

Split Rack-Mounted Cooling System

Operation Care Installation Manual

WM-2500SSR WM-2500SSR-LA WM-4500SSR WM-4500SSR-LA WM-6500SSR WM-6500SSR-LA





Read and save these instructions

Vinotemp International Corp 732 South Racetrack Road, Henderson, NV 89015 Tel: (800) 777-VINO Fax: (310) 886-3310 Email: info@vinotemp.com

Important Safety Information

A 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, UNDER ANY CIRCUMSTANCES, REMOVE THE POWER CORD GROUNDING PRONG.
- 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.

GROUNDING TYPE WALL RECEPTACLE



POWER SUPPLY CORD WITH 3-PRONG GROUNDING PLUG

A 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.

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Cellar Construction Guide

This is only a guide and shall be considered as the minimum requirements.

All interior walls, ceilings and floors shall have a vapor barrier and a minimum of R13 insulation. All exterior walls and ceiling shall have a vapor barrier and a minimum of R19 insulation. The vapor barrier shall be installed on the warm side of insulation. All joints, door frames, electrical outlets or switches and any pipes or vents that go through the cellar shall be sealed to prevent air and moisture leaking into the cellar. Concrete, rock, and brick are not insulations or vapor barriers. Doors shall be of a minimum size, insulated to at least R13 and tightly sealed with high quality weather stripping. Be sure to seal the bottom of the door and fill gap between the door's frame and wall before installing the cap molding.

In order to maintain 55 °F in the wine cellar, the ambient temperature surrounding the cellar shall not exceed the temperature of the cellar by more than 25 °F. No cellar walls shall receive direct sun or strong wind.

Lighting shall be of low wattage, with a timer to insure lights are not left on when the cellar is not occupied.

The cooling system will not be able to maintain the proper temperature if fresh moisture-laden air is constantly being introduced to the cellar. Symptoms of this condition are; cooling unit runs all the time with only a slight reduction in temperature and/or water overflows from the cooling unit. Because of the temperature difference between the inside and outside, very small cracks can allow large amounts of outside air to enter into the cellar. Please be aware that moisture can pass through solid concrete, paint and wood. Often a newly constructed cellar contains fresh wood, paint, concrete and other building materials. These materials contain large amounts of moisture. When placed into operation in this type of environment, the system will work harder to remove this extra moisture resulting in increased "run" time.

Features and Specifications

- WINE~MATE split rack-mounted cooling systems WM-2500~6500SSR and WM-2500~6500SSR-LA are designed to provide a cold environment between 50~65 °F with a humidity range within 50~70% RH for a properly insulated wine cellar.
- These temperature and humidity ranges are optimized for long term storage of wine like that in natural caves.
- SSR evaporator units are designed for horizontal installation inside a rack or between two ceiling joists, making them an ideal choice for small and medium wine cellars. There are also multiple air inlet and outlet doors for different installations.
- SSR cooling systems consist of a remote condensing unit and an evaporator unit and they are connected by a liquid line and an insulated suction line.
- SSR condensing units can be located away from the wine cellars up to 75 ft so that noise and compressor vibration are isolated.

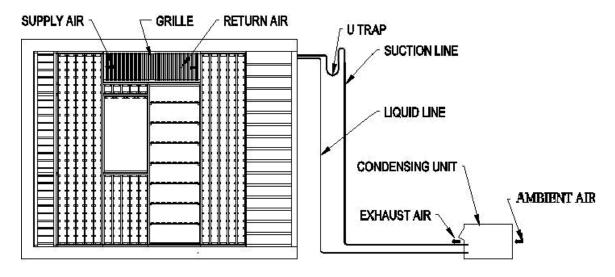


Fig. 1 SSR Split Rack-Mounted Cooling System

CAUTION	If the condensing unit will operate below 50°F, install a low ambient condition kit.		
NOTE	The cooling capacity is determined under 55°F cellar temperature, 75°F cellar ambient temperature and 90°F condensing unit ambient temperature, with R13 interior and R19 exterior insulations. Higher ambient temperatures or lower insulations will cause reducing capacity and the cellar temperature may not be maintained at 55°F.		

The specifications are listed as follows:

Model No.	Capacity (Btu/h) / Airflow (CFM)	Max Cellar Size (cu ft)
WM-2500SSR	2500 / 220	250
WM-2500SSR-LA	2000 / 220	200
WM-4500SSR	4500 / 335	1000
WM-4500SSR-LA	4300 / 333	1000
WM-6500SSR	6500 / 420	1500
WM-6500SSR-LA	0300 / 420	1300

NOTE	"LA" refers the unit equipped with a low ambient kit.
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For further info, see Fig. 3~7.

Temperature and Humidity

1. The controller



Fig. 2 TEMPERATURE CONTROLLER

1) Keys

SET: To display set-point; in programming mode it selects a parameter or confirms an operation.

To start a manual defrost.

♠: To see the maximum stored temperature; in programming mode it browses the parameter codes or increases the displayed value.

