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- **Grape Destemmer/Crushers**  
*Process up to 16,000lbs/hour*
- **Variable-Volume Stainless Tanks**  
*Capacities up to 1250G/4900L*
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- **Jacketed Tanks**  
*As small as 132G/500L*
- **Smaller Stainless Storage Tanks**  
*With sealed tops for Home WineMakers*
- **Wine Pumps & Must Pumps**
- **Ratchet Presses**
- **German & Italian Bladder Presses**
- **Hydraulic Presses**
- **Bottle Fillers**
- **Electric Corkers**
- **Plate Filters**



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## Now Save **15% Off** during our **4th Annual Pre-Order Sale** of **High-Quality WineMaking Equipment!**

Act by the deadline and you'll save big on everything listed in this mailer, plus savings on dozens of other WineMaking items on our huge, helpful website. *Hurry!* • Mark your calendar! • Limited time offer! • Sale ends April 15th (Tax Day)!

**ORDER NOW TO RECEIVE YOUR SHIPMENT IN TIME FOR THE 2005 WINE SEASON!**

## Speidel Wine Tanks

*Beautiful German Quality at suprisingly affordable prices!*



We would like to introduce you to our line of ultra-high-end stainless tanks built in Germany by Speidel. They are backed by an **Absolutely Amazing 25 year warranty** honored by both Speidel and Fermentation Frenzy. Many of our customers consider Speidel tanks the best quality available. Check out these features:

- **25 Year Warranty!**
- **Polished interior (2R)** is easy-to-clean and resists tartar build-up, saving cleaning time
- **Flawless, machine-made, continuous TIG welds**
- **Molded manways and bottom drains**
- **316-Type stainless tops or lids**
- **Extra thick 304-Type stainless side walls**
- **Reinforced valves on larger tanks**
- **Beautiful hardware**
- **Graduated sight-gauges**
- **Several Manway and Top-Hatch options**
- **Graduated sight-gauges**
- **Tank Designs for red or white wine!**

*See Pages 6-7 for detailed information and pricing*

# Crusher/Destemmers – With 3 Year Warranty

Crusher/Destemmers are used to first crush wine grapes and then separate the grapes from the stems. The manual model is appropriate for small lots of grapes, while the motorized versions become a necessity for larger volumes. All our models have adjustable roller spacing, allowing you to select a thorough crush, or more or a separation of the berry from the stem. The first six models are made

for us in Italy. These units are guaranteed for 3 years. We maintain a careful involvement in the manufacturing process. By offering what have historically been our most popular models we are able to stock replacement parts. For more details on each machine please refer to our extensive website.

## Manual Unit with Sloped Bins

*Enamel-Coated Unit with Optional Stainless Bin & Agitator Upgrade*



WE270PS With Stainless Bin & Agitator

WE270 Enamel Coated  
WE270PS Stainless Bin & Agitator

Price \$350 Sale \$295  
Price \$460 Sale \$390

This hand-cranked Crusher/Destemmer is perfect for the home winemaker processing small batches or is working in conjunction with friends who don't mind a little manual work! As the unit is cranked, the grapes are pulled by the agitator into the aluminum rollers where first the grapes are crushed. Next, they fall into the stainless basket where a rotating shaft with spikes separates stems from grapes. The crushed and de-stemmed grapes then fall through the basket while simultaneously the stems are pushed out the end and into a refuse can. All our units feature removable-to-clean stainless baskets (grates) where the grapes fall through after having been crushed. Overall Dimensions: 48"L x 27"H x 20"W

## Motorized Units With Screw Feed

*These 3 Crushers/Destemmers can be Enhanced with the Stand & Chute Option*

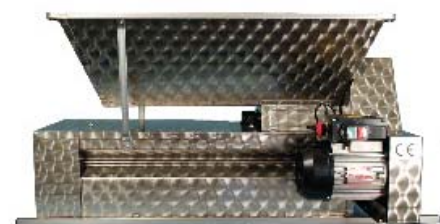
These motorized units feature an auger-type screw feed for continuous, faster, hands-free operation. The enamel-coated unit features adjustable *aluminum* rollers. The partially-stainless and all-stainless units feature adjustable *rubber* rollers. A powerful 1hp motor provides an hourly production of approximately 3000–4000 lbs. The motor-pulley assembly is nicely protected by a stainless steel shroud. Rollers are adjustable on all units. By upgrading this unit with our Stainless Stand and Chute (WE260) you can easily discharge crushed grapes directly into our 32 gallon food-grade fermenter (W509), while simultaneously sending the stems into a garbage can. The stainless grate slides out from the machine for easy cleaning. All units feature a unique, instant-stop safety button. Overall dimensions: 47" long x 19.6" wide x 25" high. Weight: 99 pounds.

