



HOME WINEMAKING  
PRODUCT CATALOG HWM.15

## How to Find Us



### From Albany, NY

Take NYS Interstate I-87 South. I-87 South/Tappan Zee Bridge/New York State Thruway S/I-287 East. Continue to follow I-87 S/New York State Thruway S (Portions toll). Take EXIT 8A toward RT-119 / Saw Mill Parkway North / Elmsford. Merge onto Saw Mill River Parkway North / Saw Mill Parkway North via the ramp on the left toward Katonah. Take EXIT 27 toward Marble Ave / Thornwood. Turn slight right. Turn left onto Marble Ave. Turn left onto Castleton St.

### From New Haven, CT

Follow signs for I-95 S/New York City and merge onto I-95 S Entering New York, Take exit 21 toward White Plains/Tappan Zee Bridge, Merge onto I-287 West, Take exit 3 toward Taconic Parkway, Merge onto Sprain Brook Parkway, Continue onto Taconic State Parkway, Take the exit onto Saw Mill Parkway North toward Brewster, Slight right toward Marble Ave Exit 27, Turn left onto Marble Ave, Turn left onto Castleton Street.

### From New York City/Saw Mill River Parkway

Onto New York 9A N/12th Ave Continue to follow New York 9A N, Partial toll road, Continue onto Henry Hudson Parkway, Merge onto Saw Mill Parkway N, Exit 27, Slight right toward Marble Ave, Turn left onto Marble Ave, Turn left onto Castleton St.



Home Winemaker Depot a Prospero Equipment Company has been providing the home winemaker with quality winemaking equipment for over 40 years. It's parent company Prospero Equipment Corporation is one of the largest importers of Professional Wine Making Equipment in the United States providing the most famous wineries across the U.S. and Canada with commercial equipment.

We have carefully selected state of the art durable equipment for both the home winemaker, as well as, wineries we service across the country. Wine equipment whether large or small plays an integral part of the quality of wine produced. We invite you to visit our retail store to see the quality home winemaking equipment that is available. Come and see what's new. We look forward to this year's harvest and grape season, but most of all we look forward to seeing our valued customers and providing you with the best grapes, equipment and service possible to produce your wine.

## **Home Winemaker Depot**

123 Castleton Street | Pleasantville, NY 10570  
Phone: (914) 769-6252 | Fax: (914) 769-6786  
[info@homewinemakerdepot.com](mailto:info@homewinemakerdepot.com)

Hours of Operation:  
Monday - Friday 8.30AM - 5PM

Hours of Operation during harvest:  
Monday - Saturday 8.00 AM - 7.00 PM | Sunday: 8AM- 4PM.

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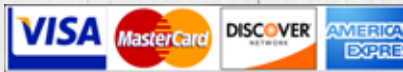
[www.homewinemakerdepot.com](http://www.homewinemakerdepot.com)

**Prices:**

All prices are in U.S. Currency. Prices are quoted F.O.B our New York distribution center. To find a price, use the separate price list enclosed with this catalog. Prices change without notice due to circumstances beyond our control. All sales are subject to the terms and conditions.

**Payments:**

We accept all major credit cards, C.O.D., money orders, certified check or approved check at time of pick-up or delivery. For efficiency and expediency you may choose Wire Transfer. Call our Accounts Receivable Department to obtain banking and routing instructions.

**Shipping Policy:**

**Shipping charges are responsibility of the customer.** Most items can be shipped UPS, Fed-Ex, or Common Carrier. Larger items such as destemmers, filters, presses, tanks and demijohns should be shipped motor freight. If the stock number has a "U" in it then the item can go UPS. Stock numbers with an "F" are items that have to be shipped freight. Some machines require a wooden crate or pallet for shipping; there is an extra charge for this. Please ask for a quote on shipping and crating (if required) when you place your order. Orders may be picked up by your trucks at our warehouse. Please call ahead so your order will be ready.

**Shipping Service:**

UPS and Fed-Ex is used whenever possible or upon request.

UPS -> Next Day, 2nd Day, 3rd Day, or Ground.

Fed-Ex -> Priority Overnight, Standard Overnight, 2 Day, Express Saver.

If you need special delivery needs, please discuss this with us when you place your order.

However, should your order exceed UPS or Fed-Ex size or weight limits, "Common Carrier" will be selected to speed delivery to you. All orders will be processed in the order which they are received. Please send in your order in a timely fashion to ensure prompt delivery. Shipping and handling fees are not included in the listed price of our items. Handling fee will be added to shipping charges. Please use and complete form on the back of the catalog.

**Damage or Loss Claims:**

Before signing freight bill please be sure to verify and **inspect** the merchandise and the number of pallets or cartons for any discrepancies. Any discrepancy or damages must be notified immediately to HWD. The driver must sign the freight bill at the time of delivery verify the discrepancy or damages on the freight bill in order to honor the claim. If you do not notice any damages until after you have unpacked your order, save all boxes and packages material and call (914) 769-6252 immediately. Damages must be reported within 7 business days of receipt to be valid. Do not accept shipments until the delivery person notes the damage on the freight bill. Do not unpack the shipment.

**Returns:**

If you need to return an item, call us at (914) 769-6252. For returns made within 60 days of initial purchase, items must be unused with its Original packaging. We gladly give you a refund in the form of your original payment method. All returns may be subject to restocking fee.

**Return Address:** The Home Winemaker Depot - 123 Castleton Street, Pleasantville, NY 10570 -  
Invoice #

**Customer Pick up:** Please call in advance when picking up equipment or accessories.

If any product or service does not meet your expectations, just call us for a complete resolution. We stand behind our quality products.

