

## What's Cool **Products that are smart, make your tasks easier and provide cost or labor savings**

Bill Pregler

Bill Pregler has worked in the winery equipment industry for many years and is a staff writer for *Wine Business Monthly*.



# Some Cool Leads Heading into the Unified Symposium

Small portable chiller from Pro Refrigeration and safety gloves from Infaco

I decided to finish the year with two new products that will be at the next **Unified Wine & Grape Symposium** in January in Sacramento.

## Chill & Flow

The first cool product is aptly named the Chill & Flow from **Pro Refrigeration** located in Auburn, Wash. In this issue I have also written an in-depth product review on portable chillers (see page 22), but this one deserves a separate mention.

These folks custom-install large permanent refrigeration systems but have also designed portable applications for small wineries. This unit is specifically designed for a winery producing 1,000 cases or less, using either macro bins or 500 gallon (or less) stainless tanks. The winery will have to purchase heli-coils or stainless chiller plates for macro bins.

The unit comes as either ½ HP or 1 HP for 4,200 BTU/hr. or 7,200 BTU/hr. output, respectively. The really cool thing is that it is 110V/single phase and therefore the perfect chiller for a new winery. Its components are the same as most chillers and will require virtually no maintenance.

The dimensions are 24 inches wide by 24 inches tall by 36 inches long, and at less than 300 pounds the chiller is easily rolled about the cellar on wheels. The design is for indoor use and though it has stainless construction, it is not outside/weather-proof.

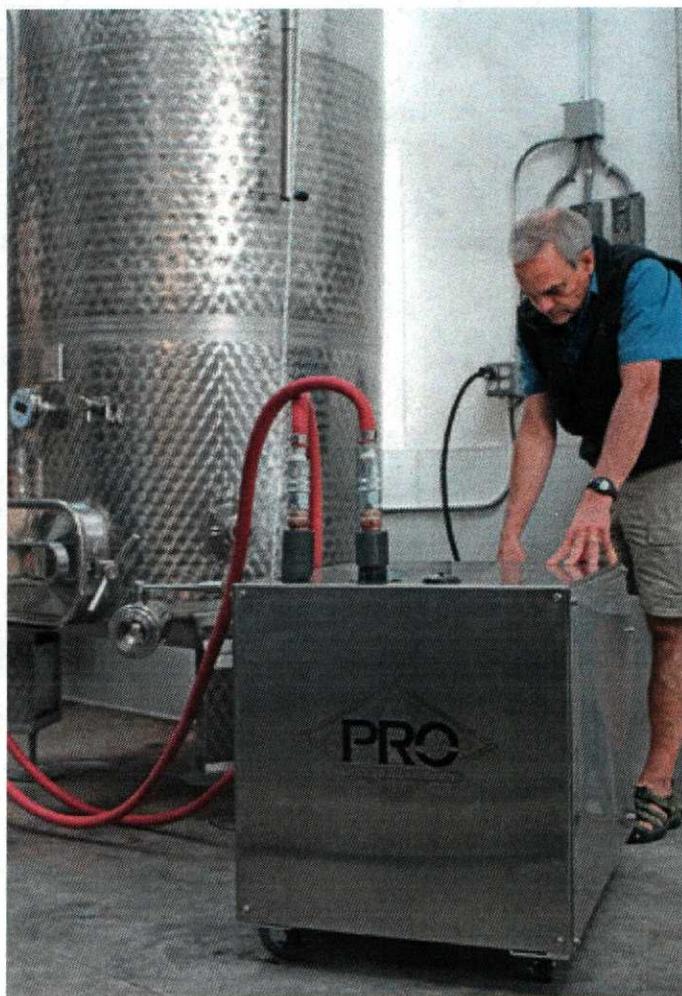
With basically an on/off switch and a visual to indicate flow, it does not get any simpler than this. The unit also comes with quick disconnect fittings for glycol hoses.

For more information contact: Pro Refrigeration at [www.prorefrigeration.com](http://www.prorefrigeration.com) or 800-845-7781.

## Safety Gloves

My second pick is a "supplemental safety system," quite simply a safety glove from **Infaco**, the leading manufacturer of electric pruners in the world. I have been writing about why growers need to embrace this vineyard technology since 2008 and still cannot understand the resistance.

It is impossible to ignore all the research from Europe and Australia that documents the undeniable increase in worker production when using electric pruners. In some studies, gains were up 40 percent over manual



At 110V/single phase, the Chill & Flow is designed specifically for the small winery.