WE273 Enamel Coated  
WE273PS Stainless Bin & Agitator  
WE273S All Stainless

Price \$580 Sale \$495  
Price \$745 Sale \$630  
Price \$910 Sale \$775



WE273 Enamel Coated



WE273S All Stainless

## Stainless Stand & Chute

After using the above Italian crusher/destemmer units for a many years ourselves, we designed and manufactured a special accessory stand that is just tall enough to allow grapes to drop directly into your fermenter or transfer container. Many customers opt to use our 32 Gallon food-grade containers (which we sell as WE509). A regular garbage can can be placed at the end of the unit to collect stems. By using this stand you eliminate the need to move the must and stems from container-to-container, thus saving time and energy. The stand is constructed in our Concord, California fabrication shop from 304-grade stainless steel. This model fits our WE270 and WE273 series of Crusher/Destemmers. Does not fit models from other manufacturers.



WE260 S/S Stand for Crusher/Destemmers

Price \$360 Sale \$305

# High-Output Crusher / Destemmers — With 3 Year Warranty

## Stainless, Motorized Processor includes Screw-Feed — and *Must Pump*

The Ultimate Wine Grape Crusher/Destemer for the Large-Production Home Winemaker or start-up winery.

### Pumps Your Must Directly Into The Fermenter

This one-of-a-kind, 100% stainless steel crusher/destemmer is built-to-spec. It is truly the ultimate machine for the large-production home winemaker. The built-in must pump moves crushed grapes (must) out of the crusher destemmer and directly into your fermenting vessel. It frees-up your time and energy and accelerates production. The must pump is essentially a screw-feed (the same type of mechanism that feeds the grapes to the rollers on top), located in a bin beneath the grate. The grapes fall through the grate into the bin and the screw pushes the crushed grapes into a centrifugal pump. The pump outlet diameter is 60mm, (about 2.5"). You will need to order a length of 2.5" ID, food-grade, reinforced tubing to make it operational.

### High-Volume Processing Power

The unit will process 5,500 to 7,000 pounds an hour which makes it an ideal unit for the high-volume home wine maker or small winery.

### Superior Ease-of-Use

The screw-feed at the top of the processor feeds grapes — hands free! — into the rubber rollers. Screw-feed mechanisms offer a constant-volume supply of grapes to the rollers, which accelerates the processing. When it comes time to clean, the unit opens in the middle on a hinge. The loosening of a couple of bolts allows for the removal and cleaning of the screen. This solidly-built unit comes with two wheels on one side for wheelbarrow-type movement, which is a good thing because it weighs in at a hefty 220 lbs. Overall dimensions: 51" long x 31.5" wide x 35.5" high. Weight 220 lbs



**WE290** 3-3.5 Tons per hour (220V) **Price \$2305 Sale \$1960**

## Stainless Destemmer-Only

No crushing for softer overall processing - Built In Must Pump



### Features:

- Semi-Centrifugal Destemmer
- Two casters allow for easy movement
- 6000 pounds of grapes can be processed per hour
- 2.5" Must Pump Outlet
- 220V Single Phase Motor
- All sheet metal is made from 304-type stainless steel
- Emergency stop button

The rollers on a crusher/destemmer can only be separated so far without also separating the gears that drive the rollers. In a destemming-only machine the rollers are removed to eliminate crushing. Grape berries are still separated from the stem by the rotating destemmer bar and are also cracked in most cases. An ideal processor for those making Pinot Noir or using Carbonic Maceration. However, some vintners even choose to use this style of machine for all of their varieties. Very little shredding of the skins and no potential for seed degradation (and the resulting tannin pick-up.) Nearly identical to our machine above, but without the rollers, this unit comes with a built-in must pump that features a 2.5" outlet. Screw feed allows for constant hands-free feeding of the grapes to the destemming chamber. Made of 304-type stainless steel.

**WE286** 3-3.5 Tons per hour (220V) **Price \$1975 Sale \$1680**

## High-Output, Commercial Machine

Heavy-Duty, Professional-Quality Crusher/Destemmer



### Features:

- Adjustable Rubber Rollers
- Four casters allow for easy movement
- 8,000 to 12,000 pounds per hour
- 3" Outlet
- 220V 3 Phase Motor
- Speed variator allows for processing adjustments based on grape type
- Opens in the middle for easy cleaning
- All sheet metal is made from 304-type stainless steel
- Rollers slide out of the way to allow for destemming only

A professional-quality unit for the growing winery that prefers to *first* de-stem the grapes and *then* crush them. The rationale behind this 'process-reversal' is to produce wine with less tannin by not running stems through the crushing rollers. This is a centrifugal-type destemmer/crusher which means that the destemming basket and destemming shaft *both* rotate. Centrifugal units have a higher output than semi-centrifugal units, have a gentler extraction of grape from stem, and leave fewer stems in the basket, allowing for easier cleaning. The basket and shaft both rotate in the same direction but at different speeds. Please note that this unit *does not* come with a built-in *must* pump. You will need a dedicated must pump to keep up with production. The Liverani must pump on pg. 8 is a perfect match for this machine.

