

USER GUIDE



THROUGH-THE-WALL WINE CELLAR COOLING UNIT



WR2500

WINE-R COMPREHENSIVE USER GUIDE

Models: WR2500

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0. READ FIRST — ROOM REQUIREMENTS (MANDATORY)

- **Insulation & Vapor Barrier:** all walls and floors of the wine room must be insulated to R-20 or better, with a continuous, sealed vapor barrier. This applies to new builds and retrofits.
- **Glazing:** only double-pane, sealed (“thermos”) glass is acceptable. Single-pane or non-insulated glass is **not permitted** and will not fall under warranty.
- **Sizing reality:** if the heat load of your space exceeds the unit’s capacity (e.g., large volume, large glass areas, exterior exposures, poor insulation), the unit **will not reach low setpoints such as 12°C**. Oversizing the room—especially big, fully glazed show cellars—causes continuous run time, temperature drift, and condensation/leaks. Choose equipment by **heat-load calculation**, not by guesswork.

0.1 Refrigerant notice

- Units purchased **before 2025** are charged with **R-134a**.
- Units purchased **June 2025 onward** are charged with **R-290** (flammable; service by qualified technicians only).

If you are unsure which model you have, check the data label on the unit or contact support@wine-r.com

R-290 Safety (for units purchased June 2025 onward)



R-290 is flammable. Do not puncture, drill, or modify the unit. Do not store flammable materials near the unit. Keep the warm side well ventilated.

To confirm your refrigerant

Check the data label on the rear of the unit (visible from warm side). Look for "R-290" or "R-134a". Photograph the full label (including serial number) and email to support@wine-r.com if unsure.

0.2 Common room conditions that cause poor performance

#	Conditions	Actions
1	Leaky door: gaps or worn/missing gaskets/sweep admit warm, humid air continuously.	Install tight gaskets and a floor sweep; adjust latch/hinges.
2	Uninsulated slab/floor: concrete conducts heat and increases room load.	Add an insulated platform or thermal break; insulate from below if accessible.
3	Large glass areas: even doublepane sealed glass has lower Rvalue than insulated walls; big glass raises heat load.	Limit glass area; use doublepane sealed; manage sun/heat exposure; set realistic temperature targets.
4	Warmside air recirculation: hot exhaust is pulled back into the intake (small rooms, blocked airflow, closed closets).	Keep intake/exhaust paths open; ventilate the warm side so hot air is removed.
5	Warm side in a tight/unventilated cabinet: traps heat and causes poor cooling/shutdowns.	Do not enclose the warm side; if a cabinet is necessary, provide intake and exhaust openings and use a small fan; maintain clearances.

0.3 What this unit is for

Wine-R maintains **stable wine cellar temperatures**. It is **not a freezer**. If the room’s heat load exceeds unit capacity, low setpoints may not be achievable.

0.4 Typical symptoms when heat load is too high

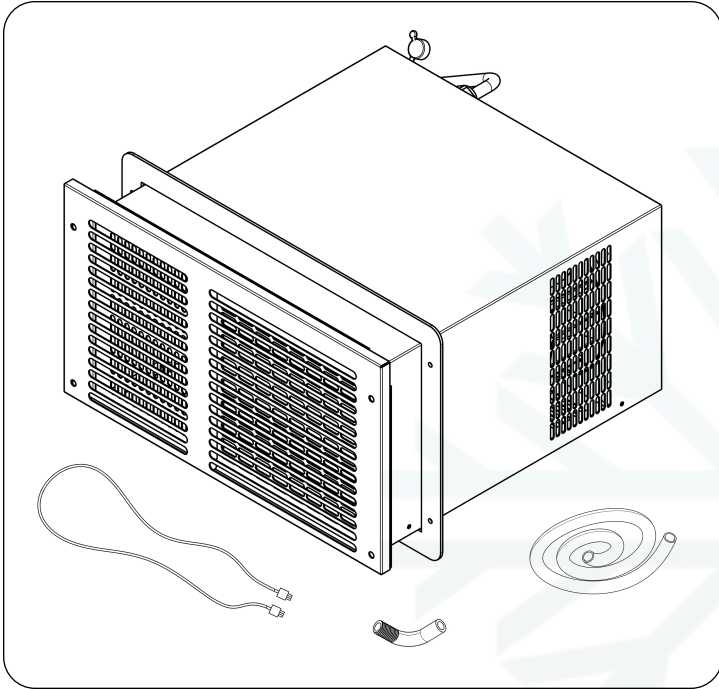
- Unit **runs continuously** and rarely cycles off.
- Temperature **drifts upward** and does not reach the setpoint.
- Condensation or small leaks appear.

Action: Improve room construction (sealing/insulation), use **doublepane sealed glass only**, and ensure strong **warmside ventilation** before assuming a unit issue.

I. WHAT'S IN THE BOX

I.1 Post-Delivery Inspection

- Inspect for shipping damage immediately.
- Photograph any damage
- Contact support@wine-r.com before installation.
- Do not install a damaged unit.



