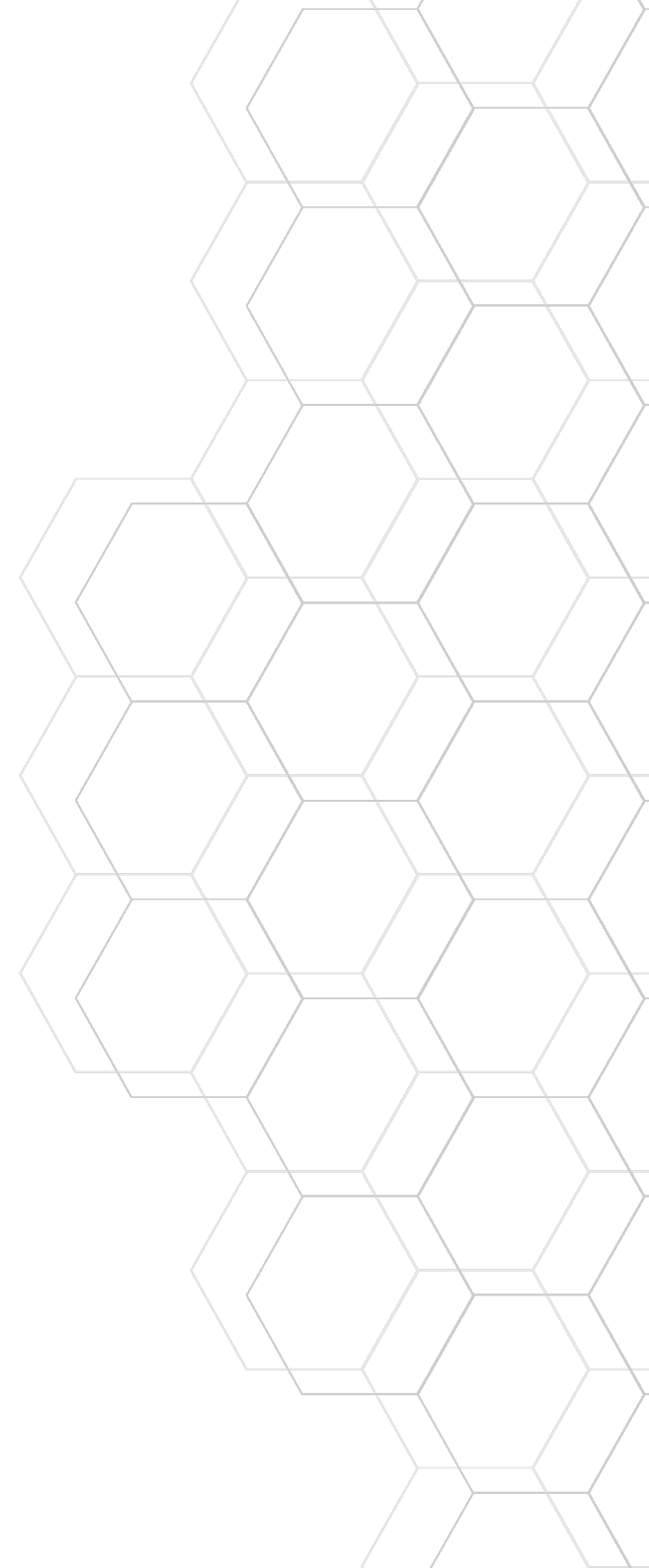


# CARYSIL

Sommelier & Sommelier Red Boost

---

| Design & Installation Guide



# Contents

**1.** Intro to Sommelier

**2.** Inside the box

**2** Base Unit Box

**2** Crown Box

**3.** Design Allowance

**3** Minimum Allowances

**3** Hole Specification: Curved

**3** Hole Specification: Flush

**3** Hole Specification: Undermount

**4.** Ventilation

**5.** Install: Curved

**6.** Install: Flush

**7.** Install: Undermount

**8.** Power Up & Test

**9.** Specification

**10.** Transport & Handling

# 1 Intro to Sommelier

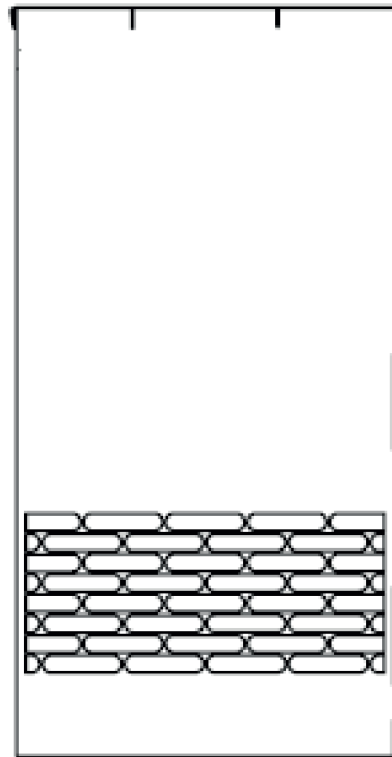