**WE295** **Price \$8685 Sale \$7385**

## Wood Basket Presses

Fermentation Frenzy presents the classic, affordable wine press for the home user. Wood slats on the side with a painted base and stand. Additional sizes available upon request.



Name	Basket Volume	Height	Basket	Weight	Prod. #	Price	Sales Price
#20	2.5 Gallons	31.5"	8"D	40 lbs	WE105	\$240	\$205
#30	8 Gallons	39"	12"D	99 lbs	WE110	\$310	\$265
#35	13 Gallons	45"	14"D	110 lbs	WE115	\$370	\$315
#40	18.5 Gallons	39"	17"D	154 lbs	WE130	\$410	\$350
#50	34 Gallons	61"	20"D	297 lbs	WE138	\$585	\$500
#55	45 Gallons	65"	22"D		WE138B	\$780	\$665

## Stainless Steel Basket Presses

Stainless Steel baskets offer a slightly better press in our opinion, because the holes in the basket are smaller. Since they are made from stainless steel they offer a lifetime of service. The base, stand and basket are all 304-type stainless, while the shaft and mechanism are painted steel.

Name	Basket Volume	Height	Basket	Weight	Prod. #	Price	Sales Price
#35	13 Gallons	45"	14"	66 lbs	WE120	\$655	\$555
#50	34 Gallons	61"	20"	253 lbs	WE139	\$1095	\$930

## Italian Bladder Presses

Bladder presses offer a gentler, yet more efficient press with less operator effort and the ultimate in press-control. You will extract more juice and less tannins. Attach a standard garden hose to the included hose fitting. Water fills up the interior rubber bladder which expands and presses the grapes against the outer stainless steel screen.



Italian 160 Liter Bladder Press



Italian 300 Liter Bladder Press

Name	Basket Volume	Height	Weight	Prod. #	Price	Sales Price
40 Liter	10.6 Gallons	35"	33 lbs	WE140	\$950	\$810
80 Liter	21 Gallons	45"	79 lbs	WE150	\$1215	\$1035
80 Liter Stainless	21 Gallons	45"	79 lbs	WE152	\$1655	\$1405
160 Liter	42 Gallons	51"	154 lbs	WE160	\$2465	\$2095
160 Liter Stainless	42 Gallons	51"	154 lbs	WE162	\$3745	\$3185
300 Liter Stainless	79 Gallons	85"	285 lbs	WE170	\$4615	\$3925

German Speidel  
90 Liter Bladder Press



## German Speidel™ Brand Bladder Presses

Speidel was the original manufacturer of the bladder press. While similar to the Italian models in operation, Speidel offers a few quality upgrades. To obtain a better press Speidel uses a slotted screen, instead of a screen with circular perforations. Slotted screens are typically used on larger commercial bladder presses. Speidel presses also offer superior hardware, a recessed valve assembly (to reduce accidental breakage) and a stainless tripod frame on the 160L model. Note that Speidel offers a 90L model in place of an 80L model.



330 Liter Hydraulic Plate Press

Name	Basket Volume	Height	Weight	Prod. #	Price	Sales Price
40 Liter	10.6 Gallons	35"	33 lbs	GER102	\$1050	\$895
90 Liter	24 Gallons	45"	79 lbs	GER104	\$1425	\$1210
160 Liter	42 Gallons	45"	155 lbs	GER106	\$2620	\$2230

## Stainless Tanks Offer the Very Best Value in Winemaking!

*Made in Italy, these stainless steel, customizable tanks provide the most features, benefits, and advantages available!*

- **Stainless Steel Valves** — Stainless Steel eliminates any possibility of metallic off-flavors caused by chrome-plated valves. Smaller tanks up to 200L come with ball-valves. Tanks from 500 to 1000L come with 1.5" butterfly valves. Tanks over 1000L come with 2" butterfly valves.
- **Cooling Jackets** — Optional dimple-style cooling jackets are laser welded onto the fermenters. Cooling jacket sizes are listed on our website.
- **Customizable** — We have access to a local fabrication shop and can weld-in any type or size fitting you want. The most popular additions are gas fittings welded into the lid. We can weld-in fittings for quick-disconnects or barbs. We have a listing of optional weld-on packages, including purge valves and rotating racking arms as well.

