



## TANK FOR FERMENTATION, STABILIZATION OR STORAGE OF WINE, WITHOUT JACKET



### Standard equipment

- welded legs



- bottom outlet with ball valve 5/4"
- racking outlet with ball valve 5/4"
- sample tap DN15
- manhole Ø385 mm
- oval manway 345 x 455 mm
- analog thermometer
- level gauge DN15 - Ø16 mm
- 2 x inert gas fitting 1/2"

#### Additional equipment

- ball or butterfly valves - DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap 3/4"
- fitting DN50 for vent valve
- vent valve DN50
- fitting for agitator with reinforced plate
- lifting lugs
- type plate
- adjustable feet
- legs h=500 mm

VOLUME IN LITERS	DIMENSIONS IN MILLIMETERS						CODE
	D	H	h1	h2	h3	h4	
600	795	1900	1250	400	550	280	04Z2600L4V
800	795	2150	1500	400	800	280	04Z2800L4V
1100	955	2150	1500	400	800	280	04Z1100L4V
1500	1113	2150	1500	400	800	280	04Z1500L4V
2000	1267	2150	1500	400	800	280	04Z2000L4V
2450	1433	2150	1500	400	800	280	04Z2450L4V
2600	1267	2650	2000	400	1000	280	04Z2600L4V
3300	1433	2650	2000	400	1000	280	04Z3300L4V
3850	1267	3650	3000	400	1400	280	04Z3850L4V
4850	1433	3650	3000	400	1400	280	04Z4850L4V
5150	1267	4650	4000	400	1100	280	04Z5150L4V
5800	1267	5150	4500	400	1450	280	04Z5800L4V



6400	1433	4650	4000	400	1100	280	04Z6400L4V
8000	1592	4650	4000	400	1100	280	04Z8000L4V
10000	1592	5650	5000	400	1100	280	04Z10000L4V

GALLERY

