WINE CORNER

INSTALLATION & USER GUIDE

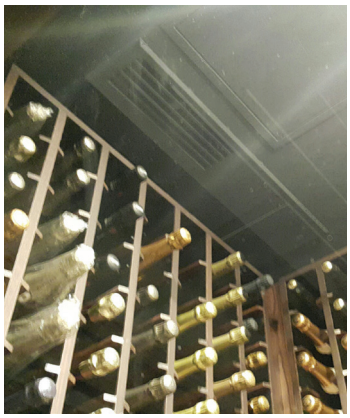
WINEARM15 including Air Kit & Lift Pump

DEFYING CONVENTION

WINE CORNER

USER GUIDE

WINE ARM 15



DEFYING
CONVENTION

CONTENTS

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 cellars for decades. The engineering team is constantly testing the latest materials, technology and engineering processes to ensure you have the best product available.

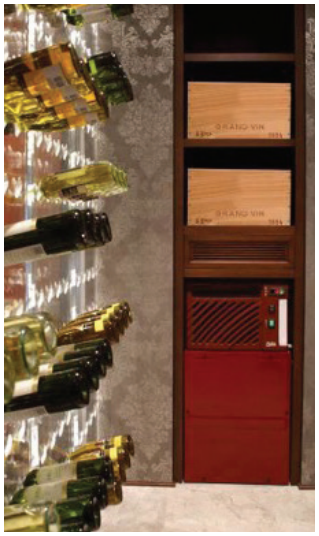
The end result is all about you, the customer, enjoying your wine which is a delicate asset to own, preserve and store. We know this, and this is our specialty with the range of units we offer.

All this is backed-up with the WINEMASTER Guarantee and Customer Service from Wine Corner Ltd.

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 assistance, please contact Wine Corner Ltd on +44 1302 744916 or email info@winecorner.co.uk






CHARACTERISTICS

	WINEARM15
Weight of appliance	31 kg
Dimensions of appliance	L908xD439xH316
Cut-out dimensions	890 x 428
Temperature setting	preset to 12°C, adjustable between 4 and 15°C *
Max. outside temperature	35°C **
Cooling power	500 W at 15°C **
Electrical power supply	235V-50 Hz + 3 metre cable
Absorbed electrical power	400 W

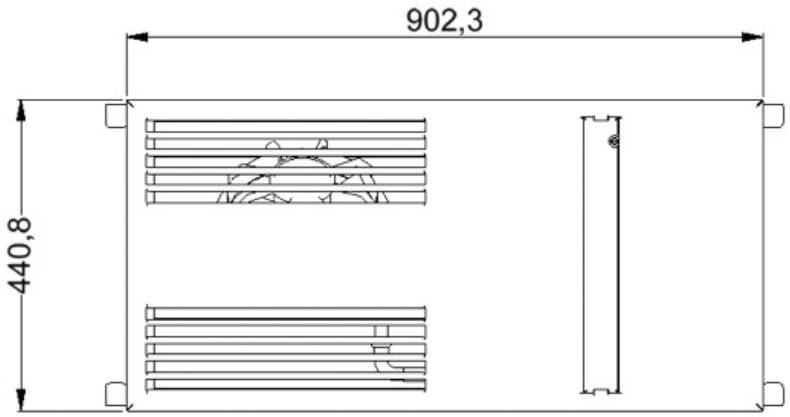
The circuit breaker must be ≥ **16 Amps**

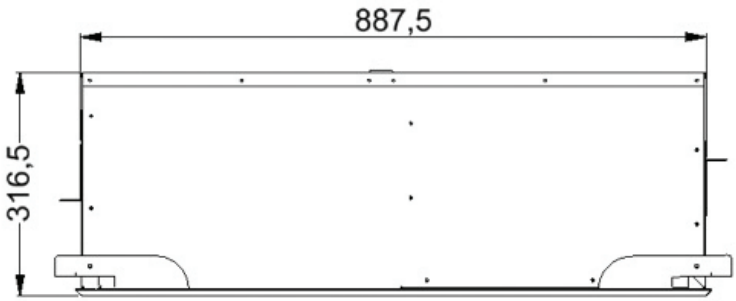
* With insulation appropriate to the temperature and volume of the cellar.

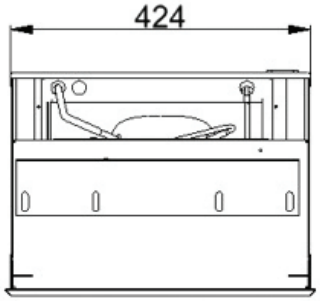
** Since the power diminishes as a function of the outside temperature, the appliance might lose its capacity to maintain 12°C if the outside temperature nears 35°C.

If the thermal safety function is triggered too frequently, this may damage the compressor prematurely. In all cases, **you should ensure the temperature of the evacuation room is not 35°C on a permanent basis**. This high temperature should furthermore be limited to summer seasons only.

TECHNICAL & DIMENSIONAL DRAWING







1. CABINET LAYOUT

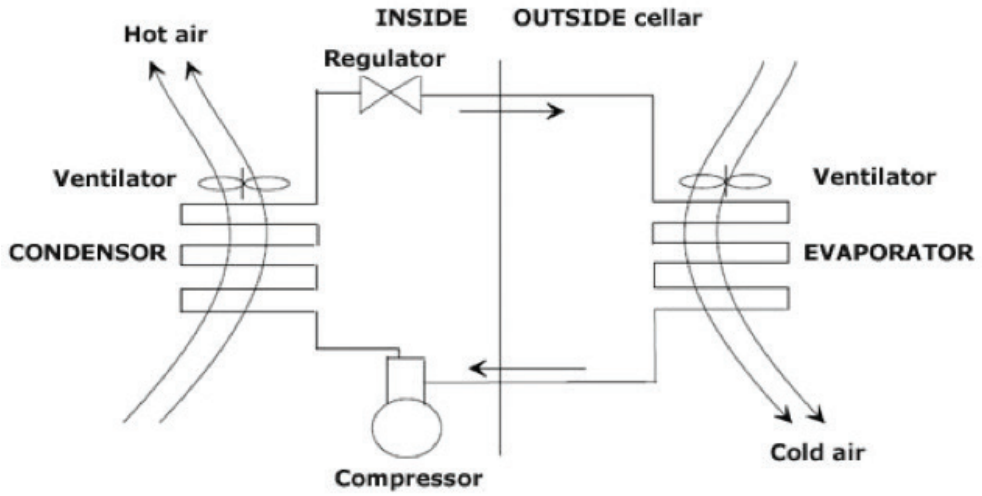
The conditioning unit is installed in the ceiling of the wine cabinet. To work correctly, the appliance evacuates the air outside at approximately 20°C above the inlet temperature.

1.1. EVACUATION

The hot air produced by the conditioning unit must be correctly evacuated so that it is not reused for the cooling function.

Maximum and non-permanent inlet temperature ≤ 35°C
Optimal inlet temperature ≈ 20°C

VENTILATED COOLING OR "NO FROST"



The benefits of ventilated cooling:

- No frost formation other than on the evaporator.
- Automatic defrost producing maximum refrigeration efficiency.
- Cold circulation improved by continuous air movement, no air stratification.
- Air circulation allows for rapid return to the preset temperature.

1.2. CABINET INSULATION

This is vital to ensure the efficient operation of the WINEMASTER®. Adequate insulation will help to ensure **a better temperature and humidity stability**. The table below (Choice of insulation) assists with determining the type and thickness of the necessary insulation as a function of the outside volume of the cellar and the WINEMASTER® model, and based on an interior temperature of 12°C.

INSULATION CONTINUITY

The insulation elements should preferably be assembled:

- By "tongue and groove" panels, or
- By bonding the panels together

→ **OBJECTIVE: To prevent the unwanted entry of heat and moisture which would damage their tightness.**

To prevent moisture migration in the cellar, a vapour barrier should be fitted at the cabinet installation site.

Cabinet volume (m³)	Polystyrene foam = 0.044 W/m°C (mm)	Extruded polystyrene = 0.030 W/m°C (mm)	Polyurethane foam = 0.025 W/m°C (mm)
2	25	20	20
3	30	25	20
4	40	30	25
5	45	30	25
6	50	35	30
8	60	45	40
10	80	55	45
12	90	65	55
15	110	80	70

1.2.1 WALLS, CEILING AND FLOOR INSULATION

Choice of insulation panels

The manufacturers recommend ≠ insulation panels:

- Single insulation panels,
- "Complex" insulation: insulation is covered with a cladding material (plaster, mineral, etc.),
- Sandwich: insulation is covered on each side with a wooden panel or plaster board.

Important: the covering **protects the insulation from impact and guarantees its longevity. Avoid using mineral-fibre insulation panels** (glass wool, rock wool, etc.) as they can absorb moisture and lose their insulation power. Furthermore, thin-layer insulation is not as effective for cold applications.