## Variable Volume Tanks

- **Pre-Assembled Lids** — In order to insure correct assembly (they can be tricky to put together) and to save you time, we pre-build the lids in our shop *before* we ship them to you.
- **Built-In Airlock** — These food-grade plastic airlocks use a two-stage marble design that release CO2 but keep dust and airborne contamination out. We also offer Silicone bungs and airlocks.
- **Thermometer Coupler** — We weld-in a 1/2" coupler to every tank so that you can add an thermometer (MT500) or a thermowell (FE616) for monitoring temperatures.
- **Manways** — An option on small tanks, and a standard feature on larger tanks.
- **Lifting Arms** — Standard on models 1600L and larger.
- **3/8" Sampling Valve** — Standard on tanks 1000L and larger.



## Variable Volume Tanks

Tank Size	Bottom Shape	Options	Product Number	Price	Sale Price
30L (8G)	Flat		WE305	\$210	\$180
50L (13G)	Flat		WE308	\$250	\$215
100L (26G)	Flat		WE310	\$305	\$260
200L (53G)	Flat		WE320	\$545	\$465
500L (132G)	Flat	Optional Manway	WE350 WE350M	\$715 \$275	\$610 \$235
1000L (265G)	Flat	Optional Manway Cooling Jacket	WE352 WE352M WE352MC	\$1205 \$275 \$985	\$1025 \$235 \$840
500L (132G)	Conical	Optional Manway	WE358 WE358M	\$1095 \$275	\$930 \$230
750L (198G)	Conical	Optional Manway	WE359 WE359M	\$1425 \$275	\$1210 \$235
1000L (265G)	Conical	Standard Cooling Jacket	WE360M WE360MC	\$1865 \$985	\$1585 \$840
1600L (396G)	Conical	Standard Cooling Jacket	WE362M WE362MC	\$2935 \$1095	\$2495 \$930
2150L (570G)	Conical	Standard Cooling Jacket	WE364M WE364MC	\$3295 \$1425	\$2800 \$1210
3000L (792G)	Conical	Standard Cooling Jacket	WE366M WE366MC	\$4395 \$1425	\$3735 \$1210
4000L (1057G)	Conical	Standard Cooling Jacket	WE368M WE368MC	\$5275 \$1645	\$4485 \$1400

## Sealed-Top Tanks

- **Sight Gauge** — Standard on all sealed tanks.
- **3/8" Sampling Valve** — Standard on all Sealed Tanks
- **Thermometer Coupler** — We weld-in a 1/2" coupler in every tank so that you can optionally add a thermometer (MT500) or a thermowell (FE616) for careful and precise monitoring of temperatures. The coupler comes standard with a 1/2" stainless plug.
- **Manways** — Standard Feature on all Sealed Tanks.
- **Top Hatch** — Standard Feature on all Sealed Tanks.
- **Conical Bottom** — Conical, dish-shaped bottom
- **Leveling Feet Option** — Optional leveling feet allow you to fine tune positioning.
- **Cooling Jackets Option** — Optional dimple-style cooling jackets laser-welded onto the fermenters.

## Options

- **Pump Over Packages**
- **Rectangular Fermenting Manways**
- **Longer Legs for Dumping into Macro Bin**
- **Other sizes and shapes available**

**Additional Tank Sizes Available!**



## Sealed-Top Tanks

Tank Size	Options	Product Number	Price	Sale Price
450 (118G)	Leveling Feet	WE820 WE820L	\$1315 \$185	\$1120 \$160
550L (145G)	Leveling Feet	WE821 WE821L	\$1425 \$185	\$1210 \$160
750L (198G)	Leveling Feet	WE824 WE824L	\$1700 \$185	\$1445 \$160
1000L (265G)	Leveling Feet 24" Cooling Jacket	WE826 WE826L WE826C	\$1865 \$185 \$985	\$1585 \$160 \$840
2300L (607G)	Leveling Feet 24" Cooling Jacket	WE829 WE829L WE829C	\$3295 \$210 \$1425	\$2800 \$180 \$1210
3000L (792G)	Leveling Feet 24" Cooling Jacket	WE831 WE831L WE831C	\$4780 \$210 \$1425	\$4065 \$180 \$1210
4200L (1110G)	Leveling Feet 24" Cooling Jacket	WE834 WE834L WE834C	\$5495 \$210 \$1920	\$4670 \$180 \$1635

# Speidel Variable Volume Tanks - 25 Year Warranty!

## Speidel Wine Tanks

*German Quality You Can Count On!*

We would like to introduce you to a line of ultra-high-end stainless tanks built in Germany by Speidel. German engineering and craftsmanship have always been considered among the world's best and these tanks reflect that tradition. Though they cost more than similar-sized Italian-made tanks, these German masterpieces are well worth the extra money. They are still less expensive, and yet nicer, than most American made tanks.

