

MATHESON

Wine and Beer Making Equipment and Gases Quick Reference Guide

MATHESON offers a complete line of Equipment and Gases for the Wine and Beer Making Industry, with superior customer service and technical expertise.

Equipment Used in the Wine and Beer Making Process

Gas Blanket Devices

- Stainless Steel or Plastic
- 1-1/2 to 4" Diameter

Sparging Stones

- 10 and 20 Micron
- Clean Out Ports on Both Ends

SO₂ Barrel Gassing Unit

Stainless Steel Topping Gun, CO₂ Snow Horns

- Tanks
- Barrels
- Line or Station

Safety Cylinder Carts

- Single or Dual
- Semi Pneumatic or Pneumatic Tires
- 2 or 4 Wheel
- Liquid Cylinder Carts

Safety Equipment & Supplies

- Respirators
- Safety Glasses
- Protective Clothing
- Gloves
- Goggles
- Ear Plugs
- Visors
- Ear Muffs
- First Aid Kits
- Gas Detections

Sanitary Fittings & Valves

- All Clamps
- Butt Weld
- Bevel Seat
- DIN/SMS
- Pumps
- Butterfly Valves
- Plug Valves
- Diaphragm Valves
- Gaskets

Valves

- Threaded Flanged – Diaphragm
- Socket Weld
- Ball
- Gate
- Check
- Butterfly
- Globe
- Plug
- Knife Gate

Regulators

- Single or Dual Stage
- High or Low Pressure
- Line or Station
- Brass or Stainless

Flowmeters

- All Gases
- Regulated
- CFM, CFH, LPM

Winery Hose

- Wash Down
- Transfer
- Must Line

Brewery Hose

- Washdown
- Transfer

Accessories

- Sight Glass
- Unistrut
- Tube, Pipe Hangers
- Hose Clamps
- Tanks Vents
- Stainless Chain Wire Rope
- Aprons
- Boots
- Gloves
- Sanitation Suits
- Respiratory Equipment
- Gas Detection
- Stainless and Aluminum Shapes
- Pipe Fittings
- Fasteners



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Gases Used in the Wine and Beer Making Process

Cooling the grapes in the vineyard during harvest and prior to crushing

- Carbon Dioxide
- Dry Ice Pellets

In the horizontal press Blanketing the "Must" and Stabilizing the "Must"

- Carbon Dioxide
- Sulfur Dioxide

Temperature control during fermentation in Open Top Fermentors

- Carbon Dioxide
- Dry Ice Pellets

Aging wine Purge Barrels, Preserve Barrels, Sulfur Dioxide adjustments and pressure transfers

- Argon
- CO₂
- Nitrogen
- Sulfur Dioxide

Blending blanketing of Storage Tanks and sparging the wine to adjust Carbon Dioxide levels

- Argon
- Carbon Dioxide
- Nitrogen
- Oxygen
- Sulfur Dioxide

Stabilizing "finished" wine

- Sulfur Dioxide

Blanket Bottling Tank

- Argon
- Nitrogen

Bottling Purge Bottles to lower Oxygen content

- Argon
- Carbon Dioxide
- Nitrogen

Winery maintenance

- Oxygen/Acetylene
- Argon/Carbon Dioxide