DID YOU KNOW?

Some insulating materials are damaged by rodents (mice, rats, etc.). You should therefore check that the cellar walls have no orifices through which rodents can reach the insulation. If necessary, cover the insulation on the inside of the cellar with a protective liner.

→ Polyurethane as an insulating material, due to its chemical composition, will not be damaged by rodents.

Floor insulation

The cellar floor must be able to support the racks and the wine stored. Insulation must therefore be chosen with a sufficient compressive resistance.

Puncture resistance (particularly the rack legs) ensured by:

- "**Complex**" insulation panels, covering their top side with a sufficiently resistant panel.
- **Covering the insulation with a chipboard panel** (thickness around 15 mm), or any other appropriate covering (e.g. screed and slab).

1.2.2 DOORS

These form part of the insulation continuity. There are two possible solutions:

- Glazed doors: double-glazing or even triple-glazing **must** be used with a good UG coefficient (max. 1.2 W/…….)
- If solid doors are used, they should be insulated in the same way as the other walls.

2. INSTALLATION OF THE WINEMASTER® CONDITIONING UNIT

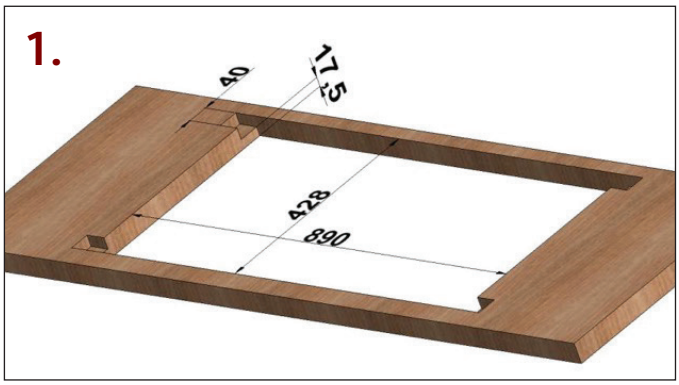
THE APPLIANCE MUST INSTALLED IN COMPLIANCE WITH NATIONAL ELECTRICAL INSTALLATION RULES

Tools required (not supplied)

Items included in box

2.1 CUTTING THE CEILING

Cut a space in the ceiling to house the conditioning unit.

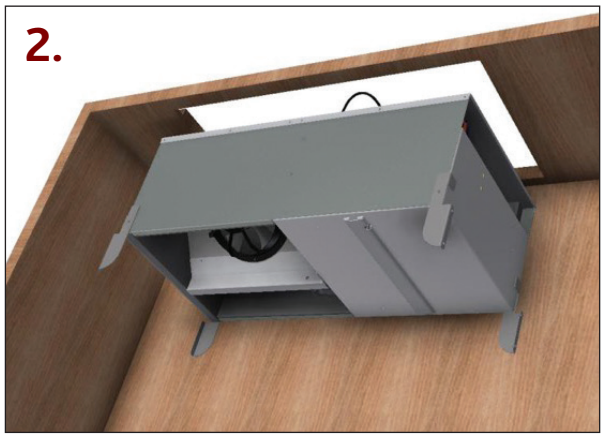


Cut the ceiling and adjust the slots for the legs if these are used

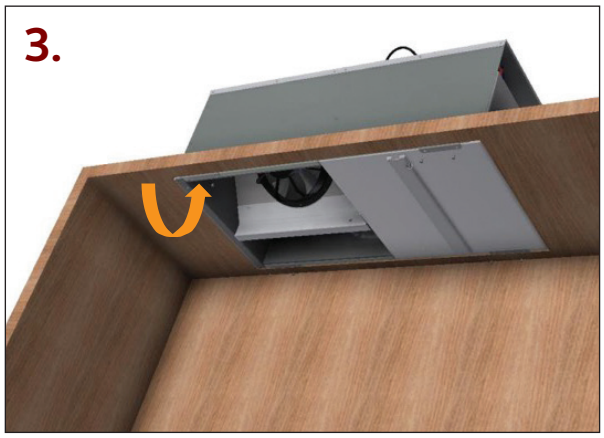
2.2 INSTALLATION OF THE CONDITIONING UNIT

2.2.1 INSERTION OF THE APPLIANCE FROM THE INSIDE OF THE CABINET

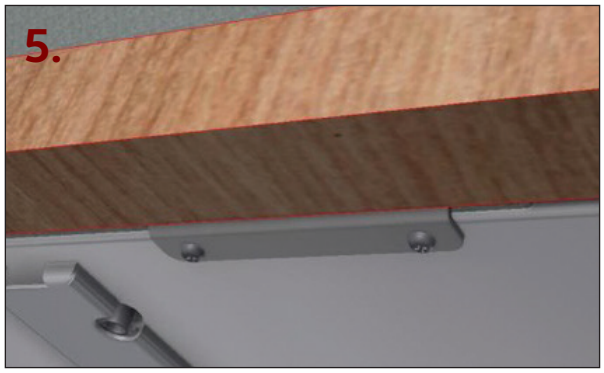
The conditioning unit can be positioned in the ceiling from the inside of the cabinet and fastened in place with the 4 swivel legs integral with the conditioning unit



Engage the conditioning unit in the cut-out space



Turn the 4 legs

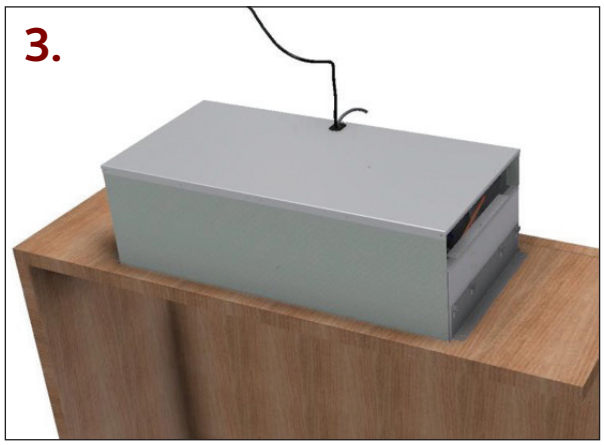


Screw in place using the 4 x 6 screws supplied

2.2.2 INSERTION OF THE APPLIANCE FROM ABOVE

If installing from above, you can dismantle the 4 swivel legs designed to hold the conditioning unit in place and use the brackets supplied.

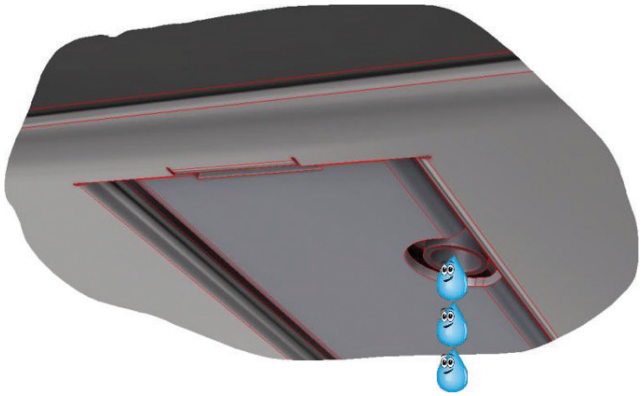
Insert the unit into the cut-out space from above



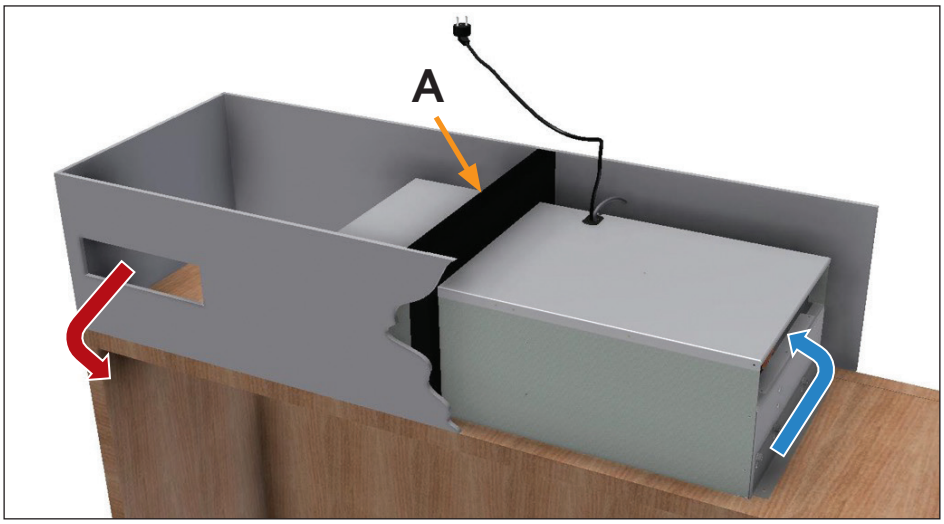
Fix the brackets with the screws supplied

