



### Carbon Dioxide Snow Horn

CO<sub>2</sub> snow horns are used with liquid and dip tube cylinders to produce CO<sub>2</sub> snow for temperature control and the effective purging of tanks, tankers, barrels, and gondolas.

#### Ordering Information

Part Number	Height	Diameter	Hose Length	Ship Weight
<b>MWB BVHOSEASSY15</b>	15"	4"	15'	5 lb
<b>MWB BVHOSEASSY25</b>	15"	4"	25'	7 lb
<b>MWB BVHOSEASSY50</b>	15"	4"	50'	10 lb
<b>MWB BVHOSEASSY75</b>	15"	4"	75'	15 lb



### Gas Blanketing Device

Gas Blanketing Devices diffuse the directional energy of the gas flow in tanks and tankers and allow the molecular weight of the gas to blanket gently (laminar flow).

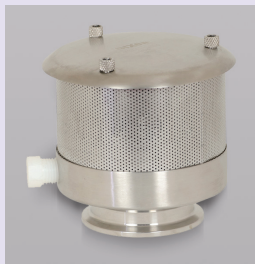
Blanketing devices can be used with Argon, Nitrogen, Carbon Dioxide, and Beverage Gas mixtures. These blanketing devices reduce oxygen levels in minutes.

Available in 4" (stainless steel) and 1-1/2" (stainless steel).

#### Ordering Information

Part Number	Height	Diameter	Ship Weight
<b>MWB GASBLANKET4S</b>	5"	4"	6 lb
<b>MWB GASBLANKET15</b>	5"	1-1/2"	4 lb





### Tri-Action Tank Safety Vent

The Tri-Action Tank Safety Vent is used as a pressure relief device to avoid vacuum or over pressurization inside a tank or piping system.

- Standard 2" Tri-clamp connection
- Large 1/4" FNPT gas port
- Stainless steel construction
- Can be used with positive pressure system
- Other sizes and connections available

#### Sealer

Through the unique design of the Tri-Action Tank Safety Vent, the tank is automatically sealed from ambient air once blanketing, bottling, or pumping operations have ceased.

#### Pressure Relief

The Tri-Action Tank Safety Vent is designed to relieve pressure within the tank at 1 psi.

#### Vacuum Breaker

The Tri-Action Tank Safety Vent drops to a safe working vacuum of 0.09 psi.

#### Ordering Information

Part Number	Pressure Rating @ 70°F	Flow	Ship Weight
<b>DIX TVPC200300</b>	3 psi	250 GPM	2.6 lb



### In-Line Sparger with Check Valve

*Adjust the Oxygen and Carbon Dioxide accurately and effectively with our In-Line Sparger!*

The In-Line Sparger's unique design allows the wine to pass on top and around the diffuser surface generating turbulence and very small bubbles.

When used with a nitrogen regulator/flowmeter, you can sparge very effectively with the least amount of stripping of volatiles and aromatics.

#### Features:

- 10 micron stainless steel diffuser
- Standard 2" Tri-clamp connection
- Clean out ports on both ends of stainless steel diffuser
- Other sizes and connections available

#### Ordering Information

Part Number	Height	Diameter	Length	Ship Weight
<b>MWB 2SPARGERASSY</b>	8"	2"	7"	8 lb





### Swivel Racking Arm

- Used to transfer wine from tanks for blending or bottling
- Clamps in racking port and swivels for safe and efficient racking of tanks
- Available in 2" Tri-clamp connection
- Stainless steel construction
- Custom lengths and sizes available

#### Ordering Information

Part Number	Length	Diameter	Width	Ship Weight
<b>MWB RACKARMSWIVL</b>	36"	2"	10"	10 lb



### Long Radius Racking Arm

- Used to transfer wine from barrels in place
- Stainless steel construction
- Shown with 1-1/2" Tri-clamp connection
- Custom lengths and sizes available

#### Ordering Information

Part Number	Length	Diameter	Width	Ship Weight
<b>MWB RACKARMLONG</b>	36"	1"	18"	6 lb



