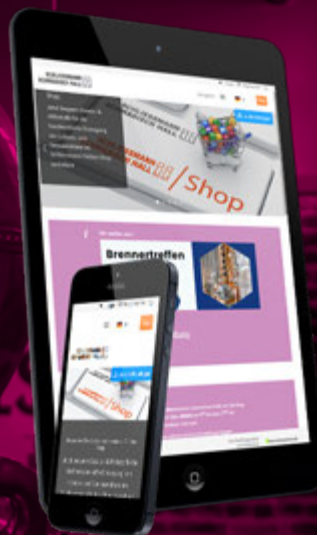


We support
your successful
beverage production

Distillation technology and analysis 2025 / 2026



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www.c-schliessmann.de/shop

NEW



Lactase, p. 3
for saccharification
of whey mash

NEW



Birch sugar (xylitol), p. 19
for calorie-reduced
sweetening

NEW



Vinegar nutrient, p. 18
for fermentative
vinegar production

Stay up-to-date with the latest information on our websites:
www.c-schliessmann.de • www.weinlabor-schliessmann.de

 +49 791 97191-0  service@c-schliessmann.de

Prices subject to unforeseeable increases, valid until June 2026!



Product description

Art-no.

Packsize
unit

Unit price
(€)

Dry pure culture yeasts

For fruit



AROMA Plus

Dry pure yeast for gentle fermentation of sensitive fruit substances (Williams, berries, stone fruits) with the formation of aroma and bouquet substances

5829
5828

100 g
500 g

13,00
32,00

LT 8 Plus

Cold fermentation yeast for complete fermentation of fruit mashes, even at low temperatures.

Strong fermentation, complete final fermentation and development of aroma and bouquet substances

5821
5820

100 g
500 g

12,70
31,60

OPTI Fruit Plus

Dry yeast mixture for extremely aromatic distillates from fruit and molasses at an optimum fermentation temperature of 16-20°C

5819/1
5819

100 g
500 g

15,00
53,15

ANCHOR N 96

to activate stuck fermentations

5007
5006

100 g
1000 g

9,70
48,00

TOPIFERM®

Dry pure yeast for rapid fermentation of Jerusalem artichoke mash. Rapid fermentation, vigorous complete fermentation. Development of variety-typical aroma and flavour compounds

5824
5823

100 g
500 g

11,40
29,20

KORNBRAND Premium

Special distilling yeast for fermenting mashes made from starchy raw materials (potatoes, grain).

Temperature tolerance up to approx. 38°C, alcohol tolerance up to approx. 15% vol

5825
5827

100 g
500 g

11,25
27,90

Whiskey Select

Robust dry pure yeast for whisky mash. Temperature and alcohol tolerance similar to Kornbrand Premium; however, stronger aroma formation, especially in distillates from mash with more than 30% malt content.

5816
5817

100 g
1000 g

17,40
85,50

ProRum Finest Yeast

for the fermentation of molasses from sugar cane

5818

500 g

38,75

Yeast nutrients promote rapid, complete fermentation of distilling juices and diluted molasses. Experience has shown that fruit mashes made from fruits that are low in nitrogen or rich in sugar and tannins (e.g. pome fruits, berries) ferment more cleanly after the addition of nutrients and produce distillates that are more typical of the fruit.

For Jerusalem artichoke



For malt/ grain



For molasses



Yeast nutrients

Diammoniumphosphat

DAP, free-flowing
Dos.: 40-60 g/hl

5360
5361
5362

1 kg
5 kg
25 kg

11,15
51,00
156,00

Ammoniumsulfat

'Yeast nutrient salt', free-flowing
Dos.: 40-60 g/hl

5350
5351
5352

1 kg
5 kg
25 kg

11,50
52,80
175,00

Brennmaischenährstoff

Combination preparation for yeast nutrition, rich in nitrogen available to yeast and vitamins, Dos.: 50-80 g/hl

5846
5847
5848

1 kg
5 kg
25 kg

21,70
83,50
330,00





Enzymes

For fruit



For Jerusalem artichoke



For grain & potatoes



NEW

Product description

Art-no.

Packsizes
unit

Unit price
(€)

ULTRA-„Fruit“

Special distilling enzyme for liquefying pome fruit and stone fruit mash, also for fermentation under 'acid protection' at pH 3.0
Dos.: e.g. pome fruit 6 ml/hl

5056

100 ml

14,80

5055

1000 ml

116,35

Pektinase OM

For fruit mash liquefaction
Dos.: e.g. pome fruit 10 ml/hl

5017

100 ml

10,25

5016

1000 ml

72,00

Pektinlyase (from GMO Aspergillus)

Pure pectin lyase for fruit mash liquefaction with reduced methanol release
Dos.: e.g. pome fruit 10 ml/hl

5015

1000 ml

79,90

Amylase GA 300

For breaking down starch from pome fruit/ bananas during mash fermentation.
Dos.: approx. 10–20 ml/hl

5040

1000 ml

29,35

Amylase GA 500

for breaking down starch from pome fruit before distillation
Dos.: approx. 10–20 ml/hl

5042

1000 ml

33,80

TOPIZYM®

Special distillery enzyme for liquefying and saccharifying Jerusalem artichoke mash. High liquefying power, rapid inulin breakdown and fructose release. With its high enzyme activity at pH 3, TOPIZYM enables low-infection fermentation under 'acid protection'
Dos.: 20-30 ml/100 kg of Jerusalem artichoke

5057

100 ml

16,25

5058

500 ml

64,20

5059

1000 ml

102,60

5060

5 l

462,50

5061

25 kg

1.880,00

SCHLIESSMANN -VF-

Enzyme preparation for liquefying grain mash. Optimum temperature 70–75 °C.
Dos.: approx. 20 ml/100 kg of grain.

5045

100 ml

12,05

5043

250 ml

16,00

5044

500 ml

23,80

5047

1000 ml

37,40

SCHLIESSMANN -VF- Kartoffel

Heat-stable bacterial α-amylase for liquefying potato, maize, millet and rice mash. Optimum temperature 90–95 °C
Dos.: approx. 5 ml/100 kg potatoes
approx. 20 ml/100 kg maize/rice/millet

5049

100 ml

50,50

5050

1000 ml

151,20

SCHLIESSMANN -VZ-

Special distillery enzyme for saccharification of mash from starchy raw materials (grain, potatoes)
Dos.: approx. 50 ml/100 kg grain
approx. 18 ml/100 kg potatoes

5046

250 ml

30,30

5052

500 ml

45,25

5048

1000 ml

68,20

SCHLIESSMANN Set for grain distillers

100 ml VF + 250 ml VZ + 50 ml measuring cylinder

5051

49,30

Ex-Protein

Protease preparation for protein degradation in cases of elevated gluten content in wheat. Prevents excessive foaming during fermentation and sticking during distillation.

Dos.: approx. 15 ml/100 kg of grain
approx. 12 ml/100 kg of potatoes

5053

100 ml

14,50

5054

1000 ml

118,75

Ex-Tosan

Pentosanase preparation for breaking down mucilage in rye, barley and oat mash. Prevents burning during distillation.

Dos.: approx. 15–20 ml/100 kg of grain

5063

100 ml

17,70

5064

1000 ml

113,70

Sweet and sour whey produced during cheese production contains lactose. This sugar can **only** be completely fermented into alcohol **with the cold-fermenting yeast LT 8 Plus** after enzymatic breakdown with our acid-tolerant **lactase**.

Lactase

For saccharification of distilling mash from whey,
Dos.: 60-80 ml/hl

5038

500 ml

57,50



Product description

Art-no.

Packsize
unit

Unit price
(€)

Mash preparation

Acidifying the fermenting material with MS, PM or sulphuric acid inhibits the proliferation and metabolic activity of undesirable bacteria during fermentation. This supports the pure fermentation activity of the pure yeast culture and the development of the fruit's own aroma and bouquet substances. Our acid combinations MS ('mash protection') and PM (phosphoric/lactic acid) are more valuable and therefore slightly more expensive, but less aggressive and safer to handle than sulphuric acid. Acidifying fruit mash with sulphuric acid is cheaper, but can cause a sulphur dioxide taste in the distillate. The enzyme glucose oxidase causes the binding of atmospheric oxygen, which would damage the fermented mash stored for several weeks.

Mash protection



Säure Kombination MS

Dosage: 1-2 l/hl mash, added during mashing
Acid Combination MS is a ready-to-use mixture of fruit acids. No dangerous dilution required.