2.2.3 INSTALLATION OF THE WATER DRAIN-OFF

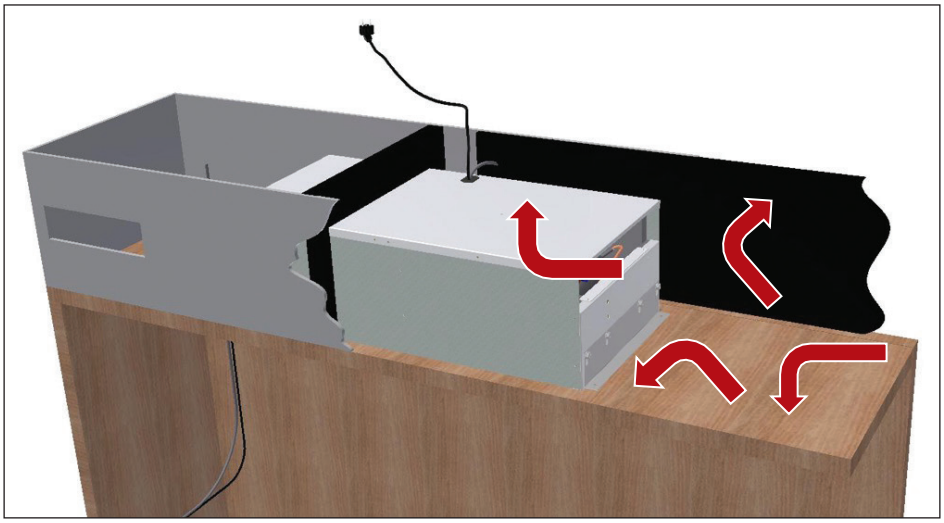
The conditioning unit has a condensate evaporation system. However, there is an overflow to evacuate excess water caused by the inadequate sealing of the cabinet or the doors remaining open for too long. You can drain off the water using a PVC pipe channelled to a receptacle.



2.2.4 DUCT VENTILATION

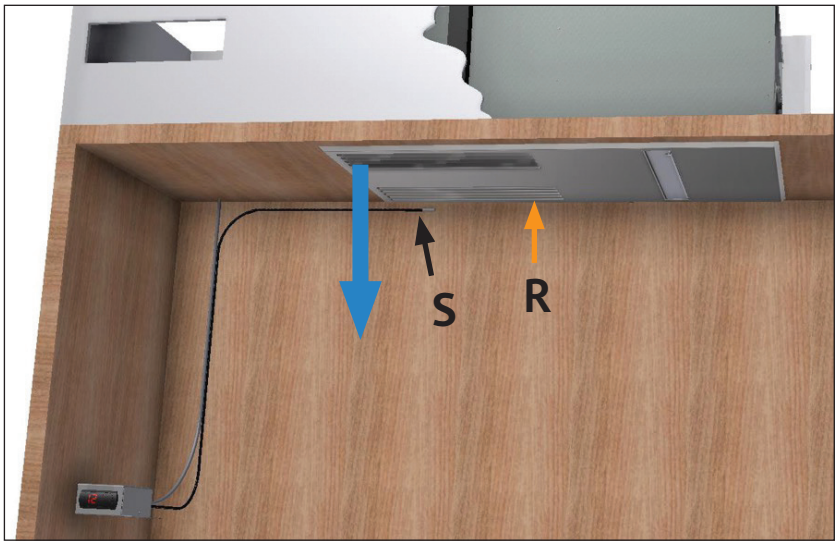


Separate the air flows. The free passage area of each grille is 200 cm². Separation A is not supplied. Ensure the separation is adequately sealed.



Additional sound insulation can be installed. This is particularly useful for the suction on all walls.

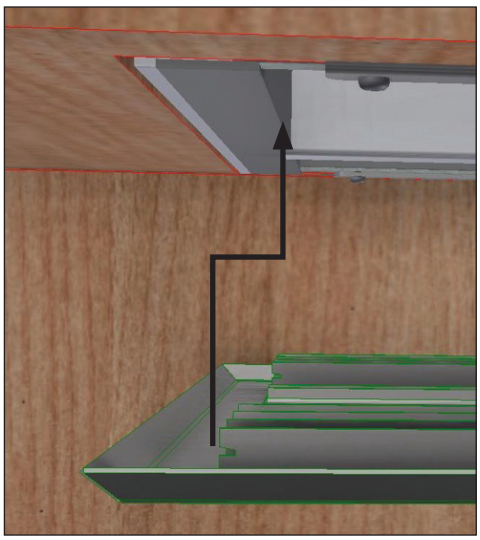
2.2.5 INSTALLATION OF THE THERMOSTAT

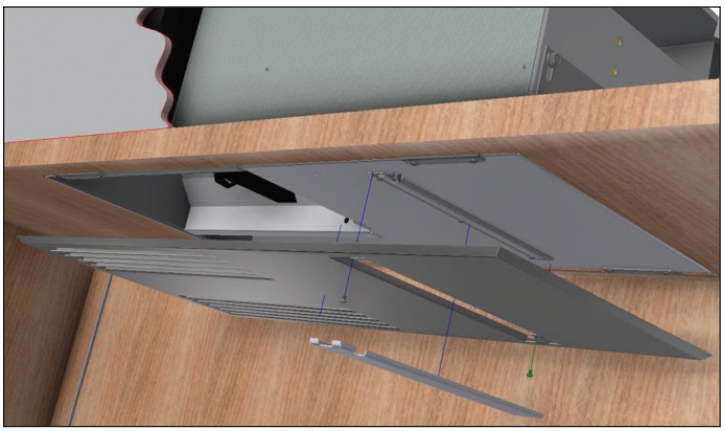


The thermostat can be installed in the cabinet, on the side of the cabinet or outside the cabinet. Its sensor (S) should be positioned towards the return air zone (R). We recommend that the end of the sensor does not touch the partition and is situated in the air flow.

IF THE POWER CABLE IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER, ITS AFTER-SALES SERVICE OR PERSONS WITH A SIMILAR QUALIFICATION TO AVOID ANY RISKS.

2.2.6 INSTALLATION OF THE HOOD





The hood is inserted on the left at the point of the slots and then screwed in. The cover is magnetic.

IMPORTANT: AFTER TRANSPORT OR HANDLING, WAIT 24 HOURS BEFORE CONNECTING THE CONDITIONING UNIT.

3. SWITCHING ON THE WINEMASTER® CONDITIONING UNIT

IMPORTANT: AFTER TRANSPORT OR HANDLING, WAIT 24 HOURS BEFORE CONNECTING THE CONDITIONING UNIT.

The thermostat displays the air temperature inside the air-conditioned room, within a range of 2°C. The thermostat is factory-set to the setpoint temperature of 12°C. When the conditioning unit is switched on, you should check and modify this temperature if necessary, following the relevant procedure (§4.2.1).

3.1. CONNECTING THE CONDITIONING UNIT

When you switch on the conditioning unit, the temperature of the room is displayed:

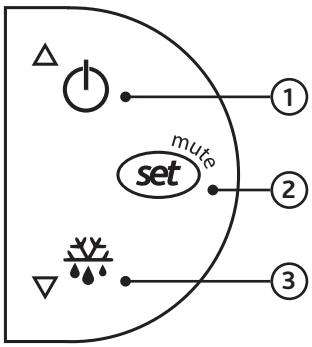
- If the temperature is higher than the thermostat setpoint: the conditioning unit will start after a 2-minute time interval.

- If the temperature is less than the thermostat setpoint: the compressor will not start, the interior unit fan will simply begin to turn.

