



OPEN TOP FERMENTATION TANK FOR WINE, CIDER



High quality stainless steel tank (AISI304) designed for fermentation and / or aging of wine, cider and mead. The tank is equipped with a bottom drain valve, decanter valve, two taps located on the reservoir cylinder. The pneumatic system allows the lid to be placed at any height, protecting the wine from contact with air. Complete with taps, valves, anti-dust cover. The independent cover with a pneumatic sealing system, a breathing valve, a pump and a pressure gauge is additional equipment for the tank, additionally payable.

Standard equipment:





- welded legs,
- bottom valve 1",
- tap 3/4",
- bottom valve 5/4",
- sample tap 1/2",
- floating lid,
- anti-dust cover.

Tanks have a conical bottom.

POJEMNOŚĆ	D [MM]	H [MM]	H1 [MM]	H2 [MM]	H3 [MM]	CODE
1500	1115	1860	1500	360	750	01O1500L4V
2000	1275	1860	1500	360	750	01O2000L4V
2450	1430	1860	1500	360	750	01O2450L4V
2600	1275	2360	2000	360	1000	01O2600L4V
3300	1430	2360	2000	360	1000	01O3300L4V

PRODUKTVARIANTEN

VARIANTE	PRODUKTCODE	PREIS
1500 liters		Bruttopreis: 9 349 € Nettopreis: 7 601 €
2000 liters		Bruttopreis: 11 348 € Nettopreis: 9 226 €
2450 liters		Bruttopreis: 11 889 € Nettopreis: 9 666 €
2600 liters		Bruttopreis: 12 591 € Nettopreis: 10 237 €
3300 liters		Bruttopreis: 14 455 € Nettopreis: 11 752 €





GALERIE

