







DISTILLERY EQUIPMENT

DISCONTINUOUS DISTILLATION POT STILL, CROSS FLOW FILTERS, CONTINUOUS DISTILLATION COLUMN, BEER STILL, DISTILL TANKS, FERMENTATION TANKS, CENTRIFUGAL, PUMPS, FILTRATIONS, BOTTLING, LABELLING AND PACKGING.





THE LOCATIONS

e have six locations throughout the United States. Our main headquarters is in Pleasantville, NY, just outside of New York City. Our second location with our brand new warehouse is in the Finger Lakes region in Geneva, NY. This office is set to provide our customers with parts and technical service. The third office services the West Coast and serves as a parts, sales, and technical department all in one.



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ith 40 years of experience in the beverage industries, we have been honored to work with the most respected wineries and beverage groups across the United States, Canada and Mexico. Our long term partnerships are the result of the amazing companies and individuals who make up the Prospero portfolio. I believe strongly that respectful cooperation with our vendors and the creativity of our staff, will continue to provide our customers with the cutting edge technology that will exceed their expectations .This catalog will provide you with great information about a wide range of equipment. You can also visit our website at www.prosperocorp.biz and as well please feel free to call us direct. My staff and I look forward to being your beverage equipment supplier. Sincerely,

Tony Prospero

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BARISON	INDUSR	TY
DISCONTINUOUS DISTILLATION POT STILL CONTINUOUS DISTILLATION COLUMN BEER STILL		
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WINERY

Prospero has leading supplier of winery equipment throughout North America. expert staff we can solution that is right for our customers.

BREWERY

turnkev brewery start-ups as well as upgrades for existing breweries. client which provides a particular needs.

DISTILLERY

rapidly growing in North America and Prospero is one of leaders that growing needs. There spirit producers.

CIDER

BOTTLING

Prospero complete bottling and packaging equipment sales, service and parts for new and existing wineries. across the US, Mexico and Canada.

FULL RANGE OF SERVICES

Prospero Equipment Corp. provides a full range of services. We offer many customizable solutions to meet the demands and needs of each individual client: Champagne, beer, wine, water, or spirits. We handle the equipment needs of many beverages in North America.

EXPERIENCE

With over thirty years in the wine/beverage equipment industry Prospero Equipment Corp. has the experience to handle any special needs a client may have. Through the many years of cooperation with our vendors and with our highly trained staff we are prepared to offer many solutions for our clients.

PROFESSIONALISM

Through the cooperation with our vendors and utilizing the ingenuity and creativity of our staff, Prospero Equipment Corp. provides a very professional, high quality product. Our catalog represents world leaders in wine/beverage equipment technology with superior quality. By utilizing the most advanced wine/beverage equipment technology Prospero Equipment Corp. is able to offer the best products on the market today.

COMPLETE SOLUTIONS

Prospero offers many solutions and customization for all wine, beer, and beverage needs. A few range of solutions that we provide: new winery start-ups, mobile bottling trailers, existing winery set-ups, custom crush facilities, and much more. We welcome the opportunity to offer solutions for any new and existing clients.

HIGHEST LEVEL OF SERVICES

Prospero Equipment Corp. is one of the leading service providers for beverage equipment in North America. We provide service and technical support to all small, medium, and large-scale wineries and beverage companies. At Prospero, we can promptly take care of any needs a client may have because we have factory-trained technicians and two fully stocked parts offices on both coasts in Geneva, NY and Windsor, CA. We offer the resources of a national company, with the personal service you expect from a local equipment provider.

TECHNICAL SUPPORT / PARTS

Our technical support team is one of our greatest strengths. With readily available technicians and 24/7 tech phone support we are ready to care of any customers needs that may arise. As well, our fully stocked parts offices on both East and West coast can help with any type of parts needed; small or large. Our team is readily available to serve our customers.



GRAPE SORTING SYSTEM

Grape Crushers/Destemmer, Must pumps, Grape selection lines.



WINE FILTERS

Plate & Frame, Horizontal Plates and Rotary vacuum D.E. filters



PUMPS

Stainless steel flexible impeller pumps.



WINE TANKS

Tanks for white and red wine fermentation and storage



PRESSES & TANKS

-Pneumatic Presses from 5 hl to 130 HI open and closed tank type.
-Tanks for white and red wine fermentation and storage



COOLERS

Chillers, Heat Exchangers, Cooled Tanks.

