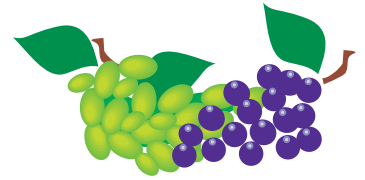




MATHESON

Specialty Products for the Wine Industry



Micro-Oxygenation Equipment

The micro-oxygenation process is diffusing tiny gas bubbles using a microporous sintered stainless steel diffuser, along with an oxygen regulator/flowmeter that has been calibrated in liters per minute.

The use of a high purity food grade gas such as "Beverage Gas O" for Oxygen or "Beverage Gas A" for Compressed Air is recommended to avoid any risk of wine contamination.

Features:

- Regulator calibrated in liters per minute
- Stainless steel diffuser available in 10 or 20 micron



Shown with regulator and 10 micron diffuser

Ordering Information

Part Number	Description	Height	Width	Ship Weight
WES M1-540-15FG	Regulator	8"	8"	5 LB
MWB DIFFUSER410	10 Micron Diffuser	4"	1"	2 LB



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