

THE PASCO POLY™ FAMILY OF PRODUCTS

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**Polyethylene Tanks with Stainless Steel
Gasketed Manways and Fitting Adapters**
(500 & 1000 gallon models shown)



KiLR-CHiLR™ Air System pat. pend
(500 gallon shown)



**St. Regulus PuMP-uNDR™ Red Wine
Fermentor** pat. pend.
(7 ton model shown)



Three 4300 gallon tanks ready for delivery

**BETTER WINE, LESS LABOR
HIGHER PROFITS**

pasco poly™

Phone 208-549-1861

407 River Dock Road
FAX 208-549-1141

Weiser, Idaho 83672
sales@pascopoly.com

www.pascopoly.com

POLYETHYLENE WINE AND JUICE TANKS

Polyethylene Tanks with Stainless Steel Manways and Fittings



500 gallon and 1000 gallon (see chart for additional sizes)

- Proven in wineries since 1985; thousands of polyethylene wine tanks in use across the country.
- Nitrogen purged during molding.
- Extra thick for better insulation and strength.
- Easy to clean, with smooth neutral surfaces.
- Tri-clamp or NPT adapters included.
- Air-tight, sealing, stainless steel manways.
- Add a KiLR-CHiLR® Air System pat. pend. for optimal temperature control.

4300 Gallon Tank Added to the Pasco Poly Tank Line, in 2007.



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STANDARD TANK SIZES

GALLONS	DIAMETER	HEIGHT ¹	TOP MANWAY AVAILABLE	SIDE MANWAY AVAILABLE	FOR LEVEL FLOOR	FOR SLOPE FLOOR ²	KiLR-CHiLR AVAILABLE
100	32"	34"	X		X		
225	35"	61"	X		X		X
500	45"	78"	X	X	X	X	X
750	57"	78"	X	X	X	X	X
1000	59"	96"	X	X	X	X	X
1500	74"	96"	X	X	X	X	X
2000	81"	99"	X	X	X	X	X
4300	99"	156"	X	X	X	X	X

¹ Add 6" if top manway installed.

All dimensions are nominal

² 3/4" per foot

TANKS WITH 13" CLEANOUT DOORS AT BASE

GALLONS	DIAMETER	HEIGHT ¹	TOP MANWAY AVAILABLE	SIDE MANWAY AVAILABLE	FOR LEVEL FLOOR	FOR SLOPE FLOOR ²	KiLR-CHiLR AVAILABLE
250	41"	55"	X		X		X

¹ Add 6" if top manway installed.

All dimensions are nominal

² 3/4" per foot



***Cleanout Door Available on
250 Gallon Tanks Only***

POLYETHYLENE MYTHS – TASTE, SMELL, AND OXYGEN

TASTE AND SMELL—Thermally formed polyethylene (FDA approved for the use) in an inert atmosphere, at proper molding temperatures, leaves no residual taste, smell, or substance in wine. We pre-purge and post-purge our molds and tanks with nitrogen gas, and inspect every tank as it leaves the mold. All of our molding machines have operational nitrogen injection systems. Pasco Poly tanks have been used successfully, producing quality wines in the wine industry since 1986.

OXYGEN – In the early 1980's, we tested polyethylene tanks for oxygen transfer through the walls, and found no oxygen transfer. Our test methods and results are described on our website at

<http://www.pascopoly.com/old%20wives%20tales.html>



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KiLR-CHiLR™ AIR SYSTEM

patent pending

Cold Air technology applied to Pasco Poly™ tanks.

NO MORE GLYCOL!!!



- Heats as well as cools
- Temperature control at all levels in the tank
- End stratification and hot spots
- Ferment at the temperature you choose (maintains set point)
- Stabilize at near freezing temperature. (Temperature drops .5° F to 1° F per hour)
- Available in 225 to 4300 gallons
- Air cooled with single phase 220 volt, 20 amp service
- Energy use (thus cost) is a fraction of a glycol system's
- Location not limited by glycol plumbing
- Factory assembled, turnkey machine waiting to be plugged into electrical service

500 gallon KiLR-CHiLR (see below for other sizes)

GALLONS	DIAMETER	HEIGHT ¹	TOP MANWAY AVAILABLE	SIDE MANWAY AVAILABLE	FOR LEVEL FLOOR	FOR SLOPE FLOOR ²
225	45"	63.5 "	X		X	
500	57"	80.5"	X	X	X	X
750	69"	80.5"	X	X	X	X
1000	74"	98.5"	X	X	X	X
1500	81"	98.5"	X	X	X	X
2000	98"	98.5"	X	X	X	X
4300	120"	160"	X	X	X	X