### Standard Racking Arm

- Used to transfer wine from barrels or kegs
- Easy to use with a single level of barrels
- Stainless steel construction
- Shown with 1-1/2" Tri-clamp connection
- Custom lengths and sizes available

#### Ordering Information

Part Number	Length	Diameter	Width	Ship Weight
<b>MWB RACKINGARM</b>	34"	1"	3"	8 lb



### Deluxe Racking Arm

- Used to transfer wine from barrels or kegs
- Site glass
- Adjustable foot
- Stainless steel construction
- Shown with 1" full port stainless steel ball valve
- Custom lengths and sizes available

#### Ordering Information

Part Number	Length	Diameter	Width	Ship Weight
<b>MWB DLXRACKNGARM</b>	36"	1"	7"	8 lb





Shown with SO<sub>2</sub> Wrench and SO<sub>2</sub> Hose

### SO<sub>2</sub> Barrel Gassing Unit

Prepare barrels for storage quickly and easily by controlling the bacteria and mold. The SO<sub>2</sub> Barrel Gassing Unit is designed to put measured amounts of SO<sub>2</sub> into empty barrels prior to storage.

#### Ordering Information

Part Number	Height	Width	Hose Length	Ship Weight
<b>MWB SO2BGU25</b>	5"	12"	25'	8 lb
<b>MWB SO2BGU50</b>	5"	12"	50'	10 lb
<b>MWB SO2BGU75</b>	5"	12"	75'	14 lb



1,000 gm 5,000 gm

### Pure SO<sub>2</sub> Dispenser

SO<sub>2</sub> dispensers allow accurate measurement of pure liquid SO<sub>2</sub> additions to wine. These 316L stainless steel pressure vessel dispensers have a fill valve, liquid valve, and a gas/vent valve.

The dispensers also have a recessed graduated cylinder for easy viewing of the SO<sub>2</sub> level and a bottom drain port for easy cleaning.

#### Available in two sizes:

- 1000 gram dispenses in 10 gram increments
- 5000 gram dispenses in 50 gram increments
- Replacement parts available

#### Ordering Information

Part Number	Height	Width	Ship Weight
<b>CAD ALPEDISP1000</b>	22"	10"	16 lb
<b>CAD ALPEDISP5000</b>	25"	9"	25 lb





**H<sub>2</sub>SO<sub>3</sub> Digital Solution Dispenser with 5 Gallon Cart**

### H<sub>2</sub>SO<sub>3</sub> Digital Solution Dispenser

This programmable digital dispenser will deliver a 6% Sulfurous Acid Solution (H<sub>2</sub>SO<sub>3</sub>) in milliliters.

The dispenser can be used at the crusher during harvest or connected directly to the must pump.

The dispenser is also used for barrel additions.

The dispenser allows the operator to remotely start H<sub>2</sub>SO<sub>3</sub> additions using a digital radio transmitter.

The batch controller automatically shuts off the H<sub>2</sub>SO<sub>3</sub> flow when the desired quantity is measured by the flowmeter.

#### Features:

- Remote controlled activation
- Accurate, reliable, safe
- Can be used to dispense any liquid solution, such as tartaric acid
- Maintains a constant solution percentage and exact metered measurement
- Closed dispensing system minimizes exposure to acid gas vapors
- Wetted surfaces stainless steel construction
- 110 A/C or rechargeable battery

#### Ordering Information

Part Number	Height	Width	Depth	Ship Weight
<b>MWB SO2DISPENSER*</b>	10"	12"	4"	15 lb
<b>MWB SO2DISPENSBU**</b>	10"	12"	4"	23 lb

\* 110 A/C

\*\* Rechargeable battery



**42 gallon liquid cylinder cart**

#### Options:

- 5 gallon stainless steel cart allows the operator to move between narrow barrel rows
- 42 gallon liquid cylinder cart allows the operator to easily and safely move the liquid cylinder around the winery