▼: To see the minimum stored temperature; in programming mode it browses the parameter codes or decreases the displayed value.

①: To turn on/off the power to the unit.

△+ ▽: To lock/unlock the keypad.

SET+ ▼: To enter in the programming mode. **SET+ ♠:** To return to the temperature display.

2) Lock and unlock the keys

To lock the keys, press up + down keys △+♥ until POF is displayed; to unlock the keys, press up + down keys △+♥ until PON is displayed.

3) Display

During normal operating conditions, the display shows the value measured by the air temperature probe. In case of active alarm, the temperature flashes alternately to the code alarm. The LED functions are listed as follows.

LED	MODE	FUNCTION
*	ON	Compressor enabled
*	Flashing	Anti-short cycle enabled
*	ON	Defrost enabled
ş	ON	Fan enabled
\$	Flashing	Fan delay after defrost enabled
(1)	ON	Alarm occurring
°C/°F	ON	Temperature measuring unit
°C/°F	Flashing	Programming mode

4) Alarm Signals

The alarm codes are described as follows.

MESSAGE	CAUSE	FUNCTION
P1	Temperature probe faulty	Compressor switching to Con and CoF
НА	High temperature alarm	Probe temperature ALU higher than the
11/		setting temperature; Outputs unchanged
Ι Λ	LA Low temperature alarm	Probe temperature ALL lower than the
LA		setting temperature; Outputs unchanged
CA	External alarm	All outputs off

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.

2. Temperature Setting

- Set the temperature at 55 °F for the optimum aging of wine
- 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

3. How to see temperature set-point

- 1) Press and immediately release the **SET** key, the display will show the set-point value.
- 2) Press again and immediately release the **SET** key to display the probe value.

4. How to change the set-point

- 1) Press and hold the **SET** key until the "°C" or "°F" LED starts flashing and the set-point is displayed.
- 2) Press the up/down keys △/♥ to change the set-point value within 10 sec.
- 3) Press the **SET** key again to store the new set-point value.

NOTE The unit turns on at set-point **Set** plus regulation differential **Hy** after anti-short cycle **AC** has elapsed; the unit turns off at set-point **Set**.

5. Manual Defrost

Press and hold the defrost key until defrost starts. The defrost indicator will be on.

6. Parameter Programming

- 1) Press and hold the **SET** +♥ keys until the "°C" or "°F" LED starts flashing, then release the keys.
- 2) Press and hold again the **SET** + weys until the **Pr2** label is displayed, then release the keys. The first parameter **Hy** will be displayed.
- 3) Press up/down keys △/♥ to scroll to the required parameter within 10 sec.
- 4) Press the "SET" key to display its value.
- 5) Use up/down keys → v to change its value within 10 sec.
- 6) Press "SET" to store the new value and the display will flash 3 times.
- 7) **To exit**: Press **SET +** \triangle or wait 15sec without pressing a key.

PARAMETER	DESCRIPTION	DEFAULT VALUE
Set	set-point (°)	55
Ну	temperature regulation differential (°)	4
AC	anti-short cycle delay (min)	10 (hidden)
Con	compress on with probe faulty (min)	15
CoF	compress off with probe faulty (min)	30
CF	temperature unit (°F/°C)	F: Fahrenheit
rES	display resolution	in: integer
dLy	temperature display delay (min)	1
ot	probe calibration (°)	0
LS	minimum set-point (°)	50
US	maximum set-point (°)	65
idF	defrost interval time (hour)	12
MdF	defrost endurance time (min)	30
ALC	temperature alarm type	rE: relative to set-point
ALU	high temperature alarm (°)	10
ALL	low temperature alarm (°)	10
AFH	alarm recovery differential (°)	5
ALd	temperature alarm delay (min)	60
dAO	temperature alarm delay on startup (hr)	23
SAA	heater set-point (°)	40
SHy	heater regulation differential (°)	4
FSU	fan action	Std
FnC	fan operating mode	C-n: on with compressor & off during defrost
Fon	fan on with compressor off (min)	0
FoF	fan off with compressor off (min)	15

NOTE	Depending on the controller, not all parameters are available

7. How to calibrate the air probe

If the actual cellar temperature differs from the setting temperature, set parameter **ot** = actual cellar temperature minus set-point.

8. How to adjust defrost settings

In case there is excessive frost, the parameters **FnC** = C-y, **idF** = **4** and **MdF** = 20 can be used to avoid frost.

9. How to adjust the humidity

The parameter **Fon** is used to adjust the humidity in the wine cellar. Higher **Fon** results in higher relative humidity. Use a separate hygrometer to monitor the humidity.

10. How to set alarm call

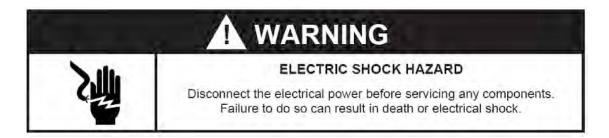
- 1) Speech notice will be sent to your phones when the cellar temperature is **ALU** higher or **ALL** lower than the set-point **Set**.
- 2) In order to test the call function, set parameters Ald = 0 and dAO = 0. After testing, set Ald = 60 and dAO = 23.

