



» Pressure tank FD-1.2B

For maturing and fermentation we recommend this stainless steel pressure tank. It has been approved up to a pressure of 1.2 bar, proven and tested by the TÜV and its inner 3D surface is very easy to clean.

This model can be either ordered with a vaulted or conical bottom (see pages 96 and 97). This also allows for different types of fermentation and maturing. By default the FD-1.2B is equipped with a double jacket for temperature regulation and therefore can even be used for maturation outside a cooling chamber.



APPLICATION RANGE

- › Fermentation
- › Maturation
- › Storage

- Ideal for
- › Beer
 - › All kinds of beverages
 - › Food

STANDARD EQUIPMENT FOR PRESSURE TANK FD-1.2B

- › Tank shell made of stainless steel AISI 304 (V2A), III d
- › Vaulted, stable dished bottom made of stainless steel AISI 304 (V2A), surface III d
- › Outside shell surface III d
- › Free-standing on welded-on pipe legs with screw hole
- › Made in compliance with pressure equipment guideline 2014 / 68 / EU including TÜV certificate

SAMPLING

- › Weld-on thread NW 10 DIN 11851 (for the installation of the sample tap)

FILLING DOME

- › Filling dome NW 400 with flap lid

RACKING OUTLET

- › With outlet in bottom end G 1" external thread

BOTTOM OUTLET

- › Vaulted tank bottom with outlet pipe, drawn forward, outlet G 1" external thread

DOUBLE JACKET

- › Laser welded double jacket for cooling with two connecting nozzles G 1" with external thread

PRESSURE REGULATION

- › Nozzle NW 25 DIN 11851 at top end to attach the T-piece armature for CO₂-connection and bunging valve

TEMPERATURE

- › Weld-on thread NW 10 DIN 11851 for temperature measuring

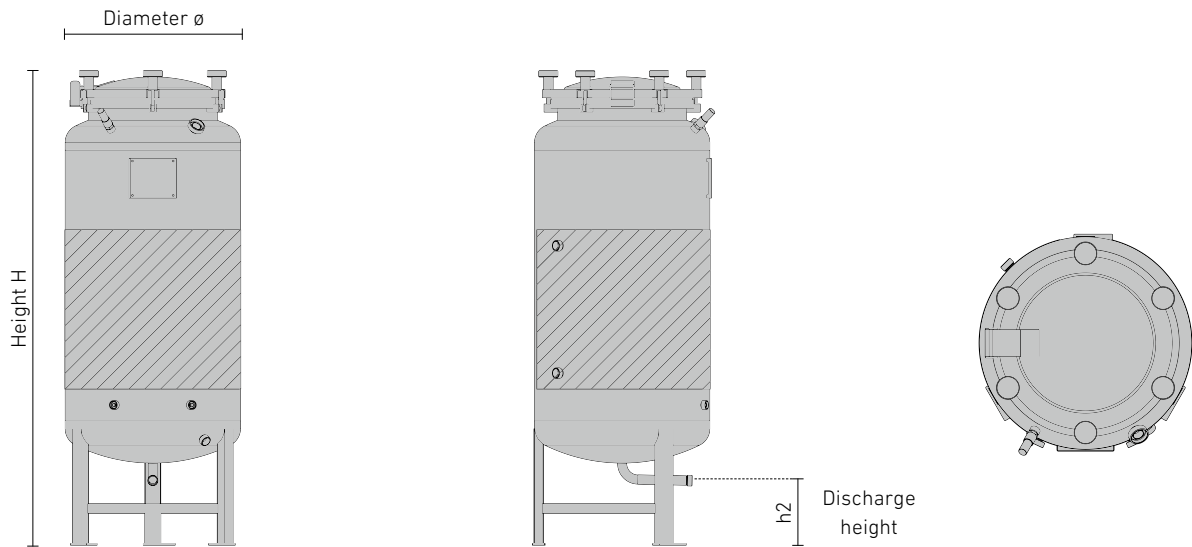
TYPE PLATE

- › Mounted on tank

SAFETY VALVE

- › Set to working pressure 1.2 bar, mounted on tank top

DIMENSIONS OF PRESSURE TANK FD-1.2B



Capacity	Capacity	ø	H	h2	Order No.
litres	hl	mm	mm	mm	
120	1.20	550	950	200	FD-055-S-V0044
240	2.40	550	1,465	200	FD-055-S-V0045
625	6.25	820	1,740	200	FD-082-S-V0064