

CellaStac®

The modular system to store and cellar bottled wine.



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grapeworks
CONSUMABLES

CellaStac®, the palletised system to store and cellar bottled wine, puts sensible technology to work in your cellar. This pallet-based system lets your packers work safely and faster offering economical and best practice storage.

CellaStac® is a modular system comprising layers of moulded trays with individual bottle cavities to build palletised stacks, no more bottle on bottle contact.

So, for bin stock, short or long term storage or cellaring requirements, CellaStac® can offer you a long list of advantages over conventional systems such as bins or cardboard boxes.



CS48 – 48 bottles per tray
Pallet footprint 1175 mm² (Australian Pallet)



CS40 – 40 bottles per tray –
Pallet footprint 1175 mm² for sparkling and super premium bottles. (Australian Pallet)



CSE40 – 40 bottles per tray
Pallet footprint 1200 x 1000 mm
(NZ and European Pallet)

Benefits

CellaStac® storage and cellaring system provides wineries a long list of logistic, convenience and safety benefits:

CellaStac® Occupational Health and Safety benefits

- Pallets can be hand stacked and unstacked at optimum working heights for injury prevention when used in conjunction with a spring loaded pallet table or similar.
- No more bending over and straining to reach bottles at the bottom of picking bins.
- With CellaStac®'s individual cells for each bottle, breakages are less likely to occur when stacking.
- CellaStac also eliminates the spread of broken glass through the stack reducing the risk of hand injuries.

CellaStac® Pallets reduce handling costs

- Faster to pack and unpack saving time and labour costs.
- Bottles neatly nest on inter-layer trays forming a compact and steady cube structure.
- Full pallets can be stacked on top of each other for warehouse efficiency.

CellaStac® Reduce BVS closure damage and bottle scuffing

- Bottle on bottle contact is eliminated as every bottle is contained within its own cell reducing the risk of damage caused by knocks, rubbing or leakages.

CellaStac® Cleaner

- CellaStac® is made from durable food grade plastic so any ullage, spills or broken glass can be easily washed off.

CellaStac® Inventory control is quick and accurate

- CS48 48 bottles (4 dozen) to a tray
- CS40 40 bottles to a tray
- CSE40 40 bottles to a tray

CellaStac® Space saver

- CellaStac® trays when empty, inter-stack so five hundred trays pack on one pallet space x 1.8 meters high – enough storage for 24,000 bottles in CS48 trays and 20,000 bottles in CS40 and CSE40 trays.

CellaStac® Longlife

- CellaStac® is manufactured from durable plastics and has a life expectancy of up to 15 years.

Bottle Trays

Bottles suitable for CS48, CS40 and CSE40

For bottles not listed please call your local distributor or Grapeworks regarding suitability for use with CellaStac®.

ACI bottle range

Sparkling		CellaStac Tray
14576	750 Sparkling (if using CS48 or CSE40 only pack 10 trays high)	CS40
14539	750 Sparkling (if using CS48 or CSE40 only pack 10 trays high)	CS40
15289	750 Sparkling (if using CS48 or CSE40 only pack 10 trays high)	CS40
5314	750 Deep Punt Sparkling (if using CS48 or CSE40 only pack 10 trays high)	CS40

Riesling		CellaStac Tray
15559	750 Pressure Riesling	CS48 & CSE40
15583	750 Riesling Cork	CS48 & CSE40
5403	750 Riesling BVS	CS48 & CSE40

Claret		CellaStac Tray
5362	750 Premium Claret Cork	CS48 & CSE40
30143	750 Punted Claret BVS	CS48 & CSE40
5364	750 Radical Claret Cork	CS48 & CSE40
30163	750 Premium Claret BVS	CS48 & CSE40
30168	750 Claret BVS	CS48 & CSE40
15590	750 Punted Claret RU Cork	CS48 & CSE40
15603	750 Punted Claret RU Cork	CS48 & CSE40
30144	750 Super Premium Claret BVS	contact Grapeworks
5407 7	50 Super Premium Claret Cork	CS40
15591	750 Punted Claret Cork	CS48 & CSE40
5372	750 Claret Cork	CS48 & CSE40
5405	750 Premium Claret Cork	CS48 & CSE40