The safety glove eliminates any accidental injury concerns of workers.

pruners. Growers then wonder about the cost of entry, but that is easily off-set by increased efficiency. ROI is generally under two years.

The UC Davis Agricultural Ergonomics Research Center stated point blank that electric pruners will completely eliminate repetitive motion injury. The only complaints left were from workers fearing they might accidentally lop off a finger.

Well, we finally have that answered, and it is ridiculously simple. The entire concept behind the safety glove is conductivity. Workers are already wearing a vest that contains the lithium ion battery that powers the pruner. The safety glove has a fine stainless mesh incorporated throughout the fabric.

If the blades of the pruner so much as touch the glove, the pruner grounds out and instantly stops. This is also true if the worker mistakenly tries to prune support wires in the trellis. A cord from the glove runs up your arm and simply plugs into the control box in the vest.

The glove also has new rubber surfacing for better gripping. The gloves come in four sizes and are offered for left- and right-handed workers. If used continuously, it will last approximately one month. Kits come with three gloves each, and gloves should be machine-washed once a week.

For more information contact: **Simon Rodrigues** at 209-244-0796 or visit [www.infaco-usa.com](http://www.infaco-usa.com).

**What's Cool:** I always appreciate the manufacturer who identifies a specific need or addresses a detail otherwise overlooked. In both cases I was told the companies were responding directly to consumers' needs, and they demonstrated their desire to improve a product based on this feedback. That is totally cool. **WBM**

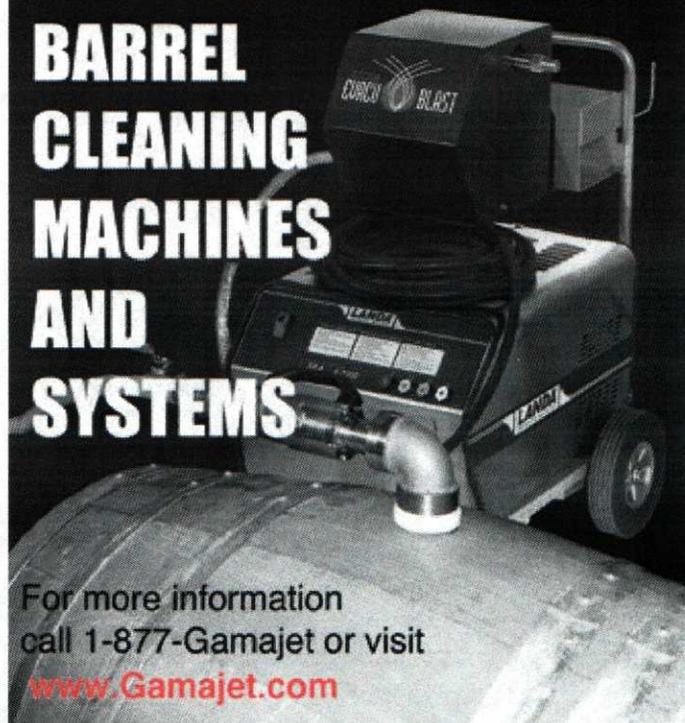
Send your suggestions for cool products to **Bill Pregler** at [bpregler@winebusiness.com](mailto:bpregler@winebusiness.com)



A cord goes directly to the control box for instant grounding.

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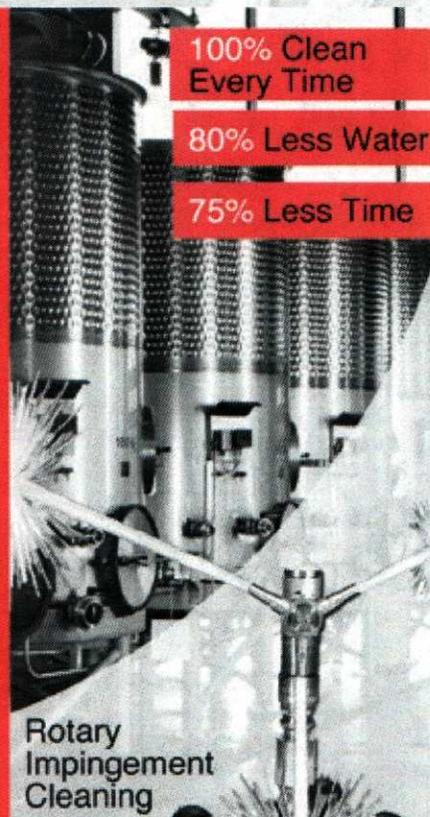
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