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## INDEX

DESTEMMERS AND CRUSHERS FOR GRAPES AND FRUIT	6
DESTEMMER STAND, EGGPLANT PRESS, LIVERANI PUMPS	7
STAINLESS STEEL PLATE & FRAME FILTERS	8
VERTICAL BASKET PRESS, HYDRAULIC VERTICAL BASKET PRESS	9
CARBOYS & DEMIJOHNS, PLASTIC WINE TANKS	10
PLASTIC FERMENTOR TUBS, PLASTIC FUNNELS	11
WINE BARRELS	12-13
CORKER, CORKS, CAPPING, WOODEN & BRASS BARREL SPIGOT	14
BOTTLES AND RACKS, LAB EQUIPMENT	15
VARIABLE CAPACITY WINE TANKS FROM SK	16
VARIABLE CAPACITY WINE TANKS FROM MARCHISIO	17
GAI GRAVITY FILLER	17
THE ENOLMATIC FILLER	18
YEAST & CHEMICALS	19
OUTDOOR BRICK OVENS	20-21
SUGAR ADDITION	22
CONVERSION	23

## DESTEMMERS - CRUSHERS FOR GRAPES AND FRUIT

The first step of winemaking is preparing the fruit. HMD offers these well built machines to give your wine a professional start. The double roller crusher is the basic machine. Our double roller crushers are built of all stainless steel with cast aluminum rollers.

These crushers machines come in three versions:

Code	Description	Body Dimension		Hopper Dimension		Weight	
10U02	Electric Crusher Double Roller	47"x24"x23"	119x61x58 cm	22"x33.5"	56x85 cm	73 lb.	33.1 Kg
10U04	Stainless Steel Crusher Double roller	47"x22"x16"	119x56x41 cm	20.5"x 31.5"	52x80 cm	68 lb.	30.8 Kg
10U05	Large hopper with agitator to push the grapes through the crushing rollers	47"x22"x16"	119x56x41 cm	20.5"x31.5"	52x80 cm	68 lb.	30.8 Kg



**10U02** Electric Crusher Double Roller



**10U04** Double Roller Crusher



**10U05** Crusher with agitator

The next step in quality winemaking is to destem the grapes to reduce bitterness in wines prior to fermentation or pressing.

Crusher Destemmers:

- HWD carries three types of crusher/destemmers
- Large hopper to dump grapes
- Agitator pushes grapes into adjustable rollers
- Full length feed hopper with in-feed auger
- Hand Cranked Destemmer can crush & destem 1 TON PER HOUR
- Motorized Destemmers can crush & destem 2 TONS PER HOUR
- Motorized Destemmers 120 VAC Single Phase Encased motors

Code	Description	Body Dimension		Hopper Dimension		Weight	
10F07	Hand Cranked Destemmer	52"x21"x25"	132x53x64 cm	20.5"x33"	52x83.8 cm	106 lb.	48 Kg
10F08	Motorized Destemmer	53"x22"x24"	135x56x61 cm	18"x35.5"	45.7x90.2 cm	119 lb.	54 Kg
10F09	Stainless Steel Motorized Destemmer	53"x22"x24"	135x56x61 cm	18"x35.5"	45.7x90.2 cm	119 lb.	54 Kg



**10F07** HAND CRANKED DESTEMMER  
Agitator, Hopper, Double Rollers, Stainless Steel.



**10F08** MOTORIZED DESTEMMER  
Auger, Hopper, Double Roller, Stainless Steel.



**10F09** S.S. MOTORIZED DESTEMMER  
All Stainless Steel.



**DESTEMMERS STAND**

Code	Description	Body Dimension	
10F20	Destemmer Stand	36.5"x31"	92.7x 81.3 cm

Stainless Steel Stand for De-stemmers/Crushers is made from 304 Stainless Steel. Stands are made for use with motorized destemmer.



10F20 Destemmer Stand

**EGGPLANT PRESS**

Code	Description	Dimensions	
12U01	Eggplant Press	H 27.6"x7.9"	70.1x20.1 cm
12U01W	Wood Eggplant Press	H 24.4"x7.9"	62x20.1 cm

- Eggplant press used for pressing excess water from vegetables
- Can be used for berries and grapes for small production
- Frame is painted steel with stainless steel basket or wood



12U01W Wood Eggplant Press



12U01 Eggplant Press

**LIVERANI PUMPS**

Code	Description
LIV-MINIC	Liverani MINI-C Bronze Electric Pump (EP-20)
LIV-EP-34	Liverani EP-MINI 3/4"
LIV-EP-15	Liverani EP-MINI 1.5"



MINI-C (EP 20)



EP-MINI

Liverani MINI-C (EP 20) Bronze Pump Self-Primed

- 3/4" Tri-clover Bronze Hose Barb
- Features enology grade centrifugal pump head
- Standard Bronze threaded fittings like a common garden hose
- 120V 60 Hz single phase
- Can move 5 GALLONS PER MINUTE

Liverani EP-MINI 3/4" and 1.5"

- Stainless steel head with rubber impeller
- 3/4" or 1.5" Tri-clover Stainless Steel fittings
- Comes with a factory cart
- 110V 60 Hz single phase
- Can move 7 GALLONS PER MINUTE

ALL MODELS HAVE FORWARD AND REVERSE SWITCH.



## STAINLESS STEEL PLATE & FRAME FILTERS

### Professional Filtration for the Home Winemakers!

- Plate and Frame Pad Filter made of Stainless Steel AISI 304
- Pump mounted right on the base
- Stainless Steel Body
- Filter plates are heavy food grade
- Hose Barbs provided
- Positive displacement type includes strainer and pressure regulator valve
- Pressure Gauge on the filter inlet will tell the condition of the pads
- Production is about 1.5 gallons per minute to transfer wine
- Motor 120 V 60 Hz Single Phase
- Filter plate made of Polyethylene

Please note:

- The pump can also be used to transfer wine between containers
- Filter pump must be self-prime

#### 4 Course

- Rough-filtering sheet, mainly used to eliminate turbidity from liquids of high viscosity wines after the first decanting.
- Grade of filtration: 9-10 micron

#### 16 Medium

- Filter sheet used to achieve perfect polishing in wines and to reduce yeasts.
- Grade of filtration: 1-1.5 micron

#### 20 Fine or Sterile

- Sterilizing filter sheet are used for the final cold filtration of dry wines before bottling.
- Grade of filtration: 0.5-0.65 micron

Code	Description
24F06	6 Plate Filter
24F10	10 Plate Filter
24F20	20 Plate Filter
24F30	30 Plate Filter
24U100	Double Filtration Plate (recommended only for the 20+30 Plates Filters)
	<i>Filter Pads (Package of 25)</i>
24U25	Course 4 micron
24U26	Medium 16 micron
24U27	Fine or Sterile 20 micron



