



CELLART.CA

INTRODUCTION

Founded in September 2013 by Jonathan Primeau, CellArt specializes in the design, manufacture and installation of custom wine cellars. CellArt is a one-stop-shop that offers the finest turnkey projects by a team of experts and enthusiasts in Canada, and delivers exclusive solutions around the world.

At CellArt, we want our guests to live the ultimate experience in the wine world. We count on our expertise, rigor and creativity to create and deliver custom products, services and designs that allow our customers to live their passion.

You will find in this document the technical elements and design that make up a wine cellar:

- Air conditioning system
- Bottle racks
- Lighting
- Glass
- Isolation and materials

Welcome to the CellArt world

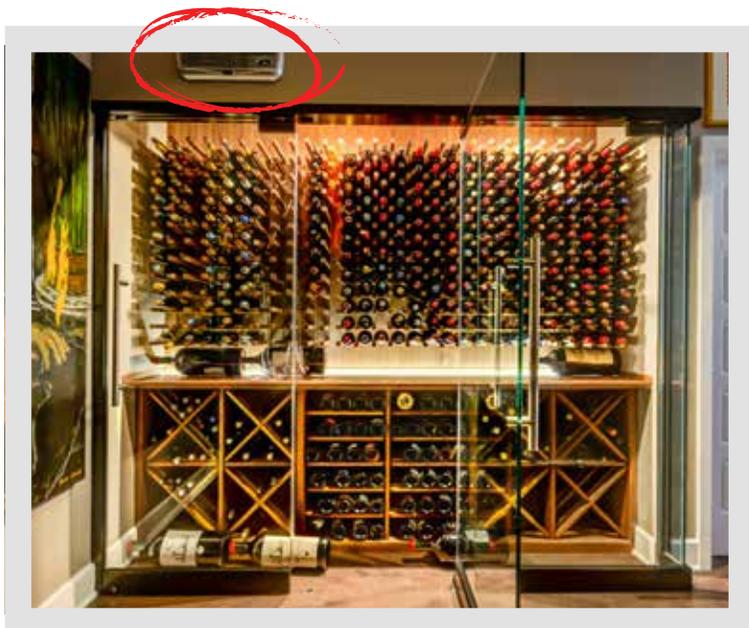
Jonathan Primeau
Jonathan Primeau - President and Founder

Alexandre Camiré
Alexandre Camiré - Partner and CEO

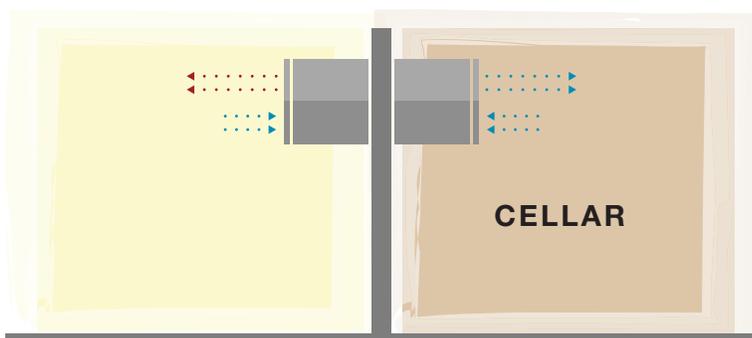
AIR CONDITIONING SYSTEM



01 STAND ALONE UNIT



The Stand Alone Unit (all-in-one) includes the evaporator and the condenser within the same enclosure. This type of unit requires the installation through a wall that is connected to an adjacent room. Thus, the air is cooled in the wine cellar, and the hot air is discharged into the adjacent room.



ADVANTAGES:

- Economic solution
- Easy installation

DISADVANTAGES:

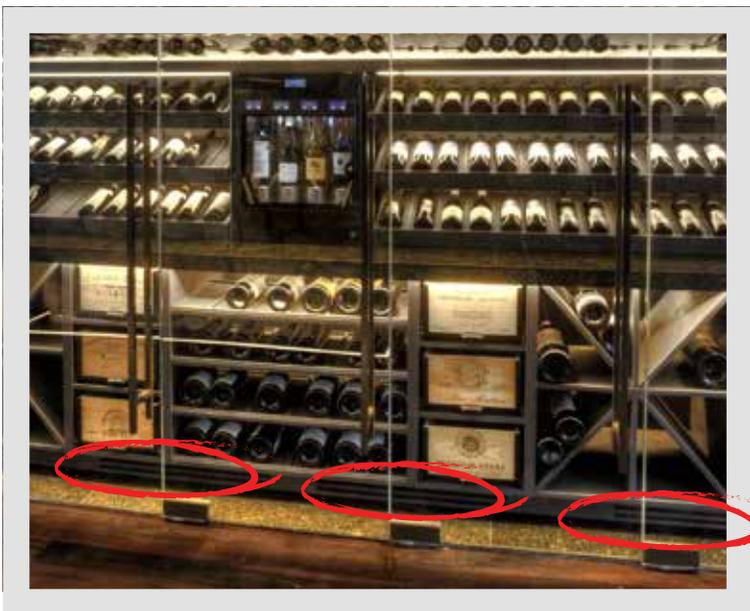
- Heat rejection in adjacent room
- Unit visible in the wine cellar and outside
- Noisier (in the cellar)

