

MAIL ORDER CATALOGUE 2003

The prices in this catalogue apply to all countries in the world.

GERT STRAND AB

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POSTAL PARCEL FREIGHT PRICES

Regarding freight prices for mail order

The products you order from us are of the highest quality. We could sell products for half the price but we do not. Cheap essences, far east instruments, activated carbon that does not work and bakers yeast labeled as turbos are not in our inventory and never will be.

We supply top quality for both amateurs and pros. In most countries you will find our prices low compared to prices in home brew shops.

While the price of freight is high, there are ways to lower costs. This is because the postal start fee costs the most. Additional kilos are much cheaper. So if you place fewer orders with more items in those shipments, or place an order with a friend, the freight cost goes down drastically.

Following kilos are much cheaper. So if you order more in fewer orders or you order together with a friend, freight cost per item goes down drastically.

CM = common market

Country	Post starting fee	Freight per kilos
Norway	SEK 140	SEK 10
Scandinavia (CM)	SEK 175	SEK 12,50
Baltic states	SEK 140	SEK 10
Europe (CM)	SEK 175	SEK 20
USA/Canada	SEK 140	SEK 40
Australia, NZ	SEK 140	SEK 60
Others	SEK 140	SEK 50

We will ship your order as "samples of no commercial value" if you tell us to do so. It can make importing technicalities easier for you.

And we are looking for retailers worldwide and hope you are interested after testing our quality.

Recommended sites:

<http://www.amazingstill.com/>
<http://www.distillery-yeast.com/>
<http://www.raschig-rings.com/>
<http://www.home-distillation.com/>
<http://www.moonshine-still.com/>
<http://www.candy-shot.com/>
<http://www.turbo-yeast.com/>

PRESTIGE ESSENCES

Prestige -

The Essence of Good Taste

Probably the world's most sold essences.
Over 13 million bottles sold since 1978. All
because of Gert Strands idea to
manufacture an essence with very high quality,
based on natural ingredients.

PRESTIGE is the Trademark that guarantees
quality and taste.

ESSENCES IN SACHETS

PRESTIGE ESSENCES IN SACHETS



Same Essens, 2 different packagings.

We have packed 16 great essences in 4 layer laminate sachets. This not only make them much stronger - one can drop a sachet and nothing happens - it also save our environment. The alu cap on the bottle alone require more energy to be produced then the whole sachet. Then there is the glass bottle. But the largest savings is in transportation. A sachet with essence weight 1/4 of a bottle of essence. Great savings in freight and energy or freight.

Here it make it possible - because of the low weight - to send the essence sachets as a first class letter. Then, freight becomes affordable. We have set up a shop here where you can order essences to be sent as a letter (minimum order 10 sachets).

Item No	Item	SEK	Item No	Item	SEK
P41003	Jubel Akvavitsessens	13:95	P41036	London Ginessens	13:95
P41008	Old Premium Aquavittesssens	13:95	P41077	Currant Vodkaessens	13:95
P41009	Skansk Akvavitsessens	13:95	P41079	Hunting snapsessens	13:95
P41027	Cognac Mild Fransk	13:95	P41084	Swedish Vodkaessens	13:95
P41030	Ginessens	13:95	P41086	Citron Vodkaessens	13:95
P41032	Bombay Dry Gin	13:95	P41095	Irish Whiskeyessens	13:95
P41033	Dry Ginessens	13:95	P41097	Cherry Vodkaessens	13:95

PRESTIGE ALCOBASED ESSENCES IN SACHETS

Essences with 20% of alcohol used as solvent. In many countries there is a alcohol tax or custom papers to fill in to buy those essences, if so buy the non alcoholic essences instead.

There is a theory that alcohol-based essences taste better, especially in whiskey. It is a matter of individual taste. You must test it yourself to decide if it is true.

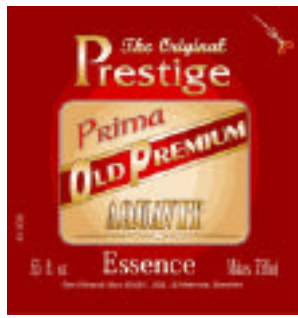
Item No	Item	SEK
P41420	XO Cognac	19:95
P41464	Ambrosia Single Malt Scotch Whisky	19:95

ESSENCES IN SACHETS

PRESTIGE ESSENCES IN SACHETS



P41003 SEK 13:95



P41008 SEK 13:95



P41009 SEK 13:95



P41027 SEK 13:95



P41030 SEK 13:95



P41032 SEK 13:95



P41033 SEK 13:95



P41036 SEK 13:95



P41077 SEK 13:95



P41079 SEK 13:95



P41084 SEK 13:95



P41086 SEK 13:95



P41095 SEK 13:95



P41097 SEK 13:95



P41420 SEK 19:95



P41464 SEK 19:95

PRESTIGE LIQUOR ESSENCES



PRESTIGE ESSENCES

Probably the world's most sold essence. Over 13 million bottles sold since 1978. All because of Gert Strands idea to manufacture an essence with highest possible quality based on natural ingredients,