5850	1000 ml	6,45
5851	10 l	43,25
5852	20 l	75,00
5853	120 l	400,00

PM-Säure (Dosage in ml/hl mash:)
Stone fruit: 300-500 during mashing
Pome fruit: 200-400 during mashing
Cereals/malt: 100-150 before saccharification

5861	1000 ml	32,40
5863	5 l	110,60
5862	10 l	221,00

Schwefelsäure, Chemically pure sulphuric acid
75% in 1 litre bottles

96% in 5 and 9 litre canisters
(approximate dosage in ml/hl mash)

Fruit: 60-100, add during mashing
Cereals: 50, add before saccharification
Jerusalem artichoke: 100-150, add during mashing

0423*	1l	16,00
0425*	5 l	59,00
0424*	9 l	97,47

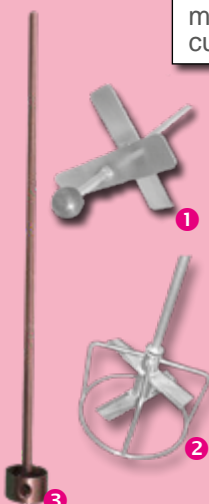
***Please note: For sale only – see details!!!**

Glucoseoxidase (Powder) Enzyme for protecting fermented mash against vinegar taint and yeast.
Dos.: 0.5–1.5 g/hl, add towards the end of fermentation.

5069	20 g	12,20
5067	250 g	128,85

Mashing

To ensure rapid fermentation and complete fermentation, the fruit should be chopped as finely as possible without destroying the stones. Mashing additives such as yeast, enzymes and acid must be stirred in as homogeneously as possible. For processing medium quantities of soft-fleshed stone fruit, a drill-powered (approx. 1000 watt) cutting whisk is advantageous as it protects the stones.



Maischequirl einfach - stainless steel - ❶
four-edged, immersion depth approx. 60 cm

6680		73,90
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Schneid- und Rührwerk - stainless steel - ❷
including protective bar to prevent damage to the container, immersion depth approx. 50 cm

6681	1 piece	211,00
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Kanister-Flügelrührer - stainless steel - ❸
propeller stirrer for very small openings
Ø protective ring: 35 mm, length: 45 cm, weight: 600 g

6675		135,00
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Measuring bucket, 15 litres, white polyethylene
Food safe with internal scale and spout

6548		52,50
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Fermentation vessel, Made from food-grade PE, including slip lid and clamping ring

6698	60 l	30,25
6700	120 l	39,60

Fermentation equipment DUPLEX 1 A, DUPLEX-plug 33/25 and Ø 27.5 Hole in the lid of the fermentation vessel

6701		15,35
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DUPLEX-Fermentation lock

DUPLEX 0 (Ø unten 10 mm) for fermentation vessel
DUPLEX 1 (Ø unten 18 mm) for fermentation vessel
DUPLEX 1A (Ø unten 18 mm) for fermentation vessel
DUPLEX 2 (Ø unten 25 mm) for fermentation vessel

7200	bis 10 l	3,80
7203	bis 50 l	6,10
7206	bis 500 l	10,60
7209	ab 500 l	22,20

Doppelsalz I und II For sealing liquid, dissolving in water yields an approx. 2% SO₂ solution, small pack for 500 ml solution, large pack for 25 l solution.

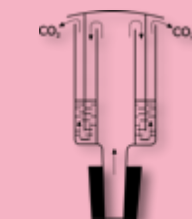
6670	small	4,90
6671	large	24,15

DUPLEX-bung
for DUPLEX-Fermentation lock 1 and 1A,
food-safe red TPE, inner hole Ø 17 mm,

(Ø top / Ø bottom x length in mm)

7129	33/25x40	2,30
7132	45/38x35	2,75
7138	45/30x60	3,20
7141	55/40x60	4,20
7144	60/35x80	5,90
7149	70/50x70	8,40
7152	80/55x75	10,95

Other designs and sizes available on request!!!



Bung





Product description

Art-no.

Packsize
unit

Unit price
(€)

Distillation

Expert, careful distillation allows a first-class distillate to be obtained from a top quality mash. Some minor mash defects can be remedied by taking specific measures during distillation. On the other hand, mistakes made during distillation always lead to spirits faults, which can only be mitigated afterwards with great effort, if at all.



SILICON Antischaum US

Effectively prevents foaming during fermentation and distillation of fruit and grain mash.
Dosage: 2–5 g/hl

5800

500 g

18,45

5801

1 kg

28,00

5802

5 kg

128,00

5803

10 kg

241,90

5804

20 kg

448,00

Hydrocyanic acid and EC



Hydrocyanic acid is present in all stone fruit mashes that have not been destoned during mashing. Due to its volatility, this hydrocyanic acid enters the distillate in concentrated form during distillation. Over time, this produces ethyl carbamate (EC), which is subject to a strictly monitored limit of 1 mg/l in spirits due to its harmful effects on health.

CYANUREX®, a particularly effective copper salt, binds the hydrocyanic acid in a patented process. It remains in the mash during distillation and does not enter the distillate. The amount of **CYANUREX®** determined using the **Schliessmann CYANIDE test** (see page 17) is added immediately before distillation.

CYANUREX®

Dosage: 10-20 g/hl, add only during distillation!

2060

500 g

76,00

Sulphur dioxide

Grape and pome fruit wines intended for distillation, as well as wine yeasts (yeast lees) and pomace, usually contain added 'sulphur'. This sulphur dioxide gas (SO₂) is sometimes also found in fruit mashes acidified with sulphuric acid. Distillation concentrates the SO₂ gas in the distillate, making it pungent and undrinkable. Raising the pH value in the fermented raw material to **pH 5.7 with 15% caustic soda solution** immediately before distillation prevents this problem.

Natronlauge 15 %ig, Food quality sodium lye
Dos.: approx. 400-600 ml/hl wine or mash

0350

1 l

22,40

Natriumhydroxid, Food quality E524, granular caustic soda

0300

1 kg

13,70

Vinegary taste

Even slightly vinegary mashes can be processed quite well into acceptable distillates with the help of a similar pH increase immediately before distillation using **caustic soda** or **wine deacidification lime** (calcium carbonate).

Weinentsäuerungskalk, calcium carbonate, food quality **E170**
Dosage: approx. 700 g/hl mash

5271

1 kg

4,60

5269

5 kg

16,15

5270

25 kg

46,00

Distillate treatment



The distillate defects 'vinegar taste' and 'sulphur dioxide fault' can be mitigated with the help of **caustic soda** (diluting the distillate with water to 30% vol. and raising the pH value to 5.7) and subsequent re-distillation.

Activated carbon is used to reduce odour and taste faults in the distillate, e.g. mouldy or musty notes and stinky notes. It is also suitable for de-aromatising self-produced 'distillate of agricultural origin' for the purpose of liqueur production.

Magnesium oxide removes protein and oil cloudiness from distillates, drug extracts and spirits. Even slight vinegar notes can be eliminated without further distillation, thus preserving the aroma.

Diatomaceous earth accelerates the precipitation of protein and dextrin cloudiness in finished honey liqueurs ('Bärenfang') or in honey fortified with alcohol for this purpose.

PVPP, an insoluble powdered plastic, is used to correct the colour and taste of beverages. It removes oxidised brown pigments from wine and red fruit liqueurs.

Schliessmann Aktivkohle GF activated carbon
Dos.: 200-500 g/hl distillate diluted to drinking strength

5247

1 kg

19,15

5248

10 kg

165,00

Magnesiumoxid, E 530
Dos.: 300-500 g/hl

0477

500 g

17,70

Kieselgur/ Diatomaceous earth
Dos.: 100-300 g/hl

5285

1 kg

5,30

Schliessmann PVPP, E1202, powdery
Dos.: max. 80 g/hl

5295

1 kg

40,65

Schliessmann PVPP, E1202, dust-free granulate
Dos.: max. 80 g/hl

5296

450 g

26,50



Product description

Art-no.

Packsize
unitUnit price
(€)

Distillate storage

With their high levels of volatile alcohol and aromas, distillates and spirits are best stored in glass, glazed earthenware or stainless steel. Here, the desired maturation processes take place without disruptive influences and alcohol loss!



Stainless steel measuring bucket with internal scale

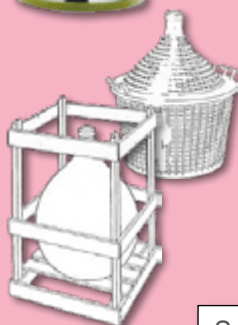
6549	10 l	92,20
6552	12 l	97,60
6550	15 l	110,00



Stainless steel beverage container

Ideal for storing distillates, brandies, spirits, infusions and liqueurs. With 1/2 inch ball head drain cock, blind plug and screw cap with a diameter of 22 cm.