 Ω



BREW HOUSES / TANKS

Compact Brewhouse, Micro Brewery, Fermentation & Brite Tanks



BEER FILTERS

Plate & Frame, Horizontal Plates and Rotary vacuum D.E. filters



MICROBIOLOGY

Kegs and Bag-inbox Fillers, Microfiltration, Reverse osmosis



DISTILLATION PLANTS

Continous & Discontinous Distillation Plants, Tanks.



DISTILL FILTERS

Plate & Frame, Horizontal Plates and Rotary vacuum D.E. filters



TANKS

Tanks Distillation Plants.



FILLING & LABELLING MONOBLOCKS

Filling Monoblocks: Light and High Pressure Mechanical & Electropneumatic, Electropneumatic BIER High Pressure, Automatic Rinsers & Fillers, Automatic Single & Multi Head Corkers & Cappers, Corks & Screw Caps Feeder, Semi Automatic Fillers. Labelling Monoblocks: Automatic Washing & Drying, Automatic Sleeking & Shrinking Capping, Distribution-Capping-Linear Labelling, Mechanical & Electrical Rotating Labelers, Distribution-Capsulating-Rotating-Labelling, Washing-Drying-Distribution-Capsulating-Rotating Labelling, Semi Automatic Labellers.



LINEAR LABELLERS

Pressure Sensitive Linear Labelling Machines.



GLUE LABELLERS

Wet Glue and Hot Glue Modular Labellers.



PACKAGING

Depalletisers, Carton Erectors, Packers, Inserting Machines, Carton Sealers, Conveying, Weight Control, Palletisers, Wrapping Machine.

















Barison industry

Barison Industry is an Italian company providing distillation plants throughout the world. Barison is known in the world market for the quality and the competitiveness of its products.

Barison's expertise, and high standards began in the 1980's through the collaboration with "Officine Lusetti", a well-established local distillation company that was later incorporated into Metalinox S.n.c. and soon thereafter became Barison Industry.

Barison has refined its manufacturing processes throughout the years, which has enabled the company to reach an absolute excellence in terms of technical and commercial turnkey services.

Barison Industry is a customer-oriented company that operates with an outstanding know-how in design, manufacturing and installation of top quality distillery plants, both continuous and discontinuous, which can be supplied with loading and unloading hoppers as well as heating or cooling systems.

Barison provides full automation systems for the management of the distillation process, equipped with dedicated software for checking the alcohol content, temperature and working pressure.

Barison Industry is an Italian company leader on the National an International distillation plant market well-known for the quality and the competitiveness of its products.

Our expertise started out in the eighties through the collaboration with "Officine Lusetti", an established local company which was later incorporated into Metalinox S.n.c., at present Barison Industry.

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We provide automation systems for the management of the distillation process, equipped with dedicated software for checking the alcohol content, temperature and working pressure.















DISCONTINUOUS DISTILLATION POT STILL



83 DMA

The column and plates produce high quality distillates and maintain the characteristic aroma of the raw material. The plant is equipped with all necessary instruments (manometer, thermometer and alcoholmeter) and is known for its user-friendliness.

The plant consists of:

- One cavity boiler in stainless steel complete with:
- Copper or stainless steel insulation for cavity boiler
- Stainless steel manway;
- Copper stack rectification column;
- Four copper plates;
- Two Sight glasses located on side of column; one for light and one for viewing Side discharge outlet with valve DN 100, manual operated;
- Explosion proof agitator, (motor and motor starter not included);
- Manometer and safety gauges for steam jacket;
- Reflux complete with flow meter;
- Copper tube condenser, dephlegmator;
- Stainless steel cooling coil;
- Glazed basin for temperature and alcohol reading;