I.2 What's Included

- Cooling unit
- Wall control panel + cable (approx. 5ft)
- Mounting frame with screws
- Finishing grille (cold side) with screws
- Drain elbow, hose, and clamp
- User guide

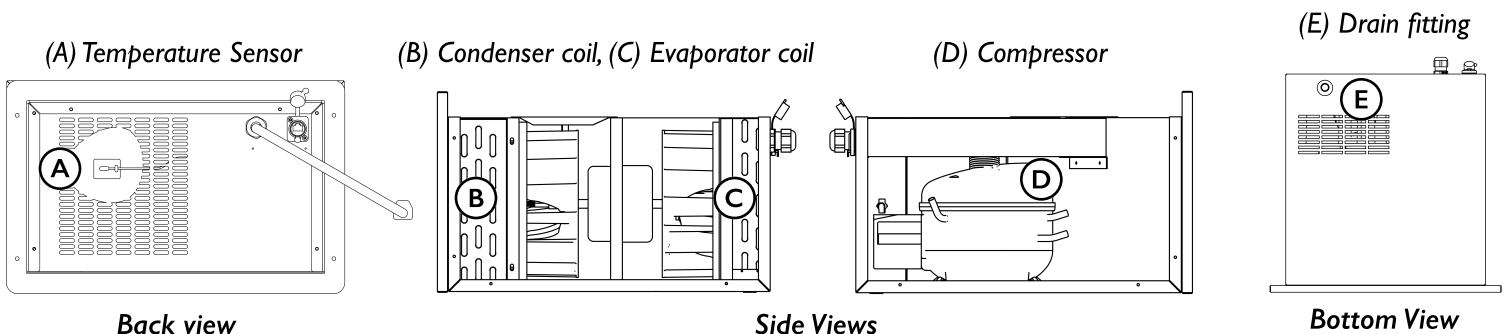
I.3 What's Not Included

- Framing lumber (e.g., 2×4 blocking)
- Wall fasteners
- Sealant (silicone/latex)
- Extra drain hose
- Condensate pump (if drain cannot slope continuously).

I.4 Key Components

- **Evaporator Coil:** Copper tubing, aluminum fins, cools cellar air.
- **Condenser Coil:** Rejects heat, protected by a washable filter.
- **Compressor:** Rotary, mounted on rubber pads for quiet operation.
- **Cabinet:** Galvanized steel, powder-coated for corrosion resistance.
- **Fans:** Dual centrifugal for consistent airflow.
- **Drain System:** Internal trap, ½" barbed fitting.
- **Controller:** Monitors temperature.

Understand your Wine-R WR2500 unit's layout for easier setup and maintenance



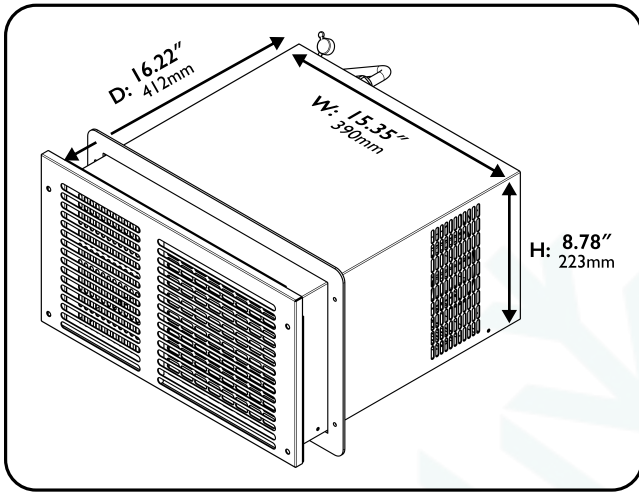
2. TECHNICAL QUICK FACTS (VWR2500)

Item	Value
Nominal cooling capacity	2,337 BTU/h (0.685 kW)
Airflow	~125 CFM (212.4 m ³ /h)
Compressor input	~250 W (≈1.25 A at 120 V)
Fan motor	~25 W (≈0.25 A at 120 V)
Voltage / frequency	115 V, 60 Hz, dedicated 15 A circuit
Thermostat range	10–25°C (50–77 °F)
Drain connection	3/8" ID hose (9.5mm) Some earlier units use 1/4" ID (6.3mm), check your label
Power cord length	~6 ft (1.83m)
Above-door cutout (W x H)	15 5/8" x 9 1/4" (397mm x 235mm)
Unit dimensions (W x D x H)	15.35" x 16.22" x 8.78" (390mm x 412mm x 223 mm)
Weight	~42 lb (19 kg)

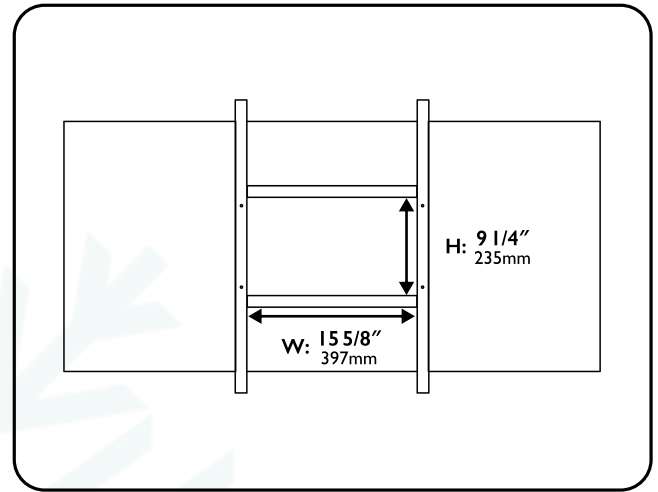
Note: Values above are nominal. Small variations exist between R-134a and R-290 generations.

2.1 Cutout Instructions

- **Clearance:** Keep intake and discharge areas unobstructed on both sides (cold & warm).
- **Warm-side ambient:** avoid extreme warm-side temperatures; provide ventilation to remove rejected heat.
- **Cold side clearance:** Minimum 12" in front of grille for airflow.
- **Warm side clearance:** Minimum 18" in front of exhaust; do not restrict.
- **Recommended warm side ambient:** 10–32°C (50–90°F) for optimal performance.



