

craft

DISTILLING
CATALOGUE



WHO WE ARE

Since 1969, Scott Labs Canada has been meeting the needs of the Canadian beverage industry with innovative solutions and products including fermentation goods, filtration media, equipment, packaging products and laboratory services.

Our family businesses, Scott Laboratories Inc. (USA) and Scott Laboratories Ltd (Canada) are privately held companies specializing in value-added products for the North American wine, cider, craft brewing and distilled spirits industries. The national head offices of both companies (Petaluma, CA and Niagara-on-the-Lake, ON) serve as the primary distribution points for activity in each country, but are augmented with additional regional warehouses both in Canada and the USA to best meet the needs of our customers.

Our predecessor firm (the Berkeley Yeast Laboratory) was literally founded in the weeks prior to the end of Prohibition in 1933. The mission of the new company was to help customers produce better products for THEIR customers. Value added was a core principal then. It remains a core value eight and a half decades later.

Today, we are proud to present you our new portfolio dedicated to craft distilling. Our products include some of the most famous names in the distilled spirits industry. Please feel free to contact us at any time for more product information or technical guidance.

Scott Labs Canada

1 Westwood Court
Niagara-on-the-Lake
Ontario L0S 1J0

905 839 9463
info@scottlabsltd.com
www.scottlabsltd.com

Sarah Messerli

Technical Sales Representative

sarah@scottlabsltd.com
450 613 2946

HOW TO ORDER



Visit our e-commerce website
www.scottlabsltd.com



Call us at 800 797 2688



Email us at
orders@scottlabsltd.com

OUR SUPPLIERS



Lallemand Biofuels & Distilled Spirits is an industry leader in supplying fermentation products and value-added services for both the fuel ethanol and distilled spirits industries. It is specialized in the research, development, production and marketing of yeast, yeast nutrients, enzymes and innovative solutions.

Lallemand Craft Distilling consists of the team within Lallemand Biofuels & Distilled Spirits (LBDS) dedicated to the craft distillers. Lallemand Craft Distilling is committed to providing the craft distilling market with only the highest quality products: yeast, nutrients, enzymes, and innovative solutions in partnership with expert technical support and education programs, all specific to the needs of craft distillers.



Erbslöh started as a family business in Geisenheim, Germany, and is now a globally operating specialist in the beverage industry. While Scott Labs started to sell Erbslöh products to winemakers in the early 2000's, we are now proud to extend our offering of the Erbslöh brand to include their line of distilling products.



Since 1912, Independent Stave Company has crafted quality cooperage products for the wine and spirits industry. Its success lies on a commitment to quality and innovation, its dedicated associates, and a continual interest in collaborating with distillers and winemakers around the world.



Located in the Southwest corner of France, Arobois was a pioneer in the oak chips industry, originating back in 1997. With a portfolio of chips differing in sizes and toast levels, Arobois has been represented in Canada by Scott Labs since 2000. Arobois is a HACCP and ISO recognized company.



The Oak Lab™ was founded with the vision of bringing a new perspective to the oak infusion market by developing and embracing new technologies, and re-imagining the process of products trials, selection, and application.



AiRD Innovations in Chemistry, founded more than two decades ago in New South Wales, Australia, specializes in hygiene maintenance for the food and beverage industry. Premium quality raw materials are used to deliver innovative and effective solutions to hygiene issues faced in the industry.



Pall Corporation is a global leader in high-tech filtration, separation and purification serving a broad spectrum of industries. It provides filtration, clarification and purification solutions for distilled spirits producers of all sizes.



Tapi is an international group specializing in the design and production of miniature packaging design masterpieces. It is present in more than 60 countries and supplies over 3000 customers from the beverage, condiment and cosmetic industries. Tapi is well known in the spirits industry for its high-quality bartop stoppers.

YEAST

Active dry yeasts targeted to spirits production have been selected for their quick fermentation start, which reduces the risks of contamination by wild yeast and bacteria, their high alcohol tolerance and yield, and their ability to produce a clean and attractive congener profile.

WHISKY

DISTILAMAX® MW | 500 g

DistilaMax® MW is recommended for the production of malt whisky. It has been selected for its ability to ferment maltose, maltotriose and other sugars of malted barley feedstock. It produces a congener profile that may increase the complexity, fruity and spiciness characters of spirits.

