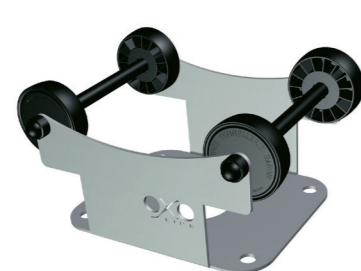


## OXOline Accessories



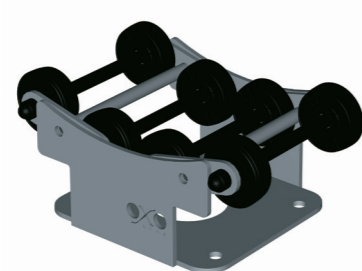
**Expanding Bung**

This bung can be used for the rotational lees stirring of wines on OXOline®, for the secure filling of barrels using Vinification Integrale®, for must homogenization during red grape barrel fermentations on OXOline, and also for barrel aging.



**Monobloc - Barriques**

This stainless steel non-stackable individual support is ideal for storing barrels of 225 L to 300 L on one level. The integrated rollers allow easy rotation of the barrel for lees stirring, and also for utilization of Vinification Integrale®. Full barrels can be easily moved on the rack with a pallet jack.



**Monobloc Large Format**

With 8 rollers, this support is designed for large format barrels from 400 L to 600 L.



**Moog Washing Wand**

Developed specifically to work on OXOline, the Moog BRA flex and flex HD use high pressure hot water to clean barrels stored on OXOline without having to move them. The system allows the barrel to remain upright, with the wastewater siphoned out automatically.



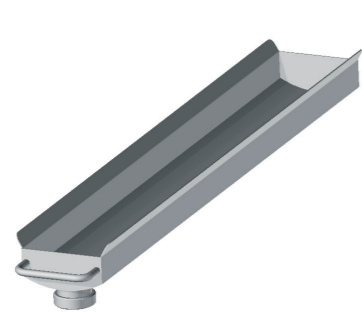
**OXOline¹ V Pan**

This stainless steel pan is used to collect the lees after racking and to allow for easy drip drying after washing barrels by simply turning them bung side down on OXOline¹ standard. Pan has hose connection.



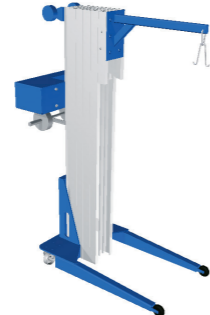
**OXOline¹ Floor Pan**

This stainless steel pan is used to collect the lees after racking barrels and to drip dry on the base level of an OXOline¹ system.



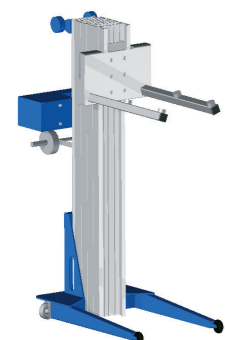
**OXOline² Pan**

This stainless steel pan is used to collect the lees after racking and drip dry barrels after washing by simply turning them bung side down on OXOline² standard.



**Minilift**

This stacker allows handling empty barrels safely. Once the lifting hook is inserted into the bung hole, barrels can be positioned or withdrawn on OXOline² and OXOline¹ up to 6 levels high.



**Superlift**

This stacker allows handling empty drums safely. Its use is only possible with OXOline² structures.



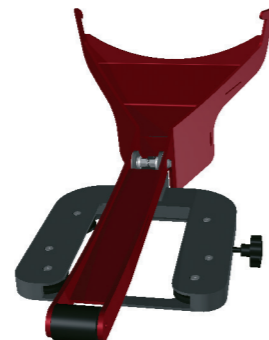
**OXOlift**

Coupled with a 1.5 ton forklift or greater, this attachment allows the installation and removal of empty or full barrels of 225 L to 500 L on OXOline² structures. 100% hydraulic, the basket articulates 180° and extends laterally into the stack making for a strong and easy to use device. It can be equipped with an optional camera and color display, as well as laser alignment system, further enhancing its ease of use.