Dimensions of your new Wine-R WR2500



Dimensions of the above door cutout

3. HOW WINE-R WORKS

3.1 Overview

Wine-R is a **self-contained, through-the-wall** cooling unit. The **cold side** faces the wine room; the warm side rejects heat into an adjacent interior space. There is **no ducting** and **no outdoor installation**. Install **through an interior wall only**.

3.2 Airflow path (what the unit does with air)

- **Cold side (cellar):** the unit **draws cellar air**, cools it across the evaporator, and **returns cooled air** back into the room. Keep the coldside **intake and discharge** areas **clear**.
- **Warm side (ambient):** the unit **draws ambient air** across the condenser and exhausts warm air into the adjacent space. Provide **open airflow** on the warm side so exhaust heat **does not recirculate**.

* Consult **Section 5.6 - Recirculation** to visualize airflow paths.

3.3 Normal operation (what to expect)

- **Compressor start delay:** after powerup or a stop, the compressor waits briefly before restarting.
- **Cycling:** the unit **cycles on and off** to maintain the set temperature.
- **Warm exhaust:** the warm side will feel **warm** during operation; this is **normal** and indicates heat is being rejected.

3.4 Function limits (what the unit does not do)

- **Humidity control:** this model **does not control humidity**. **Cellar construction** (insulation, continuous vapour barrier, sealing) governs humidity. Use separate humidification/dehumidification if required.

4. SAFETY & POWER

- **Disconnect power** before installation or service. Use a **dedicated 115 V/60 Hz, 15A** circuit. Do not use extension cords or outlets controllable by a wall switch. Use surge protection (See the Wine-R safety list).
- Keep unit clear of **ovens, fireplaces, radiators** or other heat sources.
- The warm-side space must be able to **absorb and ventilate** rejected heat; **do not** install into a tight, closed cabinet unless it is actively ventilated.
- Verify power is dedicated and correct; no extension cords/switch-controlled outlets.
- Wear PPE (gloves, eye protection, dust mask) during cutting/handling.
- Maintain clearances; keep flammables away from the unit.
- Use two people to lift/position; prevent impact/puncture.
- Confirm drain routing is secure and leak-free.

4.1 Do not install here

- Exterior walls
- Sealed cavities
- Unventilated cabinets

4.2 R-290 warnings



Integrate the flammability reminder into site safety and service steps.

Service on R-290 units must be performed by a qualified refrigeration technician. Unauthorized service voids the warranty.

5. CELLAR CONSTRUCTION CHECKLIST

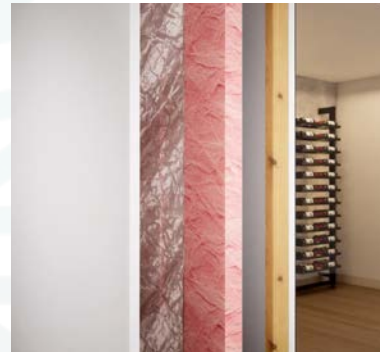
These items come straight from real service issues:

5.1 Envelope & sealing

- **R-20 minimum** on all sides and floor; vapor barrier continuous and sealed at corners, outlets, light boxes, and the door frame.
- Wine-room **ceiling drops/soffits** must fit the unit depth and allow service access (allow ~14" if building a soffit above a door).
- Door must be insulated with tight gaskets and a **sweep**.
- **Glass** must be **double-pane sealed** only; large, single-pane show walls are **not acceptable**. Even with double-pane, large glass areas drastically raise heat load
- **Floor/slab insulation**: Uninsulated concrete slabs are a common heat/moisture source. Walls and floors must be insulated to R-20 or higher with continuous vapour barrier.
- **Common leak points to seal**: Electrical outlets/switches, light fixtures/boxes, corners, door frame, pipe penetrations. Use acoustic sealant or expanding foam rated for vapour barrier.



Dual-pane Low-E ("thermos") glass



R-20 (RSI 3.5) or higher continuous insulation

5.2 Preparation (seal all leakage points)

- Outlets, light boxes, corners, door frame: seal gaps; list and check common leak points.

5.3 Pre-start inspection (10 checks before powering on)

1. Envelope penetrations **sealed** (outlets, switches, lighting, piping)
2. **Door gasket** continuous; **floor sweep** installed; latch/hinges adjusted
3. **Glass type doublepane** sealed; no singlepane anywhere
4. **Drain hose** connected firmly; **downhill slope** with **no sags/traps**
5. **Warmside ventilation** open; no recirculation paths
6. **Electrical outlet** dedicated; correct voltage/polarity; secure receptacle
7. Unit level; vibration minimized; no frame/trim contact
8. **Grille/frame screws** tight; grilles not touching woodwork
9. **Airflow paths** clear on **both** sides
10. No air infiltration detected (no noticeable air draft or visible light leakage)

5.4 Placement & ambient side

- Mount the unit **through an interior wall**; never through an exterior wall.
- Provide free air on the warm side so that warm exhaust **doesn't recirculate** back into the condenser intake.
- Avoid rooms where the warm-side temperature is routinely **extreme**.