3.2. SWITCHING ON

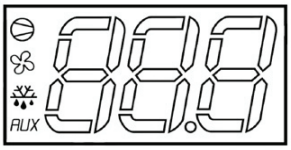
3.2.1. Setting the temperature

The setpoint temperature is set on the thermostat:



- Press the mute set button for one second until the setpoint temperature flashes.
- Use the ▲ button to increase the setpoint temperature.
- Use the ▼ button to reduce the setpoint temperature.
- When the temperature setting is correct, press the mute set button to confirm

Meanings of the main symbols on the digital display:



Red light illuminated on display = cold mode engaged (compressor)

Red light illuminated on display = quick ventilation in cold mode

Red light illuminated and displayed “dF” = automatic defrost in progress

Red light AUX illuminated on display = heat mode engaged (resistance)

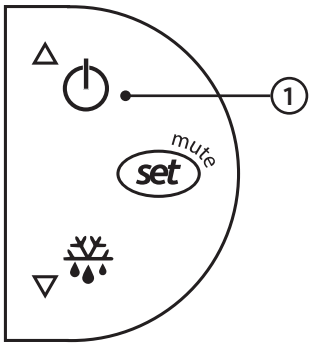
Red light illuminated on display = alarm (a flashing message specifies the nature)

“IA” display = external alarm or door open (depending on version)

“dEF” display = Manual defrost in progress (see 1.2.4)

3. SWITCHING ON THE WINEMASTER® CONDITIONING UNIT Cont.

3.2.2. Standby Mode

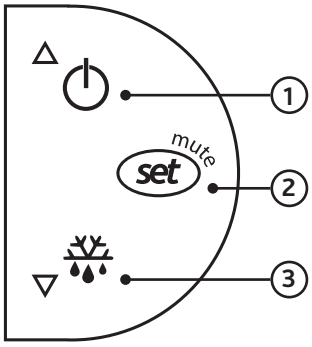


- Placing the conditioning unit in standby mode: keep button 1 pressed for 3 seconds. The compressor stops and the fan turns at low speed.
- The thermostat display alternates between "**OFF**" and the cellar temperature.
- To exit standby mode, press button 1 again for 3 seconds.
- The thermostat displays "ON" for 1 second.

3.2.3. Automatic Defrost

The thermostat is programmed to run an automatic defrost at regular intervals. This involves the shutdown of the compressor, while the interior unit fan will continue to turn at low-speed. Any condensates produced by the defrost will be evacuated to the evaporation pan placed underneath the compressor inside the Winemaster®. If necessary, the overflow is evacuated by the orifice situated next to the dust filter access hatch.

3.2.4. Manual Defrost

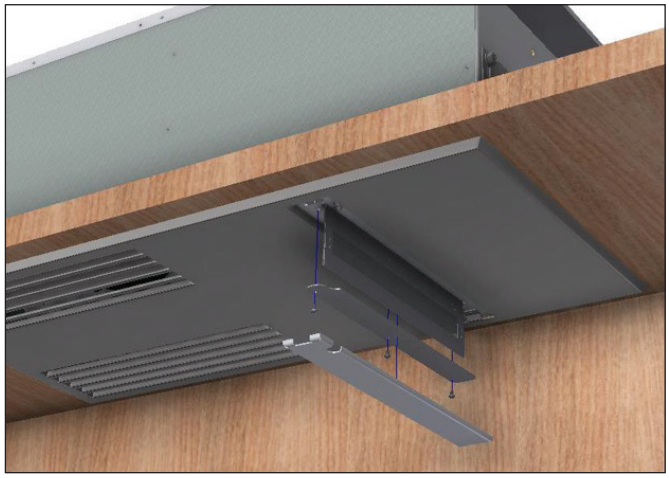


- Manual defrost is not necessary, but can however be activated by pressing button 3 for 3 seconds. The compressor shuts down.
- The thermostat display alternates between "**dEF**" and the cellar temperature.
- To exit manual defrost mode, press button 3 again for 3 seconds.
- The thermostat displays "**ON**" for 1 second.

4. SERVICING & MAINTAINING

4.1. MAINTAINING THE DUST FILTER

The unit is equipped with a dust filter, which protects the conditioning unit from clogging. The dust filter should be checked regularly and replaced at least once a year. The filter is accessed from the bottom of the conditioning unit.

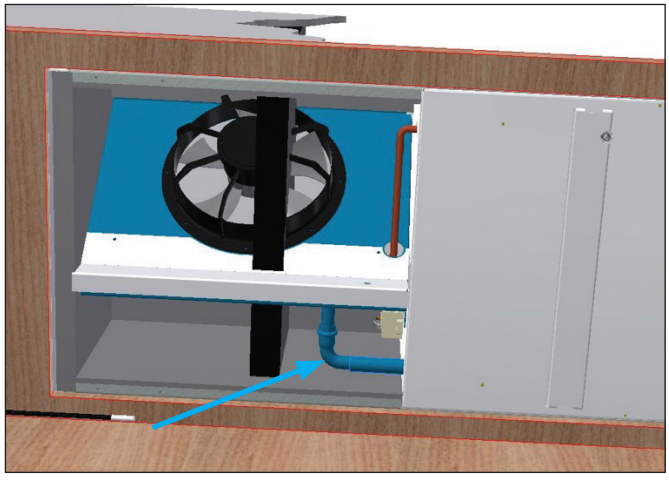


- *Remove the magnetic cover*
- *Remove the 2 screws securing the shutter*
- *Remove the filter*
- *Replace with the new filter*

CLOGGED FILTER = DAMAGED CONDITIONING UNIT
MAKE SURE YOU USE WINEMASTER® FILTERS ONLY

4.2. CONDENSATE EVACUATION PIPE

Check this is not obstructed and clean it at least once a year.



- *Remove outer hood (see § 2.2.6)*
- *The stainless steel elbow can be removed*
- *Remove the deposits in the pipe*
- *Reassemble the elbow and then replace the hood*

5. Guarantee

5.1. Overview

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 and packaging and return costs of faulty and replacement items may be payable- **please check with Wine Corner Ltd first.**

The guarantee applies to the appliance descried in this manual. In the event of 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 air conditioner, ducting or pipework. (Wine collections/stock should be protected by separate specialist insurance.)

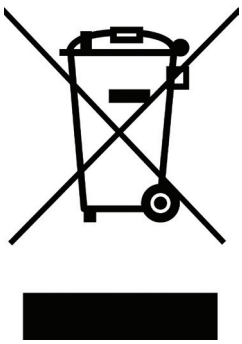
Exchange or repair of parts under warranty will not extend the initial 2 years guarantee period.

5.2. Exclusions and Limitations

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 terms of regular checks, cleaning and/or replacement)
- The electrical mains supply fails
- Extreme weather conditions prevail
- There is a lightning strike

When unforeseen conditions arise, always contact Wine Corner Ltd for advice first.



The European Community, placing great importance on the environment and the treatment of waste, implemented Directive 2002/96/EC relating to Electrical and Electronic Waste (WEEE).

In accordance with this Directive, the presence of the logo on the left is compulsory.

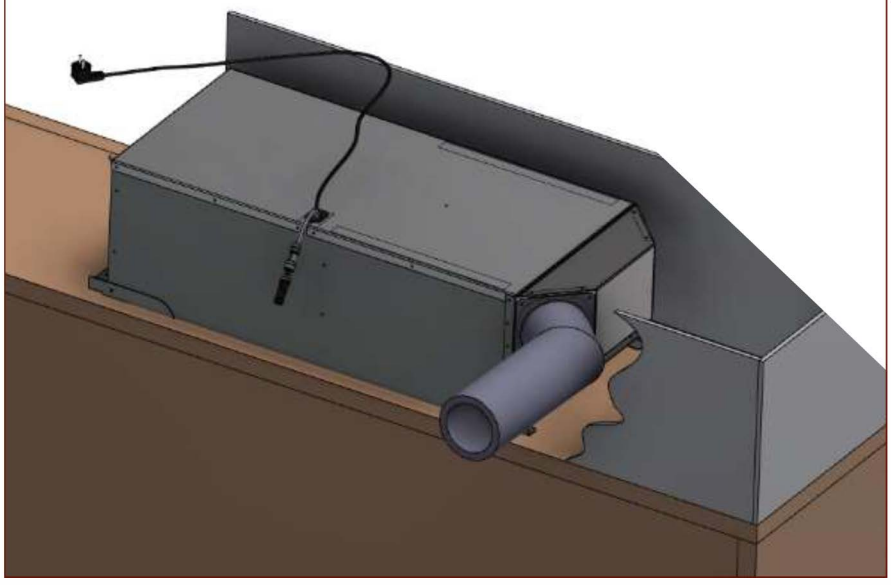
This logo means that the product **must never be disposed of in household waste**. It must be taken to a suitable collection point for the processing, recovery and recycling of electrical and electronic waste.

By doing so, you are acting for the environment and contributing to the protection of natural resources and human health.