Sommelier was designed so you can enjoy that first perfectly chilled sip from the whole bottle.

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.

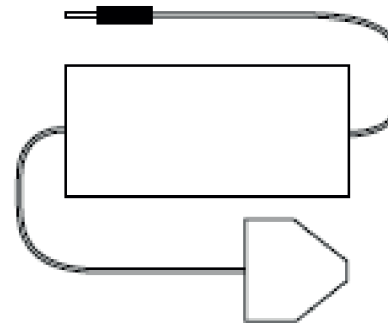


## 2 Inside the box

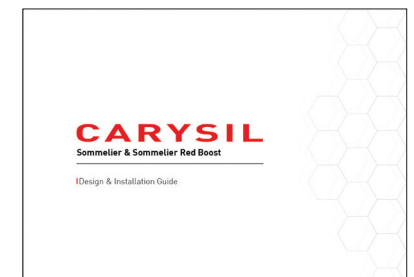
### 2.1 Base Unit Box:



Sommelier or  
Sommelier Red Boost



Power Adapter



User Guide

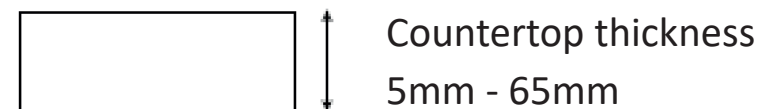
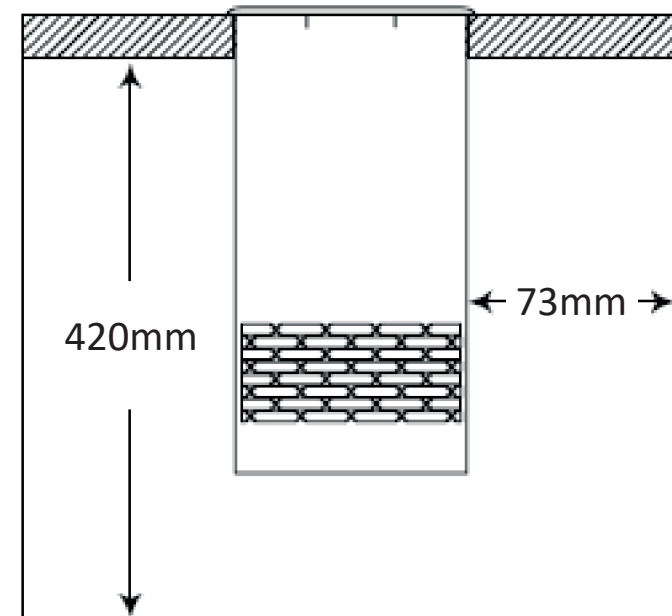
## 3 Design Allowance

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 into one void, ensure that the centre points of each hole are at least 200mm apart.



