

# CARYSIL

**Sommelier & Sommelier Red Boost**

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| Design & Installation Guide



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# 1 Intro to Sommelier

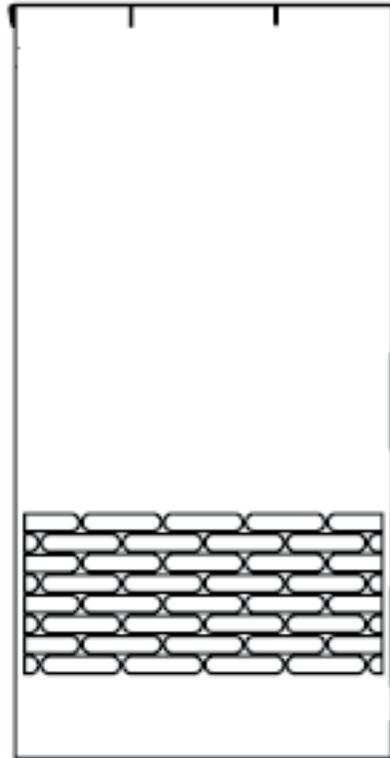
Sommelier was designed so you can enjoy that first perfectly chilled sip from the whole bottle.

From morning to night, water to wine, Sommelier keeps drinks chilled and every sip at the Perfect temperature. It can be integrated into any surface, and comes with the choice of three styles: Curved, Flush or Undermount.

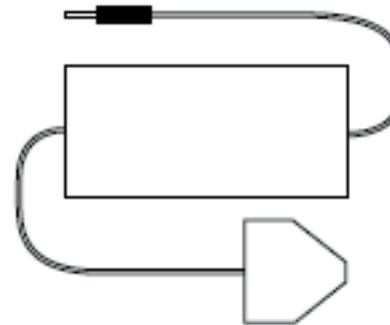


## 2 Inside the box

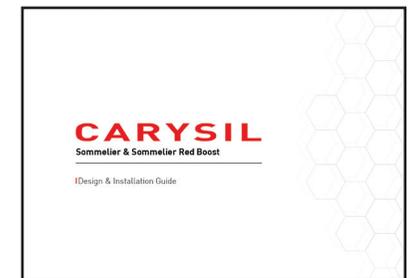
### 2.1 Base Unit Box:



Sommelier or  
Sommelier Red Boost



Power Adapter



User Guide

**2.2** Crown Box: Curved



Curved Crown



Rubber Mat

**2.3** Crown Box: Flush



Flush Crown



Rubber Mat

**2.4** Crown Box: Undermount



Undermount Crown



Rubber Mat



Locking ring attachment  
to align template



Screws



Alignment template



Gasket

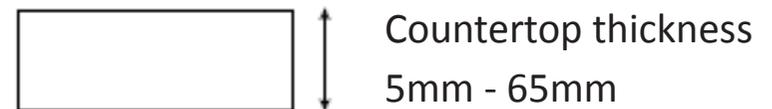
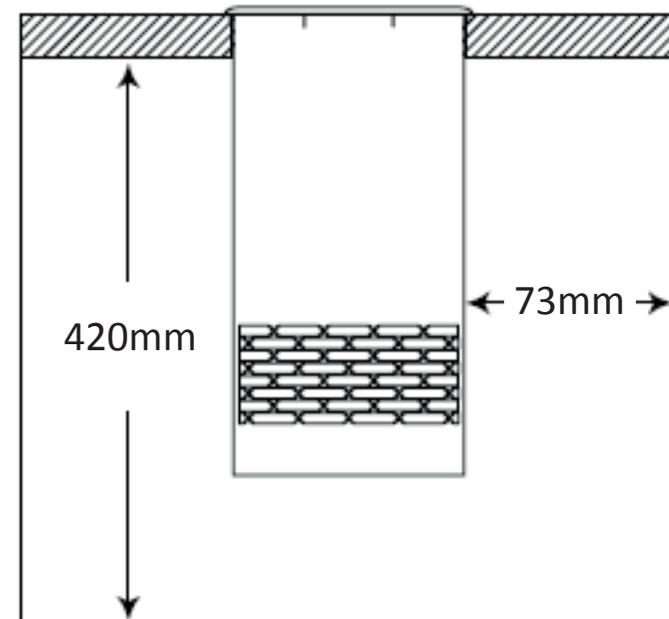
## 3 Design Allowance

When designing with Sommelier, all that is required is the specification of a hole, an accessible power socket and, depending on the size of the void, a small vent to allow good airflow.

### 3.1 Minimum Allowances

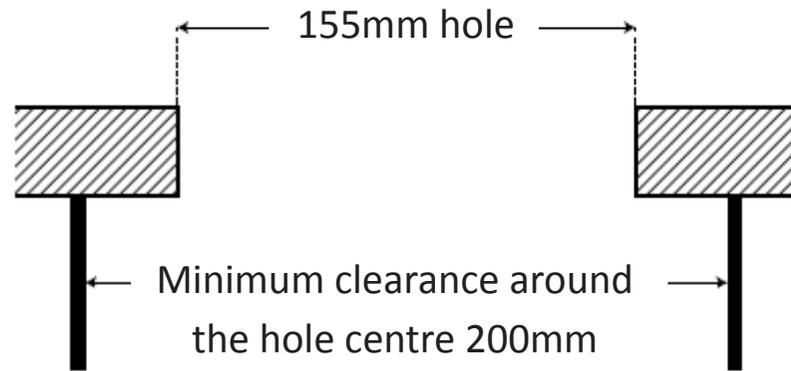
Ensure that the void has a minimal internal height of 420mm and the Sommelier unit is at least 73mm away from the internal walls.

If installing multiple curved or flush Sommelier Units into one void, ensure that the centre points of each hole are at least 200mm apart.