DISTILAMAX® XP | 500 g

Available early September

DistilaMax® XP has been selected specifically for its ability to ferment malted grain feedstocks. It displays a good temperature tolerance and produces a congener profile that is well suited to malted barley, with typically higher ester production, increased complexity and fruity notes.

DISTILAMAX® GW | 500 g

DistilaMax® GW is recommended for the production of whisky and whiskey by fermentation of wort made from wheat or corn. It is also suitable for American style whiskies made from whole grain fermentations. It has a short lag phase and it produces a clean congener profile that is well-suited to grain whisky and whiskey.

DISTILAMAX® NT | 500 g

Available early September

DistilaMax® NT is recommended for use in the production of whisky by fermentation of malted barley or grain feedstocks. It produces a desirable congener profile adapted to whiskies, such as increased complexity and fruity characters, even at high temperatures.

VODKA + LIGHT SPIRITS

DISTILAMAX® HT | 500 g

Available early September

DistilaMax® HT is an active dry yeast especially suited for the fermentation of grain and starch-based mashes. It is recommended for vodka, neutral spirits and light flavored beverages, due to its low production of higher alcohols, aldehydes and esters. It performs well in high stress conditions, including high fermentation temperatures and high mash gravity.

DISTILAMAX® DS | 500 g

DistilaMax® DS is well-suited to fermenting a broad range of mash styles and produces a congener profile that benefits spirits such as vodka and neutral grain alcohol. It has been selected for its rapid fermentation start, as well as its strong stress tolerance to high acidity, high mash gravity and high alcohol content.

OENOFERM® C2 | 500 g

Oenoferm® C2 is a dry selected yeast for fermentation of grains, molasses, potatoes, as well as fruits. It adapts well to high gravity media and high fermentation temperatures. It has a high alcohol tolerance and ensures low formation of flavour components.

RUM

DISTILAMAX® SR | 500 g

Available early September

DistilaMax® SR is recommended for the production of spirits using sugar beet substrates and cane molasses. It has been selected by UNGDA (Union Nationale des Groupements de Distillateurs d'Alcool, France) in partnership with Lallemand. It displays a good resistance to osmotic pressure, organic acids and high temperatures.

CANAMAX® | 500 g

Available early September

Canamax® has been selected by the Universidade Federal de Minas Gerais in Brazil. It can be used with cane juice for the production of cachaça and rum agricole. It displays good osmotic stress resistance, produces low levels of volatile acidity and performs well at high temperatures.

DISTILAMAX® RM | 500 g

DistilaMax® RM has been selected for the production of rum agricole and the production of cane-based spirits. It was selected by INRA (Institut National de la Recherche Agronomique, France) in a tropical region, in partnership with Lallemand. It demonstrates a good tolerance to high fermentation temperatures.

FRUIT BRANDIES

DISTILAMAX® LS | 500 g

DistilaMax® LS was selected in Champagne for use in the production of fruit brandies, tequila and mescal. It has fructophilic abilities and works well in a wide pH and temperature range. It produces a low level of foam during fermentation.

OENOFERM® FREDDO | 500 g / 15kg

Oenoferm® Freddo has been selected to ferment various fruits, including grapes, apples, pears, berries and wild fruits. It is used for the aroma-preserving fermentation of musts at low temperature. It produces a very low level of H₂S.

DISTILAMAX® TQ | 500 g

Available early September

DistilaMax® TQ has been selected for its ability to ferment glucose and fructose in high-stress conditions. It is recommended for the production of fruit brandies and tequila. Low fermentation temperatures will emphasize the development of fruity and floral notes, which are desirable in brandy.

YEAST STRAINS CHARACTERISTICS

	MW	GW	DS	RM	LS	FREDDO	C2
Yeast Strain	Cerevisiae	Cerevisiae	Cerevisiae	Cerevisiae	Bayanus	Bayanus	Cerevisiae
Alcohol Tolerance	15%	15%	15%	8-9%	18%	15%	17%
Optimal PH Range	3.5 - 6.0	3.5 - 6.0	3.5 - 6.0	3.3 - 5.3	3.2 - 5.2	3.0 - 3.5	3.5 - 4.5
Recommended Temperature Range (°C)	20 - 33	20 - 33	31 - 34	25 - 35	18 - 33	14 - 20	20 - 30

For more information about the impact of fermentation temperatures on ethanol, higher alcohols and esters production, please consult the chart *Characteristics of DistilaMax®* available as a downloadable pdf document on:

www.scottlabsltd.com

NUTRIENTS

Yeast nutrients are vital to the health and structure of the yeast cell, assisting in both performance and consistency of fermentation to help you create high-quality spirits.