	Average loa	ad capacity (beer)	Average cycle time	Average energy consumption	Average consu	steam mption
	liters	gallons	hours	Kw/h	Kg/h	Lbs/h
83DMA500 IR	5000	1315	9	3	625	1377.9
83DMA400 IR	4000	1052	8	2.2	500	1102.3
83DMA300 IR	3000	789	7	1.5	375	826.7
83DMA250 IR	2500	658	6.5	1.5	313	690.0
83DMA200 IR	2000	526	6	1.1	250	551.1
83DMA150 IR	1500	395	5.5	1.1	180	396.8
83DMA120 IR	1200	317	4.5	0.75	140	308.6
83DMA100 IR	1000	263	4.5	0.75	120	264.5
83DMA070 IR	700	184	4	0.75	90	198.4
83DMA050 IR	500	131	3.5	0.75	60	132.2
83DMA030 IR	300	78	3	0.50	40	88.1
83DMA020 IR	200	52	2.5	0.50	30	66.1

DATA NOT BINDING

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DISCONTINUOUS DISTILLATION POT STILL



15 DMA

The column and plates produce high quality distillates and maintain the characteristic aroma of the raw material. The plant is equipped with all necessary instruments (manometer, thermometer and alcoholmeter) and is known for its user-friendliness.

The plant consists of:

One Stainless steel cavity boiler complete with:

- Insulation for cavity boiler cover stainless steel
- Cip spray ball for boiler
- Copper onion flanged to boiler
- Side discharge outlet with valve DN 100 for boiler, pneumatic open.
- Explosion proof agitator, for boiler
- Manometer and safety gauges for jacket steam the bolier
- Stainless steel manwey

One Separated copper retification column for whiskey and brandy, complete with:

- Kettle for retification column
- Four copper plates with discharge valve.
- Glazed observatory dn 100 with light for every plates
- Cip spray ball for every plates
- Reflux complete with flow metre
- Copper tube condenser, dephlegmator
- One Separated stainless steel cooling column
- Stainless steel tube condenser,
- Stainless steel cooling coil
- Glazed basin for control temperature e degree
- Valve for drain head and tail

	Average load	d capacity (beer)	Average cycle time	Average energy consumption	Average consur	steam nption
	liters	gallons	hours	Kw/h	Kg/h	Lbs/h
15DMA500 IR	5000	1315	8	3	625	1377.9
15DMA400 IR	4000	1052	7	2.2	500	1102.3
15DMA300 IR	3000	789	6	1.5	375	826.7
15DMA250 IR	2500	658	5.5	1.5	313	690.0
15DMA200 IR	2000	526	5	1.1	250	551.1
15DMA150 IR	1500	395	4.5	1.1	180	396.8
15DMA120 IR	1200	317	4.0	0.75	140	308.6
15DMA100 IR	1000	263	3.5	0.75	120	264.5
15DMA070 IR	700	184	3	0.75	90	198.4
15DMA050 IR	500	131	2.5	0.75	60	132.2
15DMA030 IR	300	78	2	0.50	40	88.1
15DMA020 IR	200	52	1.5	0.50	30	66.1





CONTINUOUS DISTILLATION COLUMN BEER STILL



13 IM

N. 01 Distillation still column with 19 valve plates, Constructional features and accessories:

- Stainless steel column with flanges junction to the stacks;
- One stainless steel kettle equipped with jaket steam for introducing indirect steam;
- 19 valves copper plates for exhaustion alcohol;
- 19 Cip spray ball for each plate;
- Thermometer and pressure gauge in stainless steel box placed directly on the kettle;
- One copper exchanger condenser tube;
- One glazed basin for temperature and alcohol reading.

	Average loa	ad capacity (beer)	Average energy consumption	_	e steam umption
	liters	gallons	Kw/h	Kg/h	Lbs/h
13IM 200 IR	500/700	132/185	2.2	140	308.6
13IM 300 IR	700/900	185/237	2.2	180	396.8
13IM 400 IR	1200/1400	317/370	1.5	270	595.2
13IM 500 IR	1600/1800	329/370	3.0	360	793.6





COMPACT BREWHOUSE



Best solutions for various industries

Today, SK Group is a modern, renowned European company, which sells its products all over the world.

A professional team of highly-qualified experts, modern techniques and technology in the planning and production and selection of the finest materials are the reasons which have convinced clients from the most demanding industries.