6878	10 l	109,80
6880	30 l	136,20
6882	50 l	145,10
6883	75 l	173,00
6886	100 l	190,00



Glass balloons in plastic baskets (narrow-necked, without cap)

6902	5 l	9,80
6908	10 l	19,45
6914	15 l	23,90
6920	25 l	33,60
6926	50 l	48,85

Glass balloons in stackable wooden racks (narrow-necked, without cap)

6904	5 l	29,00
6910	10 l	39,30
6916	15 l	43,15
6922	25 l	53,95
6928	50 l	69,30

Some maturation processes in the distillate require moderate air access. This can be controlled by the type of closure used. While silicone and DUPLEX stoppers are practically airtight, our closure caps with air filters allow the headspace in the glass balloon to 'breathe'.



Glass balloons narrow-necked, with tap in stackable wooden racks

The tap fitting consists of a nipple (food-safe plastic for B2, stainless steel for C2), 2 seals, washer, nut, 20 cm silicone hose 8x2 mm, stainless steel pinch valve, cap with air filter for balloon mouthpiece.

6936	5 l, B2	53,30
6940	5 l, C2	59,30
6952	10 l, B2	66,35
6956	10 l, C2	72,30
6968	15 l, B2	70,65
6972	15 l, C2	76,60
6984	25 l, B2	85,85
6988	25 l, C2	91,80
7008	50 l, B2	100,60
7012	50 l, C2	106,50



Closure cap for Glass balloon narrow neck with air filter, supplied loose

for Glass balloon 5 l
for Glass balloon 10, 15 and 25 l
for Glass balloon 50 l

7056	Ø 45 mm	3,35
7058	Ø 55 mm	3,65
7059	Ø 75 mm	3,75

Wide-necked glass demijohns are suitable for macerating fruit and herbs in alcohol, fermenting small quantities of corn mash, but also for winemaking or juice enzyme treatment.



Wide-necked glass jars in plastic basket

- Prices exclude sealing cap or cork,
also available with hole and drain tap on request -

51025	5 l	20,40
51030	10 l	27,40
51035	15 l	34,40
51037	20 l	40,60
51040	25 l	46,00

Accessories for wide-necked balloons

Protective cap Ø 120 mm (plastic, without hole)
Cork Ø 120/115 mm (natural cork, without hole)

51050		2,60
66900		13,20

Balloon cleaning



Cleaning narrow-necked glass balloons

1 For 5 litres: twisted, flexible cleaning brush
2 From 10 litres: Cleaning rod (approx. 70 cm long) with centrifugal mop, for use with a cordless screwdriver, incl. 2 rubber plugs as mouth protection

7080	5 l	22,00
7084	ab 10 l	58,45

Stainless steel cleaning beads

Effective cleaning by swirling with a little water and some washing-up liquid, Approx. 1000 beads incl. Perlon sieve

7095		30,20
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Product description

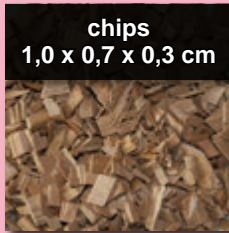
Art-no.

Packsizes
unit

Unit price
(€)

Oak chips or cubes are not an alternative to ageing in wooden barrels, but they are a simple, inexpensive way to refine spirits for which flavouring is permitted under spirits legislation (e.g. those labelled as "spirits" or "liqueurs"). The dosage is 2-4 g/l, and the exposure time is approximately three weeks. The preparation of a liquid type by extracting oak wood with wine distillate for the flavouring of 'wine brandy' and "brandy" is also permitted, but not for 'German wine brandy'.

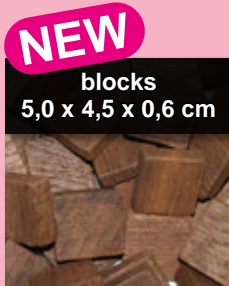
Wood chips, Wood blocks, Wood cubes



WOOD CHIPS from French oak - without toasting -	5134/0	100 g	2,15
	5134/1	1 kg	10,80
	5134	25 kg	232,70
- light toasting -	5130/0	100 g	2,65
	5130	1 kg	13,10
	5132	25 kg	273,50
- medium toasting -	5135/0	100 g	2,65
	5135	1 kg	13,10
	5137	25 kg	273,50
- heavy toasting -	5140/0	100 g	2,70
	5140	1 kg	13,30
	5143	25 kg	276,50
WOOD CHIPS from American oak - medium toasting -	5136/0	100 g	2,80
	5135/1	1 kg	14,00
	5136	25 kg	290,45
- heavy toasting -	5133/1	1 kg	14,05
	5133	25 kg	293,00



Delicious chips made from American bourbon whisky barrels, for spirits and craft beer. Our **Brew 'Oak** wood chips impart a subtle blend of finesse, complexity and originality.



BREW 'Oak - FRESH - Moderately toasted, coconut and fruity-floral aroma with subtle colouring	5144/5	50 g	5,20
	5144/4	400 g	18,65
BREW 'Oak - SWEET - Heavy toasted, intense vanilla and roasted aroma and colouring	5145/5	50 g	5,20
	5145/4	400 g	18,65
WOODEN BLOCKS made from French oak for deep oak aromas medium toasting	5141	1 kg	26,30
	5141/1	25 kg	548,20
WOODEN CUBE made of French oak medium toasting	5142/2	100 g	5,90
	5142	1 kg	29,50



WOOD CHIPS from black locust (acacia tree) Colour: yellowish; aroma: slightly smoky	5131/3	1 kg	16,80
WOOD CHIPS from sweet chestnut tree Colour orange to reddish; aroma vanilla, caramel-like	5131/2	1 kg	16,80
WOOD CHIPS from cherry tree Colour brownish, aroma floral, caramel-like	5131/1	1 kg	16,80

Extraction aids



Cotton filter bag empty, for approx. 6 kg of chips empty, for approx. 1 kg of chips	5129/1	1 pc	12,30
	5129/4	1 pc	5,80
Barrique sock made of cotton Length: approx. 1 m, for approx. 400 g of chips	5129/2	1 pc	12,30
Barrique sock Filled with 225 g wooden cubes, medium roast Length: approx. 60 cm, including stainless steel screw hooks	5142/3	1 pc	10,40
Perforated stainless steel infusion tube Length: approx. 60 cm, diameter approx. 4 cm, for approx. 250 g of crisps	5146	1 pc	141,00



Product description

Art-no.

Packsize
unit

Unit price
(€)

Water softening

The use of blending water with a hardness of more than 4°dH causes cloudiness in spirits, which develops very slowly and therefore often only becomes apparent after bottling when filtration is carried out too early ('post-cloudiness'). This can be avoided by simply softening the blending water.

Cooling water should be softened or phosphated to prevent calcification of the water side of the distillation apparatus.



CADUREX-water softener (contains 3 litres of Lewatit) Non-pressurised PVC device, output 1–2 litres/min, softening capacity approx. 800 litres of water with 15°dH per regeneration with 2 kg of regeneration salt

6510

358,80

Buffer container for the regeneration of CADUREX

6513

10 l

20,25

Regeneration salt for regenerating the CADUREX

6508

2 kg

5,20

AQUA compact-water softener (contains 9 litres of Lewatit) incl. accessories, unpressurised or pressure-resistant stainless steel device for installation in the cooling water pipe, output 5-7 litres/min, softening capacity approx. 2500 litres of water with 15°dH per regeneration with 2-3 kg of regeneration salt

6511

482,40

Regeneration salt tablets for regenerating the AQUA Compact

6507

2 kg

5,50

Lewatit
ion exchange material

6505

1 l

10,85

6506

3 l

32,45

Polyphosphatschleuse *(2x3/4" brass female thread) for cooling water phosphating, for installation in the cooling water inlet of the distillation apparatus, including 1 kg of Mikrophos

6530

set*
cartridge:

234,00

6533

• unfilled

20,20

6531

• filled

58,50

Mikrophos Polyphosphatkristalle
Refill pack (loose crystals)

6532

1.5 kg

39,00



°dH

Water hardness quick test DUROVAL®

Indicates whether the water softener is exhausted and needs to be regenerated ① Complete test, ② Indicator solution, ③ Titration solution

6500

①

38,00

6501

②

19,95

6502

③

19,95

Filtration

To produce permanently clear spirits in a single filtration step, we recommend adhering to the following basic rules of filtration:

- The distillate should be diluted to drinking strength in three steps over several days (e.g. by 10% vol. every three days).
- The distillate adjusted to drinking strength should be left to rest for at least 10 days before filtration
- Depending on the type of filter, the storage temperature before and during filtration must be at least 5-15 °C below the subsequent storage temperature of the spirit

For very small quantities



POLY-Fix-Filter Plastic funnel for filtering small quantities using a pleated filter.

