# Solutions in Wine Making





Be it fermentation, maturation, or transportation, Bonar has the wine container for your application in both plastic and steel vessel constructions.



Wine Master Product Collection

# Bulk Barrel



While allowing valuable oxygen molecules to permeate the vessel's sidewall, Bulk Barrel's unique proprietary design is virtually impermeable to water and alcohol vapor, which eliminates the leaking and routine topping requirements associated with oak barrel maturation. Moreover, the seamless one-piece interior construction is much easier to clean and sanitize before reuse, which eliminates the routine repair and maintenance costs created by aging oak barrels. Best of all, Bulk Barrel provides superior wine maturation at half the acquisition cost of oak barrels with an indefinite useful life.

100% FDA Compliant PE Construction - is virtually maintenance free, and easily cleaned and sanitized before use. <u>2" Bung Fill Opening</u> within large lid reduces air space to a minimum. Also, can be used to install racking, ferment vent valve, and other accessories.



**Unique Cylindrical Inner Barrel** 

design provides superior structural integrity and dimensional spacing, eliminating harmful air space.

<u>Optional Sampling Tap</u> is protected by outer frame support.



Sanitary Bottom Valve
Connection drains domed
bottom completely and helps
facilitate thorough clean out.
Available in 1 1/2", 2", and 3"





Large Sanitary Lid Opening
Recessed design minimizes internal
air space when closed, and provides
complete interior tank access when

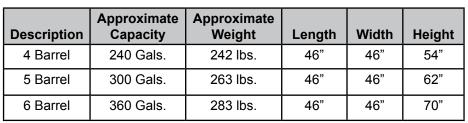
opened.

<u>Seamless, Homogenous Interior</u> <u>Bottle</u> naturally matures wine by permeating the air's oxygen at a similar rate as an oak barrel.

Wood Planks or Chips or Powder can be inserted to meet targeted flavoring objectives, reducing the risk of "over-oaking".



Heavy Duty, Premium Plastic Stacking Frame provides superior stacking strength (3-4 high) and protection for the inner barrel.





Bottom line, the Bulk Barrel technology improves wine maturation vessel breathing at a substantially lower cost without leaking, and can be easily cleaned before reuse, which saves wine makers valuable time and money without jeopardizing premium wine quality.



# Winetainer



Winetainer is the optimum stainless solution to wine making, including a dimple heat transfer surface to facilitate targeted cooling objectives. All standard Winetainer products come equipped with a food grade interior weld finish.

#### Standard Features:

- 304 stainless steel construction.
- 22 1/2" diameter top fill opening with 2" sanitary clamp style connection in center of lid.
- 2" sanitary 90° elbow outlet in "no heel" sloped bottom of tank facilitates complete drainage.
- Lifting/stacking lugs.
- Standard sizes range from 120-790 gallons.

#### Options:

- Dimpled heat transfer surface for cooling.
- Interior USDA finish or Food Grade weld finish
- 1 1/2", 2" or 3" Sanitary racking fittings.
- Thermowell for temperature monitoring.
- Sanitary butterfly valves and sample port valves.
- Open top model available.
- Additional sanitary fittings available.
- Several manway styles and sizes are available.
- 17" x 13" side door manway.

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Capacity	Height	Tare Weight
126 Gallon	23.2"	268 lbs.
165 Gallon	26.2"	308 lbs.
180 Gallon	35.2"	415 lbs.
250 Gallon	41.2"	478 lbs.
350 Gallon	53.2"	566 lbs.
446 Gallon	65.2"	671 lbs.
550 Gallon	77.2"	780 lbs.
793 Gallon*	77.2"	1085 lbs.

\*Base is 54" x 54"



State of the art robotic manufacturing process ensures high weld quality and assurance of container integrity.





# Fermentation Bins

# <u>Single Wall MonsterCombo® Bins</u>

Tough, durable, yet lightweight bins are scientifically engineered for added strength. Outside dimensions available in either 48"x 44" or 50"x 42".

