



OPEN TOP FERMENTATION TANK WITH TWO OUTLETS FOR WINE, CIDER



High quality stainless steel tank (AISI304) for fermentation and / or aging of wine, cider. The pneumatic system allows the lid to be placed at any height, protecting the wine from contact with air. Complete with valves, two taps, 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.

VOLUME [LITERS}	D [MM]	H [MM]	H1 [MM]	H2 [MM]	H3 [MM]	CODE
300	636	1320	1000	320	500	01O300L3V





380	636	1570	1250	320	625	010380L3V
500	794	1320	1000	320	500	010500L3V
600	794	1570	1250	320	625	010600L3V
800	794	1820	1500	320	750	010800L3V
1100	953	1820	1500	320	750	0101100L3V

PRODUCT VARIANTS

VARIANT	PRODUCT CODE	PRICE
300 liters		Gross price: 3 318 € Net price: 2 698 €
380 liters		Gross price: 3 692 € Net price: 3 002 €
500 liters		Gross price: 4 013 € Net price: 3 263 €
600 liters		Gross price: 4 281 € Net price: 3 480 €
800 liters		Gross price: 4 548 € Net price: 3 698 €
1100 liters		Gross price: 5 886 € Net price: 4 785 €





GALLERY

