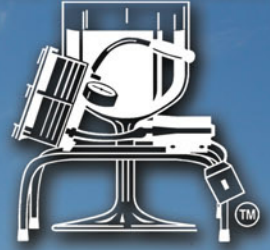


Buon Vino

MANUFACTURING INC.

LOOK FOR THE
"BUON VINO"
TRADEMARK!



WINEMAKING EQUIPMENT PEOPLE



 PROUDLY
CANADIAN

2012-2013



BUON VINO

PHONE 519-622-1166 FAX 519-622-1843 EMAIL orders@buonvino.com WEBSITE www.buonvino.com

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Products may not always be exactly as shown.

Payment may be made by Visa or Mastercard.

Mailing and Pick Up Address:
365 Franklin Blvd., Cambridge, ON N1R 8G7



BUON VINO

2

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EMAIL orders@buonvino.com

WEBSITE www.buonvino.com



WINE FILTERS

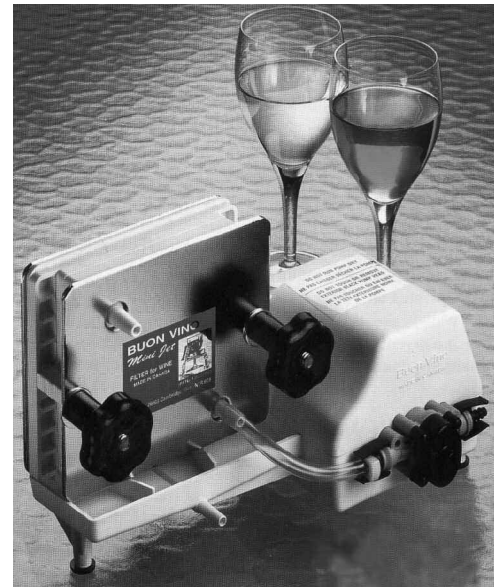
Buon Vino MINI JET Wine Filter

Quantity Discount

Wine filtration is the last step in the wine making process. The Buon Vino Mini Jet is manufactured with the home winemaker in mind. It is ideal for the customer who is filtering 1 or 2-23 litre batches at one time.

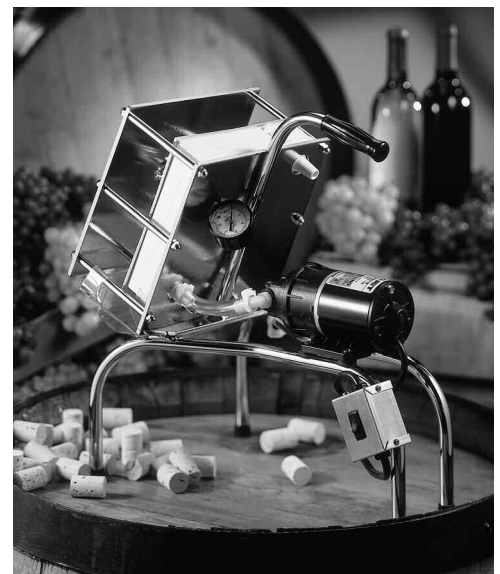
NOTE: The Buon Vino Mini Jet is a filter NOT an electric bottle filler.

Use of this unit for bottling will damage the pump and void warranty.



Buon Vino SUPER JET Wine Filter

Made for winemakers who make wine from grapes, berries or fresh juice and makes 40 Gal/year.



NOTE: Buon Vino Wine Filters are available with 220V Motors (for use outside of North America) upon request.



SEMI-INDUSTRIAL WINE FILTERS

10 Pad SEMI-INDUSTRIAL Wine Filter

Includes Pre-Screen Filter

10 Pad Wine Filter

24"h x 14"w x 15"l

- All Stainless Steel Filter Housing
- Averages 3 - 4 minutes / 23L batch
- Averages 15 - 20 batches / set of 10 pads
- Uses Buon Vino Super Jet Filter Pads



10 PAD WINE FILTER

6 Pad SEMI-INDUSTRIAL Wine Filter

The 6 Pad Wine Filter looks and operates the same as the Buon Vino Super Jet 3 Pad. However, it has additional room for 3 more filter pads and a higher capacity pump.

Tips on filtering - see page 5.



6 PAD WINE FILTER

Pre-Screen Filter

Screen Only

The Pre-Screen Filter can be attached to the intake hose on the Super Jet or Semi-Industrial Wine Filter to screen out large particles of sediment such as oak chips and/or seeds before they reach the pump. This should prolong the life of the Check Valve and allow you to maintain a much cleaner pump.



NOTE: *Buon Vino Wine Filters are available with 220V Motors (for use outside of North America) upon request.*



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BUON VINO FILTER PADS

SUPER JET Filter Pads:

Super Jet Filter Pads #1 - *coarse filtration*

Super Jet Filter Pads #2 - *polish filtration*

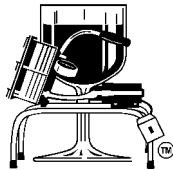
Super Jet Filter Pads #3 - *fine filtration .5M*

Are you a Brew-On-Premise?

Ask us about Brew-On-Premise Filter Pads for your industrial needs.

With Holes and No Holes

Look for the Buon Vino trademark



on our bags.



MINI JET Filter Pads:

Mini Jet Filter Pads #1
coarse filtration

Mini Jet Filter Pads #2
polish filtration

Mini Jet Filter Pads #3
fine filtration

NOTE: Grade of pads are proportional to the Buon Vino Filter Systems. The co-ordination of Buon Vino Filter Machine and Buon Vino Filter Pads will give you optimum results.



BUON VINO

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BUON VINO FILTER PADS *(cont'd)*

Round Filter Pads:

BV AF 1

BV AF 2

BV AF 3

Buon Vino Round Filter pads, are packaged loose in cases of 100. Please note that in order to maintain the 100/case price, you must order 100 of the same type of filter pad.