## 3.2 Crown Box: Curved



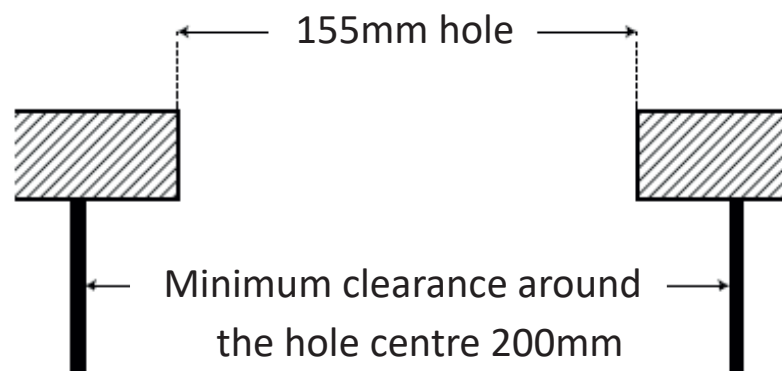
Curved Crown

## 3.3 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.



Rubber Mat



## 3.2 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.



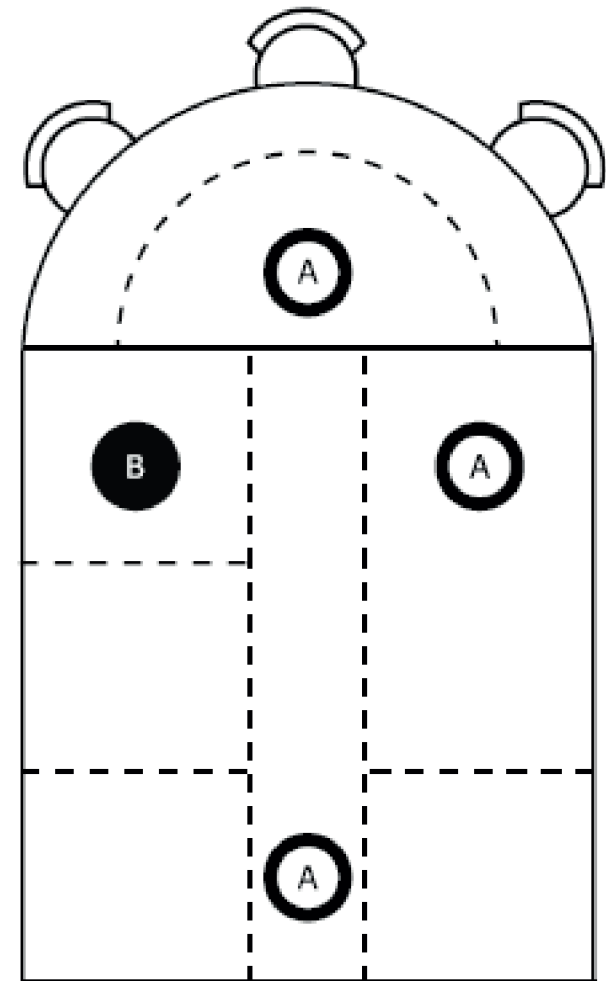
## 4 Ventilation

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.

**A** *A Ventillation is not required when Sommelier is installed into a void with a volume greater than 0.13m<sup>3</sup>*

**B** *A small vent is required when Sommelier is installed into a void with a volume smaller than 0.13m<sup>3</sup>*



## Install Considerations

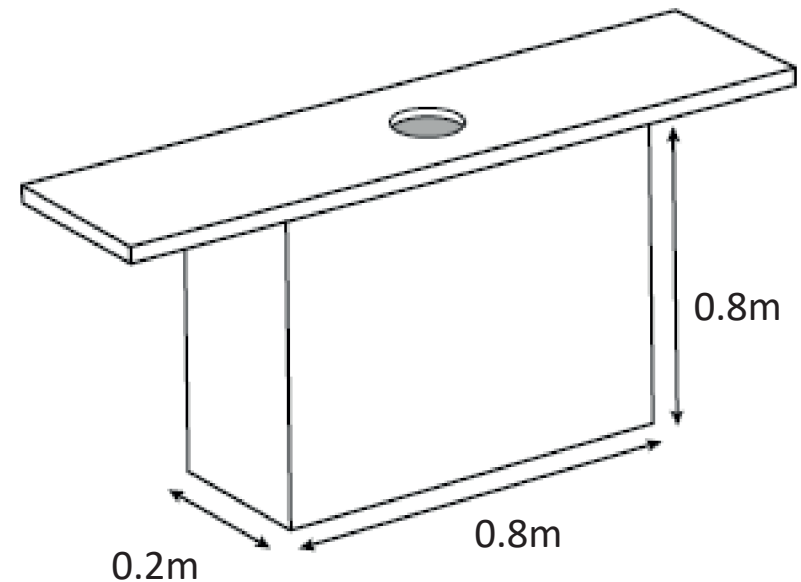
- Ensure Sommelier is not installed in a close proximity to an appliance that generates heat
- Ensure the base and sides of the Sommelier are not obstructed
- Ensure the base and sides of the Sommelier are not located in an area where they are vulnerable to damage or obstruction.