¹ Add 6" if top manway installed
Add 32" to side for air unit

² 3/4" Per Foot

All Dimensions are Nominal



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KiLR-CHiLR™ Retrofit

patent pending

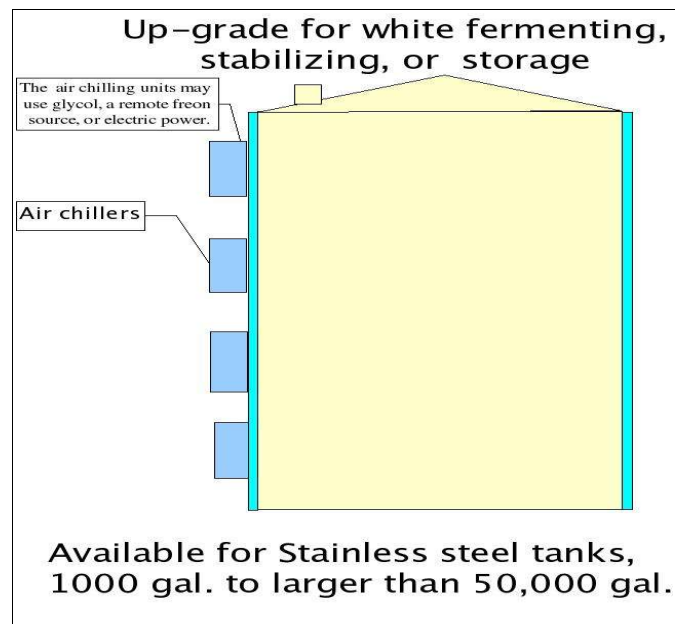
Improve the temperature control and energy efficiency of every tank in your winery by adding KiLR-CHiLR™ Retrofits.



2700 gallon stainless steel fermenter, retrofit with a stainless steel KiLR-CHiLR™ air jacket. Patent pending

Add a KiLR-CHiLR jacket to an existing stainless steel tank (as shown at left)

- All the advantages of the polyethylene KiLR-CHiLR's, but in stainless steel
- Jacket with stainless or painted steel
- Air cool or heat with single phase 220 volt, 20 amp service
- Savings – fully insulated, no glycol



- Ferment or stabilize with precise temperature control
- Retrofit any size tank on your premises; call for individual quote
- .5° F to 1° F temperature drop per hour, then hold at set-point.
- Cool or heat. Provides total control of the wine environment.
- End stratification and hot spots
- Less costly than glycol jacket
- 100% jacketed



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St. Regulus Red Wine Fermentor

patent pending

PUMP-UNDER Technology Applied to Red Wine Fermentation

SUPERIOR COLOR EXTRACTION, PHENOL EXTRACTION, AND FERMENTATION MANAGEMENT



- Phenomenal skin contact before, during and after fermentation
- Positive circulation through the cap
- Fermentation within the cap
- Controlled temperature, upper region separate from lower region
- Add critical heating or cooling as needed
- No grinding of seeds or skins; only the juice is pumped
- More effective and less labor than “punch down” or “pump- over”
- Minimum dissolved CO2
- Full color in three days
- Complete extraction in nine days
- Process multiple batches in a season

<i>Model</i>	<i>Diameter</i>	<i>Height</i>
15 gallon		72"
1-Ton	45"	72"
2-Ton	60"	72"
4-Ton	85"	72"
7-Ton	102"	72"

Requirements:

- 12 feet of headroom to lift out the fermentation cap
- Air Supply
- Rotating fork lift to utilize the dumping feature of the self-pressing model



NEW !

Self-Pressing Model

- Screen in bottom of tank allows pumping off of juice to press from the bottom.
- Fork Lift Frame for rotating fork lift allows simple dumping of lees.