TIPS ON FILTERING

Troubleshooting Your Filters: Mini Jet, Super Jet, 6 Pad Wine Filter, and 10 Pad

1) Clean your machine before and after use. It is recommended that you flush 5 gallons of clean water through the pump before and after use. It is a good idea to use warm water to clean out the machine. This should help to release residual sugar.

2) Are your filter pads in properly? Ensure that all holes on the unit and pads are lined up.

SUPER JET - coarse side of the pad faces the motor.

MINI JET - coarse side of the pad faces the handwheels.

3) Did you wet your filter pads before inserting them into the machine? This allows the plates to create a seal around the outside of the pad when you tighten down on the plates.

4) Lubricate these parts with petroleum jelly (Vaseline). This will allow you to create a good seal on the filter pads.

SUPER JET - front tightening screw.

MINI JET - tightening screw threads on the 2 bolts for the handwheels.





REPLACEMENT PARTS

Buon Vino SUPER JET Replacement Parts:

- Check Valve & Seal Ring
 - 3 Pad, 6 Pad and 10 Pad
 - provide Pump Model Number when ordering
- Gauge (30 P.S.I.)
- 60 PSI Glycerine Gauge - 10 Pad
- Inlet & Outlet Hose Set
- Antisediment Tip
- Hose Clamp
- J-Tube - *Short for Superjet*
- Drip Tray & Deflector

Buon Vino MINI JET Replacement Parts:

- 3 Piece Hose Set
- Stainless Steel Bolts
- Handwheel
- Foot Pad
- Antisediment Tip
- Port Fitting - *Black - attaches to pump*
- Hose Clamp

Repairs and Returns

- Repairs will be done only through Buon Vino or Authorized Locations.
- Please call prior to sending us your machine, as we may be able to offer suggestions or repair tips over the phone.
- Returns must be authorized by Buon Vino.
- Buon Vino does not accept collect shipments on returns.
- Rental of either the Buon Vino Mini Jet or the Buon Vino Super Jet, renders the warranty null and void.



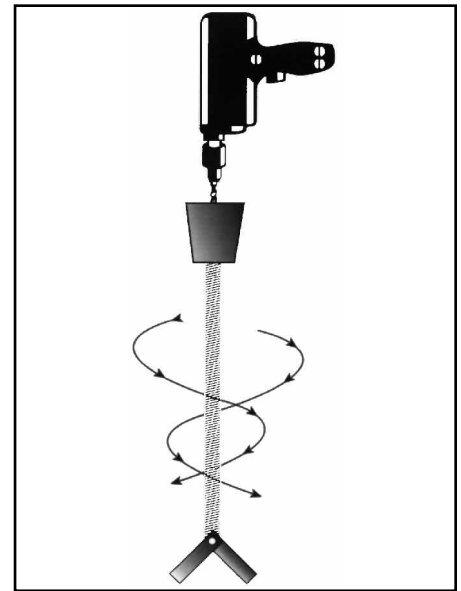


DE-GASSING EQUIPMENT

FIZZ_x Wine Agitating Rod

One of the most important parts of wine making is removing the gas after fermentation. De-gassing insures faster and more effective clearing and aging.

The Fizz_x wine agitating rod eliminates the hassle of shaking and stirring. It also makes filtration an easier task.



FIZZ_x

Fermtech The Whip

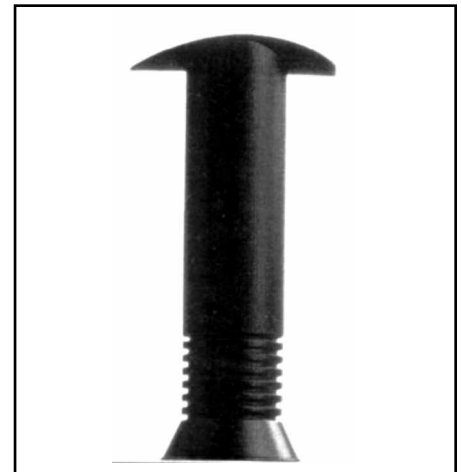
Powerful mixer degasses your wine quickly and easily. Removes carbonation.

Vac Hand Pump

Wine preserving pump.

Beer & Wine Spoon

28" Plastic Spoon w/Paddle (70 cm)



VAC HAND PUMP

Compatibility and Quality

When buying filter machines and filter pads, look for the Buon Vino trademark to assure compatibility & quality for filtering.

Use Original Buon Vino Filter Pads





CORKS ~ CORKS ~ CORKS

CORKS ~ Agglomerated:

#9 Agglomerated - 7/cs	Short (38 x 23)
#9 Agglomerated - 6/cs	Long (44 x 23)
#8 Agglomerated - 6/cs	Long (44 x 22)

CORKS ~ Natural:

#1 Quality Natural <i>Chanfer</i>	(39 x 24)
#1 Quality Natural <i>Chanfer</i>	(40 x 26)
#9 Natural <i>Straight</i> - 6/cs	Short (38 x 24)
#9 Natural <i>Straight</i> - 5/cs	Long (45 x 24)
#9 Natural <i>Chanfer</i> - 6/cs	Short (38 x 24)
#9 Natural <i>Chanfer</i> - 5/cs	Long (45 x 24)
#8 Natural <i>Straight</i> - 6/cs	Short (38 x 22)

CORKS ~ Colmated:

#9 Natural <i>COLMATED</i> - 6/cs	Short (38 x 24)
#9 Natural <i>COLMATED</i> - 5/cs	Long (45 x 24)
#8 Natural <i>COLMATED</i> - 6/cs	Short (38 x 22)

Colmated Corks are Natural Corks that have been soaked in a solution so as to fill in the holes of the cork, giving them a smooth finish.

Buon Vino's Natural, Agglomerated and Colmated Corks are pre-packaged in bags of 1000 and are sealed with S₀₂ gas to assure quality.

How To Determine a GOOD Agglomerated Cork:

- The shavings that form the Agglomerated Cork are uniform in size and texture.
- There is a little give to the Agglomerated Cork when you depress against the side.
- The Agglomerated Cork should absorb no more than 1/8" of wine after being inserted into the bottle.



