valve), suction line, and condensing unit.

The SSD units line sizes and refrigerant charges are listed as follows.

MODEL	LIQUID LINE	SUCTION LINE	REFRIGERATION LINE	DRAIN LINE	CHARGE
VINO-2500SSD	1/4" OD	3/8" OD	< 50 FT	1/2" OD	R134a/ 18 OZ
VINO-4500SSD	1/4" OD	1/2" OD	< 50 FT	1/2" OD	R134a/ 24 OZ
VINO-6500SSD	1/4" OD	5/8" OD	< 50 FT	1/2" OD	R134a/ 30 OZ
VINO-8500SSD	1/4" OD	5/8" OD	< 50 FT	1/2" OD	R134a/ 36 OZ

SSH Units

1. Condensing Unit

- Place the condensing unit in a properly ventilated location. If it is not, heat exhausted by the condensing unit will build up and the cooling system will not operate properly.
- Leave minimum 5-feet clearance for the exhaust side and leave minimum 1-foot clearance for the fresh air intake side.
- Condensing unit should be elevated to avoid possible flooding and shaded from direct sun. It should not be exposed to temperatures higher than 110°F or lower than 45°F (optional crankcase heater for 20°F).

2. Evaporator Unit

- The WM25-85SFCH evaporator units can be installed outside or inside a wine room.
- Supply and return air flow from the evaporator unit should be unobstructed for at least 1 foot.
- Check the air flow to meet the specified CFM.

3. Refrigeration Piping and Charging

- The evaporator's constant pressure expansion valve is set around 38-40°F in the factory. This pressure setting gives a dew point to maintain the humidity for storing wine
- The charge may be complete when there are no more bubbles forming in the sight glass. The subcooling at the condensing unit is around 10°F and the superheat at the evaporator unit is around 8°F.
- The cooling system's parts should be installed in order:
Condensing unit (including the receiver), liquid line filter-drier, moisture-liquid indicator (sight glass), liquid line, evaporator unit (including liquid line solenoid valve and thermostatic expansion valve or automatic expansion valve), suction line, and condensing unit.

The SSH units line sizes and refrigerant charges are listed as follows:

MODEL	LIQUID LINE	SUCTION LINE	REFRIGERATION LINE	DUCT	DRAIN LINE	CHARGE
VINO-2500SSH	1/4" OD	3/8" OD	< 50 FT	8	7/8" OD	R134a/ 18 OZ
VINO-4500SSH	1/4" OD	1/2" OD	< 50 FT	8	7/8" OD	R134a/ 24 OZ
VINO-6500SSH	1/4" OD	5/8" OD	< 50 FT	10	7/8" OD	R134a/ 30 OZ
VINO-8500SSH	3/8" OD	5/8" OD	< 50 FT	10	7/8" OD	R134a/ 36 OZ

SSW Units

1. Condensing Unit

- Place the condensing unit in a properly ventilated location. If it is not, heat exhausted by the condensing unit will build up and the cooling system will not operate properly.
- Leave minimum 5-feet clearance for the exhaust side and leave minimum 1-foot clearance for the fresh air intake side.
- Condensing unit should be elevated to avoid possible flooding and shaded from direct sun. It should not be exposed to temperatures higher than 110°F or lower than 45°F (optional crankcase heater for 20°F).

2. Evaporator Unit

- The WM15-25SFCW evaporator units should be mounted on the wall with the air supply on the top and air return on the bottom.
- Supply and return air flow from the evaporator unit should be unobstructed for at least 1 foot.

3. Refrigeration Piping and Charging

- The evaporator's constant pressure expansion valve is set around 38-40°F at factory. This pressure setting gives a dew point to maintain the humidity for storing wine.
- The charge may be complete when there are no more bubbles forming in the sight glass. The subcooling at the condensing unit is around 10°F and the superheat at the evaporator unit is around 8°F.
- The installation order starts from condensing unit (including the receiver), liquid line filter-drier, moisture-liquid indicator (sight glass), liquid line, evaporator unit (including liquid line solenoid valve and thermostatic expansion valve or automatic expansion valve), suction line, and returning to condensing unit.

The SSW units line sizes and refrigerant charges are listed as follows:

MODEL	LIQUID LINE	SUCTION LINE	REFRIGERATION LINE	DRAIN LINE	CHARGE
VINO-1500SSW	1/4" OD	3/8" OD	< 50 FT	1/2" OD	R134a/ 15 OZ
VINO-2500SSW	1/4" OD	3/8" OD	< 50 FT	1/2" OD	R134a/ 18 OZ

SSR Units

1. Condensing Unit

- Place the condensing unit in a properly ventilated location. If it is not, heat exhausted by the condensing unit will build up and the cooling system will not operate properly.
- Leave minimum 5-feet clearance for the exhaust side and leave minimum 1-foot clearance for the fresh air intake side.
- Condensing unit should be elevated to avoid possible flooding and shaded from direct sun. It should not be exposed to temperatures higher than 110°F or lower than 45°F (optional crankcase heater for 20°F).

2. Evaporator Unit

- The WM25-45SFCR evaporator units should be mounted on a rack with the air supply from the left front, top or side and air return on the right front, top or side.
- Supply and return air flow from the evaporator unit should be unobstructed for at least 1 foot.

3. Refrigeration Piping and Charging

- The evaporator's constant pressure expansion valve is set around 38-40°F at factory. This pressure setting gives a dew point to maintain the humidity for storing wine.
- The charge may be complete when there are no more bubbles forming in the sight glass. The subcooling at the condensing unit is around 10°F and the superheat at the evaporator unit is around 8°F.
- The cooling system's parts should be installed in order:
Condensing unit (including the receiver), liquid line filter-drier, moisture-liquid indicator (sight glass), liquid line, evaporator unit (including liquid line solenoid valve and thermostatic expansion valve or automatic expansion valve), suction line, and condensing unit.

The SSR units line sizes and refrigerant charges are listed as follows.

MODEL	LIQUID LINE	SUCTION LINE	DUCT	DRAIN LINE	CHARGE
VINO-2500SSR	1/4" OD	3/8" OD	< 50 FT	1/2" OD	R134a/ 18 OZ
VINO-4500SSR	1/4" OD	1/2" OD	< 50 FT	1/2" OD	R134a/ 24 OZ
VINO-6500SSR	1/4" OD	5/8" OD	< 50 FT	1/2" OD	R134a/ 30 OZ

Ducted Systems

DS Units

1. Location

- Place the unit in a properly ventilated location. If it is not, heat exhausted by the condensing unit will build up and the cooling system will not operate properly.
- Leave minimum 5-foot clearance for hot air exhaust and leave minimum 1-foot clearance for the fresh air intake.
- Air flow from the cold air supply should be unobstructed for at least 1 foot.
- Cooling unit should be elevated to avoid possible flooding and shaded from direct sun. It should not be exposed to temperatures higher than 110°F or lower than 45°F (optional crankcase heater for 20°F).
- Overall combined duct length can be up to 50 ft long.

2. Air Sensor

- The air sensor is recommended to place in the wine room. If it is in a return duct, the wine room temperature needs calibrated due to the temperature differential.

3. Air Flow

- Check the air flow to meet the specified CFM.

4. Refrigeration

- The evaporator's constant pressure expansion valve is set around 38-40°F in the factory. This pressure setting gives a dew point to maintain the humidity for storing wine.
- The charge may be complete when there are no more bubbles forming in the sight glass. The subcooling at the condensing unit is around 10°F and the superheat at the evaporator unit is around 8°F.

The DS units line sizes and refrigerant charges are listed as follows:

MODEL	LIQUID LINE	SUCTION LINE	DUCT	DRAIN LINE	CHARGE
VINO-4500DS	1/4" OD	1/2" OD	8	7/8" OD	R134a/ 24 OZ
VINO-6500DS	1/4" OD	5/8" OD	10	7/8" OD	R134a/ 30 OZ
VINO-8500DS	3/8" OD	5/8" OD	10	7/8" OD	R134a/ 36 OZ

PRESSURE, SUPERHEAT AND SUBCOOLING READINGS:

Low side pressure: 33 psig; High side pressure: 130 psig at 75°F ambient temperature and 150 psig at 90°F ambient temperature.

PROBLEM	POSSIBLE CAUSES
a. High suction pressure and low head pressure	a. Compressor may be bad
b. High suction pressure and low head pressure Low superheat and low subcooling	b. Expansion valve opened, too much oil
c. High suction pressure and high head pressure Low superheat and high subcooling	c. Overcharge
d. High to normal suction pressure and high head pressure Low subcooling	d. Non-condensable gas
e. High suction pressure and high head pressure Low subcooling	e. Dirty condenser, bad condenser fans
f. High suction pressure and high head pressure High superheat	f. High evaporator load
g. Low suction pressure and low head pressure High superheat and low subcooling	g. Undercharge
h. Low suction pressure and low to normal head pressure High superheat and high subcooling	h. Liquid line restricted after receiver
i. Low suction pressure and low head pressure Low subcooling	i. Suction line restricted
j. Low suction pressure and low head pressure Low superheat and low subcooling	j. Air restricted at evaporator, evaporator iced
k. Low suction pressure and low to normal head pressure High superheat and normal to high subcooling	k. Evaporator restricted
l. Low suction pressure and high head pressure High superheat and high subcooling	l. Both evaporator and condenser restricted
m. Low suction pressure and normal head pressure High superheat and normal subcooling	m. Expansion valve restricted
n. Low suction pressure and high head pressure High superheat and high subcooling	n. Liquid line restricted before receiver
o. Low to normal suction pressure and high head pressure High to normal superheat and high subcooling	o. Condenser restricted

VALVE OPERATION:

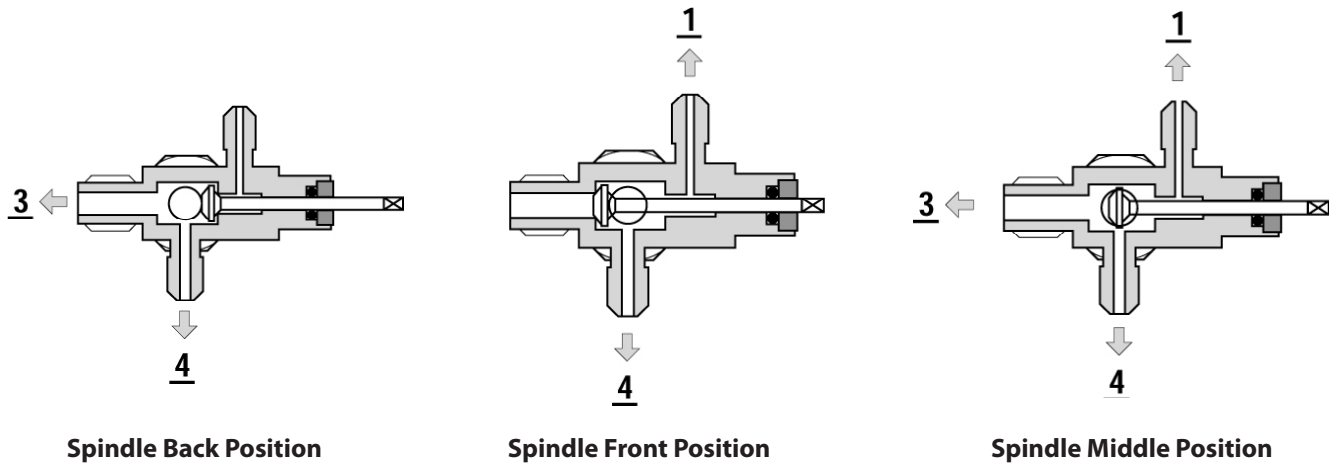


Fig. 2.1 Valve Operation

Back Position: Process and manometer port closed for normal operation

Front Position: Main connection to liquid or suction line closed

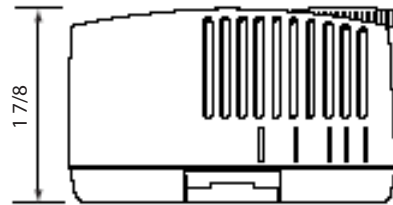
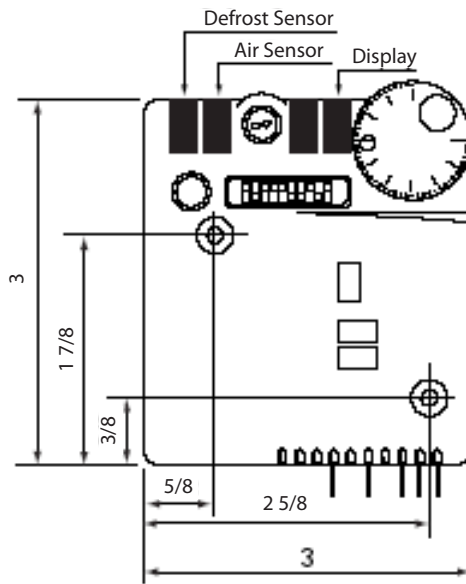
Middle Position: All ports open for vacuum, charge and measurement

TEMPERATURE CONTROL:

Temperature Setting

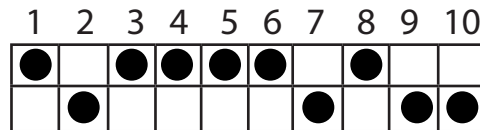
- On initial start-up, the time required to reach the desired temperature will vary depending on the quantity of bottles, temperature setting and surrounding temperature.
- Allow 24 hours to stabilize the temperature for each new temperature setting operation.

VTSTAT Controller



Dial Number	Low Temp.		Medium Temp.	
	° F	° C	° F	° C
10	-33	-35	14	-10
9	-24	-30	20	-7
8	-15	-25	26	-3
7	-5.4	-20	32	0
6	3.8	-15	38	3
5	13	-10	44	7
4	22	-5	50	10
3	31	0	56	13
2	41	5	62	16
1	50	10	68	20

VTSTAT Controller



Dip Switch Setting

1. Differential

It is possible to modify the differential from 1°F minimum to 12.5°F maximum. Simply shift the first two dip-switches to the ON or OFF position according to the wanted value.

