

CellarMate

Answers to questions most commonly asked.

Who designed CellarMate?

CellarMate was designed by an internationally recognized designer and builder of wine cellars – himself a serious collector of wine.



Why?

CellarMate was conceived as a reliable, economical, and easy to repair alternative to existing cooling units. The design approach for CellarMate is fundamentally new and precludes malfunctions because every area of concern was addressed in the design process.

What makes CellarMate different from other systems?

Design, technology and construction. The concept behind CellarMate was born out of many years of hands on wine cellar environment experience. To guarantee absolute construction quality control, CellarMate is built by a manufacturer of high tech HVAC systems with a reputation for uncompromising standards. Ease of installation, flexibility of application, and durability of construction...that's the CellarMate difference.

How large a space will CellarMate cool?

The CellarMate unit is recommended for installations where there is a utility room or mechanical space no more than 25 feet from the wine cellar. Attic space or crawl space works well providing the temperature never rises above 90F. The four models cover wine cellars from approximately 250 to 6,000 cubic feet. Larger applications are easily covered using multiple units.

Two 10" ducts from the CellarMate run to the cellar. One for cold air supply, and the other for warm air return. Some applications require two supply ducts. The CellarMate 25 uses 8" ducts.

The utility space should have free access to tempered air supply for the CellarMate. Additional air supply may be needed in some applications. A fresh air duct may be added to the unit to draw air from an air-conditioned space. Warm air from the CellarMate can be exhausted via the air duct, as well.

CellarMate offers four models – the CellarMate 025 (1/4 ton), the 050 (1/2 ton), the 088 (7/8-ton), and the 200 (2 ton).

What are other CellarMate features?

- CellarMate is a self-contained ducted system measuring:

CM025:	14”w x 14”h x 35”l
CM 050 and CM088:	22”w x 14”h x 39”l
CM200:	22”w x 18”w x 43”l
- The unit may be ceiling, wall, or floor mounted within the wine cellar, or may be located in an adjoining space.
- The unit is designed for easy installation--refrigeration contractor is not needed, operation, and repair. All panels are removable for maintenance and duct connections.
- CellarMate uses a digital electronic controller, electronic thermostat, and an integral air cooled condenser.
- Unit weights are (approx.):

CM025:	80 lbs.	CM088:	150 lbs.
CM050:	140 lbs.	CM200:	195 lbs.
- CellarMate is essentially maintenance free. The refrigeration system is hermetically sealed and requires no maintenance. Fan motors are permanently lubricated. Filters, if used, should be checked monthly and evaporator coils every three months. All panels are easily removed.
- CellarMate is constructed of commercial-grade components, with a cabinet made of galvanized steel. It uses a digital electronic controller, environmentally friendly R-134a refrigerant, and comes with a digital thermostat and 25’ of thermostat wire.
- Accessories including insulated ductwork, humidifier, heater, low-ambient and water-cooling are available through your distributor.
- CellarMate is the only system ETL listed to UL and CSA 1995 standards.
- CellarMate has 1 year manufacturer’s warranty. Extended warranty (5 years) is available for the condenser.

Does CellarMate require any special installation requirements?

CellarMate achieves optimum performance with limited duct runs. Maximum length of each run should be 25'.

CellarMate needs to be installed in a room where temperatures will not go above 90 degrees (the system has a 30-degree "temperature differential"). Temperatures can go a bit over 85 for short periods without causing the unit to work too hard (or to shut off, if temps get too high). For rooms where temperatures could go above 90 degrees, it will be necessary to duct condenser exhaust out of the room, and to duct conditioned air into the condenser section of the CellarMate. NOTE: if the only possible location for the CellarMate is a room where temperatures can get over 90 degrees, the water-cooled option will be required.

Electrical:

Unit 025: 8.6 amps/115 volts

Unit 050: 9 amps/115 volts

Unit 088: 9.6 amps/230 volts

Unit 200: 19 amps/230 volts

Power should be supplied by a dedicated circuit. Power cannot fall below 110V for 115V units or 208V for 230V units.

Typically, air from the wine cellar enters the return air section through the return air duct where it is cooled and supplied to the cellar through the supply duct. The condenser section draws in ambient air to cool the condenser. Heated condenser air is exhausted to the ambient space or ducted away. Multi panel construction allows all air inlet and outlet access from any side to the unit for flexible installation.

CellarMate is designed for indoor operation, as close to the wine cellar as possible with short, straight duct runs. One or two cool air supply openings entering the wine cellar should be high on the wall or thru the ceiling and a warm air return should be located low on the wall, and as far as possible from the supply ducts. Openings into the cellar should total 80 square inches or more.

Notes:

Air out of the unit is (can be) 48 degrees, but room cannot be controlled at 48. A properly insulated room will stay at 55/56 degrees.

The system has no filter. A pre-filter is recommended only for specific commercial applications.

Other applications: CellarMate maintains 72/74 degrees for applications with temperature- or humidity-specific requirements, such as artwork, archives, musical instruments, and laboratories.

Questions? Call your distributor, or email us at info@cellarmate.com.