Price SEK 15:00 each

Each bottle flavor 75 cl of liquor

Weight: 85 gram/bottle

41002	Swedish Farm Aquavit	41035	Lemon Gin	41069	White Jamaican Rum
41003	Jubilee Aquavit	41036	London Gin	41071	Caraway Vodka
41004	Wormwood Schnapps, very bitter	41037	Baltimore Whisky	41072	Dark Rum
41005	Dill Schnapps	41038	Raspberry Vodka	41073	Puerto Rican Rum
41006	Equator Aquavit	41039	Pear Schnapps	41074	Vermouth Vodka
41007	Vanilla Vodka	41040	Finnish Vodka	41075	Slivowitz
41008	O.P. Aquavit	41041	New Town White Liquorice Schnapps	41076	Violet Vodka
41009	Scania Aquavit	41043	Danish Bitter	41077	Currant Vodka
41010	Fig Vodka	41044	Hot Coffee Schnapps	41078	Black Currant Schnapps
41011	Herb garden Schnapps	41045	Ouzo	41079	Hunter Schnapps
41012	Table Aquavit	41046	Lemon Whisky	41080	Melon Vodka
41014	Kiwi Vodka	41047	Mandarine Vodka	41081	Tequila
41015	Angostura Schnapps	41048	Peppermint Schnapps	41082	North Sea Schnapps
41017	Cherimoya Vodka	41049	Black Sambuca	41083	Pure Schnapps
41019	Rum Spice	41050	Underhill Bitter	41084	Swedish Vodka
41021	Calvados	41051	Yellow French Pastis	41085	Bison Vodka
41023	Lemon and Pepper	41052	Pear Vodka	41086	Lemon Vodka
41024	Lemon Schnapps	41053	Absinthe (natural)	41087	Moscow Vodka
41025	Dutch Genever	41054	Brown Western Rum	41088	Peach Vodka
41026	Lingonberry Vodka	41056	Papaya Vodka	41089	Lime Vodka
41027	Cognac	41057	Baccara Rum	41090	American Vodka
41028	Elderflower Schnapps	41058	Marty Romin Cognac	41091	Whisky Smoked Blend
41029	Citron Meliss	41060	Cuban Rum	41092	Bourbon Whisky
41030	Gin	41061	Scotch Whisky Regent	41093	Scotch Whisky Type
41031	Gran Vodka	41062	Hanson Rum	41094	Canadian Whisky
41032	Bombay Gin	41063	Austrian Rum	41095	Irish Whiskey
41033	English Gin	41066	Extra Dark Jamaican Rum	41096	Pommerans Schnapps
41034	Grappa	41068	Lemon Rom	41097	Cherry Vodka
				41098	Apple Vodka

PRESTIGE BLACK LABEL ESSENCES

Prestige Black Label Essences are for consumers looking for the Black Label quality. Since the raw materials are so expensive, Black Label prices are higher. However, all the flavours, except for Compadre, are also available in regular priced versions.



Price SEK 18:00 each

Each bottle flavours 75 cl of liquor.

Item No	Item	SEK	Item No	Item	SEK
41122	Compadre Italian Bitter	18:00	41181	Golden Tequila Anejo	18:00
41127	Carte Noir Cognac	18:00	41186	Lemon Vodka	18:00
41156	Rhum Golden Reserve	18:00			

AMBROSIA SINGLE MALT SCOTCH WHISKY ESSENCE

Item No	Item	SEK
41070	Ambrosia Scotch Whisky	25:00

PRESTIGE LIQUEUR ESSENCES

PRESTIGE essences

Probably the world's most sold essence. Over 13 million bottles sold since 1978. All because of Gert Strands idea to manufacture an essence with highest possible quality based on natural ingredients.



Price SEK 15:00 each

Each bottle flavours 75 cl of liqueur.

41204 Apricot Cognac	41230 Blue Curacao	41258 Cherry Cognac
41205 Australian Wilderness eucalyptos	41234 Green Curacao	41262 Amaretto
41206 Apricot Brandy	41239 Italiano Liqueur	41276 Green Peppermint
41207 Aurantii Amari	41242 Strandier	41278 White Peppermint
41208 Banana Liqueur	41243 Irish Coffee Liqueur	41280 Swedish Punsch
41209 Exotic Green Bananas	41244 Strawberry with cream	41281 Rom Cremé
41210 Cocos with Rum	41245 Swiss Almond Chocolate Liqueur	41284 Peach Whisky Liqueur
41212 Brown Cacao	41246 Irish Cream Liqueur	41286 Triple Sec
41218 White Cacao	41248 Danish Coffee Liqueur	41288 Passion Fruit
41219 After Hours Chocolate Mint	41249 Mia T Coffee Liqueur	41293 Whisky Liqueur
41220 Hazelnut Liqueur	41250 Army Schnapps	41295 Mississippi
41222 Cloudberry Liqueur	41251 Peach Cream	41380 Vermouth Dry
41225 Kabana - Coffee and bananas	41252 Sambuca	41381 Vermouth Bianco
41227 Pear and Cognac Liqueur	41255 Coffee and Cognac	41382 Vermouth Rosso
41229 Orange Cognac Liqueur	41256 Coconut Liqueur	41391 Wullfs Foot Red Drink
	41257 Liqueur 45	