2. Set Point

Rotate the circular selector in correspondence with the arrow placed nearby. The selector represents -33°F to 50°F (-35°C to +10°C) for low temperature models, and 14°F to 68°F (-10°C to +20°C) for medium temperature models. "10" is the coldest setting, "1" is the warmest.

3. Defrost management and setting

A defrost can be activated manually, by pressing the "man. def." button, or cyclically, the interval set by the "def.intvl" rotary switch at the top left with respect to Set Point selector. The interval can be selected from 1 to 12 hours in 1 hour steps. If the selector is positioned on the "0", the cyclic defrost is disabled.

Note: Manual defrost reinitializes the time required for successive cyclic defrosting. The selections are effective beginning from the successive cycle. For an immediate effect, it is necessary to turn power to the VTSTAT off for a few seconds. It is possible to choose between an electric defrost (the compressor is deactivated and the defrost relay is activated) and a hot gas defrost (both the compressor and the defrost relay are activated); The defrost termination, can take place by time (from to 60 min.) or by temperature (from 0 to 86°F) if the defrost sensor is utilized for the correct programming). If the defrost sensor is disconnected, interrupted or breaks down for any reason, the defrost terminates after a maximum time of 90 minutes if it is resistance-based, or 40 minutes if it is hot-gas based. The instrument stores the defrost state every 15 minutes to allow restart after power loss.

4. Compressor safety function

If the function is enabled, a minimum three minute interval is ensured between deactivation and successive restart of the compressor. If the function is enabled, the compressor is not energized for three minutes after controller power up. The function is also active in hot-gas defrost mode.

5. LED & Display Messages

1. LED off	1. Compressor and defrost deactivated
2. LED on	2. Compressor energized
3. LED blinking 0.5s on/0.5s off	3. Defrost activated
4. LED blinking 0.5s on/1.5s off	4. Sensor fault
5. Display A1	5. Regulation probe fault
6. Display A2	6. Defrost probe fault

Use of the Digital Controller

Digital Controller



1. Display

During normal operating conditions, the display shows the value measured by the air regulation probe. In case of active alarm, the temperature flashes alternately to the code alarm.

LED Functions

LED	MODE	FUNCTION
	ON	Compressor enabled
	Flashing	Anti-short cycle delay enabled
	ON	Defrost enabled
	ON	An alarm is occurring
°C/°F	ON	Measurement unit
°C/°F	Flashing	Programming phase

Front Panel Commands

SET	To display target set point, in programming mode it selects a parameter or confirm an operation
	To start a manual defrost.
	(Up): To view the maximum stored temperature; in programming mode it browses the parameter codes or increases the displayed value.
	(Down): To view the minimum stored temperature; in programming mode it browses the parameter codes or increases the displayed value.
	To turn ON or OFF the controller (if enabled).
KEY COMBINATIONS:	
	To lock & unlock the keyboard.
SET +	To enter in programming mode.
SET +	To return to the room temperature display.

2. Alarm Signals

Code Description

MESSAGE	CAUSE	OUTPUTS
"P1"	Room probe failure	Compressor output acc. to par. "Con" and "COF"
"HA"	Maximum temperature alarm	Outputs unchanged
"LA"	Maximum temperature alarm	Outputs unchanged
"CA"	Serious external alarm (i1F-bAL)	All outputs OFF

Alarm Recovery

Probe alarms P1", start a few seconds after the fault in the related probe; they automatically stop a few seconds after the probe restarts normal operation. Check connections before replacing the probe. Temperature alarms "HA", "LA" automatically stops as soon as the temperature returns to normal value. Alarm "CA" (with i1F=PAL) recovers only by switching off and on the instrument.

3. Set-Temperature

How to see the set-temperature

1. Push and immediately release the SET key: the display will show the Set-point value;
2. Push and immediately release the SET key or wait for 5 seconds to display the probe value again.

How to change the set-temperature

1. Push the SET key for more than 3 seconds to change the Set point value;
2. The value of the set point will be displayed and the "°C" or "°F" LED starts blinking;
3. To change the Set value, push the o or n arrows within 10s.
4. To memorize the new set point value, push the SET key again or wait 10s.

4. Humidity Adjustment

The parameter Fon is used to modulate the humidity in the wine cabinet. The higher value of Fon, the higher relative humidity will be.

1. Press the Set + keys for 3 sec. (the "°C" or "°F" LED starts blinking).
2. Release the keys, then push again the Set + keys for more than 7sec, the Pr2 label will be displayed immediately followed from the HY parameter.
3. Select the required parameter Fon by up or down keys .
4. Press the "SET" key to display its value.
5. Use up or down keys to change its value.
6. The default value is 5, change high or low value to maintain high or low humidity.
7. Press "SET" to store the new value.
8. To exit: Press SET + or wait 15sec without pressing a key.

5. Manual Defrost

Push the DEF key for more than 2 seconds and a manual defrost will start.

CLEANING AND CARE GUIDE:

WARNING



ELECTRIC SHOCK HAZARD

Disconnect electric supply from appliance before servicing.
Replace all panels before operating.
Failure to do so could result in death or electrical shock.

In general, always unplug system or disconnect power while cleaning.

1. Coil Cleaning

- Clean the condenser coil regularly. Coil may need to be cleaned at least every 6 months.
- Unplug the system or disconnect power.
- Use a vacuum cleaner with an extended attachment to clean the coil when it is dusty or dirty.
- Plug cooling system or reconnect power.

2. Moisture Removing

- With a dry cloth remove the extra condensation if it accumulates in the wine cellar at high ambient temperature and humidity.

TROUBLESHOOTING GUIDE:

This troubleshooting chart does not replace the training required for a professional refrigeration service person, it is not as comprehensive. Please seek professional help if this chart does not supply your solution.

Troubleshooting Chart

PROBLEM	POSSIBLE CAUSES	RESPONSE
Cooling unit not running	<ul style="list-style-type: none"> a. No power b. Power cord unplugged c. Defrost light blinking d. Compressor light blinking e. Setting higher than ambient temperature f. Low voltage g. Incorrect or loose wirings 	<ul style="list-style-type: none"> a. Check power at receptacle & fuses b. Plug-in for power cord plug c. Unit is under defrost mode d. Unit waits for anti-short cycle delay e. Lower temperature setting f. Contact an authorized electrician g. Check all wirings and connections
Condensing unit not running	<ul style="list-style-type: none"> a. Incorrect power supply b. Incorrect or loose wirings c. Failed components d. Liquid refrigerant in the compressor e. Low pressure switch shutting down the system 	<ul style="list-style-type: none"> a. Check for proper voltage b. Check all wirings and connections c. Check start relay, start capacitor, overload protector, compressor. d. Call service for OEM information e. Check for system restriction or low refrigerant
Temperature fluctuating	<ul style="list-style-type: none"> a. Air sensor 	<p>a. When using an air sensor, the wine bottle temperature is mainly controlled by the average air temperature. If the set-temperature is 55°F with a differential 4°F, the cooling unit turns on at 59°F of air temperature and turns off at 55°F off air temperature. The average air temperature is 57°F, and then the wine temperature is around 57+/-0.5°F. The air is light enough to change so quickly that it maintains relatively constant average temperature that would prevent wine bottle temperature from varying.</p>

PROBLEM	POSSIBLE CAUSES	RESPONSE
<p>Temperature too high</p>	<ul style="list-style-type: none"> a. Setting too high b. Improper room insulation & seal c. Room too large d. Ambient temperature too high e. Exhaust restricted f. Malfunctioning fans g. Improper evaporator or condenser airflow h. Dirty condenser i. Iced evaporator j. Sealed system problem k. Undercharge or overcharge 	<ul style="list-style-type: none"> a. Lower setting b. Check for insulation, gasket and door opening c. Check for excessive size d. Check installation location e. Leave minimum 3 feet clearance for the exhaust side and leave minimum 1 foot clearance for the fresh air intake f. Check both evaporator and condenser fans g. Check for air restrictions h. Clean condenser i. Defrost and reset temperature j. Call service to check loss of refrigerant or restrictions k. Call service to add or remove refrigerant
<p>Unit running too long or continually</p>	<ul style="list-style-type: none"> a. Improper room insulation & seal b. Exhaust restricted c. Room too large d. Ambient temperature higher > 90°F e. Improper evaporator or condenser airflow f. Dirty condenser g. Iced evaporator h. Malfunctioning fans i. Sealed system problem j. Undercharge or overcharge 	<ul style="list-style-type: none"> a. Check for insulation, gasket and door opening b. Leave minimum 3 feet clearance for the exhaust side and leave minimum 1 foot clearance for the fresh air intake side c. Check for excessive size or increase setting d. Check installation location or increase setting e. Check for air restrictions f. Clean condenser g. Defrost and reset temperature h. Check both evaporator and condenser fans i. Call service to check loss of refrigerant or restrictions j. Call service to add or remove refrigerant

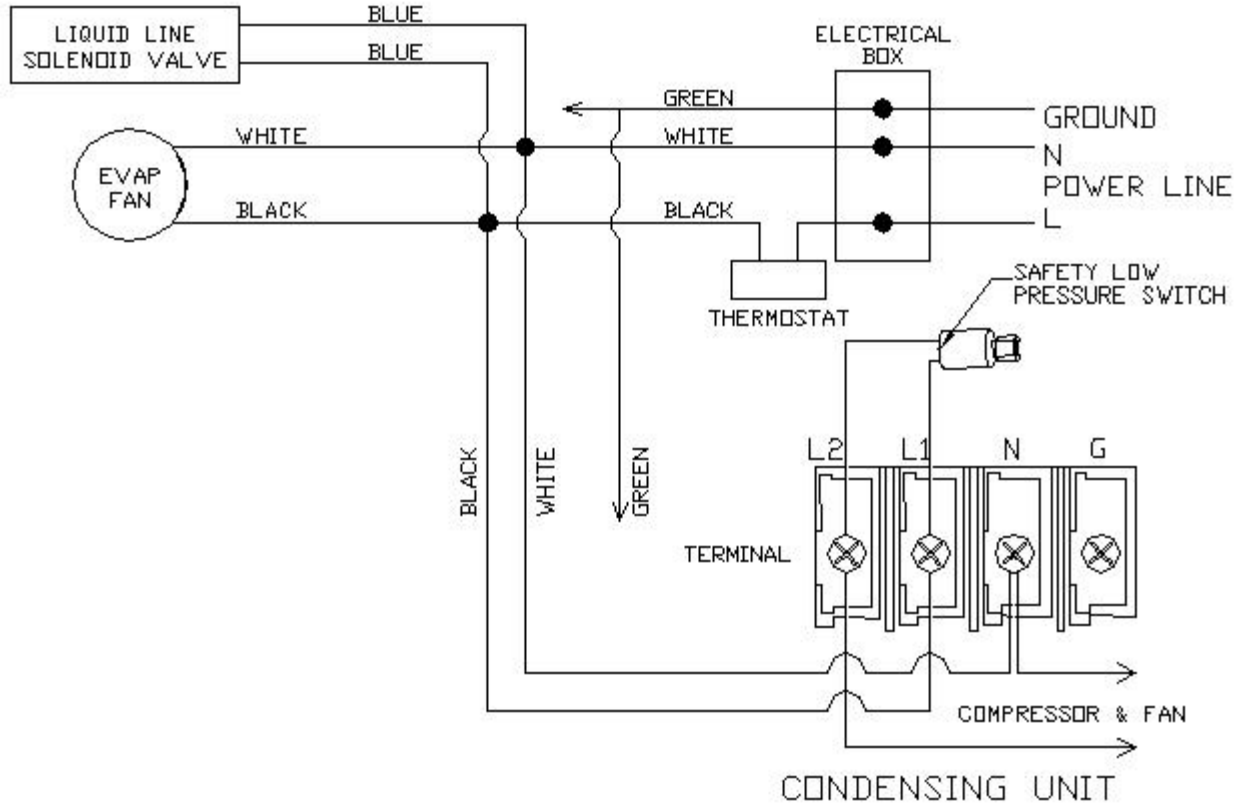
PROBLEM	POSSIBLE CAUSES	RESPONSE
Unit stopping and starting but short running time	<ul style="list-style-type: none"> a. Incorrect temperature setting b. Incorrect voltage c. Failed thermistor d. Failed components e. Improper condenser airflow f. Dirty condenser g. Overcharge of refrigerant h. Discharge or suction pressure to high 	<ul style="list-style-type: none"> a. Set 55 to 60 degrees Farhenheit b. Check for voltage c. Check thermistor by placing it in ice water and measuring resistance d. Check compressor windings, start relay and overload protector. e. Check for condenser fan f. Clean condenser g. Call service to remove refrigerant h. Call service for OEM information
No cooling but unit running	<ul style="list-style-type: none"> a. Evaporator airflow restricted b. Refrigerant leakage c. Refrigeration system restriction 	<ul style="list-style-type: none"> a. Check for airflow through evaporator b. Check for loss of refrigerant c. Call service to check restrictions
Evaporator icing	<ul style="list-style-type: none"> a. Evaporator air flow restricted b. Unit not stopping due to air leak, high ambient temperature or low setting c. Low ambient temperature d. Bad thermostat or sensor e. Refrigerant leaking f. Expansion valve blockage 	<ul style="list-style-type: none"> a. Check for fans b. Check for seal, door opening, ambient temperature and setting c. Defrost the unit d. Check for thermostat and sensor e. Check for sealed system leakage f. Check for low side pressure
Circuit tripping	<ul style="list-style-type: none"> a. Incorrect fuse or breaker b. Incorrect wirings c. Failed components 	<ul style="list-style-type: none"> a. Check for proper fuse or breaker b. Check wirings and connections c. Call service
Noisy operation	<ul style="list-style-type: none"> a. Mounting area not firm b. Loose parts c. Compressor overloaded due to high ambient temperatures or airflow restriction d. Malfunctioning components 	<ul style="list-style-type: none"> a. Add support to improve installation b. Check fan blades, bearings, cabinet washers, tubing contact and loose screws c. Check for airflow blockage d. Call service to check for inadequate lubrication, loose and incorrect wirings

ELECTRICAL WIRING:

