

# Fermentation tank F01/F02

The popular FO tanks are mostly used for open fermentation. Like all other Speidel tanks, they have been well proven and tested and their quality is outstanding. The

tank's top is open and has a stable reinforced edge. Optionally, the tank can be covered with a slip lid (see accessories).





### **APPLICATION RANGE (PRESSURELESS)**

- > Fermentation
- Ideal for
- > Mixing/Blending
- > Beer
- > Other beverages

## STANDARD EQUIPMENT FERMENTATION TANK F01/F02

- > AISI304 stainless steel, surface Illd (2R). marbled outside
- > Tank open on top with strengthening rim
- > Vaulted tank bottom
- > External litres scale
- > Standing on three legs

### WIDTH OF RIM

- > Up to 300 litres capacity = approx. 17 mm
- > From 530 litres capacity = approx. 42 mm

#### **RACKING OUTLET F01**

- > Up to tank-ø of 550 mm internal thread 3/4" (BSP) with plastic blank bung
- > From tank-ø of 630 mm external thread G1" (BSP) with plastic blank bung

#### **BOTTOM OUTLET F01**

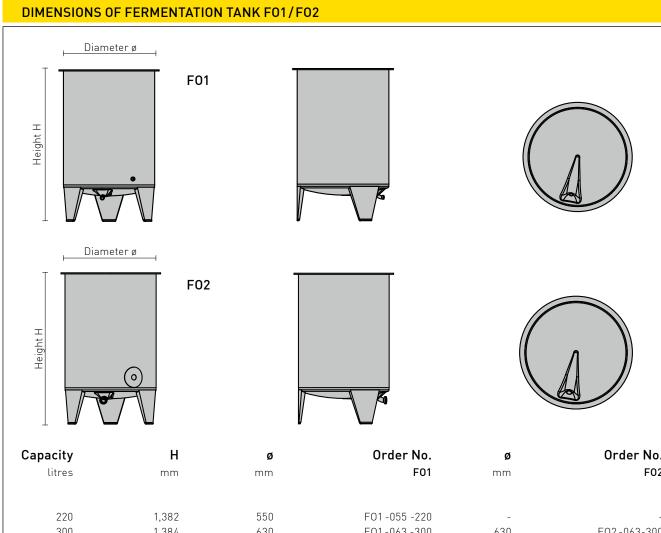
- → Up to tank-ø of 550 mm total outlet neck internal thread G3/4" (BSP) with plastic blank bung
- > From tank-ø of 630 mm bottom outlet neck external thread G1" (BSP) with plastic blank bung

### **RACKING OUTLET F02**

- > Plain surface with drilled hole ø 48 mm (to hold flap valve Gr. 37 or weld-on thread NW 40, NW 50 DIN 11851)
- > In case of ø 630 mm reinforcement moulded out of the tank's casing
- > In case of ø 820 mm with welded-on reinforcing plate

## **BOTTOM OUTLET F02**

> Total outlet neck with external thread NW 40 DIN 11851



Capacity	Н	Ø	Order No.	Ø	Order No.
litres	mm	mm	F01	mm	F02
220	1,382	550	FO1 -055 -220	_	_
300	1,384	630	F01-063-300	630	F02-063-300
530	1,361	820	F01-082-530	820	F02-082-530
675	1,620	820	F01-082-675	820	F02-082-675
910	2,109	820	FO1-082-910	820	F02-082-910