### 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:  
 $0.2\text{m} \times 0.8\text{m} \times 0.8\text{m} = 0.128\text{m}^3$

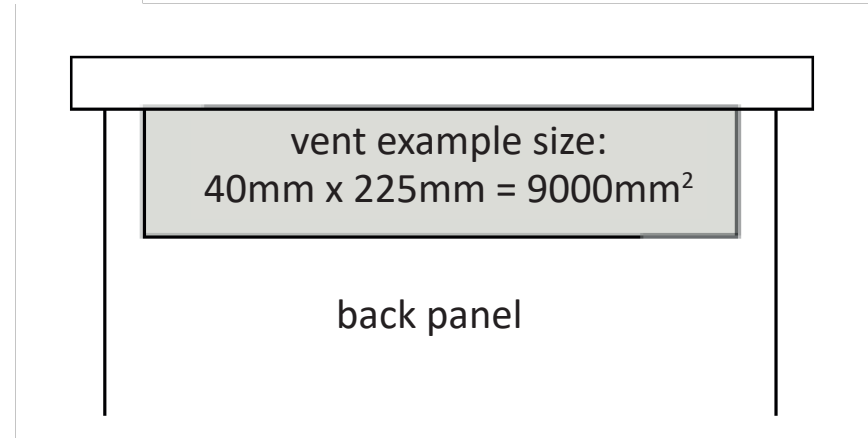
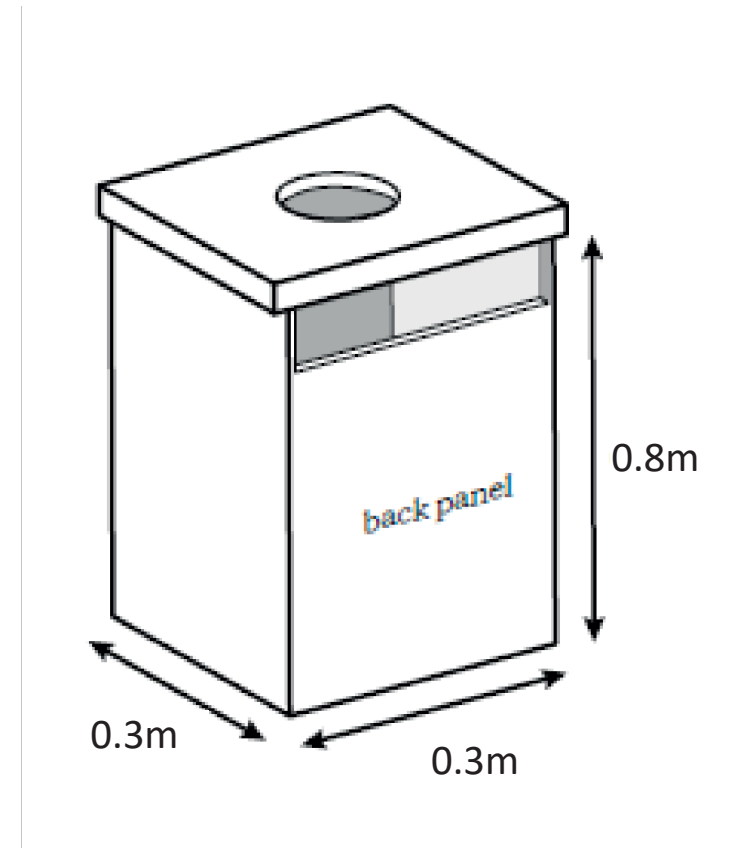


#### 4.2 Example B - Vented Install

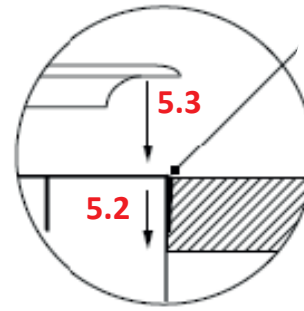
Voids that are less than 0.13m<sup>3</sup> require a small vent into another void or into ambient air to allow for better airflow circulation.

The vent should have an area of at least 9000mm<sup>2</sup> and is usually best placed in the back panel.

