



» Pressure tank FD-2.5B

For maturing and fermentation we recommend this stainless pressure tank. If you want to have a higher pressure range to make beer with higher temperature and pressure for example wheat beer. It has been approved up to a pressure of 2.5 bar, proven and tested by the TÜV.

This model can be either ordered with a vaulted or conical bottom (see pages 100 and 101). It can be ideally used with both the Braumeister 200 litres and 500 litres. It is also the ideal supplement to the 200 litres or 500 litres Braumeister.



APPLICATION RANGE

- › Fermentation
- › Maturation
- › Storage

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

STANDARD EQUIPMENT FOR PRESSURE TANK FD-2.5B

- > 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/III c
- > 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

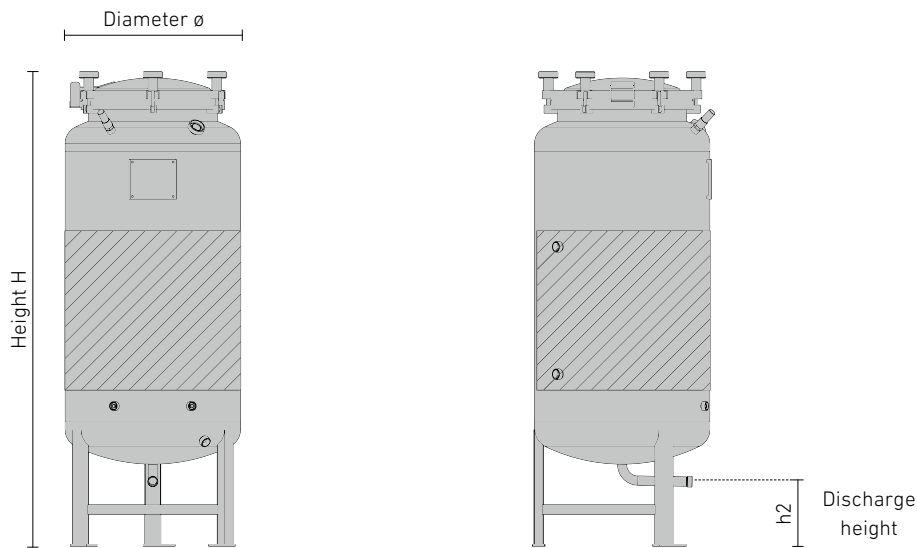
TYPE PLATE

- > Mounted on tank

SAFETY VALVE

- > Set to working pressure 2.5 bar, mounted on tank top

DIMENSIONS OF PRESSURE TANK FD-2.5B



Capacity	Capacity	ø	H	h2	Order No.
litres	hl	mm	mm	mm	
120	1.20	550	1,000	200	FD-055-S-V0080
240	2.40	550	1,520	200	FD-055-S-V0082
625	6.25	820	1,790	200	FD-082-S-V0113