Buy More & SAVE

Save \$2.00 / bag when you purchase a full case of any 1 type of cork.



CORKS ~ CORKS ~ CORKS

Synthetic Corks:

Extruded Synthetic Cork #8 Long (44 x 22)



Miscellaneous Corks:

Tapered Corks (32 x 22 x 19)

Demijohn Corks 15L (37 x 36 x 32)

Demijohn Corks 25L (38 x 44 x 34)

Demijohn Corks 54L Natural (45 x 55 x 44)

Demijohn Corks 54L Agglo (45 x 55 x 44)

Demijohn Corks 54L W/Hole-Natural (43 x 55 x 45)

Gallon Corks (33 x 32 x 27)

Carboy Corks (18.9L & 23L) (40 x 39 x 28)

Carboy Corks (18.9L & 23L) W/Hole (40 x 39 x 28)

Agglo Carboy Corks (18.9L & 23L) (40 x 39 x 28)

CORKS WITH PLASTIC CAP



**Carboy Corks fit most
20L & 25L Demijohns
11L, 18.9L & 23L Carboys**

Bottle Stoppers and Reclosures: *For Short Term Storage Only*

Expansion Locks - 100/bag

Corks with Plastic Cap



EXPANSION LOCK

Lubricating Oil

For easier insertion of corks 1L

Cork Retriever

To remove a cork that has been pushed into bottle



BUON VINO BUNGS / BOTTLE RACKS

Buon Vino BUNGS: Bored or Solid

Manufactured by Buon Vino

SMALL *Fits 11L, 18.9L and 23L Carboys*

MEDIUM *Fits 20L, 25L and 34L Demijohns*

INTERMEDIATE *Fits Plastic Carboys*

LARGE *Fits 54L Demijohns*



<ul style="list-style-type: none"> • Lip prevents Bung from falling into Carboy • 4 convenient sizes results in LESS inventory • Longer taper produces snugger fit and better seal • Fits Cylinder and 'S' Type Fermentation Locks • Available as solid or with hole 	
--	--

Pure Tan Rubber Stoppers:

Bored 3/8" Hole

Solid

NO. 6

NO 6 1/2

NO. 7

NO. 8 1/2

NO. 11

NO. 11 1/2

Bottle Racks:

6 Place Bottle Racks - *Plastic, Stackable*

25 Place Bottle Racks - *Galvanized*

30 Place Bottle Racks - *Painted*

50 Place Bottle Racks - *Painted*

100 Place Bottle Racks - *Painted*

100 Place Bottle Racks - *Galvanized*

Wein Crates - *Black Plastic, Stackable*

Holds 6 bottles, Interlocking



WEIN CRATE



AIR LOCKS / CAPS

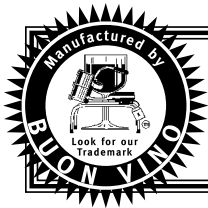
Buon Vino AIR LOCKS: *Manufactured by Buon Vino*

Cylinder Air Lock

Quantity Discount

Case of 200

'S' Type Air Lock *100/bag*



Air Lock 2nd's Available at Reduced Prices

Using air locks in-house? Please inquire about 2nd's.

Caps:

Crown Caps - *100/bag*

- *Case (50 bags 100/bag)*

PET Caps - *for plastic PET bottles*

- *Case (3500 PET caps)*

Screw Caps - *White - for 750ml glass bottles*

Plastic Cap *w/hole for Fermentation 54L*

Plastic Cap *w/hole for Fermentation 25L*

Black Poly-Seal Screw Cap - Large - *100/bag*

Fits 4L/Gallon Glass Jugs

Black Poly-Seal Screw Cap - Small

Fits 750ml bottles

Plastic Champagne Stoppers - *100/bag*

Wire Hoods - *packed in plastic sleeves*



EXPANSION LOCKS (SEE PAGE 9)



BOTTLE FILLING EQUIPMENT



Electric Bottler Filler

Floor Model

Table Top Model . . .

Developed to make your wine filling needs easier, the Buon Vino Fill Jet Electric Bottle Filler is capable of filling a 750ml bottle in just 17 seconds. It's specially designed tapered tip cascades wine into the bottle, and the pump is self de-activating to help prevent overflows. These fillers can be used anywhere, with its self-priming pump and spring loaded bottle base – they are fast and easy to use.

Nozzle Cone

Nozzle Tip

Tube Set - *with overflow*

Plastic Bottle Holding Plate Cover

- *for Floor Model*

- *for Table Top Model*

Pump Only

Replacement Head

- *for Table Top & Floor Model Fill Jet*



Super Automatic Bottle Filler

- Gravity Filler
- Automatically stops at same level every time
- Easy to start, doesn't need to be restarted
- Doesn't drip, mess free!!!
- Featured in "The Encyclopedia of Home Winemaking"
Pierre Drapeau & Andre Vanasse

FLOOR MODEL

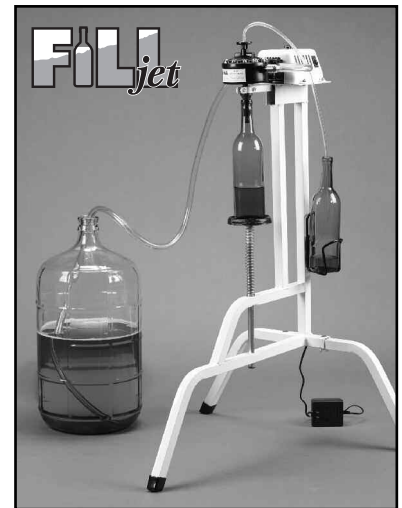


TABLE TOP MODEL





SIPHONS / BOOKS / STRAINER

Siphons:

Siphon with Butterfly Tap

Siphon with Push Tap

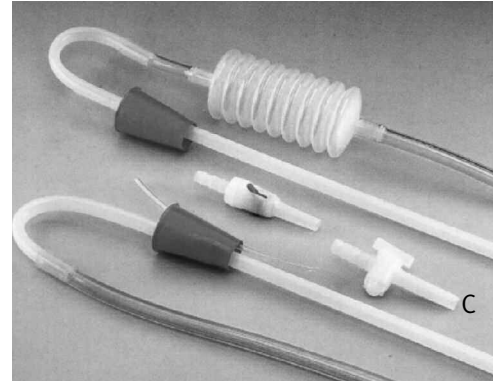
Siphon with Bellow and Butterfly Tap

Mini Siphon - Extendable

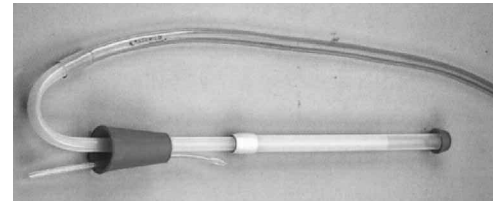
Butterfly - Tap Only

Mini Butterfly - Tap Only

See more Siphons & Bottle Fillers on page 21.



A-BELLOW; B-PUSH TAP;
C-BUTTERFLY TAP



MINI SIPHON

Home Winemaking Books:

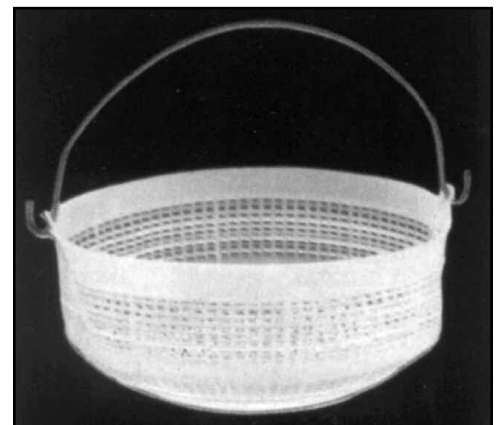
"The Winemakers Answer Book"

Alison Crowe—Columnist for *WineMaker*

Must Strainers:

Must Strainer - *Cestello Cola mosto*
fits in No. 30 & No. 35 funnels

MUST STRAINER

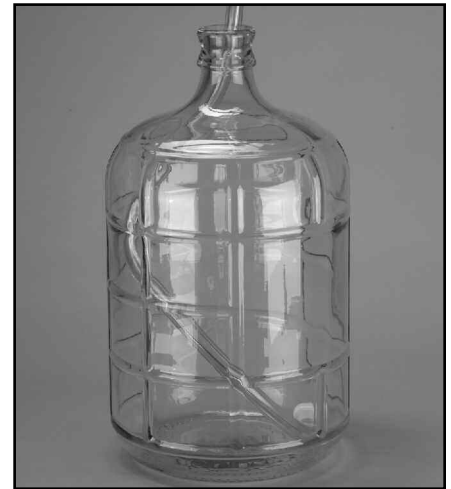




BOTTLES

ITALIAN GLASS DEMIJOHNS: *With Plastic Cover*

- 54L Glass Demijohn
- 54L Glass Demijohn
With Stainless Steel Tap
- 25L glass Demijohn
- 20L Glass Demijohn



ITALIAN GLASS CARBOYS:

- 11L Glass Carboy
- 18.9L Glass Carboy
- 23L Glass Carboy
- Carboy Handle

375ml - 500ml Bottles:

<i>Description</i>	<i>Colour</i>	<i>Bottles / Case</i>
500ml Elegantissima - <i>Bartop</i>	Flint	12
500ml Barbera - <i>Bartop Square Base</i>	Flint	12
375ml Renana Breganza - <i>Bartop</i>	Flint	12
375ml Renana Breganza - <i>Bartop</i>	Green	12
375ml Bordeaux - <i>Cork</i>	Green	24
375ml Bordeaux - <i>Cork</i>	Flint	24
375ml Burgundy	Flint	24
375ml Burgundy	Green	24
375ml Hock - <i>Great for Icewine</i>	Flint	12
500ml Beer <i>PET</i>	Amber	24
500ml Beer <i>PET</i>	Green	24



BURGUNDY



BORDEAUX



SPARKLING



HOCK



BORDEAUX



CLASSIC HOCK



GALLON JUG



BOTTLES & ACCESSORIES

750ml – 4L Bottles:

<i>Description</i>	<i>Colour</i>	<i>Bottles / Case</i>
750ml Bordeaux - <i>Cork</i>	Green	12
750ml Bordeaux - <i>Cork</i>	Flint	12
750ml Classic Hock - <i>Cork</i>	Flint	12
750ml Classic Hock - <i>Cork</i>	Cobalt blue	12
750ml Burgundy - <i>Cork</i>	Green	12
750ml Sparkling Wine	Green	12
750ml Bordeaux - <i>Screw Top</i>	Green	12
750ml Bordeaux - <i>Screw Top</i>	Flint	12
1L Bordeaux - <i>Cork</i>	Green	12
1.5L Bordeaux - <i>Cork</i>	Green	6
1.5L Bordeaux - <i>Cork</i>	Flint	6
4L Glass Jug	Amber	4

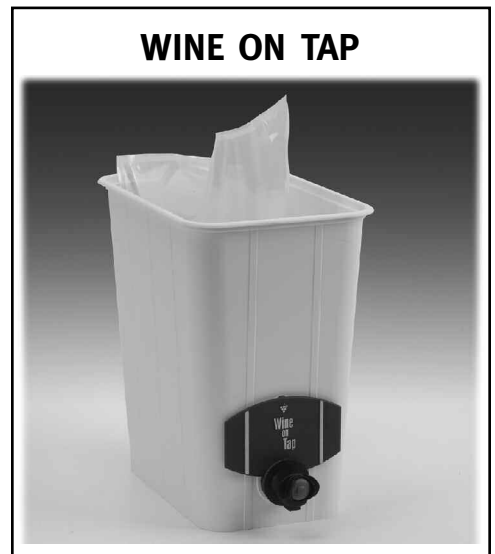
Labels 30/pkg

Shrink Caps

Heat Shrink Machines

Wine On Tap

Replacement Bags - 3 per pack





PITCHERS / SPIGOTS

Plastic Pitchers:

- 500ml Plastic Pitcher
- 1L Plastic Pitcher
- 3L Plastic Pitcher
- 5L Plastic Pitcher



PLASTIC PITCHERS

Spigots:

- Wooden Spigot with Wood Key
- Plastic Spigot with nut - *Small Spout*
- Plastic Spigot with nut - *Large Spout*
- Plastic Spigot with nut - *ExtraLarge*



PLASTIC SPIGOT



Pouring Drop Stop:

Red



POURING DROP-STOP



TUBING / CLAMPS / FUNNELS

Clear Plastic Tubing: *F.D.A. Clear Vinyl*

Clear Tubing - $\frac{1}{2}$ " x $\frac{11}{16}$ " - *Super Jet*

Clear Tubing - $\frac{1}{2}$ " x $\frac{5}{8}$ " - *Siphon*

Clear Tubing - $\frac{3}{8}$ " x $\frac{1}{2}$ " - *SuperAuto Filler*

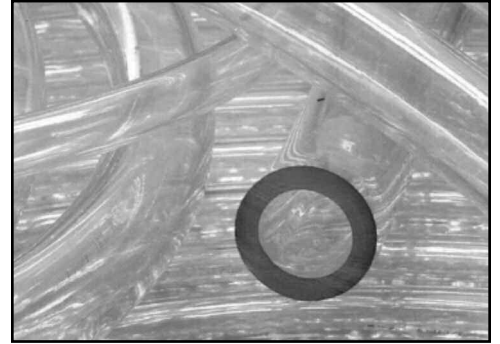
Clear Tubing - $\frac{1}{4}$ " x $\frac{3}{8}$ " - *MiniJet Inlet*

Clear Tubing - $\frac{5}{16}$ " x $\frac{7}{16}$ " - *MiniJet Outlet*

Clear Tubing - $\frac{3}{4}$ " x 1"

Clear Tubing - $\frac{3}{8}$ " x $\frac{5}{8}$ " - *FillJet*

Clear Tubing - $\frac{3}{16}$ " x $\frac{5}{16}$ " - *FillJet Overflow*



Tubing is boxed in 100ft rolls and may be purchased per box or per foot. 5¢ per foot extra for cut lengths.

Tubing Shut Off Clamp:

Small Shut Off Clamp - 12 position - $\frac{7}{16}$ " tubing

Large Shut Off Clamp - 12 position - $\frac{1}{2}$ " tubing

Funnels:

No. 12 (4.5")

No. 15 (6")

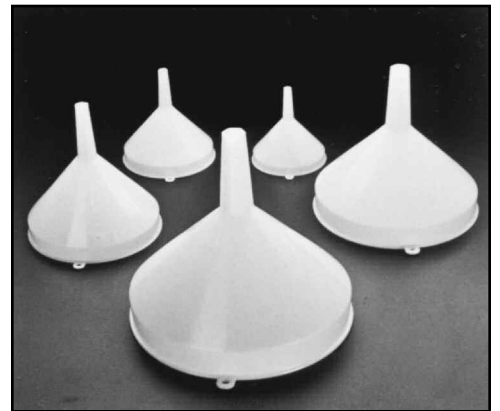
No. 18 (7")

No. 21 (8")

No. 25 (10")

No. 30 (12")

No. 35 (14")



Self Leveling Funnel:

Ideal for bottling. Simply place self-leveling funnel in empty bottle, fill funnel with wine. The funnel will only fill to the level you set. Then you simply pull up the lever and continue to your next bottle. Quick, easy and simple!



BOTTLE DRIPPERS / AVVINATORS

FERRARI® Eco. Heavy Duty Bottle Drippers:

Threaded Pegs - Unit Screws Together

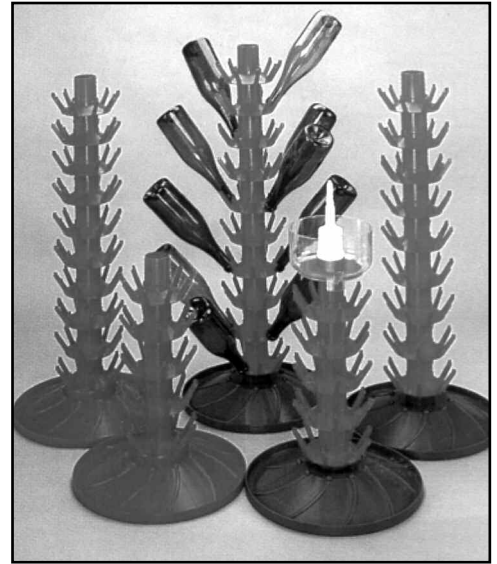
81 Place Bottle Dripper - Ferrari

45 Place Bottle Dripper - Ferrari

FERRARI® Rotating Bottle Drippers:

90 Place ROTATING Bottle Dripper - Ferrari

45 Place ROTATING Bottle Dripper - Ferrari



FERRARI® BOTTLE DRIPPER

NEW Gocciolino Small Bottle Drainer:

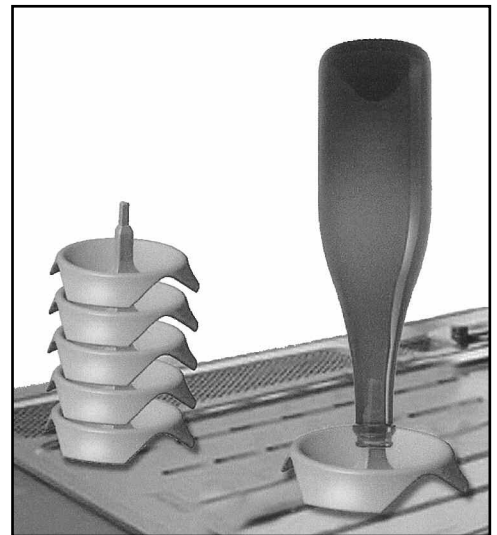
Single/Stackable

Avvinators / Bottle Rinsers:

Table Top Avvinator - Red

FERRARI® Avvinator

Includes bottle dripper adapter



GOCCIOLINO SMALL BOTTLE DRAINER



BRUSHES / WASHERS

Brushes:

- 16" Bottle Brush
- 21" Brush - *For Gallons and Small Jugs*
- 28" Brush - *For Carboys and Small Demijohns*
- 38" Brush - *For 54L Demijohns*

Bottle Washers:

- JET Carboy Bottle Washer - *Brass*
- Buon Vino SPRAY Wand
 - Brass tap connection*
 - Manufactured by Buon Vino*

See more Bottle Washers page 20.