11. How to set cellar heater

The heater turns on at **SAA** minus **Shy**; the heater turns off at **SAA**.

NOTE	Use a forced air heater to warm up the wine cellar. If there is a thermostat on the heater, bypass it or set the thermostat at the highest level. If the heater runs more than 10 A current, use a 120VAC coil contactor.
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Care Guide



In general, always unplug system or disconnect power while doing care.

1. Condenser Coil Cleaning

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

2. Condensate Removing

 Remove the excessive condensate if it is accumulated in the wine cellar under high humidity conditions.

User's Troubleshooting

This Troubleshooting Chart is not prepared to replace the training required for a professional refrigeration service person, not is it comprehensive.

Complaint	Possible Causes	Response
1. Unit not running	a. Power cord not plugged	a. Check power cord
	b. No power from supply	b. Check receptacle and fuses
	c. Incorrect or loose wirings	c. Check all wirings and connections
	d. Low voltage	d. Contact an authorized electrician
	e. Setting higher than ambient	e. Lower temperature setting
	temperature	6 10/1
	f. Waiting for cut-in	f. Wait
	g. Defrost light blinking	g. Unit is under defrost mode
	h. Compressor light blinkingi. Defective controller	h. Unit is under anti-short cycle delay
2. Unit not starting	Defective controller a. Anti-short cycle	i. Call service for diagnosis a. Reset AC
, but	a. Anti-short cycle	a. Reset AC
temperature		
rising high		
3. Temperature	a. Air probe	a. When using an air probe, the wine
fluctuating	r	bottle temperature is mainly
		controlled by the average air
		temperature. If the set-point is 55°F
		with the differential 4F, the cooling
		unit turns on at 59°F of air
		temperature (It may be higher than
		59°F if it is in anti-short cycle or
		defrost) and turns off at 55°F of 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 fluctuating.
4. Temperature	a. Temperature setting high	a. Lower the setting
high, unit	a. Tomporatare country riight	a. Lower the setting
stopping and		
starting		
normally		
5. Temperature	a. Air probe touching the	a. Move the air probe away from the
high, unit	evaporator coil, displaying	evaporator
stopping and	temperature ok	
starting with	b. Air probe in cold-air supply,	b. Move the air probe away from the
short running	displaying temperature ok	cold-air supply
time	c. Failed controller and probe	c. Call service for diagnosis
6. Temperature	a. Improper cellar insulation & seal	a. Check insulation, gasket and door
high or not cooling and	b. Cellar too large	opening b. Check for excessive size
running	c. Ambient temperature too high	c. Check installation location
continually	d. Exhaust restricted	d. Leave minimum 3 feet clearance for
Continually	d. Exhibited	the hot air exhaust side and leave

		minimum 1 foot clearance for the
		ambient air intake side
	e. Malfunctioning fans	e. Check for both evaporator and condenser fans
	f. Evaporator or condenser airflow	
	g. Dirty Condenser	g. Clean condenser
	h. Iced evaporator	h. Defrost and reset temperature
	i. Refrigeration system restriction	i. Call service
	j. Refrigerant leak	j. Call service
	k. Undercharge or overcharge	k. Call service
	I. Failed components	I. Check compressor windings, start
7. Unit running too	a Improper coller insulation 8 soci	relay and overload protector a. Check insulation, gasket and door
_	a. Improper cellar insulation & seal	_
long	b Expansion and the Company of the C	opening
	b. Exhaust restricted	b. Leave minimum 3 feet clearance for
		the hot air exhaust side and leave
		minimum 1 foot clearance for the
	a. Callantas laura	ambient air intake side
	c. Cellar too large	c. Check for excessive size
	d. Ambient temperature > 90°F	d. Check for installation location
	e. Dirty Condenser	e. Clean condenser
	f. Improper condenser air flow	f. Check for fan and air short circulation
8. Condenser fan	 a. Incorrect or loose wirings 	a. Check all wirings and connections
running but	 Failed components 	b. Check start relay, start capacitor,
compressor		overload protector, compressor.
not running	c. Liquid refrigerant in the	e c. Call service.
	compressor	
9. Compressor	a. Fan blade stuck	a. Check for proper clearance
running but	 b. Incorrect or loose wirings 	b. Check all wirings
condenser fan	c. Failed motors	c. Call service
not running	d. Fan cycle control	d. Check for setting
10.Temperature	a. Failed components	a. Check compressor windings, start
high,		relay and overload protector.
compressor	b. Improper condenser airflow	b. Check for condenser fan
stopping and	c. Dirty condenser	c. Clean condenser
starting but	d. Overcharge of refrigerant	d. Call service for removing refrigerant
very short	e. Discharge or suction pressure	e e. Call service for information
running time	too high	
11.Evaporator fan	a. Post-compressor fan running	g a. Reset FON
running too	mode for humidity modulation	
long	·	
12. Evaporator fan	a. Incorrect or loose wirings	a. Check all wirings and connections
running but	b. Failed components	b. Check start relay, start capacitor,
condensing	·	overload protector, compressor.
unit not	c. Low refrigerant	c. Call service
running	Č	
13.Temperature	a. Low temperature setting	a. Raise the setting
low	b. Low ambient temperature	b. Move to another location
	c. Air probe fault	c. Check probe connections or change
	•	a new one
	d. Temperature controller fault	d. Change a new one
14.Evaporator	a. Evaporator air flow restriction	a. Check for fans and CFM
freezing up	b. Condenser air flow restriction	b. Check for fans and CFM
3 ~ ~ ~	and the state of t	3