Burgundy		CellaStac Tray
5360	750 Premium Burgundy Cork (if using CS48 or CSE40 only pack 10 trays high)	CS40
5396	750 Radical Burgundy Cork	CS48 & CSE40
15588	750 Punted Burgundy Cork	CS48 & CSE40
30105	750 Premium Burgundy CETIE BVS (if using CS48 or CSE40 only pack 10 trays high)	CS48 & CSE40
30169	750 Burgundy BVS	CS48 & CSE40
5365	750 Radical Burgundy RU Cork	CS48 & CSE40
5350	750 Punded Burgundy Cork	CS48 & CSE40
5361	750 Premium Burgundy Cork (if using CS48 or CSE40 only pack 10 trays high)	CS40
15602	750 Punted Burgundy Cork	CS48 & CSE40
5402	750 Punted Burgundy BVS	CS48 & CSE40
5376	750 Burgundy Cork	CS48 & CSE40

Amcor bottle range

Sparkling		CellaStac Tray
AG007-C01	750ml Sparkling	CS40
AG012-C01	750ml Methode	CS40

Riesling		CellaStac Tray
AG009-C02	750ml Riesling	CS48 & CSE40
AG014-R01	750ml BVS Riesling	CS48 & CSE40
AG017-R02	750ml Pressure Reisling	CS48 & CSE40

Claret		CellaStac Tray
AG001-C02	750ml Premium Claret	CS48 & CSE40
AG001-C04	750ml Premium Claret	CS48 & CSE40
AG004-C03	750ml Radical Claret	CS48 & CSE40
AG011-C02	750ml Claret	CS48 & CSE40
AG027-R01	750ml Super Premium BVS	contact Grapeworks
AG028-C02	750ml Super Premium	CS40
AG015-R01	750ml BVS Premium Claret	CS48 & CSE40
AG022-R01	750ml BVS Claret	CS48 & CSE40
AG031-R01	750ml LW Claret BVS	CS48 & CSE40

Burgundy		CellaStac Tray
AG003-C02	750ml Radical Burgundy	CS48 & CSE40
AG010-C02	750ml Punt Burgundy	CS48 & CSE40
AG016-R01	50ml BVS Burgundy	CS48 & CSE40
AG021-R01	750ml Premium Burgundy (if using CS48 or CSE40 only pack 10 trays high)	CS40

Fortified		CellaStac Tray
AG026-R03	750ml Salverde CS48 & CSE40	CS48 & CSE40

Saver glass bottle range

		CellaStac Tray
S3224AG	750ml FLUTE ALTUS BVS	CS48 & CSE40 (and or CS40)
S3220AG	750ml FLUTE STANDARD STELVIN	CS48 & CSE40
S3493AG	750ml BORDELAISE Classic	CS48 & CSE40
S3221AG	750ml BORDELAISE PREMIERE (if using CS48 or CSE40 only pack 10 trays high)	CS40
S3186	750ml BORDELAISE INITIAL	CS48 & CSE40
S2987	750ml BORDELAISE CLASSIC BVS	CS48 & CSE40
S2988AG	750ml GRAND MILLESIME (if using CS48 or CSE40 only pack 10 trays high)	CS40

Installation Info

Important information for the secure use of CellaStac®.

This information is important for the secure operation of the CellaStac® system. Please forward this to all staff responsible for the use of CellaStac® in your facility.

STACKING SPECIFICATIONS for CellaStac®

The pallet

- For CS48 & CS40 use a standard Australian pallet (1.17 x 1.17m), eg a standard
- Chep pallet. For CSE40 use a standard NZ/European pallet 1200 x 1000 mm pallet.
- Pallets should be in good condition without protruding nails, damaged bearers or missing or damaged top or bottom slats. Preferably use a purpose made pallet with 7 top and bottom slats with attached masonite pads.