WINE CORNER

INSTALLATION & USER GUIDE

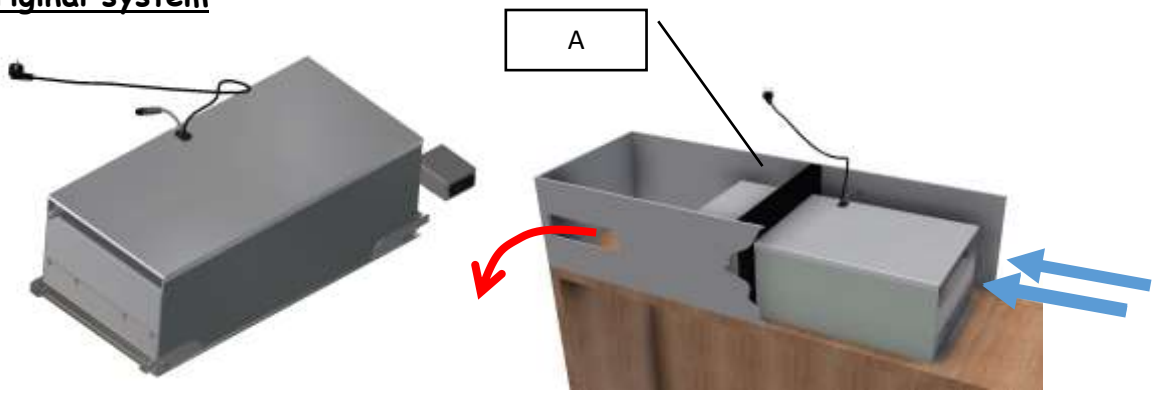
WINEARM15 Air Kit



DEFYING
CONVENTION

ARM15 Kit air D125mm

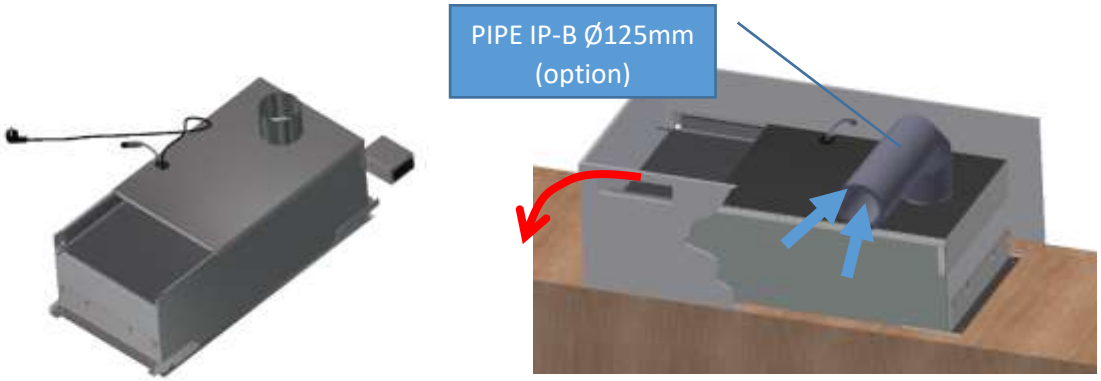
Original system



The free cross-section of each grid is 200 cm². Separation "A" is not provided. **Be sure to seal this separation.**

System with Kit air intake D125mm (option W1391)

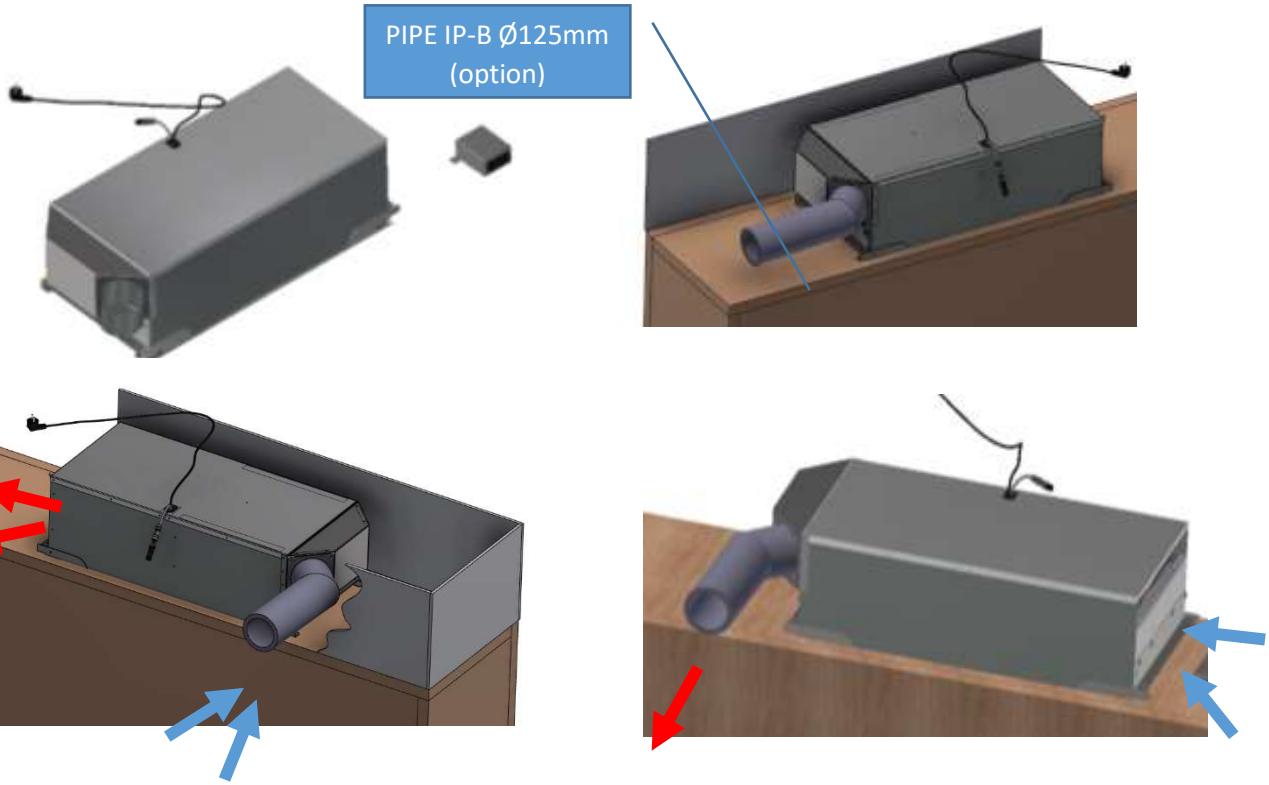
In order to control the intake, you can add this kit at your ARM.



The free cross-section of each grid is 200 cm². With the kit, the separation A is not required. **However, make sure that the distance between air intake and exhaust is sufficient to avoid that the hot air is recycle.**

System with Kit air outlet or/and intake D125mm (optionW1393)

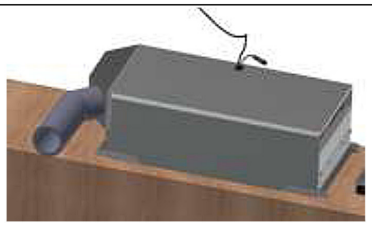
In order to control the intake or/and outlet, you can add this kit at your ARM.



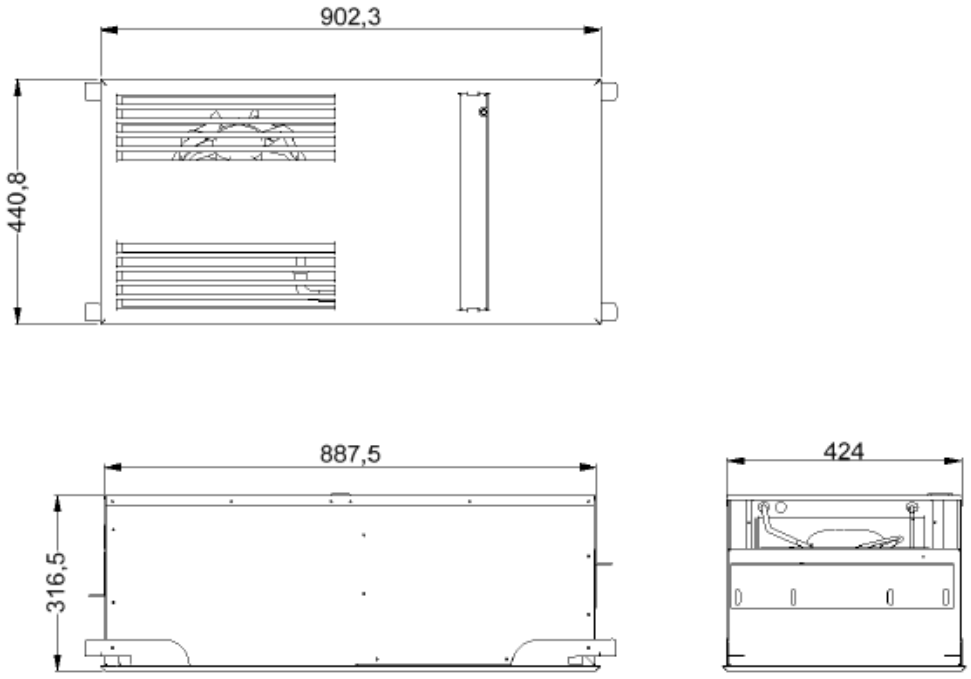
Intake **Outlet**

The free cross-section of each grid is 200 cm². With the kit, the separation A is not required. **However, make sure that the distance between air intake and exhaust is sufficient to avoid that the hot air is recycle.**