6450

1 Pc

20,50

Filter screen made of Perlon for coarse sediment

6452

50 Pcs

13,00

Paper pleated filter No. 1 (fine)
for distillates, wines

6400

5 Pcs

9,85

6405

50 Pcs

81,30

Paper pleated filter No. 2 (medium)
for wines, ciders, liqueurs

6410

5 Pcs

9,85

6415

50 Pcs

81,30

Paper pleated filter No. 3 (coarse)
for ciders and liqueurs

6420

5 Pcs

9,85

6425

50 Pcs

81,30

Filter powder To increase the filtration efficiency of pleated filters

6480

150 g

2,85

6482

1 kg

11,25

Under hydrostatic pressure

CLARUS-pre coat filter *

*** No longer available!!!**

CLARUS-Perlon sieve

6462

1 Pc

25,45

Filter material Fibroklar „CLARUS“

6466

1 kg

21,60

For electric pump filtration



Circular filter layers Ø 22 cm for R 22

Beco Select A 40 (liqueurs)

6464/6

25 Pcs

64,50

Beco Select A 20 (Brandy, spirits)

6464/5

25 Pcs

79,00

Seitz K 100 (Brandy, spirits)

6464

25 Pcs

52,00

Seitz K 900 (liqueurs)

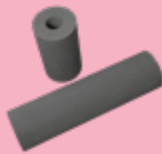
6464/2

25 Pcs

58,00



**Filtration
electrical**



Product description

Art-no.

Packsize
unit

Unit price
(€)

The CALIDUS cartridge filter allows spirits and wines to be filtered in a way that preserves their aroma. Patented filter cartridge enable the filtration of fruit, grain and yeast brandies as well as spirits without prior deep-freezing. All you need to do is store the distillate, adjusted to drinking strength, at a few degrees Celsius below its subsequent storage temperature for about 10 days before filtration. Liqueurs and wines are filtered using a reusable precoat filter cartridge, onto which a filter layer of filtration cellulose CS-Cell, previously mixed into the beverage, is washed.

Adapter plug with residual current device

for safe working with electrical appliances
230 V / 16 A / IP44 / tripping current 30 mA

3960

32,70

**CALIDUS cartridge filter
with electric rotary vane pump**

For filtering quantities from approx. 20 litres with a capacity of approx. 100 litres/hour, large or small filter housing, including accessories, 230 V / 245 W

with small filter housing for 123 mm cartridges
with large filter housing for 245 mm cartridges

6467

1.054,50

6468

1.087,40

Filter cartridges AK (black) For fruit brandies and spirits, as well as gin, grain, whisky and rum
123 mm (for approx. 400 l)
245 mm (for approx. 800 l)

6473

37,00

6474

83,50

Filter cartridges CBC (white)

for yeast and pomace brandies
123 mm (for approx. 400 l)
245 mm (for approx. 800 l)

6475

30,95

6476

48,45

Storage jar for filter cartridges

(in clean alcohol or filtrate of the same type)
270 mm clearance height
160 mm clearance height

6470/1

①

30,00

6470/2

②

19,00

Pre coat filter cartridge for liqueurs and preparations

245 mm, plastic
245 mm, stainless steel

6477

①

41,80

6478

②

232,65

CS-Cell 90

Coarse, for support layer formation
Dosage: approx. 20 g once

6495/2

1 kg

9,90

6495/1

5 kg

49,45

6495

20 kg

86,00

CS-Cell 20

Fine, for filtering fruity extracts and liqueurs
Pre-flocculation: approx. 20 g once
Continuous dosing: approx. 40 g/hl continuously

6498/2

1 kg

9,55

6498/1

5 kg

47,85

6498

20 kg

83,25

The CALIDUS replacement filter element allows the special CALIDUS filter cartridges to be used in combination with existing filter types, e.g. layer filters. The replacement filter element is simply connected to the existing pump (delivery rate of at least 100 litres per hour at a minimum back pressure of 2 bar). The large replacement filter element is also suitable for pre-filtration of alcoholic preparations and liqueurs.

CALIDUS-replacement filter element

with connecting hoses, pressure relief valve and a filter cartridge of your choice

with small filter housing for 123 mm cartridges
with large filter housing for 245 mm cartridges

6467/2

272,60

6467/3

296,00

We place great emphasis on **SERVICE**: we are happy to offer you the following on request: **spare parts, conversions or retrofitting, as well as custom-made products.**





Product description

Art-no.

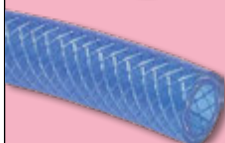
Packsize
unit

Unit price
(€)

Accessories for storage, water softening, filtration and filling (All silicone and plastic parts listed here are food-safe.)

Filling aid

Hoses
Prices / m



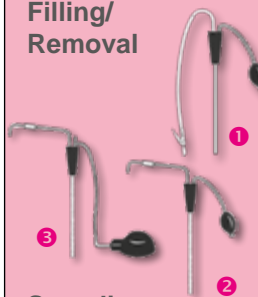
Measuring cup



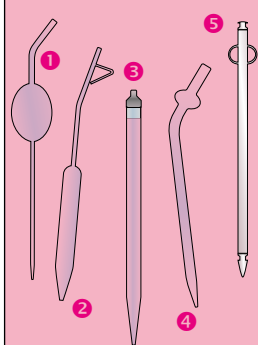
Funnel



Filling/ Removal



Sampling



Tasting



	6342	4x1 mm	2,75
	6343	5x1,5 mm	4,20
	6345	8x2 mm	8,00
	6346	10x2 mm	9,15
	6347	12x2 mm	11,00
	6348	13x3 mm	22,65
	6349	15x3 mm	24,80
	6351	19x3 mm	28,35
	6352	25x4 mm	48,00
Silicone hoses For spirits, wines, juices Alcohol-resistant, steam sterilisable (134°C) Operating pressure: up to approx. 2 bar Dimensions: internal diameter x wall thickness			
Silicone hose, fabric reinforced Description as above, but up to approx. 8 bar	6395	8x3,2 mm	21,40
PVC hose - crystal clear for cut water, operating pressure: up to approx. 2 bar	6397	10x2 mm	3,70
PVC hose, fabric reinforced Description as above, but up to approx. 20 bar	6396	9x3 mm	17,20
	3293	250 ml	4,60
	3294	500 ml	5,15
	3295	1 l	6,65
	3296	2 l	12,50
	3297	3 l	17,00
	3298	5 l	25,20
Measuring cup Made of food-grade polypropylene, transparent with scale			
	3609	Ø 55 mm	1,45
	3611	Ø 75 mm	1,65
	3612	Ø 100 mm	2,25
	3613	Ø 120 mm	3,20
	3615	Ø 150 mm	4,90
	3616	Ø 240 mm	16,80
	3618	Ø 240 mm	22,00
Plastic funnel made of food-grade polypropylene Special feature: Item no. 3618 with taper and sieve - Glass funnel on request -			
1 x Filling funnel (speedy) for completely drip-free filling + 1 x Filling funnel (carefully) for rapid filling to filling level Filling capacity: approx. 400 ml each	3625 (double pack)	per Ø 130 mm	20,60
SIMPLEX-automat filler P14 Silicon Balloon filling device with hand pump, silicone hose and stainless steel pinch valve (for beverages), for container heights of up to 65 cm and mouth diameters of 35–55 mm	6221	①	51,70
SIMPLEX-pressure B15 stainless steel Balloon <u>removal</u> device with blower and stop valve for container heights of up to 65 cm and mouth diameter of 35–55 mm with hand blower ② with foot pump ③	6203 6204	② ③	72,60 81,80
Wine lifter -special- made of glass Dimensions: approx. 70 x 10 cm, immersion depth: approx. 40 cm Filling volume: approx. 700 ml	6269	①	23,40
Premium glass pipette Dimensions: approx. 43 x 3 cm, immersion depth: approx. 27 cm, Filling volume: approx. 75 ml	6269/1	②	19,15
SIMPLEX Glass pipette , Plastic mouthpiece Dimensions: approx. 50 x 2.5 cm, filling volume: approx. 100 ml Dimensions: approx. 75 x 2.5 cm, filling volume: approx. 180 ml	6270 6272	⑤ (100 ml) ⑤ (180 ml)	11,20 14,75
Full glass sampling tube Dimensions: approx. 59 x 2 cm, immersion depth: approx. 40 cm, filling volume: approx. 80 ml	6279	④	20,80
Stainless steel sampling tube Straight, removable mouthpiece and spout, capacity: approx. 170 ml Dimensions: approx. 66.5 x 2.5 cm	6290	⑤	98,00
Tasting glass for spirits Tulip shape, marked at 2 cl, with glass lid	9003	6 Pcs	33,15



Product description

Art-no.