#### Ordering Information

Part Number	Description	Height	Width	Depth	Ship Weight
<b>MWB SS5GTOPCART</b>	5 Gallon Cart	41"	18"	24"	32 lb
<b>ANT 87U-4</b>	42 Gallon Cart	46"	28"	N/A	92 lb
<b>ANT 6114</b>	Folding Rear Assembly *	46"	15"	N/A	30 lb
<b>ANT 6114-R</b>	Stationary Rear Assembly *	46"	15"	N/A	30 lb

\* Large 4" replacable rear caster, heavy gauge toeplate, 10" solid rubber tires secured with locknets (no cotter pins)

### Pressure Transfer Device for Sulfurous Acid Solution

#### Features:

- 2" Tri-clamp connection
- 1/4" male stainless steel quick connections
- Stainless steel construction
- Used with inert gas
- Stainless steel 15 psi pressure relief valve

#### Ordering Information

Part Number	Length	Width	Ship Weight
<b>MWB KEGASSY</b>	29"	8"	8 lb





### Gentle Giant

The Gentle Giant uses inert gas pressure to transfer wine allowing easily controlled, gentle flow without agitation or oxidation.

#### Features:

- Adjustable foot and bung for use with various sizes of barrels and kegs
- Stainless steel construction
- Built-in 15 psi stainless steel safety relief valve to prevent over pressurization
- 1-1/2" Tri-clamp connection
- Used with Nitrogen or Argon
- Shown with short Sight Glass
- Custom lengths available

#### Ordering Information

Part Number	Length	Diameter	Width	Ship Weight
<b>MWB BARRELMASTER</b>	36"	1"	12"	10 lb
<b>MWB BRLMASTER114</b>	36"	1-1/4"	12"	10 lb



### Keg Pressure Transfer Device

Used for pressure transfer of wine from kegs or drums.

#### Features:

- 2" and 4" Tri-clamp connection
- 1/4" MNPT connections
- Stainless steel construction
- Used with inert gas
- Custom lengths and sizes available

#### Ordering Information

Part Number	Length	Width	Ship Weight
<b>MWB SSKEGASSY2 (2")</b>	28"	8"	7 lb
<b>MWB SSKEGASSY4 (4")</b>	28"	10"	8 lb



### Barrel Topping Gun

Used to top-off wine barrels.

#### Features:

- 1/2" FNPT connection
- Stainless steel construction
- Spring loaded handle
- Removable plug for easy cleaning
- Rebuild kit available\*

#### Ordering Information

Part Number	Length	Diameter	Width	Ship Weight
<b>MWB TOPGUNSTD SS</b>	10"	1/2"	5"	2 lb

\* Rebuild Kit (p/n BRA BTGKIT)



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### Barrel Cleaning Wand with Foot

- Used with a 7" barrel rack
- Stainless steel construction
- Shown with rotating spray head and 3/4" full port stainless steel ball valve

#### Ordering Information

Part Number	Height	Diameter	Length	Ship Weight
<b>MWB BCWANDFOOT</b>	19"	1"	19"	8 lb



### Spring Loaded Barrel Cleaning Wand

- Used with any barrel rack
- Spring loaded for hands free operation
- Stainless steel construction
- Shown with rotating spray head and 3/4" full port stainless steel ball valve

#### Ordering Information

Part Number	Length	Diameter	Width	Ship Weight
<b>MWB WASHWANDSPR</b>	28"	1"	5"	8 lb



### Spray Balls

Spray balls are the most widely used tank and barrel cleaning method for sanitary applications.

#### Features:

- Durable stainless steel construction
- Stationary and rotating
- 3/4" FNPT and pinned connections
- Easy mounting
- Photo shows sizes and styles available
- Rebuild kit available\*

#### Ordering Information

Part Number	Height	Diameter	Ship Weight
<b>SSP 2</b>	3"	1-1/4"	2 lb

\* Rebuild Kit (p/n SSP REBUILDKIT)





### Stirring Wands

Stirring wand ensures that the lees and the additions are completely mixed into the wine.