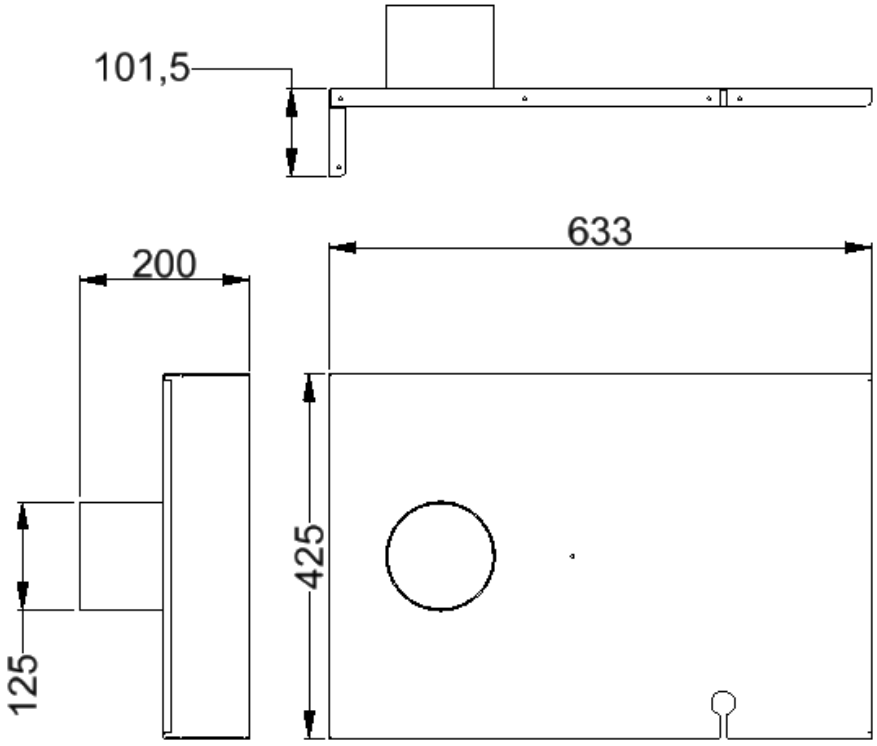
Possible configuration: 1m long maximum or an elbow + 0.5m maximum

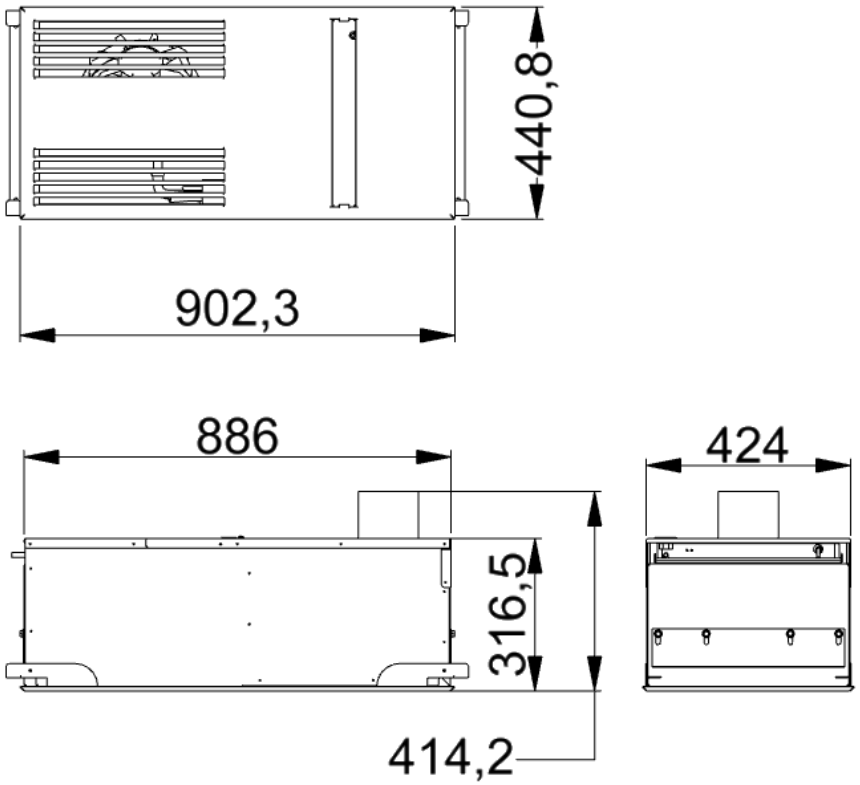
1 :	2 : 1x W1393	3 : 1x W1393
		
4 : 1xW1391	5 : 1x W1393 + 1xW1391	6 : 2x W1393
		

Overall Dimensions

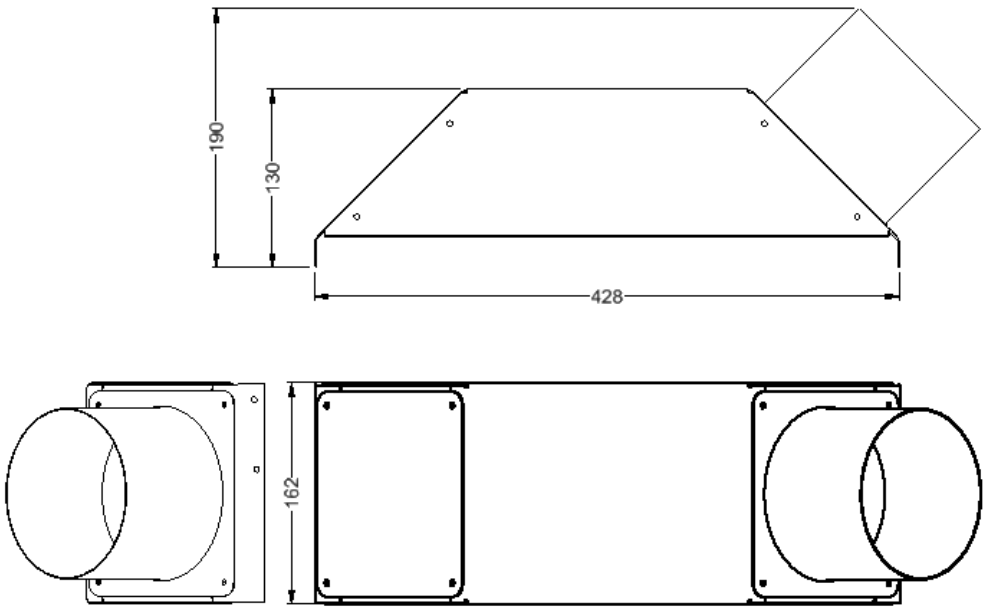


Kit air intake D125 (option: W1391)