Packsize unit

Unit price (€)

Blending of liqueurs and 'spirits' *

Basic ingredients



Potable alcohol 96.2 %vol Neutral alcohol for liqueur production, vodka, gin and spirit production (including spirits duty)		0710 0990 0991	1 l 5 l 30 l	55,40 152,60 886,40
Invert sugar syrup 72.7 %mas Stable, easy-to-measure sugar solution 1 litre sugar syrup \triangleq 1 kg sugar, dry		0902	12.5 kg	38,75
Glucose syrup 79 %mas viscous syrup with low sweetness		0900	12.5 kg	52,00
„Dry glucose“ Easily soluble powder made from dried glucose syrup, low sweetness, increases viscosity		0898 0897	5 kg 25 kg	35,20 140,30
Potable alcohol 96.3 %vol BIO - including spirits duty - Organic quality		0990/1	5 l	162,35
Invert sugar syrup 72.7 %mas BIO		0902/1	25 kg	91,85
„Dry glucose“ BIO		0898/1 0897/1	5 kg 25 kg	46,50 159,70
Glycerine E422 (Dos. approx. 3 l/hl) for rounding off distillates, liqueurs and 'spirits'*		0904 0905	1 l 10 l	12,10 75,60
Cream liqueur base 17 %vol 15% fat, 20% sugar		0886	25 l	455,40
Caramel/plain caramel colouring for colouring		0796	1 kg	20,30
Jostaberry concentrate , Fortified (approx. 16% vol.) For colour stabilisation of liqueurs made from red and blue fruits Dosage: 500 to max. 700 ml/hl		0803	1 kg	88,25
Compounds for liqueurs				
Cherry	Dos.: 6 kg/hl	0804	3 kg	152,60
Peach, yellow	Dos.: 2.5 kg/hl	0810	1.25 kg	78,15
Peach, red	Dos.: 2 kg/hl	0812	1 kg	68,30
Quince	Dos.: 10 kg/hl	0818	2 kg	72,70
Sloe with rum	Dos.: 10 kg/hl	0817	2 kg	101,40
Sloe gin (sloe liqueur)	Dos.: 9 kg/hl	0816	3 kg	145,95
Raspberry	Dos.: 15 kg/hl	0819	3 kg	127,15
Williams pear	Dos.: 5 kg/hl	0815	2.5 kg	97,20
Aniseed	Dos.: 1.5 kg/ hl	0800	1 l	91,30
Elderflower	Dos.: 1.5 kg/ hl	0995	1 l	72,30
German herbs	Dos.: 3 kg/ hl	0806	1.5 kg	79,80
Italian herbs	Dos.: 2 kg/ hl	0808	1 kg	66,90

Special price for purchases of 6 x 5 litres: 138.00 € canister

- Fruity



- Herbal



Fruit flavours



Flavours for cream liqueurs

Note: Flavourings are not permitted for flavour enhancement in spirits and distilled beverages!

Flavourings for spirits (Abbreviations : Distillates, Extracts & Flavourings) *

Apple flavouring (D/E/A)	Dos.: 0.5-1 l/ hl	0823	1 l	76,50
Apricot flavouring (D/E/A)	Dos.: 2-5 l/ hl	0824	1 l	73,80
Raspberry flavouring (D)	Dos.: 2-4 l/ hl	0830	1 l	81,90
Cherry flavouring (D/E)	Dos.: 2-3 l/ hl	0832	1 l	62,10
Herbal flavouring (D)	Dos.: 3-5 l/ hl	0834	1 l	57,45
Caraway flavouring (D/E/A)	Dos.: 2-3 l/hl	0836	1 l	84,50
Mirabelle plum flavouring (D/E/A)	Dos.: 1 l/ hl	0826	1 l	82,45
Fruit schnapps flavouring (D)	Dos.: 1-2 l/ hl	0844	1 l	68,45
Orange liqueur flavouring 'C' (D/E)	Dos.: 1.5-2 l/ hl	0843	1 l	82,60
Quince flavouring (D)	Dos.: 3-5 l/ hl	0845	1 l	75,85
Williams pear flavouring (D)	Dos.: 1-5 l/ hl	0838	1 l	67,85
Vanilla flavouring (A)	Dos.: 0.1-0.3l/ hl	0840	1 l	80,95
Plum flavouring (D/E)	Dos.: 0.5-1 l/ hl	0842	1 l	68,30
Cappuccino flavour (D/E/A)	Dos.: 2 l/hl	0890	1 l	65,20
Hazelnut flavour (D/E/A)	Dos.: 0.75 l/hl	0827	1 l	79,60
Nut nougat flavour (D/E/A)	Dos.: 1 l/hl	0829	1 l	59,70
Irish cream flavour (D/E/A)	Dos.: 5 l/hl	0889	1 l	72,55
Chocolate cream flavour (D/E/A)	Dos.: 0.5 l/hl	0891	1 l	77,60

* (Alcoholic beverages that do not fall into any category of the Spirits Regulation and are therefore declared as 'spirits').



Product description

Art-no.

Packsize
unit

Unit price
(€)

Ingredients for gin



Juniper berries

dried, whole, sieved

0953

1 kg

38,75

Herbal gin mix For the **distillation** of juniper spirits, yield: 1.5 - 2 kg/100 l gin

Classically elegant

Spicy and distinctive

Herbal gin mix BIO

0952

1 kg

62,25

0951

1 kg

66,40

0951/1

1 kg

78,75

Basic 'gin' distillate (D/E) for **blending** with **grain distillate** for 'spirit with juniper' **alcoholic beverages** for „gin“ (see page 11) as well as water and gin types, without having to distil yourself
Dosage: 0.7 - 1 l/hl

0831

1 l

78,35

Your very own personal gin



Gin type orange peel (D/E)

Dos.: 10-20 ml/hl

0831/1

100 ml

17,60

Gin type ginger (D)

Dos.: 10-20 ml/hl

0831/2

100 ml

16,70

Gin type lemon peel (D)

Dos.: 10-20 ml/hl

0831/3

100 ml

23,90

Gin type lime (D)

Dos.: 10-20 ml/hl

0831/4

100 ml

25,80

Gin type hops (E)

Dos.: 10-20 ml/hl

0831/6

100 ml

19,90

Brandy types

Brandy types (liquid)

- German -

(Extracts from almond shells, prunes and green walnuts with a rather tart character)

Dos.: 2 l/hl

0910

1 l

71,80

- French -

(Extracts from French oak, almond shells, prunes, with a delicate, vanilla-like aroma)

Dos.: 2 l/hl

0912

1 l

76,25

Flavours for refinement



NEW

Holiday spice (liquid, E/A)

Distillates and extracts from cinnamon, cloves and citrus peel

Dos.: approx. 50-200 ml/hl

0855

100 ml

15,95

Caramel-flavour (D/E/A)

For refining spirits and liqueurs that are mixed with whisky or rum.

Dos.: 1-2 l/hl

0892

1 l

79,90

Herbal and bitter spirits



Herbal mixture for distillation Dos.: approx. 3 kg per 100 litres of distillate with approx. 30% vol.

0950

1 kg

36,75

Bloodroot For bitter spirits, dried root pieces, cut
Dosage: approx. 1 kg/hl

0955

1 kg

61,95

Liquid bloodroot extract

Dos.: 2 - 4 l/hl

0956

1 l

67,90

Herbal mixture Swedish bitters without distillation for extraction in alcohol with 38% vol.

Dos.: approx. 1kg per 100 litres of distillate with 35-40% vol.

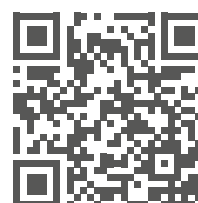
0954

1 kg

99,00

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- Lots of useful information
- A wide selection from our range
- No registration required
- Payment via PayPal available



Interested? Then head to the shop. www.c-schliessmann.de/shop



Product description

Art-no.