24F30 30 Plate Filter



24F20 20 Plate Filter



24F06 6 Plate Filter





**VERTICAL BASKET PRESS**

Code	Description	Capacity	Cage Dim. DxH	Weight
11F15	Vertical Basket Press #15	1Gal 3.9 Liters	6"x8.5" 15x22cm	16.5 lb. 7.5 Kg
11F25	Vertical Basket Press #25	4Gal 15 Liters	10"x14" 25x35cm	50 lb. 23 Kg
11F30	Vertical Basket Press #30	7Gal 28 Liters	12"x14" 30x40cm	79 lb. 36 Kg
11F35	Vertical Basket Press #35	12Gal 43 Liters	14"x18" 35x45cm	101 lb. 46 Kg
11F40	Vertical Basket Press #40	18Gal 69 Liters	16"x22" 40x55cm	146 lb. 66 Kg
11F45	Vertical Basket Press #45	25Gal 96 Liters	18"x24" 45x60cm	190 lb. 86 Kg
11F50	Vertical Basket Press #50	34Gal 128 Liters	20"x26" 50x65cm	238 lb. 108 Kg

- Ideal for small quantities of wine
- Traditional double ratchet basket press is simple & rugged
- Built for durability in painted steel frame
- Basket opens into two half for easy pumice removal
- Cast Iron ratchet head has two operating speeds

**MOST EFFICIENT PRESS!!!**



**HYDRAULIC VERTICAL BASKET PRESS**

Code	Description	Capacity	Cage Dim. DxH	Weight	Pressure
11F50H	Hand Hydraulic #50	34 Gal 96 Liters	20"x26" 50x65 cm	441 lb. 200 Kg	350 BAR
11F50TM	Motorized #50	34 Gal 96 Liters	20"x26" 50x65 cm	441 lb. 200 Kg	300 BAR

**HYDRAULIC BASKET PRESS**

- Pressure gauge
- Steel Basin
- High Resistance
- Cage made of hard wood with chromium plates bolts.

**MOTORIZED BASKET PRESS**

- Single Stroke Cylinder.
- Hinged mount swing out of the way for loading the press.
- Inclined frame for easy loading.
- Easy movement with wheel base.
- Pump Motors 0.5 HP 120 VAC



**11F70TH** HAND HYDRAULIC



**11F70TM** MOTORIZED HYDRAULIC



**CARBOYS & DEMIJOHNS**



Code	Description	Capacity
18U01	3.0. Liter Jug	0.79 Gal. 3.0 Liters
18U3	3.0 Gallon Carboy	3.0 Gal. 11.4 Liters
18U5	5.0 Gallon Carboy	5.0 Gal. 18.9 Liters
18U65	6.5 Gallon Carboy	6.5 Gal. 24.6 Liters
18U15	Large mouth demijohn	3.94 Gal. 15 Liters
18U34	Demijohn with spigot woven cover	8.9 Gal. 34 Liters
18U54	Demijohn with spigot woven cover	14.26 Gal. 54 Liters
18U54S	Demijohn with woven cover	14.26 Gal. 54 Liters
18U54R	Standard Plastic Cover Demijohn	14.26 Gal. 54 Liters

Glass is the best way to ferment and store small quantities of wine.

HWD carries various glass containers:



**Carboys**

- Great for storing smaller quantities of wine
- Use rubber stopper 7 or 6.5 for fermentation or cork # 17 for storage

**Demijohns**

- Great for storing larger quantities of wine
- Least expensive
- All have carrying handles
- Woven "wicker" plastic style made to last
- Demijohn with spigot has steel stand and special drain for drawing off wine without sediment
- Use rubber stopper 11 for fermentation or cork # 28 for 54 Liter Demijohn
- Use rubber stopper 9.5 for fermentation or cork # 22 for 34 Liter Demijohn

*WE RECOMMEND CLEANS PER GLASS AND STOPPERS  
STERILIZATION IS VERY IMPORTANT!!!*

**PLASTIC WINE TANKS**

- Most economical way to ferment and store wine
- Made from food grade high density plastic
- Each tank has a removable top cover for easy cleaning
- Drain valve on the base
- Equipped with a fermentation lock, drain valve, and rubber stopper

Code	Description	Capacity
17U60	Plastic Wine Tank	15.8 Gal. 60 Liters
17U100	Plastic Wine Tank	26.5 Gal. 100 Liters
17F150	Plastic Wine Tank	40.0 Gal. 150 Liters
17F200	Plastic Wine Tank	52.0 Gal. 200 Liters

*Tank Accessories*

17U03	Spigot/Valve
17U04	Airlock
17U013	Rubber Stopper



17U03 Spigot/Valve



17U04 Airlock



**PLASTIC FERMENTOR TUBS**

Code	Description	Capacity	Height	Diameter
14F110	Fermentor Tubs	29 Gal. 110 Liters	11.75" 29.8 cm	31.5" 80 cm
14F225	Fermentor Tubs	60 Gal. 225 Liters	21.75" 55.2 cm	34.0" 86.3 cm
14F350	Fermentor Tubs	92 Gal. 350 Liters	27.70" 70.3 cm	37.25" 94.5 cm
14F500	Fermentor Tubs	132 Gal. 500 Liters	32.20" 81.2 cm	41.25" 104.6 cm
14F700	Fermentor Tubs	185 Gal. 700 Liters	35.40" 89.9 cm	45.20" 114.8 cm

*Accessories*

14U600	Spigot/Valve with removable hose barb 34 L
14U700	Strainer Screen for the valve inlet
14F500C	Lid/Cover for the 500 Liter Tub 54 L
14F700C	Lid/Cover for the 700 Liter Tub 54 L

- Open fermentation tubs made of heavy duty plastic
- Perfect for fermenting red wines
- Perforated outline for hole can be cut for optional drain valve
- Valve has a barb for 1.5 hose
- Tubs have molded handles
- Great grape picking bins



**PLASTIC FUNNELS**

- Food grade plastic funnels for wine.
- Optional removable enology grade bronze strainer.
- The #35 funnel is perfect for barrels and demijohns.

