

FERMENTATION TANK 300L

FH MASCHINEN UND BRAUMANUFAKTUR WERK II GMBH

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PRODUCT DESCRIPTION

Our fermentation tank consists of an inner pressure vessel made of stainless steel 1.4301 with a plate thickness of 3mm, an insulation made of PE foam with a thickness of 80mm and an outer jacket made of stainless steel 1.4301 with a plate thickness of 2mm.

Suitable cooling media are water, water-glycol or water-alcohol. The connections for the cooling water consist of 3/4" external thread including gusset tap and magnetic valve. The fermentation tank has Tri-Clamp connections for CO₂, a yeast outlet and a clear drain.

FURTHER EQUIPMENT

Insulated, cooled cone, 72 degrees. Integrated CIP ball, spray angle 360°. Working pressure max. 2.2bar with pressure relief valve and vacuum valve. Included bunging device and hop sluice for cold filling. Connections as Tri-Clamp or milk pipe screw connection possible.



PRODUCT DATA

DIMENSIONS ø/H: 860/2160MM
MAX. VOLUME: 385L
USABLE VOLUME: 300L
WORKING PRESSURE: MAX. 2.2BAR

OTHER SIZES AVAILABLE ON REQUEST