

# Fermentation Tank

Fermentation tank is used to fermented the cold wort solution which removing the solidified substance by filter with the yeast together.

### - Standard Configuration -

- Material is SS304.
- Working volume from 1-250BBL.
- Vertical type (horizontal type is Optional).
- Top head with 25% extra capacity space.
- Dish top, cylinder shell body, 60-70 degree con type bottom.
- Shell Side manhole (top manhole is optional).
- Double jacketed construction (single layer is optional).
- Internal surface is 2B finish, outside shell surface is #4 finish.
- Dimple type jacket for Glycol cooling, with50-80mm PUF insulation layer.
- With hop port at top head.

### - Machine structure -

Accessories: Sampling Valve, Pressure relief/vacuum valve, Temperature sensor /thermometer, Rotating racking arm with butterfly valve, Bottom outlet with butterfly valve, CIP rotary spray ball and process pipe.



### - Technology data Specification -

| Capacity | Shell(ODxH)   | OAH    | Inner Thicknes |
|----------|---------------|--------|----------------|
| 7BBL     | 1000 x 1250mm | 2530mm | 3mm            |
| 10BBL    | 1150 x 1250mm | 2670mm | 3mm            |
| 15BBL    | 1250 x 1680mm | 3250mm | 3mm            |
| 20BBL    | 1400 x 1700mm | 3400mm | 3mm            |
| 30BBL    | 1650 x 1850mm | 3740mm | 3mm            |
| 40BBL    | 1750 x 2050mm | 4040mm | 3mm            |
| 50BBL    | 1750 x 2750mm | 4770mm | 3mm            |
| 60BBL    | 1850 x 2850mm | 5050mm | 3mm            |
| 80BBL    | 2100 x 2900mm | 5300mm | 3mm            |
| 100BBL   | 2200 x 3350mm | 5850mm | 3mm            |

\*Above model just for reference, we can do according to client's URS \*