The Layer pad

- If a purpose made pallet is not being used then a plywood layer pad approximately 8mm thick should be placed on the pallet surface before stacking bottles. Ensure it is the same size and square with the pallet when placed.

The CellaStac®

- Place the first CellaStac™ tray on top of the layer pad ensuring the bottle cavities are running parallel to the top slats of the pallet. Ensure the layer pad and the CellaStac® tray edges are square with the pallet edges and do not overhang the pallet.

Building the stack

- (see the attached list of suitable bottles for use in CellaStac® products). After the first tray is filled with bottles, rotate the second 180 degrees to the first tray so that it inter-stacks with the tray of bottles below and interlocks with the protruding support pillars.
- Fill with bottles and repeat process.

Maximum number of trays

- Stack any number up to a maximum of 15 trays of bottles per pallet depending on your multi pallet stacking requirements. See 'Multi stacking pallets' below

The top cap

- On completion of the stack, a CellaStac® tray is placed upside down over the top tray of bottles to form the top cap. On top of this cap place a plywood layer pad approximately 8mm thick as a protective layer if an additional pallet is to be placed on top.

Strap & wrap

- If the pallet is to be transported any reasonable distance or will be moved at speeds greater than walking pace the stack height should be limited to 10 trays, strapped with 2 plastic or metal strapping bands and stretch wrapped.

- It is advisable to undertake your own trials prior to moving large quantities of wine in CellaStac®. The use of perforated or open stretch wrapping should be used to allow evaporation of any moisture within the pallet.

Multi stacking pallets

- If pallets are to be multi stacked, the floor should be of smooth, level concrete.
- Premium and mid premium bottles may be stacked three to four (3 to 4) pallets high (ie 3 x 15 trays or 4 x 12 trays). The maximum number of bottles should not exceed 4 pallets of 12 trays on any one pallet space.
- For Riesling style bottles only use CS48 or CSE40 trays and do not stack higher than 3 pallets x 12 trays.
- For light weight bottles the maximum stack height is two (2) pallets x 15 trays high.
- For all stacks ensure that the pallets are perfectly aligned on top of each other. Take care not to knock existing stacks with pallets or forklifts when positioning new stacks.

Monitoring

- Regularly check the stacks to ensure they have not been damaged, knocked or developed a lean.
- If a stack is identified with a lean, dismantle the stack immediately, straighten and re build in a different pallet order, monitor to ensure the stack remains straight.

IMPORTANT

- Do not mix CS48, CS40 or CSE40 trays within a pallet.
- Do not mix bottle types within a pallet.
- Trial before using labeled bottles, labels may be damaged or pressure marked*.
- Do not use a bottle type that is not on the attached bottle list without first checking with Grapeworks.
- Do not exceed 3 pallets x 15 trays or 4 pallets x 12 trays per pallet foot print for mid premium & premium bottles.
- Do not exceed 3 pallets x 12 trays for Riesling style bottles. Only use CS48 or CSE40 trays for riesling bottles.
- Do not exceed 2 pallets x 15 trays per pallet foot print for light weight bottles.
- Do not leave a leaning stack in position, dismantle immediately.

For enquiries about a bottle type that appears not to fit neatly or does not appear on the attached list, please contact Grapeworks or your local distributor. You may be required to forward sample bottles and written manufacturers specifications.

Grapeworks will not be liable for any loss or damage caused as a result of a failure to follow the most current instructions and specifications.

If you have any questions about the CellaStac® system or require more information, please do not hesitate to contact our sales staff.



* Label materials and formats vary greatly, customers must conduct their own static trials on labelled bottles and make their own decision on whether any effect on label quality is acceptable. Grapeworks accepts no responsibility for damage that may be caused to labels.