Comprehensive solutions for small and medium-size breweries

High quality manufacturing process

- 100 % TIG welding
- laser welded heat exchangers (pillow-plate)
- automated grinding and polishing of welds and surfaces
- electropolishing of all components in contact with the product

Made in conformity with standards

- management, planning, production, sales and environmental management are regulated according to the ISO9001 and ISO14001 standards;
- in designing and manufacturing general rules of the profession and good engineering and manufacturing practice are respec-
- planning and production of pressure vessels according to the Directive 97/23/EC (PED, Module H/H1), supervised by the notified body for the conformity assessment (TÜV, CE 0531).

Certificated quality

traceability of materials, mastering of technological processes and control procedures in the production















Gai founded GAI in 1946 in Pinerolo (TO) together with his wife Elsa. In 1959, the company moved to Trofarello (TO). Since 1972, the founder's sons Battista and Ing, Carlo assisted by their wives Adriana and Renata have run the business. In 1985, the entire company was transferred to its new location in Ceresole d'Alba (CN). For some years now, Dr. Giacomo (the son of Battista and Adriana), Ing. Guglielmo and Ing. Giovanni (sons of Carlo and Renata) have carried out part of the business management.













he GAI company's headquarters is located at no.33 Frazione Cappelli, in an outlying district of the village of Ceresole d'Alba (CN). Located in open countryside, 7.5 km from the Carmagnola exit of the Turin-Savona motorway linking the factory to the entire Italian motorway network via the ring road around Turin. The buildings extend over approx. 27,000 m2 and there are around 35,000 m2 of roadways and services areas and 80,000 m2 of open land, forming a total site area of 142,000 m2. With the availability of space, company GAI has made it possible to create an attractive setting with large parking areas, a company sports center and two lakes for collecting rainwater.











LINEAR FILLING - MLE MODELS

Still products up to 3,000 bottles per hour.

The MLE Monoblock is a Linear Fully Automatic bottling machine.

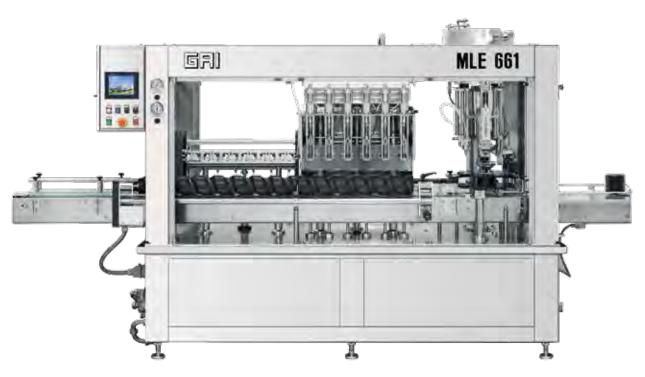
4 or 6 nozzles for rinsing, 4 or 6 nozzles for filling and single head for crowning or corking.

The machine has been designed to bottle high quality products using the new Electro-Pneumatic Filling Valve "UNICA" able to work with still and sparkling products without compromises.

MLE / MLE BIER

RINSING, FILLING, CROWNING/CORKING.

The basic functions for bottling, you can fill both carbonated and non-caorbonated products.



	4-4-1	6-6-1
n	4	6
n	4	6
bar/psi	0÷8 / 0÷115	0÷8 / 0÷115
gal/h	139	198
It /h	525	750
gal/h	99	139
It /h	375	525
bott./h	700	1000
bott/min	12	17
bott./h	500	700
bott/min	8	12
bott./h	900	1200
bott/min	15	20
lbs (Kg)	1765 (800)	1875 (850)
	n bar/psi gal/h It /h gal/h It /h bott./h bott/min bott./h bott/min bott./h bott/min	n 4 n 4 bar/psi 0÷8 / 0÷115 gal/h 139 lt /h 525 gal/h 99 lt /h 375 bott./h 700 bott/min 12 bott./h 500 bott/min 8 bott./h 900 bott/min 15





FILLING - S MODELS



Still wines up to 3,000 bottles per hour.

SERIES 1S

DE-AERATION, FILLING, INERT GAS INJECTION AND VACUUM CORKING. To reduce wine oxidation, the air is removed from the bottles using a high vacuum pump and inert gas is injected, before filling.

SERIES 5S

RINSING, DE-AERATION, FILLING, INERT GAS INJECTION, VACUUM CORKING.
This series also includes a rinser, thus allowing to carry out the complete cycle from rinsing to corking.