- · Nestable, stackable with lid
- · Standard Color: white

Series #	Base Type	Entry
2700	Molded-in pallet base	4-way
2800	Molded-in pallet base	2-way
2900 F	Replaceable base	4-way
2900 S	Socket base, not attached	4-way
2900 R	Roll over base	4-way fork, 2-way pallet

Item #	Height	Capacity	Gallons	Liters
MB33	33"	28	207	784
MB36	36"	31	229	866
MB39	39"	34	251	950
MB42	42 "	37	273	1033
MB45	45"	40	296	1120





# Single Wall Poly Combo Bins



# PC 1140 SERIES Replaceable base. Exclusive welded & sealed base also available. Outside dimensions: 50"L x 42"W

Item	Height	Capacity Cu.Ft.	Gallons	Liters
PC1140	36	30	222	840
PC1144	69	32	236	893
PC1145	45	38	281	1064
PC1148	48	41	303	1147
PC1150	52	44	325	1230
PC1154	55	47	347	1314





# Fermentation Bins

# Double Wall Insulated

- "Manage" the temperature you want
- Standard 2" drain, can be ordered without
- FDA approved
- Seamless, round corners easy to clean
- Insulated "R" value 19-21 depending on wall thickness (expanded polyurethane foam)











2" NPT Adapter 2" Tri-Clover

Item	Outside with	Outside without Lid	Inside	Weight	Capacity	Capacity	Capacity
Number	Lid		Inches/cm	Lbs./kg	Gals./Liters	Cu.Ft.	Lbs./kg
IB2145	48" x 43" x 49" 122 x 109 x 124	48" x 43" x 47" 122 x 109 x 312	44" x 39" x 38" 112 x 99 x 97	226 102	261 987	35	2000 907

#### SANI-BOX®

Maximize sanitary food handling practices at your plant with the industry's most hygienic bulk container design.

Item	Length/Width/Height	Capacity	Weight/kg	Capacity
Number	Inches/cm - outside dimension	Gals/Liters		Cu.Ft.
SB24	48" x 40" x 31" 122 x102 x 79	180/681	127/58	24

### Bin Liners

Great for lining wood boxes or use as fermenting vats.

Item Number	Length/Width/Height Inches/cm - outside dimension
BL350	48 x 48 x 48 122 x 122 x 122



# Versa-Tote

.,	Dimension	Weight		Capacity	
Item Number	L x W x H inches/ cm	LBS/ kg	Gallons/ Liters	Cubic Ft.	LBS/ kg
VT 1200 HD	41 x 49 x 29 104 x 124.5 x 73.5	98 44.5	180 681	24	1500 680.4







# 2 Barrel Rack-Master™ Features

Industry Leading 2 Year Warranty

-On workmanship and materials. Steel

#### One Piece HDPE Design

-No welded joints or areas to trap bacteria; more sanitary, easier to clean.

#### Corrosion Resistant

-No refurbishing or repainting required; reduces maintenance costs.

#### Superior Impact Strength

-No denting or chipping; reduces maintenance costs.

#### **Smooth Plastic Surface**

-Gentler on barrel assets; reduced coefficient of friction with barrel surface.

#### Pallet Jack Accessible

-Side entries are compatible with standard pallet jacks (27" width).



# racks are 1 year and for workmanship only. Rack Master ith n). Bung Access Port -Allows access to bung port while barrels are stacked for topping, stirring & sampling

#### 100% HDPE Recyclable

-More environmentally responsible.

#### Maximizes Barrel Oxygen Exposure

-Limits barrel contact points, promoting airflow around barrel.

#### 7" Forklift Channels

-Optimize handling and clearance between stacked barrels.

#### Gradual radius corner design

-No sharp corners; decreases accidental damage and improves worker safety.