For starters, they are backed by an **Absolutely Amazing!™ 25 year warranty!** This warranty is honored by both Speidel and Fermentation Frenzy. While the generous warranty speaks volumes about the quality of these tanks, your first impression (and that of every customer who sees them) will be the glossily polished, marble-pattern finish that is the hallmark of every Speidel tank. German craftsmanship is very obvious in all construction aspects. The flawless, machine-made, continuous TIG welds are smooth and have no open pockets that could harbor bacteria. The smooth, bright interior (2R) is easy-to-clean and resists tartar build-up. All manways are seamlessly molded into the tank instead of being welded on. The conical tank bottoms come with moulded-in drains that allow for *complete* drainage. The thickness of the stainless steel used in constructing these tanks ranges from 1.0 – 2.2 mm.

Unlike our Italian tanks, German tanks from Speidel do not come with valves. We do have US type, tri-clover type fittings welded on at the factory. Options include manways (which some tanks include as standard), sight-gauges, top-hatches, and cooling jackets.

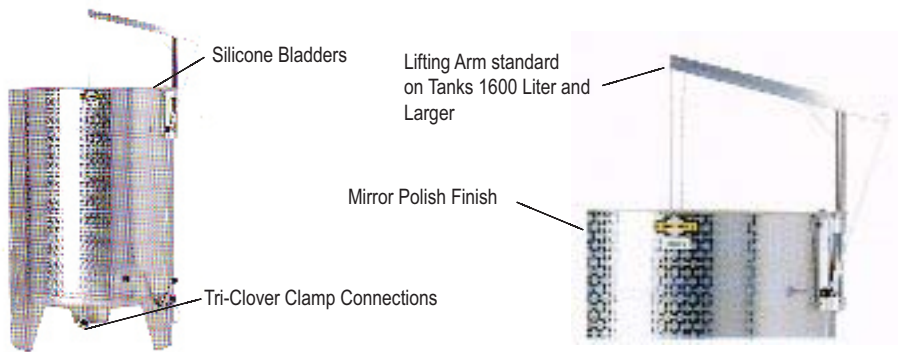
The famous Speidel 25 year warranty includes the tank and lid, but not the pump assembly or the bladder tube on the variable volume fermenters (which instead include a standard one year warranty from Fermentation Frenzy).

## Variable Volume Tanks

*German Quality you can count on*

- **25 Year Warranty** — Covers tank and lid but not gasket and pump. 1 year warranty on gasket and pump.
- **Brilliant Finish** — 2R (cold rolled, bright annealed) with beautiful, mirror-polish finish.
- **Quality Welds** — Seamless, continuous TIG welds with no pockets
- **Thick** — 1.0 to 2.2 mm stainless steel
- **Silicone Bladders** — Food-Grade
- **Lifting Arm** — Standard Feature on tanks 1600L and above
- **Complete Drainage Bottom** — Molded-in-place drain for total drainage
- **Cooling Jackets Option** — Dimple-style cooling jackets laser welded onto the fermenters.
- **Optional Manways** — Several manway options available