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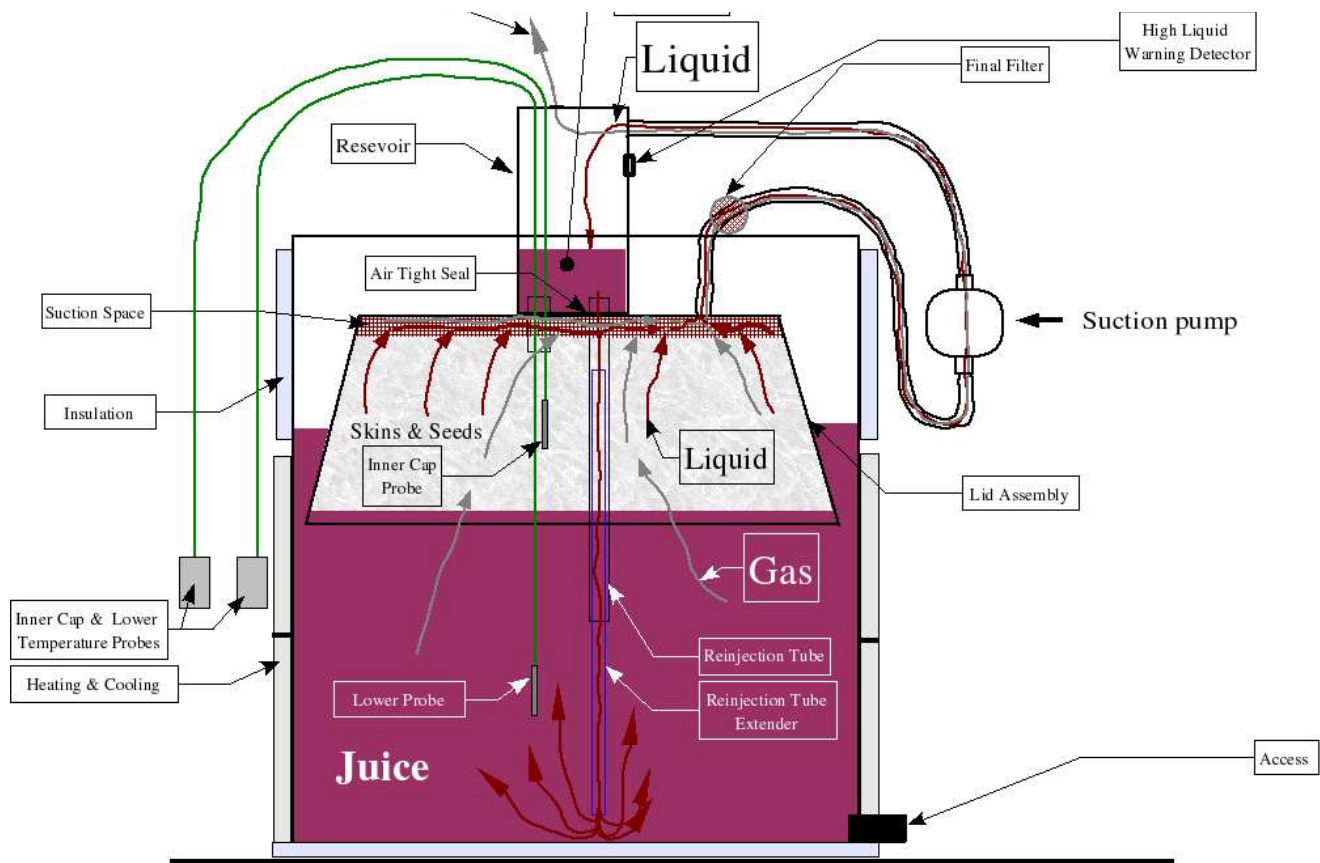
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THE ESSENCE of PUMP-UNDER™

PUMP-UNDER fermenting is the restraining of the cap to below the liquid line, building a body of juice below the cap of the desired characteristics and temperature, and moving it upward into the cap. Thus skin contact, temperature, sugar content, and other variables can continuously be managed and controlled throughout the tank, including the nearly impossible to manage cap. Fermenting within the cap can be nurtured to take advantage of components and enzymes there. The carbon dioxide content may be minimized by circulating juice through the cap to strip and extract it. These functions are all easily automated using common thermostatic and parameter sensing machine controls for accuracy and repeatability.

The implication is that this system can lead to complete new possibilities in fermenting techniques. Is it better to have either the whole cap at a certain temperature, or just the bottom surface? This is only one easily controlled parameter. There are dozens more. For example, it is possible to ferment mostly in the cap; it is also possible to control the extreme and isolated conditions of temperature, sugar content, and alcohol, making it extremely difficult for a fermentation to stick.

Provides the competitive edge the top winemakers are searching for.



St. Regulas Red Wine Fermentor pat. pend.



“I know my wine is at stabilization temperature throughout when I see ice forming on the top.”

KiLR-CHiLR™ Air System pat pend user since 2004

“It does exactly what you say it does.”

First winemaker to set up a KiLR-CHiLR™ Air System pat pend winery

“You're right, I can feel the temperature changes in the hose as I'm pumping over”

Winemaker speaking of the temperature stratification in his stainless steel tanks

“The wine [fermented in the St. Regulus Fermentor pat pend] is a cut above, no TWO cuts above our other wines!”

Winemaker comparing his Syrah fermented in a St. Regulus Fermentor pat pend with his traditionally fermented wines

“The wine is darker, fuller bodied, with excellent fruit extraction – smooth without bitterness.”

“You couldn't pry these [St. Regulus Red Wine Fermentors pat pend] out of my hands!”

California Wine Consultant who has been using two 4-ton St. Regulus Red Wine Fermentors pat pend for the last three years