FUNCTION		1301S	1305S
Rinser	n		9
Deareation	n	1	1
Filler Valves	n	8	8
Gas injector	n	1	1
Corker	n	1	1
Output	gal /h	264	264
Output	I /h	1000	1000
Smood	bott./h	400-1600	400-1600
Speed	bott./min	6,5-26	6,5-26
Weight	Lbs (Kg)	2535 (1150)	3968 (1800)





GRAVITY FILLER

2004 - 2006 - 2008



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.

MODEL	2004	2006	2008
SPOUTS nr.	4	6	8
PRODUCTION It/h (gal/h)	320-400 (84.5-105.6)	480-600 (126.8-158.5)	640-800 (169.1-211.3)
WEIGHT Kg (Lbs.)	17 (37.4)	23 (50.7)	66 (145.5)
BOTTLE SPECIFICATIONS	2004	2006	2008
DIAMETED (in al.)	60-115	60-115	60-115
DIAMETER mm. (inch)	(2.36-4.52)	(2.36-4.52)	(2.36-4.52)
LIFICUT (ib)	180-370	180-370	180-370
HEIGHT mm. (inch)	(7.08-14.57)	(7.08-14.57)	(7.08-14.57)
EILLED LEVEL (1991)	60-80	60-80	60-80
FILLER LEVEL mm. (inch)	(2.36-3.14)	(2.36-3.14)	(2.36-3.14)

DATA NOT BINDING

FOILER 4060



Bench capper roller suitable for tin and polylaminate capsules.

- Holding base/ Switch / Three Phase Motor

MODEL	4060
SPEED B/H	800
WEIGHT KG/LBS	220
POWER KW	0.16
FITTINGS	
PRE-SLEEKER	YES
BOTTLE SPECIFICATIONS	4060
DIAMETER MM/INCH	60-115/2.36-4.52
HEIGHT MM/INCH	180-370/7.08-14.57
NATURAL CORK SPECIFICATION	
DIAMETER MM/INCH	28-35/1.10-1.37
DATA NOT BINDING	

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SEMI-AUTOMATIC LABELING MACHINE





Model		601	602	604
Speed	b/h	600	600	600
Weight	lb.	110	200	165
Power	Kw	0.2	0.4	0.2

DATA NOT BINDING

601 SINGLE LABEL SPOOL CONICAL CONTAINERS

The GAI 601 is suitable to label cylindrical containers and with an additional accessories will label slightly tapered containers (max. taper 1.5°). The GAI 601 applies a single label, front or back labels on a single spool. The label station is equipped with a single-phase motor. An ink stamp or thermal transfer printer can be installed upon request.

Production speeds: ~ 600 bottles per hour.

602 DUAL LABEL SPOOL CONICAL CONTAINERS

The GAI 602 is suitable to label cylindrical containers and with an additional accessories will label slightly tapered containers (max. taper 1.5°). The GAI 602 applies front and back labels on separate spools. The label station is equipped with a single-phase motor. An ink stamp or thermal transfer printer can be installed upon request.

Production speeds: ~ 600 bottles per hour.





604 SINGLE LABEL SPOOL SOUARE AND CONICAL CONTAINERS

The GAI 604 is suitable to label square and cylindrical containers and with the additional accessories, will label slightly tapered containers (max. taper 1.5°). The GAI 604 can apply a label on square and cylindrical containers, applying the front and back labels on a single spool. An ink stamp or thermal transfer printer can be installed upon request.

Production speeds: ~ 600 bottles per hour.





SEMI-AUTOMATIC SCREW CAPPER TECNOMAXDUE



TSM 2005



• Easy to set up and operate • Push button controls for safe operations. "No Capsule– No Roll" head feature. Weight 85 kg. Production speeds: 500-600 bottle per hour
 Power 220Volt, Single phase, 50 HZ

> Optionals: PET Support





Characteristics	Units	TSM-2005
Weight	lbs/kg	187.4/85
Height	inch/mm	38.4/975
Width	inch/mm	19.5/495
Depth	inch/mm	16.3/415
production	bph	500-600
Power	V/Ph/Hz	220/1/50



ROU



SMALL VARIABLE CAPACITY TANKS

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. SU SERIES:



Floating lid with a gasket to minimize oxidation.
Flat bottom, without legs
External surface marbled, polished inside
Racking port 1.5" tri-clover fitting
Floating cover, anti-dust cover, pressure compensating valve 150HI/h, pump with pressure gauge valve, and floating lid gasket.