Code	Description	Size
21U00	Bottle (750mL & 1.5 )	# 6
21U01	Gallon jugs	# 10
21U02	Small Carboys	# 22
21U03	Medium Demijohns	# 26
21U04	Large Barrels	# 35
21U05S	Small funnel screen for	# 22
21U05	Funnel screen for	# 26 # 35



*USED TO SIEVE OUT SEEDS AND SKINS*



*Funnel screen*



## WINE BARRELS

### THE TRADITIONAL WAY TO AGE WINE.

HWD has a complete selection of all types of barrels.

## USED FRENCH OAK - FROM VERY REPUTABLE WINERIES



<i>Code</i>	<i>Description</i>	<i>Capacity</i>	
15F60/1	1 year Aging - 18 Months	60 Gal.	225 Liters
15F60/2	2 year Aging - 36 Months	60 Gal.	225 Liters
15F60/3	3 year Aging - 48 Months	60 Gal.	225 Liters

## REBUILT FRENCH OAK BARREL



<i>Code</i>	<i>Description</i>	<i>Capacity</i>	
15U30	Rebuilt Oak Barrel	8 Gal.	30 Liters
15U60	Rebuilt Oak Barrel	15.8 Gal.	60 Liters
15F30	Rebuilt Oak Barrel	30 Gal.	120 Liters
15F60F	Rebuilt Oak Barrel	60 Gal.	225 Liters

- Dismantled
- Re-shaved
- Rebuilt in different sizes from 8 Gallons to 60 Gallons

## NEW HUNGARIAN OAK BARREL



<i>Code</i>	<i>Description</i>	<i>Capacity</i>	
KS-110	New Hungarian Oak Barrel	30 Gal.	120 Liters
KS-225	New Hungarian Oak Barrel	60 Gal.	225 Liters

- New Hungarian Oak Barrel
- Standard Hungarian Barrels are toasted to a medium level
- Only Staves are toasted heads (Top & Bottom) are not toasted
- All rings are galvanized steel



**HYBRID BARRELS**

<i>Code</i>	<i>Description</i>	<i>Capacity</i>	
RXF60	American/French Oak Hybrid Barrels Bordeaux	60 Gal.	225 Liters

- American/French Oak Hybrid
- American Oak long staves - Minnesota tight grade
- French Oak top and bottom
- These Barrels allow the best of both worlds

American staves

- Great for Red and White Wine
- Minnesota Oak
- Gives Wine a long, warm finish on palate
- American oak brings out fruit forward flavors

French Heads (Top & Bottom)

- French Oak allows quick oak extraction
- Perfect for aging wine for twelve months

The American/French oak hybrid barrels offer the best of both worlds.

HWD highly recommends the use of Hybrid barrels to create a perfectly balanced and refined wine.



**SPECIALTY MINIATURE BARRELS**

<i>Code</i>	<i>Description</i>	<i>Capacity</i>	
KS30	Miniature Barrel	8 Gal.	30 Liters
KS40	Miniature Barrel	10.5 Gal.	40 Liters
KS50	Miniature Barrel	13.2 Gal.	50 Liters

- Great aging wine and spirits
- Tap and Wooden stand included



**DON'T FORGET!!!**

HWD also stocks all of your barrel care needs. We have soda ash for cleaning, sulfur disc for sterilizing, and accessories.



### CORKER



Code	Description
28U01	Floor Corker

- Rugged all steel corker with solid brass cork jaws.
- Can cork hundreds of bottles per hour.
- Spring loaded bottle platform automatically adjusts to any height bottle.
- Four moving jaws compress the cork without any creasing.
- Adjustable ram inserts the cork just the right distance.

*BOTTLING NECESSITY!*

### CORKS

Corks are the traditional and still the best closure for fine wine.

- HWD stock natural corks in all sizes for bottles, demijohns and barrels.
- Temporary cork for wine bottles is tapered.
- Straight wine corks require a corker to insert. All corks are undrilled.



Code	Description	Size
33U08	Temporary tapered cork for wine bottles	8
33U09	Standard straight wine cork 1 inch for 750ml and 1.5L bottles	9
33U15	Tapered cork for 1 Gallon jugs	15
33U16	Tapered cork for 1 & 5 Gallon carboys	16
33U17	Tapered cork for 5 gallon carboys	17
33U20	Tapered cork for 30 gallon barrel	20
33U22	Tapered cork for 34 Liter demijohn	22
33U24	Tapered cork	24
33U26	Tapered cork	26
33U28	Tapered cork for 54 Liter demijohns and 60 Gal. French oak barrels	28

### CAPPING



Code	Description
28U03	Crown Capper
28U02	Crown Caps

*Used to cap beer and other liquids.*

### WOODEN & BRASS BARREL SPIGOT



Code	Description	Lenght	
19U00	Wooden # 0	5.5"	14 cm
19U01	Wooden # 1	6.3"	16 cm
19U02	Wooden # 2	7.0"	17.8 cm
19U03	Wooden # 3	7.9"	20 cm
19U04	Wooden # 4	9.0"	22.8 cm
19U600	Wooden # 6	11.4"	29 cm
19U05	Brass # 3	5.5"	14 cm
19U09	Brass # 4	6.3"	16 cm
19U100	Brass # 5	7.0"	17.8 cm
19U06	Brass # 6	7.7"	19.6 cm
19U08	Brass # 8	8.3"	21.1 cm

- All spigots are designed to be inserted into a tapered hole in a wooden barrel.
- Wood spigots are varnished hardwood.
- Brass spigots have a tapered threaded shank and a lug on the handle that allows the valve to be padlocked closed.
- Spigots are screwed in for a tight leak-free fit.
- Wood and brass are traditional.