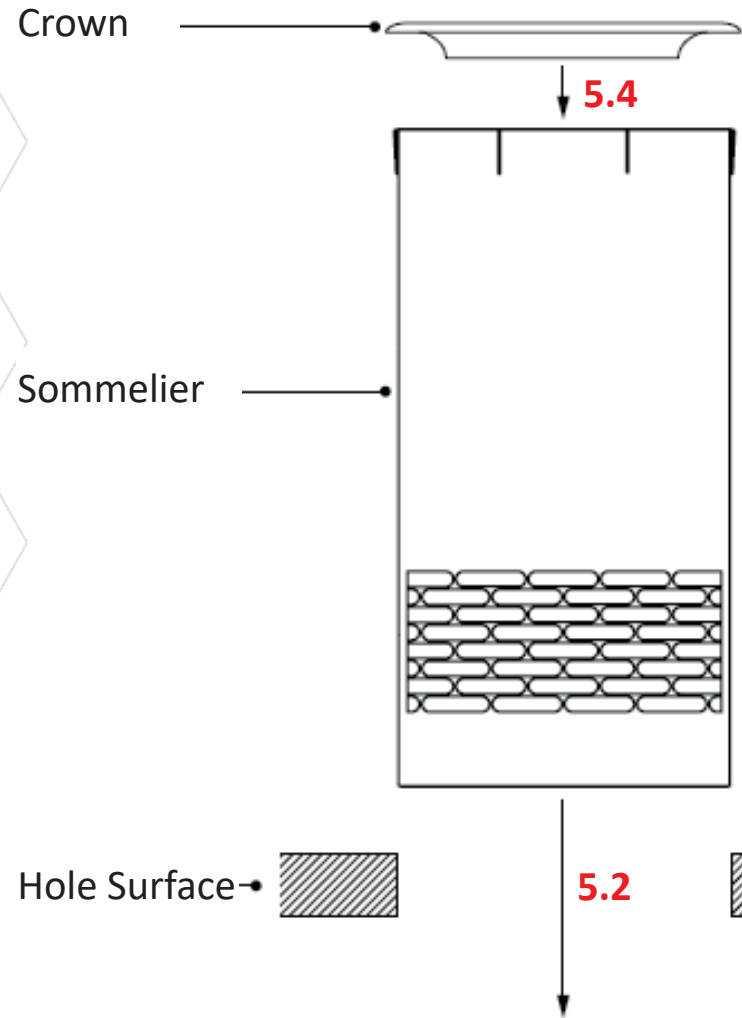
This example would require a vent:  
0.3m x 0.3m x 0.8m = 0.072m<sup>2</sup>



# 5 Install: Curved



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



Crown

5.4

Sommelier

Hole Surface

5.2

**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.

# 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

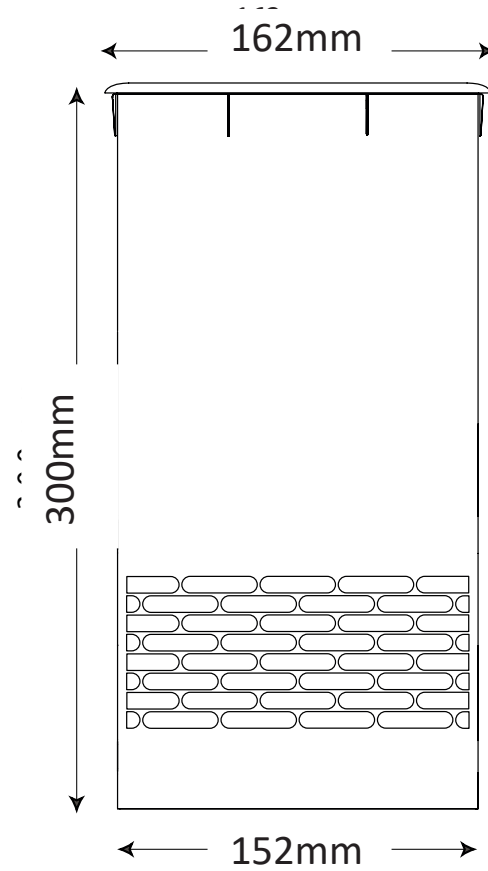
- Once Sommelier is installed please perform the following tests to ensure optimal performance.
- Check Sommelier is secure by applying pressure to the chamber.
- Tap once on the Crown to turn on.
- Tap the Crown 3 times, wait until it flashes, then tap repeatedly to make sure the lights change colour.
  - 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.