Buon Vino SPRAY Wand

- Cleans Carboys quickly and effortlessly
- Attaches easily to laundry faucet with BRASS connection
- Creates high pressure water
- Sprays in all directions simultaneously



Multi-Use 16 Bottle Rack:

- 1 Rack – 3 Uses: Sterilize, Rinse, Portable Rack



MULTI-USE 16 BOTTLE RACK



Fermtech Ltd. BOTTLE WASHERS / WASHING ACCESSORIES

Bottle Washers:

The Blast Washer

BW01

Automatic operation - press to rinse, lift to stop.
Easy on plumbing - eliminates water-hammer damage.
Durable enough for commercial use.
Use nozzle to rinse siphons and filters. Hot or cold water.



BW01

The Double Blast Washer

BW02

Includes a quick connect system for easy hook-up.
Wide base provides stable operation in any sink
and eliminates stress on any faucet.
Temperature resistant to 140°F.



BW02

Spare Parts

The Blast Washer Spray Nozzle

BW01-01

The Double Blast Washer

Spray Nozzle Set - 2 small, 1 large

BW02-01

Female Quick Connect - with brass nut

BW02-02

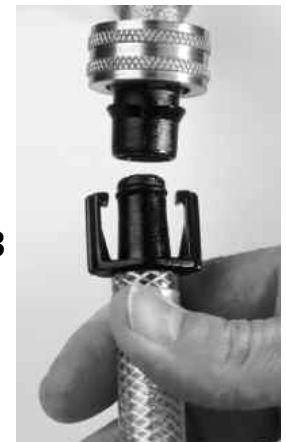
Male Quick Connect - with hose

BW02-03

Spare O-rings - 10 per pkg

BW02-04

BW02-02



BW02-03

Bottle Washing Accessories:

Kitchen Faucet Adapter

BW03

Durable nickel-plated brass.
Dual kitchen faucet thread fits most faucets.

Quick-Connect Utility Hose

BW04

Includes 5' of 1/2" vinyl hose and
1 male connector.
For general rinsing and filling.
For use with *The Double Blast
Washer (BW02) only.*

BW04





SIPHONS / BOTTLE FILLERS

Siphons:

The Auto Siphon

Start a siphon with a single stroke. Works in carboys and pails with as little as a few inches of liquid. Precision designed for smooth operation and no leaks. Racking tube included.

- Mini (14" long)* MINI
- Regular - for 3/8" siphons (22" long)* SE01
- High Capacity - for 1/2" siphons (25" long)* SE02

Spare Parts

- Centre tube/seal - *Regular 3/8"* SE01-01
- Centre tube/seal - *High Capacity 1/2"* SE02-01

Auto Siphon Clamps

- Fits - *3/8" and Mini* SE11
- Fits - *1/2"* SE12

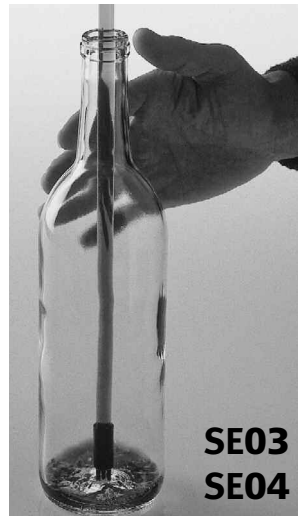


Bottle Fillers:

Top quality. No Springs means hands-off filling: pick-up to stop. Sensitive tip is designed to allow the customer to top up the bottle if desired.

The Siphon Valve SE03

Most popular size for wine and beer. Its 3/8" clear acrylic tubing fits a standard 5/16" x 7/16" hose.



The Wine Filler SE04

High capacity filler for the volume wine maker (25 bottles in 8 minutes). Its 1/2" acrylic tubing fits a 7/16" x 9/16" siphon hose.



The Whip

Powerful mixer degasses your wine quickly and easily. Removes carbonation.



Fermtech Ltd. RACKING TUBES / TEST EQUIPMENT

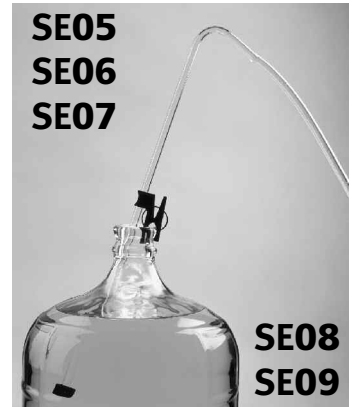
Racking Tubes:

Arguably the best racking tubes available, these clear acrylic tubes are a perfect accompaniment to our bottle fillers. They are carefully bent at the top with a press-on style anti-sediment tip. These tips will not fall off with repeated use.