**BOTTLES AND RACKS**

Code	Description
27U01	Clear 750mL
27U03	Green 750mL
27U05	Green 1.5 L
03U02	Brush for 750mL bottles
03U01	Brush for carboys & demijohns
26U01	Brown Wine Racks
27U81	Bottle Draining Drying Rack
27U3401	Bottle Washer Hand Pump

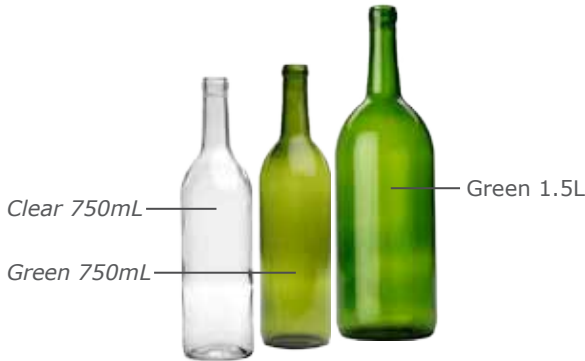
**Good wine tastes best from the proper bottles.**

- HWD Stock new unused bottles.
- Same bottles used by our major wineries customers.
- Take standard corks and capsules.
- Bottles case comes in:
  - 750 ml = 12 to a bottles case
  - 1.5 L = 6 to a bottles case



**Brown Wine Rack**

- Practical all plastic modular wine rack.
- Each module holds six bottles
- Stack the modules vertically to get the amount of storage you need.
- Priced per module.



**Bottle Cleaning**

- HWD stocks curved bottle brushes just for this tough job.
- After washing you can store them on our plastic drying rack. The bottles are held at an angle where they can fully drain so the insides are completely clean.

**Bottle Washer Hand Pump**

- Fill the bowl with sulfur solution and place the bottle over the spout.
- Push the bottle up and down a few times on the spout and the bottle will be completely rinsed inside.
- Simple and easy.



Drying Rack



Bottle Washer Hand Pump



Brushs

*Remember: All bottles must be sterile!*

**LAB EQUIPMENT**

Three basic items of lab equipment that every wine maker needs:

**Hydrometer**

- Tells you the Brix (amount of sugar by percent) of the must.
- Vital for determining if the must potential alcohol and if fermentation is completed.
- Dual scale type: 0-35 degrees Brix and potential Alcohol.

**Refractometer**

- A laboratory device for the measurement of Brix
- Traditional handheld refractometers
- An instrument used in winemaking to measure the sugar content of grapes

Works by placing a drop of juice between the refractometer's prisms and reading the angle at which the light bends. The angle will vary depending on the juice's sugar content.

**Thermometer**

- All glass mercury floating type that you immerse directly into the must.
- 0-220 degree F. scale.

**Vinometer**

- The only easy direct method of measuring the alcohol in finished wines.
- The range is 0-20%. Vinometers are accurate only with dry wines.

Code	Description
20U01	Vinometer
20U02	Hydrometer
20U03	Refractometer
20U04	Thermometer Alcohol 0-200% Proof
20U05	Thermometer 0-220F



Thermometer Alcohol



Hydrometer



Refractometer



Vinometer



SLU VARIABLE CAPACITY WINE TANKS FROM SK

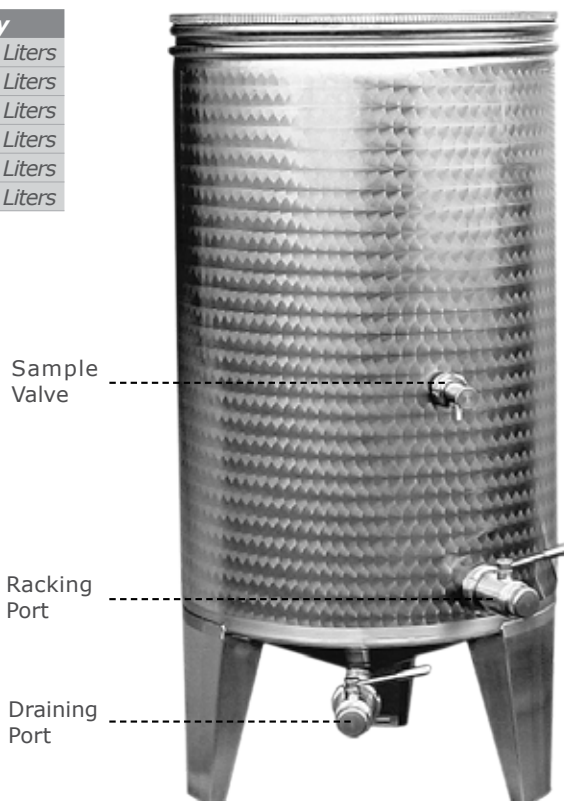
The floating lid continuously follows the level of wine in the tank.  
The lid seals by means of a sealing tube to prevent any uncontrolled oxidation.

SLU

Code	Ø Int.		High	High Tot.		Capacity	
SLU300	25"	63.5 cm	40"	101.6 cm	51"	129.5 cm	80 Gal. 303 Liters
SLU400	25"	63.5 cm	50"	127 cm	61"	154.9 cm	106 Gal. 401 Liters
SLU500	32"	81.3 cm	40"	101.6 cm	51"	129.5 cm	132 Gal. 500 Liters
SLU600	32"	81.3 cm	50"	127 cm	61"	154.9 cm	158 Gal. 598 Liters
SLU750	32"	81.3 cm	60"	152.4 cm	71"	180.3 cm	200 Gal. 757 Liters
SLU1000	38"	96.5 cm	60"	152.4 cm	71"	180.3 cm	264 Gal. 999 Liters

- Three legs 11.8" welded
- Made of Stainless Steel
- External Marbled Surface
- Draining port 1.5" Tri-Clover fitting
- Racking Port 1.5" Tri-Clover fitting
- Sample Valve 1" Tri-Clover fitting
- Floating Cover
- Anti-Dust lids on **certain models**  
(the SLU750 and SLU1000 come with arms)
- Pump with manometer
- Floating Lid Gasket

NOTE:  
Valves, gaskets and clamps not included. (sold separately as a KIT). 750 & 1000L welded legs, NO anti-dust lid.