	c. Not stopping due to air leak, high c. Check for seal, door opening,
	ambient temperature or low ambient temperature and
	temperature setting temperature setting
	d. Defective controller or probe d. Check for controller and probe
	e. Low ambient temperature e. Change defrost settings
	f. Initially working then stopping, f. Call service
	moisture in the system
	g. Refrigerant low or leaking g. Call service
	h. Expansion valve blockage h. Call service
15.Water leak	a. Air leak in the wine cellar causing a. Check for air leak
	excessive condensate
	b. High humidity causing excessive b. Use drain line
	condensate
	c. Evaporator air flow restriction c. Check supply air flow or air TD
	d. Drain restricted or unit not level, d. Clean the drip tray and drain line
	and water overflowing
	e. Drip tray leak (No overflow but e. Seal the leak using silicone sealant
	leak)
16.Excessive	a. Air leak in the wine cellar causing a. Check for any air leak
condensate in	excessive condensate
wine cellar	b. High humidity causing excessive b. Use drain line
	condensate
	c. Drain restricted c. Clean the drip tray and drain line
17.Condensate	a. Drain line restricted a. Check for drain
inside ducts	b. Continually running not stopping b. raise temperature setting or
	increase defrost
	c. Too cold supply air c. Increase air flow or raise
40.0	temperature setting
18.Condensate	a. Duct not insulated a. Check for insulation
outside ducts	b. High humidity b. Use dehumidifier
	c. Too cold supply air c. Increase air flow or raise
10 Circuit trianica	a. Incorrect fuse or breaker a. Check for proper fuse or breaker
19.Circuit tripping	a. Incorrect fuse or breakerb. Incorrect wiringsa. Check for proper fuse or breakerb. Check for wirings and connections
20.Noisy	c. Failed componentsa. Mounting area not firmb. Call servicec. Call servicea. Add support to improve installation
operation	b. Loose parts b. Check fan blades, bearings,
Operation	washers, tubing contact and loose
	screws.
	c. Compressor overloaded due to c. Check for airflow
	high ambient temperatures or
	airflow restriction
	d. Defective components d. Call service for checking internal
	loose, inadequate lubrication and
	incorrect wirings
	mooneer winigs

Installer's Instructions

WARNING

Do not use a ground fault interrupter (GFI). A dedicated circuit is required.

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.

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

1. General Instructions

WINE~MATE split system is shipped as components and is ready for use only after a certified refrigeration technician has properly installed 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 and electrical 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 lines are connected, the system must be checked for restriction, pressurization and leak. Then the system must be evacuate and charged with refrigerant. Refrigerant amount will vary depending on the length of line set.

Parts included:

Temperature Controller

Evaporator Unit (liquid line solenoid valve and expansion valve are installed) Condensing Unit (discharge, suction valves and pressure controls are installed) Liquid Filter

Liquid Indicator

Parts not included:

Liquid line copper tubing Suction line copper tubing

CAUTION

Liquid and suction line locations may differ from that they are shown below, please check on the units for proper installations.

NOTE

To prepare rough-in, leave minimum 4" clearances for electrical wiring and refrigeration piping.

Model No.	Evap Unit L" x L1 x D" x H"	Cond Unit L" x W" x H"	Electrical Rating Evap Unit / Cond Unit	Min Circuit Ampacity	Weight (lb) Evap Unit / Cond Unit
WM-2500SSR	WM-25SFCR 32 x 29-3/16 x 11- 1/8 x11-3/8	WM-250SCUR 18 x 14 x 12	115V-60HZ-1A 115V-60HZ-5A	20A	25 / 40
WM-2500SSR- LA	WM-25SFCR 32 x 29-3/16 x 11- 1/8 x11-3/8	WM- 250SCUR-LA 18 x 14 x 12	115V-60HZ-1A 115V-60HZ-6A	20A	25 / 40
WM-4500SSR	WM-45SFCR 38 x 36 x 11-1/8 x 14-3/8	WM-450SCUR 18 x 14 x 12	115V-60HZ-1A 115V-60HZ-6A	20A	35 / 60
WM-4500SSR- LA	WM-45SFCR 38 x 36 x 11-1/8 x 14-3/8	WM- 450SCUR-LA 18 x 14 x 12	115V-60HZ-1A 115V-60HZ-7A	20A	35 / 60
WM-6500SSR	WM-65SFCR 38 x 36 x 11-1/8 x 14-3/8	WM-650SCUR 24 x 18 x 18	115V-60HZ-2A 115V-60HZ-12A	30A	45 / 90
WM-6500SSR- LA	WM-65SFCR 38 x 36 x 11-1/8 x 14-3/8	WM- 650SCUR-LA 24 x 18 x 18	115V-60HZ-2A 115V-60HZ-13A	30A	45 / 90