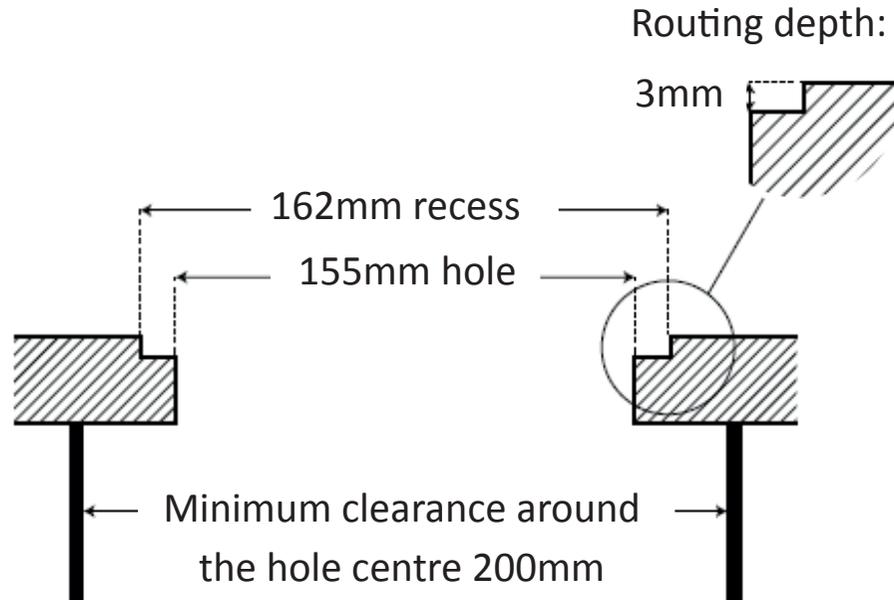
### 3.1 Minimum Allowances

A 155mm hole can be created using CNC or water jet cutting or, if appropriate to the surface material using a router and jig.



### 3.2 Hole Specification: Flush

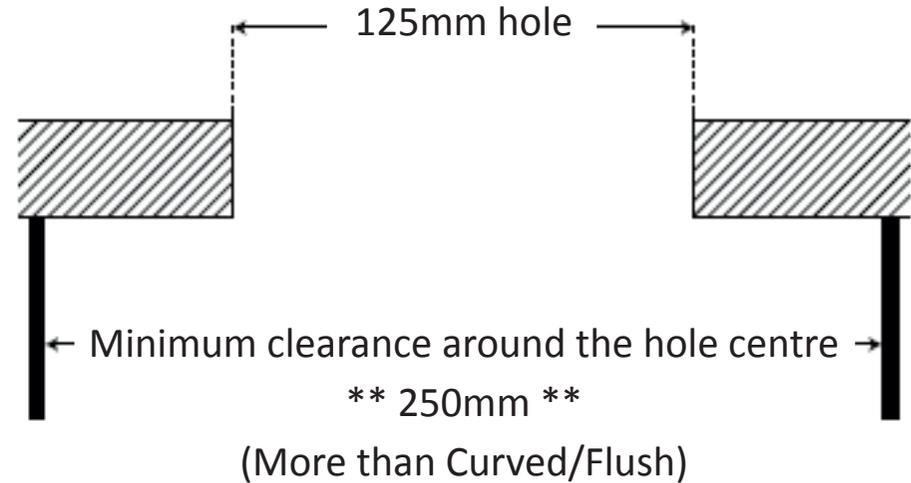
Due to the required recess, the hole for a flush Sommelier should be cut by fabricators only.



### 3.4 Hole Specification: Undermount

A 125mm hole can be created using CNC or water jet cutting or router.

**Please note: hole is smaller than Curved/Flush**



### 3.5 Marine Applications

If designing Sommelier into a yacht or marine environment:

- Install in cabin and keep dry
- Keep away from chlorinated water, such as hot tubs and swimming pools
- Sommelier is designed to withstand 15 volts DC for short periods of time, as is common when many vessels start up.

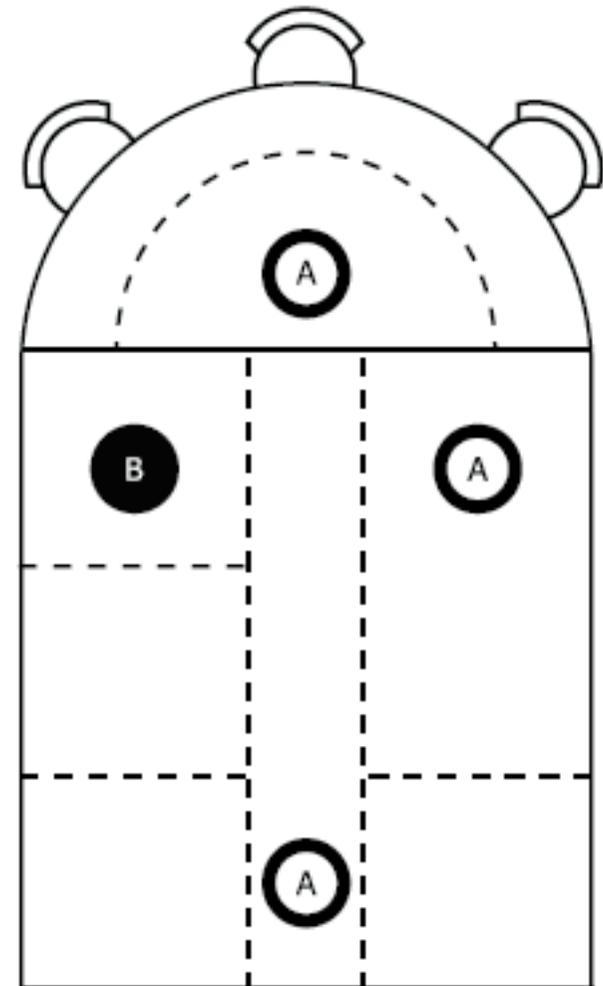


## 4 Ventilation

We advise that a small vent is included in all installations, to allow sufficient airflow to the Sommelier base unit. Be aware if the ambient air around the Sommelier is above 32°C, the unit will not function as intended and shutdown.

If ventilation isn't possible, there are larger voids which don't require it. see below for details.  
If ventilation isn't possible on a smaller void, we recommend not to install Sommelier in that location.