Split Systems

SS Units

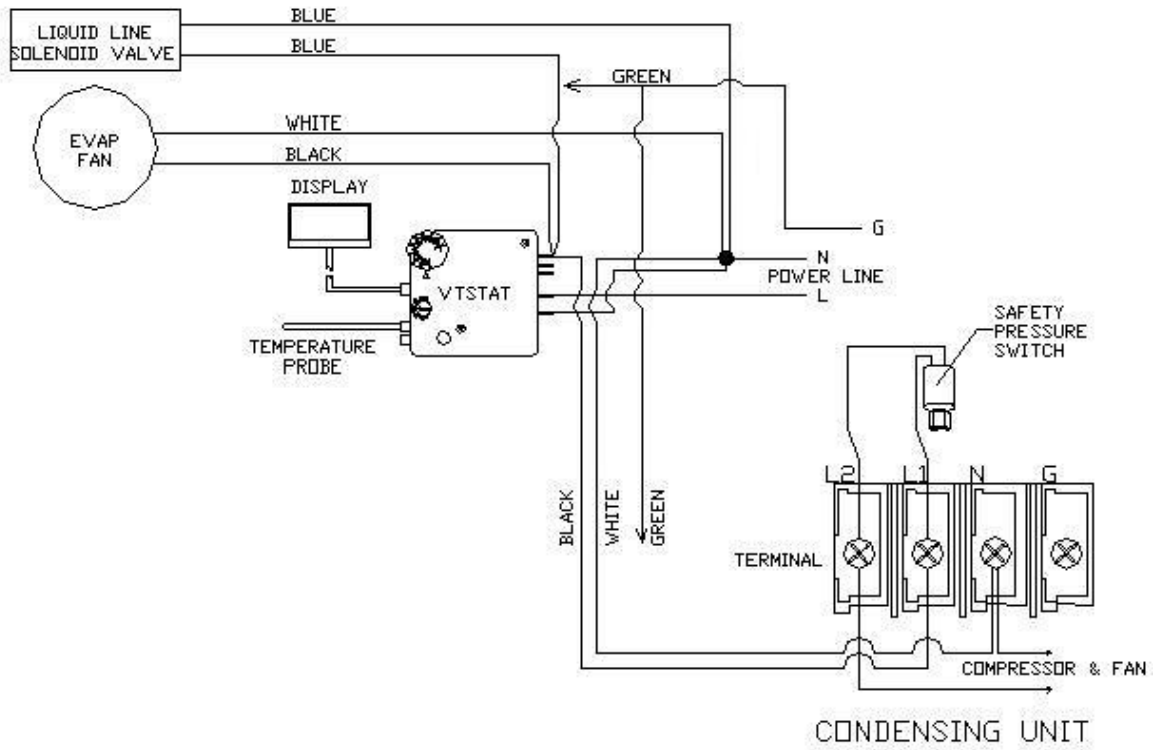
EVAPORATOR UNIT



VINO1500-1900SS Electrical Wiring Diagram

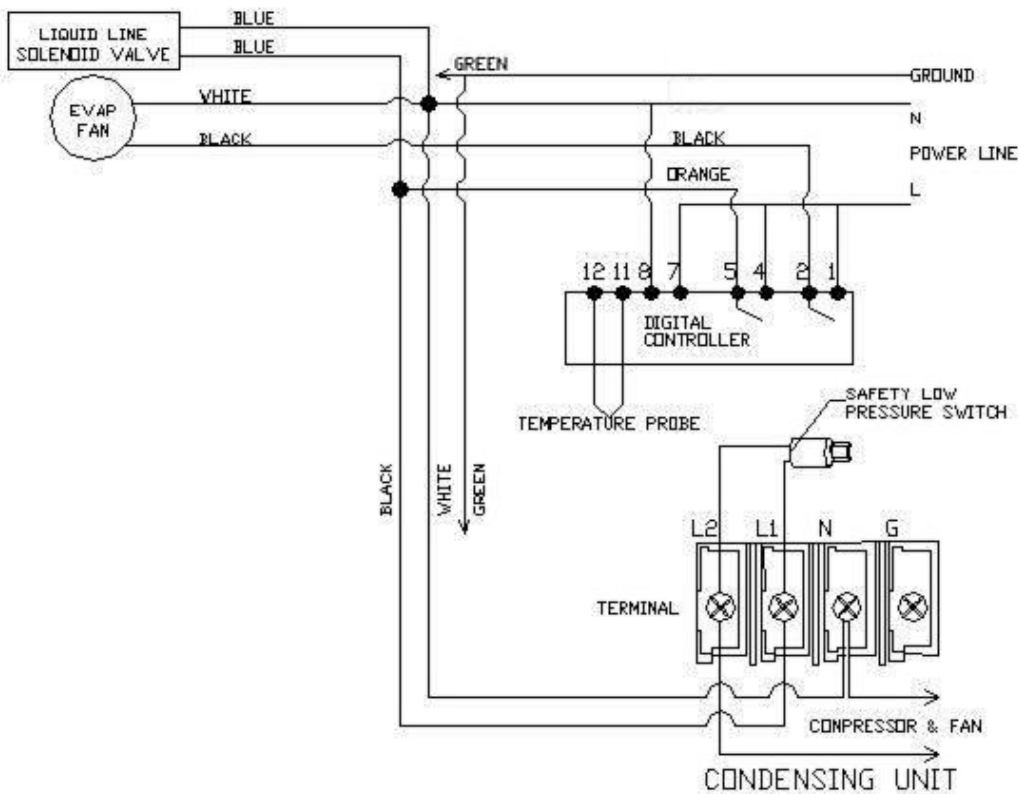
SSL Units

EVAPORATOR UNIT



VINO1500-1900SS Electrical Wiring Diagram

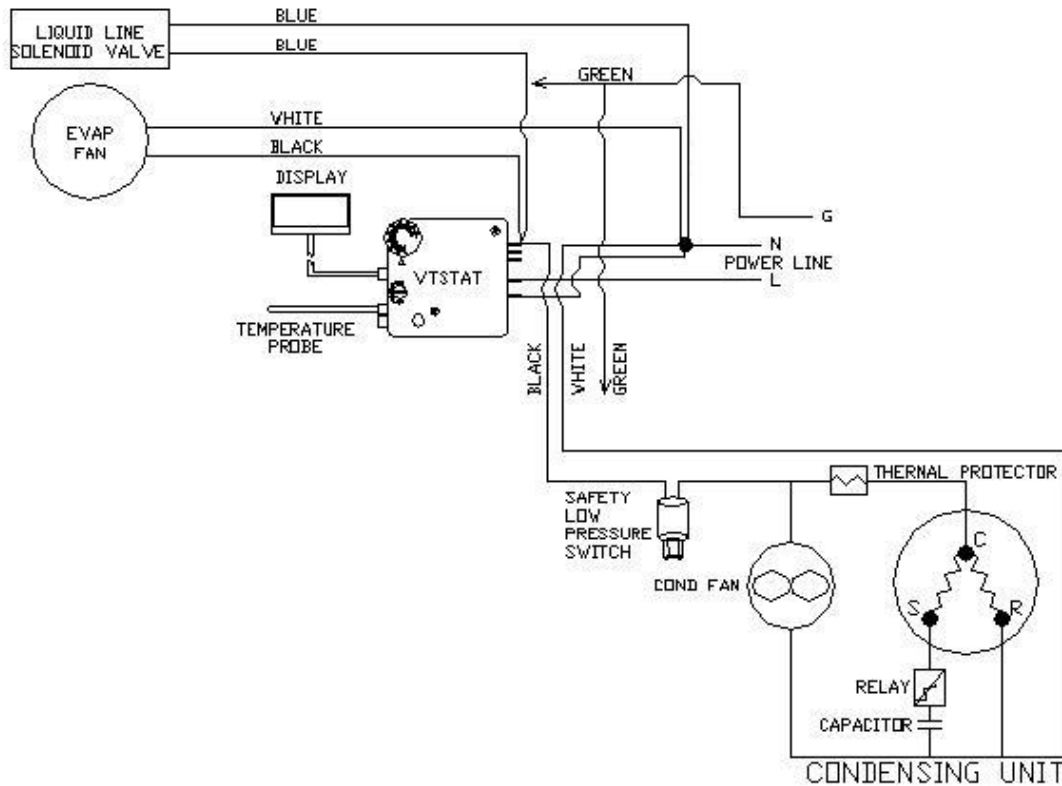
EVAPORATOR UNIT



VINO1500-4500SSL Wiring Diagram (DIGITAL CONTROLLER)

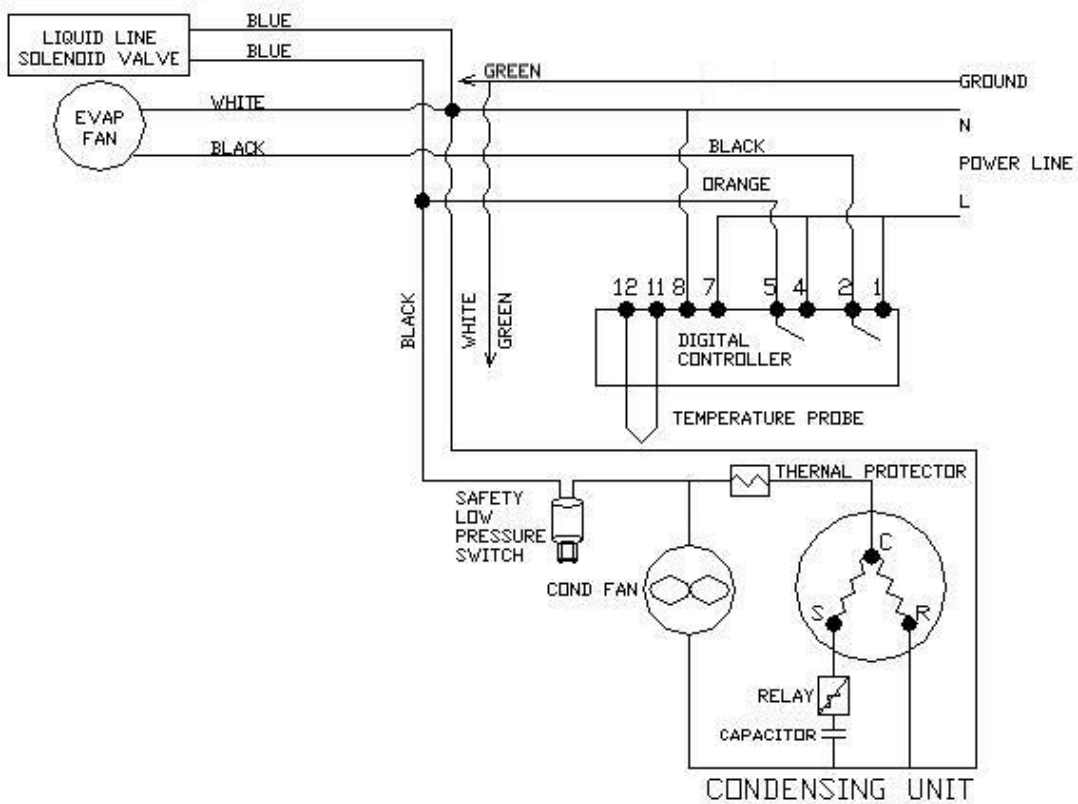
SSL Units

EVAPORATOR UNIT



VINO6500SSL Electrical Wiring Diagram (VTSTAT)

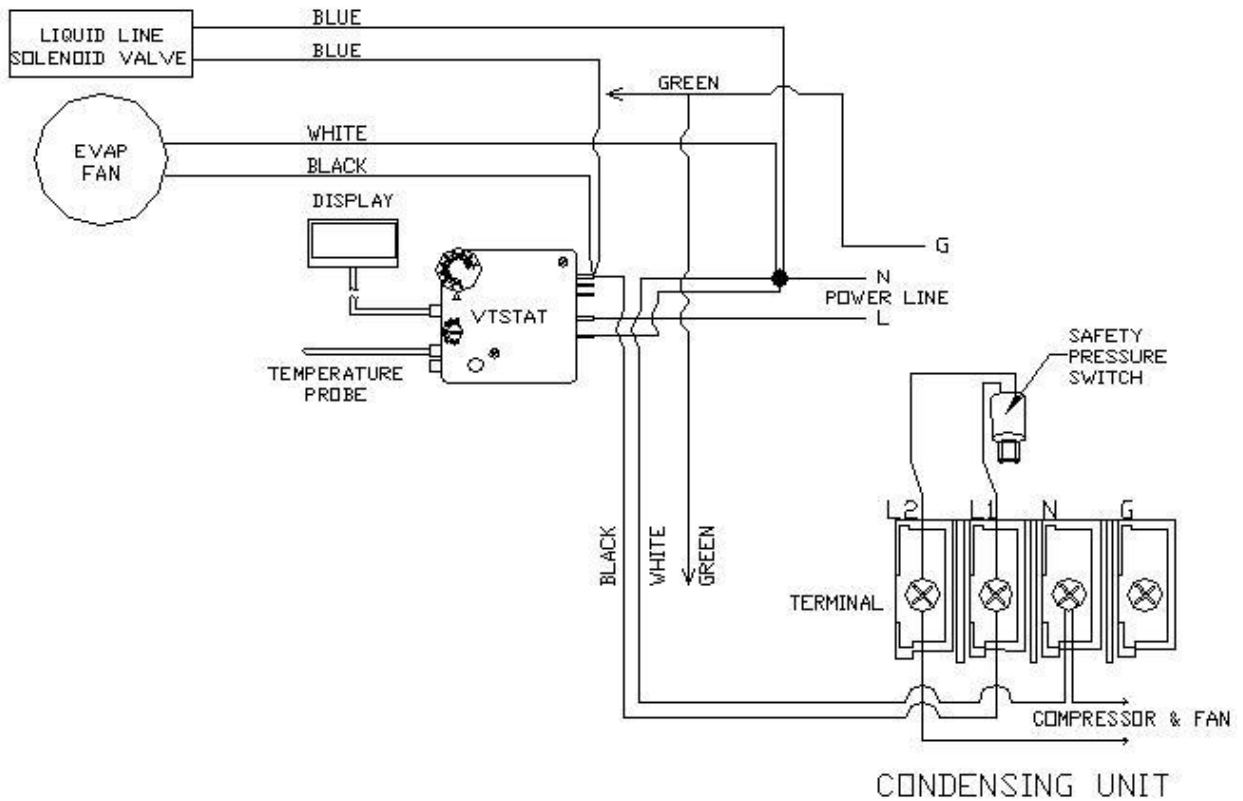
EVAPORATOR UNIT



VINO6500SSL Electrical Wiring Diagram (DIGITAL CONTROLLER)