FRUITY SHOT

Fruity Shots are ready-to-serve fruit drinks with an alcohol content of approximately 20 %. They can be sipped in shot glasses or larger glasses, straight or on the rocks, and taste great mixed with soft drinks, too. Fruity Shots are the easy way of serving fruit drinks

Price SEK 15:00 each

Each bottle flavours 75 cl of liquor



Item No	Item	Item No	Item	Item No	Item
41330	Pineapple and Coconut	41339	Mango Passion Fruit	41346	Raspberry
41331	Strawberry	41342	Melon	41347	Saurer Apfel
41332	Kiwi	41343	Pinapple	41349	Winther Apfel with cinnamon
41333	Apfel Schnapps	41344	Pink Grape		
41336	Lemon and Lime	41345	Pear		

PRESTIGE CANDY SHOTS

Candy Shots consist of alcohol with candy flavours. **PRESTIGE** uses the best aromatic substances we can find. Actually, these substances are not used for candy, since they lose much of their aroma once they're heated. This would require wasteful aroma overdoses, adding to the cost of the product. Instead, just mix Candy Shots with sugar and alcohol and enjoy the great taste.

Price SEK 15:00 each

Each bottle flavours 75 cl of liquor



Item No	Item	Item No	Item	Item No	Item
41312	Caramel Candy Shot	41320	Chewy Banana Candy Shot	41324	Tutti-frutti Candy Shot
41313	Liqorice boats			41327	Violet Candy Shot
41318	Salt Licorice	41322	Turkish Pepper Candy Shot	41384	Green frogs
41319	Lemonade Ice				

PRESTIGE CANDY SHOTS 15 cl

With sugar, mix and drink

Price SEK 23:00 each.

Item No	Item	Item No	Item
41607	Blue Fish	41622	Turkish Pepper
41609	Liqourice with lemon	41625	Hockey Pucks
41612	Toffee	41627	Violett
41619	Ice Lolly		



ALCOPOPS, WINE COOLER AND DRINK BOOSTER

Mix **Alcopops** essence with 75 cl of alcohol. Then pour 4 cl of this mixture into a glass, and add 33 cl of a soft drink

Wine Cooler is a drink consisting of wine and a soft drink, with an alcohol content of approximately 5%. Wine Cooler is a cool, refreshing thirst quencher, with small bubbles and a taste reminiscent of champagne. Mix Wine Cooler essence with 75 cl of alcohol. Then pour 4 cl of this mixture into a glass, and add 33 cl of a soft drink or cider.

Drink Booster improves the taste of all non-spiced alcohol varieties, such as vodka and the various types of schnapps. Dosage is for 1 bottle of vodka, but in some vodkas it lasts up to 5 litres.



Item No	Item	SEK	Item No	Item	SEK
41350	Alcopops	15:00	41351	Drink Booster	15:00
41352	Wine Cooler	15:00			

ALCOBASED ESSENCES

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There is a theory that alcohol-based essences taste better, especially in whiskey. It is a matter of individual taste. You must test it yourself to decide if it is true.

Price SEK 19:90 each

Each bottle flavours 75 cl of liquor



Item No	Item	Item No	Item	Item No	Item
41419	Cognac de luxe noir	41479	Hunters Schnapps	41494	Canadian Whisky
41420	XO Cognac	41480	Swedish Punsch	41495	Irish Whisky
41422	Red Italian aperitif	41491	Malt Whisky	41496	Regents Scotch whisky
41426	Cognac mild	41492	Bourbon Whisky	41497	Legend Canadian whisky
41433	Dry Gin	41493	Blended Scotch Whisky		

TURBO YEAST

In the 1980's Gert Strand introduced a fast-acting yeast that was perhaps the first Turbo in the world. By 1996, however, competitors had surpassed this product's quality, and he began selling other manufacturers' Turbos. Selling only high quality is the company policy. Now, in the year 2000, Gert Strand proudly introduces new, improved, fast-acting Turbo yeasts, in every price class.