-  *Ventilation is not required when Sommelier is installed into a void with a volume greater than 0.13m<sup>3</sup>*
-  *A small vent is required when Sommelier is installed into a void with a volume smaller than 0.13m<sup>3</sup>*



## Install Considerations

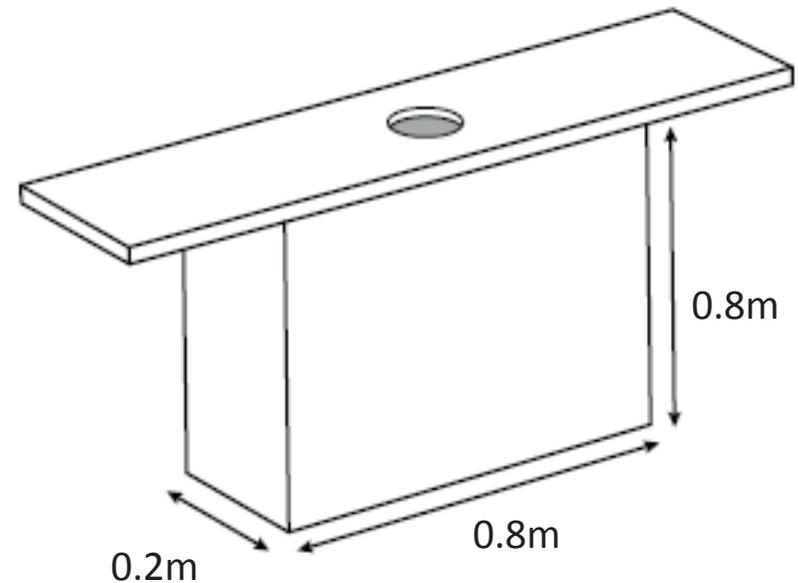
- Ensure Sommelier is not installed in a close proximity to an appliance that generates heat
- Ensure the base and sides of the Sommelier are not obstructed
- Ensure the base and sides of the Sommelier are not located in an area where they are vulnerable to damage or obstruction.

### 4.1 Example A - Non-Vented Install

Voids that are greater than 0.13m<sup>3</sup> do not require ventilation when a single Sommelier is installed.

If installing multiple Sommelier into a single void, ensure the void allows for at least 0.128m<sup>3</sup> per Sommelier Base unit, otherwise ventilation will be required.

This example would not require ventilation:  
 $0.2\text{m} \times 0.8\text{m} \times 0.8\text{m} = 0.128\text{m}^3$

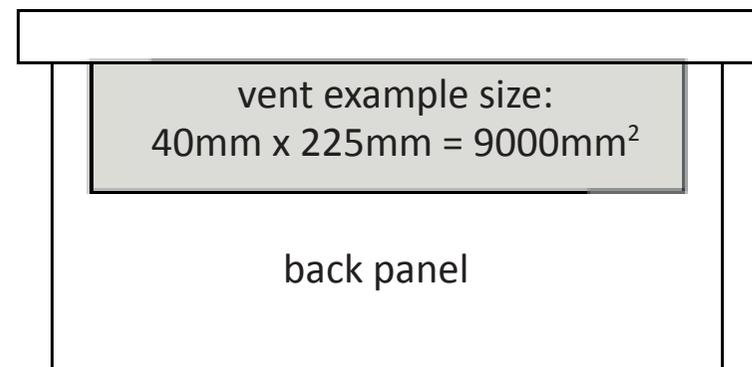
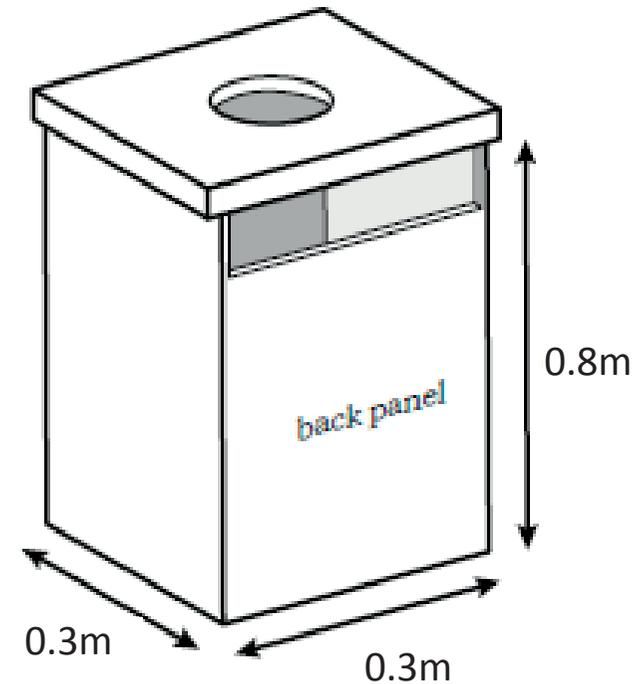


## 4.2 Example B - Vented Install

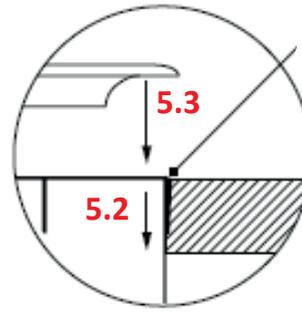
Voids that are less than  $0.13\text{m}^3$  require a small vent into another void or into ambient air to allow for better airflow circulation.

The vent should have an area of at least  $9000\text{mm}^2$  and is usually best placed in the back panel.

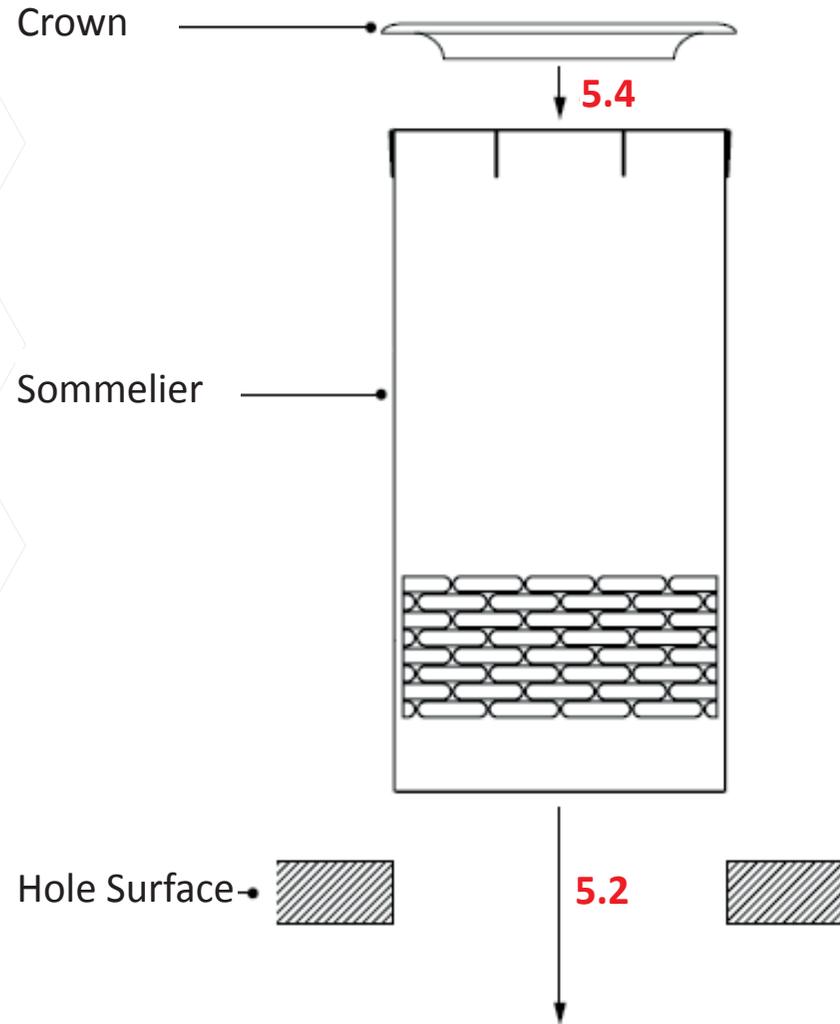
This example would require a vent:  
 $0.3\text{m} \times 0.3\text{m} \times 0.8\text{m} = 0.072\text{m}^3$