5.5 Closets/cabinets (if used on the warm side)

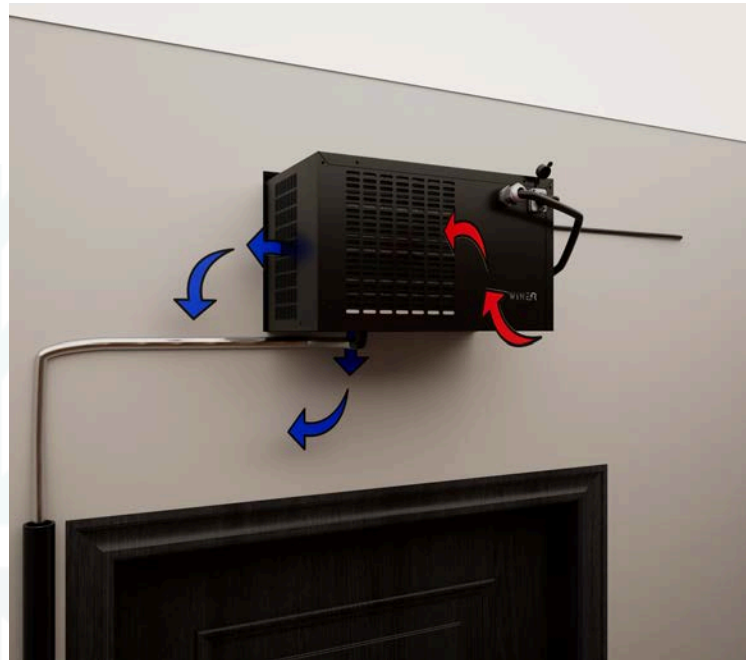
- Provide **vent area** and use **active ventilation** (intake + exhaust) if enclosed.
- Maintain **clearances**; do not obstruct condenser intake/exhaust.

5.6 Recirculation (symptoms & confirmation)

- **Symptoms:** hot enclosure, intake feels **nearly as warm** as exhaust, frequent cycling or trips.
- **Confirm:** compare intake vs exhaust temperature; add openings/forced ventilation until intake air is near room temperature.



Entrance from outside the wine cellar



Back of the WR2500 from inside the wine cellar

5.7 Sizing truth

- WR2500 nominal capacity is **2,337 BTU/h**.
- If the **calculated heat load** of your space is higher (big volume, big glazing, poor insulation, frequent door opens, warm-side recirculation), the system will **run continuously and may never achieve 12°C**. This is the number-one reason for “won’t cool” service calls.
- Do a heat-load calculation before purchase using our authorized [BTU Calculator](#).

6. TOOLS YOU’LL NEED

- | | | |
|-----------------------------------|----------------|--------------------------|
| • Pencil | • Tape | • Silicone/latex sealant |
| • Level | • Drill/driver | • Vacuum for cleanup |
| • Stud finder | • #2 Phillips | |
| • Drywall saw or oscillating tool | • Pliers | |

6.1 Safety Equipment

- | | | |
|----------|------------------|-------------|
| • Gloves | • Eye protection | • Dust mask |
|----------|------------------|-------------|

6.2 Structure warning

- If the wall is loadbearing, hire a professional.

7. INSTALLATION (ABOVE A DOOR OR IN-WALL)

7.1. Installation Instructions

Pre-test (recommended): power the unit on a level surface. After the built-in **start delay (~3 min)**, confirm cold air on the cellar side and warm air on the ambient side.

By installing this product, you acknowledge that you have read and agree to Wine-R's Terms of Sale and Warranty Terms, available at wine-r.com/warranty.

A. Choose the location

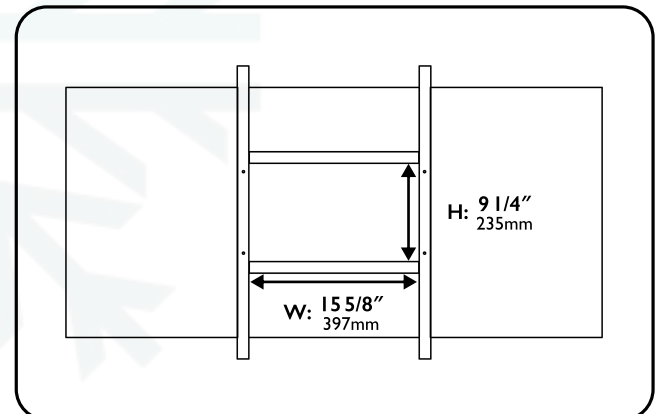
- Keep out of direct sun and away from heat sources. Ensure a nearby **115V, 15A** receptacle. If dropping a ceiling above a door, allow **~14"** minimum.



Keep away sunlight & from heat sources

B. Prepare & Cut

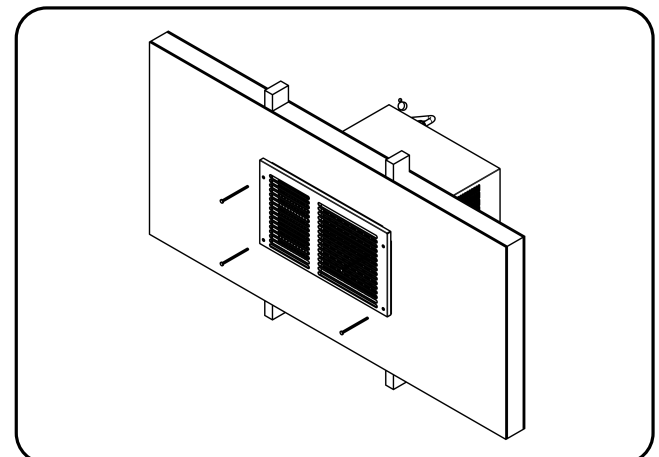
1. Trace the opening. For above-door installs, the Wine-R cutout is **15 5/8" (W) × 9 1/4" (H)**. Reinforce with 2×4 blocking as needed.
2. Cut the hole. Avoid all electrical/plumbing.
3. The unit fits walls 5.5–14" thick. For thicker walls, build a framed soffit or extension.
4. **Dry-fit** the unit to confirm clearance and support.



