



FEATURES

One Piece HDPE Design

-No welded joints or areas to trap bacteria; More sanitary, easier to clean.

Corrosion Resistant

-No refurbishing or repainting required; reduces maintenance costs.

Superior Impact Strength

-No denting or chipping; reduces maintenance costs.

Smooth Plastic Surface

-Gentler on barrel assets; reduced coefficient of friction with barrel surface.

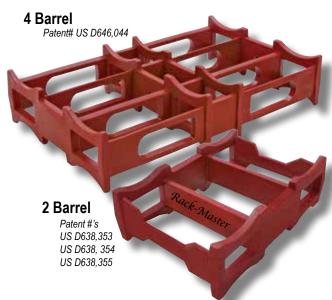
Pallet Jack Accessible

-Side entries are compatible with standard pallet jacks (27" width).



Industry Leading 2 Year Warranty -

workmanship and materials. Steel racks are 1 year and for workmanship only.



100% HDPE Recyclable

-More environmentally responsible.

<u>Maximizes Barrel Oxygen</u> <u>Exposure</u>

-Limits barrel contact points, promoting airflow around barrel.

7" Forklift Channels

-Optimize handling and clearance between stacked barrels.

Gradual radius corner design

-No sharp corners;
 decreases accidental damage
 and improves worker safety.

Optional Colors Available



Bung Access Port

-Allows access to bung port while barrels are stacked for topping, stirring & sampling.

Size	Height	Width	Length
2 Barrel	16"	31 1/2"	45"
4 Barrel	15"	45"	70.95"

Rack-Master's revolutionary design helps wine makers focus more on making wine, rather than being burdened with rack and barrel maintenance issues. A unique all plastic construction provides complete corrosion resistance and a gentle surface texture that protects expensive oak barrels from unnecessary handling damage. Rack-Master is also built to last with unparalleled impact strength, which resists the denting and paint chipping associated with steel racks. This proven durability is backed by the industry's best warranty protection, offering twice the coverage of the nearest competitor.

The Rack-Master design is also very versatile in that every dimension was carefully crafted to accommodate the wine industry's most popular barrel handling and washing equipment, and is stacking compatible with existing steel barrel rack systems, making the switch to Rack-Master a seamless change for existing winery operations. Finally, if Rack-Master ever has to be replaced at the end of its useful life, Bonar Plastics has a return program, where used racks are welcomed back to be reprocessed into new racks, providing the wine industry with a documented cradle to grave solution.

CORROSION RESISTANT, DURABLE & STRONG!

CORROSION RESISTANT

Barrel racks live a tough life. Forklift handling, barrel washing equipment, and the general acidic nature of the wine making process wreaks havoc on steel racks. The inevitable corrosion attacks weld seams and exposed steel, causing the rack to be weaker over time and cosmetically unattractive. While routine sandblasting and painting can mask the corrosion damage in the short term, the long term useful life diminishes greatly with each maintenance service.

Rack-Master's polyethylene construction eliminates corrosion issues and the associated maintenance costs.





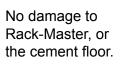
DURABLE

The ultimate test of durability is a rack falling off the top of a stack. In a comparative drop test from 18 feet, the Rack-Master simply bounces off the concrete slab, while the competitive steel rack sustains major damage, rendering the rack unusable. Rack-Master's unique thick wall design and plastic processing technology provides superior impact resistance.















Steel rack buckled, and bent, in addition to causing damage to the cement floor.



STRONG

Over 25 years of pallet and material handling container manufacturing experience has provided Bonar Plastics with the design and engineering expertise to conquer the most challenging performance tests. In an effort to test stacking strength, Rack-Master is loaded with 1.5 times the weight of wine (8,700 lbs) at a constant room temperature of 104 degrees Fahrenheit, resulting in cellar stack rating of 7,500 lbs.

Rack-Master's innovative design is built to exceed "Real World" storage requirements.



SOLUTIONS IN WINE MAKING



BULK BARREL

While allowing valuable oxygen molecules to permeate the vessel's sidewall, Bulk Barrel's unique proprietary design is virtually impermeable to water and alcohol vapor, which eliminates the leaking and routine topping requirements associated with oak barrel maturation. Moreover, the seamless one-piece interior construction is much easier to clean and sanitize before reuse, which eliminates the routine repair and maintenance costs created by aging oak barrels. Best of all, Bulk Barrel provides superior wine maturation at half the acquisition cost of oak barrels with an indefinite useful life.



WINETAINER

Bonar is the only supplier to the wine industry that manufactures both stainless and plastic containers, which provides wine makers with more procurement options in producing all types of wines. Be it wine storage or fermentation, Bonar has a stainless solution, including a dimple heat transfer surface to facilitate targeted cooling objectives. All standard Wine Master products come equipped with a food grade interior weld finish.



BATCH TANKS

Long-lasting, corrosion-resistant tank systems provide maximum options for batch mixing, storage, dispensing and material handling.

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Other manufacturing facilities:

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