# 5 Install: Curved



Silicone Sealant  
(Between base unit edge,  
work surface & crown)



**Always place the Crown onto the Sommelier unit before plugging into mains power. If not, the touch controls will not calibrate and it will not function correctly.**

### **5.1** Cut Hole & Vent:

- For Hole Cutting—**See section 3.2**
- For ventilation—**See section 4.2**

### **5.2** Insert Sommelier:

- Carefully lift the Sommelier from the box using two hands and lower slowly into the hole. Push down evenly to secure the unit in place
- There is a black circular seal on the base unit top where the Crown will sit. Do not remove this seal.

### **5.3** Seal Surface & Crown:

- Before locating the Crown onto the Sommelier unit, place a line of silicone where the base unit meets the worksurface and where the Crown edge will sit.

### **5.4** Attach Crown:

- Quickly locate the Crown onto the Sommelier and push down evenly.
- Wipe away any excess silicone, taking care not to scratch the Crown surface.
- Always ensure the Crown is attached before plugging into the mains.

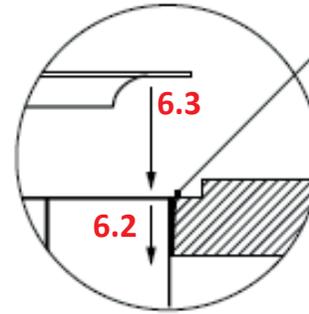
### 5.5 Insert Rubber Mat:

- Remove the protective film from the Crown.

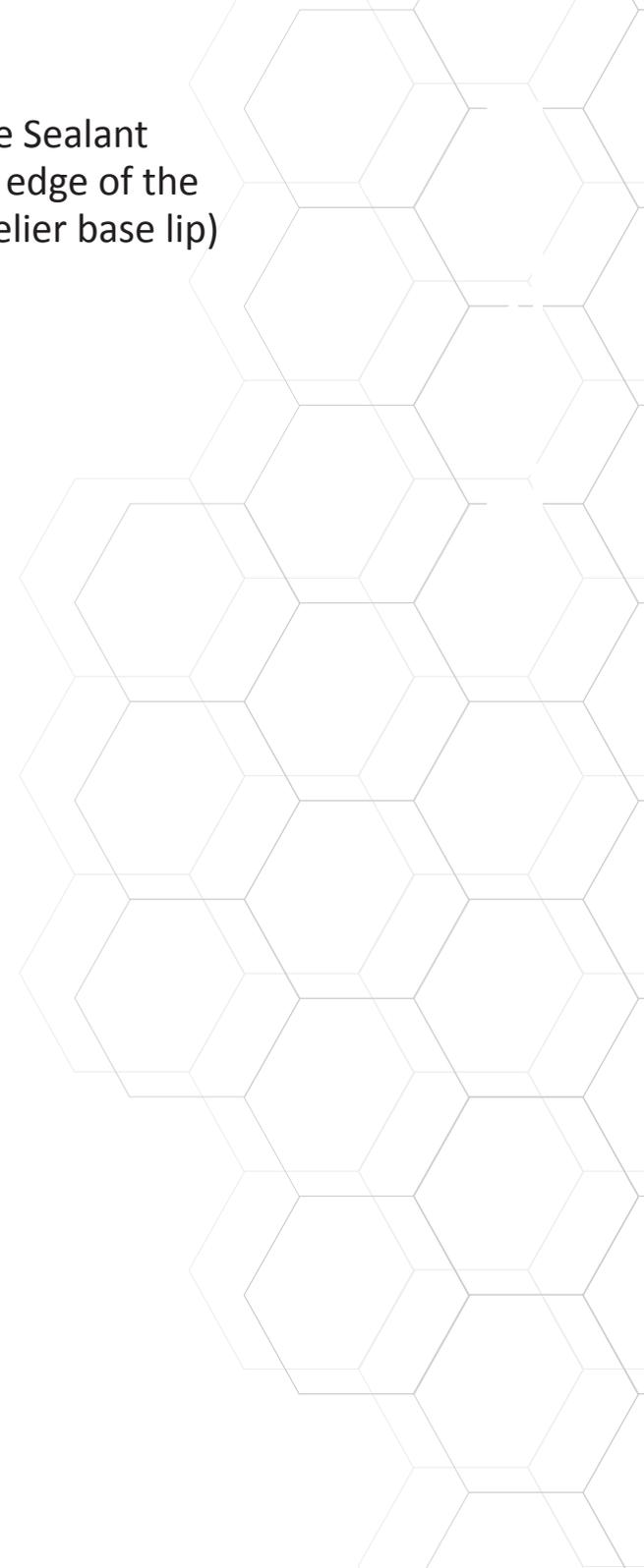
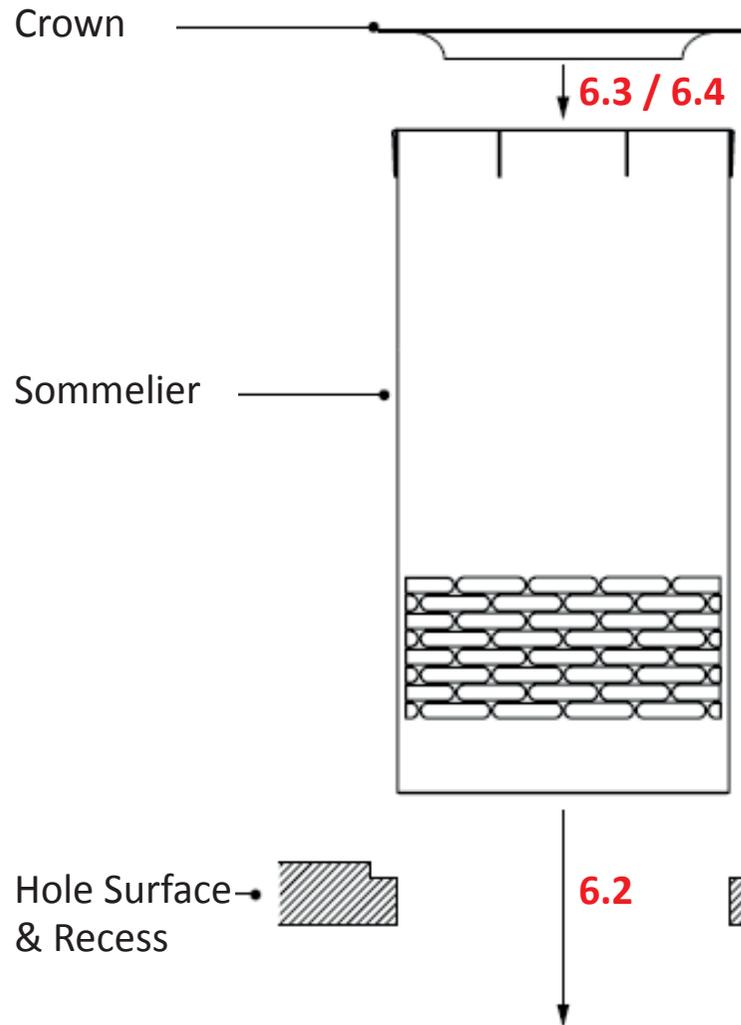
### 5.6 Power Up:

- The power pack generates a small amount of heat, so place as far away from the Sommelier as the installation and cable allows.
- Ensure the power pack is not near a surface that might be subject to liquids, Best practice is to mount onto the carcass wall.
- Plug in power supply. **See section 8** for testing instructions.

# 6 Install: Flush



Silicone Sealant  
(at the edge of the  
Sommelier base lip)



**Always place the Crown onto the Sommelier unit before plugging into mains power. If not, the touch controls will not calibrate and it will not function correctly.**

## **6.1** Cut Hole, Recess & Vent:

- For Hole & Recess Cutting—**See section 3.3**
- For ventilation—**See section 4.2**

## **6.2** Align & Lower:

- Carefully lift the Sommelier from the box using two hands and lower slowly into the hole. Push down evenly to secure the unit in place
  
- There is a black circular seal on the base unit top where the Crown will sit. Do not remove this seal.

## **6.3** Seal Surface & Crown:

- Before locating the Crown onto the Sommelier unit, place a bead of silicone at the edge of the unit lip.

## **6.4** Attach Crown:

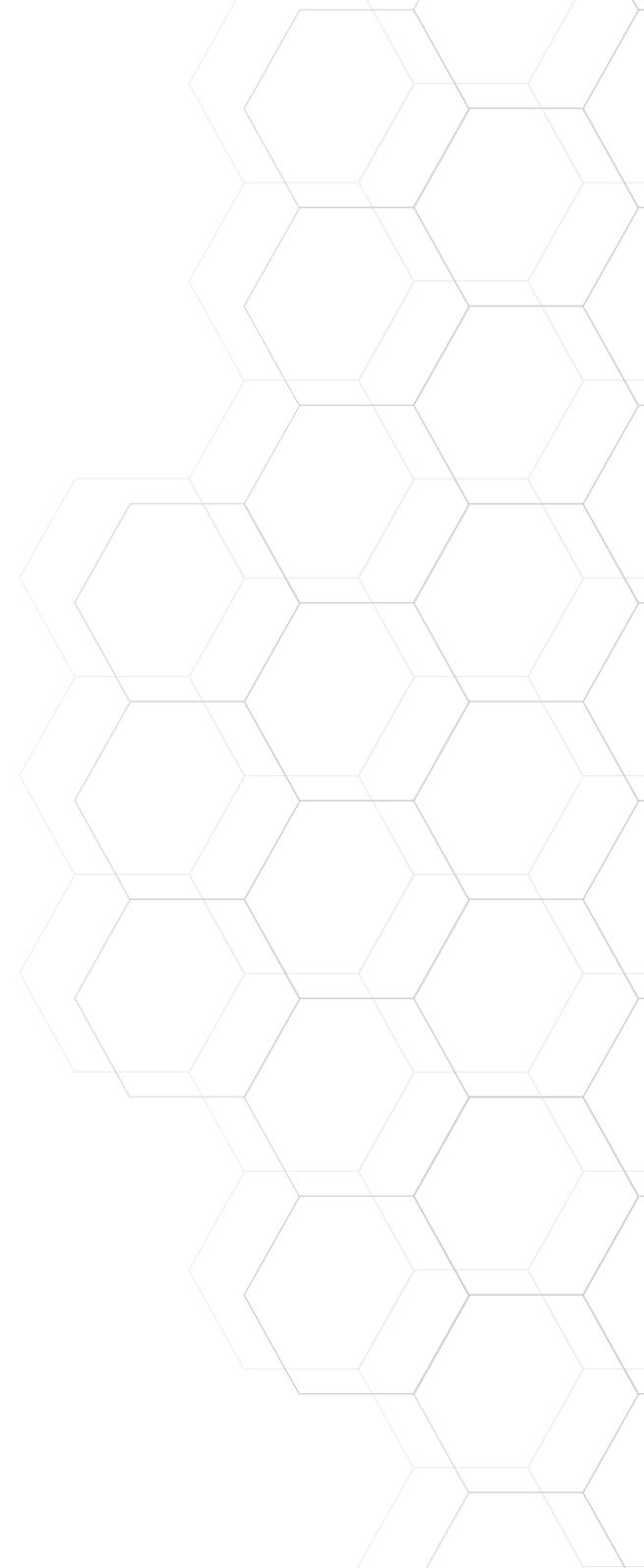
- Quickly locate the Crown onto the Sommelier and push down evenly to attach the magnets.
  
- Wipe away any excess silicone, taking care not to scratch the Crown surface.
  
- Always ensure the Crown is attached before plugging into the mains.

## 6.5 Insert Rubber Mat:

- Remove the protective film from the Crown.