Packsize
unit

Unit price
(€)

Professional cleaning of the distillation apparatus consists of a hot, alkaline main cleaning process, which converts fats and oils into water-soluble soaps or emulsifies them and swells and removes protein- and starch-containing dirt deposits. During the subsequent cold, acidic post-cleaning, copper oxides are dissolved and removed. Both cleaning steps can be carried out using CIP, immersion, immersion or pump-over methods.

Cleaning



TRITAL-FIX

Special alkaline burner cleaner (internal cleaning)
Application concentration: approx. 0.5%

5910

2 kg

28,30

Citric acid

For acidic post-cleaning of the distillation apparatus (internal cleaning), application concentration: approx. 0.5%

5381

1 kg

6,50

5382

25 kg

82,00

Metal cleaning paste

for cleaning the outside of combustion equipment

5912

750 g

20,65

P3 rik liquid

Liquid universal cleaner for surfaces, equipment in the food industry and for bottle cleaning.
Application concentration: approx. 1%.

5916

1 l

18,30

5917

5 l

47,85

Soda, sodium carbonate E 500

For gentle cleaning of sensitive and difficult-to-rinse surfaces (wooden barrels, plastic containers), application concentration: approx. 2%

5925

750 g

14,00

5926

5 kg

93,10

5927

25 kg

358,20

Label remover spray

For removing self-adhesive labels from glass, ceramic and metal surfaces

5940

200 ml

12,75

Label and grease remover cleaning solution

based on orange peel terpenes

5935

500 ml

16,90

Formic acid-based limescale remover

For descaling cooling systems,
Application concentration: approx. 15%

5914

1 l

11,45

Fruit fly/vinegar fly killer, 180 g tin

Solid (tablet), acts as a stomach poison, fast, safe, effective and long-lasting

5990

1 tin

19,30

5991

10 tins

184,00

Disinfectants kill microorganisms chemically. They are used in the beverage industry wherever containers, pipes, hoses and equipment could contaminate and spoil beverages with microorganisms.

Rimasan is used in a 0.5% aqueous solution to disinfect mash and fermentation tanks, pumps and hoses.

Frime is sprayed onto cork locks and filling pipes before production begins. Empty wooden barrels for wine maturation are preserved by burning a sulphur slice or filling them with a 0.05% **SO₂ solution**.

Disinfection



Rimasan

Liquid disinfectant for the beverage industry

5905

1 l

22,25

Frime

Disinfectant spray in a refillable spray bottle

5901/1

1 l

24,15

Sulphur slices

non-drip for the preservation of wooden barrels ('dry burn')

5874

10 Pcs

3,90

5875

1 kg

16,00

5876

12.5 kg

177,50

SO₂-Lösung 5 %ig (sulphurous acid)
for barrel preservation

5970

1 l

13,95

Leak-tight/ Sealing paste

for wooden barrels

5881

125 g

2,95

5882

500 g

8,30

Polishing and care oil for stainless steel

Polishing oil for external care of stainless steel containers, pipes and fittings

5930

1 l

17,50

Care





Product description

Art-no.

Unit price
(€)

Selection from the range offered by our beverage laboratory

Investigation
of...



NEW

Alcohol in liqueur	75308	18,60
Alcohol and sugar in liqueur	75112	22,90
Ethyl carbamate in stone fruit distillate/brandy	75330	150,00
Individual analysis Methanol in gin, vodka, neutral alcohol	75348	170,00
Individual analysis Methanol in fruit, wine, marc and gentian brandy	75348a	90,00
Total acidity in vinegar	74335	8,40
Fruit and honey wine analysis (% vol., sugar, acidity, sulphur, acetic acid)	73111	36,00
Nutritional info table Calculation based on the analysis provided to us	71150	5,00
Nutritional info table and necessary analysis for this in spirits, liqueurs, fruit juices and wines, vinegar	71152	30,00

Sample quantity: min. 250 ml

Address: Weinlabor Schliessmann • Hauptstraße 55 • 71720 Oberstenfeld-Gronau • GERMANY

Contact: ☎ +49 7062 916693 • ✉ service@weinlabor-schliessmann.de

Information: www.weinlabor-schliessmann.de

Measuring instruments, measuring devices, rapid tests

Temperature



Mash thermometer ① on wooden slat (0°C bis 110°C) in plastic protective holder (-10°C bis 110°C)	4620 4625		30,25 18,40
Digital thermometer ② (-40°C bis 120°C) ad 15 th for grain distillers, in case, incl. 40 cm cable ad 15 th for grain distillers, in case, incl. 500 cm cable	4640 4641		91,60 125,00
Infrared thermometer ③ (-50°C bis 380°C) with target laser	4650		54,00

Sugar content



Handheld refractometer Scale for fruit juices and distilling mashes 0-32% mas, 0-140°Oechsle CH-Automatic • Calibratable, automatic temperature correction Model burner • Not calibratable, without temperature correction	4027 4050	① ②	143,75 79,00
Saccharimeter for - unfermented mash - with dual scale, thermometer, temperature correction scale, not testable (npfr)	4320 4321	0-25: 0,2%mas 0-105: 1,0°Oe 0-32: 0,2%mas 0-140: 1,0°Oe	38,15 35,80
Wine hydrometer with Oechsle scale, not testable without thermometer (npfr)	4315	0-130: 1,0°Oe	14,90
Wine hydrometer with Oechsle scale, thermometer, temperature correction scale, not testable (npfr) testable (pfr) tested with factory test certificate (gpr)	4310/1 4310/2 4310/3	0-130: 1,0°Oe	25,30 44,05 58,90

Digital control



Brewbrain-Float (digital wine hydrometer with WiFi) For monitoring the fermentation process of beer, fruit, grape and honey wines, as well as wort and molasses mashes: the instrument floats in the fermentation tank and transmits the must weight and temperature via Wi-Fi, recording the fermentation curve on your smartphone.	4825		125,00
Saccharimeter for - fermented mash - with %mas scale, thermometer, temperature correction scale, not testable (npfr)	4340	-1-7: 0,1 %mas	37,70



Product description

Art-no.

Model

Unit price
(€)

pH value



Distillers pH-meter

For precise determination of the pH value in fruit, grain and Jerusalem artichoke mash.
-Case set- including electrode and buffer solutions.

4823

285,60

Replacement electrode for Distillers pH-meter

4824

108,80

Buffer solutions for Distillers pH-meter

pH 4.0

0271/1

100 ml

11,95

pH 7.0

0273/1

100 ml

11,95

KCl solution

0275/1

100 ml

14,00



Indicator sticks

For fruit and Jerusalem artichoke mash, pH 2.5–4.5
For grain mash, pH 4.0–7.0

0203

100 Pcs

21,75

0204

100 Pcs

21,80

Filling quantity



Plexiglass measuring cylinder

3260

50 ml

7,10

3261

100 ml

10,00

3262

250 ml

15,80

3263

500 ml

20,90

3265

2 l

52,50

Glass measuring cylinder

with plastic base

3238

100 ml

10,60

3240

250 ml

14,80

3242

500 ml

23,00

3244

1 l

39,80



Measuring flask 'certified for conformity'

for volume control in accordance with the Prepackaged Goods Regulation

Approved after verification of accuracy requirements. This is documented in the batch calibration certificate, which we will be happy to issue to you on request with your newly ordered piston or retroactively.

3220/1

20 ml

88,00

3220/2

40 ml

93,75

3220/3

50 ml

93,75

3220

100 ml

97,85

3221

200 ml

106,80

3222

250 ml

108,00

3225

350 ml

115,50

3225/1

375 ml

117,20

3226

500 ml

124,25

3227

700 ml

152,00

3228

750 ml

153,00

3229

1000 ml

167,00

Alcohol content

Trial distillation

Sample distillation apparatus For precise alcohol determination in liqueurs, extract-containing spirits, wine, must and mash. Complete apparatus, without heating source, without alcoholometer

1250

395,00

Adjustable propane gas burner with clamp holder, ceramic wire mesh and tripod ring consisting of item no.: **1757+1765+1832+1828**

95,65

Tripod electric hotplate SH 85

1725

310,00

Measuring range suitable alcoholometer with thermometer
%vol liqueur: 2.5 - e.g. for liqueurs 25-37 %vol
EU alcoholometer, class III, 10-15 :0.1 %vol

4232/2

75,00



Rapid distillation



Accelerated trial distillation (steam distillation)

- For determining alcohol in spirits, wines and mashes
- For preparing the determination of hydrocyanic acid in stone fruit mashes

Advantages over conventional sample distillation (see above)

- Time savings thanks to a distillation time of 8 (instead of 45) minutes
- Automatic switch-off of distillation after timer
- Savings through automatic switch-on and switch-off of cooling water
- Savings through lower power consumption (0.1 instead of 0.3 kWh per sample)

Complete device

1260

5.422,75

Alcohol meter for 100 ml distillate (with thermometer) - in testable design -

0-7: 0.1% vol. for mash and wines with max. of 14% vol.