SLU SERIES:
- Made of Stainless steel AISI 304

Made of Stainless steel ATSI 304
Three welded legs 11.8"
External surface is marbled, internal 2R
Drain and racking port 1.5" tri-clover fitting
Sample valve port 1" tri-clover fitting
Floating cover, cover anti-dust, pressure compensating valve 150 HI/h, pump with pressure gauge valve and floating lid gasket.

NOTE: Valves, gaskets and clamps not included and sold separately.



	ID	V	D	н	Z
		It. (gal.)	mm. (in.)	mm. (in.)	mm. (in.)
	SU 150	150 (40 gal.)	510 (20 in.)	750 (30 in.)	750 (30 in.)
	SU200	200 (53 gal.)	510 (20 in.)	1000 (40 in.)	1000 (40 in.)
	SU300	300 (80 gal.)	640 (25 in.)	1000 (40 in.)	1000 (40 in.)
	SU400	400 (106 gal.)	640 (25 in.)	1250 (50 in.)	1250 (50 in.)
	SU600	600 (158 gal.)	800 (32 in.)	1250 (50 in.)	1250 (50 in.)
	SU750	750 (200 gal.)	800 (32 in.)	1500 (60 in.)	1500 (60 in.)
4	SU1000	1000 (264 gal.)	955 (38 in.)	1500 (60 in.)	1500 (60 in.)
	SLU300	300 (80 gal.)	640 (25 in.)	1000 (40 in.)	1300 (51 in.)
	SLU400	400 (106 gal.)	640 (25 in.)	1250 (50 in.)	1550 (61 in.)
	SLU500	500 (132 gal.)	800 (32 in.)	1000 (40 in.)	1300 (51 in.)
ı	SLU600	600 (158 gal.)	800 (32 in.)	1250 (50 in.)	1550 (61 in.)
	SLU750	750 (200 gal.)	800 (32 in.)	1500 (60 in.)	1800 (71 in.)
	SLU1000	1000 (264 gal.)	955 (38 in.)	1500 (60 in.)	1800 (71 in.)
	DATA NOT BIN	IDING			





STACKABLE TANKS TYPE C

Stackable tanks are intended for storage wine under atmospheric pressure. Their modular design allows them to be stacked in order to better utilize space



		-		_
ID	V	D	н	Z
	lt. (gal.)	mm. (in.)	mm. (in.)	mm. (in.)
CU 820	820 (216 gal.)	1110 (44 in.)	750 (30 in.)	1300 (51 in.)
CU 1050	1050 (277 gal.)	1110 (44 in.)	1000 (39 in.)	1550 (61 in.)
DATA NOT BII	NDING			

When stacking tanks the following should be noted:

Not more than three tanks can be put in one stack.

The volume of the lowest tank must be at least 40% of the entire stack volume.

The stack height must be no more than 3.5 meter.

The use of appropriate tank supports is necessary.

Ladders can only be used on tanks equipped with the appropriate ladder support.

Equipment included:

- Mirror interior finish Marble exterior finish

- 2" tri-clover drain port 2" tri-clover racking port Sample valve port tri-clover
- Oval man-way 310 x 440 mm Connection for thermometer 1/2" NPT Connection for probe 1/2" NPT
- Cooling jacket: 6 bar rated Floating lid with inlet 58 mm
- not more than three tanks can be put in one stack
- the volume of the lowest tank must be at least 40% of the entire stack volume
- the stack height must be no more than 3.5 meter
- the use of appropriate supports is necessary
 ladders can be leant only on tanks equipped with the appropriate ladder support

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FIXED CAPACITY TANK



Fixed Capacity Tanks are intended for the use of fermentation and storage of white wines. Legs or legs extension are equipped with height adjusting screws with the cup plate that allows to fix the tank to the floor, allowing 4"+ of adjustment if required.

