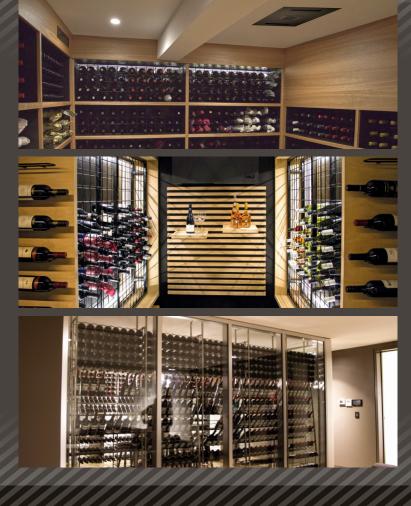
WINEMASTER le temps d'être différent

THE MOST BEAUTIFUL WINDOW SHOWCASE

To fullfill the requirements of building glazed spaces, WineMaster® offers a complete range of wine cellar air conditioners: SPLIT SP40: SP40 DU wall version, for cabinets or tight spaces SP40 AC or ceiling version SP40 CE. Passionate amateurs or catering professionals, your collection of wines deserves the most beautiful of showcases for the pleasure of all.



40-80 m³

Air-conditioning up to 80m³



High performance integrated thermostat



Respectful of the

environment



Ideal climate conditions for the preservation of your wine



NEW Connectable device (function with subscription)





THE DUCTED SPLIT UNITS

WINE SP40 CA PRO



- Keeps cellars at a constant temperature of between 8 and 18 °C *
- Humidity control : excess humidity is condensed and evacuated towards the outside
- Rubber shock absorbers are incorporated, creating an anti-vibration system
- Wired electronic thermostat regulation
- Washable filter for easy and quick maintenance
- Automatic defrost for maximum cooling efficiency
- 2 year warranty
- This model must be installed by a professionnal

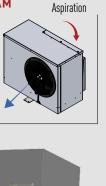
INSTALLATION DIAGRAM

Outside unit

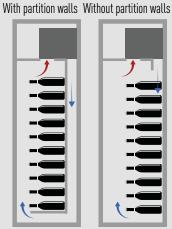
The outdoor unit, outside the house, must be installed in such a way that it does not obstruct the flow of air from the unit.

Blowing

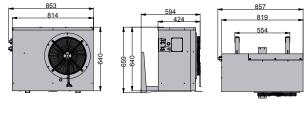
Inside unit Can be installed with or without a partition wall



Blowing

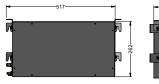






Aspiration











REFERENCE	SP40 CA PRO
Air conditioning capacity*	Up to 40 m ³
Cooling capacity (watt)	900
Heating capacity (watt)	500

CONDENSATION GROUP (EXTERNAL UNIT)		
Airflow rate	840 m³/h	
Sound level	42db (1m)	
Weight	60 Kg	
Dimensions H x W x D	640 x 853 x 424 mm	
Electrical supply	230-240 V - 50Hz	
Body color	RAL 7012	
Coolant	R449 A	
Secure pressure switch HP	•	
Oil separator	•	
Pressure actuated speed controller	•	
Waterproof electrical box	•	
Check valve	•	
Washable air filter	•	
Refrigerant line	1/4 and 3/8	
Heating belt	•	

EVAPORATOR (INSIDE UNIT)		
Weight 17 Kg		
Dimensions H x W x D	262 x 517 x 327 mm	
Body color	RAL 7012	
Number of speeds	2	
Dehydrator	•	
Thermostatic expansion valve	•	
Heating resistor	•	
Regulation	wire	

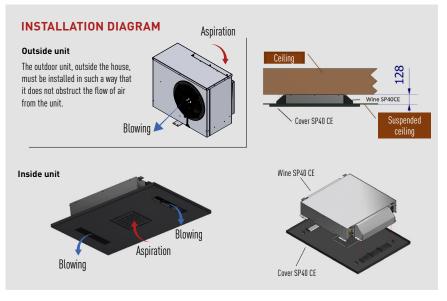
* With right insulation and adapted to the volume of the cellar.

** The power could be reduced in function of outside temperature, its why the device may lose capacity to keep the cellar at 12 °C if the outside temperature gets close to 35 °C.

