



CLOSED WINE TANK WITH MANHOLE COVER AND MANWAY DOOR



Stainless steel fermentation tanks for controlled fermentation. In the case of red wines, it is used to carry out malolactic fermentation. The tanks have a jacket for cooling and possibly heating. Tanks fully equipped. The presented tank model has a slightly conical bottom and a special decanter valve for removing wine from the sediment. The tank is perfect for the production of white wines when we need to





ferment on the sur lies lees.

Objem Volume Volumen (l)	Průměr Diameter Durchmesser (mm)	Plášť Shell Hülle (mm)	Celková výška Total height Gesamthöhe (mm)
1000	920	1500	2050
1500	1110	1500	2050
2000	1270	1500	2050
2000	1110	2000	2550
2600	1270	2000	2550
3000	1370	2000	2550
3200	1270	2500	3050
4000	1580	2000	2600
5000	1580	2500	3100
6000	1580	3000	3600
5000	1780	2000	2600
6000	1780	2500	3100
7500	1780	3000	3600
10000	2050	3000	3600
15000	2170	4000	4600
20000	2500	4000	4600
25000	2500	5000	5600
40000	3000	6000	6600

Rozměry a vybavení lze přizpůsobit Vašim požadavkům. /
The dimensions of the tanks can be tailored according
to your demands. / Die Maße der Behälter können
nach Ihren Forderungen modifiziert werden.





GALERIE