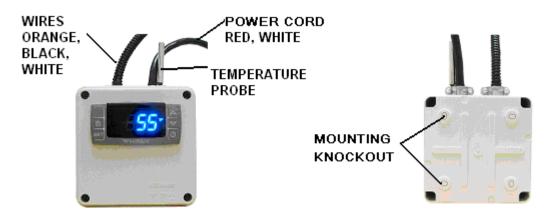


Fig. 3 Temperature Controller (4.5"L X 4.5"W X 3.75H)

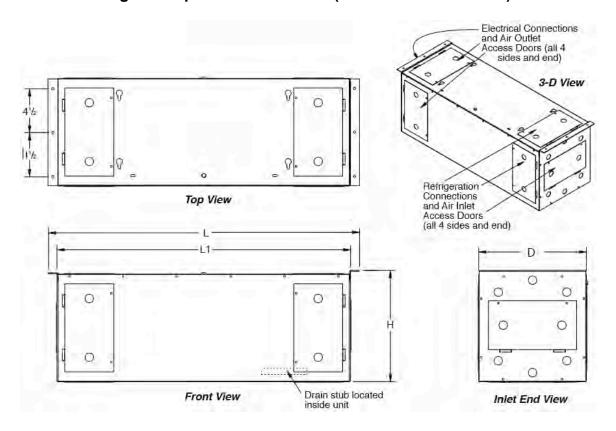


Fig. 4 WM-25~65SFCR Evaporator Unit

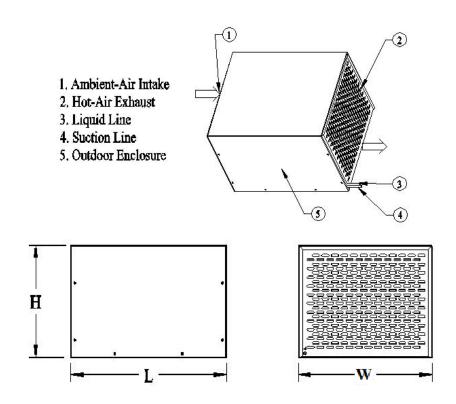


Fig. 5 WM-250~450SCUR Condensing Unit

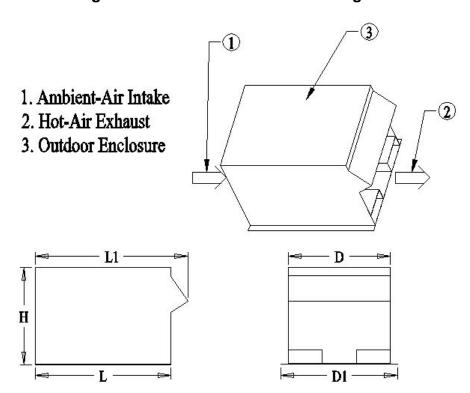


Fig. 6 WM-650SCUR Condensing Unit





Fig. 7 WM-Liquid Filter

Fig. 8 WM-Liquid Indicator

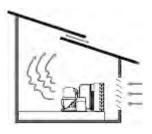
2. Temperature Controller and Air Probe Location

- 1) The temperature controller can be mounted either inside or outside the wine cellar, but the air probe must be located inside the wine cellar or the return duct.
- 2) The air probe shall be located in the wine cellar 5 ft above the floor or the air return area, but it shall not be located in the air supply area or other areas where air is not circulated.
- Air probe can be pulled out of the temperature controller up to 5 ft. If additional wires are necessary, 18 gauge wires may be used to extend the air probe.

3. Evaporator Unit Location

- 1) The WM-25~65SFCR evaporator units shall be installed for rack or joist mount with the supply air on the left front, top or side and return air on the right front, top or side.
- 2) Air supply shall be unobstructed minimum 12"; air return shall be unobstructed minimum 6".
- 3) A grille can be used to cover the supply and return with 0~2" clearance; or a 2-3 ft long duct can be added at the supply and return.
- 4) There is a gravity drain system, so the unit shall be installed level or with a slight slope downward the drain connection and the drain line shall be installed slope down toward the drain.
 - If rise-up is necessary, a condensation pump must be used.

4. Condensing Unit Location



CAUTION

Low ambient condition kit is required if the temperature will be below 50°F.

- 1) Place the condensing units WM-250~650SCUR in a properly ventilated location. Otherwise, heat exhausted by the condensing unit will build up and the cooling system will not operate properly.
- 2) Condensing unit shall be elevated to avoid possible flooding and shaded from direct sun. It shall not be exposed to temperatures higher than 110 °F or lower than 50 °F.
- 3) Leave minimum 5 ft clearance for the air exhaust side and leave minimum 1 foot clearance for the air intake side.