We are especially pleased to recommend Prestige 8 kg Turbo alcohol yeast. This yeast ferments eight kilos of sugar in a 25 liter mash. While ordinary fastacting yeast produces 1213% final alcohol, Prestige 8 kg Turbo Yeast produces 18%, and often 20%, an increase from the usual alcohol yield of at least 50%.

Calculations: 17 grams of sugar in a one-liter mash,

fermented to a low Oechsle degree on the negative side (lower than 1000 on a s.g. hydrometer) yields 1% alcohol. Thus, for example, for 25 litres of mash at 18% we need $25 \times 18 \times 17$ grams of sugar = 7650 grams of sugar, or approximately 8 kg.

All Gert Strand Turbos ferment very effectively. (However, instructions regarding the fermenting temperature must be carefully followed.) The mash is so pure that one can add some sugar to it, and combine this mixture with, for example, fruit juice, to create a strong wine or fruit drink. These Turbos are all-natural yeasts and are all in one bag, with the nutrients and the yeast mixed. We know of no better Turbos anywhere, and if we find one, we sell it.

All Turbos have the following benefits:

- Maximum alcohol tolerance
- Maximum osmotic tolerance (sugar tolerance)
- Maximum temperature tolerance
- Maximum osmotic/alcohol/acidity/alcohol tolerance
- Maximum alcohol production
- Minimum volatile production, pure fermentation
- Maximum shelf life (even better if kept in a fridge)

Prestige 8 kg Turbo Alcohol yeast produces less volatiles and ferments up to 18% - sometimes 20% - of alcohol. Our most popular 18% Turbo yeast. Distillers Turbo yeast 18-20%. With this Turbo one can sometimes ferment large batches to 18% by adding 1/3 of the sugar at the beginning, and 2/3 of the sugar after one week. This is normally impossible with high alcohol Turbos, because when alcohol content reaches 14% or so and the temperature is too high, the heat kills the yeast and fermentation stops prematurely.

Pot Distillers yeast 18% can ferment fruit brandy, fruit schnapps, grappa, brandy and other mashes to 18% which greatly improves taste after distillation, and gives a better yield. It's a hit with all schnapps distillers. Also, it can sometimes be used to ferment larger batches to

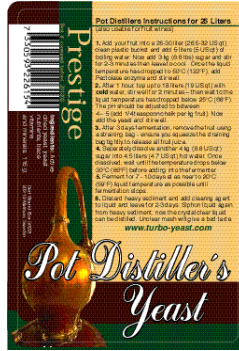
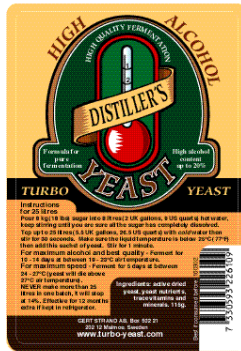
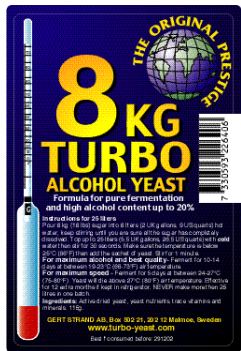
18% alcohol by using 2 sachets to 75 liters of sugar or fruit mash (half dosage). This is normally impossible with high alcohol Turbos: they ferment violently and produce so much heat early in the process that the yeast dies.

Prestige Batch 14% produces extremely small amounts of volatiles. This product is especially good if one ferments larger batches, for example a barrel or tank, which works without overheating the fermentation. Our best-selling 14% Turbo.

Black Label 14% alcohol yeast ferments the purest of all our Turbos in 5 days if the instructions are followed. Our best 14% Turbo.

TURBO YEAST

TURBO YEAST



Item No	Item (all with English labels)	SEK	Item No	Item (all with English labels)	SEK
22640	Prestige 8 kg Turbo 18-20%, bestseller	30:00	22670	Whisky yeast for pot distillers, to 25 l whisky mash (no instruction on label)	29:00
22610	Distillers Turbo 18-20%	31:00	22680	Turbo Pure 14%/24 hours	30:00
22615	Pot Distillers yeast 18%	39:00	22685	Turbo Pure 18%/48 hours	30:00
22660	Prestige Batch Turbo 14%	19:50			
22665	Black Label Turbo 14%, bestseller	25:00			

Other distill ingredients

Item No	Item	SEK
21320	Pecolase enzymes for fruit mash	11:00
21325	Complete 3-in-1 enzymes (Pectinase, amylase, amyloglucosidase)	15:00

Pectolase

The enzyme that breaks down cell structure and break down pectin in fruits. Release the juice and flavor and enhance the juice and flavor yield 10-20%. Eliminates "pectin fog" in fruit beverages and simplifies clearing. Add enzyme to a fruit, water and sugar (if applicable) mixture that is less than

Complete enzyme:

Complete enzyme is a mixture of 3 enzymes: The Pectolase will break down cell structures and breakdown pectin, the amylase will breakdown starch and the Amyloglucosidase take dextrans to fermentable sugars. One cannot use this sachet for winemaking because dextrans are needed for the weight of a wine - except for diabetic wine. The main rea-

half of the total fermentation volume and is at a temperature of approximately 50°C or below. After addition of enzyme leave to stand for 2 hours before topping up to required volume.

son for this mixed enzyme sachet is for those who intend to distil. One uses a recipe which includes an element of fruit and an element of starch. He peels, cuts, boils (good not to forget the boiling bit!!) and ends up with a slurry at 50 C to which the enzyme is added. Complete enzyme can also replace any of the 3 enzymes mentioned.