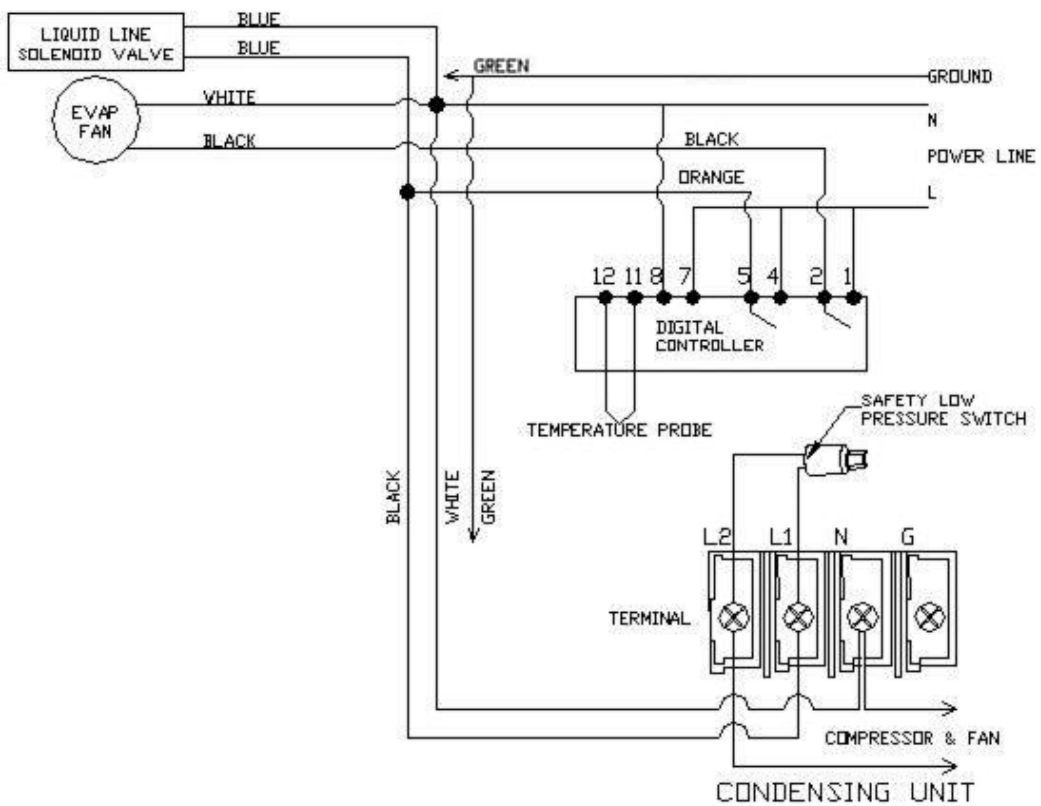
SSD Units

EVAPORATOR UNIT



VINO2500 & 4500SSD Electrical Wiring Diagram (VTSTAT)

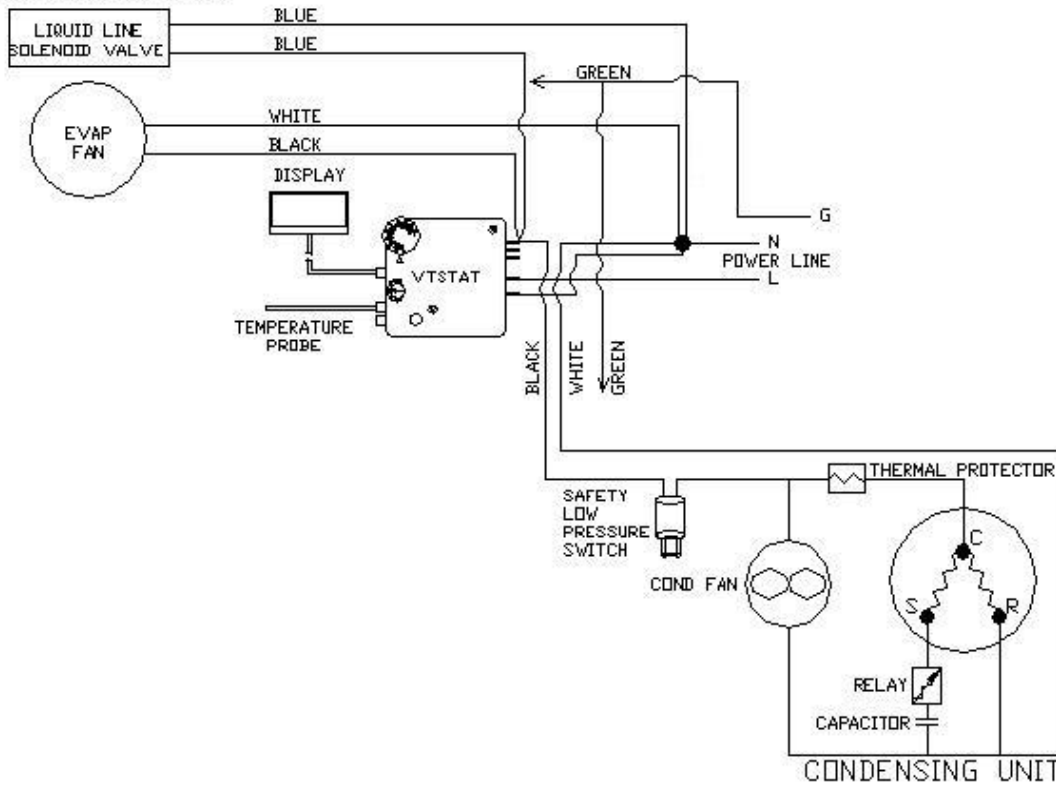
EVAPORATOR UNIT



VINO2500 & 4500SSD Wiring Diagram (DIGITAL CONTROLLER)

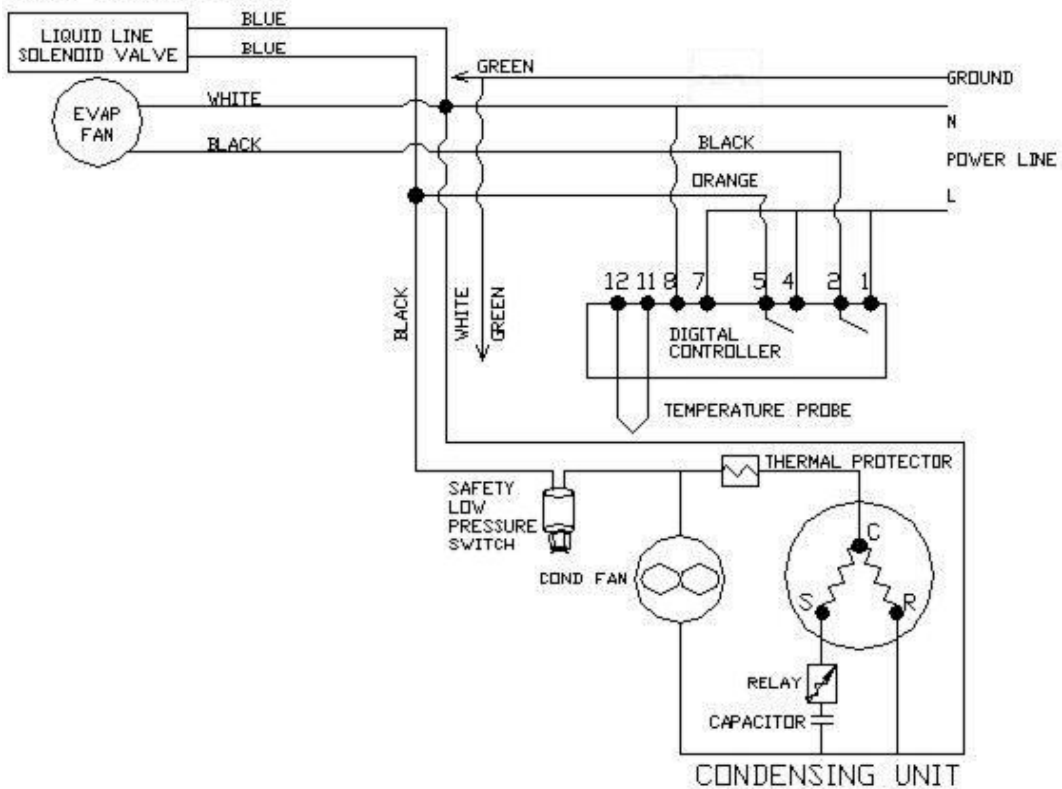
SSD Units

EVAPORATOR UNIT



VINO6500SSD Electrical Wiring Diagram (VTSTAT)

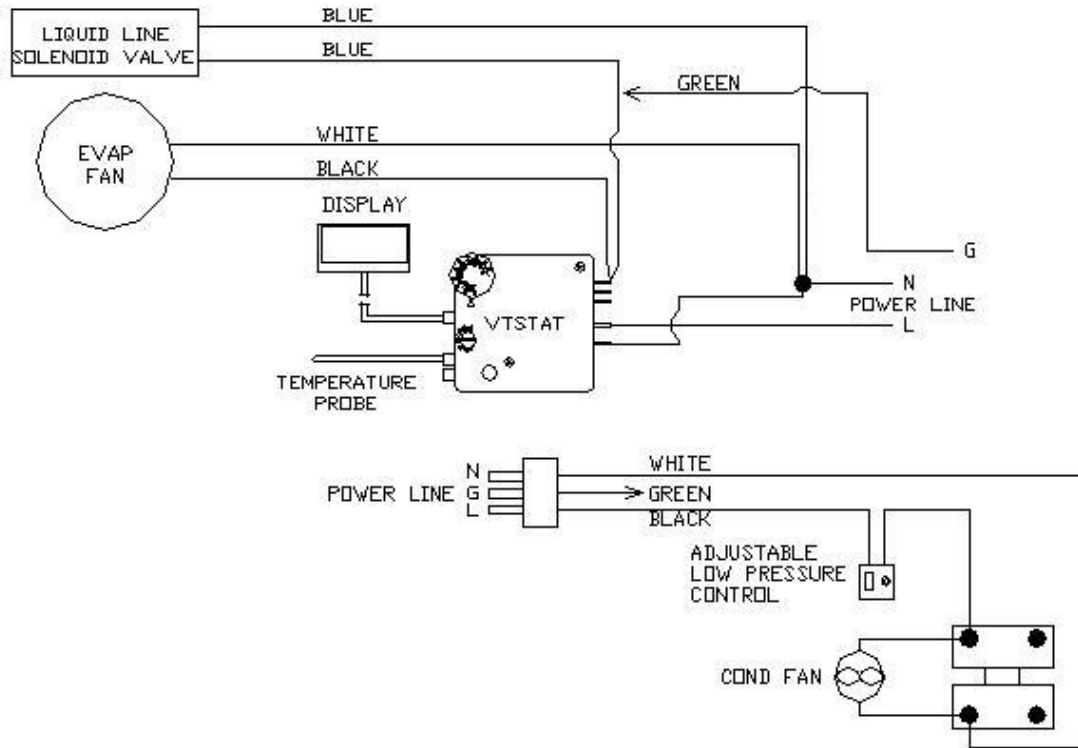
EVAPORATOR UNIT



VINO6500SSD Electrical Wiring Diagram (DIGITAL CONTROLLER)

SSD Units

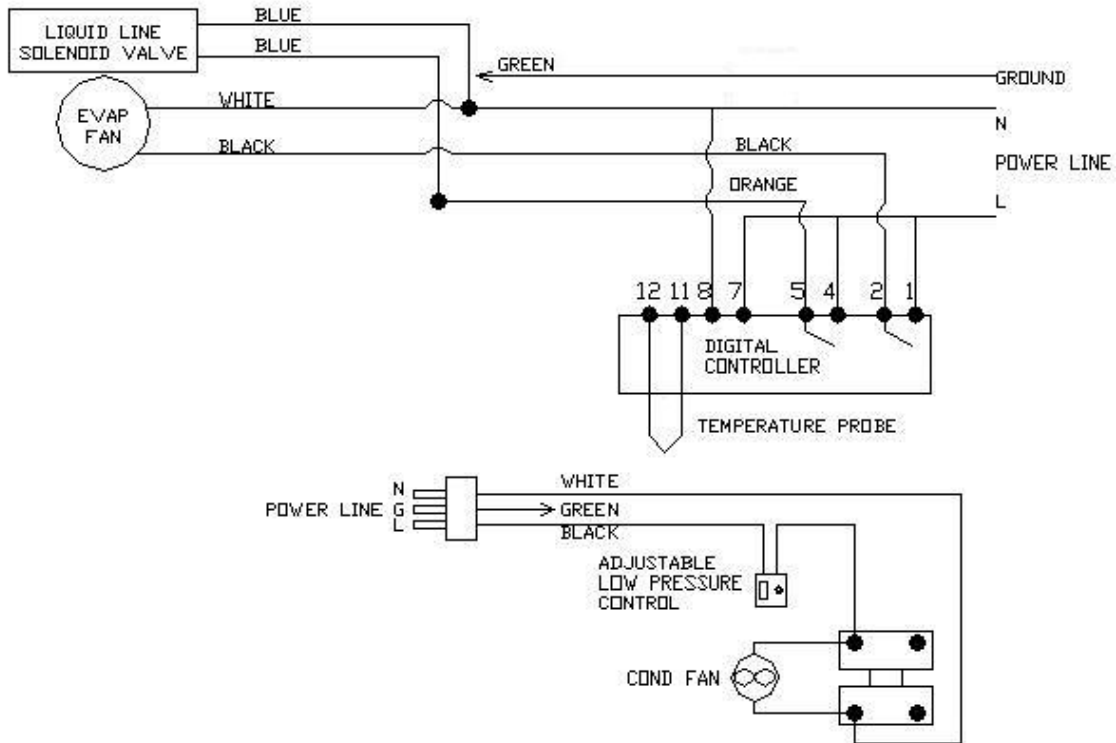
EVAPORATOR UNIT



CONDENSING UNIT

VINO8500SSD Electrical Wiring Diagram (VTSTAT)