Side view of the opening on the wall

C. Mount the unit & grille

4. With 2 people, slide unit into the opening from the warm side.
5. Attach the **mounting frame** on the cold side and then fasten the **finishing grille**.

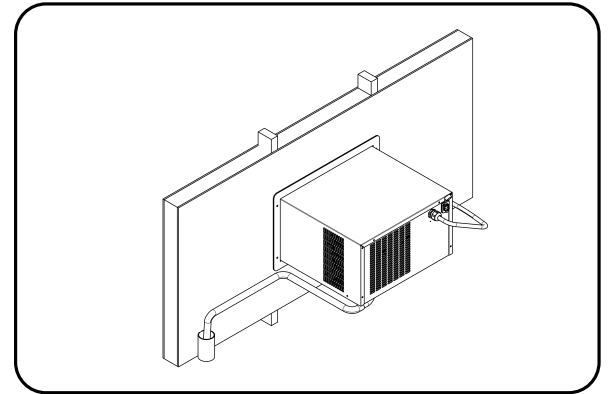


Fasten the finishing grille

D. Condensate drain (do not skip)

6. Thread the supplied elbow into the drain port under the unit (warm side). Push the drain hose fully onto the elbow and clamp it. Route to a drain with a **continuous downward slope**.

If you must extend the hose **beyond ~5 ft**, use a pro to ensure correct routing/venting, otherwise pooling and leaks may occur.



E. Seal & power

7. Seal the perimeter—inside and out—so **no air, light, or moisture** can bypass the chassis.
8. Plug into a **dedicated 115 V/60 Hz/15 A** outlet and wait at least 1 minute before first start.

Never install through exterior wall and never exhaust into a small sealed cavity; high head pressure and shutdown will result.

7.2 Wall-thickness guidance

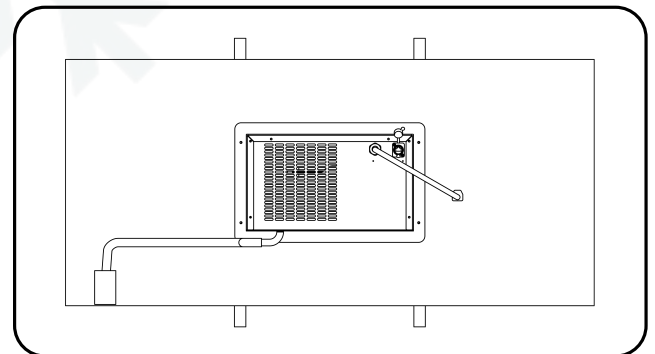
If the wall is **thicker than standard**, add appropriate **blocking/trim extensions** to keep the grille/frame flush and airflow unobstructed.

7.3 Post-install verification (before leaving the site)

1. Coldsides airflow present; grilles unobstructed
2. Warmside exhaust airflow present; heat moved away from intake
3. Drain flows (no pooling)
4. Perimeter seals continuous; no light/air leaks
5. Unit level; no vibration/contact with framing/trim

7.4 Drain routing notes

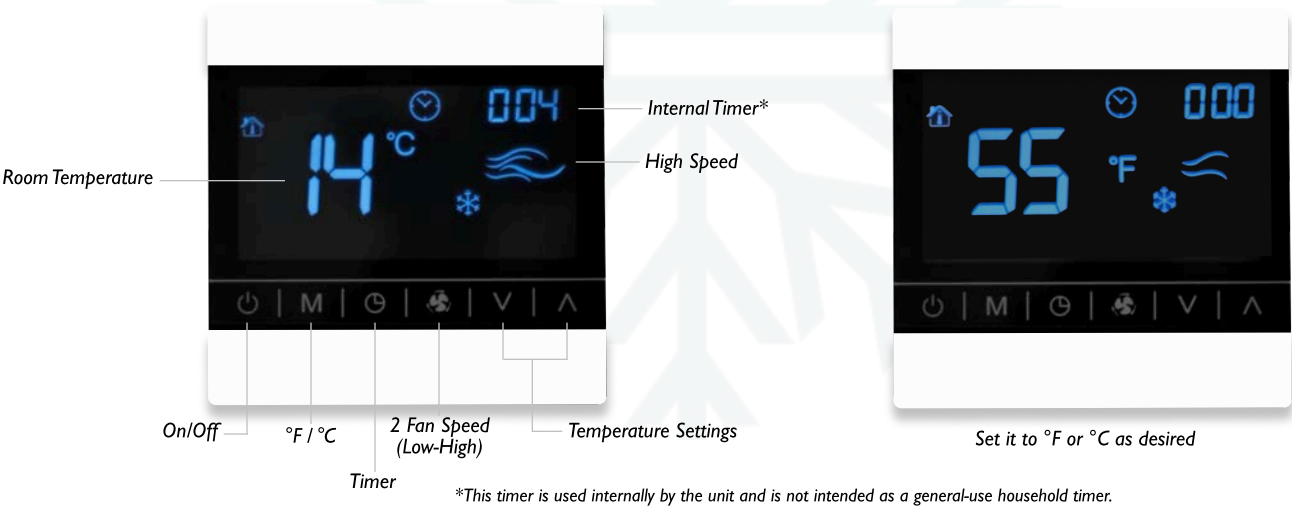
Maintain **continuous downhill slope**; **avoid traps/sags**; use a **condensate pump** if the run is long or must rise/loop.



