Wittemann
CO₂ EQUIPMENT AND SERVICE SINCE 1874

Please leave blank for office use.

Questionnaire
CO_2 Recovery/Grape Fermentation

Please provide the following information to assist us in preparing our proposal for you:

Company: _____

Name: _____ Position: _____

Address: _____

_____

_____

Telephone: _____ Telefax: _____ E-Mail: _____

A. MASH (MOST) SCHEDULE

1. Type of grapes (please check): ___ Red ___ White
2. Net volume each mash or extract into closed fermenter: _____
3. Average number of mashes per week into closed fermenters: _____
4. Number of days mashing is operating per week: _____

B. FERMENTATION CYCLE

1. Total net volume of available closed fermenters: _____
2. Operating pressure of closed fermenters: _____

   If mash is started in open fermenters, then transferred to closed fermenters, or some procedure other than complete fermentation in closed fermenters is employed, what is the procedure? Please describe in detail, indicating lengths of time in vessel and extract gravity going in and out.

   _____

   _____

   _____

   _____

   _____

3. Total length of fermentation cycle: _____

   Temperature of fermentation: _____
4. Gravity of extract when yeast is pitched: _____
5. Length of air blow-off period: _____
6. Length of CO_2 collection period: _____
7. Gravity of extract at end of collection period: _____
8. Gravity of extract at end of fermentation: _____
9. Give weight of real extract in grams per litre for each type of grape fermentation: _____

   _____
10. Furnish typical gravity-vs-time curve: _____

THE WITTEMANN COMPANY, LLC
1 INDUSTRY DRIVE, SUITE A • PALM COAST, FLORIDA 32137 • U.S.A. • 386-445-4200 • FAX: 386-445-7042
Email: co2@wittemann.com • http://www.wittemann.com

C. EXISTING GAS COLLECTING AND STORAGE EQUIPMENT

1. Low pressure booster compressor? ___ Manufacturer: _____
   Capacity: _____ Speed: _____
   HP: _____ Discharge Pressure: _____
2. High pressure compressor? Number: ___ Manufacturer: _____
   HP: _____ Discharge Pressure: _____
   Bore: _____ Stroke: _____
   Speed: _____
3. Gas storage tank volume per tank: _____ Number of tanks: _____
4. CO_2 liquefaction capacity/hour: _____
5. CO_2 evaporation capacity/hour: _____
6. Liquid storage tank capacity: _____
7. Purification equipment? _____ Type: _____

D. ANTICIPATED USE OF CO_2

1. Winery – Beverage:..... _____%
   Bottling Lines: ..... _____%
   Other: ..... _____%
   Tank Counterpressure: .... _____%
2. Industrial/Commercial: ..... _____%

UTILITIES

A. Power: _____ Volts, _____ Phase, _____ Cycle, _____ Wire

B. Control: _____ Volts, _____ Phase, _____ Cycle

C. Direct across-the-line starting on motors to and including _____ HP is permitted.

D. Cooling water maximum temperature: _____°F _____°C

E. Auxiliary Coolant – Brine:..... _____% Alcohol Water: ..... _____%
   Glycol: ..... _____% Chilled Water:..... _____%
   Maximum Temperature:..... _____°F _____°C

F. Maximum allowable fermentation pressure: _____

G. Steam Pressure – Maximum: _____ Minimum: _____
   Available seven (7) days per week? _____

H. Winery ammonia head pressure – Minimum: _____
   Maximum: _____