



fermentor
A REVOLUTION IN WINEMAKING

\$500
Sampler &
Temperature probe

\$500
GObase



\$100
each Liner

\$1200
GOfermentor
including Press

Advanced Red Wine Making

Wine Fermentor + Press

1 ton of grapes, yield 150 gallons/ton or more

No Installation, 4'x4' space. 110VAC.

No cleaning

Single-use liner, no cleaning. No wash or waste water, no environmental permits.
Medical grade BPA-free biodegradable

Automated Punch

Unattended punch. Set schedule on your smart phone.



Built-in Press

Built-in press. Machine presses out the wine.

\$3400

Complete system, includes 3 liners. Cooling plate additional \$600. Buy on-line

Made in USA, in stock now

www.GOfermentor.com

877 377 5359



Advanced Red Wine Making

The GOfermentor is an automated wine making device that ferments in single-use liners. This system not only eliminates punch-down labor, but also presses the wine out with a click of a button.

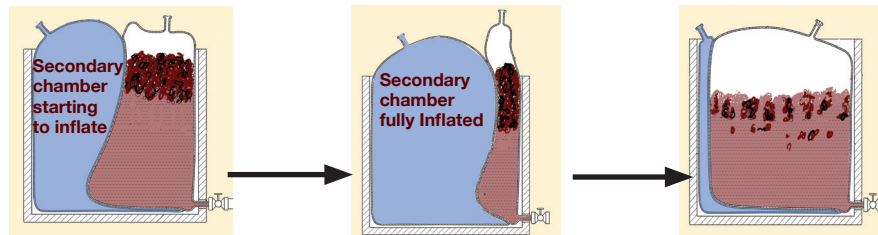
Water usage is vastly reduced (by 90% on average). No washing, no steaming, no detergents, minimal waste water helps the environment.

The GOfermentor consists of the GObase, controller and the single-use GOliner

The GObase is a reusable, rigid outer container which holds the GOliner. Since the wine does not contact the GObase, it can be reused with a simple wipe down. The GObase also folds for storage. A control panel with electrical components attaches to the GObase for automatic control of punch-down, temperature and press.

What you need to provide

- Floor space 48x48inches. Doorway width 46 inches.
- Pallet jack or fork-lift to move 225 lb (89Kg) GObase unit.
- Standard household-type electric service 110 VAC 10amp.
- Pump (self-priming 2" discharge minimum) to press.



Automatic Punch

The GOfermentor performs a “punch-up”! This unique concept is only made possible by the use of flexible bag technology and is the secret to the GOfermentor’s superior extraction of color and flavor. The advanced instrumentation logs data, events and alarms. A Smart-phone app allows remote monitoring and control over the Internet from anywhere in the world. The sampling tube allows samples to be withdrawn at any time. The sampling tube includes a temperature sensor.

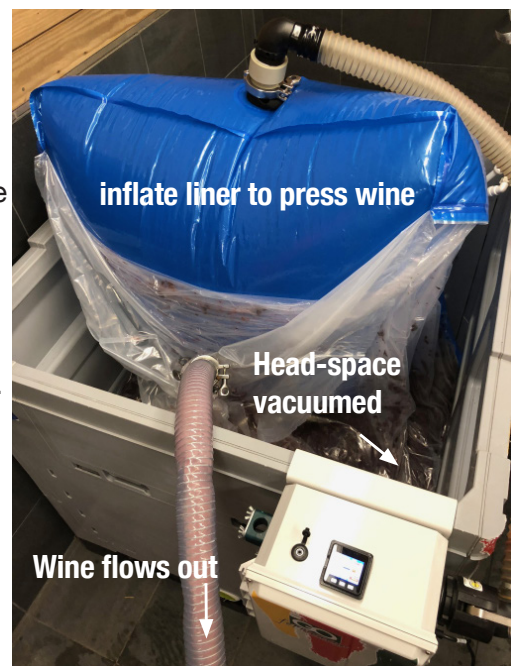
Temperature Control

Optional stainless steel heat exchanger plate can be placed under the GOliner and connected to chilled water or glycol. The heat exchanger has a control valve that automatically maintains the desired temperature during the fermentation. It can also be used to heat.

How the Press works

Remove temperature probe, insert pressing tube. Remove vent valve and close the port. Connect pressing tube via crush-proof hose to a pump. Pump must be self-priming and have at least 2" discharge ports.

Start the pump. The head-space will vacuum out. Then the clear free-run wine will flow out from the GOliner to the collection container. Any skins, seeds, and stems will remain in the liner. Once free-run stops, activate the Press function to inflate, squeezing the pomace dry. Then disconnect, and discard the GOliner containing waste pomace.



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US patent 9,260,682 9,611,452 9,802,805
France 1461410 Australia 2014268161. Other patents pending.