8. START-UP & BASIC OPERATIONS

Front panel	Wall control basics
ON/OFF	Press once to start/stop
Set temperature	Use ▲/▼ to choose 10–25°C (50–77°F)
Clock & Timer	Available on the standard controller if required (sleep/auto-off)
Anti-short-cycle delay	~3 min after stop before the compressor can restart.
Defrost indicator “H5/HS”	This is automatic ; the unit pauses to clear ice and resumes (approximately once per 8 hours of runtime; ~1 hour typical). No action is required.

Navigate your controller with this intuitive layout



8.1 First week checks (daily)

- Compare setpoint vs actual
- Verify door seal
- Watch for condensation
- Adjust practices as needed.

8.2 Recommended wine storage set temperature

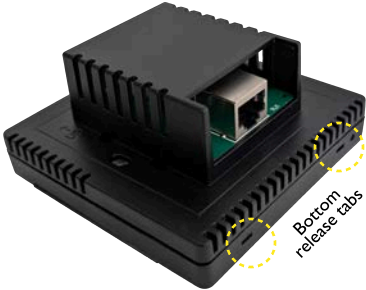
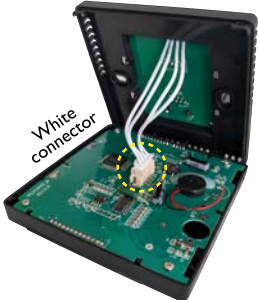
- Many owners set 12–14 °C; prioritize stable temperature.

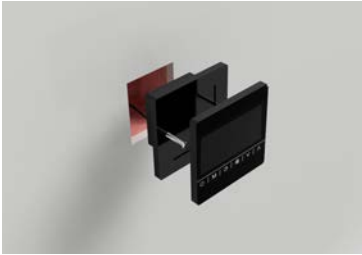
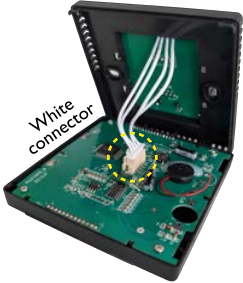
8.3 Controller legend

- If display is blank, check power/connections; perform a **safe reset** by disconnecting power, waiting one minute, and powering back on (avoid rapid powercycling).

8.4 Controller (Thermostat) – Mounting & Wiring Procedure

The wall controller communicates with the unit over the 50 ft cable supplied in the accessory kit. Follow the sequence below to route the cable, secure the back-plate, and reconnect the display.

Step	Action	Purpose
 Route the Ethernet cable first	Pull <u>the cable</u> from the unit to the planned controller location. Leave <u>at least 6 inches</u> of free slack beyond the wall box.	Ensures the cable is in place before the controller is fixed to the wall.
 Isolate power	<u>Switch OFF the dedicated breaker</u> for the cooling unit.	Prevents accidental short circuits.
 Separate the upper body	Hold the thermostat with one hand; <u>press the bottom release tabs</u> and gently pull the upper housing straight out. A flat ribbon (graphic-display) cable will appear.	Exposes the concealed screw points while protecting the display.
 Disconnect the ribbon cable	<u>Grasp the white connector</u>—not the wires—and pull it vertically from the socket on the back-plate. Set the display module aside on a lint-free cloth.	Prevents twisting the ribbon while you work.

Step	Action	Purpose
 Connect wiring	<u>Insert the plug into the RJ45 port</u> on the control board.	Establishes both power and data links.
 Mount the back-plate	Position the plate 1.5 m ± 100 mm (5 ft ± 4 in) above the cellar floor. Drive the two hidden 6 × 25 mm screws <u>through the 2 slots</u> into the wall anchors or junction box. Confirm with a level.	Provides a stable, level platform for accurate sensing.
 Re-attach connector & upper housing	<u>Re-insert the white connector</u> (stripe to Pin 1), align the top hooks, and press until the housing clicks back in place.	Restores the display connection and seals the enclosure.
 Restore power & test	<u>Turn the breaker ON</u>. The screen should illuminate within 5 sec. Use ▲ / ▼ to set the target temperature.	Confirms successful installation.

8.5 Quick checks

- Controller sits level and flush—no wires trapped.
- Ethernet connector is fully seated (listen for the click).
- Ribbon cable lies flat; no torsion.
- Display powers up without error codes.

If the controller does not start or displays “E1”, re-check the Ethernet and ribbon connections before calling support.

9. ROUTINE MAINTENANCE

9.1 Monthly (or more often in dusty space)

- Vacuum the condenser and evaporator coil faces (behind the grilles) with a brush attachment.
- Wipe grilles and cabinet. Do not use harsh cleaners or abrasives. Use mild soap and water only. (See cleaning/ maintenance section for do’s and don’ts.)

9.2 Every 6 months

- Deep clean coils and confirm the drain flows freely, ensuring the unit is powered off and using only non-abrasive tools that will not deform the fins or otherwise damage the equipment.
- Inspect screws, frame, and seals. Re-seal any gaps.

9.3 Storage / Long idle periods

- Unplug the unit if not used for an extended time.