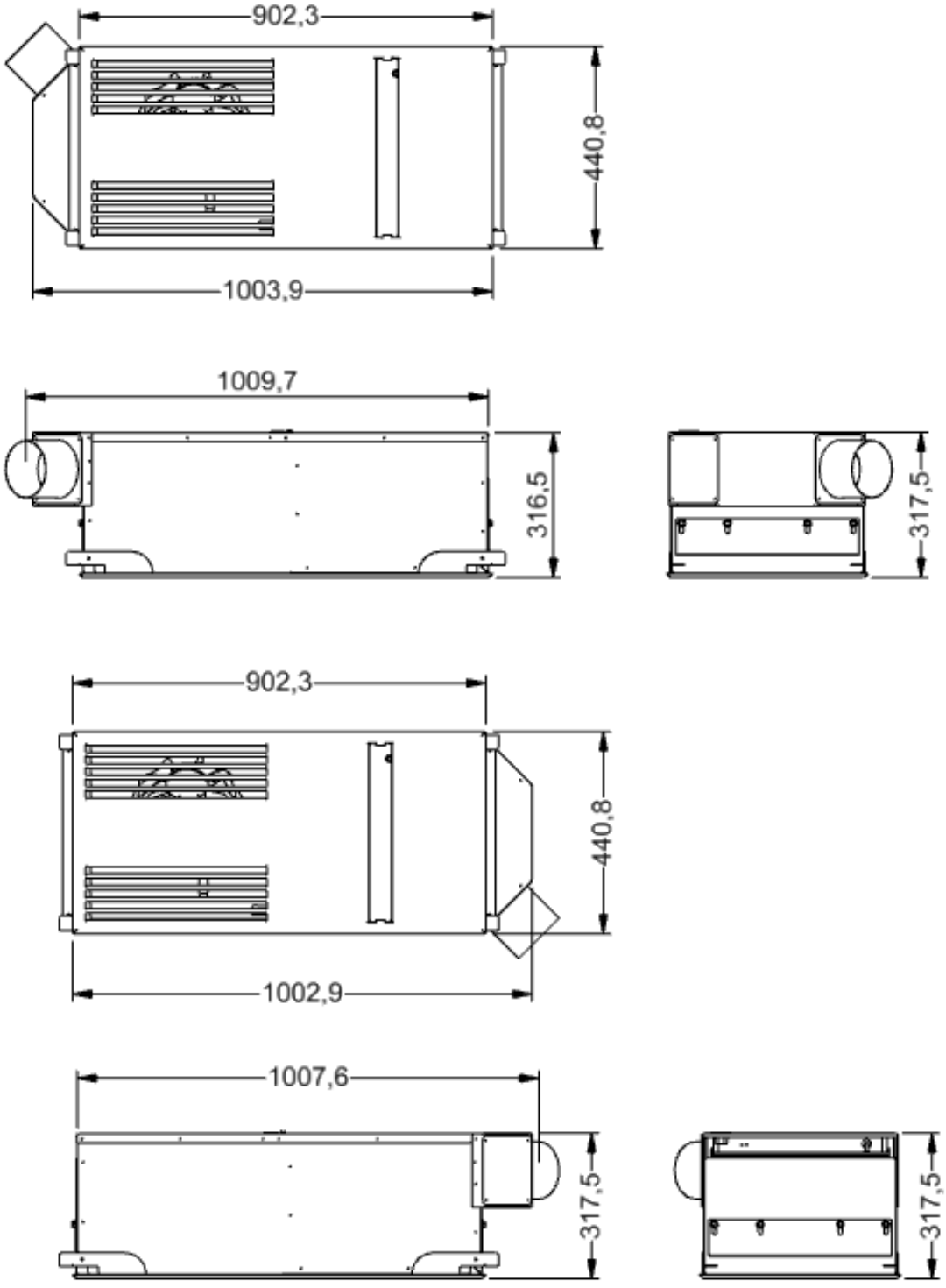




Kit air D125 (option: W1319)



Kit air D125 (option: W1319) (Contd)



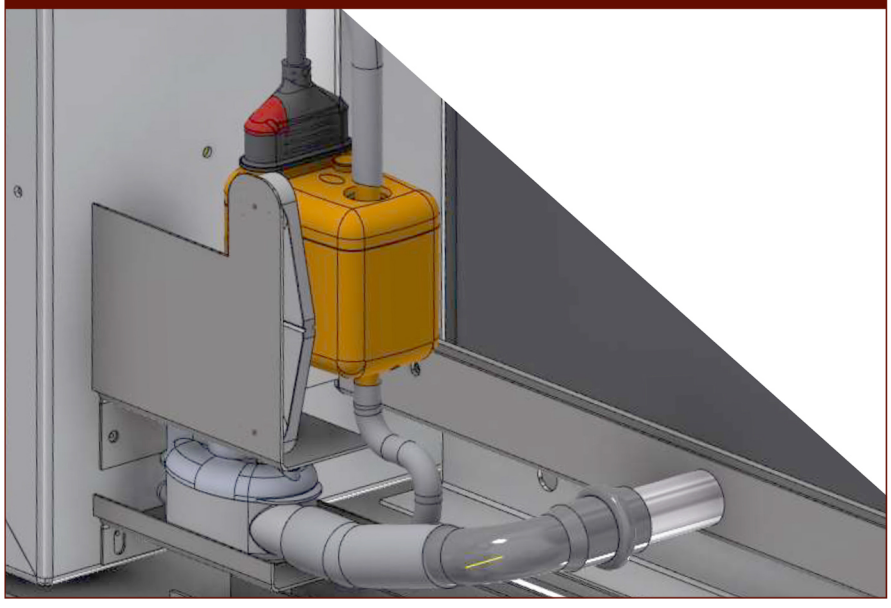
Air Kit accessories available from Wine Corner Ltd

RE	D125 option	VIEW
W2550	PIPE – 2M D125	
W2551	CLAMP D125	
W2552	ELBOW 90° D125	
W2553	ELBOW 45° D125	
W2554	SLEEVE D125	

WINE CORNER

INSTALLATION & USER GUIDE

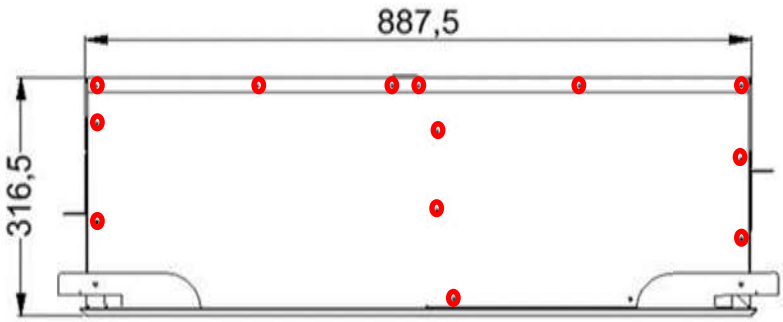
WINEARM15 Lift Pump



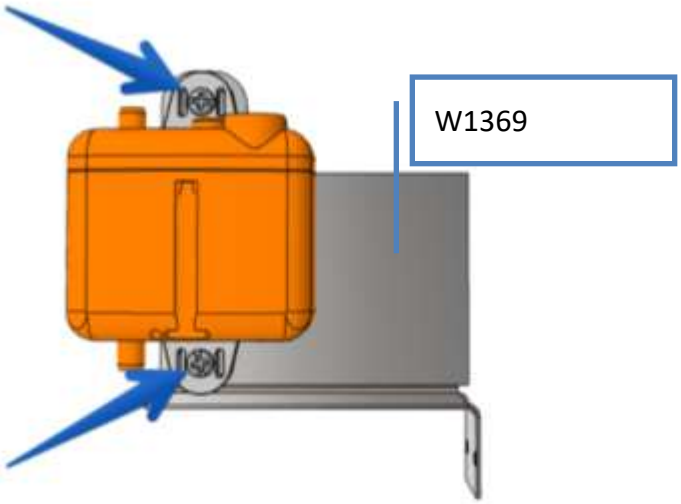
DEFYING CONVENTION

INSTALLATION OF THE WINEARM15 Lift Pump
Step 1: Access from the bottom opening or dismount one side of the appliance

Disassemble the side indicated herewith by removing the screws



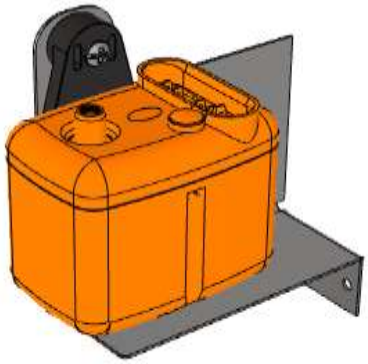
Step 2: Fix the lifting pump on the sheet



For fixing the pump you need :

- the lifting pump
- The rubber bracket
- A sheet W1369
- Two screws W5041.1

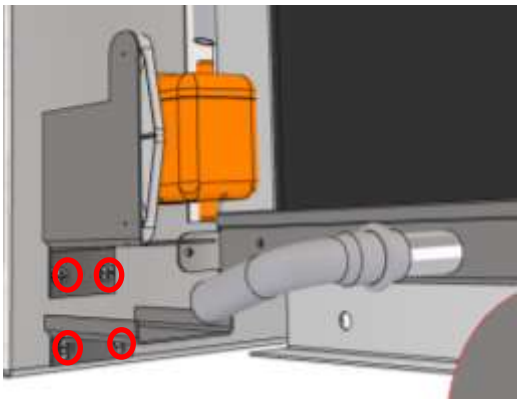
Assemble the 3 components using screws W5041.1.