- 3/8" dia. x 24" long (19L/5 US Gal carboy) SE05
- 3/8" dia. x 30" long SE06
(23L/6 US Gal carboy & demijohn)
- 1/2" dia. x 30" long SE07
(23L/6 US Gal carboy & demijohn)
rack 5 Gal in 3 minutes

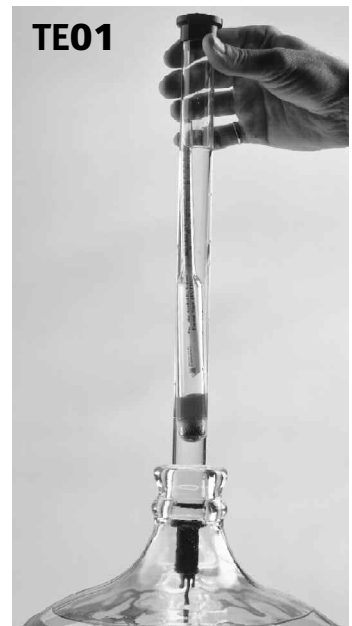
- Racking Tube Clamps SE08 3/8"
- This unique spring loaded clamp holds the racking tube in place during siphoning* SE09 1/2"
- Universal design fits carboys, pails and jugs.*

- Racking Tube Tips SE05-01 3/8"
- SE07-01 1/2"



Test Equipment:

- The Thief - 19" long TE01
Acrylic for excellent clarity. Easy to clean.
1. Dip for a quick sample
2. Place your standard hydrometer directly into The Thief
3. Touch tip against container to empty The Thief
- Hydrometer Sample Jars 10" TE02
Acrylic for excellent clarity, securely bonded to an impact-resistant base 12" TE03
14" TE04





CORKERS

Hand Corkers:

Easy Twin Lever Corker - *Ferrari*
2 lever corks made easier for bottling

3 Lever "GILDA" Corker - *Ferrari*
3 lever corks with jaws to squeeze cork

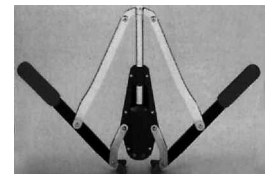
Economic 2 Lever Corker

Extraluxe Adjustable 2 Lever Corker
You can adjust the depth of the cork

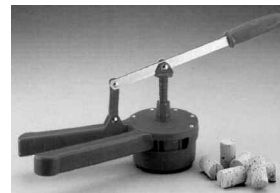
Ideal Type Corker - 3 Handle



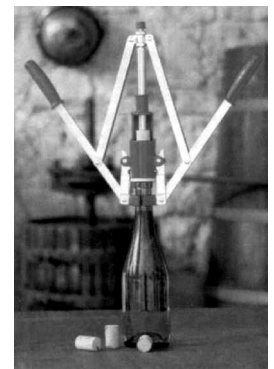
EASY TWIN LEVER
CORKER



ECONOMIC 2 LEVER
CORKER



"GILDA" CORKER



EXTRALUXE
ADJUSTABLE
2 LEVER CORKER

Floor Model Corkers:

Large Model Floor Corker - *Brass Jaws*
Red Model - 36" High

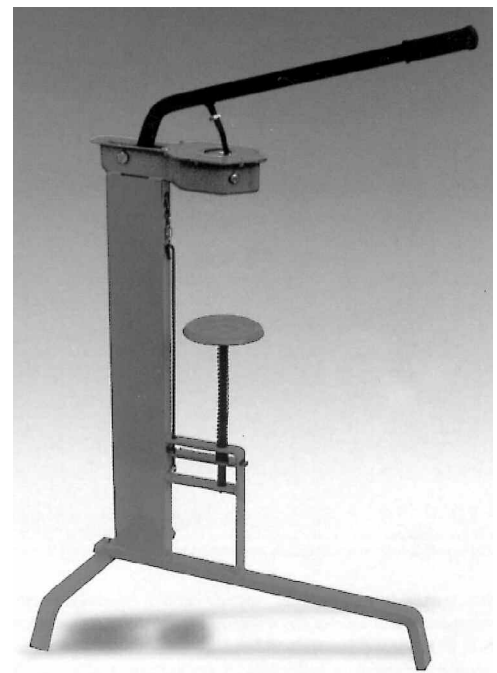
Small Model Floor Corker - *Plastic Jaws*
Burgundy - 31" High

Small Model **Deluxe** Floor Corker
35" High (Burgundy)

NOTE: *The small Model Floor Corker and the Small Model Deluxe Floor Corker are the same style, except the DELUXE model stands higher.*

Corker Feet
for Small and Small Deluxe Floor Corkers
each corker uses 3 feet

Plastic Bottle Holding Plate Cover
for Small and Small Deluxe Model Corkers





CORKERS /CAPPERS / WINE INSTRUMENTS

Bench Corker and Cappers:

Emily Capper by FERRARI®

2000 Semi-Automatic Bench Capper

Column Stand Capper **Deluxe** 26"

Stand has a raised base with 3 legs

Column Stand Corker **Deluxe** 26"

Stand has a raised base with 3 legs

Column Stand ONLY **Deluxe**

Stand has a raised base with 3 legs

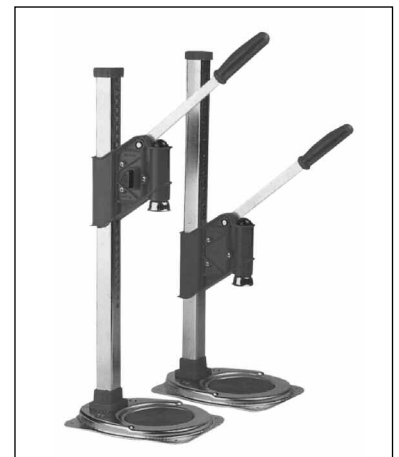
Capping Head Only

Corking Head Only

NOTE: Column Stand Corker Deluxe and the Column Stand Capper Deluxe both use the same stand. You may purchase capping head or corking head separately to use with the same stand. The stand is the deluxe model with a raised base and 3 legs.