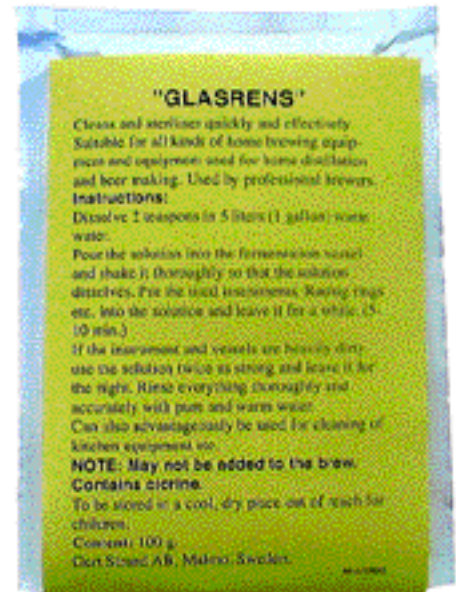
CLEANING AGENTS, ETC

CLEANING AGENTS, ETC

‘Glasrens’ effectively removes the deposits that can be found on fermentation vessels after fermentation, etc. To make successful wine or beer, one must pay special attention to cleanliness. Good hygiene is vital. Glasrens contains chlorine and kills bacteria within one second. After cleaning, simply rinse out vessel two or three times with warm water until all chlorine has been removed.

Clearing agent is made of isinglass and gelatine. These two components work together to clear the wine. Add after fermentation has ceased.

Anti-foam agent used to prevent heavy foam formation. 20 ml is enough for a 20-25 litre batch. Over dosage reduces the effect. Not suitable for ales of lagers, as use will result in a flat product..



Item No	Item	SEK
22940	Glasrens, cleans and sterilizes, 100 grammes	29:00
22140	Clearing agent isinglass/gelatine, for 20-25 litres of wine	17:50
22375	Anti-foam agent, original M10 stable, 20 ml	16:00

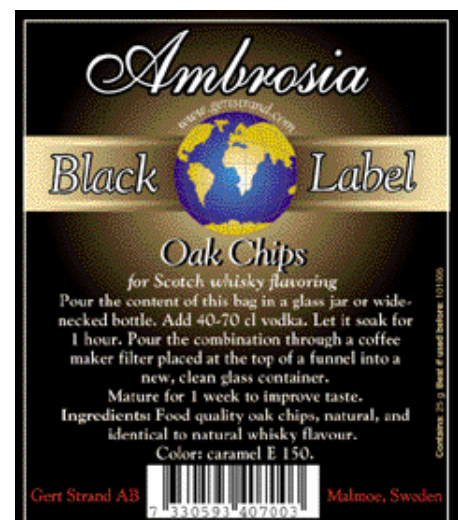
OAK CHIPS

Oak Chips for Scotch whisky flavoring. Pour the content of this bag in a glass jar or widenecked bottle. Add 40-70 cl vodka. Let it soak for 1 hour. Pour the combination through a coffee maker filter placed at the top of a funnel into a new, clean glass container.

Mature for 1 week to improve taste.

Ingredients: Food quality oak chips, natural, and identical to natural whisky flavour.

Color: caramel E 150.



Item No	Item	SEK
40700	Ambrosia whisky with oak chips	29:00
40702	Ambrosia whisky with oak chips, 10-pack	249:00