4190/2

119,00

5-12: 0.1% vol. for spirits with 15-30% vol.

4192/2

119,00

10-17: 0.1% vol. for spirits with 25-42% vol.

4193/2

119,00

Suitable spindle cylinder 270 x 30 mm

4518

9,50



Alcohol meter



EU Class II and III alcohol meters for the entire 0-100% vol. measurement range in stock!!! For more information, please contact us.



Spindle frame



Spindle cylinder



Further details available on request

Product description

Alcohol meter for receiver

without thermometer, approx. 26 cm long, (npfr)
- Suitable for spindle cylinder 360 x 36 mm -

Art-no.

Unit price
(€)

4102
4100
4101

0-25: 0.5 %vol
0-85: 1.0 %vol
0-100: 1.0 %vol

16,20
13,40
13,40

Alcohol meter for receiver, Special designs:
with colour scale, approx. 26 cm long, (npfr)
- Suitable for spindle cylinder 360 x 36 mm -
extra short, approx. 17 cm long, (npfr)
- Suitable for spindle cylinder 270 x 30 mm -

4100/1

0-85: 1.0 %vol

15,85

4101/1

0-100: 1.0 %vol

13,70

Overview-Alcohol meter

With thermometer and temperature correction scale,
not testable (npfr), testable (pfr) or
tested with factory test certificate (gpr),
for 200 ml of liquid
- Suitable for spindle cylinder 360 x 36 mm -

4130

1

25,80

4131

2

25,80

4105/1

3

26,25

4105/2

4

48,65

4105/3

5

99,45

4113/1

6

27,90

4113/2

7

48,65

4113/3

8

102,30

4124/1

9

35,80

4124/2

10

57,80

4124/3

11

111,70

4115/1

12

27,90

4115/2

13

48,65

4115/3

14

102,30

0-85: 1.0% vol: 1 (npfr)

0-100: 1.0% vol: 2 (npfr)

30-85: 1.0% vol: 3 (npfr) 4 (pfr) 5 (gpr)

30-55: 0.5% vol: 6 (npfr) 7 (pfr) 8 (gpr)

35-50: 0.2% vol: 9 (npfr) 10 (pfr) 11 (gpr)

50-85: 0.5% vol: 12 (npfr) 13 (pfr) 14 (gpr)

EU-Alcohol meter class II (reference)

with thermometer, for 400 ml liquid, graduation 0.1% vol.

- Suitable for spindle cylinder 460 x 46 mm -

30-40% vol., testable
tested with factory test certificate

4203/2

75,00

4203/3

165,00

35-45% vol., testable
tested with factory test certificate

4204/2

75,00

4204/3

165,00

40-50% vol., testable
tested with factory test certificate

4210/2

75,00

4210/3

165,00

70-80% vol., testable
tested with factory test certificate

4213/2

75,00

4213/3

165,00

EU-Alcohol meter class III

with thermometer, for 200 ml liquid, graduation 0.1% vol.

- Suitable for spindle cylinder 360 x 36 mm -

5-10 testable

4231/2

75,00

5-10 tested with factory test certificate

4231/3

165,00

10-15 testable

4232/2

75,00

10-15 tested with factory test certificate

4232/3

165,00

35-40 testable

4237/2

75,00

35-40 tested with factory test certificate

4237/3

165,00

40-45 testable

4240/2

75,00

40-45 tested with factory test certificate

4240/3

165,00

45-50 testable

4241/2

75,00

45-50 tested with factory test certificate

4241/3

165,00

70-75 testable

4246/2

75,00

70-75 tested with factory test certificate

4246/3

165,00

75-80 testable

4247/2

75,00

75-80 tested with factory test certificate

4247/3

165,00

Alcohol meter-frame

Stainless steel wall bracket for 6 spindles

3920

61,00

Glass spindle cylinder for EU-class II (reference)

with poly base and flat bottom

4525

450x40 mm

12,80

with poly base and round bottom

4528

460x46 mm

20,05

with glass base

4530

500x50 mm

41,60

Glass spindle cylinder for EU-class III

with poly base and round bottom

4500

360x36 mm

9,00

with poly base and round bottom

4502

360x46 mm

12,15

with poly base and flat bottom

4522

400x40 mm

8,25

Professional set

Gimbal tripod with clamp holder
and glass spindle cylinder with round base

for EU-class II 460x46 mm

4547

96,10

for EU-class III 360x36 mm

4546

81,05



Product description

Art-no.

Packsize
unit

Unit price
(€)

Gelling of fruit liqueurs is easily avoidable: treating fruit purée or juice with pectinase (e.g. 1 g Pectin-Ex 100/10 kg or 10 L for 1 hour at 45°C or overnight at 20°C) before adding the alcohol is sufficient. Our **pectin test** shows whether this treatment is necessary or sufficient.

Sapid tests

Pectin



Pectin test for the preparation of fruit liqueurs

For testing fruit juice for possible gelation when used as an ingredient in liqueur production, test kit including reagent for 50 determinations

2610
+
0718

20,30

Sticking of fruit or grain mash during distillation is also easily avoidable: in most cases, plant starch is the cause, which can be easily detected with our **iodine-starch test**. If the result is positive, this problem should be prevented by adding **amylase** (see page 3) during mashing, or possibly also immediately before distillation at the latest.

Starch



Iodine-starch test for distillers (amber glass bottle)
Rapid test for detecting starch in pome and stone fruit, fruit and grain mash and slurry, as well as for examining deposits in the still

0529

50 ml

12,10

The following **residual sugar tests** supplement the spindle measurement of the final fermentation degree of fermented mash. They make it easier to decide whether to wait before distillation or even remedy a stuck fermentation.

Residual sugar



MEDI-Test 'Glucose' (test stick)
Rapid test for checking the glucose content of fermented grain mash

2545

50 Sticks

15,90

Residual sugar test 'Brennmaische' (test tablets)
Rapid test for checking the residual sugar content of fermented fruit mash, measuring range: 0-10 g/l
- Complete set for 36 tests -

2538

57,00

Tablet refill pack 'Brennmaische'
for 36 tests

2539

36,00

Our heads separation test is recommended for any distiller who still finds it difficult to detect the heads purely by sensory means. The test responds to the harmful, pungent-smelling and tasting lead substance acetaldehyde.

Foreshots



Heads separation test according to Prof. Pieper

Simple quick test to determine the amount of flow to be separated
Complete set for 10 determinations

6571

85,50

Reagent kit for 10 determinations

6572

64,00

Our two **hydrocyanic acid tests** detect hydrocyanic acid in different concentrations and with varying degrees of accuracy directly in alcoholic distillates. Hydrocyanic acid can be measured most reliably in freshly distilled stone fruit distillates, as its conversion to ethyl carbamate (EC) is negligible in the first few days (see also page 5). EC is not detected by any of these rapid tests, but must be examined in a beverage laboratory (see page 14 above).

Hydrocyanic acid



Schliessmann 'CYANIDE' test

Test strips for determining free and bound hydrocyanic acid in stone fruit distillates and brandies, measuring range: 0-30 mg/l
Complete set for 100 determinations

2095

99,50

cyanquant test

Reagent test, measuring range: 0-0.7 mg/l
Complete set for approx. 200 determinations
Measuring block with reagent set

2061
2063

391,15
276,10

Methanol



ALIVION Spark M-20

Handy rapid test device for measuring methanol in distillates and spirits Complete set with: 120 disposable sample tubes, 2 calibration standards, correction/limit value table
Measuring range: 20 - 2000 g methanol/hl rA

1270

3.200,00



Product description

Art-no.