EVAPORATOR UNIT

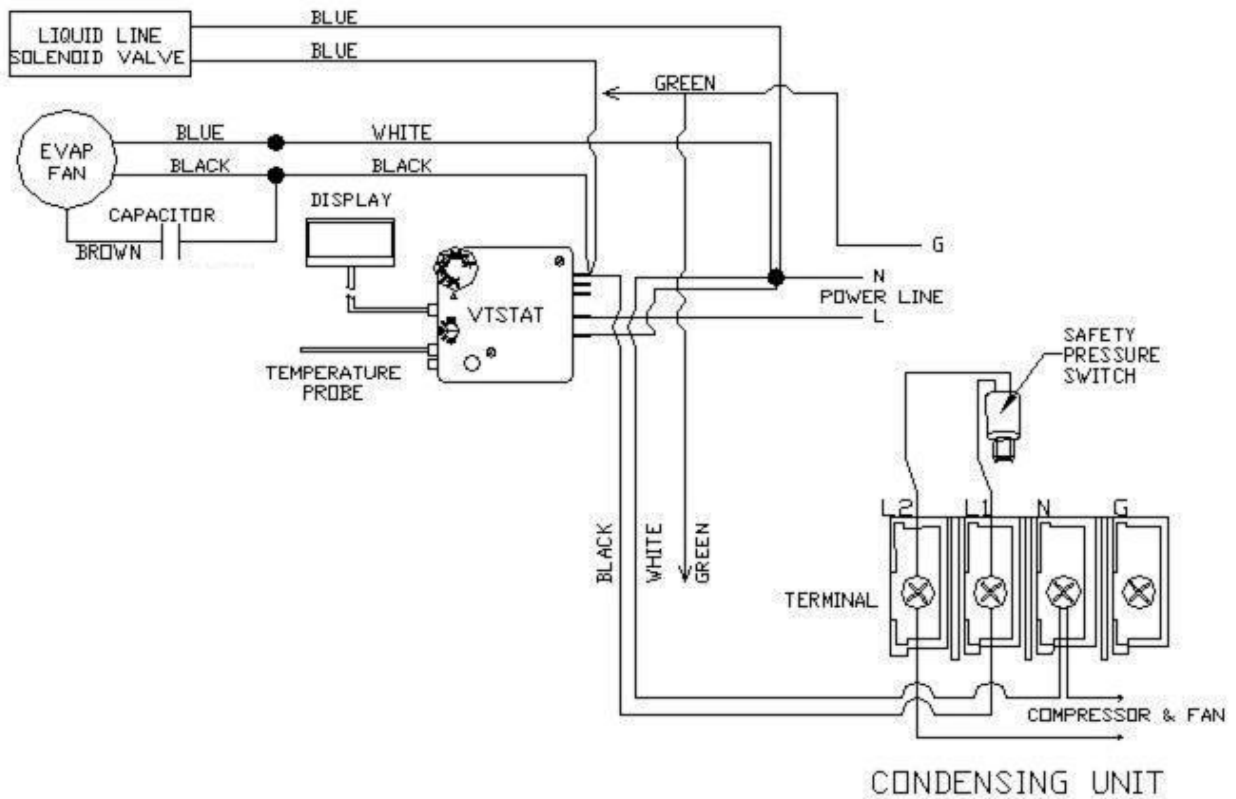


CONDENSING UNIT

VINO8500SSD Electrical Wiring Diagram (DIGITAL CONTROLLER)

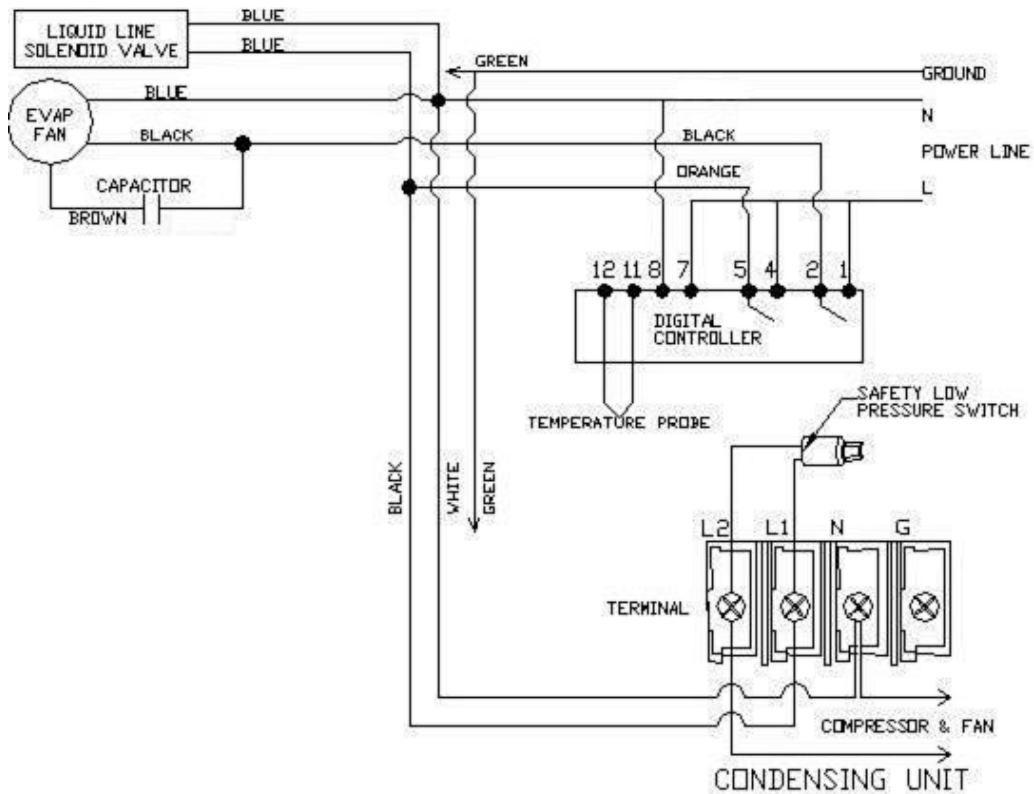
SSH Units

EVAPORATOR UNIT



VINO2500 & 4500SSH Electrical Wiring Diagram (VTSTAT)

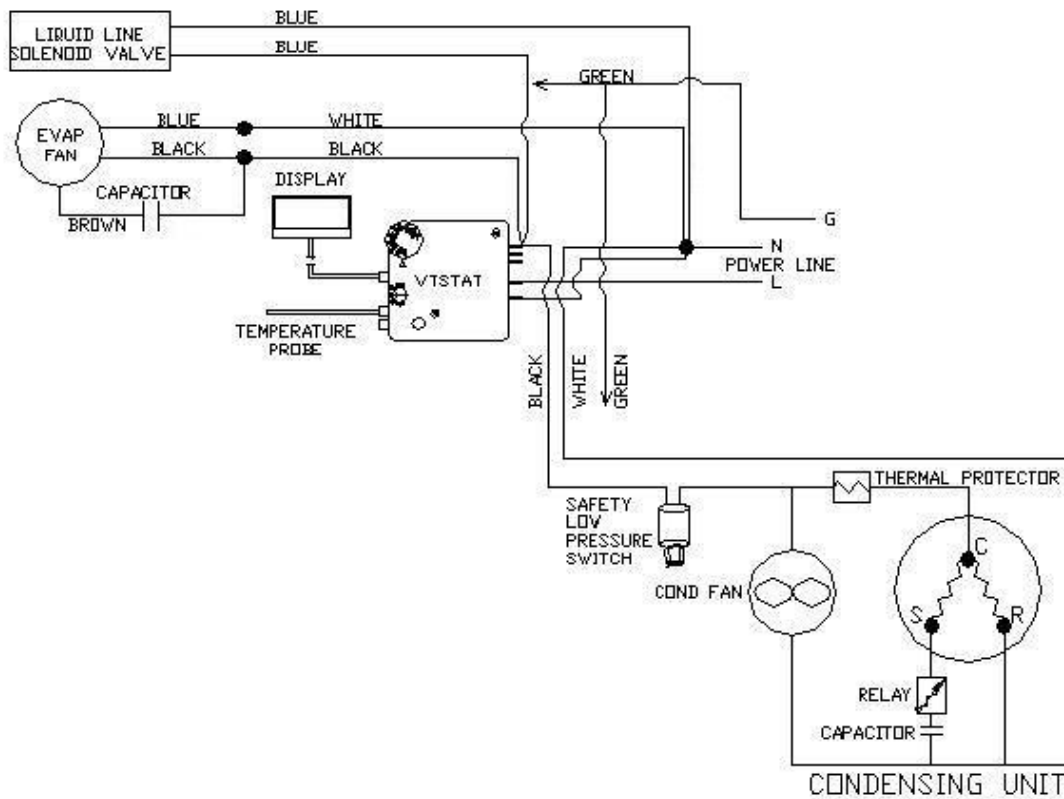
EVAPORATOR UNIT



VINO2500 & 4500SSH Wiring Diagram (DIGITAL CONTROLLER)

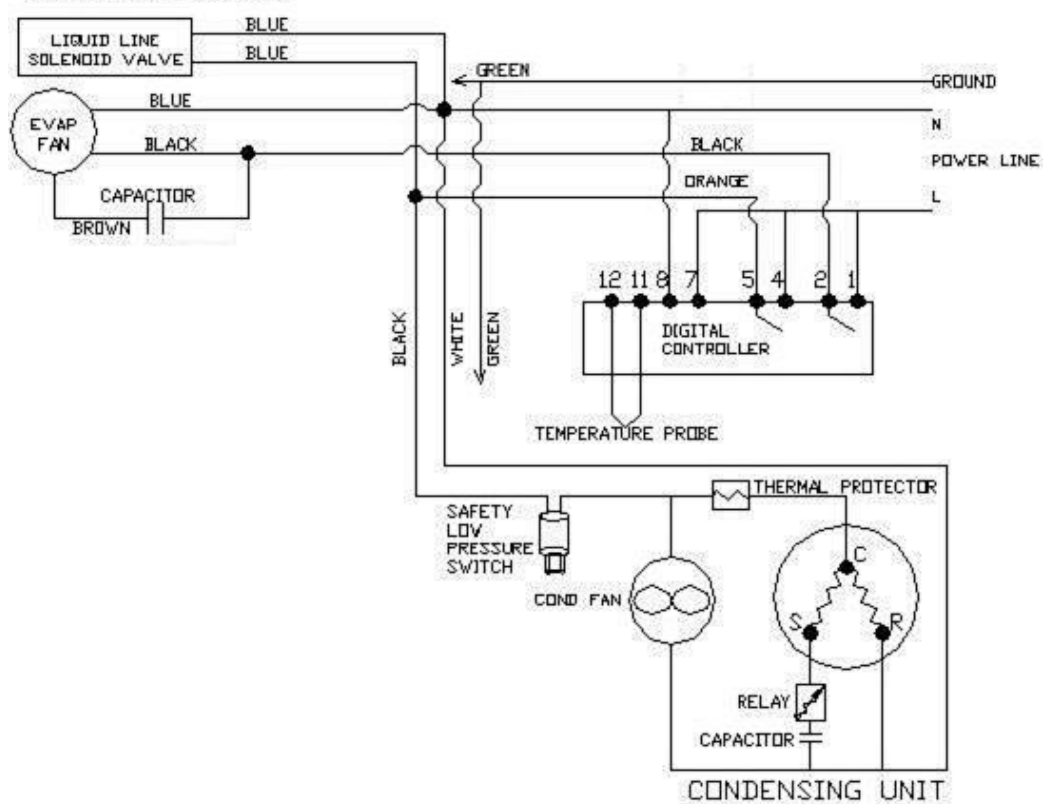
SSH Units

EVAPORATOR UNIT



VINO6500SSH Electrical Wiring Diagram (VTSTAT)

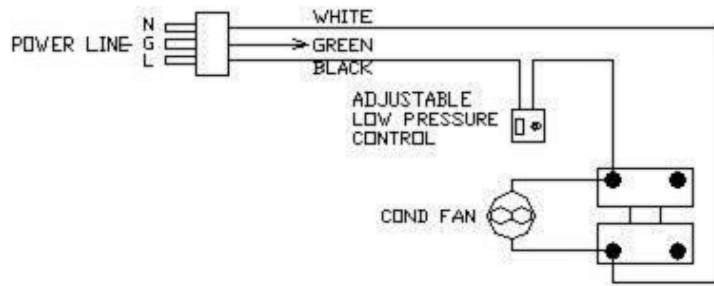
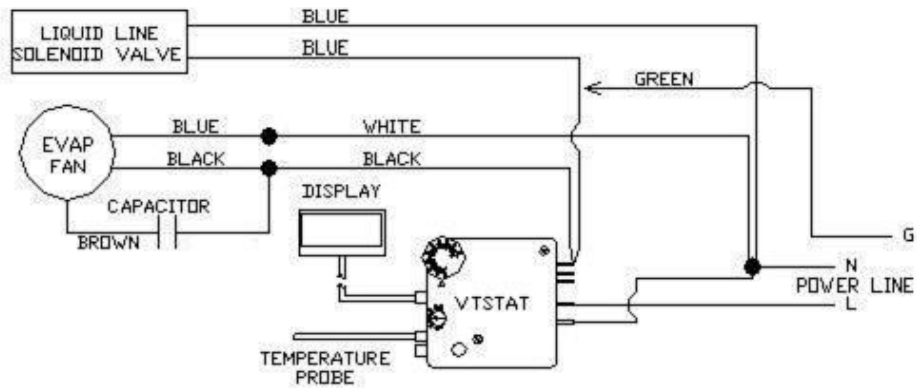
EVAPORATOR UNIT



VINO6500SSH Electrical Wiring Diagram (DIGITAL CONTROLLER)