In order to conduct a healthy and complete fermentation, yeast need more than nitrogen (organic and inorganic). In fact, survival factors, minerals and vitamin co-factors are essential. If limited or imbalanced, the yeast will struggle to complete the fermentation and the production of negative sensory compounds may be obvious. Improved yeast health results in higher yeast counts, faster fermentations, more consistent alcohol yields and congeners production.

YEAST REHYDRATION NUTRIENTS

DISTILAVITE® VM | 500 g

DistilaVite® VM contains a proprietary blend of enzymes, inorganic nitrogen, organic nitrogen and trace minerals. It is recommended for the rehydration step of yeast to help accommodate high initial Brix. It can also be used during fermentation. It increases yeast budding and maintains yeasts in their rapid growth phase through more of the fermentation.

GO-FERM PROTECT EVOLUTION® | 2,5 kg / 10 kg

It is a yeast rehydration nutrient with improved sterol content, together with micronutrients which help to increase yeast cell viability and vitality. This formulation improves yeast stress tolerance, enhances fermentation security and helps with aromatics.

FERMENTATION NUTRIENTS

DISTILAVITE® GN | 500 g

DistilaVite® GN is composed of a proprietary blend of inorganic nitrogen, organic nitrogen, and key vitamins and minerals including thiamine, niacin, folic acid, magnesium sulfate and calcium pantothenate. It also provides sterols and unsaturated fatty acids, which lend alcohol resistance to the yeast. It can be used both in sugar-based feedstock and in grain mashes during fermentation.

FERMAID® O | 2,5 kg / 10 kg

Fermaid® O is a blend of highly specific fractions from inactivated yeasts that are rich in assimilable amino acids (organic nitrogen). Organic nitrogen is known to be a highly effective nutrient source (especially when compared to inorganic nitrogen) consistently resulting in lower peak fermentation temperatures, lower levels of negative sulphur compounds and positive aromatic expression. Fermaid® O does not contain any DAP or supplemented micronutrients. It can be used both in sugar-based feedstock and in grain mashes during fermentation.

DISTILAVITE® HY | 1kg

It is a specific nutrient for grain-based fermentations, including corn, rye, wheat and other whole grain mashes. It contains a proprietary blend of trace minerals and proteolytic enzymes, which will enable the gradual release of amino-acids during fermentation. This ensures that yeast will be provided with consistent nutrition, even at the end of fermentation when stress is high. DistilaVite® HY is usually added to the fermenter at the start of the fill, but may be added part way through the fermentation. DistilaVite® HY is proposed in an easy to dose liquid format.

DIAMMONIUM PHOSPHATE (DAP) | 1 kg / 22,7 kg

DAP is used to supplement nitrogen deficient environments. To ensure a complete nutritional strategy, it shall be used in conjunction with a complex nutrient.

ENZYMES

Enzymes are natural protein catalysts that facilitate and increase the rate of chemical reactions. Commercial enzymes are used to accelerate natural reactions that would otherwise occur slowly. Enzyme activity depends on their concentration, as well as pH value and temperature of the substrate.

As enzymes are denatured at high temperatures and inhibited at low temperatures, it is important to ensure that the substrate is at optimum temperature and pH ranges at which the enzymes are correspondingly effective. If conditions are not optimal, the enzyme activity could be compromised.

ALPHA-AMYLASES

DISTILAZYME® AA

Available early September

Is an alpha-amylase enzyme selected for its ability to break mash viscosity and its efficiency to convert starch to dextrin chains in the cooking/mashing process. It enables easy agitation and pumping. It can be used on whole grain mashes and starch-based substrates. DistilaZyme® AA is proposed in an easy to dose liquid format.

DISTIZYM® BA-N | 10 kg

Distizym® BA-N is an alpha-amylase enzyme produced from a selected strain of Bacillus Subtilis. It is used for the liquefaction and dextrinization of the gelatinized, digested starch in distilling mashes, at a temperature of 30-90 °C.

GLUCO-AMYLASE

DISTILAZYME® GA

Available early September

Is a specific gluco-amylase enzyme used for saccharification, and for simultaneous saccharification and fermentation (SSF) of whole grain mashes and starch-based substrates. It reduces the risk of residual sugars at the end of fermentation and contributes to the optimization of yield. DistilaZyme® GA is proposed in an easy to dose liquid format.