SU VARIABLE CAPACITY WINE TANKS FROM SK



SU

Code	Ø Int.		High	Capacity	
SU150	20"	50.8 cm	30"	76.2 cm	40 Gal. 151.4 Liters
SU200	20"	50.8 cm	40"	101.6 cm	53 Gal. 200.6 Liters
SU300	25"	63.5 cm	40"	101.6 cm	80 Gal. 302.8 Liters
SU400	25"	63.5 cm	50"	127 cm	106 Gal. 401.2 Liters
SU600	32"	81.3 cm	50"	127 cm	158 Gal. 598.1 Liters
SU750	32"	81.3 cm	60"	152.4 cm	200 Gal. 757.1 Liters
SU1000	38"	96.5 cm	60"	152.4 cm	264 Gal. 999.3 Liters

- Flat bottom tank without legs
- Made of Stainless Steel
- External Marbled Surface
- Racking port 1.5" Tri-Clover fitting
- Floating cover
- Pump with manometer
- Floating Lid Gasket



VARIABLE CAPACITY WINE TANKS FROM MARCHISIO



Code	ø Int.	High		Capacity	
07U50	15.8"	40 cm	19.7"	50 cm	13.2 Gal. 50 Liters
07U80	15.8"	40 cm	29.5"	75 cm	21.1 Gal. 80 Liters
07U100	19.7"	50 cm	23.6"	60 cm	26.4 Gal. 100 Liters
07U150	19.7"	50 cm	35.4"	90 cm	39.6 Gal. 150 Liters
07U200	25.6"	65 cm	25.6"	65 cm	52.8 Gal. 200 Liters
07F250	25.6"	65 cm	25.6"	85 cm	66.0 Gal. 250 Liters
07F300	25.6"	65 cm	39.4"	100 cm	79.3 Gal. 300 Liters
07F400	31.5"	80 cm	35.4"	90 cm	105.6 Gal. 400 Liters
07F500	31.5"	80 cm	43.3"	110 cm	132.0 Gal. 500 Liters
07F1000	39.4"	100 cm	51.2"	130 cm	264.2 Gal. 1000 Liters

VARIABLE CAPACITY TANK

Made of 18/10 stainless steel (AISI 304) its finish are of the kind "satin outside, polished inside". It is equipped with a anti dust cover and a welded metal ring for tap fitting. Fusion welded, it is ideal for the storage of edible liquids. All flat bottom containers can be equipped with a lower port and a wine dispenser.

GAI GRAVITY FILLER

GAI GRAVITY FILLERS can easily fill 500 to 700 bottles an hour. Utilizing a simple float valve in the filler bowl automatically controls the flow of wine to the filler. Adjustment for different bottle sizes and fill height is simple and fast.

DIAMETER: 60-115 mm  
 HEIGHT: 180-370 mm  
 FILLER LEVEL: 60-80 mm



Code	Spouts	Production		Weight	
GAI2004	4	84.5-105.6 Gal.	320-400 Liters	7.7 Kg	17 Lbs.
GAI2006	6	126.8-158.5 Gal.	480-600 Liters	10.4 Kg	23 Lbs.
GAI2008	8	169.1-221.3 Gal.	640-800 Liters	30.0 Kg	66 Lbs.

GAI2004 Gravity Filler

## THE ENOLMATIC FILLER

- Enolmatic is a high quality professional bottle filler for the home winemaker.
- Simple vacuum principle.
- Fills each bottle with a minimum of aeration.
- Each bottle is filled perfectly to the same height.

How does it work?

1) First secure the Enolmatic to the table top with the clamp provided.

2) Place the supply hose into the carboy, barrel or demijohn. The Enolmatic will (lift) wine over 12 feet so the supply container can sit on the floor.

3) Turn on the power, adjust the vacuum for the desired filling rate and place a bottle on the spout. In seconds the vacuum pulls the wine up the supply hose and into the bottle, filling it.

4) When the bottle is completely filled, the wine covers the exhaust port pinching off the flow. The excess goes to the collection bowl on the rear of the machine.

Code	Description
23U01	Enolmatic filler, single spout model
23U01/M	Enolmaster four spout high capacity model
23U02	Filter Housing single cartridge for the Enomatic
23U03/P	Filter Housing 3 cartridge for the Enolmatic
23U03/.25	0.25 micron Filter Cartridge (near sterile)
23U03/.5	0.5 micron Filter Cartridge (brilliant clear wine)
23U03/1	1 micron Filter Cartridge (clear wine)
23U04	Demijohn (54L.) transfer (racking) kit
23U05	Five gallon carboy transfer kit

5) After many bottles have been filled, a float valve releases the vacuum, stopping filling.

6) The wine in the bowl is then returned to the supply container for refilling. A range of replaceable cartridges gives you any degree of filtration needed.

### ACCESSORY KITS

Kits are available for filling olive oil bottles and many other liquids. Call for advice on the proper kit to buy for your application.



23U01 Enolmatic filler



23U01M Enolmaster



23U02 Filter Housing single cartridge



23U05 Transfer Kit 5 Gallons



23U04 Transfer Kit Demijohn



23U03 Filter cartridge



## YEAST &amp; CHEMICALS



HWD highly recommends using

1) Yeast to start fermentation. Wild yeast are found on grapes can often fail, resulting in spoiled wine. Each 5 gram packet is enough to start five gallon of juice or per two boxes of grapes. Dissolve the yeast in 90 to 105 degree water to rehydrate it prior to adding to the juice.

2) Potassium Metabisulfite is absolutely required for making sound wine. Also, for sterilizing equipment.

Code	Yeast Description
25U00	Red Star Pasteur Red: A long time favorite for producing robust red wines. It is very good with Zinfandel and Cabernet type grapes. 5 grams packets.
25U01	Red Star Champagne Yeast: This is a cold tolerant yeast for Champagne production. It tolerates high alcohol and is a vigorous fermenter. Good for any hard to ferment must, white and red wine. An old favorite. 5 grams packets.

Code	Yeast Description
25U05	Potassium Metabisulfite: 132 Gram bottle. A white powder that dissolves easily in wine to release sulfur dioxide. Used properly it prevents wines from browning and turning to vinegar.
25U06	Tartaric Acid: 132 Gram bottle. The primary acid in wine is tartaric. It is used to naturally increase the acid in wines deficient in acidity. Use prior to cold stabilization.
25U065	Tartaric Acid: 500 Gram bottle.
25UACK	Acid Test Kit: Test for total acidity.
25UCA-3	Citric Acid: 120 Gram. Used with Metabisulfite for sterilizing equipment and sold as a wine additive to increase acidity and fruitiness of white wines.
25UCA-5	Citric Acid: 454 Gram bottle.
25U5T	Tannisol: 10 Gram tablets. A popular product we import from Italy for the production of red wines. Tannisol is a mixture of Metabisulfite, grape tannin and ascorbic acid. It is used to prevent spoilage, oxidation and prevent browning. For reds only.
25U12	Soda Ash: 800 Gram Used to wash and "sweeten" barrel.
25U11	Bentonite: 360 Gram. Used as a fining agent in wine and juice.
25U13	Sulfur Discs: Used when burned in a close barrel to inhibit mold or bacterial spoilage.
25U17	Natural Mother of Vinegar: 8 Fl. oz Used for making vinegar.
25UDAP	Diammonium Phosphate: 130 Gram. Used as a yeast nutrient to prevent stuck fermentations.
25UDAP5	Diammonium Phosphate: 500 Gram bottle.
25UOMS	Oak-Mor Special: 500 Gram. Used in wine to impart characteristics similar to oak barrel aging.