SSH Units

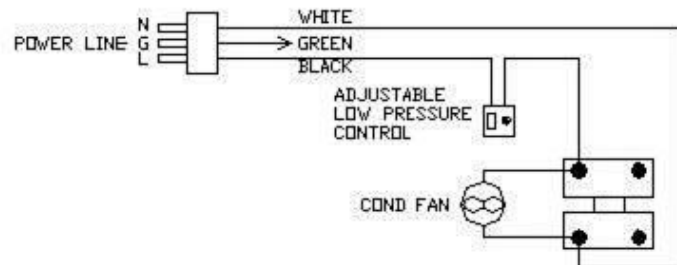
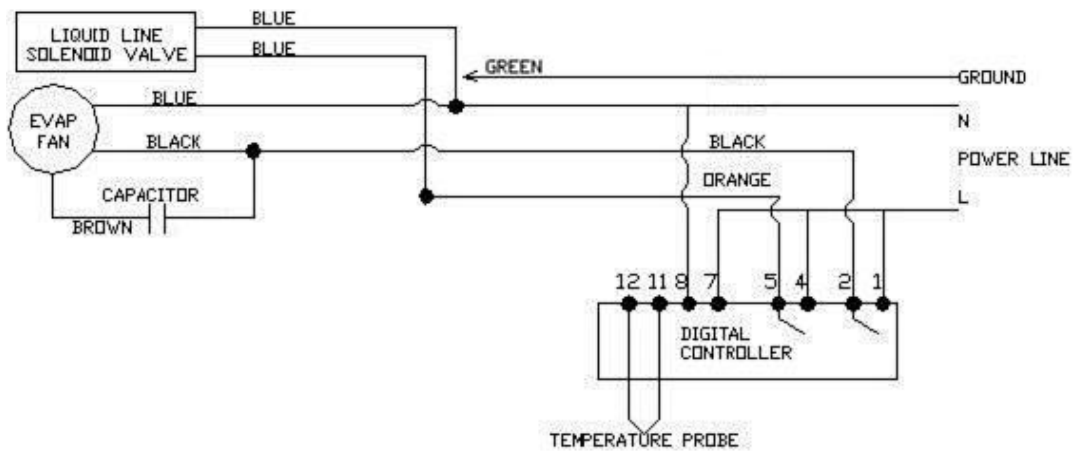
EVAPORATOR UNIT



CONDENSING UNIT

VINO8500SSH Electrical Wiring Diagram (VTSTAT)

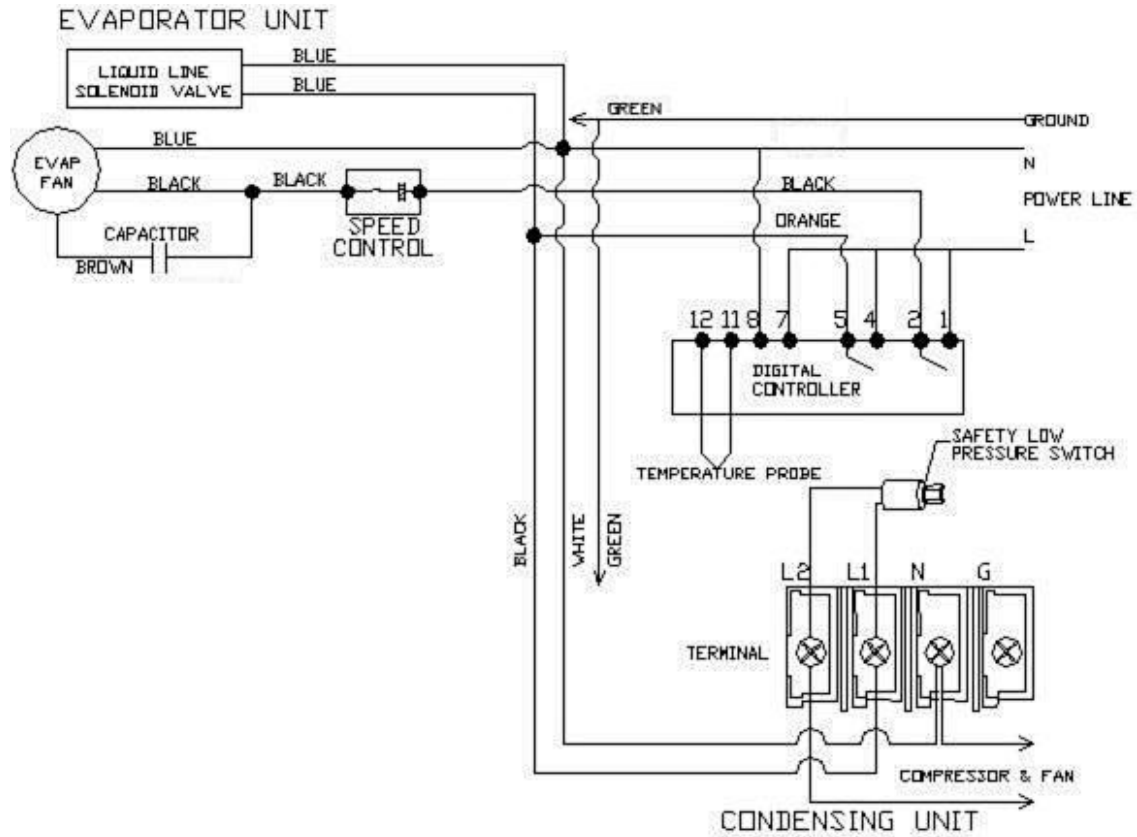
EVAPORATOR UNIT



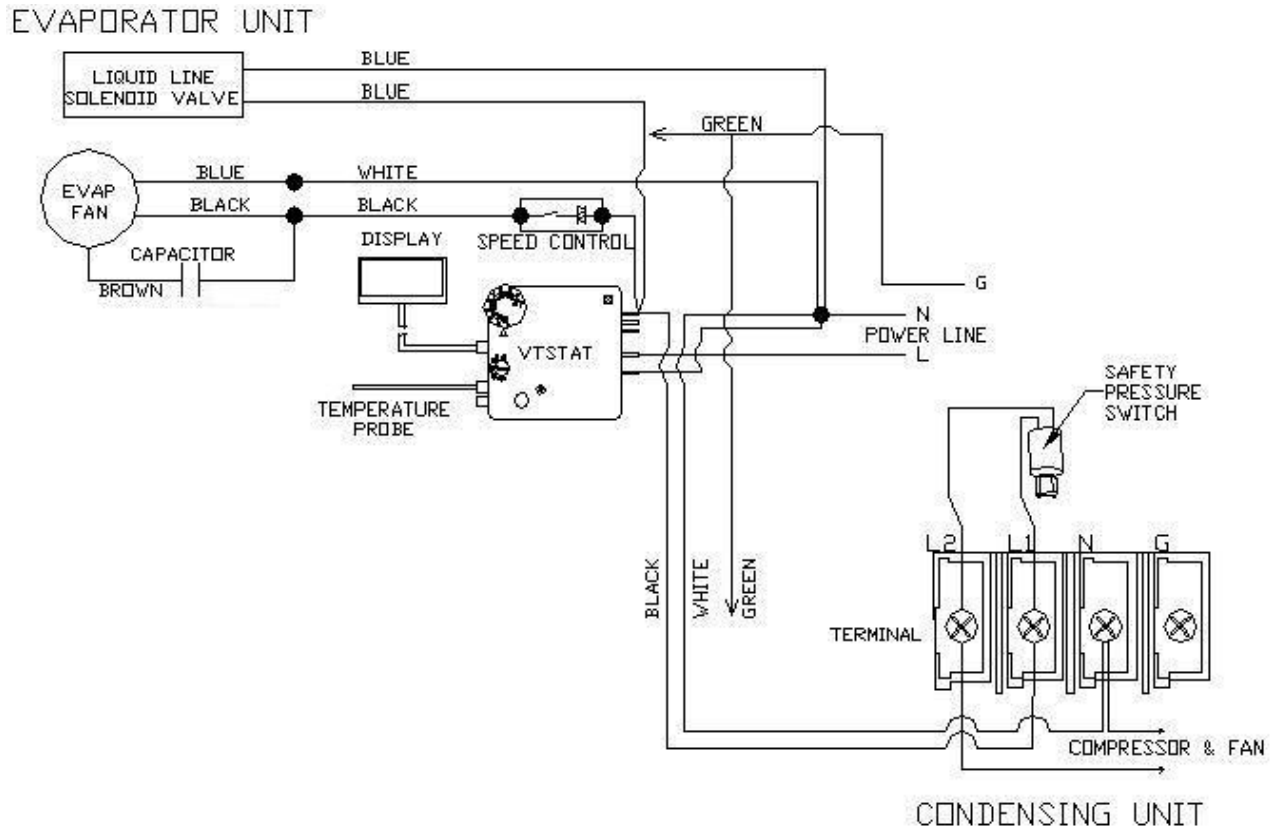
CONDENSING UNIT

VINO8500SSH Electrical Wiring Diagram (DIGITAL CONTROLLER)

SSW Units



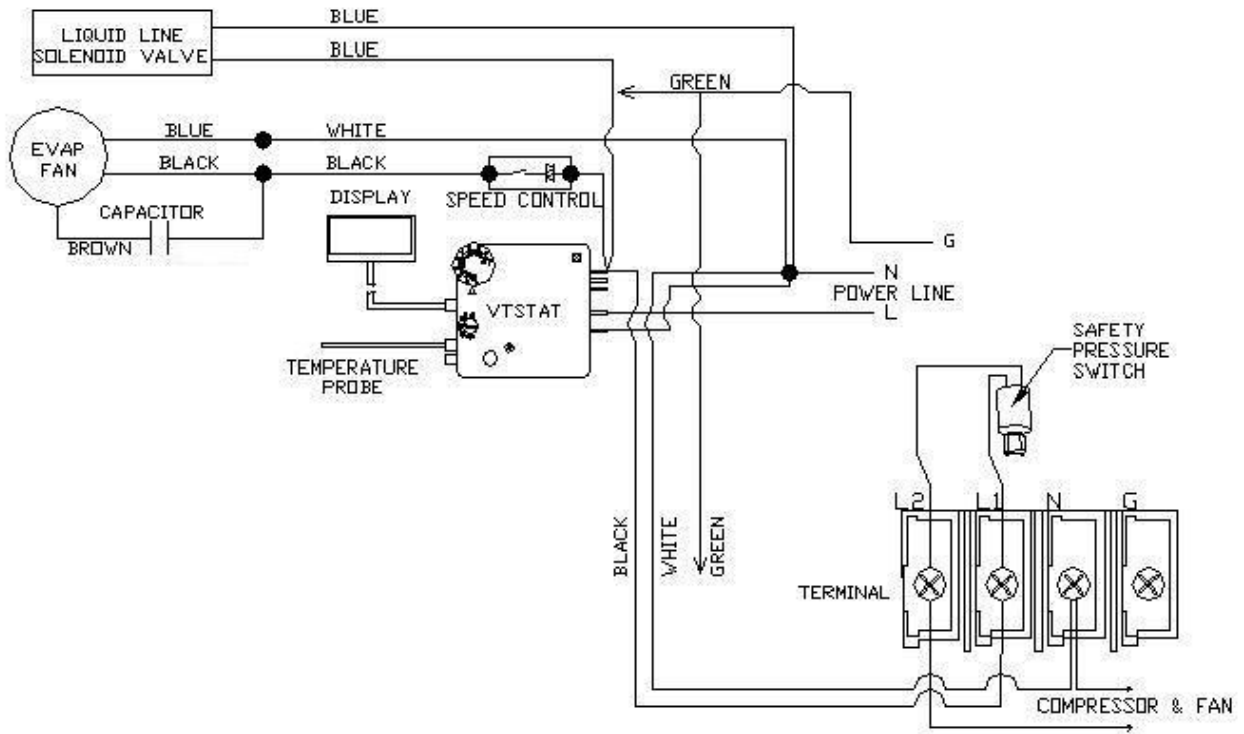
VINO1500-2500SSW Wiring Diagram (DIGITAL CONTROLLER)



VINO2500-4500SSR Electrical Wiring Diagram (VTSTAT)

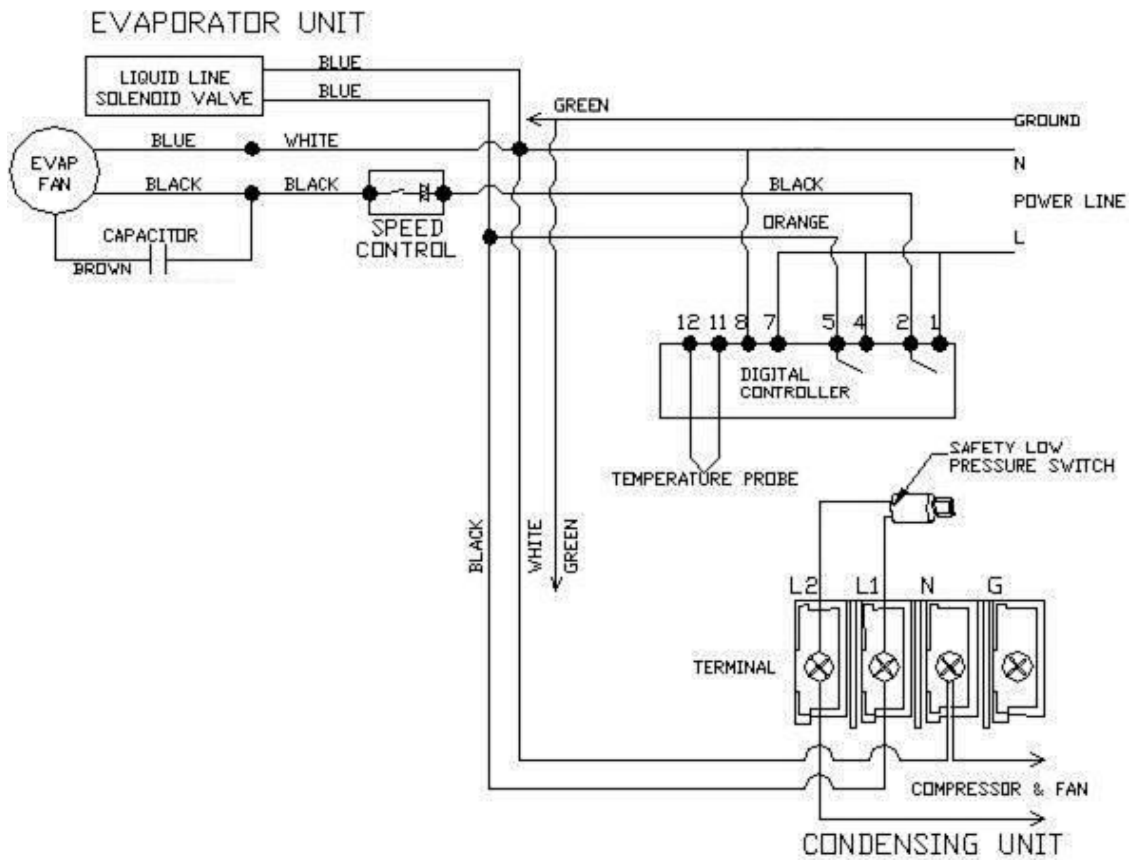
SSR Units

EVAPORATOR UNIT



CONDENSING UNIT

VINO2500-4500SSR Electrical Wiring Diagram (VTSTAT)