HEMICELLULOSE & BETA-GLUCANASE

DISTIZYM® GL | 10 kg

It is a thermotolerant enzyme with hemicellulase and beta-glucanase activities, that is mainly used to reduce viscosity during mashing/saccharification of rye substrate. Best results are obtained when pH is between 5.5 and 6.5 and the temperature is 55-70 °C.

ACIDITY CORRECTION

PH-SENKER | 1 kg / 25 kg

Erbslöh pH-Senker (pH-reducer) is based on a balanced combination of citric acid and lactic acid. It aims to lower the pH value of the mash and to suppress undesirable micro-organisms, thus avoiding yield losses and quality decreases in the distillate.

BOEROVIN | 10 kg

Boerovin is an 80% lactic acid solution geared to correct acidity. Part of the lactic acid (7-8%) is present in bonded form in highly concentrated acid.

ANTIFOAM AGENT

SCHAUM-EX | 1 kg / 10 kg

Is an antifoam agent that can be optimally applied in fruit, grain and potato distilling. The properties of interface-active substances effectively prevent undesired foam formation during fermentation and distillation. Schaum-Ex lowers the surface tension of the mash until a formation of foam bubbles is prevented.

AROMA AND COLOUR CORRECTION

GRANUCOL® GE | 1 kg/10kg

Granucol® GE is made of selectively reacting activated carbon pellets, for the adsorption of undesired off-taste and off-smell in spirits. The carbon pellets undergo a special production process that ensures high adsorbency properties and easy dissolution before use. Spirits shall be treated in drinking strength (up to 55% by volume). Bench trials are recommended.

CARBION GRANULES | 1 kg

Carbion Granules is an active carbon with very high adsorbing power. Its very high internal surface (1300 to 1400 m²/g) allows a very large capacity to decolorate beverages with excess of colour, while respecting aromas. This granulated form of Carbion avoids the very fine particles to be spread all over the place, therefore its use is much easier. Bench trials are recommended.

CHEMICALS

CITRIC ACID | 1 kg / 25 kg

MALIC ACID | 1 kg / 22,7 kg

TARTARIC ACID | 1 kg / 25 kg

CALCIUM CARBONATE | 22 kg

POTASSIUM BICARBONATE | 22,7 kg

OAK BARRELS

Scott Labs has partnered with Independent Stave Company to offer you their world-class oak barrels. Through this partnership, you have access to the following brands of barrels:



TW | BOSWELL

Please contact us for availabilities and prices. Note that barrels orders will be consolidated to reduce shipping costs.

OAK CHIPS

Arbois French oak chips are made from new oak wood of cooperage quality, containing neither bark nor sapwood. With a minimum of 18 months of open-air seasoning, these oak chips are a great tool to add complexity, structure, as well as toasty and vanilla flavours, contributing to the overall character of your spirits.



*Untoasted oak chips
improve structure
and mouthfeel.*



*Lightly toasted oak chips
improve mouthfeel and
structure over time.*



*Medium toasted oak chips
will increase aromatic
complexity, sweetness and
woody taste.*



*Heavy toasted oak chips
will increase aromatic
complexity, vanilla and
toasting taste.*

OAK ALTERNATIVES

The Oak Lab™ thermic range of products undergoes a unique heating combustion-free process, resulting in a high level of accuracy and consistency.

This combustion-free process produces zero smoke and zero emission, removes unwanted tannins and resins and allows for a temperature control within an accuracy of 0,5 °F throughout the process. Trials are recommended to determine the best number, or blend of numbers, for your particular spirit.

PROFILE	AROMAS	MOUTHFEEL
1	Clean, bright, sweet	Fresh and light, addition of length
2	Nutty, toasty, toffee	Rounding, boost of mid-palate
3	Vanilla, dark fruits, complexity	Texture, weighty, unctuous
4	Warm, rich, spice	Full, viscous, rich
5	Espresso, smoked meat, complexity	Balanced, rich, round



Each product is available in fan packs, cube bags and bung sleeves.

FILTRATION

Scott Labs' expertise in filtration dates back to the 1940s. Though it began with filter sheets, today it extends to virtually every stage in filtration, from clarification to membranes for bottling lines.