	FW500GAL	FW750GAL	FW1000GAL	FW1500GAL	FW12000GAL
	2000 Liters	3100 Liters	4100 Liters	6000 Liters	7800 Liters
	538 Gal.	820 Gal.	1090 Gal.	1588 Gal.	2070 Gal.
D	44 inch	54 inch	63 inch	75 inch	81 inch
Н	79 inch	79 inch	79 inch	79 inch	95 inch
Z without ext.	108 inch	108 inch	108 inch	108 inch	118 inch
S without ext.	9 inch	9 inch	9 inch	3 inch	2.7 inch
Z with ext. 300mm (11.8")	121 inch	121 inch	121 inch	121 inch	131 inch
S with ext. 300mm (11.8")	21 inch	21 inch	21 inch	15.5 inch	15 inch
Z with ext. 650mm (25.6")	135 inch	135 inch	135 inch	135 inch	145 inch
S with ext. 650mm (25.6")	35 inch	35 inch	35 inch	29 inch	29 inch
Nr. of Legs	3	3	3	4	4
M (approx.)	372 lbs.	490 lbs.	593 lbs.	778 lbs.	892 lbs.

DATA NOT BINDING



- Mirror interior finish
- Marble exterior finish

- 2" tri-clover drain port
 2" tri-clover racking port
 Sample valve port tri-clover
 Oval man-way 310 x 440 mm 500 gal for all size tanks
 Top man-way 420 mm
- Connection for thermometer 1/2" NPT
- Connection for probe 1/2" NPT Cooling jacket: 6 bar
- Lifting rings Ladder holder

Available options:

- Pump-over system includes all piping, sieve, rotational sparger and pump.
- Double jacketing for complete tank coverage available 15%, 35% tank bottom inclines available
- Sample valve tri-clover fitting 15 (ISO) with clamp and gasket
- Pressure compensating valve DIN 50
- Leg extensions: 300 mm and 650 mm.

Material: Stainless steel AISI316 - tank lid Stainless steel AISI304 - other parts





Leg extensions

*Optional







VARIABLE CAPACITY TANK





Variable Capacity Tanks are multipurpose tanks that are open at the top with a floating lid and intended for fermentation and white wine storage. Legs and leg extension are equipped with height adjusting screws with the cup plate that allows for fixing the tank to the floor, allowing 4"+ of adjustment if required.

	FW500GAL	FW750GAL	FW1000GAL	FW1500GAL	FW12000GAL
	2000 Liters	3100 Liters	4100 Liters	6000 Liters	7800 Liters
	538 Gal.	820 Gal.	1090 Gal.	1588 Gal.	2070 Gal.
D	44 inch	54 inch	63 inch	75 inch	81 inch
Н	79 inch	79 inch	79 inch	79 inch	95 inch
Z without ext.	108 inch	108 inch	108 inch	108 inch	118 inch
S without ext.	9 inch	9 inch	9 inch	3 inch	2.7 inch
Z with ext. 300mm (11.8")	121 inch	121 inch	121 inch	121 inch	131 inch
S with ext. 300mm (11.8")	21 inch	21 inch	21 inch	15.5 inch	15 inch
Z with ext. 650mm (25.6")	135 inch	135 inch	135 inch	135 inch	145 inch
S with ext. 650mm (25.6")	35 inch	35 inch	35 inch	29 inch	29 inch
Nr. of Legs	3	3	3	4	4
M (approx.)	372 lbs.	490 lbs.	593 lbs.	778 lbs.	892 lbs.

DATA NOT BINDING

Equipment included:

- Mirror interior finish
 Marble exterior finish

- Marble exterior finish
 3" tri-clover drain port
 2" tri-clover racking port
 Sample valve port Tri-clover
 Rectangular man-way 420 x 310 mm 500 gal 1000 gal,
 530 x 410 mm 1500 gal 2000 gal.
 Oval man-way 310 x 440 mm 500 gal. for all size tanks
 Connection for thermometer 1/2" NPT
 Connection for probe 1/2" NPT
 Cooling jacket: 6 bar rated
 Floating lid with inlet 58 mm
 Pump with manometer and valve

- Pump with manometer and valve
- Floating lid gasket
- Lid crane
- Manually operated winch
- Ladder holder

Available options:

- Pump-over system includes all piping, sieve, rotational sparger and pump.
 Punch down rotational piston with mirror finish plunging

- Double jacketing for complete tank coverage available 15%, 35% tank bottom inclines available Sample valve tri-clover fitting 15 (ISO) with clamp and
- gasket Pressure compensating valve DIN 50 Leg extensions: 300 mm and 650 mm.