9.4 Cleaning do’s & don’ts

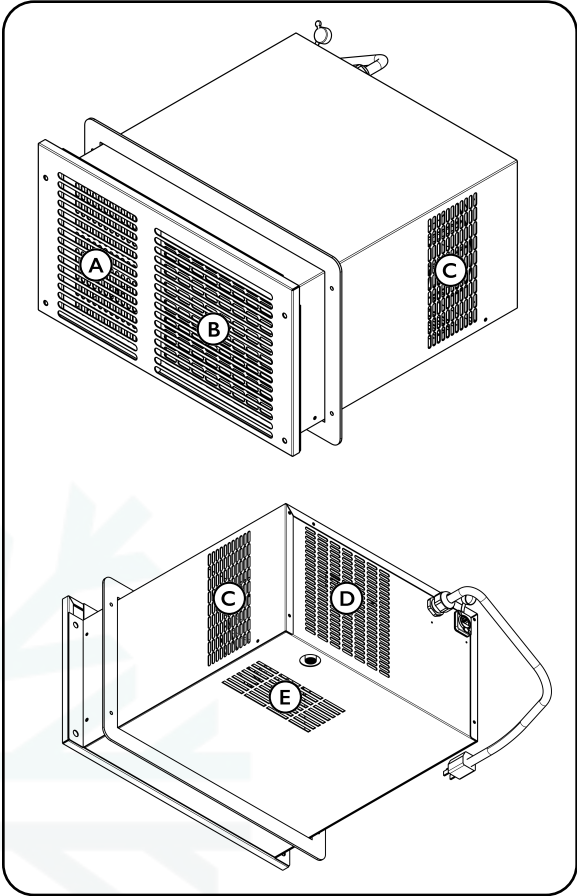
- Do:
 - Disconnect power
 - Brush + vacuum at grilles
 - Mild soap/water on cabinet
- Don’t:
 - Use corrosives
 - Spray into electrical parts
 - Do not pressure wash

9.5 Symptoms of dirty coils

- Icing
- Reduced airflow
- Longer run times
- Warmer warmside grille.

9.6 Maintenance log

Date	Task	Observations
	Filter cleaned	
	Drain flushed	
	Coils vacuumed	



Deep clean coils and confirm the drain flows freely.

10. TROUBLESHOOTING & FAQ

#	Question	Answer
Q1	The unit runs but won't reach 12°C	This means the heat load exceeds 2,337 BTU/h. Common causes: • R-value below 20 • Uninsulated slab • Leaky door • Too much glass • Exterior exposures, • Frequent door opening • Warm-side recirculation • Closed cabinet trapping condenser heat. Reduce the load (seal, insulate, ventilate warm side) or use a larger/split system
Q2	Water under the unit / dripping near screws	Most leaks are drain routing or infiltration problems: • Verify the elbow is tight and the hose slopes down with no sags. • If your run is >5 ft, a pro install is required (venting and routing). • Fix envelope issues (poor vapor barrier, door left ajar, single-pane glass) that push humidity into the room.
Q3	Display shows "DF" or "dF"	Normal defrost cycle. It clears ice and resumes its operations. No user action required.
Q4	The unit stopped after a power outage and didn't restart immediately.	This is the compressor protection delay (~3 min). Wait; do not power-cycle rapidly.
Q5	Ice on the evaporator / reduced airflow	Usually blocked airflow or a very humid room. Clean both coil faces and grilles; keep bottles and racks from obstructing the cold-side grille; confirm the door seals; allow the unit to fully defrost (turn OFF for 1–2 hours).
Q6	Can I put the warm side in a closet?	Only if the closet is actively ventilated to remove the rejected heat. Otherwise the condenser will recirculate hot air and trip protections. Through-the-wall units are designed for interior-wall installations with adequate ambient airflow.
Q7	Does Wine-R control humidity?	No. This model controls temperature only. Target cellar humidity (often 55–70%) must be achieved by good construction (R-20+ vapor barrier) and, if needed, a separate humidifier/dehumidifier .
Q8	Noise/vibration	Re-check that the frame is tight and the unit is level . Verify the unit is not touching framing or trim. Vibration often comes from loose screws or a grille contacting woodwork
Q9	Alarm mode	If the controller enters alarm , disconnect power and investigate airflow, drain, and room conditions. Ensure no flammables are stored near the unit.

#	Question	Answer
Q10	Unit is dead / display off / breaker trips / fan only	Quick checks: • Dedicated outlet; no extension cords/switch controlled outlets • Check breaker and receptacle • Ensure warmside air isn't trapped; open the space or add ventilation • Verify drain isn't flooding the enclosure • Reseat controller connections; inspect for loose wiring

10.1 Before contacting support - Include

- **Photos:**
 - Data label
 - Coldsides installation
 - Warm side installation
 - Drain routing
 - Controller display
- **Measurements:**
 - Cellar setpoint & actual temperature
 - Warm side ambient
 - Glass area/type
 - Door seal check result

II. WINE-R WR2500 LIMITED WARRANTY

Wine-R offers a limited 2-year parts-only warranty to the original purchaser, valid in Canada and the United States. This warranty covers the replacement of any component that fails during normal use within two years of the original purchase date.

II.1 This warranty does not cover

- Labor, diagnosis, service calls, or technician fees of any kind
- Removal, reinstallation, or costs related to accessing the unit
- Shipping or transportation arranged by the owner
- Damage from improper installation, poor insulation, oversized or unsealed rooms
- Use of extension cords, switch-controlled outlets, or non-dedicated circuits
- Damage from shipping, transportation, fire, or water
- Cosmetic wear, accidental damage, or modifications to the unit
- Issues caused by use outside the published Installation & Care guide
- Mold, mildew, or moisture damage resulting from improper room construction
- Commercial use
- Service performed by anyone other than Wine-R or a Wine-R authorized technician

II.2 Warranty conditions

- Warranty is non-transferable. Coverage applies to the original purchaser only.
- Warranty registration at wine-r.com/warranty is required within 30 days of purchase to activate coverage.
- Any defect must be reported in writing within 15 days of discovery.
- Shipping damage must be reported with photos within 48 hours of delivery.