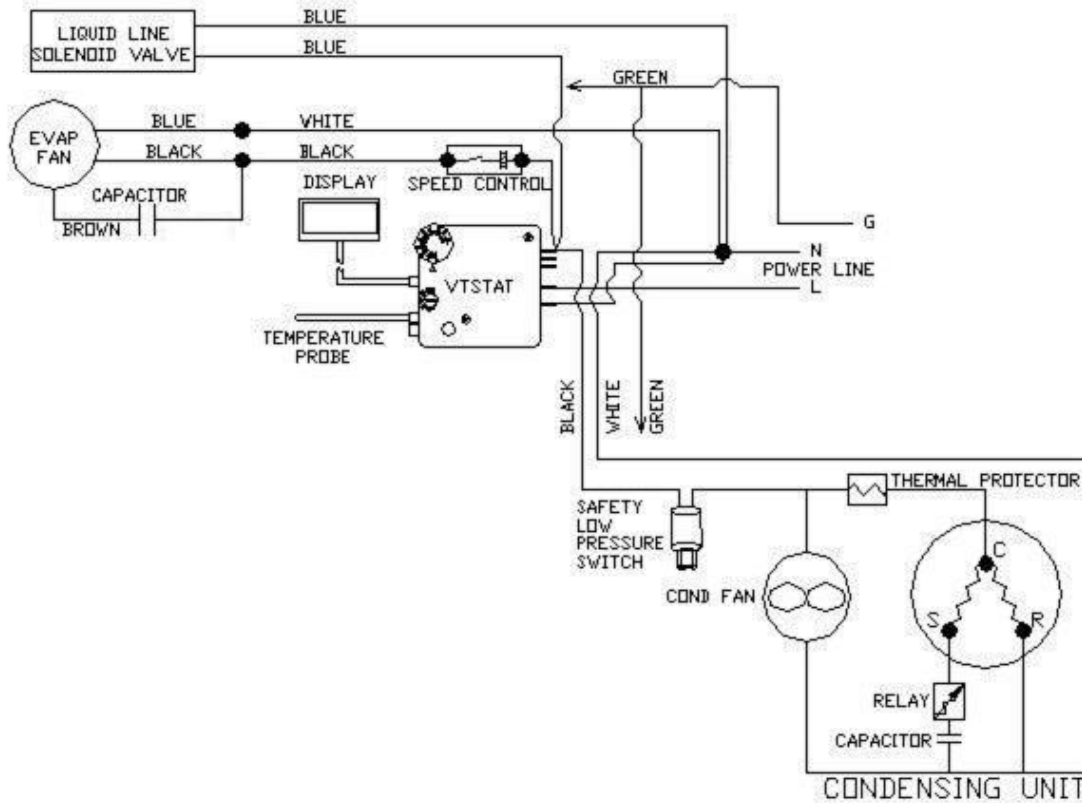


CONDENSING UNIT

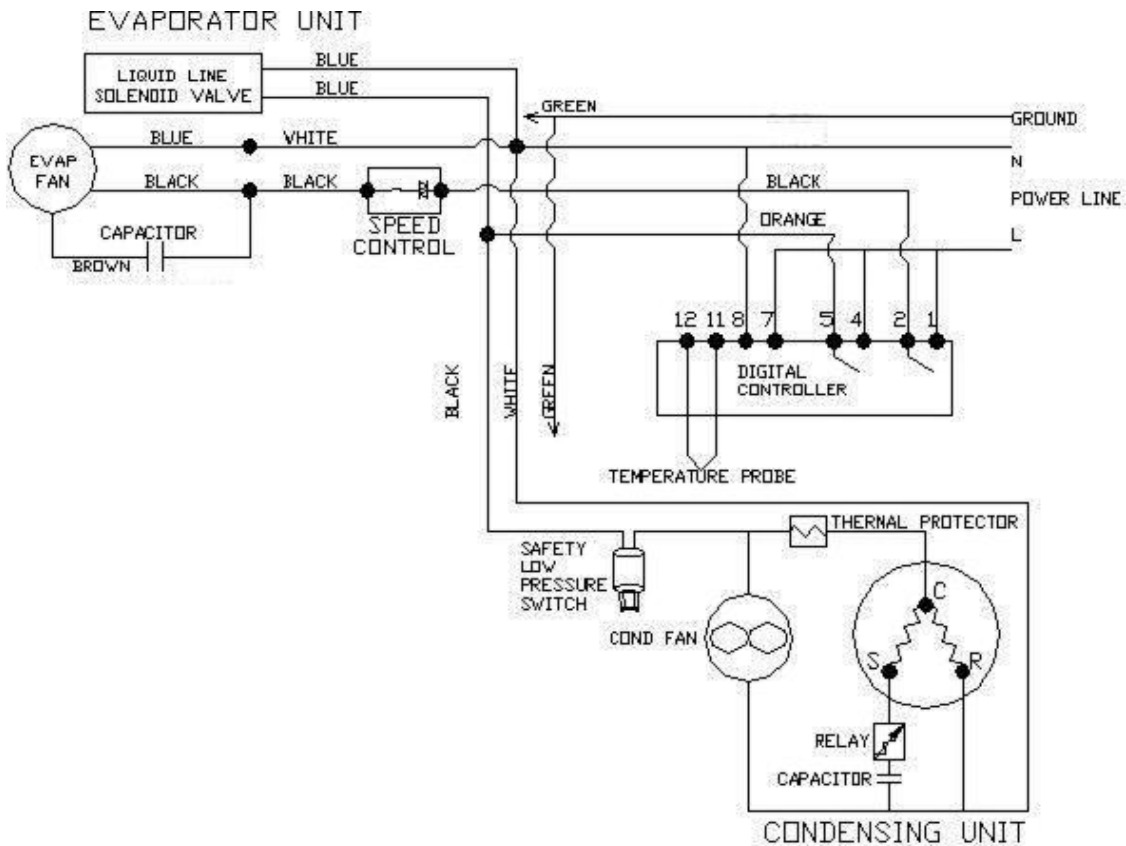
VINO2500-4500SSR Wiring Diagram (DIGITAL CONTROLLER)

SSR Units

EVAPORATOR UNIT



VINO1500-2500SSW Wiring Diagram (DIGITAL CONTROLLER)

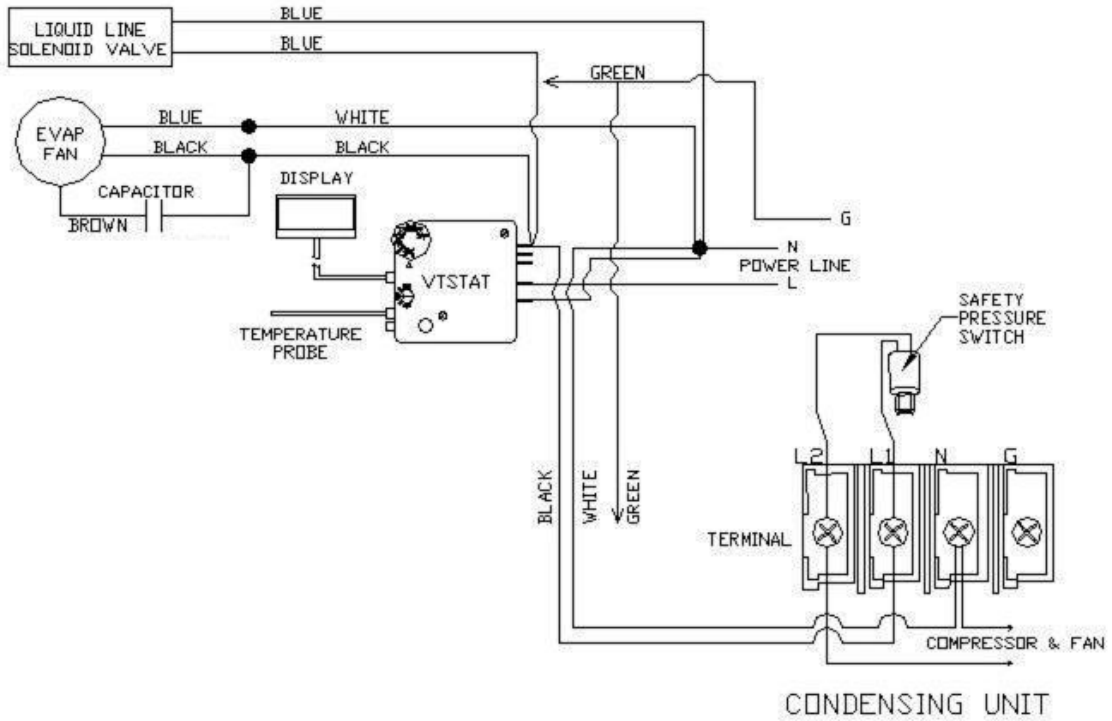


VINO2500-4500SSR Electrical Wiring Diagram (VTSTAT)

Ducted Systems

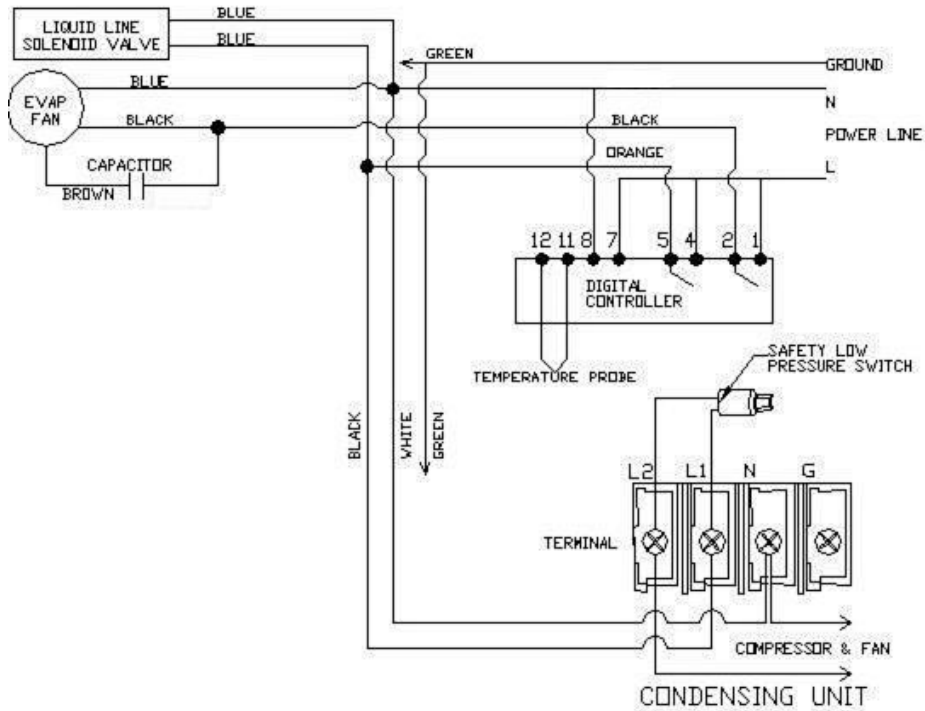
DS Units

EVAPORATOR UNIT



VINO-4500DS Electrical Wiring Diagram (VTSTAT)

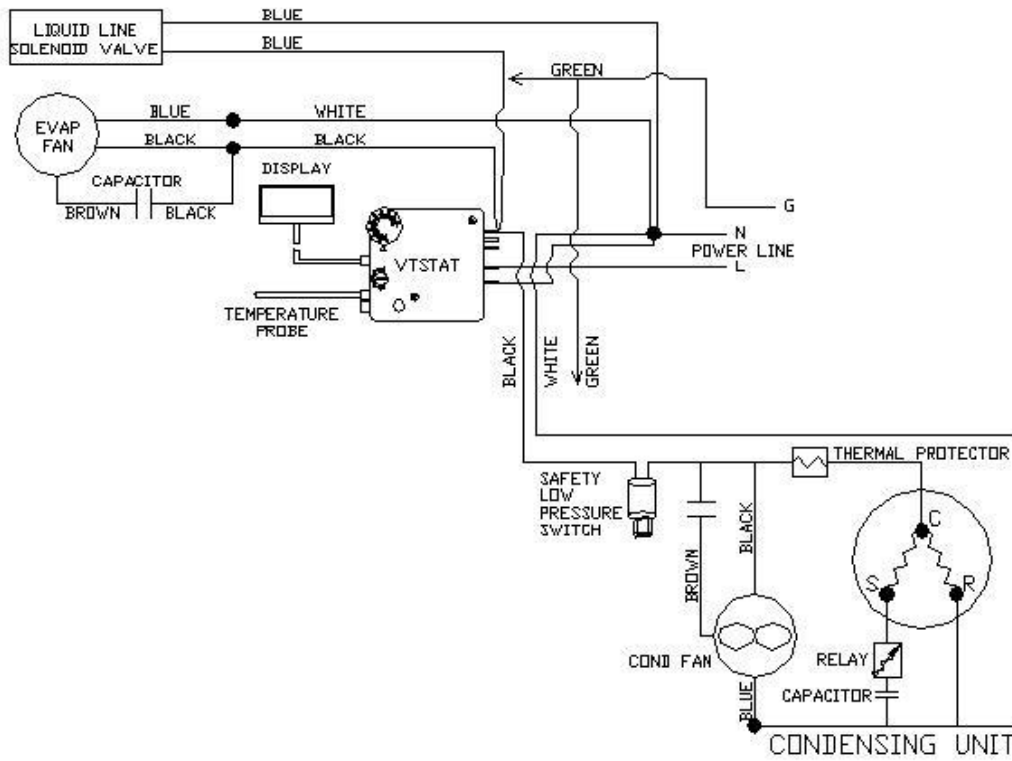
EVAPORATOR UNIT



VINO-4500DS Electrical Wiring Diagram (DIGITAL CONTROLLER)