**Scissor-lift with basket**

100% electric, this self-propelled platform integrates a handling attachment allowing installation and removal of empty barrels up to a capacity of 400 L. For usage on OXOline² structures up to 6 levels.



**Esquive racking kit**

For usage on OXOline² Standard systems, this unit makes racking via an esquive far less labor intensive. This kit allows one person to do the job with a maximum of control and precision.

## OXOline

**EASE OF USE, COST EFFECTIVENESS, AND AESTHETICS.** With traditional barrel stacking systems, each racking and cleaning necessitates moving the barrels; each lees stirring requires minutes of labor and additional oxidation to the wines. The stack heights are limited for safety reasons. What does one do when a barrel on the bottom of the stack has to be moved? In listening to our clients, and seeing how they work, we have developed the patented OXOline system.

**THE BASIC IDEA** is a structure in which barrels are placed on a set of rollers. The space above each bung is free, allowing for work to be done on each barrel independently, in place. With the ability to access each barrel in the stack independently, it is possible to open, hot water rinse, fill, rack, clean, sample, rotate, and remove each barrel in the stack without touching any neighboring barrels. OXOline® is a modular system allowing assembly and configuration to meet the requirements of your space and work process.

**QUALITY & WARRANTY.** All products in the range are developed and produced in France and have a 5 year warranty. The greatest care is brought in the design and production. The choice of high quality proven materials and very strict quality control make OXOline® the market reference in France and internationally.

**AT YOUR SERVICE.** To better assist you in the realization of your project we can be involved from the beginning moments, consulting with you on protocols and working with your architect on system configuration. When we quote a project, we gladly provide a dimensional drawing of the proposed OXOline system within your cellar. Our teams of technicians have successfully overseen OXOline® installations worldwide.

**CONTACT US.** For any advice or information:

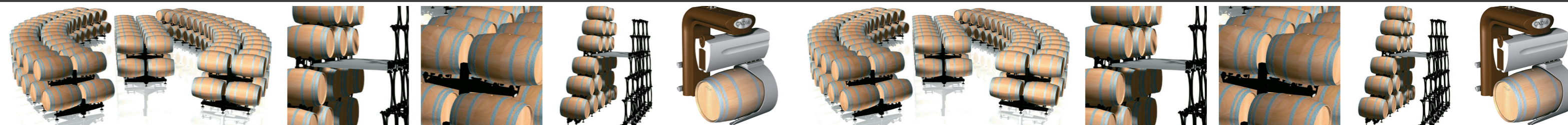
05 46 74 59 10 - [info@oxoline.com](mailto:info@oxoline.com)  
[www.oxoline.com](http://www.oxoline.com)



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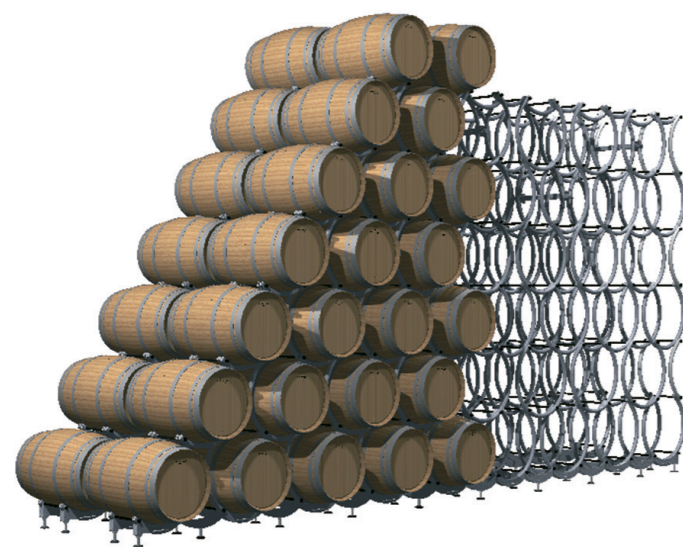


Internationally Patented  
Gold Trophy for Innovation - VINITECH



## VERSION "COMPACT"

### OXOline<sup>1</sup>



Installation photos at [www.oxoline.com](http://www.oxoline.com)