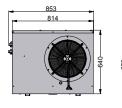
WINE SP40 CE PRO

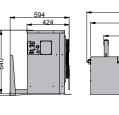


- Keeps cellars at a constant temperature of between 8 and 18 °C *
- Humidity control : excess humidity is condensed and evacuated towards the outside
- Rubber shock absorbers are incorporated, creating an anti-vibration system
- Wired electronic thermostat regulation
- Washable filter for easy and quick maintenance
- Automatic defrost for maximum cooling efficiency
- 2 year warranty
- This model must be installed by a professional



OUTSIDE UNIT

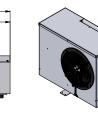




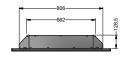
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819 554

•••



INSIDE UNIT











REFERENCE	SP40 CE PRO
Air conditioning capacity*	Up to 40 m ³
Cooling capacity (watt)	900
Heating capacity (watt)	500

CONDENSATION GROUP (EXTERNAL UNIT)		
Airflow rate	840 m³/h	
Sound level	42db (1m)	
Weight	60 Kg	
Dimensions H x W x D	640 x 853 x 424 mm	
Electrical supply	230-240 V - 50Hz	
Body color	RAL 7012	
Coolant	R449 A	
Secure pressure switch HP	•	
Oil separator	•	
Pressure actuated speed controller	•	
Waterproof electrical box	•	
Check valve	•	
Washable air filter	•	
Refrigerant line	1/4 and 3/8	
Heating belt	•	

EVAPORATOR (INSIDE UNIT)		
Weight with cover / without cover	23 kg / 18 Kg	
Dimensions D x H x W with cover	154 x 950 x 725 mm	
Dimensions D x H x W without cover	152 x 806 x 650 mm	
Body color	RAL 9005	
Number of speeds	2	
Dehydrator	•	
Thermostatic expansion valve	•	
Heating resistor	•	
Regulation	wire	

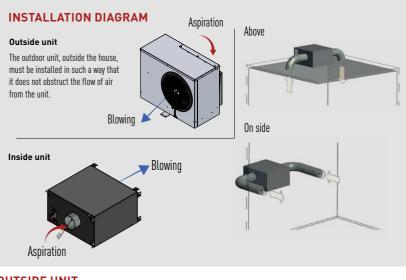
* With right insulation and adapted to the volume of the cellar. ** The power could be reduced in function of outside temperature, its why the device may lose capacity to keep the cellar at 12 °C if the outside temperature gets close to 35 °C.

WALL-MOUNTED AIR CONDITIONER

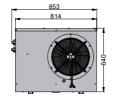
WINE SP40/80 DU PRO

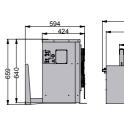


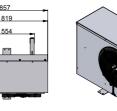
- Keeps cellars at a constant temperature of between 8 and 18 °C*
- Humidity control : excess humidity is condensed and evacuated towards the outside
- Rubber shock absorbers are incorporated, creating an anti-vibration system
- Automatic defrost for maximum cooling efficiency
- Washable filter for easy and quick maintenance
- Wired electronic thermostat regulation
- This model must be installed by a professional.
- 2 year warranty



OUTSIDE UNIT

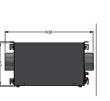














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REFERENCE	SP40 DU PRO	SP80 DU PRO
Air conditioning capacity*	Up to 40 m ³	Up to 80 m ³
Cooling capacity	900 watt	1600 watt
Heating capacity	500 watt	500 watt

CONDENSATION GROUP (EXTERNAL UNIT)			
Airflow rate	840 m³/h	840 m³/h	
Sound level	42db (1m)	42db (1m)	
Weight	60 Kg	74 Kg	
Dimensions H x W x D	640 x 853 x 424 mm	640 x 853 x 424 mm	
Electrical supply	230-240 V - 50Hz	230-240 V - 50Hz	
Body color	RAL 7012	RAL 7012	
Coolant	R449 A	R1234 yf	
Secure pressure switch HP	•	•	
Oil separator	•	•	
Pressure actuated speed controller	•	•	
Waterproof electrical box	•	•	
Check valve	•	•	
Washable air filter	•	•	
Refrigerant line	1/4" and 3/8"	3/8" and 1/2"	
Heating belt	•	•	

EVAPORATOR (INSIDE UNIT)		
Weight	28 Kg	28 Kg
Dimensions H x W x D	319 x 638 x 548 mm	319 x 638 x 548 mm
Body color	RAL 7012	RAL 7012
Number of speeds	2	2
Nozzle diameter	125 mm	125 mm
Grids supplied	2	2
Dehydrator	•	•
Thermostatic expansion valve	•	•
Heating resistor	•	•
Regulation	wire	wire

* With right insulation and adapted to the volume of the cellar.

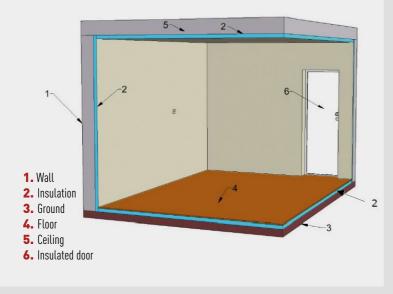
** The power could be reduced in function of outside temperature, its why the device may lose capacity to keep the cellar at 12 °C if the outside temperature gets close to 35 °C.

ROOM INSULATION

The insulation will help ensure better stability of the temperature and humidity.