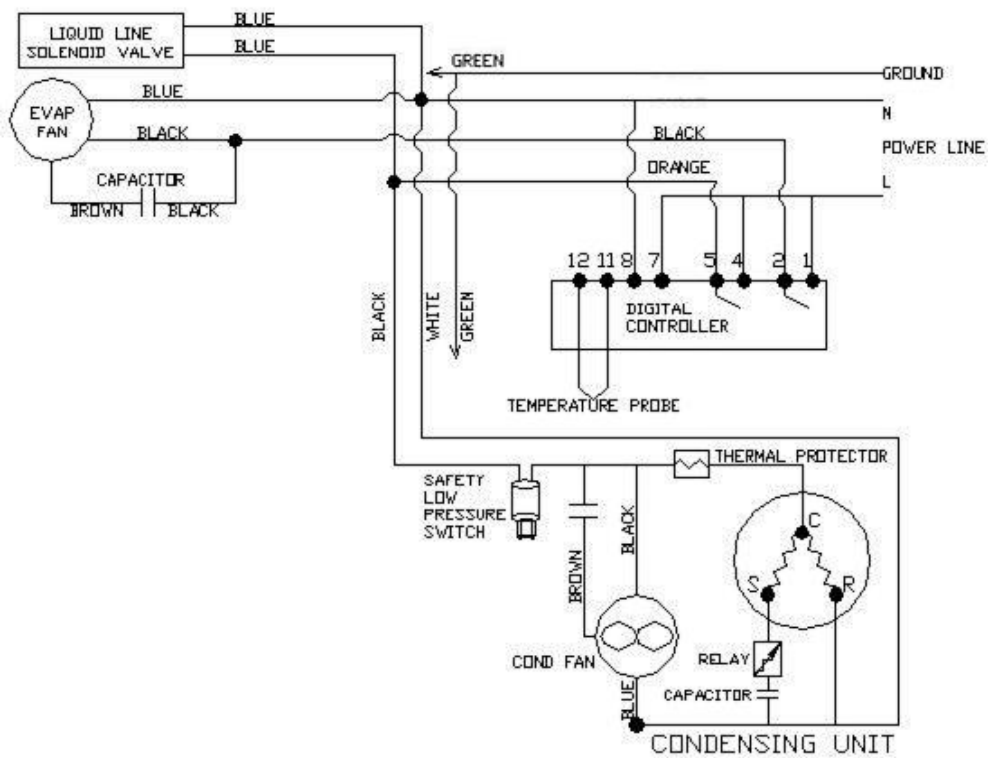
DS Units

EVAPORATOR UNIT



VINO-6500DS Electrical Wiring Diagram (VTSTAT)

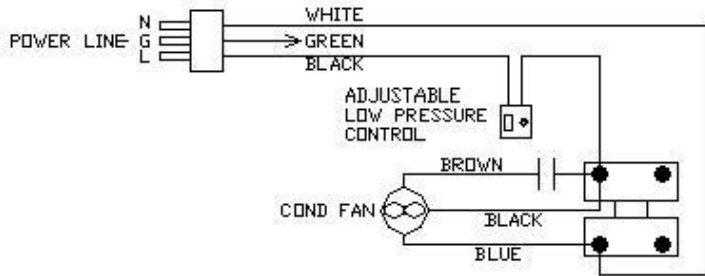
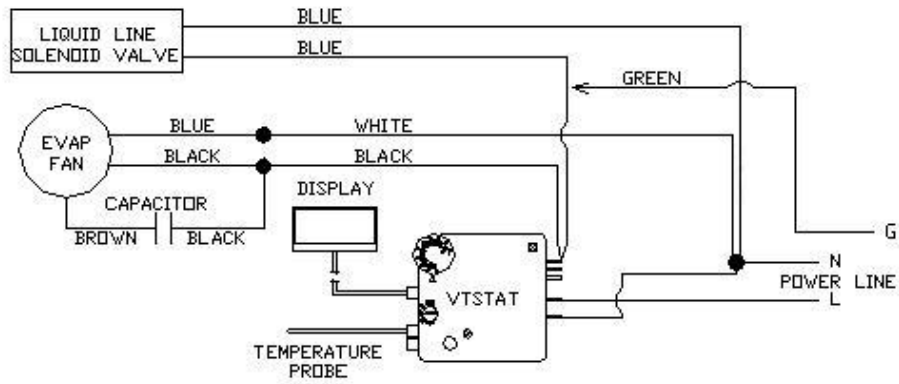
EVAPORATOR UNIT



VINO-6500DS Electrical Wiring Diagram (DIGITAL CONTROLLER)

DS Units

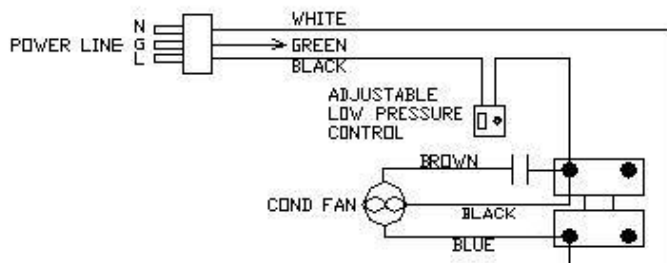
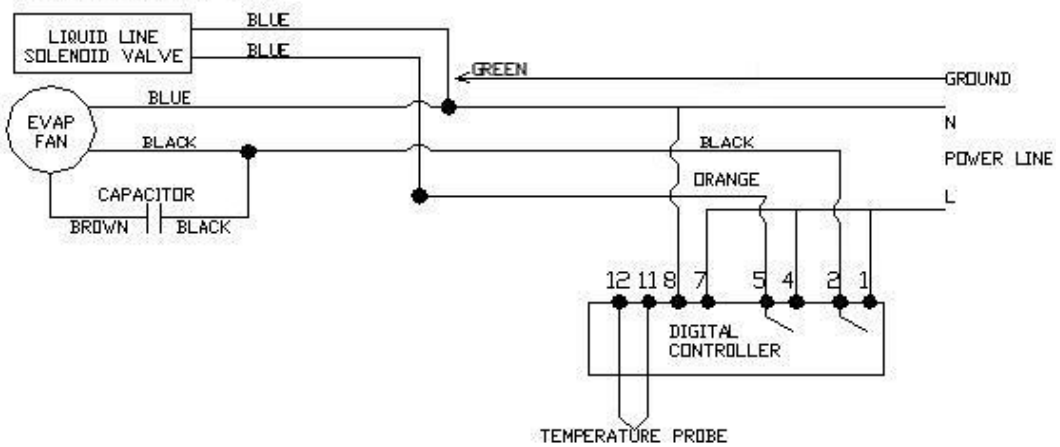
EVAPORATOR UNIT



CONDENSING UNIT

VINO-8500DS Electrical Wiring Diagram (VTSTAT)

EVAPORATOR UNIT



CONDENSING UNIT

VINO-8500DS Electrical Wiring Diagram (DIGITAL CONTROLLER)

Customer Wiring

- If the air sensor can not reach the wine room because of the distance between the cooling unit and wine room, you need to add extra wires.
- Remove the orange, black, white and green wires that come from the cooling unit.
- Use extra 14AWG wires to connect the terminal in the electrical box and the orange, black, white and green wires that come from the cooling unit.
- Splice the air sensor and add extra 14AWG wires.

Warranty

Thank you for choosing a Vinotemp cooling unit.

Please enter the complete model and serial numbers in the space provided:

Model _____

Serial No. _____

Attach your purchase receipt to this owner's manual.

1. Limited Warranty

VINOTEMP warrants its products, parts only, to be free from defects due to workmanship or materials under normal use and service for twelve months after the initial sale. If the product is defective due to workmanship or materials, is removed within twelve months of the initial sale and is returned to VINOTEMP, in the original shipping carton, shipping prepaid, VINOTEMP will at its option, repair or replace the product free of charge.

This warranty constitutes the entire warranty of the VINOTEMP with respect to its products and is in lieu of all other warranties, express or implied, including any of fitness for a particular purpose. In no event shall VINOTEMP be responsible for any consequential damages what is so ever. Any modification of VINOTEMP products shall void this warranty.

Service under Warranty

This service is provided to customers within the continental UNITED STATES only. VINOTEMP cooling units are warranted to produce the stated number of BTU/H. While every effort has been made to provide accurate guidelines, VINOTEMP can not warranty its units to cool a particular enclosure.

In case of failure, VINOTEMP cooling units must be repaired by the factory or its authorized agent. Repairs or modifications made by anyone else will void the warranty.

Shall a VINOTEMP cooling unit fail, contact the dealer for instructions, do not return the unit to the factory without authorization from VINOTEMP. If the unit requires repair, re-pack it in the original shipping carton and return it to the factory, shipping prepaid. VINOTEMP will not accept COD shipments. If the unit

is determined to be faulty and is within the twelve month warranty period VINOTEMP will, at its discretion, repair or replace the unit and return it free of charge to the original retail customer. If the unit is found to be in good working order, or beyond the initial twelve month period, it will be returned freight collect.

2. Limitation of Implied Warranty

VINOTEMP'S SOLE LIABILITY FOR ANY DEFECTIVE PRODUCT IS LIMITED TO, AT OUR OPTION, REPAIRING OR REPLACING OF UNIT.

**VINOTEMP SHALL NOT BE LIABLE FOR:
DAMAGE TO OTHER PROPERTY CAUSED BY ANY DEFECTS IN THE UNIT,
DAMAGES BASED UPON INCONVENIENCE, LOSS OF USE OF THE UNIT,
LOSS OF TIME OR COMMERCIAL LOSS, ANY OUTER DAMAGES,
WHETHER INCIDENTAL, CONSEQUENTIAL OR OTHERWISE.**

THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

While great effort has been made to provide accurate guidelines VINOTEMP cannot warrant its units to properly cool a particular enclosure. Customers are cautioned that enclosure construction, unit location and many other factors can affect the operation and performance of the unit. There for suitability of the unit for a specific enclosure or application must be determined by the customer and cannot be warranted by VINOTEMP.

Protect Your Investment with an Extended Warranty!



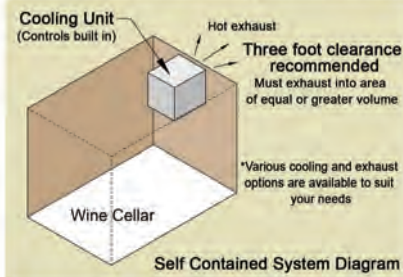
Add a New Leaf extended warranty to your order, and have the security of knowing that if there should be a problem, even years in the future, New Leaf will be there to assist! Usable for any Wine Cellar or other electronic device manufactured by Vinotemp. Add this warranty to purchases made from vinotemp.com or other qualified vendors. Warranty must be registered within the first 10 days from original purchase.

Visit www.vinotemp.com to purchase.

WINE-MATE COOLING SYSTEMS:

The Self Contained Units, stand-alone cooling units are perfect for wine cellars and rooms with adequate ventilation. They come in a variety of sizes from 1500 to 8500 BTUs of cooling capacity. They are self contained, ready for use and easy to install.

How a Self Contained System works:



1500-2500 HTD



1500-2500 CD



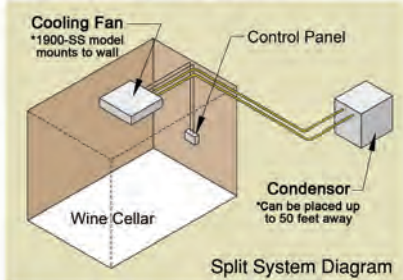
1500-2500 HZD



3500-8500 HZD

The Split Systems are intended for areas where proper ventilation is not available. They range from 1500 BTU to 8500 BTU cooling capacity. The condensing unit can be placed away from the wine room as far as 50 feet, which provide an extremely quiet operation. Perfect for applications where there are rooms for hot air to exhaust into.

How a Split System works:



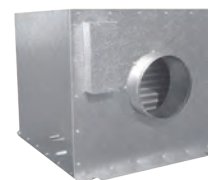
1500 SSL Low Profile
(Ceiling Mount)



2500-8500 SSD
(Ceiling Mount)



2500-4500 SSR
(Rack Mount)



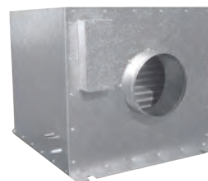
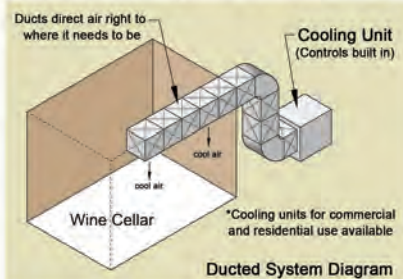
2500-8500 SSH
(High Static Output)



1500-2500 SSW
(Wall Mount)

The Ducted Systems have back-curved impeller fans that are good for 50 ft long duct use to cut the operation noise. Self-contained ready for use with no extra tubing in field. Digital temperature controller with automatic defrost cycle. Our new 6500 BTU ducted cooling unit possess another option for outdoor or indoor cooling.

How a Ducted System works:



2500-8500 SSH
(High Static Output)



6500 DS

WINE-MATE

1-800-777-8466



www.Wine-Mate.com

Contact info@vinotemp.com

17621 South Susana Road, Rancho Dominguez, CA 90221

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