5. Refrigeration Piping and Leak Testing

NOTE	The line connector sizes of liquid filter and indicator, the valve connector sizes of condensing unit or the line connector sizes of evaporator unit may not be the same as the listed refrigeration line sizes.
NOTE	If the condensing unit is installed above the evaporator unit, use the suction line one size smaller. Expansion and solenoid valves have been installed on the liquid line in the evaporator unit.

The line sizes and refrigerant charges are listed as follows.

Model No.	Equivalent Line Set	Liquid Line	Suction Line	Drain Line	Recommended Initial Charge
WM-2500SSR WM-2500SSR-LA	<= 75 FT	1/4" OD	3/8" OD	7/8" OD	R134a / 19 OZ
WM-4500SSR WM-4500SSR-LA	<= 75 FT	1/4" OD	1/2" OD	7/8" OD	R134a / 26 OZ
WM-6500SSR WM-6500SSR-LA	<= 75 FT	1/4" OD	1/2" OD	7/8" OD	R134a / 32 OZ

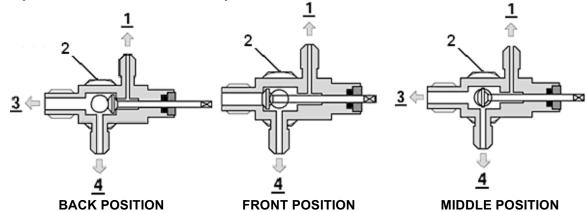
- 1) The piping starts from → condensing unit's receiver discharge valve → liquid filter → liquid indicator → liquid line → to evaporator unit's liquid line connection (assembled with solenoid valve and expansion valve) → suction line connection → insulated suction line → to condensing unit's suction valve.
- 2) If the line set exceeds 75 ft long, use both inverted U trap and suction accumulator to prevent liquid from flooding back to the compressor.
- 3) If the condensing unit is located below the evaporator unit, use inverted U trap to prevent liquid from flooding back to the compressor. If the elevation difference is more than 10 ft, use both inverted U trap and suction accumulator.
- 4) If the condensing unit is located more than 10 ft above the evaporator unit, use U trap to aid oil returning to the compressor.
- 5) Complete pipe brazing, check solenoid valve and expansion valve restrictions and perform leak testing.
- 6) Hook up the drain line and check if water drains.

6. Connecting Electrical Wires

Connect all electrical components using the wiring diagrams in accordance with all state and local codes.

7. Evacuating, Charging and Starting the System

1-Manifold High or Low Pressure Hose; 2-Receiver Discharge or Compressor Suction Port; 3-Liquid or Suction Line; 4-Pressure Control;



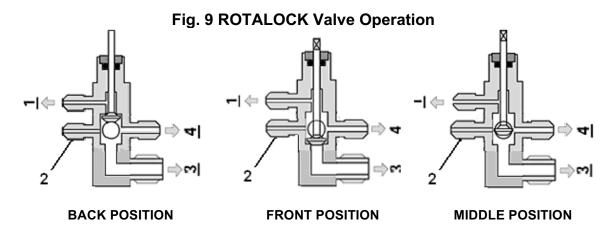


Fig. 10 Base Valve Operation

Back Position: Normal operation, manifold port is closed.

Front Position: Storage operation, liquid or suction line connection is closed.

Middle Position: Installation operation, all ports are open.

NOTE	The recommended initial charges are used for reference only, always use the superheat, subcooling and pressure readings to charge refrigerant properly. If the unit is equipped with a low ambient condition kit and installed in the summer, add 15% more refrigerant.
	If the low ambient condition kit is used, turn off the compressor before power the condensing unit. Only turn on the compressor
	after the condensing unit has been powered for 12 hours.

- 1) Turn both discharge and suction valves in the middle positions.
- 2) Connect the manifold high or low pressure hose to the discharge or suction valve and connect it to a vacuum pump.
- 3) Open the manifold high and low pressure valves to evacuate the system.
- 4) Close the manifold high and low pressure valves and switch it to a charging scale.
- 5) Open the manifold high and low pressure valves to charge the system using the recommended initial charge.
- 6) Close the manifold high and low pressure valves. Turn on the power to start the system.
- 7) Check the following temperatures and pressures.

8. Adjusting and Completing the Installation

- 1) Checking pressure control settings
- I. The encapsulated pressure control (if applicable)

Suction pressure setting (fixed): Cut in = 32 psig; Cut out = 10 psig;

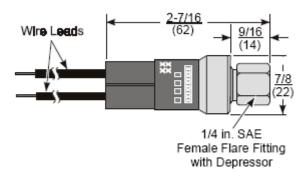
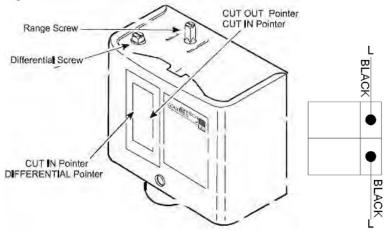


Fig. 11 Fixed Pressure Control

II. The adjustable pressure control (if applicable for pump-down)

Suction pressure setting: Cut out=5 psig; Cut in=25 psig; Differential=20 psig Head pressure setting: Cut out=230 psig; Cut in=150 psig; Differential=80 psig It is necessary to adjust the setting in the field to reach the correct cycle time.