ACTIVATED CARBON

ACTIVATED CARBON

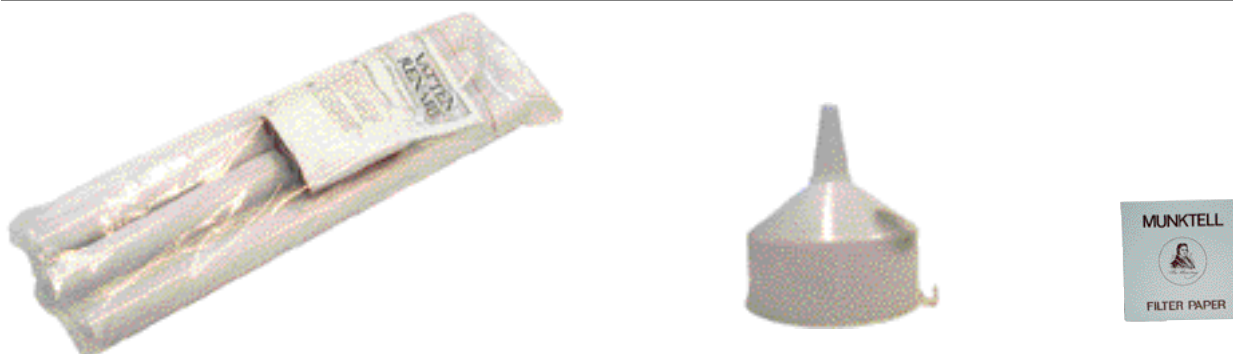


For our export customers activated carbon has 2 uses. Those living in free countries, such as Italy, Greece and Austria, are allowed to distill alcohol at home, the carbon is used to purify alcohol from off taste and off smell.

For our other customers the activated carbon is used to purify the water for wine and beer making, etc., before fermentation begins. Wine and beer consist mostly of water, and a good-tasting water is important for a good product. There are over 200 brands of activated carbon on the market. We have selected the best ones.

Item No	Item	SEK
28221	Activated peat carbon (approx 0,5 kg) , standard quality, 0,25 - 1 mm	39:00
943	Activated charcoal 1,7 liter (approx 0,5 kg) 0,25 - 1,2mm	29:00
23790	Activated stone carbon 0,4 - 1,4 mm, 1,7 liter (approx 1 kg)	59:00
23793	Activated Stone carbon, 0,4 - 0,85 mm - recommended	59:00

WATER PURIFICATION



When filtering water using active carbon, the simplest way is to use a Uno water filter and a 220 mm funnel (holding 4.2 litres) with a high lip.

Item No	Item	SEK
32912	Filter paper, circular, 120 mm diameter. 100 filters	99:00
32950	Filter unit, UNO. For 220 mm funnel	249:00
33122	Funnel of chemical tolerant plastic, 220 mm diameter	59:00
32994	RF hose clamp	29:00
32998	Funnel holder for 40 mm tube	15:00

FILTER, INSTRUMENT

WIDDER TESTING INSTRUMENTS



These high-quality testing instruments are manufactured in Germany by Widder. Our German products are more precise than those that are regularly scaled. The 30 cm alcoholometer is a 0-100 % instrument, and our 30-60 % instruments are even more precise, with finer gradations. Similarly, our Öchsle-meters come from Germany. The -10 to + 30 Öchsle-meters are more precise than the regularly scaled. We offer great accuracy at a reasonable price.

Item No	Item	SEK
33635	Alcoholometer, 30 cm, Germany	75:00
33640	Alcoholometer, 30-60 %, Germany	195:00
33625	Alcometer, 0-100%, 25 cm, home brew quality only	49:00
33645	Alcoholometer, 30-60 %, with thermometer, professional quality, Germany	295:00
33674	Alcoholometer, 0-30%	295:00

ACCESSORIES

INSTRUMENTS

All instruments are of laboratory quality. You can buy them from us or in a laboratory shop in your country. The accuracy and quality of our instruments is excellent, usually far better than those sold in home brew shops. For amateur quality we recommend the nearest home brew shop.



Item No	Item	SEK
33820	Laboratory thermometer, Widder, 0-100° C	79:00
31480	Sleeve for thermometer in 12 mm hole	6:00
33825	Termometer +50° - +100°C 2/10	195:00

HYDROMETER WITH OECHSLESCALE (OECHLSLEMETER)



This hydrometer measures wine and other fermentations. It is of laboratory quality, and is not sold in home brew shops. While a laboratory quality hydrometer is more expensive, it gives a very accurate reading. Made by Widder, Germany.

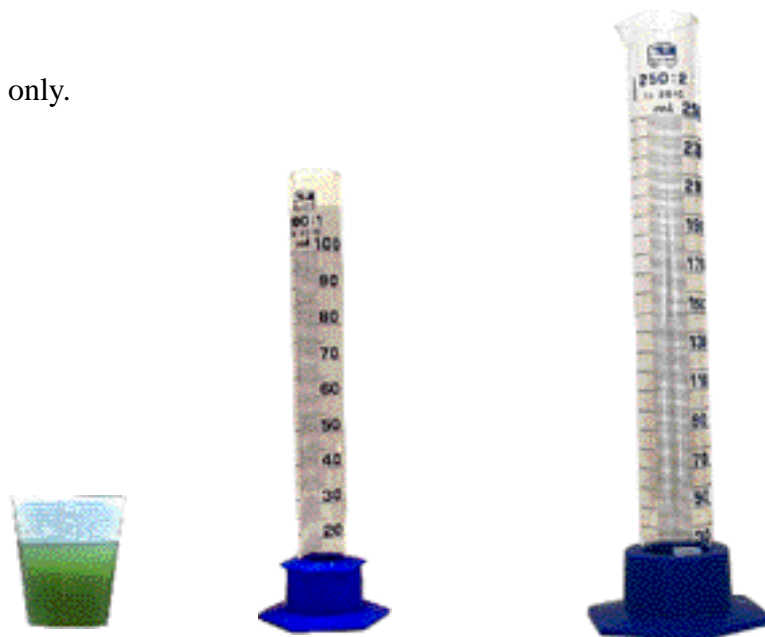
Item No	Item	SEK
33415	Oechslemeter, 30 cm, original Widder from + 120 - -20.	75:00
33420	Oechslemeter -10 to +30, professional quality, Germany, end of fermentation only	195:00
	Semi-professional quality (between laboratory quality and home brew shop quality)	
33410	Oechslemeter, 25 cm, Germany, +120 - -20, home brew quality only	49:00