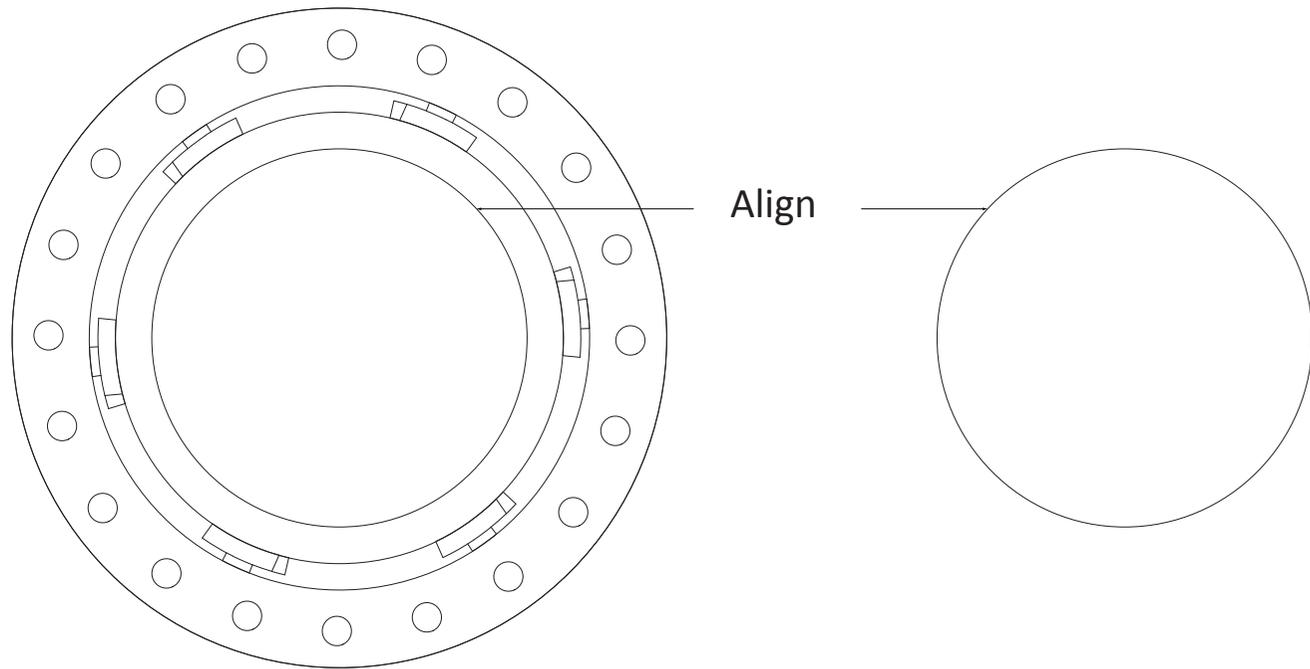
## 6.6 Power Up:

- The power pack generates a small amount of heat, so place as far away from the Sommelier as the installation and cable allows.
- Ensure the power pack is not near a surface that might be subject to liquids, Best practice is to mount onto the carcass wall.
- Plug in power supply. **See section 8** for testing instructions.



# 7 Install: Undermount

Align Locking Ring with worktop hole,  
see reference 7.2



Locking Ring attached  
to Alignment Template

Worktop hole

### Please Note:

- The Undermount Sommelier is attached to the underside of the worktop, unlike the Flush or Curved styles where the Crown sits on top.
- For ease of catering the Sommelier with the hole, where possible we recommend fixing the locking ring to the underside of the work top

### Undermount Lid:

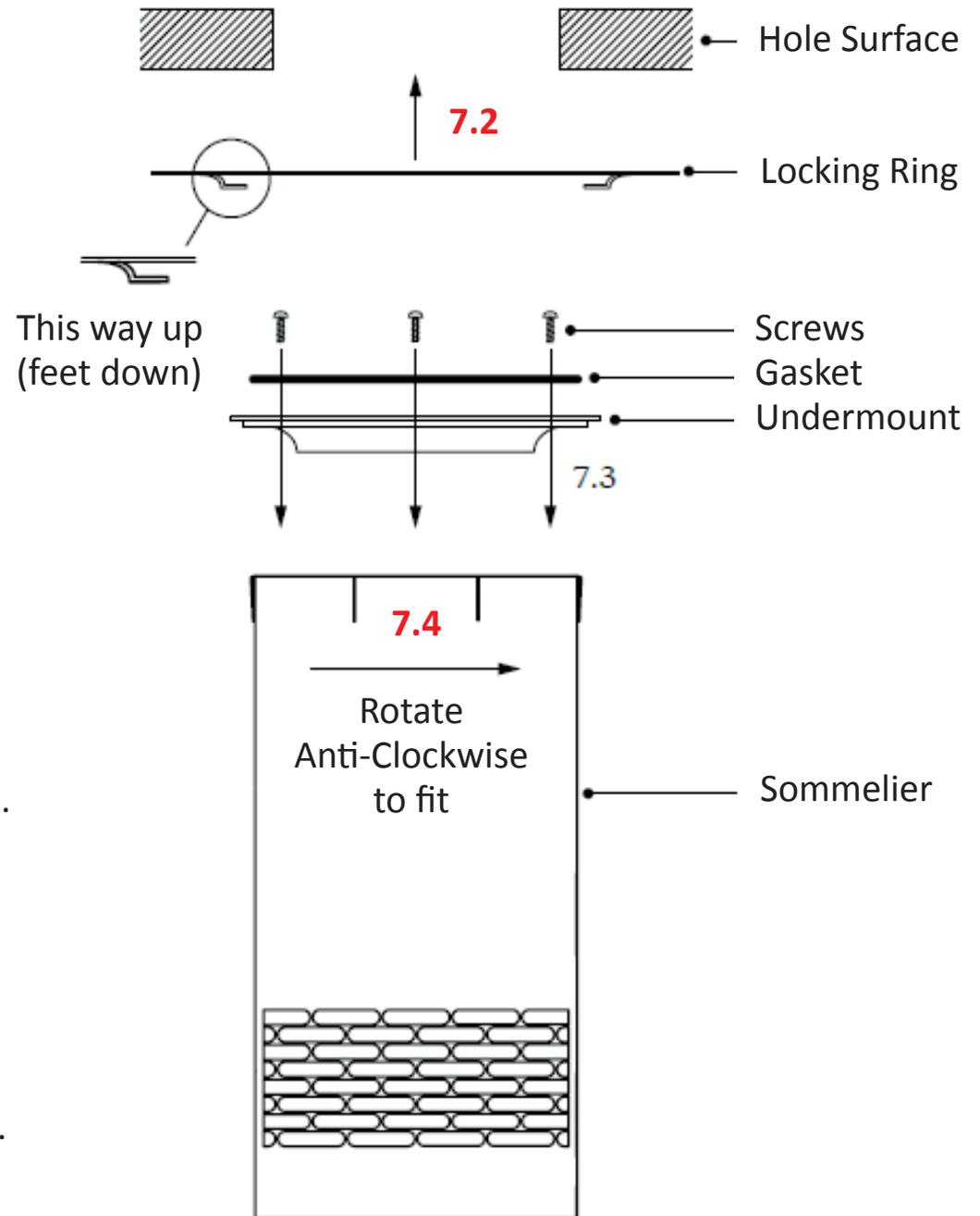
- With the undermount, it is possible for a lid to be fabricated and placed in the hole, above the Sommelier Crown.
- The lid needs to be specific to the worktop and material being used, and must have a method for removal before placing in the Sommelier. Please discuss with your fabricator or designer
- We recommend the lid diameter be 121mm
- The lid must have a protective base such as rubber feet to prevent scratches to the Crown surface.