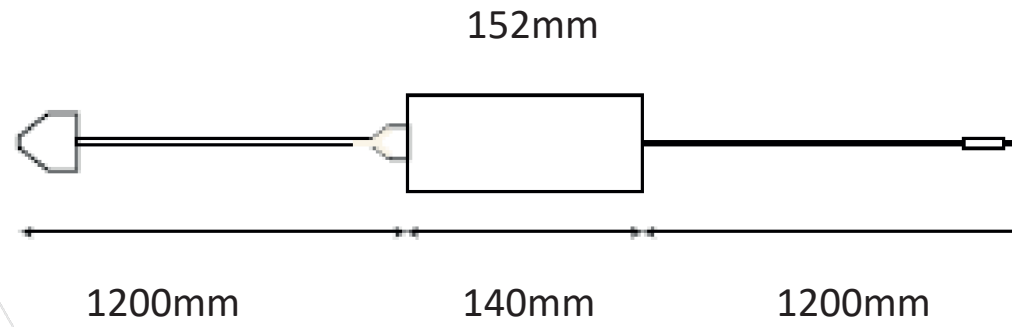
### 8.3 Attach Crown:

- 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 **03339 964703**
- 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

**CURVED**





**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**

0.5 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.

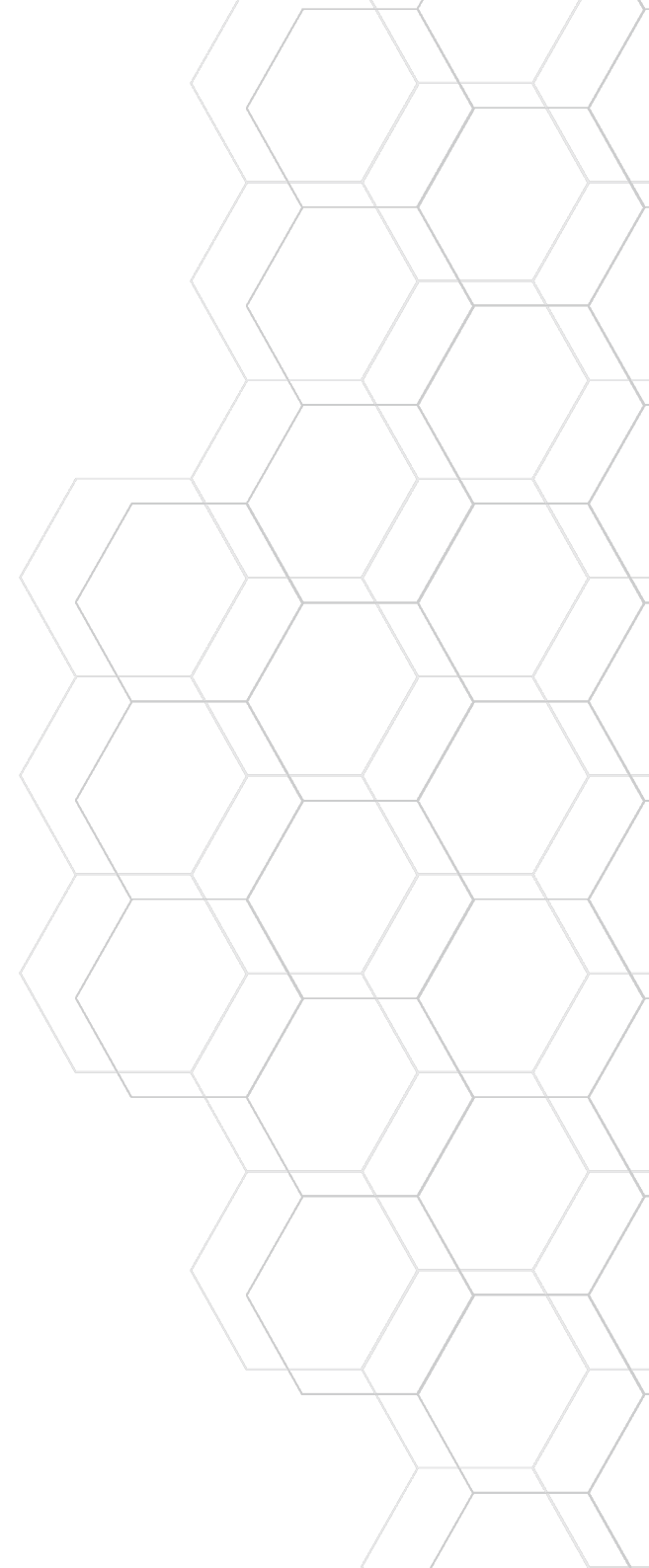
## **Technical support:**

03339 964703

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

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

**CARYSIL**



---

**CARYSIL**  
sommelier

---