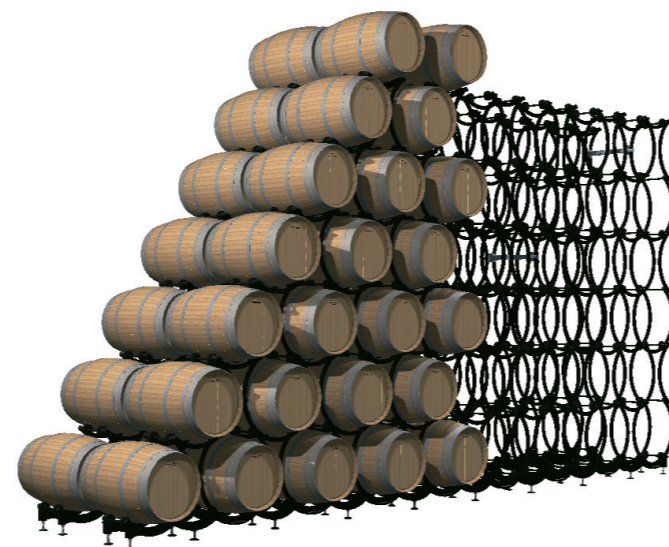
### OXOline<sup>2</sup>



Installation photos at [www.oxoline.com](http://www.oxoline.com)

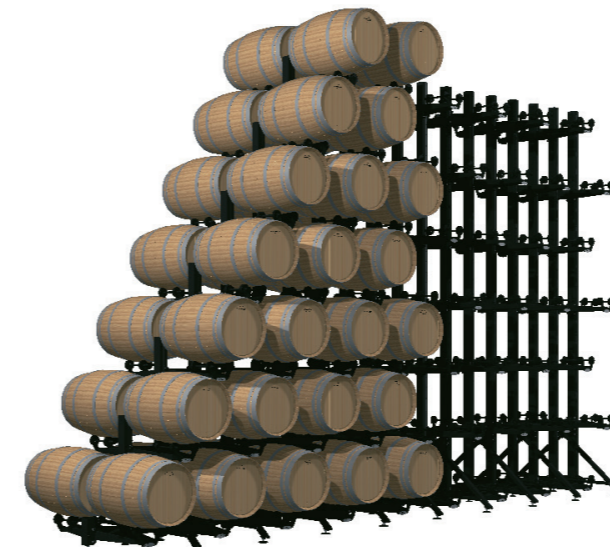
## STANDARD VERSION

### OXOline<sup>1</sup>



Installation photos at [www.oxoline.com](http://www.oxoline.com)

### OXOline<sup>2</sup>



Installation photos at [www.oxoline.com](http://www.oxoline.com)

#### Height of the bung on the top level (m)

	2	3	4	5	6	7
225 CP	1,46	2,08	2,70	3,32	3,94	4,56
228 CP	1,54	2,20	2,86	3,51	4,17	4,82
350 CP	1,69	2,43	3,17	3,91		
400 CP	1,80	2,56	3,31	4,06		

#### Height of the bung on the top level (m)

	2	3	4	5	6	7
225 CP	1,43	2,10	2,77	3,44	4,11	4,78
228 CP	1,47	2,14	2,81	3,48	4,15	4,82
350 CP	1,68	2,47	3,26	4,05	4,84	5,63
400 CP	1,73	2,52	3,31	4,10	4,89	5,68

#### Height of the bung on the top level (m)

	2	3	4	5	6	7
225 ST	1,50	2,18	2,85	3,52	4,20	4,86
228 ST	1,59	2,31	3,03	3,74	4,45	5,17
300 ST	1,66	2,40	3,14	3,88		
350 ST	1,77	2,55	3,33	4,12		
400 ST	1,86	2,69	3,52	4,35		
500 ST	2,04	2,94				

#### Height of the bung on the top level (m)

	2	3	4	5	6	7
225 ST	1,73	2,52	3,15	3,90	4,67	5,43
228 ST	1,67	2,43	3,19	3,95	4,71	5,47
300 ST	1,76	2,57	3,37			
350 ST	1,78	2,57	3,36			
400 ST	1,89	2,71	3,59			
500 ST	2,05	2,99				