A. P70 Single/Dual Control



B. PS2 Dual Control

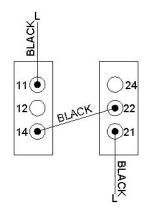


Fig. 12 Adjustable Pressure Control

III. Low ambient condition kit (if applicable)

A. The crankcase heater

The crankcase heater is installed at the bottom of the compressor and shall be turned on all the time. The heater is self-regulated.

B. The condenser fan control

The condenser fan control is installed at the high side. It closes on rise of pressure. It is necessary to adjust the setting in the field to avoid fan short cycle.

Head pressure setting: Cut in=170 psig; Cut out=110 psig; Differential=60 psig;

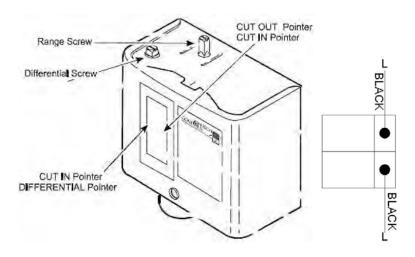


Fig. 13 Condenser Fan Cycle Control

2) A fan speed control may be used to adjust the air flow to achieve the specified CFM. The fan will run from the minimum speed to full speed with the control knob at the lowest and highest speed position. To adjust the minimum speed, turn control knob to the lowest speed position, then rotate the setting (located on the side or front) clockwise to decrease the minimum speed or counter-clockwise to increase the minimum speed. The minimum speed should be adjusted until it supplies the required CFM.

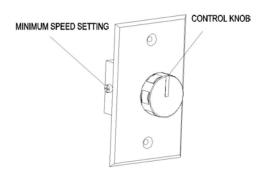


Fig. 14 Fan Speed Control

- 3) The subcooling at the condensing unit shall be around 10°F. The charge may be complete when there are no more bubbles forming in the liquid indicator.
- 4) The head pressure shall be 120 \sim 150 psig at 70 \sim 90 °F condensing unit operating temperatures.
- 5) The evaporator's constant pressure expansion valve is set around $30 \sim 35$ psig $(35 \sim 40^{\circ}\text{F})$ at factory. This pressure setting gives a dew point to maintain the proper humidity for storing wine.
- 6) The temperature split across the evaporator shall be 8 ~ 10°F at 55°F wine cellar temperature.
- 7) Again, you must verify if the superheat at the evaporator unit is $9 \sim 18^{\circ}F$ at $55^{\circ}F \sim 65^{\circ}F$ wine cellar temperatures.

- 8) If the superheat is high, check the subcooling first to see if the refrigerant charge is sufficient. If the charge is not sufficient, add more refrigerant (Liquid must always be charged into the hide side when the compressor runs). If the charge is good, then increase the evaporator suction pressure by turning the hex nut (5/16") clockwise.
- 9) If the superheat is low, then decrease the evaporator suction pressure by turning the hex nut (5/16") counter-clockwise.

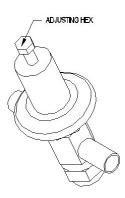


Fig. 15 Expansion Valve

- 10) Turn both discharge and suction valves in the back positions.
- 11) Disconnect the manifold.

9. Pressure, Superheat and Subcooling Readings

CAUTION	To read	properly,	the	service	valves	must	be	in	the	middle
CAUTION	positions.									

		C	omplaint					Possible Causes
1)	High	suction	pressure	and	low	head	1)	Compressor may be bad
	pressi	ure						
	Zero s	superheat	and zero	subcod	oling			
2)	High	suction	pressure	and	low	head	2)	Expansion valve opened,
	pressi							too much oil
		•	and low su		_			
3)	High	suction	pressure	and	high	head	3)	Overcharge
	pressi							
		•	and high s		_			
4)	•		I suction p	ressu	re and	d high	4)	Non-condensable gas
		pressure						
		ubcooling	<i>-</i>					
5)	High	suction	pressure	and	high	head	5)	Air restricted, dirty
	pressi							condenser, bad condenser
		•	and low su		•			fans
6)	High	suction	pressure	and	high	head	6)	High cellar temperature,

pressure	high evaporator load
High superheat	
7) Low suction pressure and low head	7) Undercharge
pressure	
High superheat and low subcooling	
8) Low suction pressure and low to normal	8) Liquid line restricted after
head pressure	receiver, solenoid valve
High superheat and high subcooling	restricted
9) Low suction pressure and low head	9) Suction line restricted
pressure	
Normal to high superheat and low	
subcooling	
10)Low suction pressure and low head	10)Air restricted at evaporator,
pressure	evaporator iced
Low superheat and low subcooling	44)=
11)Low suction pressure and low to normal	11)Evaporator restricted
head pressure	
High superheat and normal to high	
subcooling 12)Low suction pressure and normal head	12)Expansion valve restricted
pressure	12)Expansion valve restricted
High superheat and normal subcooling	
13)Low suction pressure and high head	13)Both evaporator and
pressure	condenser restricted; liquid
High superheat and high subcooling	and suction lines connected
g capeeat aag cabecag	wrong
14)Low suction pressure and high head	14)Liquid line restricted before
pressure	receiver
High superheat and high subcooling	
15)low to normal suction pressure and high	15)Condenser restricted
head pressure	
Normal to high superheat and high	
subcooling	