### 7.1 Cut Hole, Recess & Vent:

- For hole cutting: **See section 3.4**
- For recess instructions: **See section 3.3**
- For vented installations: **See section 4.2**

### 7.2 Attach Locking Ring To Work Surface:

- Locking ring comes with the alignment template already attached
- Place epoxy on top side of locking ring or screws for wooden work surfaces
- Use alignment template to centre with hole.
- Hold locking ring in place with G clamps, being careful not to damage surface or ring feet.
- Once the epoxy has dried, discard template.



### 7.3 Attach Crown:

- Attach Crown and gasket to Sommelier using screws provided.
- Lightly lubricate the top side of gasket with washing up liquid.

### 7.4 Twist Sommelier On To Locking Ring:

- Carefully lift the Sommelier towards the locking ring and screw anti-clockwise until it is securely in place.
- Looking down the hole, there should be no gap between the bottom of the surface and the Sommelier.

### 7.5 Insert Rubber Mat:

- Remove the protective film from the Crown.

### 7.6 Power Up:

- The power pack generates a small amount of heat, so place as far away from the Sommelier as the installation and cable allows.
- Ensure the power pack is not near a surface that might be subject to liquids, Best practice is to mount onto the carcass wall.
- Plug in power supply. **See section 8** for testing instructions.

# 8 Power Up & Test

## 8.1 Power Up & Enjoy!

- Once the Sommelier detects power, the lights will flash once. To turn Sommelier on, simply tap once on the Crown
- Please keep your full user guide safe

## 8.2 Testing Sommelier

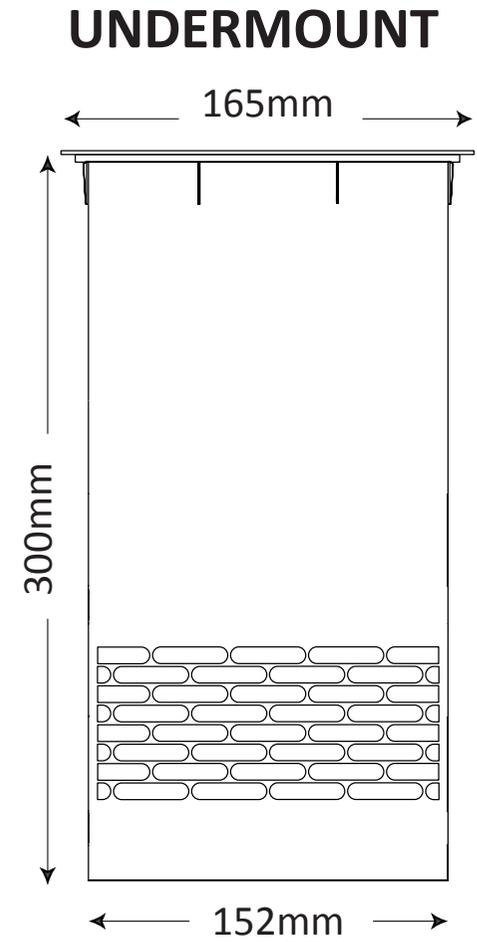
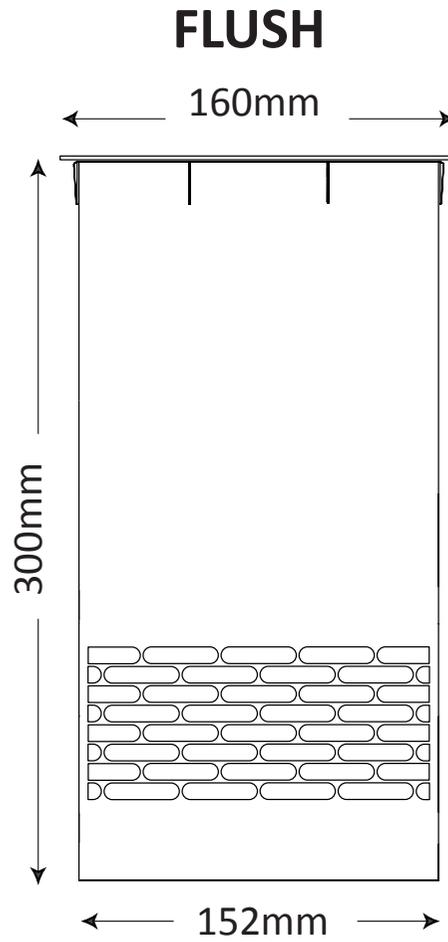
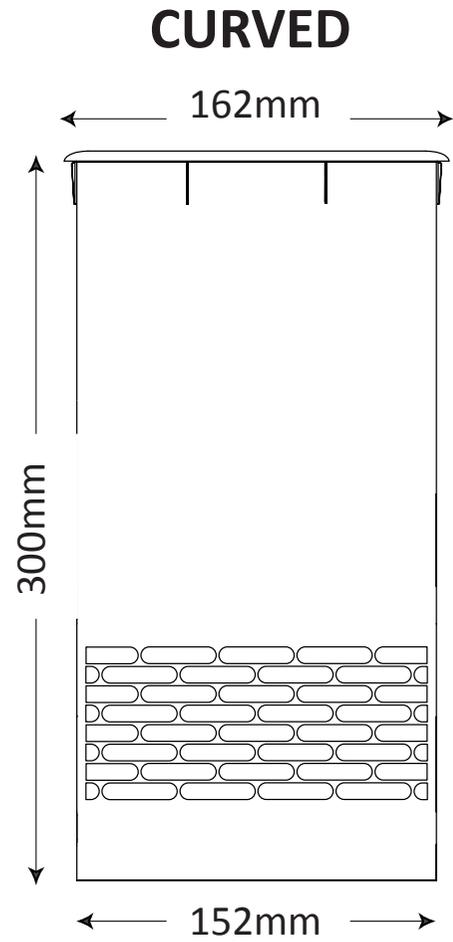
- Once Sommelier is installed please perform the following tests to ensure optimal performance.
- Check Sommelier is secure by applying pressure to the chamber.
- Tap once on the Crown to turn on.
- Tap the Crown 3 times, wait until it flashes, then tap repeatedly to make sure the lights change colour.
- Hold your finger down on the Crown, check the lights change from off, to red, to blue then white.
- Touch the base of the Sommelier chamber to check it is cold after 3 minutes.
- To turn off, touch and hold the Crown for 2 seconds until the light turns off.