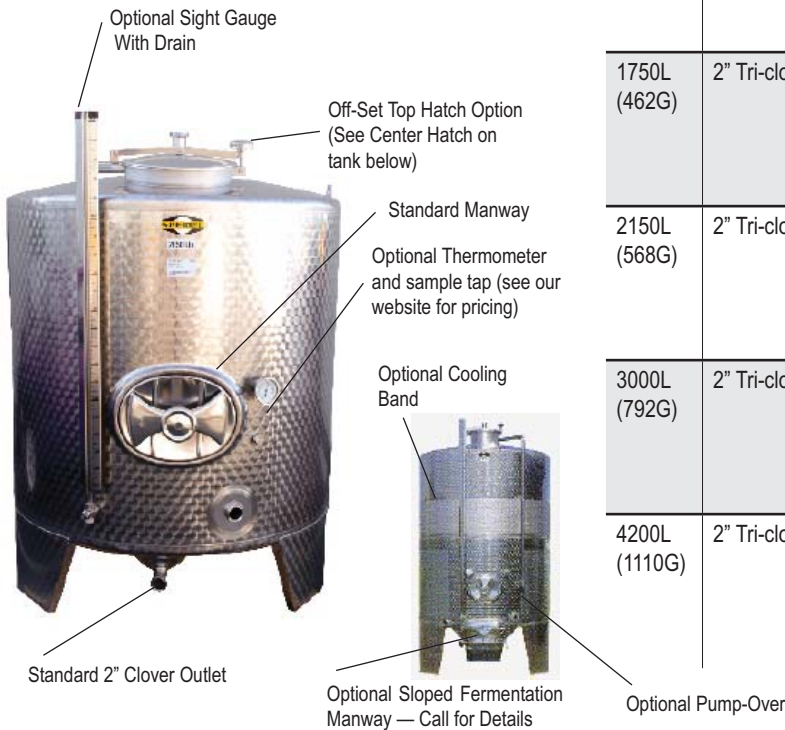
Tank references available upon request



Tank Size	Bottom Valve	Options	Product Number	Price	Sale Price
220L (58G) (Flat Bottom)	1" Threaded Male Outlet		GER210	\$565	<b>\$480</b>
290L (77G) (Flat Bottom)	1" Threaded Male Outlet		GER212	\$610	<b>\$520</b>
650L (172G) (Flat Bottom)	1.5" Tri-clover Fitting	Cooling Jacket Manway Sight Glass	GER214 GER214C GER214M GER214S	\$1105 \$875 \$435 \$270	<b>\$940</b> <b>\$745</b> <b>\$370</b> <b>\$230</b>
1100L (290G) (Flat Bottom)	1.5" Tri-clover Fitting	Cooling Jacket Manway (Large) Manway (Small) Sight Gauge	GER216 GER216C GER216M GER216MS GER216S	\$1775 \$875 \$1090 \$435 \$270	<b>\$1510</b> <b>\$745</b> <b>\$930</b> <b>\$370</b> <b>\$230</b>
300L (79G) (Conical Bottom)	1" Threaded Male Outlet	Manway	GER220 GER220M	\$895 \$435	<b>\$760</b> <b>\$370</b>
530L (140G) (Conical Bottom)	1.5" Tri-clover Fitting	Cooling Jacket Manway Option	GER222 GER222C GER222M	\$1195 \$875 \$435	<b>\$1015</b> <b>\$745</b> <b>\$370</b>
1100L (290G) (Conical Bottom)	1.5" Tri-clover Fitting	Cooling Jacket Manway Option (Large) Manway Option (Small) Sight Gauge	GER224 GER224C GER224M GER224MS GER224S	\$2250 \$875 \$1090 \$435 \$270	<b>\$1915</b> <b>\$745</b> <b>\$930</b> <b>\$370</b> <b>\$230</b>
1600L (422G) (Conical Bottom)	2" Tri-clover Fitting	Cooling Jacket Manway Option Sight Gauge	GER226 GER226C GER226M GER226S	\$3075 \$825 \$1090 \$275	<b>\$2615</b> <b>\$700</b> <b>\$930</b> <b>\$235</b>
2200L (1110G) (Conical Bottom)	2" Tri-clover Fitting	Cooling Jacket Manway Option Sight Gauge	GER230 GER230C GER230M GER230S	\$3515 \$825 \$1090 \$275	<b>\$2990</b> <b>\$700</b> <b>\$930</b> <b>\$235</b>
2850L (753G) (Conical Bottom)	2" Tri-clover Fitting	Cooling Jacket Manway Option Sight Gauge	GER234 GER234C GER234M GER234S	\$4725 \$1045 \$1090 \$295	<b>\$4015</b> <b>\$890</b> <b>\$930</b> <b>\$250</b>
3700L (977G) (Conical Bottom)	2" Tri-clover Fitting	Cooling Jacket Manway Option Sight Gauge	GER240 GER240C GER240M GER240S	\$5715 \$1095 \$1090 \$320	<b>\$4860</b> <b>\$930</b> <b>\$930</b> <b>\$275</b>

## Sealed Speidel Tanks

- **25 Year Warranty**
- **Brilliant Finish** — 2R (cold rolled, bright annealed finish) with beautiful, mirror-polish finish
- **Quality Welds** — Seamless, continuous TIG welds with no pockets
- **Thick** — 1.0 to 2.2 mm stainless steel
- **Standard Manway** - Standard molded-in, oval manway. Rectangular manways optional.
- **Complete Drainage Bottom** — Molded-in place drain for total drainage
- **Cooling Jackets Option** — Dimple-style cooling jackets laser-welded onto the fermenters
- **Optional Hatches** — Choose from center or offset top hatch
- **Does not include valving**