Size	Height	Width	Length
2 Barrel	16"	31 1/2"	45"

Rack-Master's<sup>™</sup> revolutionary design helps wine makers focus more on making wine, rather than being burdened with rack and barrel maintenance issues. A unique all plastic construction provides complete corrosion resistance and a gentle surface texture that protects expensive oak barrels from unnecessary handling damage. Rack-Master<sup>™</sup> is also built to last with unparalleled impact strength, which resists the denting and paint chipping associated with steel racks. This proven durability is backed by the industry's best warranty protection, offering twice the coverage of the nearest competitor.



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Patent #D628,355 S



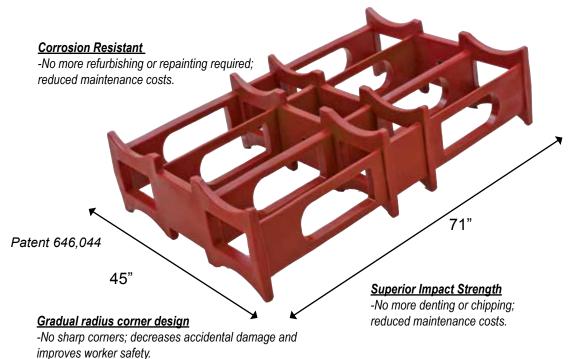
# 4 Barrel Rack-Master™ Features

#### 100% HDPE Recyclable

#### -More environmentally responsible.

#### Seamless, One Piece HDPE Design

-No welded joints or areas to trap bacteria; more sanitary, easier to clean.



#### Maximizes Barrel Oxygen

<u>Exposure</u> -Limits barrel contact points, promoting airflow around barrel.

#### **Smooth Plastic Surface**

-No more barrel damage; reduced coefficient of friction with barrel surface.

#### 4-Way Forklift Channels

-Optimize handling and clearance between stacked barrels.

#### Lightweight construction

-Reduced transportation costs and cellar labor.



**Optional Colors Available** 



Size	Height	Width	Length
4 Barrel	15"	45"	71"

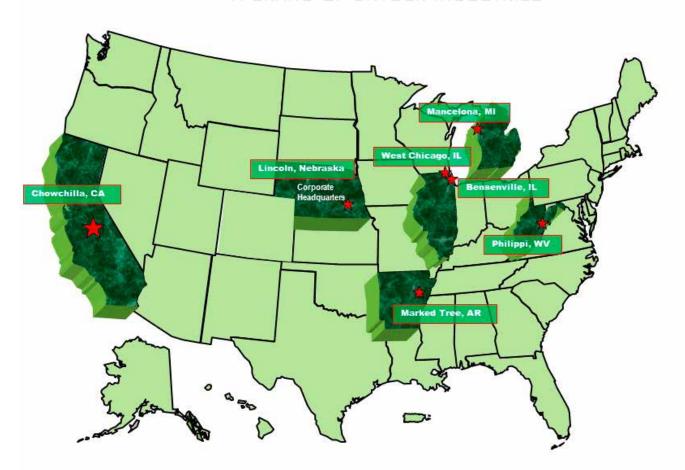
The Rack-Master™ design is also very versatile in that every dimension was carefully crafted to accommodate the wine industry's most popular barrel handling equipment, and is stacking compatible with existing steel barrel rack systems, making the switch to Rack-Master™ a seamless change for existing winery operations. Finally, if Rack-Master™ ever has to be replaced at the end of its useful life, Bonar Plastics has a return program, where used racks are welcomed back to be reprocessed into new racks, providing the wine industry with a documented cradle to grave solution.







A BRAND OF SNYDER INDUSTRIES



1005 Atlantic Drive • West Chicago, IL • 60185
Customer Service: 800-768-6246 Fax: 402-465-1220 • email: sales@bonarplastics.com
Other manufacturing locations: Chowchilla, California • Marked Tree, Arkansas • Philippi, West Virginia • Bensenville, Illinois • Lincoln, Nebraska