#### Width per barrel (m)

	225 CP	228 CP	350 CP	400 CP
	0,88	0,92	1,02	1,07

#### Width per barrel (m)

	225 CP	228 CP	350 CP	400 CP
	0,83	0,83	0,95	0,95

#### Width per barrel (m)

	225 ST	228 ST	300 ST	350 ST
	0,94	0,99	1,02	1,07
400 ST	1,12	1,19		

#### Width per barrel (m)

	225 ST	228 ST	300 ST	350 ST
	0,87	0,87	0,90	1,00
400 ST	1,05	1,10		

This structure allows storage at a low cost per barrel, up to 7 levels high.

Each barrel is independent and can be moved safely while empty with the Minilift. OXOline<sup>1</sup> Compact maximizes storage capacity, easy handling and operations that relate to the elevage of wines, beer, and spirits (racking, topping, washing in place, etc ...) Each barrel can be accessed and worked on without having to remove it from its location in the stack throughout its life span. This results in an unparalleled gain in productivity and safety.

This development incorporates all the advantages of OXOline<sup>1</sup> Compact and the integration of the possibility of moving empty barrels with the Superlift and full barrels with the OXOlift.

In addition, this new space-saving architecture has increased the space from the drain to the bung thereby facilitating more operations that relate to the elevage of wines and spirits.

OXOline<sup>2</sup> Compact easily integrates into all cellars and has become a reference for barrel storage barrels solutions in many great Cognac houses and spirit producers.

Awarded the Vinitech Gold Trophy for Innovation, OXOline<sup>1</sup> Standard is distinguished by its aesthetic qualities, capability and functionality.

This structure has all of the benefits of OXOline<sup>1</sup> Compact, but adds a satin black coating and individual rollers upon which the barrels rest.

Thus, it is very easy to rotate full barrels to re-suspend lees without oxidation, and to empty barrels to collect lees after racking or to drain after washing. OXOline<sup>1</sup> Standard remains to this day a unique product adapted to the elevage of white and red wines.

In addition to the functionalities of OXOline<sup>1</sup>, OXOline<sup>2</sup> Standard allows all that is possible to imagine. Individual handling of full or empty barrels regardless of location in the stack, manual or electric barrel rotation for batonnage or Vinification Intégrale barrel fermentations; mechanized racking via esquive, storing barrels in curved rows...

OXOline<sup>2</sup> is the result of 15 years of research and is unequalled, both for its quality of manufacturing as well as the functionality it offers.

Functionalities	Version "Compact"		Standard Version	
	OXOline <sup>1</sup>	OXOline <sup>2</sup>	OXOline <sup>1</sup>	OXOline <sup>2</sup>
Rotation	-	-	o	o
Filling in place	o	o	o	o
Batonnage, Lees stirring by rotation	-	-	o	o
Traditional Batonnage/Lees stirring	o	o	o	o
Rinsing in place	o	o	o	o
Emptying	-	-	o	o
Removal without unstacking	o	o	o	o
Sampling in place	o	o	o	o
Racking via esquive	o	o	o	o
Install/remove full barrels	-	o	-	o
Aging with "bung on the side"	-	-	o	o
No weight load on barrels	o	o	o	o
Easy cleaning under the structure	o	o	o	o

## Options

Catwalks	o	-	o	-
Straight stacking	o	o	o	o
Pyramid stacking	o	o	o	o
Adjustable feet	o	o	o	o
Galvanized finish	o	o	o	o
Anti-corrosive finish - highly resistant epoxy paint	-	-	o	o
Stainless Steel	-	o	-	o
Circular arrangement	-	o	-	o
Motorized rotation	-	-	-	o
8 Rollers for rotating 500l puncheons	-	-	o	o

## Accessories

Minilift (Move empty barrels)	o	o	o	o
Superlift (Move empty barrels)	-	o	-	o
Oxolift (Move empty and full barrels)	-	o	-	o
Emptying Pan	-	-	o	o
Tool for racking via esquive	o	o	o	o
Expanding bung	o	o	o	o
Cleaning wand	o	o	o	o
Racking wand	o	o	o	o