Packsize
unit

Unit price
(€)

Fruit and grape juices/nectars/berry liqueurs

Anti-gelling agent	Pectin-EX 100 granulated For pectin degradation in mash and juice Dos. 3 g/hl juice, 6 g/hl mash	5026	10 g	5,95
	Natuzym BE For the breakdown of fruit and berry mash, improved clarification, juice and colour yield. Dos.: 10–30 ml/hl for 2 hours at 45°C or for 12 hours at 10–15°C.	5023 5023/1	1 l 100 ml	29,40 7,60
Pressing	Naturase Filtration (granulated) Anti-gelling agent for finished liqueurs with max. 25% vol. Dos.: 10-20 g/hl for 2-3 weeks at 15-20°C	5081 5081/5	100 g 500 g	20,10 62,60
	Hand press bag made of nylon (17 x 45 cm) Capacity: approx. 3 kg	6454		18,00

Fruit and grape wines

Fermentation	Dry pure culture yeast for white wine, VIN 13 for red wine, NT 50 , Dos.: for both 30 g/hl	5000 5004/1 5005/1	5 g 100 g 100 g	3,10 11,65 10,85
	Yeast nutrient salt, E 517 Dos.: 20-40 g/hl	6660 6661	20 g 100 g	2,50 6,50
	Ascorbic acid (vitamin C), E 300 Dos.: 20-40 g/hl	5388	125 g	8,25
Oxidation protection, freshness preservation	Potassium pyrosulphite KALFIT, E 224 Dos.: 5-15 g/hl Wein	5335 5336	10 g 50 g	1,35 2,15
	Lactic acid 80 %ig, E 270	5394	250 ml	4,15
Acidification	Citric acid, E330 Dos.: both as required up to 300 g/hl	5380	250 g	3,30
Deacidification	Wine deacidification lime, E 170 - only for grape juices used in wine production - Dos.: 67 g/hl deacidify by 1 g total acidity/litre of juice	5271	1 kg	4,60
	BSA-bacteria for biological acid reduction, for approx. 250 litres of wine *(plus insulated shipping box at 6.00 €)	5012		23,40*
Fining clarification (with silica sol/gelatine or bentonite only)	Silica sol SILOXOL „plus“ Dos.: 30-50 ml/hl, immediately afterwards	5100	250 ml	4,35
	Cold-soluble gelatine, granulated Dos.: 5-10 g/hl, dissolved in a little liquid	5164	50 g	4,65
	ALBEX-bentonite E558 Dos.: 100-200 g/hl, pre-soaked in water	5208	1 kg	7,15

Test

Vinometer to estimate the %vol in wine

4380

13,05

vinegar

Mother of vinegar Acetic acid bacteria for inoculating 1 litre of wine	5500	100 ml	11,20
Vinegar nutrient For vinegar production, powdered, complex nutrient preparation for fermentative vinegar production Dos.: 50-60 g/hl	5504	100 g	8,20
	5504/1	1 kg	41,00
	5504/10	10 kg	342,00

Test

Acidity test for vinegar, complete cylinder
with % acid scale, pipettes, 250 ml blue lye 1/3 N,
Griffin beaker, set for approx. 15 determinations

6645

68,40

Refill reagent blue lye 1/3 n

0100

250 ml

9,15



Product description

Art-no.

Packsizes
unit

Unit price
(€)

Mulled wine



DE-ÖKO-022

Invert sugar syrup 72.7 %mas

Dos.: 5-10 l/hl

0902

12.5 kg

38,75

Liquid spice extract for red mulled wine

Dos.: approx. 500 ml/hl

0848

1 l

43,70

0848/1

5 kg

189,35

0848/2

25 kg

817,60

Liquid spice extract for white mulled wine

Dos.: approx. 200 ml/hl

0849

1 l

70,20

0849/1

5 kg

247,10

0849/2

25 kg

929,80

Invert sugar syrup 72.7 %mas BIO

a stable, easily dispensed sugar solution

0902/1

25 kg

91,85

Liquid spice extract for red mulled BIO-wine

Dos.: approx. 500 ml/hl

0850

1 l

84,30

0850/1

5 kg

329,70

0850/2

25 kg

1.584,95

Liquid spice extract for white mulled BIO-wine

Dos.: approx. 500 ml/hl

0847

1 l

60,90

0847/5

5 kg

261,40

0847/25

25 kg

1.144,80

Filling into tubular bag cartons (bag-in-box)



Bag-in-box
Combined tubular bag and cardboard box beverage packaging for fruit juice (hot filling), fruit wine and grape wine

6860

5 l set

3,30

6861

5 l bag

1,85

6862

5 l carton

1,45

6864

10 l set

4,95

6865

10 l bag

2,75

6866

10 l carton

2,20

Filling bracket

for filling bag-in-box bags

6869

1

35,00

Serving stand, aluminium

for convenient removal from bag-in-box

6868

2

26,50

Scales



Kern EMB 500-1 table scale (Readability: 0.1 g)

4843

until 500 g

65,00

Kern EMB 1200-1 table scale (Readability: 0.1 g)

4842

until 1.2 kg

85,00

Kern EMB 5.2 k1 table scale (Readability: 1.0 g)

4845

until 5.2 kg

63,00

Jams/Jellies/Marmalades/Fruit Spreads

Pure pectin (not jam sugar!) can be used to make fruit spreads, jams, marmalades and jellies in the usual way with sugar or in combination with honey, for example.

Sample recipe for approx. 8 kg of fruit spread

- Mix 100 g of 'Pectin KonGelial' with 300 g of sugar;
- Stir this mixture into approx. 5 kg of puréed fruit, dissolve while stirring and bring to the boil;
- Stir in 2.2 kg sugar and bring to the boil again;
- When processing low-acid fruits, add approx. 30 g citric acid or 500 ml juice (pH < 3.5!);
- Continue cooking for 3-4 minutes, stirring continuously;
- Fill jars to the brim with the boiling hot mixture, seal immediately and leave to cool upside down.



Pektin KonGelial

Also permitted for use in organic products

Dos.: approx. 15 g/kg for fruit or 25 g/litre for fruit juice

5549

20 g

3,30

5550

100 g

13,80

5551

1 kg

101,00

5552

5 kg

472,50

Xylit ('Birch sugar') Sugar substitute for sweetening low-calorie foods, e.g. ice cream, fruit spreads, jams, jellies, fine baked goods, desserts. The sweetness per gram corresponds to that of sucrose (beet or cane sugar), which means that it can be partially or completely replaced by xylitol in a 1:1 ratio in familiar recipes.

0903/1

1 kg-tin

15,65

0903/5

5 kg-bucket

68,00

Pektin KonGelial



NEW

Test



Handheld Refractometer Schliessmann 28-62 %mas

with thermometer and correction factor for checking the dry matter content (DM) in accordance with the Jam Regulation

4044

126,50



Product description

Art-no.

Unit price
(€)

Books in german language

Eine Brennerei einrichten Röhrig/Albrecht - 1st edition, 2017, 122 pages	8033	15,79
Von der Frucht zum Destillat Bartels - 3rd edition, 2012, 300 pages	8040	39,90
Obstbrennerei heute Tanner/Brunner - 6th edition, 2007, 260 pages	8030	32,71
Technologie der Obstbrennerei Dürr/Albrecht/Gössinger/u.a. - 3rd edition, 2010, 330 pages	8082	55,98
Schnapsbrennen Pischl - 3rd edition, 2008, 184 pages	8005	19,46
Spirituosentechnologie Ströhmer - 7th edition, 2019, 750 pages	8045	199,50
Stärkehaltige Rohstoffe für die Brennerei für Whisky, Korn & Co. Schwarz - 1st edition, 2018, 128 pages	8046	15,84
Whisky selbstgemacht Jäger - 1st edition, 2016, 143 pages	8047	18,60
Likörbereitung George - 11th edition, 2008, 112 pages	8062	12,06
Blitz-Liköre Hagmann - 3rd edition, 2013, 128 pages	8065	9,25
Ansatz-Schnäpse, Liköre und Kräuterweine Gaigg - 8th edition, 2018, 160 pages	8091	16,73
„Das macht GINI!“ Prod. von Gin und Geist Schwarz - 1st edition, 2021, 152 pages	8048	28,00
Amtliche Alkoholtafeln BmonV Offenbach/PTB Braunschweig, 409 pages	8054	55,00
Kontraktionstabellen Adam, 25 pages	8020	11,94
Essig selbst gemacht Hagmann/Graf - 2nd edition, 2014, 128 pages	8093	18,60
Fruchtweine Kolb/Demuth/Schurig/Sennwald - 8th edition, 1999, 220 pages	8087	27,94
Getränke-Analytik Tanner/Brunner - 2nd edition, 1987, 236 pages	8026	26,28
Aktuelle Weinanalytik Schmitt - 3rd edition, 2005, 155 pages	8014	18,32
Spirituosenanalytik, Stichworte und Methoden von A-Z Bauer-Christoph/Christoph/Rupp/Schäfer - 1st edition, 2009, 367 pages	8012	119,50

If you are interested, please request detailed information material about our other products by telephone or e-mail. Thank you.

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