AIR CONDITIONING SYSTEM

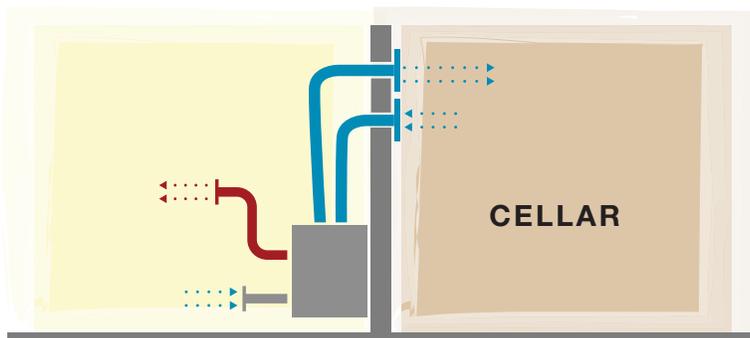


02

DUCTED STAND ALONE UNIT



This unit can be installed in any room and is connected to the cellar by ventilation ducts. Thus, there is no noise or vibration in the wine cellar, and only two ventilation grills will be apparent. As the stand alone unit, this one also includes, the evaporator and condenser. It is, however, possible to discharge the hot air out of the building.



ADVANTAGES :

- Quiet
- Visually discreet
- Better control of air

DISADVANTAGES:

- Ductwork installation required
- More expensive

COOLING SYSTEM



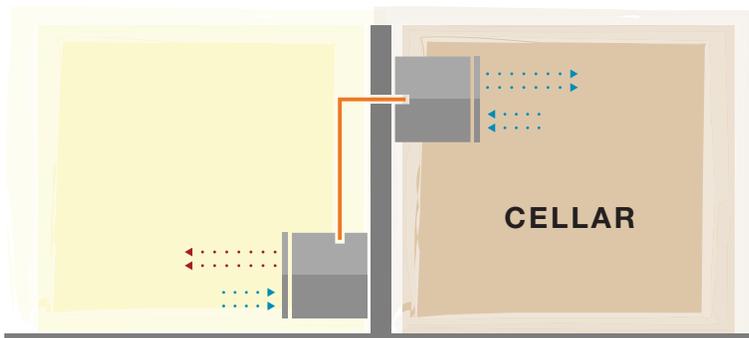
03 BI-BLOC OR SPLIT SYSTEM

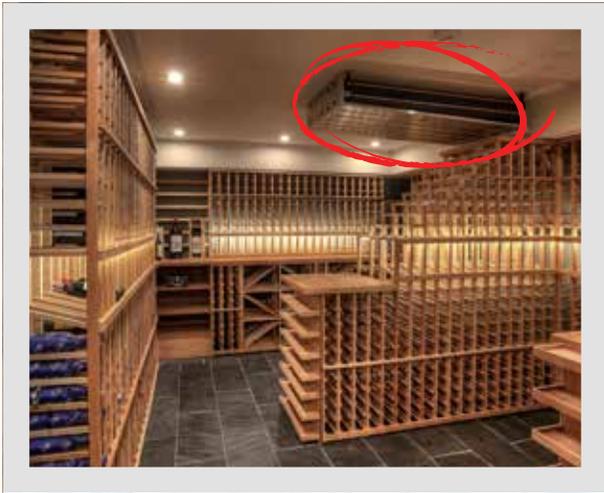


With this type of system, the unit is divided into two distinct blocks: the evaporator and the condenser. The evaporator is installed in the wine cellar, while the condenser is installed in an adjacent room or directly outside the building. The two components are interconnected by refrigeration lines. Must be installed by a HVAC specialist.

There are many types of split systems. In all cases, the condenser (compressor) is installed in another room, a mechanical room or outside.

The evaporator comes in three versions. See details on next page.





GRAVITY COOLING SYSTEM :

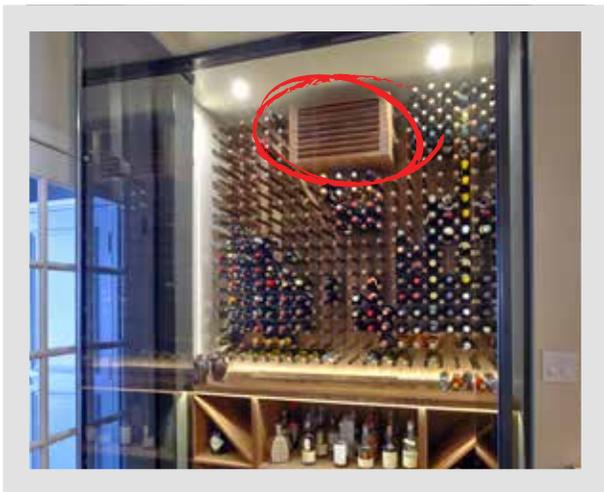
The air cooling is done through the evaporator. The air movement is done by moving the cold air downward and warm air upward. There is no fan in this type of system.

