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",
- buttom valve 5/4",
- sample tap 1/2",
- floating lid,
- anti-dust cover.

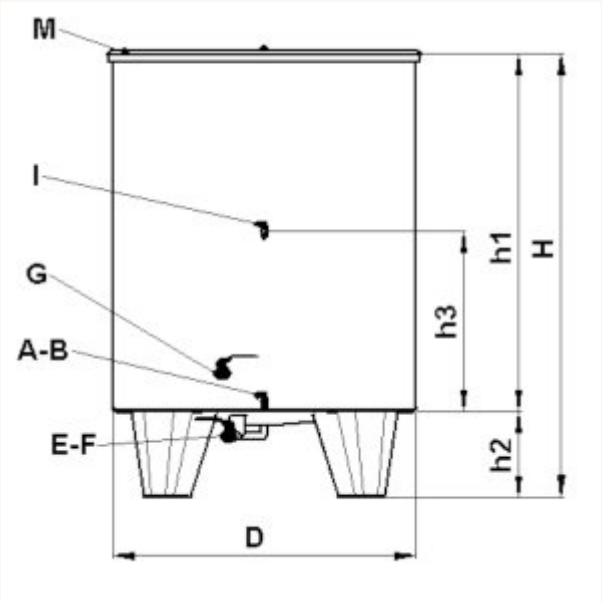
Tanks have a conical bottom.

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

PRODUCT VARIANTS

VARIANT	PRODUCT CODE	PRICE
1500 liters		**Gross price: 9 148 €** Net price: 7 437 €
2000 liters		**Gross price: 11 104 €** Net price: 9 028 €
2450 liters		**Gross price: 11 633 €** Net price: 9 458 €
2600 liters		**Gross price: 12 320 €** Net price: 10 016 €
3300 liters		**Gross price: 14 144 €** Net price: 11 499 €

GALLERY



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Godziny pracy
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