10. Condensing Unit Troubleshooting

Unit not r	unning
Incorrect power supply	Check for proper voltage
Incorrect or loose wirings	Check all wirings and connections
3) Failed components	Check start relay, start capacitor, overload protector, compressor.
Low pressure switch shutting down the system	Check for system restriction or low refrigerant
5) high pressure switch shutting down the system	5) Check for the condenser fan

Electrical Wiring Diagrams

Hidden lines are the field wirings
Use minimum 14 gauge wires for power lines.

If equipped with low ambient condition kit, use low ambient temperature wiring diagrams.

A safety switch is always recommended for the condensing unit.

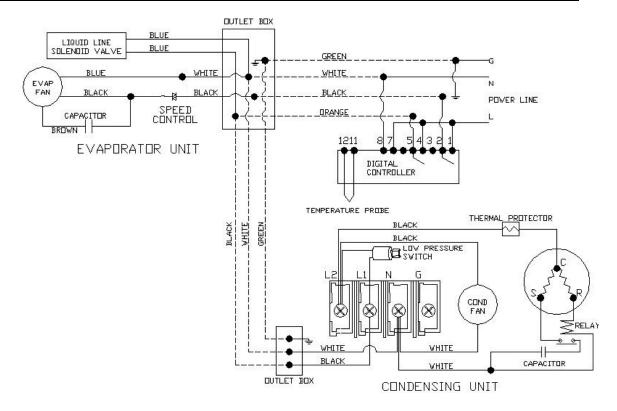


Fig. 16 WM-2500~4500SSR Electrical Wiring Diagram

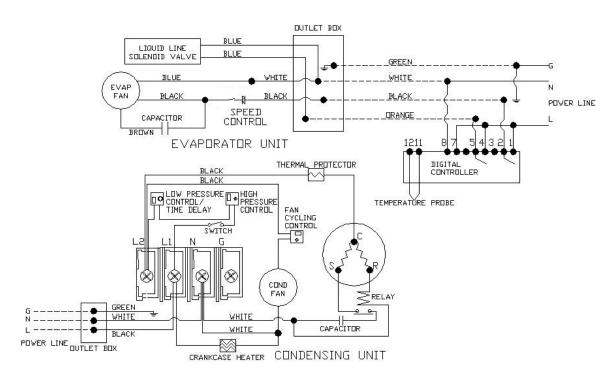


Fig. 17 WM-2500~4500SSR-LA Electrical Wiring Diagram

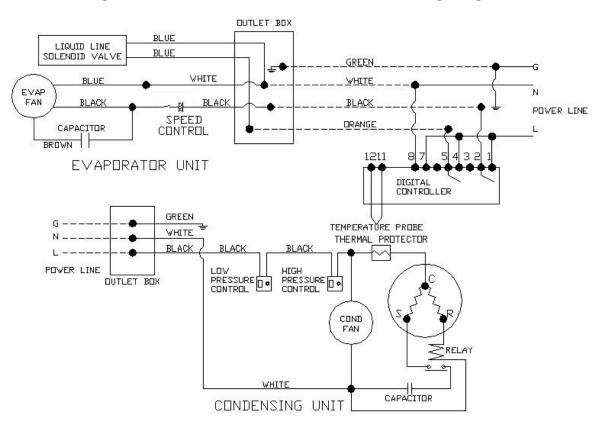


Fig. 18 WM-6500SSR Electrical Wiring Diagram

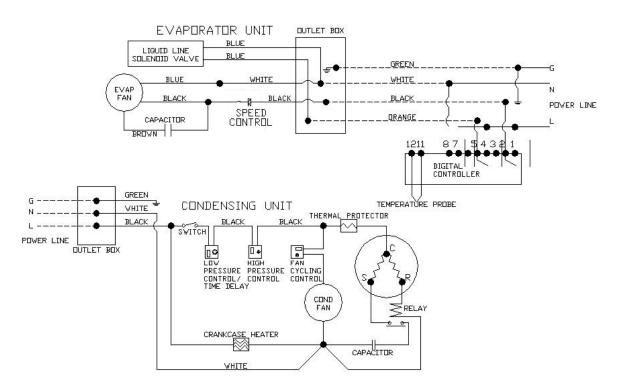


Fig. 19 WM-6500SSR-LA Electrical Wiring Diagram

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.