Instructions on how and why the hydrometer and the Oechslemeter are used and how they work are to be found on our home page <http://www.partyman.se>

ACCESSORIES

MEASURING GLASS GRADUATED

All measuring glass comes in standard quality only.



Item No	Item	SEK
34112	Measuring glass, 100 ml, made of plastic	29:00
34127	Measuring glass 250 ml, high model	69:00
341	Measuring glass 1-4 cl, medicine measure in thin plastic, per item	2:00

RASCHIG RINGS AND MILKING MACHINE CONNECTOR

The Raschig rings are made of ceramics and have a large surface area and are used as heat distributors in boiling or column-filling the reflux distilling apparatus.

The Swedish milking machine connector is a very strong acid-resistant stainless steel connector placed between the pot and the reflux column.

Building a still is not allowed in all countries. It is your responsibility to know and follow the law in your country.



Item No	Item	SEK
36735	Raschig rings, ceramic 1 liter, 6x6 mm	169:00
39560	Milking Machine connector 2", with gasket	545:00
39565	Gasket for milking machine connector 2"	35:00

ACCESSORIES

110 VOLT WINE FERMENTER 22-55°C

Complete with wine fermenter, lid with hole for bung and fermentation lock, bung and adjustable heater 22-55C.

IMPORTANT: choose right Voltage. 110Volt is for North America.



Item No	Item	SEK
30284	110 Volt Wine fermenter 22-55°C, complet	395:00

220 VOLT WINE FERMENTER 22-55°C

Complete with wine fermenter, lid with hole for bung and fermentation lock, bung and adjustable heater 22-55C.

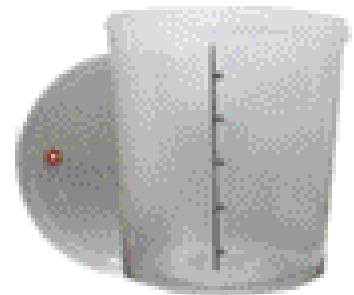
IMPORTANT: choose right Voltage. 220Volt is for Europe etc..



Item No	Item	SEK
30287	220 Volt Wine fermenter 22-55°C, complet	395:00

WINE FERMENTER 25 Liter PP

Great wine and mash fermenter. Easy to clean, easy to dissolve sugar. Graduated in Liter and made of alcohol tolerant food grade PP plastic. Absolute tight lid. Volume is 32 Liter, excellent for 25 Liter fermentations.

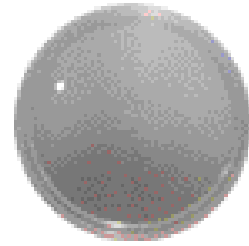


Item No	Item	SEK
30285	Wine fermenter 25 liter, with lid	89:00

ACCESSORIES

EXTRA LID FOT WINE FERMENTER PP

Extra lid for 25 Liter wine fermenter. Made from alcohol tolerant food grade pp plastic.



Item No	Item	SEK
30286	Lid for 25 Liter wine fermenter item nr 30285	25:00

PLASTIC CONTAINER WITH LID, 10 Liter PP

Height 23 cm, bottom diameter 25,5 cm, lid diameter 29 cm.



Item No	Item	SEK
30288	Plastic container 10 liter, with lid	39:00

PLASTIC CONTAINER LOW, 3 Liter PP

Height 11 cm, bottom diameter 19,5 cm, lid diameter 22 cm



Item No	Item	SEK
30289	Plastic container 3 liter, with lid	15:00

DIGITAL THERMOMETER

Digital cooking thermometer 0-120°C. Food grade, can be used in fermentations, fruit mashes, mash etc. Operates with 1 st 1,5 volts (penlight) R6 battery (**not enclosed**).

