

# » Fermentation and storage tank FD-S

The FD-S is a very stable barrel on three legs, entirely made of stainless steel. Its special 3D inner surface makes cleaning super easy. By default the FD-S comes with a laser welded double jacket. Thus for example the producers of bottom-fermented beers can directly connect the double jacket to a cooling unit. And of course the FD-S is a perfect fit for any other liquid whose temperature needs to be regulated.



## **APPLICATION RANGE (PRESSURELESS)**

- Fermentation
- Maturation
- Storage

- Ideal for
- > Beer
- Beverages
- ▹ Food
- Plant construction
- Industry

### STANDARD EQUIPMENT FOR FERMENTATION AND STORAGE TANK FD-ZKG

- Tank made of AISI 304 stainless steel, surface IIId (2R), marbled outside
- Vaulted tank top
- Filling dome on tank top 220 mm LW
- Lid with drill hole ø 38 mm and removable plastic blank bung to hold the fermentation lock and plug
- > Stable cone bottom end approx. 60°, not marbled
- Free-standing on welded-on pipe legs with mounting hole

#### **RACKING OUTLET**

- For a volume up to 120 litres internal thread G 3/4" with plastic blind plug
- From a volume of 240 litres onward external thread G1" with plasticblind cap

#### **BOTTOM OUTLET**

- For a volume up to 120 litres bottom outlet neck internal thread G 3/4" with plastic blank bung
- From a volume of 240 litres bottom outlet neck external thread G1" with plastic blank bung

#### SAMPLING

> Weld-on thread NW10 DIN 11851 (for installation of the sample tap)

## DOUBLE JACKET

Laser welded double jacket for cooling with two connecting nozzle G1" with external thread

#### TEMPERATURE

 Weld-on thread NW10 DIN 11851 for temperature measuring