# WOOD-BURNING OUTDOOR OVEN

Authentic wood burning ovens for the outdoor chef! Manufactured in Italy, Tanquilli Forni are known for their innovative design and culinary technology. All ovens offer multiple cooking levels and internal ventilation which allows for even and optimal cooking. Each oven is reinforced for durability, giving the at home chef ability to cook for any size dinner party.

## MODEL

60  
OUTDOOR

60E  
WALL

80  
OUTDOOR

100  
OUTDOOR

100E  
WALL

125  
OUTDOOR

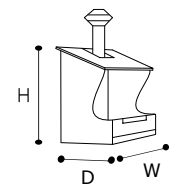
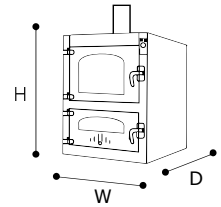
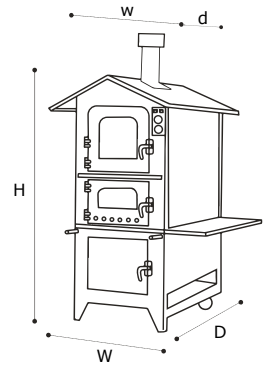
JOLLY  
OUTDOOR





**60 80/100 JOLLY 60E/100E**

Model	Cooking Surface	Body				Roof		Barbecue			
		wide	deep	high	weight	wide	deep	wide	deep	high	weight
<b>60</b> Outdoor	17x23.6 in 43x60 cm	27.5 in 70 cm	29.5 in 75 cm	65.4 in 166 cm	650 lbs 295 Kg	33.9 in 86 cm	37 in 94 cm	21.3 in 54 cm	31.5 in 80 cm	30.3 in 77 cm	110 lbs 50 Kg
<b>60E</b> Encasement	17x23.6 in 43x60 cm	27.5 in 70 cm	29.5 in 75 cm	35.4 in 90 cm	507 lbs 230 Kg						
<b>80</b> Outdoor	19.7x31.5 in 50 x 80 cm	33.5 in 85 cm	37.4 in 95 cm	69 in 175 cm	756 lbs 343 Kg	41.7 in 106 cm	44.9 in 114 cm	21.3 in 54 cm	39.4 in 100 cm	30.3 in 77 cm	110 lbs 50 Kg
<b>100</b> Outdoor	19.7x39.4 in 50 x 100 cm	33.5 in 85 cm	45.3 in 115 cm	69 in 175 cm	839 lbs 380 Kg	41.7 in 106 cm	52.7 in 134 cm	21.3 in 54 cm	47.2 in 120 cm	30.3 in 77 cm	150 lbs 68 Kg
<b>100E</b> Encasement	19.7x39.4 in 50 x 100 cm	33.5 in 85 cm	45.3 in 115 cm	39.4 in 100 cm	705 lbs 320 Kg						
<b>125</b> Outdoor	19.7x49.2 in 50 x 125 cm	41.7 in 105 cm	63.4 in 161 cm	43.3 in 110 cm	839 lbs 380 Kg	41.7 in 106 cm	52.7 in 134 cm	21.3 in 54 cm	47.2 in 120 cm	30.3 in 77 cm	150 lbs 68 Kg
<b>JOLLY</b> Outdoor	18.9x31.5 in 48 x 80 cm	38.2 in 97 cm	44.8 in 114 cm	41.3 in 105 cm	452 lbs 205 Kg	41.7 in 106 cm	52.7 in 134 cm				



Cuisine	Temperature °C	Temperature °F	Cooking Time	Pre-Heat Time	Firewood Needed Kg.	Firewood Needed lbs
Roast	250-300	480-570	60-90 min.	25-30 min.	3-4	6.5-9
Cakes	180-210	360-410	15-35 min.	15-20 min.	2-3	4.5-6.5
Bread	300-350	570-660	45-65 min.	20-25 min.	2.5-3	5.5-6.5
Pizza	350-400	660-750	12-18 min.	30-35 min.	3.5-4.5	8-10
Pork	280-320	535-610	280-340 min.	25-30 min.	10-15	22-33
Vegetables	150-200	300-390	15-25	15-20	2-3	4.5-6.5

**Operating Suggestions**

- Use small sized dry firewood.
- Temperature must not go over 450° C/ 840°F
- All models are subject to change yearly without notice.
- Only Stainless Steel model available.
- \*Barbecue NOT included in regular price.





## SUGAR ADDITION

To add sugar to increase the sweetness of juice, add the weight of sugar per degree brix per gallon. For example: For 10 gallons juice at 18 original brix, you would need a 4 brix increase to bring it to 22 brix. Please refer to chart below.

1 Brix = .084 lb/gallon
2 Brix = .17 lb/gallon
3 Brix = .25 lb/gallon
4 Brix = .336 lb/gallon
5 Brix = .42 lb/gallon
6 Brix = .50 lb/gallon
7 Brix = .60 lb/gallon
8 Brix = .67 lb/gallon

One cup of sugar = 200 Grams = .456 LB.

