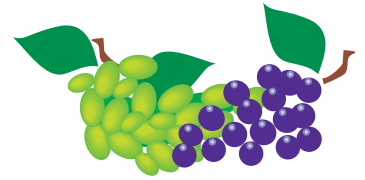




MATHESON

Specialty Products for the Wine Industry



In-Line Sparger with Check Valve

Adjust the Oxygen and Carbon Dioxide accurately and effectively with our In-Line Sparger!

The In-Line Sparger's unique design allows the wine to pass on top and around the diffuser surface generating turbulence and very small bubbles.

When used with a nitrogen regulator/flowmeter, you can sparge very effectively with the least amount of stripping of volatiles and aromatics.

Features:

- 10 and 20 micron stainless steel diffuser
- Standard 2" Tri-clamp connection
- Clean out ports on both ends of stainless steel diffuser
- Other sizes and connections available



Ordering Information

Part Number	Height	Diameter	Length	Ship Weight
MWB 2SPARGERASSY	8"	2"	7"	8 LB



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