- Stainless steel construction
- Custom lengths and sizes available

#### Single Handle

- For use with single level barrels (unstacked)

##### Ordering Information

Part Number	Length	Width	Ship Weight
<b>MWB BARRELWAND</b>	36"	4"	4 lb



Single Handle

#### Double Handle

- Curved to allow insertion between barrels stacked in racks

##### Ordering Information

Part Number	Length	Width	Ship Weight
<b>MWB BARRELWANDDB</b>	51"	8"	8 lb



Double Handle

### Punch Down Device

- Used for punching down and mixing the must cap during fermentation
- 1-1/2" stainless steel construction
- Base: 10"x10" with perforations
- Handle: 12"
- Custom sizes and styles available

##### Ordering Information

Part Number	Height	Ship Weight
<b>MWB PUNCHDWNHRT</b>	66"	14 lb







### Kegs for Wine Storage or Topping Barrels

#### Two Sizes available:

- 5.17 gallon stainless steel keg comes with 2" Tri-clamp connection
- 15.5 gallon stainless steel keg comes with 2" or 4" Tri-clamp connection

#### Ordering Information

Part Number	Height	Diameter	Ship Weight
<b>KEG SS5.17GAL2TC (2")</b>	24"	10"	15 lb
<b>KEG SS15.5GAL2TC (2")</b>	24"	17"	20 lb
<b>KEG SS15.5GAL4TC (4")</b>	24"	17"	20 lb



5.17 Gallon Keg Cart

### Keg Carts for Topping Barrels

- Compact design to fit between barrel rows
- Available with a 5.17 Gallon Keg or a 15.5 Gallon Keg

#### Ordering Information

Part Number	Height	Width	Depth	Ship Weight
<b>MWB SS5GTOPCART</b>	41"	18"	24"	32 lb
<b>MWB SS15GKEGCART</b>	34"	17"	28"	26 lb



### Stainless Steel Pails

- Available in 3.5 and 5 gallon sizes

#### Ordering Information

Part Number	Description	Height	Diameter	Ship Weight
<b>TWM 5055PAIL09HL</b>	3.5 Gallon	14"	12"	5 lb
<b>TWM 5055PAIL18H</b>	5 Gallon	14"	16"	10 lb

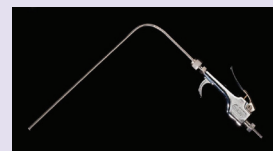




Shown with regulator and 10 micron diffuser



O<sub>2</sub> Regulator Flowmeter



### 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 Compressed Air is recommended to avoid any risk of wine contamination.

#### Features:

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

#### Ordering Information

Part Number	Description	Height	Width	Ship Weight
<b>WES M1-540-15FG</b>	Regulator	8"	8"	5 lb
<b>MWB DIFFUSER410</b>	10 Micron Diffuser	4"	1"	2 lb
<b>WES M1-540-15FM</b>	O <sub>2</sub> Regulator Flowmeter	10"	6"	5 lb

### A Frame Parts Board

Used to store and clean winery parts.

#### Features:

- Perforated stainless steel allows for various layout of parts
- Stainless steel construction
- Two lockable swivel stainless steel casters for easy maneuverability
- Open center allows for multiple storage
- Designed to fit through 36" doorways
- Custom configurations available
- Stainless steel pegs sold separately

#### Ordering Information

Part Number	Height	Width	Length	Ship Weight
<b>MWB PARTSBOARD</b>	52"	34"	52"	175 lb

### Bottle Blanketing Device

Used to blanket open bottles of wine to prevent oxidation and wine spoilage. When used with Beverage Gas mixtures the device produces a blanket of protective atmosphere on the wine's surface and displaces oxygen.

#### Features:

- Single hand operation
- Thumb operated gassing valve
- Stainless steel blanketing tube
- Different hose lengths available

#### Ordering Information

Part Number	Width	Length	Ship Weight
<b>MWB 601GASINGGUN</b>	11"	10"	1 lb