Material: Stainless steel AISI316 - tank lid Stainless steel AISI304 - other parts





Leg extensions

*	0		F: .		
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Strengthening ring	Digital thermometer DT 5*	Sample valve TC34	Level indicator*	Drain port DRA T/C	Top manway	Oval manway OP	Cooling jacket
	—	May /	華	0		3	
			6				
			Racking port				T

floatina lid

Lid crane Windlass

T/C with reinforcement Oval manway

Ladder holder



Temperature controller SPR8*





POSITIVE DISPLACEMENT PUMP OHICE



The VBN bi-lobe and rotary piston rotors are used for pumping extremely delicate products containing solids in suspension. These pumps can push product with minimum damage due to a rotor shape that comes into contact only twice per revolution.

OMAC Srl is an Italian company with over 20 years of experience specializing in the production of high quality Stainless steel volumetric lobe pumps.

VNB-115

1.5" T/C fittings 0-30 GPM 220 Volt 2 HP Three Phase Motor 220 Volt 5 HP Three Phase Motor 220 Volt 7.5 HP Three Phase Motor Single Phase Power 25 ft power cable A.C. Frequency variable speed drive

VNB-220 2.0" T/C fittings 0-70 GPM Three Phase Power

25 ft power cable A.C. Frequency variable speed drive

VNB-330 3.0" T/C fittings

3.0"

0-130 GPM Three Phase Power

25 ft power cable A.C. Frequency variable speed drive





shop. This enables us to give you all of the right features at a great price. Omac sanitary pump heads are used throughout the world by quality conscious winemakers that want exact control over flow with NO damage to the wine caused by shear





The bi-lobe and rotary piston rotors are used for pumping extremely delicate products, in particular, products containing solids in suspension. These can be pumped with minimum damage due to a rotor shape that comes into contact only twice per revolution. Some other pumped products are: fruit jams, fruit salads, soft cheese, yoghurt and confectionery products containing solids in suspension (chocolate, hazel-nut and almond chips etc).





TOP-FLO®



THE CENTRIFUGAL PUMP FOR THE PROCESS INDUSTRY



The Top-Flo® name represents the finest in sanitary process equipment. TOP-FLO® pumps have been designed to offer efficient transfer of product over a wide range of head and viscosity conditions. TOP-FLO® pumps are easy to install, clean, and operate.

TOP-FLO® pumps are suitable for use in CIP (clean in place) installations. This feature enables easy self-cleaning with no dismantling or take-down. Sanitizing of all product contact areas is automatic.

All TOP-FLO \circledR pumps are available in standard inlet sizes and outlet sizes. In addition, enlarged inlet sizes are available for special applications.

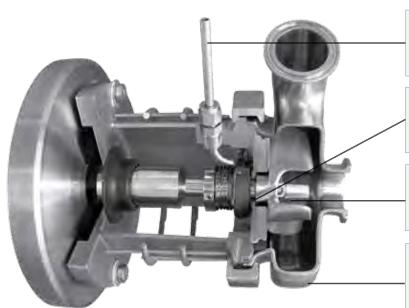
Pump Casings: - Volute type - Standard - nlet-oversizing as noted in chart above Pump Connections:

Sanitary: - Clamp - Bevel Seat (ACME) industrial: - Threaded- Flanged

Pump Finishes: - Polished or Electropolished Pump Seals: - Available in D, DG, E, and F styles Motor Housings: - TEFC (Totally Enclosed Fan Cooled)

- Washdown Duty Motor, Electrical:

- 3 Phase: 230/460 volts | 1750 & 3500 rpm
- Single Phase: 115/230 volts |1750 & 3500 rpm



Type F seal: Water cascade attachment is recommended for pumping tacky or hot products up to 200° F, and for vacuum applications to 14″ Hg.

Superior seal: Provides a longer life and less downtime. High grade finish reduces pressure at sealing surface results in less wear and greater efficiency.

No disassembly for cleaning: Unique groove-in-shaft design directs sanitizer to all critical areas. A must for clean-inplace applications.

Casing: Finely polished casing suitable to meet numerous requirements. Casing available in a wide selection of port connections to meet a variety of piping systems.







PROSPERO

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