Brix	Specific Gravity	Potential Alcohol Chart
Brix	S. G.	Al. %
10	1.0393	5.57
11	1.0434	6.33
12	1.0475	6.90
13	1.0515	7.48
14	1.0556	8.05
15	1.0594	8.63
16	1.0639	9.20
17	1.0680	9.78
18	1.0723	10.35
19	1.0769	10.93
20	1.0814	11.50
21	1.0859	12.08
22	1.0903	12.65
23	1.0949	13.23
24	1.0994	13.80
25	1.1041	14.38
26	1.1086	14.95

## KEY NOTES:

- Most good wine starts out as juice or crushed red grapes at 22 to 23 brix.
- Add 40 to 60 ppm of sulfur (S02) to prevent spoilage and stir.
- Add yeast one hour later.
- When hydrometer goes to -1 brix (below zero) fermentation is done.
- Sulfur dioxide gas, when added to your wine as a white powder called Potassium Metabisulfite (Sulfur) prevents spoilage and browning.
- 1/4 teaspoon of Sulfur will add 200 PPM (parts per million) per gallon.
- In a five gallon carboy, 1/4 Tsp = 40 PPM (200 divided by 5).
- 1 gram = 150 PPM per gal.
- Dissolve the Sulfur in a small amount of hot water. Always stir the wine when adding.

## RULES OF THUMB

To make red wine:

- Ferment on the skins at least one week before pressing.
- Rack off lees (sediment) within one week of fermentation stopping.
- Add 20 to 30 ppm of sulfur one time you rack your wine to prevent spoilage.

To make blush wine:

- Press red grapes without fermenting like white.
- Add red wine for color after fermentation is finished and the wine is clear.
- Blend before cold stabilizing.
- To reduce acid, you can add up to 10% water containing 2.7 lbs. sugar per gallon to the must.
- To reduce acid and prevent tartar crystals in the bottom of your bottles, refrigerate your wine for two weeks at 32 degrees before bottling. Works for both reds and whites.



# Conversion

## AREA

From	To	Multiply by
acres (ac)	hectares (ha)	0.4047
acres (ac)	square metres (m2)	4047
hectares (ha)	square metres (m2)	10000
hectares (ha)	acres (ac)	2.471
square feet (ft2)	square metres (m2)	0.0929
square inches (in2)	square centimetres (cm <sup>2</sup> )	6.4516
square yards (yd2)	square metres (m2)	0.8361
square metres (m2)	square yards (yd2)	1.196
square metres (m2)	square feet (ft2)	10.76
square metres (m2)	acres (ac)	0.000247
square metres (m2)	hectares (ha)	0.0001

## MASS

From	To	Multiply by
kilograms (kg)	tons	0.000984
kilograms (kg)	tonnes (t)	0.001
kilograms (kg)	pounds (lb)	2.2046
kilograms (kg)	ounces (oz)	35.274
ounces (oz)	kilograms (kg)	0.02835
pounds (lb)	kilograms (kg)	0.4536
tons	kilograms (kg)	1016
tons	tonnes (t)	1.016
tonnes (t)	kilograms (kg)	1000
tonnes (t)	tons	0.984
tonnes (t)	short tons (sh tn)	1.1023

## VOLUME

From	To	Multiply by
cubic centimetres (cm3)	cubic inches (in3)	0.06102
cubic feet (ft3)	cubic metres (m3)	0.0283
cubic feet (ft3)	litres (L)	28.317
cubic inches (in3)	cubic centimetres (cm3)	16.387
cubic metres (m3)	cubic yards (yd3)	1.3079
cubic metres (m3)	cubic feet (ft3)	35.315
cubic metres (m3)	US gallons (US gal)	264.172
cubic metres (m3)	gallons (gal)	219.9
cubic metres (m3)	quarts (qt)	879.88
cubic metres (m3)	fluid ounces (fl oz)	35195
cubic yards (yd3)	cubic metres (m3)	0.7646
fluid ounces (fl oz)	millilitres (mL)	28.4131
gallons (gal)	cubic metres (m3)	0.0045461
<b>litres (L)</b>	<b>gallons (gal)</b>	<b>0.22</b>
litres (L)	US gallons (US gal)	0.2642
US gallons (US gal)	litres (L)	3.7854

## LENGTH

From	To	Multiply by
centimetres (cm)	inches (in)	0.3937
feet (ft)	metres (m)	0.3048
inches (in)	metres (m)	0.0254
<b>inches (in)</b>	<b>centimetres (cm)</b>	<b>2.54</b>
metres (m)	miles	0.00062137
metres (m)	yards (yd)	1.0936
metres (m)	feet (ft)	3.2808
metres (m)	inches (in)	39.37
miles	metres (m)	1609.3
<b>millimetres (mm)</b>	<b>inches (in)</b>	<b>0.03937</b>
yards (yd)	metres (m)	0.9144

## POWER

From	To	Multiply by
horsepower (hp)	watts (W)	745.7
horsepower (hp)	british thermal unit /h (BTU/h)	25,444.43
watts (W)	horsepower (hp)	0.001341
watts (W)	british thermal unit /h (BTU/h)	3,412.14
british thermal unit /h (BTU/h)	KiloWatts (Kw)	0.293071
british thermal unit /h (BTU/h)	horsepower (hp)	0.000393

## PRESSURE

From	To	Multiply by
millibars (mb)	stand. atmospheres (atm)	0.00098692
stand. atmospheres (atm)	millibars (mb)	1013
millibars (mb)	pascals (Pa)	100
pascals (Pa)	millibars (mb)	0.01
mm. of mercury (mm Hg)	pascals (Pa)	133.32
pascals (Pa)	mm. of mercury (mm Hg)	0.0075

## TEMPERATURE

From	To	Multiply by
Celsius (degrees C)	Fahrenheit (degrees F)	9/5 x C + 32
Celsius (degrees C)	Kelvin (K)	C + 273.15
Fahrenheit (degrees F)	Celsius (degrees C)	5/9 x (F - 32)
Fahrenheit (degrees F)	Kelvin (K)	5/9 x (F + 459.67)
Kelvin (K)	Celsius (degrees C)	K - 273.15
Kelvin (K)	Fahrenheit (degrees F)	9/5 x K - 459.67

## ENERGY

From	To	Multiply by
British thermal units (Btu)	joules (J)	1055.1
calories (cal)	joules (J)	4.1868
joules (J)	calories (cal)	0.23884
joules (J)	British thermal units (Btu)	0.0009478
joules (J)	kilowatt hours (kW.h)	0.0000027778
kilocalories (kcal)	joules (J)	4186.8
kilowatt hours (kW.h)	joules (J)	3600000



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