II.3 Limitation of liability

Wine-R's maximum liability under this warranty shall not exceed the original purchase price of the product. Wine-R is not responsible for any incidental, consequential, special, or indirect damages, including but not limited to loss or damage to wine, water damage to property, loss of use, or costs incurred by the owner for installation, removal, or third-party services. This limitation applies whether the claim is based on warranty, contract, or any other legal theory. Some provinces or states do not allow the exclusion of incidental or consequential damages, so the above limitation may not apply to you.

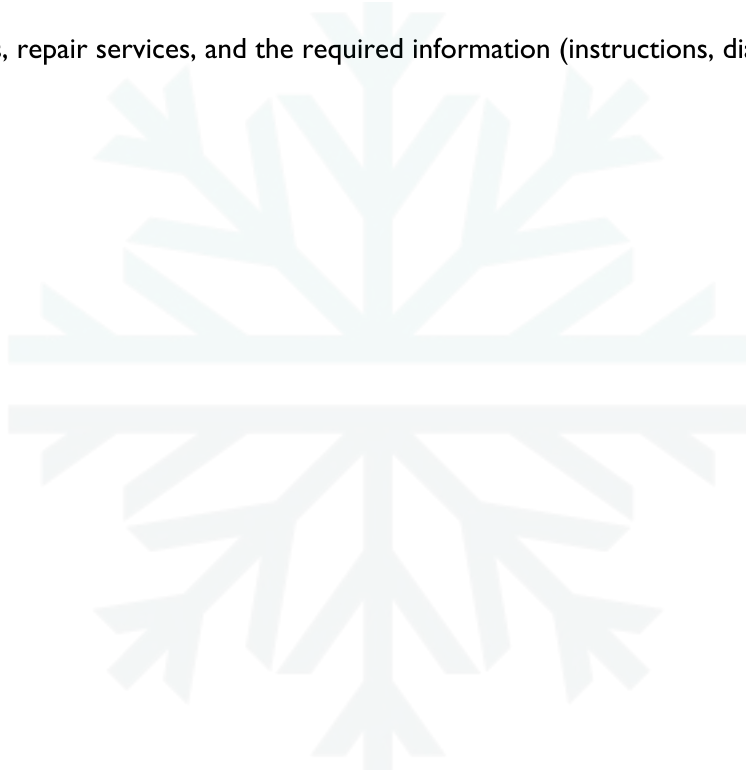
The owner is responsible for ensuring the unit is accessible for any warranty service, including removal from the wall if required.

12. OWNER RESPONSABILITIES (TO KEEP YOUR WARRANTY VALID)

- Install to **R-20** minimum with continuous vapor barrier; seal all penetrations.
- **Use only double-pane sealed glass**; avoid large fully glazed rooms unless sized by heat-load.
- Provide **ventilation** on the warm side; never exterior-wall mount.
- Use a **dedicated** 115 V/60 Hz/15 A outlet; **no extension cords**.
- Complete **monthly** coil cleaning; maintain the **drain**.
- Monitor conditions daily during the first week after start-up.
- Keep warmside ventilation as an ongoing responsibility.
- Register the unit at wine-r.com/warranty within 30 days of purchase to activate warranty coverage.
- Report any shipping damage with photos within 48 hours of delivery.

13. PARTS & REPAIR

For this item, replacement parts, repair services, and the required information (instructions, diagrams) are available within a reasonable timeframe.



14. AT-A-GLANCE: WHY PROBLEMS HAPPEN (AND HOW THIS PREVENTS THEM)

From recent service calls we analyzed, the most common issues were the following:

#	Question	Answer
1	Temperature not reached / continuous running	Room heat-load too high (large glass or poor insulation), warm-side recirculation, door leakage
2	Condensation / leaks	Long/flat drain runs, hose not clamped, poor vapor barrier, single-pane glass driving humidity into the room.
3	Icing / Low airflow	Blocked grilles, dust-loaded coils, racks pushed tight to grille
4	Misunderstood “H5/HS”	Normal defrost

Each of these failure modes is explicitly addressed in Sections 5, 7, 8, and 10 above.

Final reminders

- Build tight (R-20 everywhere), seal everything, double-pane only, ventilate the warm side.
- Select equipment based on a calculated heat load. Oversized rooms or large glass areas may prevent the unit from reaching 12 °C.

15. CONTACT INFORMATION

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Email: support@wine-r.com
Website: <https://www.wine-r.com>

16. APPENDIX

- **Safety & preparation** (power, no extension cords, surge protection, sealing the room, checking the outlet, avoiding heat sources).
- **Room prep** (R-20, sealing leaks at outlets/switches/door frame, floor insulation, location of outlet).
- **Install steps** (two-person lift, above-door opening 15 5/8" × 9 1/4", support framing, grille mounting, drain routing including >5 ft rule).
- **Start-up & control** (ON/OFF, setpoint 50–77 °F, clock/timer, H5 defrost behavior).
- **Maintenance** (monthly cleaning, coil care every 6 months, safe cleaners, two-person handling, long-term unplug).
- **Through-the-wall best practices** (interior-wall mounting, warm-side airflow/ducting cautions used here as general industry guidance).