Tank Size	Bottom Valve	Options	Product Number	Price	Sale Price
525L (139G)	1.5" Tri-clover Outlet	Cooling Jacket Top Hatch - Center Top Hatch - Offset	GER412	\$1750	\$1490
			GER412C	\$875	\$745
			GER412HC	\$585	\$500
			GER412HO	\$585	\$500
650L (172G)	1.5" Tri-clover Outlet	Cooling Jacket Top Hatch - Center Top Hatch - Offset Sight Gauge	GER415	\$2565	\$2180
			GER415C	\$765	\$650
			GER415HC	\$585	\$500
			GER415HO	\$585	\$500
			GER415S	\$215	\$185
850L (225G)	1.5" Tri-clover Outlet	Cooling Jacket Top Hatch - Center Top Hatch - Offset Sight Gauge	GER418	\$2645	\$2248
			GER418C	\$765	\$650
			GER418HC	\$580	\$495
			GER418HO	\$580	\$495
			GER418S	\$215	\$185
1750L (462G)	2" Tri-clover Outlet	Cooling Jacket Top Hatch - Center Top Hatch - Offset Sight Gauge	GER421	\$3880	\$3300
			GER421C	\$845	\$720
			GER421HC	\$580	\$495
			GER421S	\$270	\$230
2150L (568G)	2" Tri-clover Outlet	Cooling Jacket Top Hatch - Center Top Hatch - Offset Sight Gauge	GER425	\$4020	\$3420
			GER425C	\$845	\$720
			GER425HC	\$580	\$495
			GER425S	\$270	\$230
3000L (792G)	2" Tri-clover Outlet	Cooling Jacket Top Hatch - Center Top Hatch - Offset Sight Gauge	GER430	\$6710	\$5705
			GER430C	\$1080	\$920
			GER430HC	\$580	\$495
			GER430S	\$270	\$230
4200L (1110G)	2" Tri-clover Outlet	Cooling Jacket Top Hatch - Center Top Hatch - Offset Sight Gauge	GER440	\$7245	\$6160
			GER440C	\$1265	\$1075
			GER440HC	\$580	\$495
			GER440S	\$270	\$230

## Small Tanks with Sealable Tops



Great storage tanks for home winemakers or commercial wineries. Wineries use them for small lots destined for top-up, or as small control tanks. The top has an extra heavy duty sealing mechanism and thick gasket. The tanks will support a few p.s.i. of pressure, however they are not pressure rated or designed to be used under pressure. The inside is finished to Speidel quality standards. We can weld custom gas flushing fittings onto the lid. Fittings are European Gas straight thread.

Tank Size	Bottom	Bottom Valve	Product Number	Price	Sale Price
50L (13.2G)	Flat	3/4" Female	GER304	\$330	\$280
100L (26G)	Flat	3/4" Female	GER305	\$470	\$400
240L (63G)	Flat	3/4" Female	GER306	\$605	\$515
320L (87G)	Flat	1" Male	GER307	\$640	\$545
240L (63G)	Conical	3/4" Female	GER310	\$780	\$665
330L (87G)	Conical	1" Male	GER312	\$915	\$780
525L (139G)	Conical	1" Male	GER314	\$1255	\$1070
625 (165G)	Conical	1" Male	GER316	\$1355	\$1150

# Pumps/Filters/Corkers/Cooling Options

## Popular Pumps

### Centrifugal Pump

This pump features a stainless body, housing, and bracket. It utilizes an impeller made from food-grade plastic. The impeller does not push air by itself so to prime it you unthread the priming nut on top of the filter housing and fill with water or wine. Comes with 1" female inlet and outlet. Has a .8 hp motor and moves 13 gallons per minute with no head. Will pump up to a height of 70'. 110v. Overall dimensions are 14.5" L x 7"W x 7"H. Weighs 15.4 lbs. Optional by-pass can be installed to restrict flow up to 25%.



H360 Pump \$225 **Sale \$190**  
H360A By-Pass for Pump \$90 **Sale \$75**

### Impeller Pump

A self-priming, reversible-flow pump with a natural, food-grade rubber impeller for gentle processing. Pump cavity will allow seeds and stems to pass through, but not *must*. Large 1.5" Tri-Clover inlet and outlet with clamp connections.



This pump features a 1.2 hp motor and has a maximum flow rate of 25 gallons a minute. The pump body, mounting stand, and handle are all constructed from stainless steel. H367 \$655 **Sale \$560**

### MonoScrew Pump

Much gentler on wine than a centrifugal or impeller-style pump, a monoscrew pump has a low shear value. The rounded, internal stainless screw rotates wine through the main cavity. They do cost a little more than a comparable impeller pump, but considering the impact a pump can have on your winemaking, we think it is money well spent. This self-priming pump comes with an electronic speed inverter to control flow from 0-15 gallons/minute. The total flow control with low shear value makes this the ultimate small-winery pump for filtering, bottling, and any sort of wine transferring. Pump comes with a fan cooled motor, built-in by-pass, and remote control. H368 (110V) \$3845 **Sale \$3270**  
H368B (220V) \$3625 **Sale \$3080**



### Liverani Must Pump

Pump crushed grapes or finished wine with this self-priming, flexible-impeller pump with electric speed control from 3 to 99 gallons per minute. This is the pump we recommend as the main workhorse for a small winery where it can be used to pump *must* and/or wine.