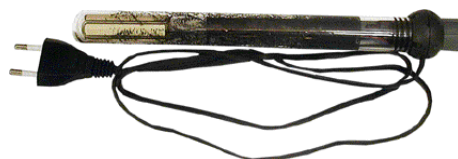


Item No	Item	SEK
33830	Digital Thermometer	139:00

ACCESSORIES

220 VOLT HEATER 100W WITH THERMOSTAT 22-55°C

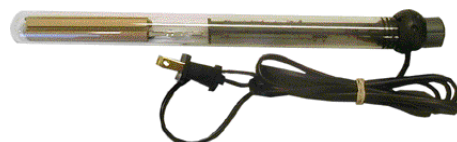
For wine and fruit mash fermentation. Please choose right Voltage, 220 Volt is typical Europe.



Item No	Item	SEK
30295	220 Volt Heater 100W, thermostat 22-55°C	295:00

110 VOLT HEATER 100W WITH THERMOSTAT 22-55°C

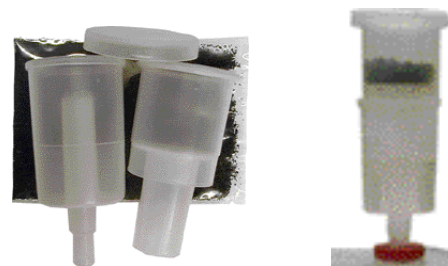
For wine and fruit mash fermentation. Please choose right Voltage, 110Volt is typical North America.



Item No	Item	SEK
30296	110 Volt Heater 100W, thermostat 22-55°C	295:00

FERMENTATION LOCK, ODOR FREE

Fermentation lock in 3 parts. First part is put on the fermenter and filled with 10 mm (1/3 inch) of water. Next part is added and some gram activated carbon is filled in. 3rd part is a lid. With this on the fermenter the fermentation is dor free. When using Turbo Yeast, no water in the fermentation lock



Item No	Item	SEK
31015	Fermentation lock in 3 parts	29:00

PLASTIC TUBE 40 mm

Plastic tube 40 mm * 50 cm - Made in alcohol tolerant food grade plastic. To build activated carbon filters in different lengths.



Item No	Item	SEK
32990	Plastic Tube 40 mm diameter längd 50 cm	29:00
32991	Plastic Tube 40 mm diameter längd 75 cm	45:00

ACCESSORIES

CONNECTOR FOR 40 mm TUBE

Connector made of soft, food grade and alcohol tolerant plastic. Used to connect 40 mm plastic tubes to prolong activated carbon filter. Also a great connector between funnel and 40 mm tube.



Item No	Item	SEK
32993	Connector soft to 40 mm plastic tube	19:90

FILTER UNIT END FOR 40 mm TUBE

Put this in the end of the 40 mm hard plastic tube that is filled with activated carbon. A sieve inside keeps the carbon in place, here one place double filter papers 40 mm in diameter. Can be used in both ends of the tube so that filtration can be done upwards with a siphon. Small end to fit a 8 x 11 mm soft tube.

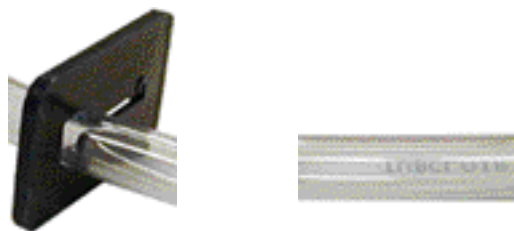


Item No	Item	SEK
32995	Filter unit end for 40 mm plastic tube	29:00

VALVE FOR 8*11 mm TUBE

Smart valve suiting 8*11 mm and similar soft plastic tube. To regulate or cut of flow speed. Very smart Swedish construction, one flat piece of plastic that is put outside the tube and then press the tube together partly or totally.

Tube 8*11 mm PVC, er m - Foodgrade, alcohol tolerant soft tube that fits the filter unit end and valve.



Item No	Item	SEK
32992	Valve for 8*11 mm tube	10:00
36774	Tube 8*11 mm PVC	13:00

TUBE HOLDER FOR 40 mm TUBE

Tube holder that snap on and easily hold the 40 mm tube filtration unit. Best if 2 holders are used.



Item No	Item	SEK
32996	Tube holder for 40 mm tube	19:90

DISTILLATION BOOK

DISTILLATION BOOK

The Home Distillation Handbook describes how to make alcoholic spirits at home. NOTE: This process is illegal in some countries, as is even the construction of a distillation apparatus following the drawings in the book. It is however, information that can be read in all democratic countries. The information given in the book is not intended to encourage the manufacture of alcohol. Possibly the best book written on the subject, it describes in detail how you can make your own spirits. The list of contents shows clearly which areas are covered in the book. Within a few months it will be possible to read selected passages of the book here on the Internet.

The Home Distillation Handbook is available for only US\$5.



Item No	Item	US\$
39483	Home Distillation Handbook, printed version	17
	Home Distillation Handbook, PDF-format	
	Down loaded from Internet www.home-distillation.com	5