'EMILY' CAPPER



2000 SEMI-AUTOMATIC BENCH CAPPER


Hydrometers & Vinometers:

Econo Triple Scale Wine Hydrometer

Triple Scale Wine Hydrometer

Vinometer - *To measure alcohol*

Thermometer - *Floating*

Test Stands - *see our complete line of  Fermtech Ltd. products page 20-22.*



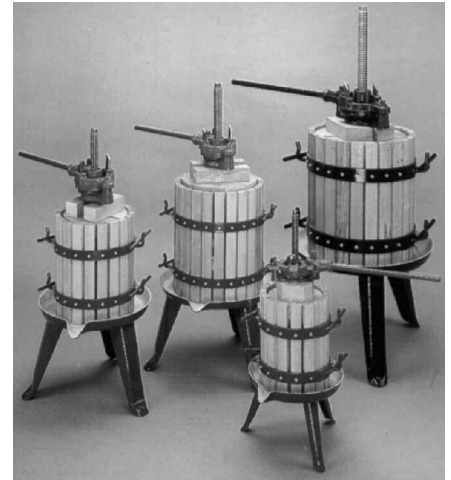
COLUMN STAND CORKER / CAPPER



PRESSES & CRUSHERS

Presses: *Press Number corresponds to diameter in centimeters of the basket.*

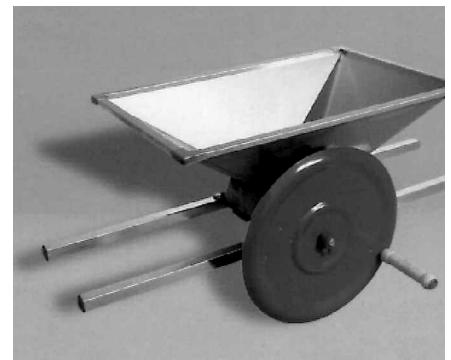
- No. 15
- No. 20
- No. 25
- No. 30
- No. 35
- No. 40
- No. 45
- No. 50



PRESSES

Crushers & Destemmers:

- Stainless Steel Crusher Double Roller
- w/agitator
- Stainless Steel Crusher Double Roller
- no agitator
- Electric Crusher Destemmer

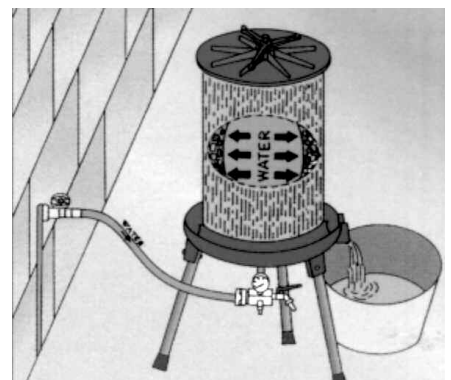


CRUSHER

Vertical Bladder Fruit Presses:

- Internal bladder expands with water or air*
- No. 20L Capacity
- No. 40L Capacity
- No. 80L Capacity
- No. 160L Capacity.
- No. 300L Capacity - *all stainless steel* . . .

*Buon Vino also distributes large Industrial Grape Presses & Destemmers
Call us for details!*



BLADDER PRESS



CHEMICAL PRODUCTS

Acids:

Citric Acid	<i>Acido Citrico</i>
Ascorbic Acid - Vitamin C	<i>Acido Ascorbico</i>
Metatartaric Acid	<i>Acido Metatartarico</i>
Tartaric Acid	<i>Acido Tartarico</i> 1 kg bags 25 kg bags

Cleaning & Sanitation:

Potassium Metabisulphite	1 kg.....
<i>Powder form</i>	25 kg bags
	250 gram bags
Destainex	1 kg.....
<i>Highly recommended cleaning agent for all Buon Vino products</i>	5 kg bags.....
Neo-Detersol Verde - <i>Cleaning agent for glass</i>	
Sanaton - <i>Cleaning agent for barrels</i>	
Sulphur Discs / Zolfo - <i>approx. 100 discs</i>	1 kg box
	30 kg Case

Stabilizing Agents:

Effergran - <i>Stabilizer</i>	12 gm/pkg
	25 pkg/box.....
Tannisol - <i>Tablet stabilizer</i>	10 tablets/tube.....
	1 kg - 10 tubes/kg ..
Sorbosol - <i>Excellent stabilizer</i>
Potassium Sorbate - <i>Sorbato di Potassio</i>

Wine Conditioners:

C.C. Wine Conditioner	1.5L box
<i>Pure concentrated grape must sugar.</i>	
<i>Contains NO liquid invert sugar.</i>	



CHEMICAL PRODUCTS *(cont'd)*

Clarifying Agents:

- Neo-Clar - *Ideal clarifying agent for Red & White wines* 25 kg bags. . . .
- Bentonite 50 lbs / bag. . .
- Gelatin - *Pulvi Clar S*
- Tannin - *Tannenol Blanc*
- *Tannenol Clar*
- *Tannino Etere*

Yeast & Yeast Nutrients:

- Uva Ferm CEG - *All purpose yeast, very effective packaged in 1/2 kg bags*
- Yeast - *5 gm packages (100 packages per box)*
- Super Vit - *Yeast nutrient*
- Ammonium Phosphate

Antiflor / Florstop: *To prevent film from forming on wine*

- Antiflor Tablets - *For demijohns Prevents film on top of wine* 12 tablets/pkg - 40 pkgs/box 1 kg box
- Antiflor - *For barrels - Fusti* 2 tablets/pkg - 40 pkgs/box
- Flor Stop - *For vats - Vasche* 1 tablet/pkg - 40 pkgs/box

Miscellaneous:

- Anticase F.N. - *To treat oxidized wine*
- Potassium Bicarbonate - *Reduces acidity*
- Protoclar K - *Potassium Casaine Assists in clarifying*
- Citrosol - *To restore wine bouquet & prevent oxidation*
- Disacidificante Bianco Neve - *Reduces/drops acid in wine*



Buon Vino is the EXCLUSIVE CANADIAN distributor for Esseco

Many of the chemical products listed here are imported from Esseco, an Italian manufacturer, who deals exclusively with wineries throughout Europe. All products are specially blended for optimum results.



BUON VINO

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PHONE 519-622-1166 FAX 519-622-1843 EMAIL orders@buonvino.com WEBSITE www.buonvino.com

Return Policy:

Returns will only be accepted subject to approval by Buon Vino. A re-stocking charge may apply.

Shipments:

Please check your order for any visible signs of damage. If you sign saying it was received in good condition then a shipment claim cannot be filed with the shipping company.