



The Bacchus Cellar System is the ultimate wine cellar control system in the world.

acchus Cellar Systems integrate exact temperature control and optimal humidity (50-70 % RH) along with a streamlined, stainless steel ceiling mounted evaporator with a low noise double tangential blower. Its patented temperature/humidity control allows for a constant supply of optimal cellar conditions. This split system concept places the condensing unit away from the living space and moves the compressor and fan noise to a less obtrusive location. One quiet evaporator fan produces maximum air flow with the lowest decibel output possible.

The stainless ceiling mounted evaporator is attractive, simple to service and frees up wall space for valuable redwood bottle racking. Our ducted evaporator utilizes a larger blower, and is completely out of sight.

Other competitive systems might use modified mini split wall mounted evaporators that are not aesthetically pleasing and take up precious bottle space, just like their through-the-wall room air conditioner counterparts.

Two models, ceiling mount or ducted styles handle any cellar up to 1500 cubic foot, and dual evaporator models up to 3000 cubic foot.



BCS Digital Microprocessor

The BCS Digital Microprocessor is very accurate and will give the owner confidence that the temperature and humidity of the cellar are in the optimal range. An optional communication module can monitor the system from anywhere in the world, and will signal alarm conditions.

Installation Made Easy

An internally powered control board in the chilling unit controls the condensing unit, fans, pump, and water supply solenoid. A simple control circuit runs from the chilling units microprocessor to the dual temp/humidity digital keyboard, and to the control sensors. Refrigerant lines, water supply, condensate line, and electrical power are not visible as they enter the ceiling mount chilling unit through the ceiling, and are completely concealed with the ducted system.

Why is Bacchus the Premier Cellar System? It's in the Cork.

he greatest wines on earth can soon be found in your own home. Proper cellaring of your fine wines will preserve the vintages while they mature in the right temperature and relative humidity. Most experts agree that the perfect temperature to store your wine is 55°F. Any higher temperature can prematurely age wine as the bottle expands and the wine passes through the cork. Later, when the bottle cools, a vacuum is created, bringing oxygen back into the bottle. This unwanted rapid oxidation process can quickly destroy the finest wine.

There are many opinions in regards to optimal humidity for the cellar. Humidity is important due to the need for wine bottle corks to remain moist and elastic. Optimal humidity eliminates excessive ullage or angel's share. Ullage is the amount of wine that has left the bottle through seepage or evaporation through the cork. When a cork gets dry, wine loss increases as high amounts of oxygen seep into the bottle, prematurely aging the wine. The same dry cork will also allow the wine to seep out. We believe that any RH between 50-75% is adequate, and that any higher humidity will promote mold, another wine killer. The Bacchus Cellar System provides 55°F and optimal humidity to accomplish the goal of fine wine preservation.



Bacchus Unit Selection Guide

Wine cellars must be well insulated, with no air gaps in construction. Request specifications from our engineering staff. Use our unit selection guide.

Model#	BCS Chilling Unit	BCS Condensing Unit	Maximum Cellar Cubic Feet
BCS1000 (D)	1-BCS1000chill (D)	1-BCS4000con	1,000
BCS1500 (D)	1-BCS1500chill (D)	1-BCS6000con	1,500
BCS2000 (D)	2-BCS1000chill (D)	1-BCS9000con	2,000
BCS3000 (D)	2-BCS1500chill (D)	1-BCS12000con	3,000

* (D) designates ducted evaporator version

Options:

- ▶ Remote monitoring access module
- Remote high temperature alarm
- Ducted evaporator version (shown right)
- Outdoor condensing unit (below, right)



Typical Cellar Set Up: Ceiling Evaporator