Data sheet to determine the type and thickness of insulation required for proper functioning of the cellar (see product information)

	Volume of air conditionned room (m³)	Expanded polystyrene thickness (mm) (Δ= 0.044 W.m ⁻¹ .K ⁻¹)	Extruded polystyrene thickness (mm) (∆= 0.030 W.m ^{.1} .K ^{.1})	Polyurethane thickness (mm) (Δ= 0.025 W.m ⁻¹ .K ⁻¹)
	4	20	10	10
	8	30	20	20
S	12	50	30	30
le l	16	60	40	40
Ē	20	80	50	50
۳.	24	90	60	50
40 m³ models	28	100	70	60
4	32	120	80	70
	36	140	90	80
	40	150	100	90
	44	100	90	50
	48	120	90	60
s	52	120	90	60
del	56	120	90	60
DOL	60	120	90	60
1 ³ I	64	120	90	60
80 m³ models	68	150	100	75
æ	72	150	100	75
	76	150	100	75
	80	150	100	75



Make sure that no rodents can access to the cellar and/or damage the insulation.
Be sure the door from the room will be insulated with the same type of insulation as for the walls of the local, and insert a seal between the door leaf and the door frame.

NEW



- Do not put a wine cabinet or refrigerator or any other electrical appliance producing heat within the room.
- The central heating pipes must be re-filled when passing through the room.

PIPING CONNECTION

A The connection of the pipes must be made by a professional refrigeration engineer.

Both units are filled with an inert gas (nitrogen). The two units should be must be linked with a copper for the gas line (see leaflets for diameters according to models). Locking nuts are provided. They should be put on the tube rigid copper before making the dudgeon. The maximum length of each pipe is 20 meters, the maximum height difference is 10 metres. The number of elbows per link shall not exceed 10.

ELECTRICAL CONNECTION

The connection box must be connected to a power line single phase protected by bipolar circuit breaker 230V - 16A.

AUTOMATIC DEFROST

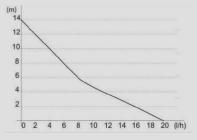
The thermostat is programmed to defrost automatically at regular intervals. This results in the shutdown of the compressor, the fan of the indoor unit continuing to operate at low speeds. Condensates possible, resulting from defrosting, will be evacuated by the pipe provided for this purpose.



- A lifting pump integrated into the device will allow to evacuate the condensates created by cold production.
- The evacuation of condensation water is done through a flexible pipe already in place, under the wire clamp.

A The drain pipe must not be stuck!

The curve below shows the discharge in L/h according to the hose length.





CONDENSATE REMOVAL (CONT'D)

WINE SP40/80 DU WINE SP40 CA

- The evacuation of condensation water is done through a flexible hose delivered with the device.
- Fix the hose to the outlet hose (1) with the supplied press tube (2) with the device
- The flow is by gravity and must be connected to an evacuation of wastewater or a bucket that must be emptied regularly

Just one box and your wine cellar is connected!

Statistics

in real time

NEW

Failure alerts

The flow pipe must not be jammed or make a loop up!

The recovery bin may overflow if the hose is not directed downwards.

THE WINE SP80 DU IS CONNECTABLE

Remote

supervision

Thanks to WineMaster Connect, you can remotely control your air conditioner and make sure it's working properly. Simply plug our connected box into your air conditioner to monitor or change the main operating parameters in real time. on your air conditioner to monitor or modify the main operating parameters in real time. Ask your retailer for details of pricing.

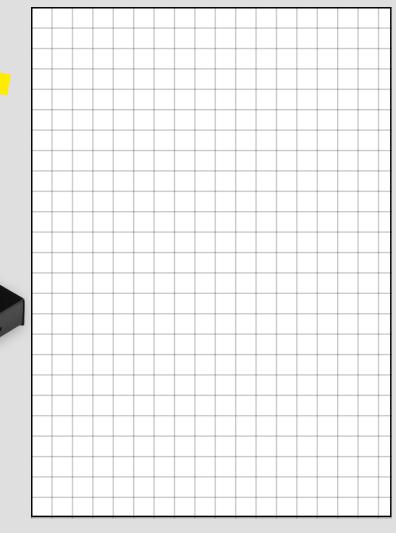
Optimal wine

conservation



PRESSURE SWITCH

This air conditioner has a high pressure safety switch with manual reset and a low pressure safety switch with automatic reset located between the valves and the electric door of the outdoor unit. The high-pressure safety pressure switch protects the compressor in case of abnormal pressure rise which can be due to several causes (obstruction of the suction or blowing of the outdoor unit, clogging of the filter, failure of the outdoor unit fan, local where the outdoor unit is poorly ventilated, proximity of obstacles disturbing airflow, etc.).



WINEMASTER

Equipment to be installed by a professional with the certificate

of capacity, and trained in refrigerant handling.

Z.I. VIEUX-THANN I 18 RUE GUY DE PLACE BP 60010 F68801 THANN CEDEX Tél : +33 (0) 389 377 515 E-mail : contact@winemaster.fr

www.winemaster.fr