FILTRATION EQUIPMENT

Whether you are a small or large distiller, Scott Labs has a full range of filtration equipment to suit your needs. We are proud to offer the following filtration equipment manufactured to the highest level of quality.

PLATE FILTER

Scott Laboratories plate filters are designed specifically for North American needs. Efficiency, economy and sanitary construction are paramount. Plate filters can be used for clarification and tight filtrations. Available in both 40 x 40 cm and 60 x 60 cm with chassis sizes ranging from a 20-plate capacity to a 200-plate capacity. Stainless steel, Noryl plastic or Rislun plates are available.



CARTRIDGE FILTER HOUSING

Scott Laboratories sanitary cartridge filter housings are made of electropolished 316L stainless steel, which ensures strength, corrosion resistance, improved cleanability and excellent chemical compatibility. They are available in 10" and 30" length. Gauges and fittings are included.



LENTICULAR FILTER HOUSING

Scott Laboratories lenticular filter housings filter without product loss due to an enclosed design. The filter requires less space than a standard plate filter due to its vertical design, and is simple to set up and break down. Housings can be loaded with as few as one module. Both 12" and 16" diameter housings are available in electropolish 316L stainless steel.



OPTIMAL CONDITIONS FOR USE OF THE FILTERS

		OPTIMUM GAL/HR/SHEET OR MODULE	MAXIMUM GAL/HR/SHEET OR MODULE	MAXIMUM DIFFERENTIAL PRESSURE
40 x 40 FILTER PLATE	Tight	20	25	21 psi (1,5 bar)
	Coarse	35	50	45 psi (3,0 bar)
60 x 60 FILTER PLATE	Tight	46	50	21 psi (1,5 bar)
	Coarse	75	100	45 psi (3,0 bar)
12" SEITZ SUPRADISC II	Tight	225	280	35 psi (2,4 bar)
	Coarse	340	560	35 psi (2,4 bar)
16" SEITZ SUPRADISC II	Tight	700	755	35 psi (2,4 bar)
	Coarse	1100	1500	35 psi (2,4 bar)

On this chart, tight filtration is <1 µm and coarse filtration is >1 µm.

FILTRATION MEDIA

FILTER SHEETS

Simple to use and inexpensive, filter sheets are useful for achieving different levels of retention. Available in a large selection of grades, we offer 40 x 40 cm and 60 x 60 cm. Most grades have a cellulose backing along with diatomaceous earth, perlite or resin substrate. Depending upon the application, the sheets can be utilized to remove light or very heavy solids. Carbon sheets are also available for colour and flavour correction of white spirits.



Available grades:

AKS4 (carbon sheets), EKS, EK1, EK, KS50, KS80, K100, K150, K200, K250, K300, K700, K800, K900, T1000, T1500

CARTRIDGES

Whether you want the finest particle removal or a selective finish, we offer a wide range of grades. Cartridges can be used for small or large batches depending on the housing they are used with.

Available grades:

Scott cartridges 30" long

0,45 μm , 0,65 μm , 1 μm , 5 μm

Pall cartridges 30", 20" and 10" long

0,2 μm , 0,45 μm , 0,65 μm , 1 μm



LENTICULAR MEDIA

With a massive amount of surface area packed into a tight footprint, lenticular media take the place of filter sheets. Instead of a large plate and frame style assembly, the media is tightly arranged in a vertical format for optimum dirt holding capacity. The media can also be quickly and easily regenerated to cut down on filtration time. A large selection of grades is available in both 12" and 16" diameter.

Available grades:

Seitz Supradisc II 12" modules

EK, KS80, K100, K200, K250, K300, K700

Seitz Supradisc II 16" modules

EK, K100, K150, K200, K250, K300, K700

ScottMod 12" modules

ST 0.8, SY 1.0, SS 1.5, SR 2.5, SM 3.0, SG 7.0

ScottMod 16" modules

ST 0.8, SY 1.0, SS 1.5, SX 2.0, SR 2.5, SG 7.0



SELECTION OF FILTER GRADES FOR DISTILLED SPIRITS

GRADE	TURBIDITY	SCOTT	PALL	NOMINAL MICRON RETENTION RATING	BROWN SPIRITS	WHITE SPIRITS	FLAVOURED SPIRITS/LIQUEUR
COARSE	< 100 NTU	SE 9.0	K900	9-10		Large particle removal	
MEDIUM	< 60 NTU	SG 7.0	K700	5-7		Polishing filtration	
MEDIUM	12-35 NTU	SM 3.0	K300	3-4		Polishing filtration	
MEDIUM	10-20 NTU	SR 2.5	K250	2,5	Fatty acid removal	Polishing filtration	
FINE	1-10 NTU	SX 2.0	K200	2	Fatty acid removal	Chill haze filtration	
FINE	1-2 NTU	SY 1.0	K100	1	Fatty acid removal	Chill haze filtration	
TIGHT	1 NTU	ST 0.5	KS50	0,5	Brilliant polish filtration/fine particle removal		
TIGHT	< 1 NTU	ST 0.45	EK	0,45	Brilliant polish filtration/fine particle removal		

CLEANING AGENTS

A clean work environment is one of the basic keys to producing and maintaining quality spirits. AiRD products achieve hygiene goals while saving time, water and energy. In fact, due to their unique formulation, AiRD products can result in up to 50% water savings, since a follow-up citric rinse is not required.



DESTAINEX – DESTAINEX LF (LOW-FOAMING) | 5 kg
Destainex products are proprietary sodium percarbonate based cleaning agents with sanitizing abilities. These highly effective formulations can be used at low levels to remove colour, protein stains, mold and biofilm on various surfaces, such as stainless steel, galvanized metals, concrete, polyethylene, polypropylene, plastics, flexible hoses and glass surfaces. Destainex can be used in both automated (CIP) and manual systems.



CLEANSKIN® – CLEANSKIN® K (WITH POTASSIUM) | 5 kg
Cleaskin® is a 100% active, water-soluble, multi-purpose cleaning product. This carbonate formulation uses the power of oxygen to effectively clean stainless steel and associated materials and remove tartrate crystals, colour, protein stains and organic soils. Cleaskin® also contains proprietary percarbonates, chelation and sequestering aids, surfactants and a rinse aid, to leave your surfaces bright, clean, neutral and spot free.



OAK RESTORER® | 5 kg
Oak Restorer® is a proprietary cleaner formulated for use on oak surfaces. This buffered carbonate detergent also contains bicarbonates and surfactants to effectively remove tartrate buildup, colour, tannin and protein residues, thereby extending the working life of barrels. Oak Restorer® is a single process cleaning agent requiring only a water rinse. Oak Restorer® leaves your wooden surfaces refreshed, odourless and pH neutral.



WINEGLASS | 5 kg
Wineglass is a liquid detergent for tasting room and cellar glassware with high-quality rinsing properties. Wineglass is safe to use either manually or in a regular dishwasher.

DIRECTIONS FOR USE

	DESTAINEX	DESTAINEX-LF	CLEAN SKIN	CLEAN SKIN K	OAK RESTORER HW	OAK RESTORER CW	WINE GLASS
Dosage (%W/V)	0,5 - 1,5	0,5 - 1,5	0,5 - 4	0,5 - 4	0,5 - 2	0,5 - 2	0,05 - 2
Water Temperature (°C)	40-60	40-60	20 - 60	20 - 60	40 - 60	20-30	40-60

T-TOPS

The following t-tops are in stock in our warehouse. They can be ordered by the box.

	COLOUR	DIMENSIONS (DIAMETER X HEIGHT OF THE TOP/DIAMETER OF THE SHANK)	NUMBER OF CLOSURES PER BOX
WOOD LINE	Natural (unvarnished)	34 x 14 / 22.5 mm	1800
		29 x 13 / 19.5 mm	3000
	Café brown	34 x 14 / 22.5 mm 29 x 13 / 19.5 mm	1800 3000
	Antique Black	34 x 14 / 22.5 mm 29 x 13 / 19.5 mm	1800 3000
PLASTIC LINE	Black - smooth	34 x 10 / 22.6 mm	2000
		30 x 10 / 19.5 mm	3000
	Black - knurled	33 x 10 / 22.5 mm 29 x 10 / 19.5 mm	2000 3000
METAL LINE	Silver	33 x 14 / 22.7 mm	1500
		29 x 13 / 19.5 mm	1800

Please contact us for a complete list of available t-tops and for customization options.

The shank of all our t-tops is synthetic. Diameter of a synthetic shank is generally 1 mm larger than the inside finish of the bottle.

- A 19.5 mm shank is recommended for a bottle with an 18.5 mm finish.
- A 22.5 mm shank is recommended for a bottle with a 21.5 mm finish.