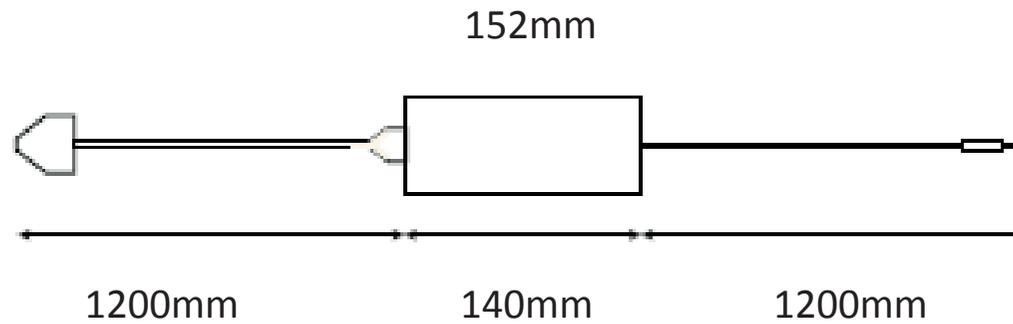
### 8.3 Attach Crown:

- If the Sommelier is not operating properly, switch it off and on again at the power socket, on most occasions the error can be detected by the red flashes.
- If the problem persists, get in touch **01274 906072**
- Quote the unique serial code on the unit which can be found on the base, underneath the rubber matt or on the side of the base unit.
- Each Sommelier has a 2 year warranty.



# 9 Specifications





**Adapter Input Voltage**

100 to 240V AC, 2.5A,50-60Hz

**Sommelier Input Voltage**

12 volts

**Max Power Usage**

85 watts

**Max 12v DC Amps**

M.5 amps

**Auto Switch Off**

After 2 hours

Tap within the last hour to extend Auto Switch Off by an extra hour

**Ambient Temperature Limit**

10 to 32°C/50 to 90°F

Sommelier will automatically switch off if the temperature is above 32°C/90°F

# 10 Handling & Transport

Please only install a Sommelier into a fixed surface or unit that will not be moved. If the surface or unit must be moved, please return the Sommelier to its original packaging and only install once the surface/unit is in its final location position.

Damage to the appliance as a result of transporting while installed are not covered under the warranty.

# Sommelier & Sommelier Red Boost

Sommelier installation is usually simple, but if you have any questions, we'll always be happy to help.

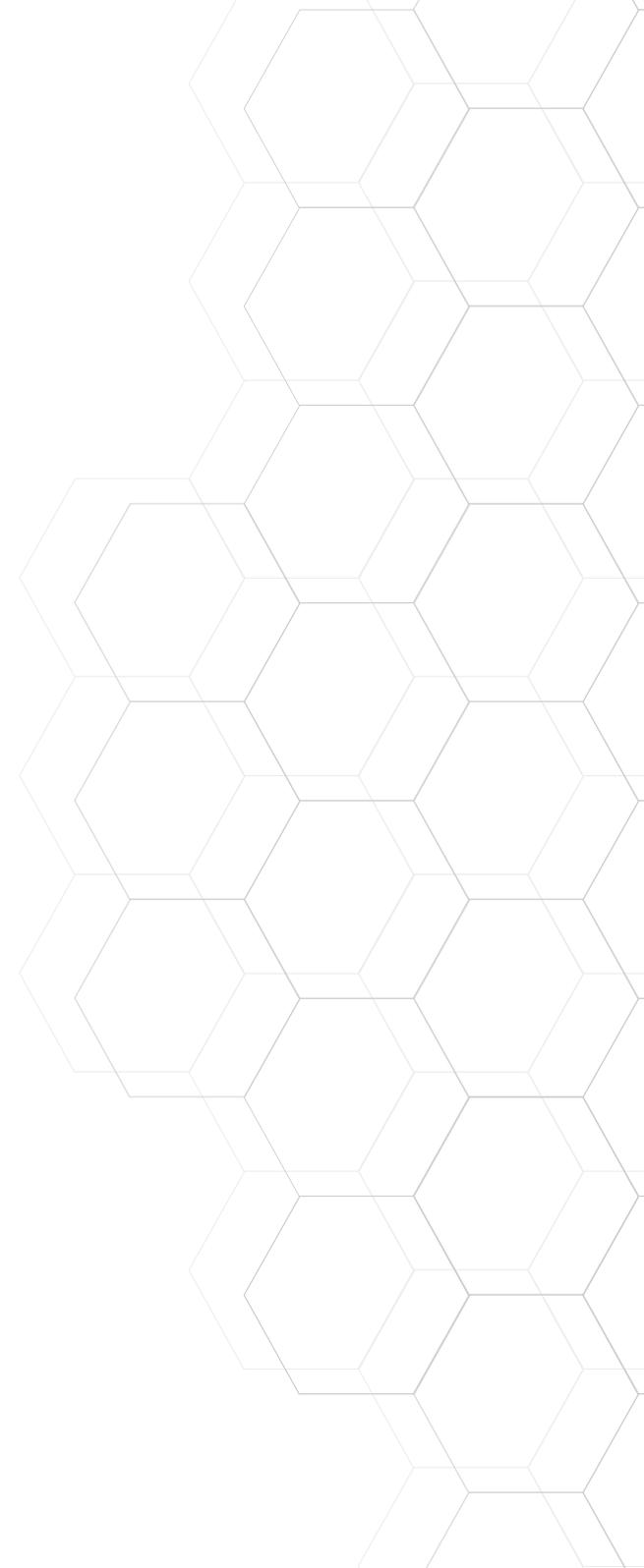
## Technical support:

01274 906072

[info@carysil.co.uk](mailto:info@carysil.co.uk)

[technical@carysil.co.uk](mailto:technical@carysil.co.uk)

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