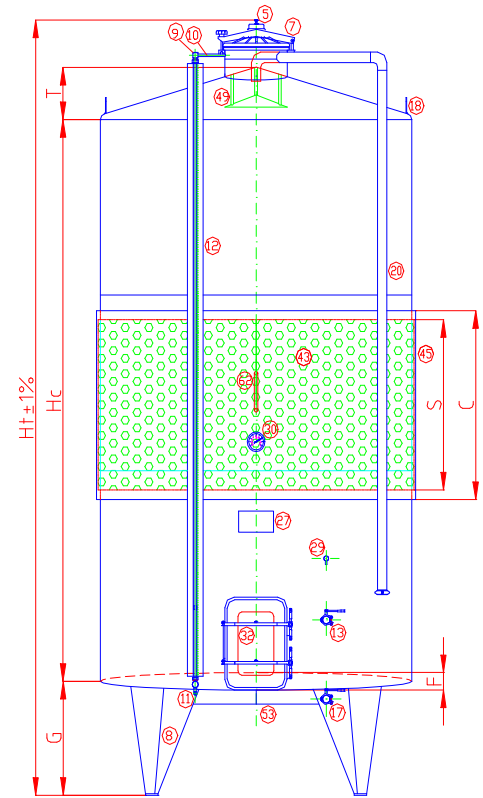


TECHNICAL FEATURES

WINE FERMENTERS WITH SLOPE FLAT BOTTOM 3%, WITH INSULATED DIMPLED PLATE JACKET, ON LEGS

KEY- STANDARD ACCESSORIES

5	Breathing valve double sense PVC up to 250 hl, over inox
7	Upper central manhole Ø400 H frame=60 mm
8	Support legs AISI 304 with adjustable feet
9	Upper level holder
10	Tube for level return
11	Lower level holder
12	Level indicator
13	Ball valve for partial discharge
17	Ball valve for total discharge
18	Lift lugs
20	Recirculation pipe with end fitting
27	Manufacturer's data plate
29	Sample valve group
30	Digital thermometer
32	Rectangular door with outward opening
43	Dimpled plate heat exchange surface
45	Polyethylene insulation th. =30mm (Sheet s=1,2mm)
49	Static sprayer
53	Bottom reinforcements
62	Probe well



Sheet finish: 2B
Available on request finish flowered, satin and lucid.

CAPACITY		Tank Diameter D	HEIGHTS					Valve Ø
Nom.	Eff.		C.Cil HC	Top T	Slope F	Legs G	TOT Ht	
hl	hl	mm	mm	mm	%	mm	mm	mm
20	20,4	1194	1800	120	3	470	2700	40
25	25,4	1194	2250	120	3	470	3150	40
30	30,3	1433	1850	140	3	600	2900	40
40	40,4	1592	2000	160	3	600	3070	40
50	50,4	1592	2500	160	3	600	3570	40
60	60,3	1592	3000	160	3	600	4070	50
80	80,8	2000	2500	300	3	600	3710	50
100	104,3	2000	3250	300	3	750	4610	50
150	158,8	2388	3500	240	3	750	4800	60
200	211,0	2500	4250	260	3	850	5670	60
250	260,2	2500	5250	260	3	850	6670	60
300	309,3	2500	6250	260	3	850	7670	60