

# WINE MASTER

le temps d'être différent

## THE MOST BEAUTIFUL WINDOW SHOWCASE

In order to meet the building requirements for glassed-in spaces, WineMaster® is launching a new line of wine cellar air conditioners: SPLIT SP40s. Whether you are a passionate connoisseur or a restaurant business professional, your wine collection deserves the prettiest window showcases for the enjoyment of all.



WINE CELLAR AIR CONDITIONER



40 m<sup>3</sup>

Air-conditioning up to 40m<sup>3</sup>



High performance integrated thermostat



Quiet



Respectful of the environment



Ideal climate conditions for the preservation of your wine

# WINE

# SP40 CA

PRO / 4 / 8 PRELOADED

THE SPLIT UNITS

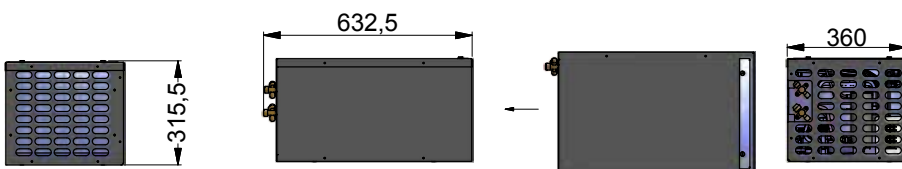


# WINE SP40 CA

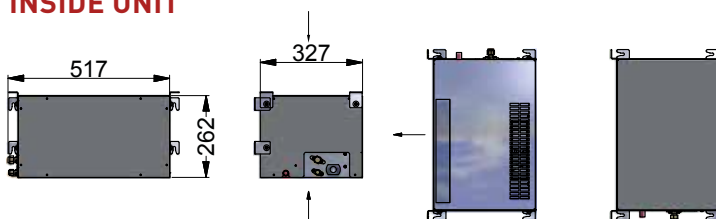
PRO / 4 / 8 PRELOADED

- 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
- 2 year guarantee

## OUTSIDE UNIT

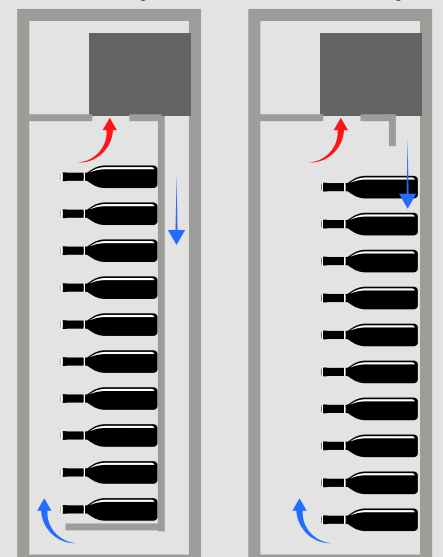


## INSIDE UNIT



## INSTALLATION DIAGRAM

With dividing walls      Without dividing walls





## WINE SP40 THE NEW GENERATION OF AIR CONDITIONERS FOR WINE CELLARS

The WineMaster® product range was designed to bring optimal air conditioning solutions to the wine cellar of your dreams. Thanks to constant temperature and humidity preservation, your wines can blossom all year long in a wine cellar under the best conditions, even in the event of extreme outside temperatures (-30°C to +40°C).

## EASY TO INSTALL, OPT FOR PRELOADED LINKING UP

The WineMaster® SP40 CA is available in three versions: the Split Pro which allows you to link things up over a maximum distance of 20 m and 10 m for differences in height or level, and two other models with flexible insulated preloaded lines, 4 m or 8 m long, so you can set them up with ease between inside and outside.



REFERENCE	SP40 CA PRO	PRELOADED	
		SP40 CA 4	SP40 CA 8
Air conditioning capacity*	Up to 40 m³	Up to 40 m³	Up to 40 m³
Cooling capacity (watt)	900	900	900
Heating capacity (watt)	500	500	500

CONDENSATION GROUP (EXTERNAL UNIT)			
Airflow rate	980 m³/h	980 m³/h	980 m³/h
Sound level	59db (1m)	59db (1m)	59db (1m)
	49db (5m)	49db (5m)	49db (5m)
Sound level featuring optional soundproofing box	49db (1m)	49db (1m)	49db (1m)
	39db (5m)	39db (5m)	39db (5m)
Weight	35 Kg	35 Kg	35 Kg
Dimensions H x W x D	316 x 633 x 360 mm	316 x 633 x 360 mm	316 x 633 x 360 mm
Electrical supply	230-240 V - 50Hz	230-240 V - 50Hz	230-240 V - 50Hz
Body color	RAL 7012	RAL 7012	RAL 7012
Coolant	R449 A	R449 A	R449 A
Secure pressure switch HP	●	●	●
Secure pressure switch BP	●	●	●
Pressure actuated speed controller	●	●	●
Oil separator	●	●	●
Check valve	●	●	●
Waterproof electrical box	●	●	●
Preloaded flue pipe with coolant		4 m	8 m
Refrigerant line	1/4 and 3/8		
Washable air filter	●	●	●
Heating belt	●	●	●

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

# A STORY OF LOVE AND TERROIR...

It is in the foothills of the Alsatian vineyards, where the wine route starts, that the WineMaster® story begins. Our attachment to terroir and our love of wine have always been the source of our thought process and creativity.

Ever since its inception in 1984, the skills and know-how of the men and women of WineMaster® have been at the heart of every step in the air conditioner making process.

Quality and detail are what motivate us, and we are proud of our products and their 100 % Alsatian design.

“ INNOVATION AND EXCELLENCE ARE  
WINEMASTER'S KEY VALUES. ”



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