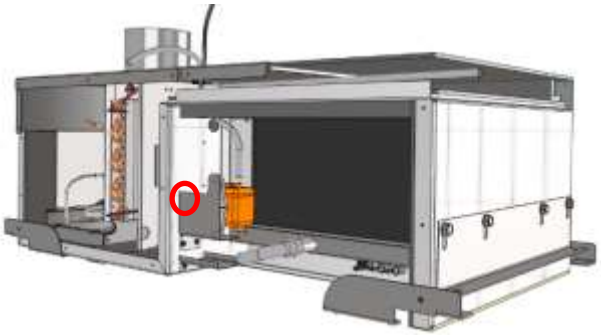


Step 3: Installation of the brackets in the appliance

To fix the brackets you need :

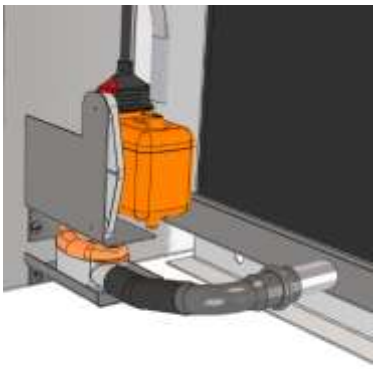
- The parts assembly
- 4x W5041.11

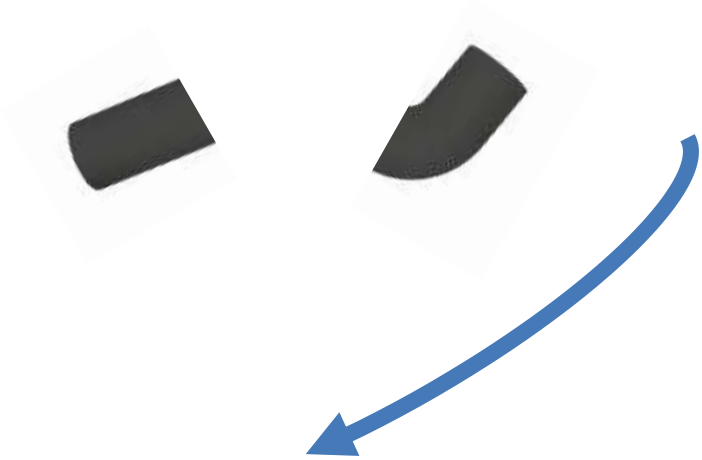




Step 4: Sensor installation

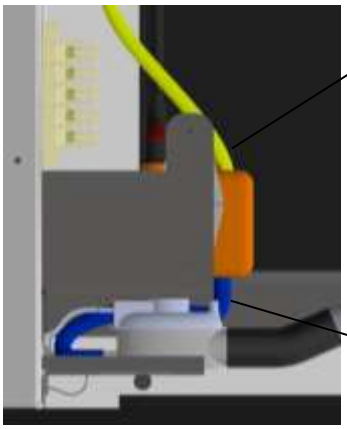
- Cut the 90° connection part with a cutter

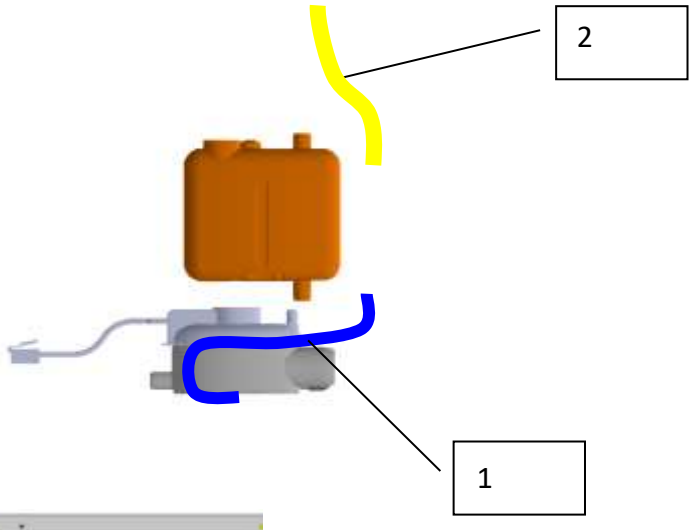




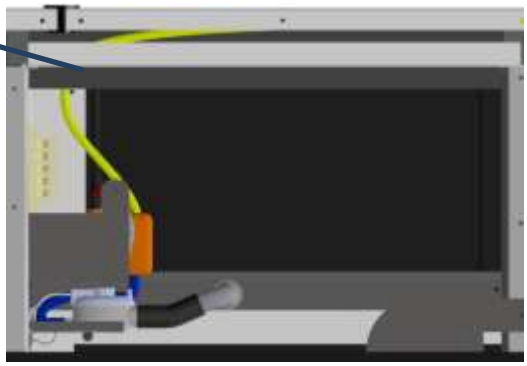
- Use this tube piece to connect the sensor

- Cut a piece of PVC tube D 6MM (1)
- Connect the sensor to the lift pump with this tube
- Use the rest of the tube to drive the liquid from the pump to the outside of the machine. (You can extend this pipe with the following constraints) (2)
- Connect the sensor to the lift pump

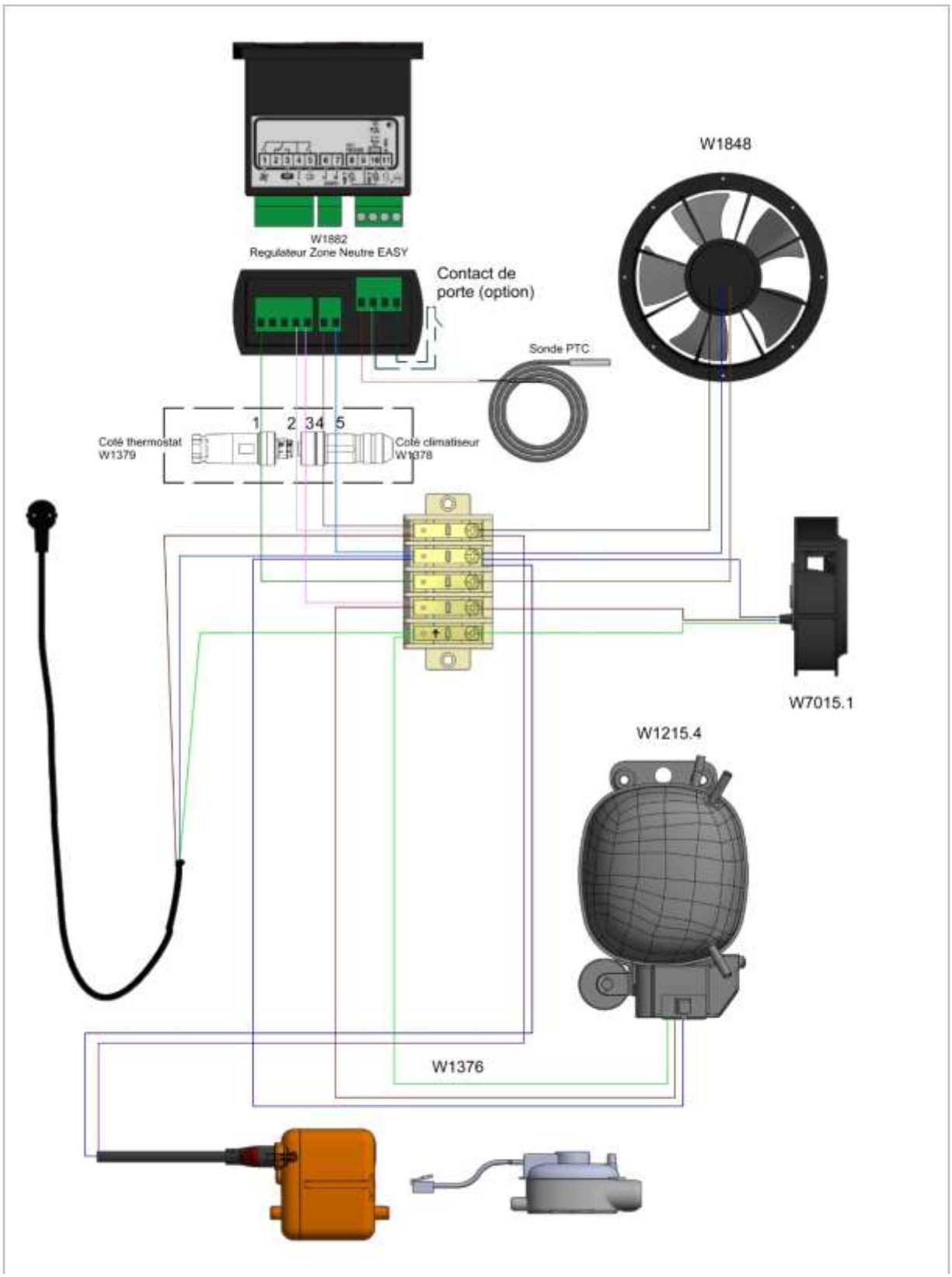




Pipes passageway



Step 4: Sensor installation (Contd)



Real Flow Table

REAL FLOW TABLE					
		TOTAL PIPE LENGTH (ØINT 6MM, 1/4")-(C)			
SUCTION HEIGHT	DELIVERY HEAD	5 m	10 m	20 m	30 m
0 m	0 m	20	18	18	17
	2 m	16	15	14	13,5
	4 m	11,5	11	10,5	10
	6 m		8,5	7,5	6,5
	8 m		6	5	4
	10 m		4	3,5	2,5
1 m	0 m	14	13	12	11
	2 m	11	10	9	8
	4 m	7,5	7	6	5
	6 m		4,5	4	
2 m	0 m	11	10	9	8
	2 m	9	8	7	6
	4 m		5,5	5	4,5
3 m	0 m	10,5	9	8	7
	2 m	8	7	6	5
	4 m		5	4	