ADVANTAGES :

Extremely quiet
Powerful

DISADVANTAGES:

Large and visible evaporator
Installation by a HVAC specialist required
Installation of cooling and drainage ducts



FORCED DRAFT UNIT

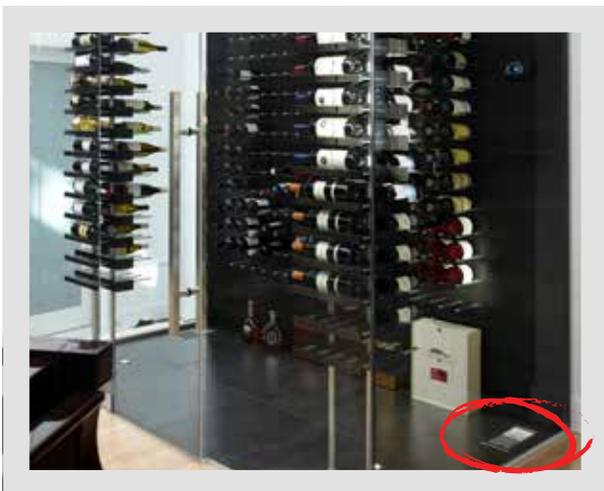
A forced draft unit works just like a gravity cooling system. However, the air movement is created with a fan. This process allows for a smaller evaporator because the airflow is done easily.

ADVANTAGES :

Less bulky
Options to cover the evaporator in the wine cellar (grill, box, etc.) available

DISADVANTAGES:

Fan noise inside the cellar
Installation by a HVAC specialist required
Installation of cooling and drainage ducts



DUCTED EVAPORATOR

This is actually a forced draft unit that is installed in an adjacent room and connected to the cellar through ducts.

ADVANTAGES :

Efficient
Silent
Visually discreet

DISADVANTAGES:

Installation by a HVAC specialist required
Installation of cooling and drainage ducts
Installation of air ducts between the condenser and the wine cellar

BOTTLE RACKS

CellArt offers several types of bottle racks ranging from warm and classic wooden racks to acrylic racks for a more modern and refined atmosphere. The choice of racks will depend on the character you want to give your wine cellar, on the desired capacity, and of course the available budget. Whether you choose metal, wood or acrylic, you will find among our exclusive selection the product that is right for you.

We offer a meticulous installation, a design to meet your expectations, and our strong expertise.



LIGHTING

Often overlooked, the lighting is a great way to add character to the wine cellar. There is no established standard for lighting a wine cellar, everything depends on the desired effect and usage. Whether it is to create a mood or to allow you to read your labels comfortably, it is important to take the time to define your desired needs and outcomes.

Of course, the lighting should not be a source of heat. This is why we don't use incandescent and halogen bulbs.

There is now a wide range of LED-type lighting products that create various types of atmosphere, without adding heat in the wine cellar.



GLASS

Integrating the wine cellar to the decoration of a property is getting more popular. Thus, the use of glass as a wall of the wine cellar is increasingly in demand. Keep in mind that glass is not a good thermal insulator, which will impact your choice of air cooling system.

The glass used is a 10 mm tempered glass, you can choose between light, ultra light or thermos. Some buildings may require the use of a 12 mm glass.

One last important factor to consider is the light. For people interested in the cellaring process, choosing the type of glass is essential to ensure the aging of wine. There are various options that can block UV light; the use of thermal glass or adding a film.



ISOLATION AND MATERIALS

The main function of a wine cellar is without a doubt wine conservation in optimal conditions. Thus, the two main factors to be controlled are the temperature and humidity. Not only you must be able to achieve and maintain optimal settings, but also you must be able to avoid any sudden change.

This is why the task of insulating your wine cellar is not to be taken lightly, especially if it has glass walls whose insulation factor is almost zero. There are several types of insulation (urethane, fiberglass insulation, panel HD, etc.). The type of insulation used will depend on the configuration and the available space, but the goal remains the same: an insulation factor of around R20.

Any part of your wine cellar that will be isolated will help maintain the desired parameters, and especially decrease the workload on your air conditioning unit.

Of course, maintaining humidity levels between 60% and 75% will have an impact on the materials used in the wine cellar.

To avoid mold in the walls and ceiling, it is important to cover your insulation with the following layers:

- Vapor barrier
- Waterproof gypsum
- Anti-mold paint

With respect to floor covering, it is recommended to use an inert material such as ceramic, so it does not react to high humidity and temperature changes.





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