Complete control over speed is its key feature. Inlet and outlet is 2" clover fittings. Stainless steel pump body and cart. Mounted on cart with wheels for easy movement. 3HP motor running on 220V.

H372 \$4285 **Sale \$3645**

## Plate Filters



10 Plate Filter WE903

10 Plate Filter WE905

### 20cm x 20cm Filters

Commercial quality plate filter featuring 20cm x 20cm plates. Included 110v, 1/2hp, stainless motor will pump wine from your container and push it through the filter. Filters outfitted with optional Noryl plates allow for steam sterilization. 40x40 Plate filters are available on our website.

#### Features:

- 304 Stainless Steel Construction
- Stainless Steel Valves
- Four Casters, 2 with locks, for easy movement
- Built-in centrifugal stainless steel pump
- Food-Grade plastic plates included
- Air release valve to bleed air or wine from filter
- Built-in glycerine-filled pressure gauge
- Dimensions & Weights can be found on website
- 10 Plate filter has flow rate of 39-79 GPH
- 20 Plate filter has flow rate of 185-264 GPH
- 40 Plate filter has flow rate of 396-500 GPH

WE903 (10 Plate Filter - Bench Top)	\$715	<b>Sale \$610</b>
WE905 (10 Plate Filter)	\$875	<b>Sale \$745</b>
WE905N (10 Noryl Plate Filter)	\$985	<b>Sale \$840</b>
WE906 (20 Plate Filter)	\$1095	<b>Sale \$930</b>
WE906N (20 Noryl Plate Filter)	\$1315	<b>Sale \$1120</b>
WE908 (40 Plate Filter)	\$1425	<b>Sale \$1210</b>
WE908N (40 Noryl Plate Filter)	\$1865	<b>Sale \$1585</b>

## Cooling

### Cooling Snakes

A new & unique alternative to cooling plates. This tube-within-a-tube snake is used to recirculate glycol or cooled water through your ferment to keep temperatures down. It can be hard mounted or dropped into a tank, macrobin, or even barrel.



WE790 (2.5m)	\$280	<b>Sale \$240</b>
WE791 (3.5m)	\$325	<b>Sale \$275</b>
WE792 (5.0m)	\$390	<b>Sale \$330</b>
WE793 (8.0m)	\$445	<b>Sale \$380</b>

### Cooling Plates

Traditional cooling plates with or without weldless fittings. See our website for weldless cooling plate information and pricing.

WE748 (10.6 x 24")	\$220	<b>Sale \$190</b>
WE753 (14.5 x 24")	\$250	<b>Sale \$215</b>
WE755 (14.5 x 31.5")	\$285	<b>Sale \$245</b>
WE762 (22.5 x 47.2")	\$360	<b>Sale \$305</b>



## Electric Corkers



An affordable, stainless steel, floor-standing, semi-automatic electric corker with included stainless stand for the growing winery. Cork up to 800 bottles an hour. Includes foot pedal for bottle placement and a push-button to initiate corking. Accepts natural or synthetic corks up to 26 x 45mm. 1 hp motor available in 110 or 220V. 16" x 16" x 70" Tall.

WE675 \$4065 **Sale \$3455**

### Deluxe Corker



A durable, simple-to-use, commercial corker with an established history of corking over 85,000 cases before needing its first service (which can be owner performed.) Backed by Fermentation Frenzy's own 2 year warranty against defects, this is a corker that a small winery can grow with.

A limited number of machines are hand-built by a small Italian company that has been building smaller-scale, higher-end, wine producing equipment for the last

15 years.

We offer a two year warranty against defects, meaning that if something goes wrong we take care of it ourselves, never saying "well, we will have to talk with the manufacturer." Available in 220V single or triple phase. Vacuum or Nitrogen options available.

WE660 \$6600 **Sale \$5610**

### Deluxe Filler/Corker



Do you have production runs too small for mobile bottling but too large to do by hand? This gravity-fed filler with built-in corker offers you the ultimate solution for your growing winery. Plug your pump into this unit and the reservoir fill-level sensor automatically turns your pump off and on. Air pressure raises each bottle to the filler, fills it to a set height, and then shuts off. As bottles fill cork, them on the adjacent built-in corker (same as Deluxe corker above.)

WE664 \$12100 **Sale \$10285**

### Available product not included in the Pre-Order Sale

- Vigneron 4 & 6 Head Bottle Fillers with Autofill and AutoSparging
- Inline Semi-Automatic Labeling Systems
- Race Labelers
- Stainless Fittings and Tubing
- Yeast, Additives, Chemicals, etc.
- Refurb. Barrels from 10-60 Gallons
- Cooling Systems for MacroBins and Tanks
- Small Glycol systems
- Much, Much More!